

## EVERY OCCASION, EVERY PERSONALITY

Building on the neighborhood tradition of pubs, bistros and cafés, McMenamins has been introducing new gathering spots to the Pacific Northwest since 1983. Each location opens as a comfortable and enchanting place for family and friends to enjoy good company, tasty food and handcrafted beverages. After opening, the brewpubs, theaterpubs and properties evolve in varying directions, stirred by the mix of patrons that passes through them, and by those patrons who return to become part of a location's history and personality.

With a steadfast respect for tradition and history, McMenamins strives to maintain the characteristics of a property's past personality while allowing it to mature into something new. Something homey, something quirky, something elegant – the pubs are as varied as their patrons. McMenamins welcomes neighbors, travelers and groups, each creating a living history at the individual locations. Business meetings unfold; wedding vows are promised; receptions, birthdays, reunions and anniversaries are celebrated within these walls.

Whether you're looking for a place to discuss company policy with coworkers, or a destination for a social gathering or celebration, McMenamins offers a variety of locations to meet your needs. The following pages contain information about some of our event and meeting spaces in Portland and the surrounding area. If you'd like to plan an extended event, we also have celebration and meeting spaces with hotel accommodations. Or, for grand gatherings up to 1,000 guests, ask about the Crystal Ballroom.

Somewhere for every occasion, every personality.

# MEETING & BANQUET CAPACITIES

Location	Maximum Number of Guests	
	Seated	Reception Style
Backstage Bar .....	N/A	100
Kimball Room .....	N/A	30
Projection Room .....	N/A	20

## BOOKING INFORMATION

Meeting and celebration spaces are reserved through our Sales staff.

Food and beverages are catered by our on site restaurants. Minimum food and beverage purchases apply to each room, varying based on the size of the room, time of day, and day of the week.

Each function requires an advance deposit with the balance due upon conclusion of the event.

Direct billing is also available for corporate events with advance arrangements.

The catering department offers special menus for all events,  
from conferences to wedding receptions.

For more information, contact our Group Sales coordinators at (503) 236-9234.



## CATERING INFORMATION

### MEETING ROOM RENTALS

Each room requires a minimum amount of food and beverage service to be purchased for your function. The minimum amount varies depending on the time of the day and day of the week. These fees can be explained by our sales coordinators.

### MENUS

Meal selections must be confirmed four weeks prior to the date of your function. Although menus and prices are subject to change, they are always guaranteed three months prior to your event. Please note that all food and beverage prices are subject to an 18% gratuity.

### PAYMENT POLICY

Every function requires an advance deposit(s), with the balance of all charges due at the close of the event. Direct billing for business events is also available if arranged in advance and approved 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 Function Order 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.

