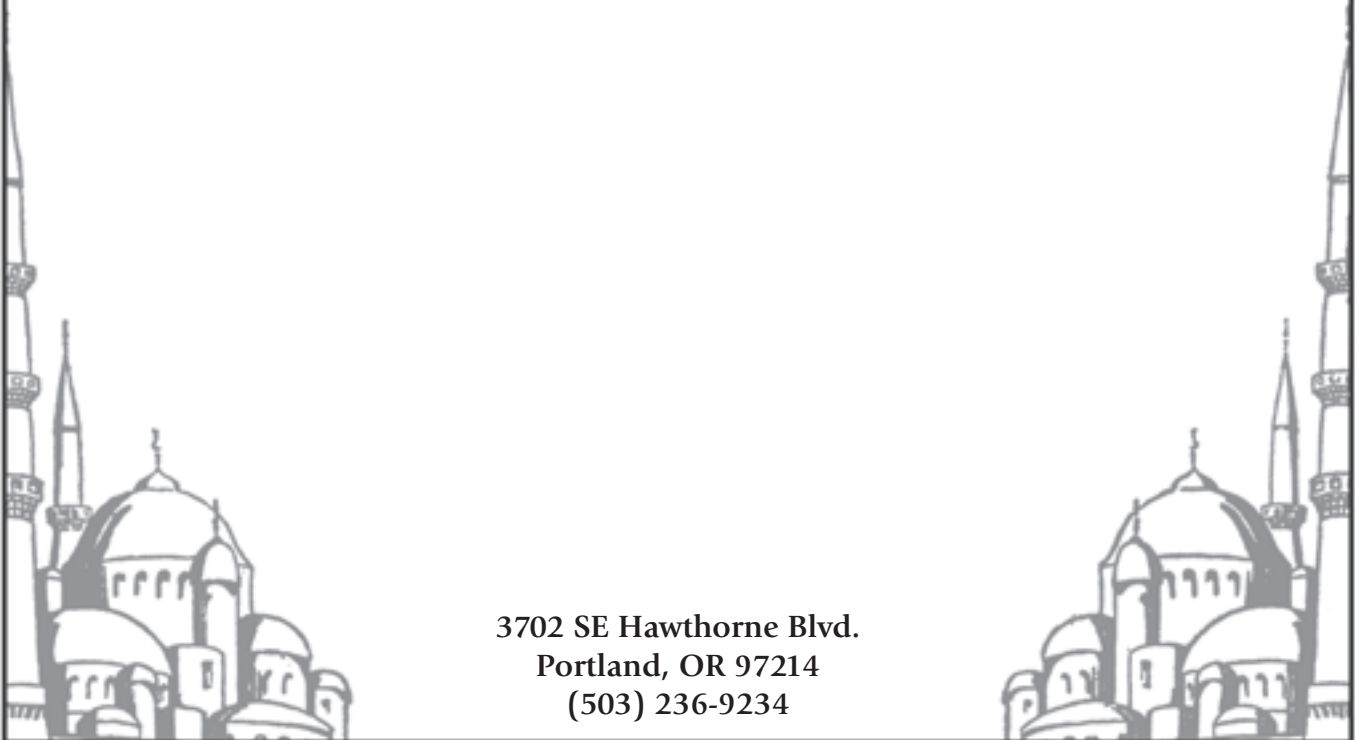


Mcmenamins
BAGDAD
THEATER & PUB

BACK STAGE BAR



3702 SE Hawthorne Blvd.
Portland, OR 97214
(503) 236-9234

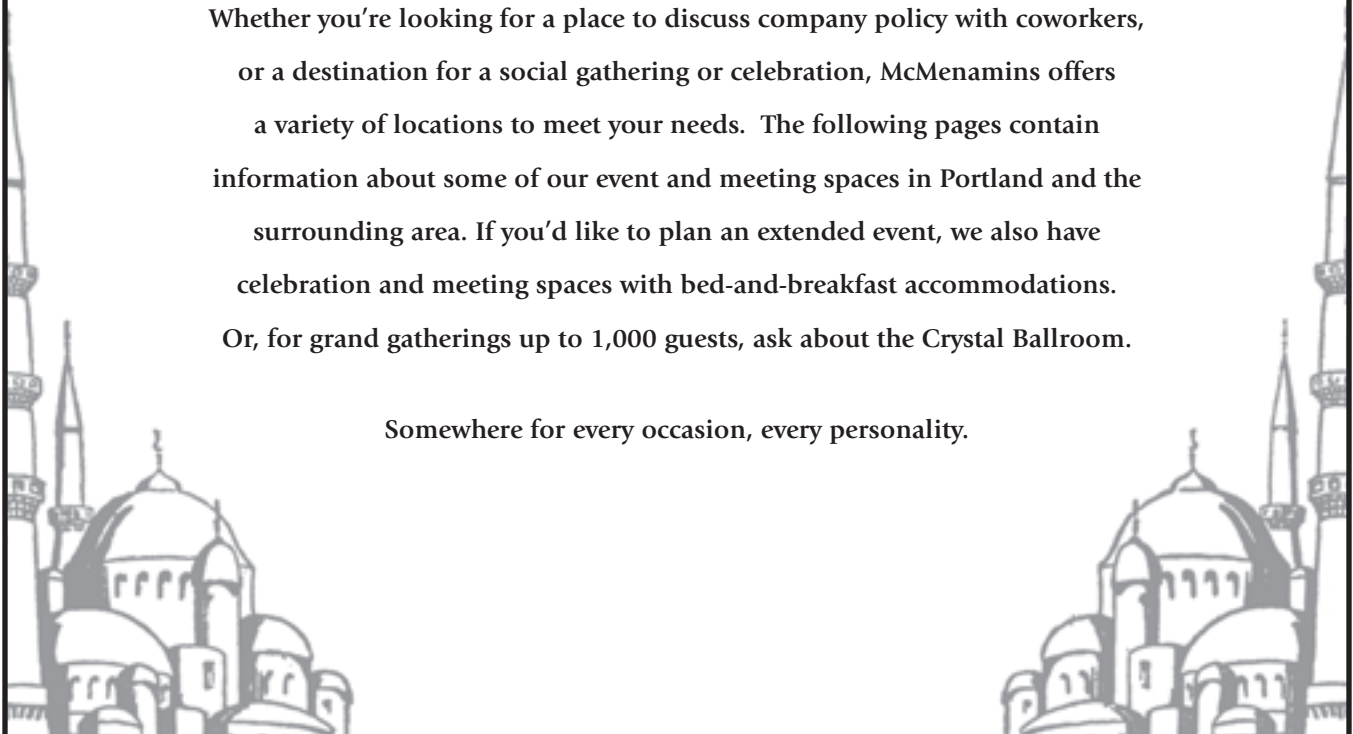
EVERY OCCASION, EVERY PERSONALITY

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 bed-and-breakfast 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
Bagdad Theater & Pub	590	700
Greater Trumps	25	35

