



CATERING INFORMATION

Select the perfect setting for your social or business event from one of our gathering spaces, which can accommodate up to 400 people indoors and out. The meeting and banquet rooms are comfortable and appealing, serviced by friendly, attentive staff. Each room is decorated in McMenamins' unique style — original artwork that retells the history of the location and its characters, warm woodwork, eclectic lighting fixtures and soothing colors.

Dining, golf and overnight accommodations are footsteps away.

EVENT SPACE RENTALS

Rooms require a minimum amount of food and beverage services to be purchased for your event. The minimum amount varies depending on the room of your choice, time of day and day of the week. These fees can be explained by our Sales Coordinators.

Some areas are available seasonally.

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

Each function requires an advance deposit, with the balance of all charges due at the close of the event. Direct billing for business events is also available, if application is submitted and approved at least two weeks prior to the 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 Sales and Events Office, the number in your party will be considered a guarantee and no longer subject to reduction.

MUSIC

You're welcome to provide music and other forms of entertainment to complement your special event. Please advise the Sales Coordinator of your entertainment plans as soon as possible.





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

Smoked Salmon Mousse in Filo Cups

\$28.50

Spicy Tuna Tartare*

crispy rice cake
\$32.00



*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness



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 chili sauce

\$38.25

Crab Cakes

chipotle creme fraiche

\$41.75

Sesame Chicken

soy-ginger dipping sauce

\$31.50

Spanikopita Triangles

feta cheese and spinach
wrapped in filo pastry

\$25.50

Spicy Chicken Wings

blue cheese dressing

\$30.75

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* ▫

Crudité Display

\$26.25



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