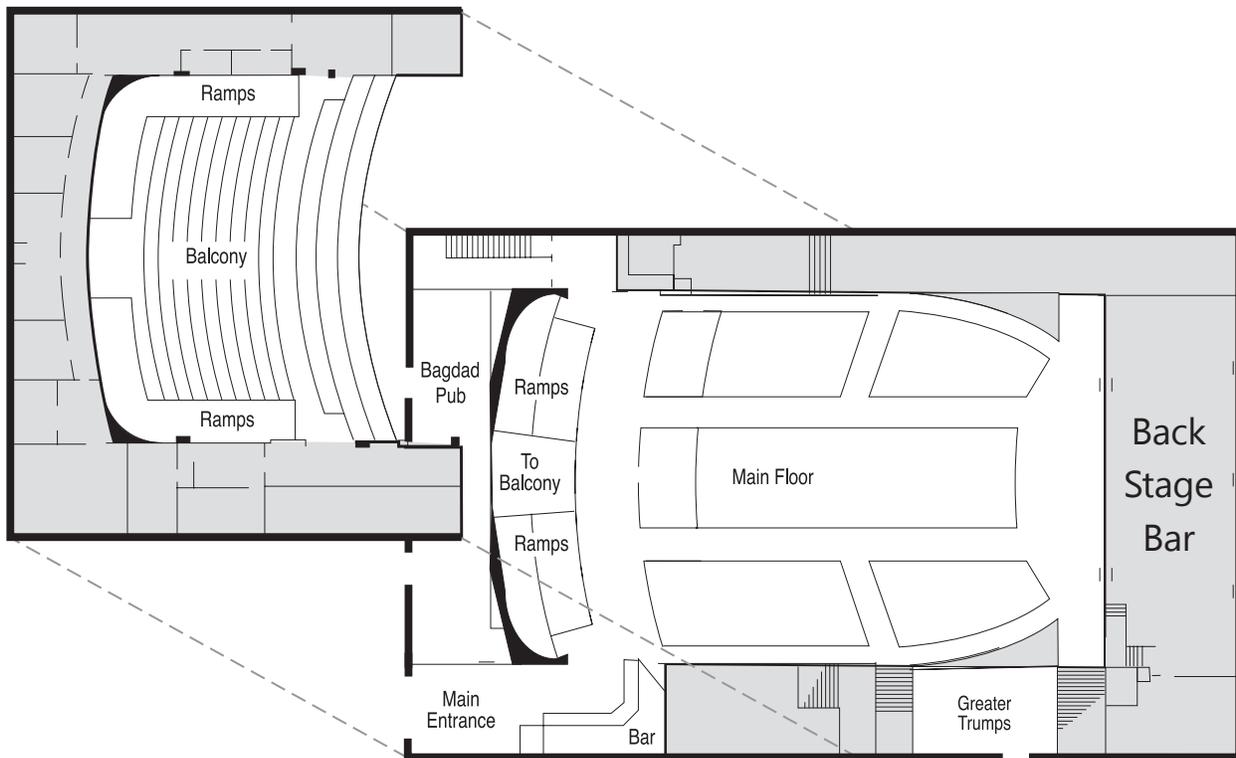
### MUSIC

Music and other forms of entertainment are welcome to complement your special event. Our sales coordinators can assist you in planning music that is appropriate for each venue.

# BAGDAD THEATER & PUB

3702 SE HAWTHORNE · PORTLAND

Since 1927, when Universal Studios spared little expense to build this ornate, balconied temple of entertainment, the Bagdad has featured an incredible array of performances ranging from bawdy vaudeville stage shows to Technicolor extravaganzas. Today, with 590 seats, the theater offers a grand, well-designed forum for multimedia presentations. For smaller groups, the Back Stage Bar is just around the corner.



# COFFEE BREAKS & SNACKS

## Continental Breakfast

Basket of fresh baked breakfast breads, sliced fresh fruits, an assortment of fruit juices, McMenamins own freshly brewed coffee and a selection black and herbal teas  
\$10.75 per person

## Breakfast Breads

Assorted fresh baked breakfast breads, an assortment of fruit juices, McMenamins own freshly brewed coffee and a selection of black and herbal teas  
\$7.50 per person

## Assorted Yogurt

\$2.50 each

## Bagels & Cream Cheese

\$3.25 per piece

## Bagels & Cream Cheese with Lox

\$7.75 per piece

## Breakfast Breads

\$3.75 per piece

## Candy & Granola Bars

\$2.00 each

## Energy Bars

\$2.75 each

## Mini Pretzels

\$13.75 serves 12

## Mixed Nuts

\$24.75 per pound

## Spinach-Artichoke Dip with Pita Chips

\$30.25 serves 12

## Tortilla Chips & Pico de Gallo

\$25.00 serves 12

## Fresh Fruit Basket

Selected whole seasonal fruit  
\$2.00 per person

## Freshly Baked Cookies & Brownies

\$3.00 per piece

## Cans of Soda Pop

\$2.25 per can

## Assorted Fruit Juices

\$2.50 each bottle (10 fl oz)

## Bottled Water

\$2.25 each bottle

## McMenamins Own Freshly Brewed Coffee & Decaf Black & Herbal Tea

\$2.50 per person

# HORS D'OEUVRES

*3 dozen per item minimum*

## HOT

Assorted Mini Quiches .....	\$26.95 per dozen
Spanikopita Triangles .....	\$20.00 per dozen
Feta cheese and spinach wrapped in filo pastry	
Thai Chicken Satay .....	\$24.75 per dozen
Served with sweet chili sauce	
Vegetable Spring Rolls .....	\$22.00 per dozen
Served with sweet chili sauce	
Wild Mushroom Tartlets .....	\$30.75 per dozen
Barbecue Chicken Wings.....	\$26.25 per dozen
With peppercorn ranch	
Grilled Hammerhead Bratwurst .....	\$32.50 per dozen
Served with Hogshead Whiskey mustard sauce	
Meatballs with Terminator Stout Sauce.....	\$24.50 per dozen