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 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) 288-3286.



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 event 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

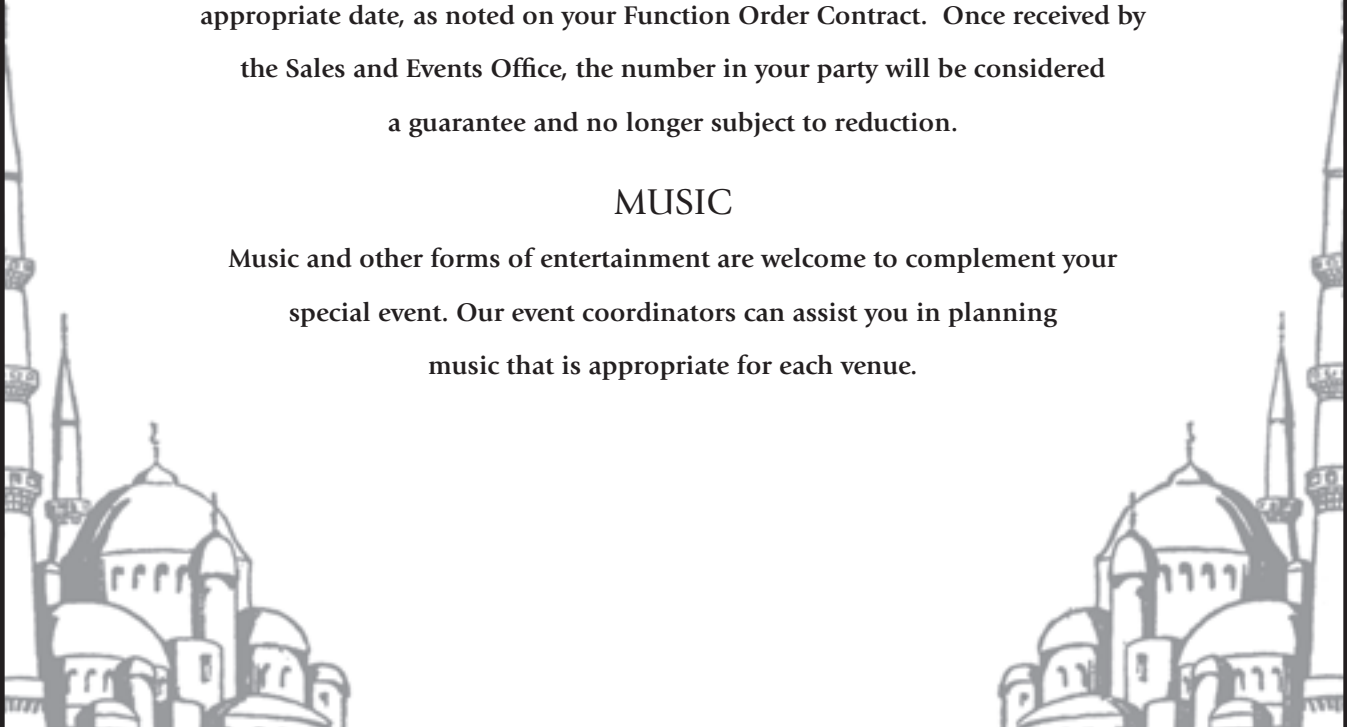
Every function requires an advance deposit(s), with the balance of all charges due at the close of the event. Direct billing for business events is also available if arranged in advance and approved prior to the function.

