



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.





BREAKFAST BUFFETS

Minimum 15 people for selected items^o — Available until 11AM



Breakfast Breads & Pastries \$9.75

assorted freshly baked breakfast breads and pastries from our bakery accompanied by butter and preserves, McMenamins own freshly brewed coffee and a selection of black and herbal teas

The Continental \$13.75

basket of freshly baked breakfast breads and pastries from our bakery accompanied by butter and preserves, sliced fresh fruits, an assortment of fruit juices, McMenamins own freshly brewed coffee and a selection of black and herbal teas

Good Morning Medley^o \$13.75

Tillamook[®] white cheddar, red grapes, green apple slices, hard-cooked egg, peanut butter, whole grain roll, McMenamins own freshly brewed coffee and a selection of black and herbal teas

Parfait Café^o \$13.75

Greek yogurt, housemade granola, fresh berries, banana and green apple slices, McMenamins own freshly brewed coffee and a selection of black and herbal teas

Oatmeal Bar^o \$13.75

steel-cut oats, milk, dried fruits, apple compote, brown sugar, maple syrup and sliced almonds, McMenamins own freshly brewed coffee and a selection of black and herbal teas

A LA CARTE BREAKFAST ITEMS

Fresh Fruit Salad

\$4.25

Bagel & Cream Cheese

\$4.50

Bagel & Cream Cheese with Lox*

\$9.25

Housemade Granola with Fruit & Yogurt

\$8.00

Side of Canadian Bacon, Bacon or Pork Sausage Links

\$3.75

Cage-Free Hard-Cooked Egg

\$2.00

Simply Scrambled Eggs*

\$3.75

Assorted Yogurt

\$3.25

Breakfast Breads & Pastries

\$4.50





SCHOOLHOUSE BREAKFAST BUFFET

Minimum 15 people — Available until 11AM



Freshly Baked Breakfast Breads & Pastries

Fresh Fruit Tray

Cottage Potatoes

Country Sausage Links & Smoked Bacon

Assortment of Fruit Juices

**McMenamins Own Freshly Brewed Coffee & Decaf
Black & Herbal Teas**

MAIN COURSE SELECTIONS

Choose one or two of the following

Scrambled Eggs*

assorted condiments

Brioche French Toast

Amaretto custard, almond-praline butter, real maple syrup and fresh strawberries

Biscuits & Gravy

flaky buttermilk biscuits with housemade creamy sausage gravy

Fresh Vegetable Quiche

seasonal vegetables baked in a flaky pastry crust

Traditional Eggs Benedict*

all-natural Canadian bacon and soft-poached eggs on a toasted
English muffin topped with Hollandaise sauce

Smoked Salmon Eggs Benedict*

soft-poached eggs on a toasted English muffin topped with Hollandaise sauce
add \$3.25

One Entrée Selection Two Entrée Selections

\$26.75

\$33.00





BREAKFAST WRAP BUFFET

Minimum 15 people — Available until 11AM



Fresh Fruit Salad

Whole Wheat Tortillas

Turkey Bacon & Veggie Sausage

Sautéed Squash, Kale, Bell Peppers & Onion

Scrambled Eggs*

Cheddar & Pepper Jack Cheeses

Roasted Potatoes, Black Beans & Brown Rice

Chipotle Pico de Gallo, Sour Cream & Guacamole

**McMenamins Own Freshly Brewed Coffee & Decaf
Black & Herbal Teas**

\$23.00