## COLD

Caprese Crostini .....	\$24.25 per dozen
With fresh mozzarella, basil and Roma tomatoes drizzled with olive oil and balsamic vinegar	
Black Forest Ham & Dill Cream Cheese Pinwheels.....	\$17.75 per dozen
Classic Deviled Eggs .....	\$14.50 per dozen
Prawn Cocktails .....	\$27.75 per dozen
Served in a shot glass with lemon cocktail sauce	
Focaccia Bread.....	\$15.00 per dozen
With blue cheese, walnuts and rosemary	

## TRAYS & PLATTERS

### Antipasti Platter

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

\$59.75	\$110.75	\$205.75
(serves 12)	(serves 25)	(serves 50)

### Deli Tray

Sliced meats and domestic cheeses served with mayonnaise, Dijon mustard, horseradish and silver dollar rolls

\$67.00	\$124.50	\$215.75
(serves 12)	(serves 25)	(serves 50)

### Domestic Cheese Tray

Served with breads and crackers

\$58.25	\$102.75	\$160.50
(serves 12)	(serves 25)	(serves 50)

### Fresh Fruit Tray

Selected sliced seasonal fruits

\$56.25	\$108.75	\$202.25
(serves 12)	(serves 25)	(serves 50)

### Fruit & Cheese Tray

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

\$119.25	\$215.75	\$393.00
(serves 12)	(serves 25)	(serves 50)

### Fresh Vegetable Platter

A selection of fresh seasonal vegetables served with peppercorn ranch dressing

\$50.75	\$87.25	\$162.50
(serves 12)	(serves 25)	(serves 50)

### Hummus Platter

Served with cucumber, tomato, feta cheese, kalamata olives, marinated red onions and Greek-style pita bread

\$58.95	\$109.00	\$207.25
(serves 12)	(serves 25)	(serves 50)

### Dessert Tray

Assorted individual sweets

\$59.50	\$113.75	\$215.75
(serves 12)	(serves 25)	(serves 50)