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

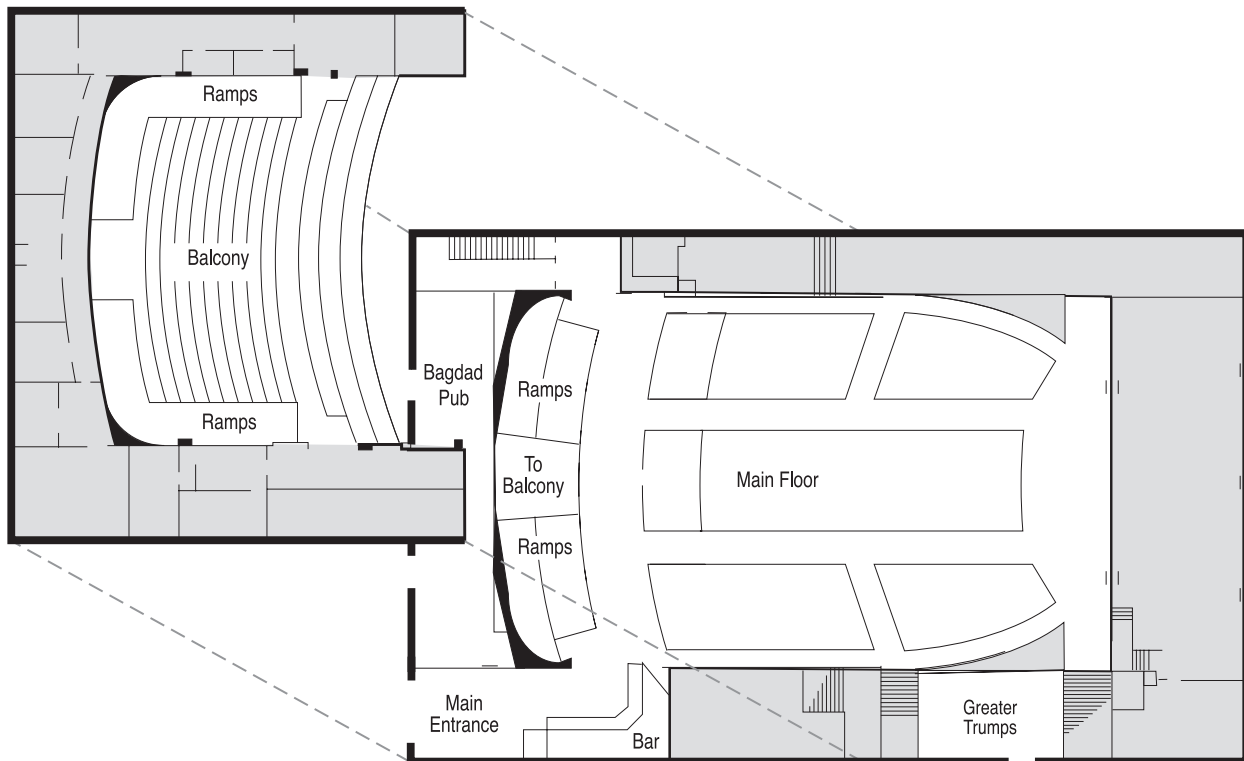
Music and other forms of entertainment are welcome to complement your special event. Our event coordinators can assist you in planning music that is appropriate for each venue.



