



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 DINNER

Minimum 15 people — Two choices

Plated dinners are accompanied by a seasonal vegetable, mixed green salad, rolls and butter as well as McMenamins own freshly brewed coffee, tea selection and dessert

Medallions of Pork \$36.00

sun-dried fruits, Edgefield Hard Cider jus and Yukon Gold mashed potatoes

Grilled Chicken Breast \$36.00

orange-single malt mustard glaze and nutty wild rice pilaf

Wild Mushroom & Spinach Cannelloni \$33.00

rosemary cream sauce

Cedar Plank-Roasted Salmon \$45.00

cranberry-hazelnut butter and herb-roasted fingerlings

Prime Rib of Beef* \$51.25

crusted with black pepper and rock salt served with natural pan juices, horseradish cream and double-stuffed potatoes

Herb-Crusted Halibut \$50.50

white wine-butter sauce and nutty wild rice pilaf

Chicken & Salmon* \$50.50

grilled chicken breast and salmon fillet with lemon pepper beurre blanc and nutty wild rice pilaf

Beef & Petite Lobster* \$68.25

grilled beef tenderloin and 6-oz petite lobster tail with drawn butter and herb-roasted fingerlings



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



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 SELECTIONS

Choose up to three of the following

Wild Mushroom & Spinach Cannelloni

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 Main Course Selection Two Main Course Selections Three Main Course Selections

\$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



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CLATSOP BEACH 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

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



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NEACOXIE 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 or Seasonal Vegetable Selection

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 Cannelloni

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



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