## DISPLAYS

### **Brie en Croûte**

*serves 25 people*

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

\$121.50

### **Chilled Prawn Display**

*serves 25 people*

With spicy cocktail sauce and fresh lemon

\$155.00

### **Poached Salmon Display**

*serves 25 people*

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

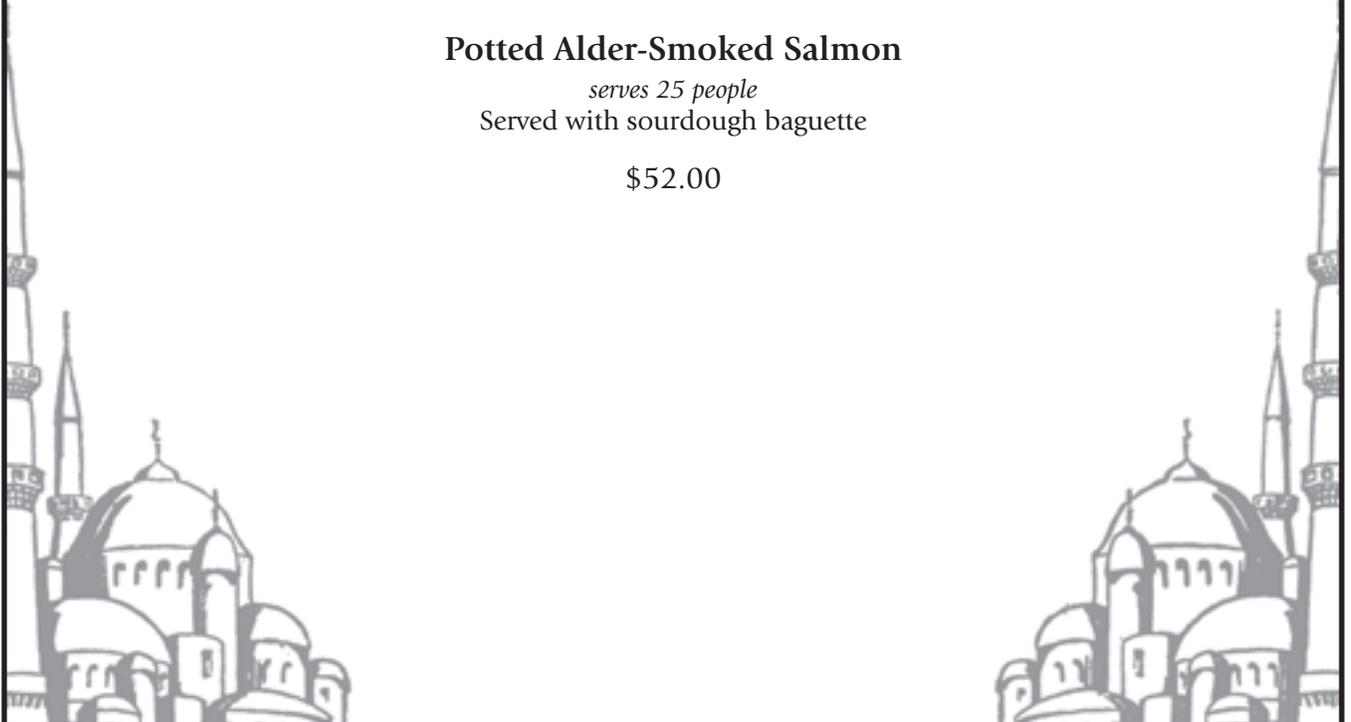
\$173.25

### **Potted Alder-Smoked Salmon**

*serves 25 people*

Served with sourdough baguette

\$52.00



## CARVED ROASTS

*All carved roasts are accompanied by rolls, Dijon mustard and mayonnaise*

### **Herb-Roasted Turkey Breast**

*serves 30 people*

Served with a cranberry-orange relish

\$187.75

### **Maple-Dijon Glazed Ham**

*serves 40 people*

Served with Hogshead Whiskey mustard sauce

\$214.50

### **Pepper-Crusted Round of Beef**

*serves 40 people*

Served with horseradish sauce

\$297.50

### **Pork Loin Roast**

*serves 25 people*

Served with Granny Smith apple-sage sauce

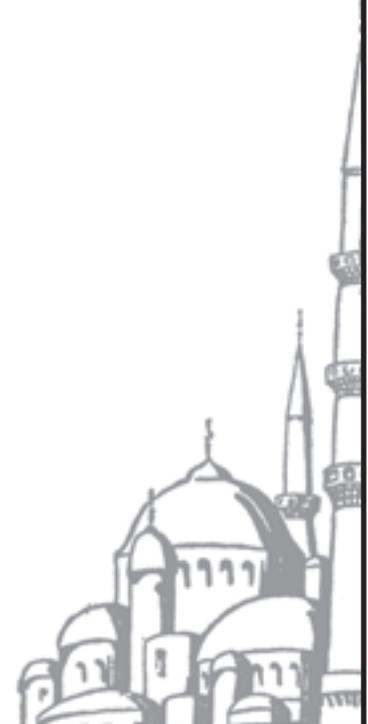
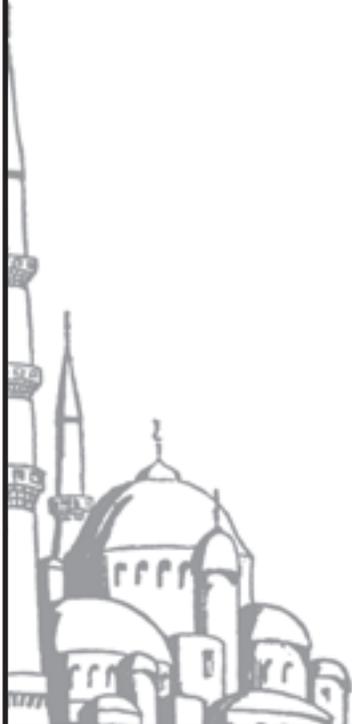
\$143.95

### **Roast Prime Rib**

*serves 30 people*

Served with horseradish sauce

\$356.50



# **DELI BUFFET**

*Minimum 15 People*

## **Country French Potato Salad**

New red potatoes, scallions and herbs in a creamy Dijon dressing

## **Mediterranean Pasta Salad**

Penne pasta with feta cheese, bell pepper, red onion and kalamata olive in a lemon-basil vinaigrette