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, Greater Trumps is just around the corner.



COFFEE BREAKS

Continental Breakfast

Basket of fresh baked breakfast breads, sliced fresh fruits, assortment of fruit juices,
McMenamins own freshly brewed coffee and a selection black and herbal teas

\$9.75 per person

Breakfast Breads

Assorted fresh baked breakfast breads from the bakery, an assortment of fruit juices
McMenamins own freshly brewed coffee and a selection of black and herbal teas

\$6.75 per person

Assorted Yogurt

\$2.25 each

Bagels & Cream Cheese

\$3.00 per piece

Bagels & Cream Cheese with Lox

\$7.00 per piece

Breakfast Breads

\$3.50 per piece

Candy & Granola Bars

\$1.25 each

Energy Bars

\$2.25 each

Fresh Fruit Basket

Selected whole seasonal fruit

\$1.75 per person

Freshly Baked Cookies & Brownies

\$1.75 per piece

Cans of Soda Pop

\$2.00 per can

Assorted Fruit Juices

\$2.10 each bottle

Bottled Water

\$2.00 each bottle

McMenamins own Freshly Brewed Coffee & Decaf

Black & Herbal Tea

\$2.40 per person

HORS D'OEUVRES

3 dozen per item minimum

Hot

Assorted Mini Quiches	\$17.50 per dozen
Chicken Flautas.....	\$24.25 per dozen
Pizza Triangles	\$15.75 per dozen
With mushrooms, Fontian and roasted garlic	
Pizza Triangles	\$15.00 per dozen
With Roma tomatoes, pesto and Provolone	
Spanikopita Triangles	\$18.00 per dozen
Feta cheese and spinach wrapped in filo pastry	
Thai Chicken Satay	\$18.00 per dozen
Served with sweet chili sauce	
Vegetable Spring Rolls	\$17.50 per dozen
Served with sweet chili sauce	
Wild Mushroom Tartlets	\$20.75 per dozen

Cold

Black Forest Ham & Dill Cream Cheese Pinwheels.....	\$16.00 per dozen
Caprese Crostini	\$18.75 per dozen
With fresh mozzarella, basil and Roma tomatoes drizzled with olive oil and balsamic vinegar	
Classic Deviled Eggs	\$13.00 per dozen
Prawn Cocktails	\$25.00 per dozen
Served in a shot glass with lemon cocktail sauce	



COCKTAIL APPETIZERS

Hot

Barbecue Chicken Wings

With peppercorn ranch

\$28.50 (serves 12)

Grilled Hammerhead Bratwurst

Served with Hogshead Whiskey mustard sauce

\$34.25 (serves 12)

Meatballs with Soy-Ginger Sauce

\$27.25 (serves 12)

Meatballs with Terminator Stout Sauce

\$27.25 (serves 12)

Cold

Focaccia Bread

With blue cheese, walnuts and rosemary

\$20.75 (serves 12)

French Onion Dip & Potato Chips

\$18.75 (serves 12)

Hummus Platter

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

\$32.00 (serves 12)

Mini Pretzels

\$11.50 (serves 12)

Mixed Nuts

\$20.25 (serves 12)

Spinach-Artichoke Dip with Pita Chips

\$27.25 (serves 12)

Tortilla Chips & Pico de Gallo

\$18.75 (serves 12)

TRAYS & PLATTERS

Antipasti Platter

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

\$57.50	\$121.00	\$185.25
(serves 12)	(serves 25)	(serves 50)

Deli Tray

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

\$49.75	\$94.50	\$180.00
(serves 12)	(serves 25)	(serves 50)

Domestic Cheese Tray

Served with breads and crackers

\$39.50	\$75.75	\$144.50
(serves 12)	(serves 25)	(serves 50)

Fresh Fruit Tray

Selected sliced seasonal fruits

\$48.25	\$91.75	\$185.00
(serves 12)	(serves 25)	(serves 50)

Fruit & Cheese Tray

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

\$79.75	\$150.75	\$288.50
(serves 12)	(serves 25)	(serves 50)

Fresh Vegetable Platter

A selection of fresh seasonal vegetables served with peppercorn ranch dressing

\$40.25	\$76.75	\$146.25
(serves 12)	(serves 25)	(serves 50)

