



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.





TRAYS & PLATTERS

Small serves 15 people — Medium serves 30 people — Large serves 60 people

Antipasti Platter

sliced prosciutto, salami and pepperoni, Provolone and feta cheeses, Greek olives, marinated and pickled vegetables served with baguette

\$76.00 · \$140.00 · \$260.00

Deli Tray*

sliced roast beef, herb-roasted turkey breast, ham, cheddar, Swiss and pepper jack cheeses served with mayonnaise, Edgefield Dijon, Hogshead Whiskey mustard sauce and silver dollar rolls

\$85.50 · \$158.00 · \$275.00

Domestic Cheese Tray

breads and crackers

\$74.25 · \$130.00 · \$204.00

Fresh Fruit Tray

\$71.25 · \$138.00 · \$255.00

Fruit & Cheese Tray

domestic and imported cheese with seasonal fresh and dried fruits served with breads and crackers

\$151.00 · \$275.00 · \$499.00

Hummus Platter

cucumber, tomato, feta cheese, Greek olives, marinated red onion and pita bread

\$75.00 · \$139.00 · \$263.00

Vegetable Platter

a selection of fresh vegetables served with peppercorn ranch dressing

\$65.00 · \$111.00 · \$205.00



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



DISPLAYS

Minimum 25 people unless otherwise noted

Antipasti Display

sliced prosciutto, sweet coppa, sopressata, marinated fresh mozzarella, feta and Provolone cheeses, Greek olives, marinated and pickled vegetables served with assorted hearth baked breads and rolls

\$11.75 per person

Baked Feta

herbed olives and warm pita bread

\$67.25 — serves 15

Brie en Croûte

whole wheel of Brie with peppered apples wrapped in puff pastry with red and green grapes and sliced baguette

\$140.75 per wheel — serves 25

Cedar Plank Salmon Display*

crostini and dill sour cream sauce

\$241.00 — serves 25

Charcuterie Display

prosciutto, pâté de campagne, pâté de foie gras, coppa, sopressata, cornichons, pickles, marinated onions and Hogshead Whiskey mustard sauce served with assorted hearth baked breads and rolls

\$16.50 per person

Cheese Board

a selection of imported cheese with baguette and housemade sea salt crackers

\$12.50 per person



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DISPLAYS

Minimum 25 people unless otherwise noted

Chilled Prawn Display

cocktail sauce and fresh lemon

\$179.25 — serves 25

Chinese Barbecue Pork Display

spicy mustard and hoisin sauce

\$67.25 — serves 15

Crudités Display

an array of fresh vegetables with herb aioli and
roasted red pepper dipping sauces

\$6.50 per person

Fruit Display

seasonal fruit, sliced melons, berries and tropical fruits

\$9.25 per person

Mezza Display

hummus, walnut-pomegranate dip,
tabouli, feta-yogurt dip, Greek olives, marinated onions,
cucumbers and tomato served with pita triangles

\$7.50 per person

Poached Salmon Display*

chilled poached salmon with red onion, capers, sliced egg and
lemon-dill crème fraîche served with dark rye toast points

\$252.00 — serves 25



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CARVED ROASTS

All carved roasts are accompanied by rolls, butter,
Edgefield Dijon and mayonnaise

Garlic & Herb-Crusted Fillet of Beef*

horseradish sauce

\$315.00 — serves 15

Herb-Roasted Turkey Breast

cranberry-Fireside Port relish

\$217.00 — serves 25

Honey-Glazed Baked Ham

Hogshead Whiskey mustard sauce

\$273.00 — serves 50

Pepper-Crusted Round of Beef*

Black Rabbit Red Wine jus and horseradish sauce

\$343.75 — serves 45

Pork Loin Roast

red onion-apple marmalade

\$166.50 — serves 25

Roast Prime Rib*

Black Rabbit Red Wine jus and horseradish sauce

\$412.00 — serves 30



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HIGH TEA

Minimum 15 people

Mini Scones

Devonshire cream, marionberry jam and lemon curd

Shortbread Cookies

Mini Quiches

Cucumber & Cream Cheese Finger Sandwiches

Deviled Ham Finger Sandwiches

Grilled Chicken Salad

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

Chocolate-Dipped Strawberries & Dried Apricots

Black Tea with Cream & Sugar

\$25.75





RECEPTION PACKAGES

Minimum 25 people

PACKAGE ONE

Cheese Board

a selection of imported cheeses with baguette and housemade sea salt crackers

Fruit Display

seasonal fruit, sliced melons, berries and tropical fruits

Crudités Display

an array of fresh vegetables with herbed aioli
and roasted red pepper dipping sauces

Citrus Punch Bowl

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

CARVED ROASTS

All carved roasts are accompanied by rolls, butter, Edgefield Dijon and mayonnaise

Choose two of the following

Herb-Roasted Turkey Breast

cranberry-Fireside Port relish

Honey-Glazed Baked Ham

Hogshead Whiskey mustard sauce

Pepper-Crusted Round of Beef*

Black Rabbit Red Wine jus and horseradish sauce

\$35.25

PACKAGE TWO

Includes all of Package One plus your choice of three hors d'oeuvres

HORS D'OEUVRES

**Caprese Crostini • Spanikopita Triangles • Stuffed Mushrooms
Ham & Dill Cream Cheese Pinwheels • Goat Cheese-Stuffed Peppadews
Hogshead Whiskey-Plumped Bacon-Wrapped Dates**

\$45.25



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