## **Mixed Green Salad**

With a selection of dressings

## **Sliced Fresh Fruit Tray**

## **Sliced Deli Meats**

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

## **Sliced Cheeses**

Tillamook® cheddar, Swiss and pepperjack cheeses

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

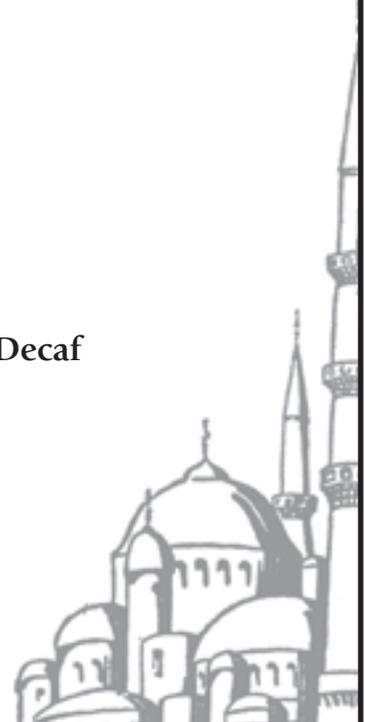
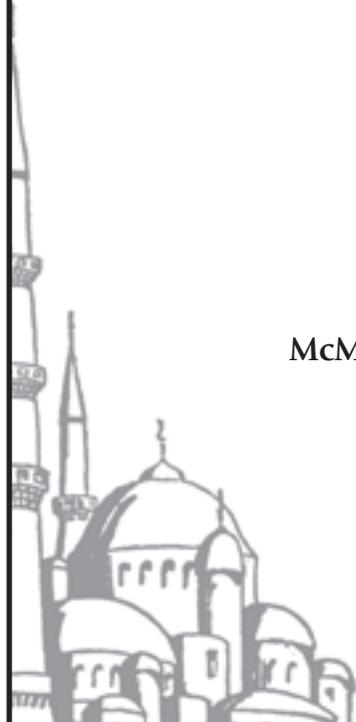
## **Assorted Sandwich Spreads**

## **Basket of Sliced Breads**

## **McMenamins Own Freshly Brewed Coffee & Decaf**

## **Black & Herbal Teas**

\$18.75 per person



# SOUP & SALAD BUFFET

*Minimum 15 People*

## CHOOSE TWO SOUPS

**New England-Style Clam Chowder**  
**Cream of Zucchini with Tomato & Basil**  
**Wild Mushroom-Barley**  
**West African Chicken-Peanut**  
**Fresh Tomato-Basil Bisque**

## CHOOSE THREE SALADS

### **Spinach Salad**

Fresh leaves of spinach, sliced egg, crisp bacon, white cheddar cheese and tomato served with a warm maple-stout vinaigrette

### **Mediterranean Pasta Salad**

Penne pasta with feta cheese, bell pepper, red onion and kalamata olives in a lemon-basil vinaigrette

### **Mixed Green Salad**

With a selection of dressings

### **Brewer's Salad**

Seasonal greens with roasted hazelnuts and crumbled blue cheese in a raspberry-Ruby Ale vinaigrette

### **Country French Potato Salad**

New red potatoes, scallions and herbs in a creamy Dijon dressing

### **Caesar Salad**

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

### **Santa Fe Salad**

Kidney beans, corn, pepperjack cheese, black olives, diced tomatoes, and onions on a bed of lettuce topped with fried tortilla strips and chipotle-lime sour cream dressing