Dessert Tray

Assorted individual sweets

\$53.50	\$102.25	\$196.00
(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

\$109.25

Chilled Prawn Display

serves 25 people

With spicy cocktail sauce and fresh lemon

\$226.75

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

\$156.00

Potted Alder-Smoked Salmon

serves 25 people

Served with sourdough baguette

\$46.75

Torta Rustica

serves 25 people

Three layers of cream cheese blended with artichokes and roasted garlic,
pesto and sundried tomatoes served with rustic baguette

\$37.50



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

\$168.95

Maple-Dijon Glazed Ham

serves 40 people

Served with Hogshead Whiskey mustard sauce

\$159.25

Pepper-Crusted Round of Beef

serves 40 people

Served with horseradish sauce

\$219.50

Pork Loin Roast

serves 25 people

Served with Granny Smith apple-sage sauce

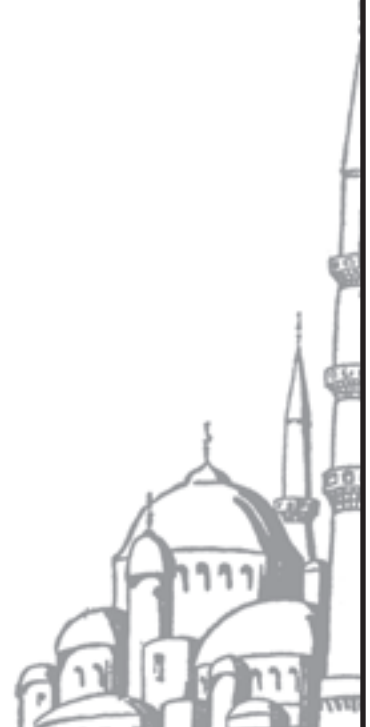
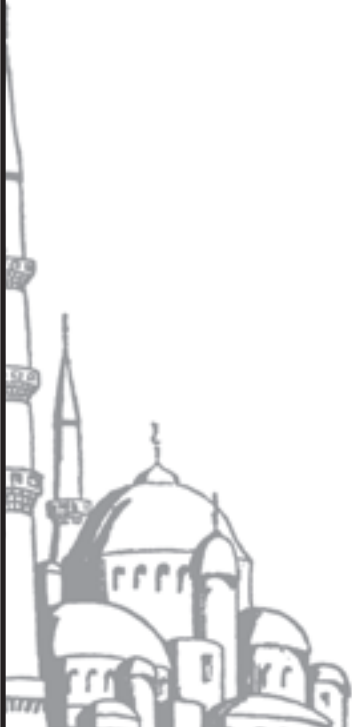
\$108.75

Roast Prime Rib

serves 30 people

Served with horseradish sauce

\$260.25



DELI BUFFET

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 Tea

\$16.95 per person
(Minimum 15 People)



SOUP & SALAD BUFFET

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

Brewers 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

Sante Fe Salad

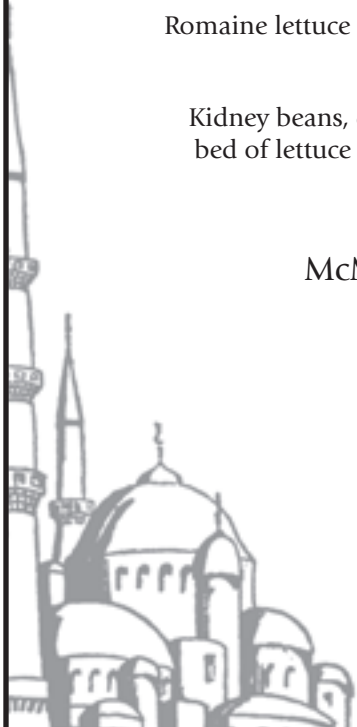
Kidney beans, corn, pepperjack cheese, black olives, diced tomatoes, and onions on a bed of lettuce topped with fried tortilla strips and chipotle-lime-sour cream dressing

Assorted Rolls & Crackers

McMenamins own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

\$12.75 per person
(Minimum 15 People)



MATINÉE BUFFET

Hamburgers

Hot Dogs

Grilled Chicken breast (Add \$4.25 per person)

Hammerhead brat (Add \$4.25 per person)

Boca® Burgers (Add \$2.50 per person)

