



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.





PLATED BREAKFAST

Minimum 15 people — Two choices
Available until 11am

Plated breakfasts include a basket of breakfast breads and fruit garnish with McMenamins own freshly brewed coffee and a selection of black and herbal teas

Sand Trap Biscuits & Gravy \$13.00

flaky buttermilk biscuits with housemade creamy sausage gravy

Brioche French Toast \$20.00

Amaretto custard, almond-praline butter, real maple syrup and fresh strawberries with your choice of bacon or sausage

Fresh Vegetable Quiche \$16.25

varied and changing with the season,
served with roasted potatoes

Simply Scrambled Eggs* \$15.00

roasted potatoes and your choice of Canadian bacon,
link sausage or rashers of bacon

Traditional Eggs Benedict* \$24.50

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

Smoked Salmon Eggs Benedict* \$27.25

soft-poached eggs on a toasted English muffin
topped with Hollandaise sauce and
served with roasted potatoes



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



BREAKFAST BUFFETS

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

Breakfast Breads & Pastries \$9.75

assorted freshly baked breakfast breads and pastries 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 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

Priced per person

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



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SAND TRAP BREAKFAST BUFFET

Minimum 15 people — Available until 11AM

Breakfast Breads & Pastries Basket

Fresh Fruit Tray

Roasted 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 Main Course Selection Two Main Course Selections

\$26.75

\$33.00



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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



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