



McMENAMINS

CRYSTAL BALLROOM
& LOLA'S ROOM

❧ CRYSTAL BALLROOM ❧

If you think that people and events don't leave a footprint of energy, then come to the legendary Crystal Ballroom and experience the aura of more than 80 years of characters, performances, and events.

You'll feel the smoldering grace of Rudolph Valentino, high octane sex appeal of Tina Turner, and mind expanding strains of the Grateful Dead. More recently, other strong imprints have been left by the likes of Branford Marsalis, Sleater Kinney, Ben Folds, Merle Haggard and Janeane Garafalo.

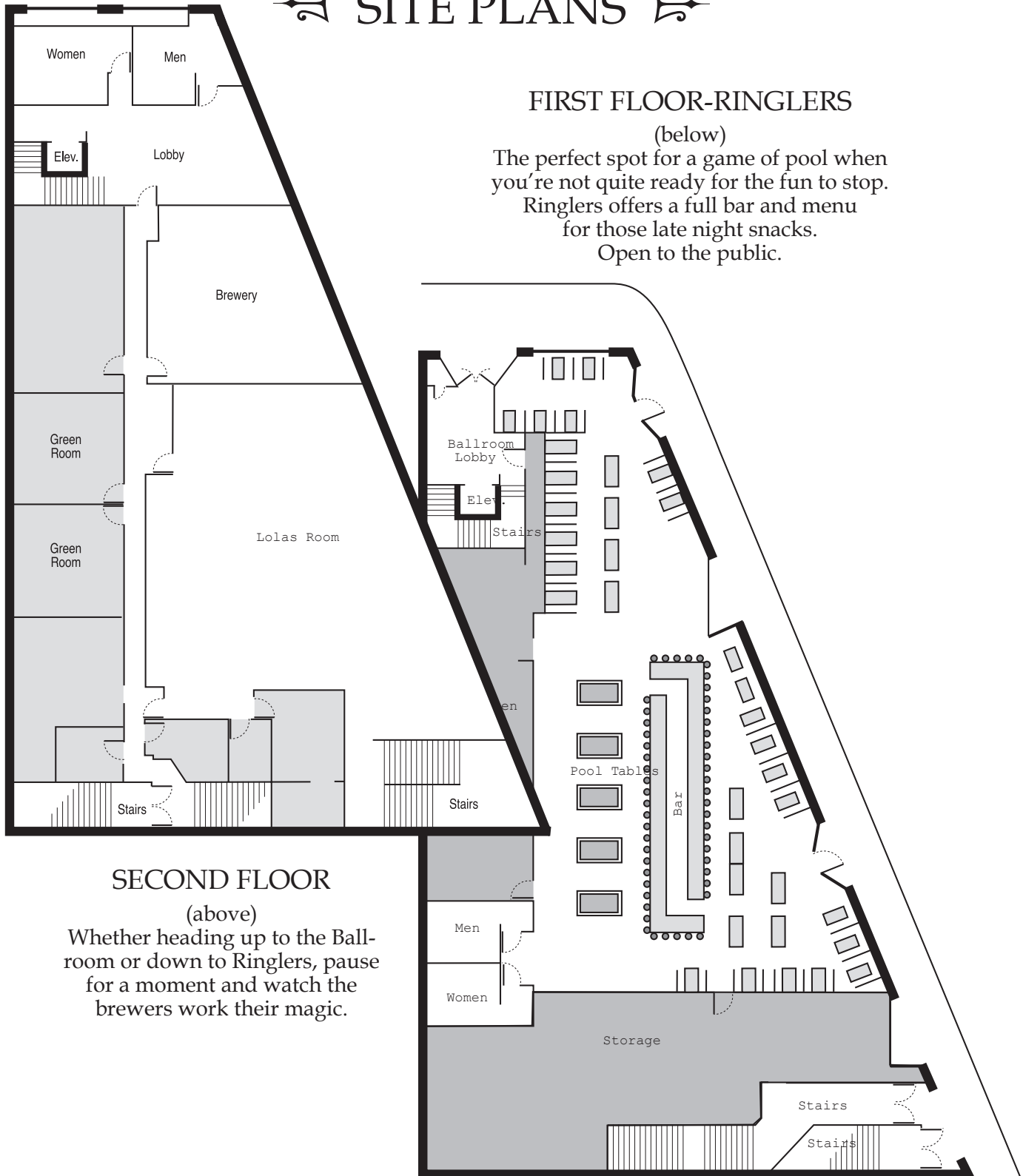
Today, all this energy lingers inside the majestic room just waiting to be tapped.