## **Assorted Rolls & Crackers**

**McMenamins Own Freshly Brewed Coffee & Decaf**

**Black & Herbal Teas**

\$14.25 per person

# MATINÉE BUFFET

*Minimum 15 People / Available Seasonally*

**Hamburgers**

**Hot Dogs**

**Grilled Chicken Breast**

*Add \$4.25 per person*

**Hammerhead Brat**

*Add \$4.25 per person*

**Hammerhead Garden Burgers**

*Add \$2.50 per person*

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

**Mayonnaise, Mustard, Secret Sauce,  
Relish & Ketchup**

**Buttermilk Coleslaw**

**Picnic Potato Salad**

**Basket of Potato Chips**

**Freshly Baked Cookies & Brownies**

**Soda Pop**

**\$15.75 per person**

# TACO BUFFET

*Minimum 15 People*

**Refried Beans & Spanish Rice**

**Chicken Fajita Meat & Seasoned Ground Beef**

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

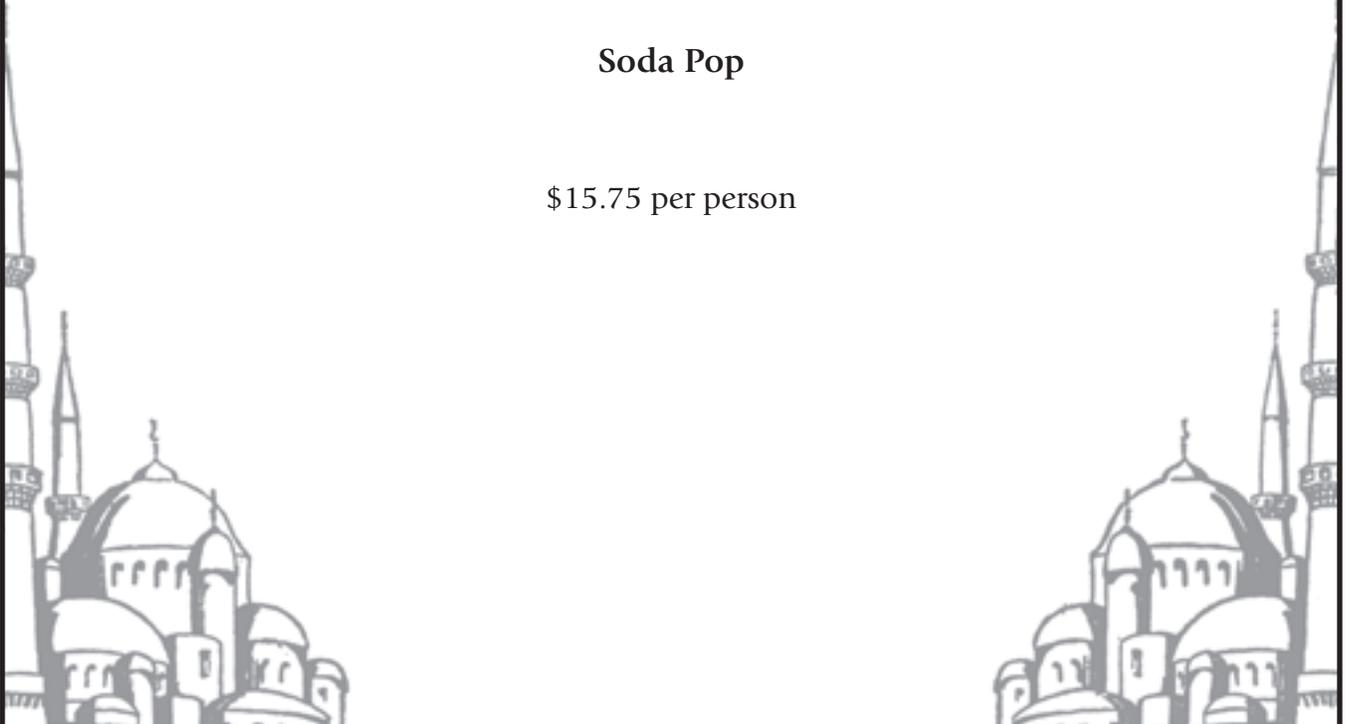
**Guacamole, Sour Cream & Chipotle Pico de Gallo**

**Cheddar Cheese**

**Shredded Lettuce, Tomato, Red Onion, Pickled Jalapeños  
Limes & Fresh Cilantro**

**Soda Pop**

\$15.75 per person



# PIZZA BUFFET

*Minimum 15 People*

## **Antipasti Platter**

Marinated vegetables, kalamata olives, sliced prosciutto, salami, pepperoni, feta and provolone cheeses

## **Caesar Salad**

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

## **Soda Pop**

## **PIZZA CHOICES**

### **Cheese**

Whole milk mozzarella and Parmesan

### **Pepperoni**

A traditional favorite

### **Barbeque Chicken**

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

### **Bagdad Special**

Canadian bacon, pepperoni, fennel sausage, onion and artichoke heart

### **Secret Garden Veggie**

Sweet bell pepper, red onion, mushroom, black olive, artichoke heart, spinach, tomato and fresh herbs

### **Maui Wau**

Canadian bacon, soy-ginger glazed pineapple and caramelized onions

Two Pizza Choices . . . \$20.25 per person

Three Pizza Choices . . . \$22.25 per person

Four Pizza Choices . . . \$24.00 per person

# PASTA BUFFET

*Minimum 15 People*

**Basket of Garlic Bread**

**Sliced Fresh Fruit Tray**

**Fresh Vegetable Platter**

With 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**

## PASTA SELECTIONS

*Choose up to three of the following*

**Spinach & Cheese Pasta Shells**

Baked with an herbed tomato sauce

**Chicken Lasagna**

Tender chicken breast and fresh vegetables layered with lasagna noodles and baked with a rosemary Alfredo sauce

