



# 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 LUNCH

Minimum 15 people — Available until 3PM — Two choices

### SANDWICHES

*Sandwiches are accompanied by your choice of Mediterranean pasta salad or country French potato salad with McMenamins own freshly brewed coffee and a selection of black and herbal teas*

#### **Oven-Roasted Turkey \$15.00**

cranberry relish and Swiss cheese on whole grain bread

#### **Ham & Havarti \$14.00**

Hogshead Whiskey mustard sauce on rustic rye

#### **Roast Beef & White Cheddar\* \$16.50**

horseradish aioli and marinated onions on a ciabatta roll

#### **Vegetable Sub \$14.00**

roasted vegetables, artichoke hearts, greens, walnut-pomegranate spread and tomato on a French roll

### SALADS

*Salads include freshly baked bread and butter with tea selection and McMenamins own coffees*

#### **Brew Master's Spinach \$17.50**

chicken, bacon bits, white cheddar and green apple with maple-stout vinaigrette

#### **Caesar \$14.00**

romaine lettuce with garlic croutons, Parmesan cheese and housemade Caesar dressing

#### **Grilled Chicken Caesar \$17.00**

#### **The Mad Hatter Chef's \$16.00**

turkey, Canadian bacon, chopped egg, Tillamook® cheddar and Swiss cheeses, black olives, cucumber, tomato and peppercorn ranch

#### **Cajun Cobb \$17.75**

Cajun-spiced chicken, blue cheese crumbles, chopped egg, bacon, tomato, romaine lettuce and blue cheese dressing

### BOXED PICNIC LUNCHEONS

*Select one or two sandwiches or salads from above for an additional \$4.25  
Sandwiches include chips, a side salad, fresh fruit or cookie and a soft drink  
Salads include bread and butter, fresh fruit or cookie and a soft drink*

### LUNCHEONS

*Luncheons are accompanied by a seasonal vegetable, mixed green salad, rolls and butter as well as McMenamins own freshly brewed coffee and a selection of black and herbal teas*

#### **Grilled Chicken Breast \$22.00**

orange-single malt mustard glaze

#### **Baked Salmon\* \$23.00**

roasted shallot-Edgefield Pinot Gris beurre blanc

#### **Wild Mushroom & Spinach Cannelloni \$20.75**

rosemary cream sauce



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



# SOUP & SALAD BUFFET

Minimum 15 people — Available until 3PM

**Assorted Rolls & Crackers**

**McMenamins Own Freshly Brewed Coffee & Decaf  
Black & Herbal Teas**

## SOUPS

*Choose two of the following*

**Butternut Squash Bisque**

**Fresh Tomato-Basil Bisque**

**McMenamins Clam Chowder**

**West African Chicken-Peanut**

**Hungarian Mushroom-Barley**

## SALADS

*Choose three of the following*

### **Brewer's Salad**

seasonal greens with roasted hazelnuts and crumbled blue cheese  
tossed in raspberry-Ruby Ale vinaigrette

### **Caesar Salad**

romaine lettuce freshly tossed with Caesar dressing, garlic croutons and Parmesan cheese

### **Mediterranean Pasta Salad**

penne pasta with feta cheese, bell pepper, red onion and Greek olives  
tossed in Black Rabbit Red Wine vinaigrette

### **Mixed Green Salad**

selection of dressings

### **Aztec Salad**

romaine, corn and black bean salsa, avocado, tortilla strips,  
cheddar cheese, tomato and cilantro tossed in chipotle dressing

### **Spinach Salad**

goat cheese, hazelnuts and marionberry vinaigrette

### **Grilled Chicken Salad**

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

**\$21.00**





# ARTISANAL SANDWICH BUFFET

Minimum 15 people—Available until 3PM

## **Mediterranean Pasta Salad**

penne pasta with feta cheese, bell pepper, red onion and Greek olives  
tossed in Black Rabbit Red Wine vinaigrette

## **Mixed Green Salad**

selection of dressings

## **Fresh Fruit Tray**

## **Sliced Deli Meats\***

oven-roasted turkey breast, Black Forest ham and roast beef

## **Sliced Cheeses**

Tillamook® cheddar, Swiss and pepper jack

## **Lettuce, Tomato, Red Onion & Pickles**

**Edgefield Dijon & Terminator Mustards, Herb Aioli & Hummus**

## **Basket of Rustic Rolls & Breads**

**McMenamins Own Freshly Brewed Coffee & Decaf  
Black & Herbal Teas**

\$24.00



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# SANTA FE BUFFET

Minimum 15 people

**Black Beans & Chipotle Rice**

**Marinated Chicken & Steak**  
sweet peppers and onions

**Taco Shells, Flour Tortillas & Tortilla Chips**

**Guacamole, Sour Cream & Fresh Salsa**

**Cheddar & Pepper Jack Cheeses**

**Shredded Lettuce, Tomato & Red Onion**

**Pickled Jalapeños, Limes & Fresh Cilantro**

**Lemonade & Iced Tea**

**Add Prawns**

\$4.25

**Add Mahi Mahi**

\$4.25

\$24.00





# PIZZA BUFFET

Minimum 15 people

## Antipasti Platter

marinated vegetables, Greek olives, sliced prosciutto, salami, pepperoni, feta and provolone cheeses

## Caesar Salad

romaine lettuce tossed with Caesar dressing, garlic croutons and Parmesan cheese

## Soda Pop

## PIZZA CHOICES

*Gluten-free pizza crust available upon request for an additional charge*

### Cheese

whole milk mozzarella and Parmesan

### Margherita

fresh mozzarella cheese, tomato slices and basil

### Pepperoni

a traditional favorite

### Sand Trap Special

all-natural Canadian bacon, pepperoni, fennel sausage, red onions and black olives

### Green with Envy

fresh veggies, pesto sauce, mozzarella and feta cheeses

### Hawaiian Classic

Canadian bacon and pineapple

### Barbecue Chicken

garlic-roasted chicken, smoked mozzarella cheese, bell pepper, red onion and fresh cilantro with Hammerhead BBQ sauce

Two pizza choices   Three pizza choices   Four pizza choices

\$24.50

\$26.50

\$28.50





# 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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# SAND TRAP GRILL BUFFET

Minimum 15 people

## **Grilled Chicken Breast**

Hammerhead BBQ sauce

## **Smoked Terminator Sausage**

sauerkraut relish

## **Hammerhead Garden Burgers**

add \$2.50

## **Basket of Assorted Rolls & Buns**

**Cheddar Cheese, Lettuce, Tomatoes,  
Red Onions & Pickle Chips**

**Edgefield Dijon & Terminator Mustards,  
Herb Aioli & Portland Ketchup**

## **Mixed Green Salad**

selection of dressings

## **Mediterranean Pasta Salad**

penne pasta with feta cheese, bell pepper, red onion and Greek olives  
tossed in Black Rabbit Red Wine vinaigrette

## **Freshly Baked Cookies & Brownies**

**McMenamins Own Freshly Brewed Coffee & Decaf  
Black & Herbal Teas**

\$29.50