Together with a strong undercurrent of pop culture, the Crystal provides a graceful and ornate setting — not to mention its remarkable “floating” ball-bearing and rocker dance floor. Facilities include a classic corner stage, a curving balcony, food and beverage bars, elevator, and on-site brewery. Whether your event is a cut-loose office party, formal dinner and dance, fundraiser or family wedding, the ballroom offers a flexible meeting space.

For more than eight decades the Crystal has been at the forefront of one “scene” or another: high society balls, salacious jazz dancing, family-style old time dancing, colorful and brassy Gypsy wakes, incendiary rhythm-and-blues, and full-blown psychedelia.

Now it's your chance to be part of the scene — or perhaps start the next one!

SITE PLANS



FIRST FLOOR-RINGLERS

(below)

The perfect spot for a game of pool when you're not quite ready for the fun to stop. Ringlers offers a full bar and menu for those late night snacks. Open to the public.

SECOND FLOOR

(above)

Whether heading up to the Ballroom or down to Ringlers, pause for a moment and watch the brewers work their magic.

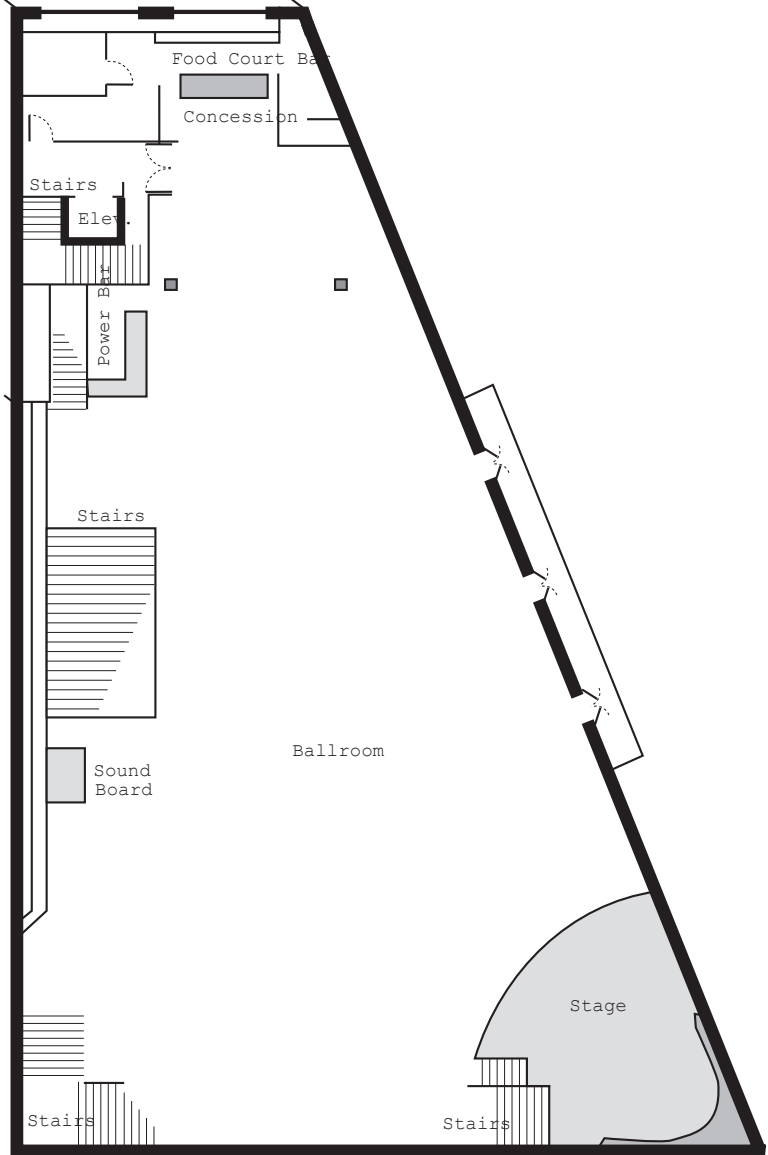
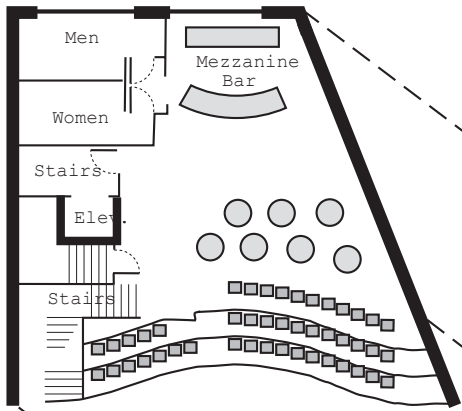
LOLA'S ROOM

