



CATERING INFORMATION



Select the perfect setting for your social or business gathering. Our meeting and banquet spaces are comfortable and serviced by staff who are friendly and attentive. The rooms are uniquely decorated, including a gymnasium and a living-room style library, with accommodations for 10 to 200 people. Dining and overnight accommodations are just footsteps away.

EVENT SPACE RENTAL

Rooms require a minimum amount of food and beverage service to be purchased for your event. The minimum amount varies depending on the room of your choice, time of the day, and day of the week. Minimums can be explained by our sales coordinators.

MENUS

Meal selections must be confirmed four weeks prior to the date of your event.

Although the following menus and prices are subject to change, they are always guaranteed three months prior to your event. Pricing on alcohol is not guaranteed and is subject to change at any time as we match the current pricing in the bars on the property. Please note that all food and beverage prices are subject to a service charge.

PAYMENT POLICY

Social and business functions require an advance deposit(s), with the balance of all charges due at the close of the event. Direct billing for business events is available if application is submitted and approved prior to function.

GUARANTEES

The final number in attendance for your event must be specified by noon on the appropriate date, as noted on your contract. Once received by the Group Sales Office, the number in your party will be considered a guarantee and no longer subject to reduction.

MUSIC

Music and other forms of entertainment are welcome to complement your special event. Our sales coordinators can assist you in planning music that is appropriate for each venue.

AUDIOVISUAL

We can provide just about any equipment your group may need. Please inquire about availability of products and prices.





HORS D'OEUVRES

Three dozen per item minimum — Priced per dozen



COLD

Caprese Crostini

fresh mozzarella, basil and Roma tomatoes
drizzled with olive oil and balsamic vinegar

\$28.25

Chèvre Crostini

goat cheese with fig and
black pepper tapenade

\$29.75

Classic Deviled Eggs

\$21.00

Curried Crab Salad in Cucumber Cups

\$31.00

Endive Leaves

Rogue blue cheese mousse
and roasted walnuts

\$25.75

Fresh Vegetable Salad Rolls

Thai-style peanut sauce

\$25.75

Stuffed Peppadews

sweet piquante peppers stuffed with
goat cheese and Marcona almonds

\$26.00

Gruyère & Hazelnut Straws

\$22.00

Ham & Dill Cream Cheese Pinwheels

\$22.50

Oyster Shooters*

served in a shot glass
with cocktail sauce

\$33.25

Prawn Cocktails

served in a shot glass
with cocktail sauce

\$35.75

Spicy Tuna Tartare*

crispy rice cake

\$32.00





HORS D'OEUVRES

Three dozen per item minimum — Priced per dozen



WARM

Bacon-Wrapped Scallops

\$45.25

Barbecue Chicken Wings

peppercorn ranch

\$30.75

Hogshead Whiskey-Plumped Bacon-Wrapped Dates

\$31.25

Meatballs with Terminator Stout Sauce

\$28.50

Mini Quiches

\$30.75

Mole Chicken Empanadas

\$28.50

Mongolian Beef Skewers

sweet and savory barbecue sauce
with an Asian kick

\$34.50

Prawn Wontons

sweet Thai chile sauce

\$38.25

Crab Cakes

chipotle creme fraiche

\$41.75

Spanikopita Triangles

feta cheese and spinach
wrapped in filo pastry

\$25.50

Stuffed Mushrooms

Parmesan, garlic and
toasted bread crumbs

\$26.00

Thai Chicken Satay

sweet Thai chili sauce

\$29.00

Vegetable Spring Rolls

sweet Thai chili sauce

\$28.50

Prosciutto & Grape Flatbread ◊

roasted garlic, Parmesan and mozzarella cheeses

\$66.00

Tomato & Basil Flatbread ◊

Provolone and mozzarella cheeses

\$66.00

◊ This item is only available in increments of three dozen





SET HORS D'OEUVRES MENUS

Minimum 15 people — Priced per person

No substitutions please

Troubadour included for one hour for selected items ▫



FAR EAST

Prawn Wontons ▫

Thai Chicken Satay ▫

Fresh Vegetable Salad Rolls

Curried Crab Cucumber Cups ▫

\$23.00

THE MEDITERRANEAN

Meatballs with Terminator Stout Sauce

Spanikopita Triangles ▫

Caprese Crostini ▫

Hummus Platter

\$19.25

ILE DE FRANCE

Gruyere & Hazelnut Straws ▫

Classic Deviled Eggs ▫

Charcuterie Display

Stuffed Mushrooms ▫

\$26.25

TILLAMOOK BAY

Bacon-Wrapped Scallops ▫

Chilled Prawn Display

Oyster Shooters* ▫

Cruditès Display

\$26.25

