



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.





DESSERTS

Desserts free of charge with plated dinners

Brûlée Cheesecake

hand-fired rendition of the classic New York-style cheesecake

\$64.50 — serves 14

Flourless Chocolate Torte

a single layer of rich, dark chocolate cake glazed with chocolate ganache and marbled with white chocolate ganache

\$57.75 — serves 16

Traditional Carrot Cake

four layers of moist carrot cake studded with walnuts, pineapple and raisins filled and frosted with cream cheese icing

\$56.00 — serves 14

Tiramisu

espresso-soaked lady fingers layered with creamy mascarpone filling

\$81.00 — serves 14

Seasonal Pie

your choice of apple, blackberry, cherry or key lime served with whipped cream

\$46.25 — serves 12

SWEETS & DESSERTS

Dessert Tray

assorted individual sweets

\$75.50 — serves 15 · \$145.00 — serves 30 · \$275.00 — serves 60

Dessert Table

a selection of cakes, pie, tarts, marionberry crumble and assorted individual sweets

\$10.75 per person—Minimum 25 people