Tucked in the Crystal's second story is Lola's Room, the building's latest private event space for up to 120 guests. Lola's comes with a handsome fully stocked bar, booth and table seating, stage and a floating dance floor all it's own.

↔ SITE PLANS ↔

MAIN FLOOR AND MEZZANINE

Whether you're gliding across the floating ballroom floor or simply enjoying the view from above, the third-floor main ballroom and mezzanine provide all the atmosphere needed to make any event come to life. This space is fully equipped to cater events of 200 to 1,000.



❧ CATERING INFORMATION ❧

Our friendly and attentive catering staff provides experienced service to groups up to 1,000 people. The Crystal Ballroom is famous for its wondrous murals, unique architecture and historic “floating dance floor.” The 7,200 square foot space boasts a classic corner stage, swooping balcony, food and beverage bars and elevator. Tucked in the Crystal’s second story is Lola’s Room, the building’s latest dance, music and event venue. Groups up to 120 can experience the room’s handsome antique bar, booth and table seating, stage and, of course, a “floating” dance floor designed after its famous upstairs predecessor.

Event Space Rental

Each room requires a minimum amount of food and beverage service to be purchased for your function. The minimum amount varies depending on the room of your choice, the time of the day, the day of the week and the month of the year. Our Sales Coordinators are available to help plan your event and discuss fees.

Menus

Meal selections must be confirmed six 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% service charge.

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 contract. Once received by the Sales and Catering 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 with options for entertainment. Please advise the Sales Coordinator of your entertainment plans prior to booking or as soon as possible. Additional fees may be required.

☞ COFFEE BREAKS ☞

Continental Breakfast

(minimum 15 people)

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

\$10.75 per person

Fresh Fruit Basket

Selected whole seasonal fruit

\$2.00 per person

Breakfast Breads

\$3.75 per piece

Assorted Yogurt

\$2.50 each

Bagels & Cream Cheese

\$3.25 per piece

Bagels & Cream Cheese with Smoked Salmon

\$7.75 per piece

Assorted Fruit Juices

\$2.10 each bottle

Freshly Baked Cookies & Brownies

\$2.00 per piece

Candy & Granola Bars

\$1.50 each

McMenamins Own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

\$2.40 per person

↔ BRUNCH BUFFET ↔

Basket of Freshly Baked Breakfast Breads

Sliced Fresh Fruit Tray

Smoked Salmon

With cream cheese, red onions, capers and mini bagels

Cottage Fried Potatoes

Country Sausage Links & Smoked Bacon

Buttermilk Biscuits & Sausage Gravy

Maple-Dijon Glazed Ham

Scrambled Eggs

Assortment of Fruit Juices

McMenamins Own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

\$27.00 per person

✧ TACO BUFFET ✧

Refried Beans & Spanish Rice

Chicken Fajita Meat & Seasoned Ground Beef

Taco Shells, Flour Tortillas & Tortilla Chips

Guacamole, Sour Cream & Fresh Salsa

Cheddar Cheese

Shredded Lettuce, Tomato & Red Onion

Pickled Jalapeños, Limes & Fresh Cilantro

Soda Pop

\$15.75 per person

❧ 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 olives 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 Cheese

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

❧ PIZZA BUFFET ❧

Antipasti Platter

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

Mixed Green Salad

With a selection of dressings

Soda Pop

Pizza Choices

Cheese

Whole milk mozzarella and Parmesan

Pepperoni

A traditional favorite

Hawaiian Classic

Canadian bacon and pineapple

Ringler's Special

Salami, Canadian bacon, fennel sausage, black olives and onion

Secret Garden Veggie Pizza

Sweet bell pepper, red onion, mushrooms, black olives, artichoke hearts, spinach, tomato and fresh herbs