Cheddar cheese, Tomatoes, Red Onions,
Pickle chips & Lettuce

Mayonnaise, Mustard, Secret Sauce, Relish & Ketchup

Buttermilk Coleslaw

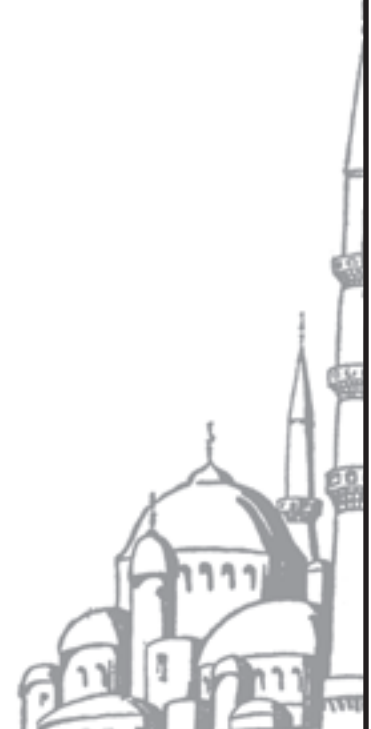
Picnic Potato Salad

Basket of Potato Chips

Freshly baked cookies & brownies

Cans or Pitchers of soda pop

\$13.25 per person
(Minimum 15 People, Available Seasonally)



TACO BUFFET

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

Pitchers of Soda Pop

\$14.25 per person
(Minimum 15 People)



PIZZA BUFFET

Antipasti Platter

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

Mixed Green Salad

With a selection of dressings

Pitchers of Soda Pop

Pizza Choices

Cheese

Whole milk mozzarella and Parmesan

Pepperoni

A traditional favorite

Mediterranean Chicken

Garlic-roasted chicken, kalamata olive, roasted garlic, sundried tomato and fresh basil

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

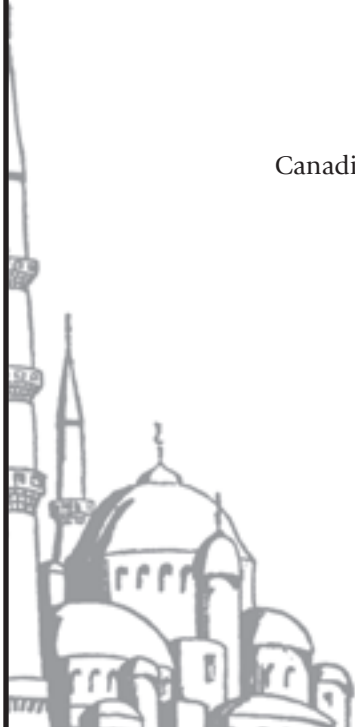
Canadian bacon, soy-ginger glazed pineapple and caramelized onions

Two Pizza Choices . . . \$14.95 per person

Three Pizza Choices . . . \$17.00 per person

Four Pizza Choices . . . \$19.50 per person

(Minimum 15 People)



DINNER BUFFET

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 • Sauteed 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 . . . \$25.25 per person

Two Main Course Selections . . . \$29.00 per person

Three Main Course Selections . . . \$33.25 per person

(Minimum 15 People)

DINNER BUFFET II

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-glace 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 . . . \$28.25 per person

Two Main Course Selections . . . \$32.50 per person

(Minimum 15 People)

DINNER BUFFET III

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

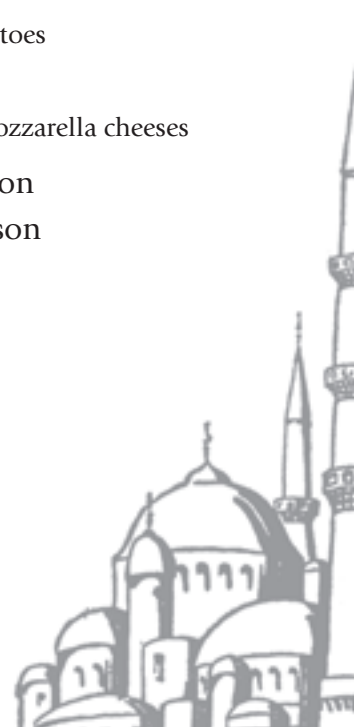
Vegetable Lasagna

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

One Main Course Selection . . . \$31.25 per person

Two Main Course Selections . . . \$35.75 per person

(Minimum 15 People)



PASTA BUFFET

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 lasagne 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 . . . \$19.25 per person

Two Main Course Selections . . . \$22.25 per person

Three Main Course Selections . . . \$25.00 per person

(Minimum 15 People)