



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.





PASTA BUFFET

Minimum 15 people



Basket of Garlic Bread

Fresh Fruit Tray

Vegetable Platter

peppercorn ranch dressing

Caesar Salad

romaine lettuce tossed with Caesar dressing, garlic croutons and Parmesan cheese

McMenamins Own Freshly Brewed Coffee & Decaf Black & Herbal Teas

Dessert Tray

assorted individual sweets

PASTA CHOICES

Choose up to three of the following

Wild Mushroom & Spinach Canneloni

rosemary cream sauce

Chicken Lasagna

tender chicken breast and fresh vegetables layered with lasagna noodles and baked with a rosemary Alfredo sauce

Baked Four-Cheese Penne

Provolone, Parmesan, white cheddar and feta

Baked Rigatoni

sweet fennel sausage, roasted red pepper, caramelized onion and fresh herbs

High Pasta

penne, brown butter, garlic, Parmesan cheese, spinach, tomato and roasted hazelnuts

Squash Spaghetti

a naturally gluten-free entrée with seasonal squash noodles, hearty meat sauce and Parmesan cheese

One Pasta Choice Two Pasta Choices Three Pasta Choices

\$27.25

\$31.25

\$35.50





BARBECUE BUFFET

Minimum 15 people



Basket of Fresh Baked Biscuits

Selection of Seasonal Fruit

Mixed Green Salad

selection of dressings

Country French Potato Salad

new red potatoes, scallions and herbs in a creamy Dijon dressing

Hogshead Whiskey-Baked Beans

Garlic Green Beans or Corn on the Cob (seasonal selection)

Apple Batter Cake

roasted Northwest apples in a thick flan-like cake dusted with powdered sugar

McMenamins Own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

MAIN COURSES

Choose one or two of the following

Barbecued Pork Spareribs

basted with Hammerhead BBQ Sauce

Grilled Portobello Mushrooms

roasted garlic-white bean puree

Ale-Marinated Sirloin Steak*

smoked jalapeño butter

Coffee Barbecue Brisket

slow-smoked beef brisket with coffee BBQ sauce

Grilled Salmon Fillet*

blueberry BBQ sauce

Barbecued Chicken

basted with Hammerhead BBQ Sauce

Prawn Skewers

Hogshead Whiskey BBQ sauce

add \$4.00

One Main Course Selection Two Main Course Selections

\$33.00

\$37.00





AFTER SCHOOL SPECIAL DINNER BUFFET



Minimum 15 people

Basket of Dinner Rolls

Fresh Fruit Tray

Vegetable Platter

peppercorn ranch dressing

Mixed Green Salad

selection of dressings

McMenamins Own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

Dessert Tray

assorted individual sweets

SIDE DISH SELECTIONS

Choose two of the following

Hogshead Whiskey-Baked Beans • Quinoa-Mushroom Pilaf • Spinach Gratin

Baked Four Cheese Penne • Sweet Potato Smash • Traditional Dressing

Herb-Roasted Fingerlings • Roasted Vegetables • Nutty Wild Rice Pilaf

Yukon Gold Mashed Potatoes • Garlic Green Beans

MAIN COURSE SELECTIONS

Choose up to three of the following

Pepper-Crusted Round of Beef*

Black Rabbit Red Wine jus and horseradish sauce

Honey-Glazed Baked Ham

Hogshead Whiskey mustard sauce

Herb-Roasted Turkey Breast

cranberry-Fireside Port relish

One Main Course Selection Two Main Course Selections Three Main Course Selections

\$35.50

\$40.50

\$46.00





GRADUATE DINNER BUFFET

Minimum 15 people



Basket of Dinner Rolls

Baked Feta

herbed olives and warm pita bread

Spinach Salad

goat cheese, hazelnuts and marionberry vinaigrette

Garlic Green Beans

McMenamins Own Freshly Brewed Coffee & Decaf Black & Herbal Teas

Dessert Tray

assorted individual sweets

MAIN COURSE SELECTIONS

Lemon-Herb Chicken

nutty wild rice pilaf

Medallions of Pork

Edgefield Hard Cider gravy and Yukon Gold mashed potatoes

Baked Petite Salmon Fillet*

roasted shallot-Edgefield Pinot Gris beurre blanc and quinoa-mushroom pilaf

Tournedos of Beef*

wild mushroom demi-glace and herb-roasted fingerlings

Wild Mushroom & Spinach Canneloni

rosemary cream sauce

Herb-Crusted Halibut

white wine-butter sauce and nutty wild rice pilaf
add \$6.25

One Main Course Selection Two Main Course Selections

\$42.00

\$49.00