Two Pizza Choices . . . \$16.50 per person

Three Pizza Choices . . . \$18.95 per person

Four Pizza Choices . . . \$21.75 per person

❧ 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 herb tomato sauce

Portobello Mushroom Ravioli

With roasted garlic-basil cream

Cheese Ravioli

With roasted red pepper cream sauce

Baked Rigatoni

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

Chicken Lasagna

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

Baked Four Cheese Penne

Provolone, Parmesan, gorgonzola and fontina cheeses

Sausage Lasagna

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

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

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

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



BARBECUE BUFFET



Basket of Fresh Baked Biscuits & Rolls

Selection of Summer Fruits & Berries

Bourbon Baked Beans

Mixed Green Salad

With a selection of dressings

Picnic Potato Salad

Corn on the Cob

Soda Pop

Housemade Fruit Crisp

Main Courses

Choose one or two of the following:

Barbecued Pork Spareribs

Basted with Hammerhead BBQ sauce

Grilled Portobello Mushrooms

With roasted garlic-white bean puree

Ale-Marinated Sirloin Steak

With smoked jalapeno butter

Thai Barbeque Chicken

Hindquarters marinated with green curry and basted with sweet-hot chili sauce

Grilled Salmon Fillet

With roasted tomato coulis

Grilled Swordfish Steaks

With mango-habanero salsa

One Main Course Selection . . . \$26.25 per person

Two Main Course Selections . . . \$30.25 per person

✦ COCKTAIL APPETIZERS ✦

Chinese BBQ Pork

Served with spicy Chinese mustard and hoisin sauces

\$41.75 (serves 12)

BBQ Chicken Wings

With peppercorn ranch

\$31.75 (serves 12)

Meatballs in Terminator Stout Sauce

\$30.25 (serves 12)

Grilled Hammerhead Bratwurst

Served with Hogshead mustard sauce

\$38.00 (serves 12)

Spinach-Artichoke Dip

Served with pita chips

\$30.25 (serves 12)

Hummus Platter

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

\$35.50 (serves 12)

↻ HORS D'OEUVRES ↻

3 dozen minimum per item

Cold

Chèvre Crostini	\$20.75 per dozen
<i>With chevre cheese and black pepper-fig tapenade</i>	
Caprese Crostini	\$20.75 per dozen
<i>With fresh mozzarella, basil and Roma tomatoes drizzled with olive oil and balsamic vinegar</i>	
Black Forest Ham & Dill Cream Cheese Pinwheels	\$17.75 per dozen
Curried Crab Salad in Cucumber Cups	\$25.00 per dozen
Crab & Shrimp Vol-au-Vent	\$22.50 per dozen
Oyster Shooters	\$26.00 per dozen
<i>Served in shot glass with zesty cocktail sauce</i>	
Prawn Cocktails	\$27.75 per dozen
<i>Served in a shot glass with lemon cocktail sauce</i>	

Hot

Wild Mushroom Tartlets	\$23.00 per dozen
Spanikopita Triangles	\$20.00 per dozen
<i>Feta cheese and spinach wrapped in filo pastry</i>	
Vegetable Spring Rolls	\$19.50 per dozen
<i>With a soy-ginger dipping sauce</i>	
Szechuan Beef Skewers	\$26.50 per dozen
<i>Served with spicy soy dipping sauce</i>	
Bacon-Wrapped Scallops	\$30.00 per dozen
Chicken Flautas	\$27.00 per dozen
Thai Chicken Satay	\$20.00 per dozen
<i>Served with sweet chili sauce</i>	

Troubadours available for \$20.00 per hour

➤ RECEPTION PLATTERS & DISPLAYS ➤

Minimum of 25 guests unless otherwise noted

Fruit & Cheese Tray

(serves 50 people)

Domestic and imported cheese with selected whole and sliced seasonal fruits served with breads and crackers

\$320.75

Deli Tray

(serves 50 people)

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

\$200.00

Crudités Display

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

\$4.50 per person

Fruit Display

Sliced and whole seasonal melons, berries and tropical fruits

\$5.50 per person

Cheese Board

A selection of imported cheeses with assorted water crackers

\$7.50 per person

Charcuterie Display

Prosciutto, pâté de campagne, pâté de foie gras, coppa, sopressata, cornichons, pickled onions and honey-beer mustard sauce served with assorted hearth baked breads and rolls

