



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.





TRAYS & PLATTERS

Small serves 15 people — Medium serves 30 people

Large serves 60 people

Antipasti Platter

sliced prosciutto, salami and pepperoni, Provolone and feta cheeses, Greek olives, marinated and pickled vegetables served with baguette

\$76.00 · \$140.00 · \$260.00

Deli Tray*

sliced roast beef, herb-roasted turkey breast, ham, cheddar, Swiss and pepper jack cheeses served with mayonnaise, Edgefield Dijon, Hogshead Whiskey mustard sauce and silver dollar rolls

\$85.50 · \$158.00 · \$275.00

Domestic Cheese Tray

breads and crackers

\$74.25 · \$130.00 · \$204.00

Fresh Fruit Tray

\$71.25 · \$138.00 · \$255.00

Fruit & Cheese Tray

domestic and imported cheese with seasonal fresh and dried fruits served with breads and crackers

\$151.00 · \$275.00 · \$499.00

Hummus Platter

cucumber, tomato, feta cheese, Greek olives, marinated red onion and pita bread

\$75.00 · \$139.00 · \$263.00

Vegetable Platter

a selection of fresh vegetables served with peppercorn ranch

\$65.00 · \$111.00 · \$205.00





DISPLAYS

Minimum 25 people unless otherwise noted

Antipasti Display

sliced prosciutto, sweet coppa, sopressata, marinated fresh mozzarella, feta and Provolone cheeses, Greek olives, marinated and pickled vegetables served with assorted hearth baked breads and rolls

\$11.75 per person

Baked Feta

herbed olives and warm pita bread

\$67.25 — serves 15

Brie en Croûte

whole wheel of Brie with peppered apples wrapped in puff pastry with red and green grapes and sliced baguette

\$140.75 per wheel — serves 25

Cedar Plank Salmon Display*

crostini and dill sour cream sauce

\$241.00 — serves 25

Charcuterie Display

prosciutto, pâté de campagne, pâté de foie gras, coppa, sopressata, cornichons, pickles, marinated onions and Hogshead Whiskey mustard sauce served with assorted hearth baked breads and rolls

\$16.50 per person

Cheese Board

a selection of imported cheese with baguette and housemade sea salt crackers

\$12.50 per person





DISPLAYS

Minimum 25 people unless otherwise noted

Chilled Prawn Display

cocktail sauce and fresh lemon

\$179.25 — serves 25

Chinese Barbecue Pork Display

spicy mustard and hoisin sauce

\$67.25 — serves 15

Crudités Display

an array of fresh vegetables with herb aioli and
roasted red pepper dipping sauces

\$6.50 per person

Fruit Display

seasonal fruit, sliced melons, berries and tropical fruits

\$9.25 per person

Mezza Display

hummus, walnut-pomegranate dip,
tabouli, feta-yogurt dip, Greek olives, marinated onions,
cucumbers and tomato served with pita triangles

\$7.50 per person

Poached Salmon Display*

chilled poached salmon with red onion, capers, sliced egg and
lemon-dill crème fraîche served with dark rye toast points

\$252.00 — serves 25





CARVED ROASTS

All roasts are accompanied by rolls, butter,
Edgefield Dijon & mayonnaise



Garlic & Herb-Crusted Beef Fillet*

horseradish sauce

\$315.50 — serves 15

Herb-Roasted Turkey Breast

cranberry-Fireside Port relish

\$217.00 — serves 25

Honey-Glazed Baked Ham

Hogshead Whiskey mustard sauce

\$273.00 — serves 50

Pepper-Crusted Round of Beef*

Black Rabbit Red Wine jus and horseradish sauce

\$343.75 — serves 45

Pork Loin Roast

red onion-apple marmalade

\$166.50 — serves 25

Roast Prime Rib*

Black Rabbit Red Wine jus and horseradish sauce

\$412.00 — serves 30





HIGH TEA

Minimum 15 people



Mini Scones

Devonshire cream, marionberry jam and lemon curd

Shortbread Cookies

Mini Quiches

Cucumber & Cream Cheese Finger Sandwiches

Deviled Ham Finger Sandwiches

Grilled Chicken Salad

light mango dressing, red grapes, pine nuts and mixed greens

Chocolate-Dipped Strawberries & Dried Apricots

Black Tea with Cream & Sugar

\$25.75





RECEPTION PACKAGES

Minimum 25 people



PACKAGE ONE

Cheese Board

a selection of imported cheeses with baguette and housemade sea salt crackers

Fruit Display

seasonal fruit, sliced melons, berries and tropical fruits

Crudité's Display

an array of fresh vegetables with herb aioli and roasted red pepper dipping sauces

Citrus Punch Bowl

McMenamins Own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

CARVED ROASTS

All carved roasts are accompanied by rolls, butter, Edgefield Dijon and mayonnaise

Choose two of the following

Herb-Roasted Turkey Breast

cranberry-Fireside Port relish

Honey-Glazed Baked Ham

Hogshead Whiskey mustard sauce

Pepper-Crusted Round of Beef*

Black Rabbit Red Wine jus and horseradish sauce

\$35.25

PACKAGE TWO

Includes all of Package One plus your choice of three hors d'oeuvres

HORS D'OEUVRES

Caprese Crostini • Spanikopita Triangles • Stuffed Mushrooms

Ham & Dill Cream Cheese Pinwheels • Goat Cheese-Stuffed Peppadews

Hogshead Whiskey-Plumped Bacon-Wrapped Dates

\$45.25