**Sausage Lasagna**

Mild Italian sausage and seasoned ground beef with layers of mozzarella, ricotta, Romano and Parmesan cheeses baked with a hearty tomato sauce

**Vegetable Lasagna**

Layers of pasta, spinach, broccoli and carrot baked with ricotta and mozzarella cheeses

**Portobello Mushroom Ravioli**

With roasted garlic-basil cream sauce

**Baked Four-Cheese Penne**

Provolone, Parmesan, Gorgonzola and Fontina cheeses

**Cheese Ravioli**

With herbed tomato sauce

**Baked Rigatoni**

With sweet fennel sausage, roasted red pepper, caramelized onion and fresh herbs

One Main Course Selection . . . \$21.25 per person

Two Main Course Selections . . . \$24.50 per person

Three Main Course Selections . . . \$27.75 per person

# DINNER BUFFET

*Minimum 15 People*

**Basket of Dinner Rolls**

**Sliced Fresh Fruit Tray**

**Fresh Vegetable Platter**  
With peppercorn ranch dressing

**Mixed Green Salad**  
With a selection of dressings

**McMenamins Own Freshly Brewed Coffee & Decaf**

**Black & Herbal Teas**

**Dessert Tray**

## SIDE DISH SELECTIONS

*Choose two of the following*

**Roasted Garlic Green Beans • Yukon Gold Mashed Potatoes**  
**Hogshead Whiskey-Baked Beans • Wild Rice Pilaf**  
**Herb-Roasted Potatoes • Sautéed Vegetables**  
**Potatoes au Gratin • Glazed Baby Carrots**

## MAIN COURSE SELECTIONS

**Pepper-Crusted Round of Beef**  
With red wine jus and horseradish sauce

**Maple-Dijon Glazed Ham**  
With honey mustard sauce

**Herb-Roasted Turkey Breast**  
With sourdough dressing, gravy and cranberry sauce

One Main Course Selection . . . \$28.00 per person  
Two Main Course Selections . . . \$32.00 per person  
Three Main Course Selections . . . \$36.00 per person

# DINNER BUFFET II

*Minimum 15 People*

**Basket of Dinner Rolls**

**Sliced Fresh Fruit Tray**

**Fresh Vegetable Platter**

With peppercorn ranch dressing

**Mixed Green Salad**

With a selection of dressings

**McMenamins Own Freshly Brewed Coffee & Decaf**

**Black & Herbal Teas**

**Dessert Tray**

## MAIN COURSE SELECTIONS

**Baked Lemon-Herb Chicken**

With wild rice pilaf

**Pork Chop**

With hard cider gravy and Yukon Gold mashed potatoes

**Baked Petite Salmon Fillet**

With a roasted shallot-Pinot Gris beurre blanc and wild rice pilaf

**Tournedos of Beef**

With a wild mushroom demi-glaze and herb-roasted potatoes

**Grilled Chicken Breast**

With a raspberry-Ruby Ale glaze and herb-roasted potatoes

**Vegetable Lasagna**

Layers of pasta, spinach, broccoli and carrot  
baked with ricotta and mozzarella cheeses

One Main Course Selection . . . \$29.75 per person

Two Main Course Selections . . . \$34.50 per person

# DINNER BUFFET III

*Minimum 15 People*

**Basket of Dinner Rolls**

**Sliced Fresh Fruit Tray**

**Antipasti Platter**

**Mixed Green Salad**

With a selection of dressings

**Sautéed Seasonal Vegetables**

**McMenamins Own Freshly Brewed Coffee & Decaf**

**Black & Herbal Teas**

**Dessert Tray**

## MAIN COURSE SELECTIONS

**Baked Lemon-Herb Chicken**

With wild rice pilaf

**Medallions of Pork**

With a blackberry-sage reduction sauce and Yukon gold mashed potatoes

**Baked Petite Salmon Fillet**

With a roasted shallot-Pinot Gris beurre blanc and wild rice pilaf

**Tournedos of Beef**

With a wild mushroom demi-glace and herb-roasted potatoes

**Vegetable Lasagna**

Layers of pasta, spinach, broccoli and carrot baked  
with ricotta and mozzarella cheeses

One Main Course Selection . . . \$33.00 per person

Two Main Course Selections . . . \$38.50 per person