\$11.25 per person

Antipasti Display

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

\$6.95 per person

❧ RECEPTION DISPLAYS ❧

Minimum of 25 guests unless otherwise noted

Mezza Display

Hummus, baba ghanoush, tabouli, feta cheese, kalamata olives, marinated onions, cucumbers and tomato slices served with Greek-style pita triangles

\$5.75 per person

Chilled Prawn Display

(serves 25 people)

With spicy cocktail sauce and fresh lemon

\$252.00

Seafood Display

(50 people minimum)

Oysters on the half shell with Pinot Gris mignonette, Dungeness crab legs, scallop ceviche, prawns with cocktail sauce and smoked salmon fillet with lemon-dill crème fraîche

\$38.75 per person

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 per side

Brie en Croûte Display

(serves 25 people)

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

\$121.50 per wheel

Dessert Tray

Assorted individual sweets

\$6.25 per person

Dessert Table

(25 people minimum)

A selection of cakes, pastries and petit fours

\$6.50 per person

↔ CARVED ROASTS ↔

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

Herb-Roasted Turkey Breast

Served with a cranberry-orange relish

\$187.75

Serves 30

Roast Prime Rib

Served with horseradish sauce

\$289.25

Serves 30

Maple-Dijon Glazed Ham

Served with honey mustard sauce

\$177.00

Serves 40

Garlic-Roasted Leg of Lamb

Served with mint sauce

\$154.75

Serves 20

Garlic & Herb Crusted Filet of Beef

Served with horseradish sauce

\$273.00

Serves 15

Pork Loin Roast

Served with Granny Smith apple-sage sauce

\$120.75

Serves 25

Pepper-Crusted Round of Beef

Served with horseradish sauce

\$244.00

Serves 40

❧ DINNER BUFFETS ❧

The Ralph Farrier 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

Sides

Choose two of the following

**Wild Rice Pilaf • Potatoes Au Gratin • Herb-Roasted Potatoes
Bourbon Baked Beans • Sautéed Vegetables • Glazed Baby Carrots
Whipped Sweet Potatoes • Yukon Gold Mashed Potatoes
Roasted Garlic Green Beans**

Main Course Selections

Pepper-Crusted Round of Beef

With red wine jus and horseradish sauce

Maple-Dijon Ham

With honey mustard sauce

Herb Roasted Turkey

With sourdough dressing, gravy and cranberry sauce

One Main Course Selection . . . \$28.00 per person

Two Main Course Selections . . . \$32.25 per person

Three Main Course Selections . . . \$37.00 per person

❧ DINNER BUFFETS ❧

The Montrose Ringler 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

Main Course Selections

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

Herb-Crusted Halibut

With a white wine butter sauce and wild rice pilaf

Grilled Chicken Breast

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

Spinach & Cheese Pasta Shells

Baked with an herbed tomato sauce

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

Two Main Course Selections . . . \$36.00 per person

↻ DINNER BUFFETS ↻

The Dad Watson Buffet

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

Grilled Chicken Breast

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

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

Herb-Crusted Halibut

With a white wine butter sauce and wild rice pilaf

Italian Peppers

Baked with pesto-Parmesan rice stuffing and served with a roasted red pepper cream sauce

Pesto Parmesan Chicken

Grilled chicken breast with pesto-Parmesan rice stuffing served with a roasted garlic-basil cream and herb-roasted potatoes

One Main Course Selection . . . \$34.75 per person

Two Main Course Selections . . . \$39.75 per person

❧ GRAND BUFFETS ❧

Minimum of 25 people

Package One

Cheese Board *a selection of imported cheeses with assorted water crackers*

Fruit Display *freshly sliced and whole fruits in season*

Crudités Display *an array of fresh vegetables with herbed aioli
and roasted red pepper cream dipping sauces*

Citrus Punch Bowl

McMenamins Own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

\$19.25 per person

Package Two

Includes all of Package One plus the following:

Carved Roasts

Choose any two

Herb-Roasted Turkey Breast *with cranberry-orange relish*

Maple-Dijon Glazed Ham *with honey mustard sauce*

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

Bread Basket *hearth baked breads and rolls served with whipped butter*

\$23.75 per person

Package Three

Includes all of Packages One and Two with your choice of three hors d'oeuvres

Wild Mushroom Tartlets • Caprese Crostini

Spanikopita Triangles • Vegetable Spring Rolls

Black Forest Ham & Dill Cream Cheese Pinwheels

\$38.50 per person