



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.

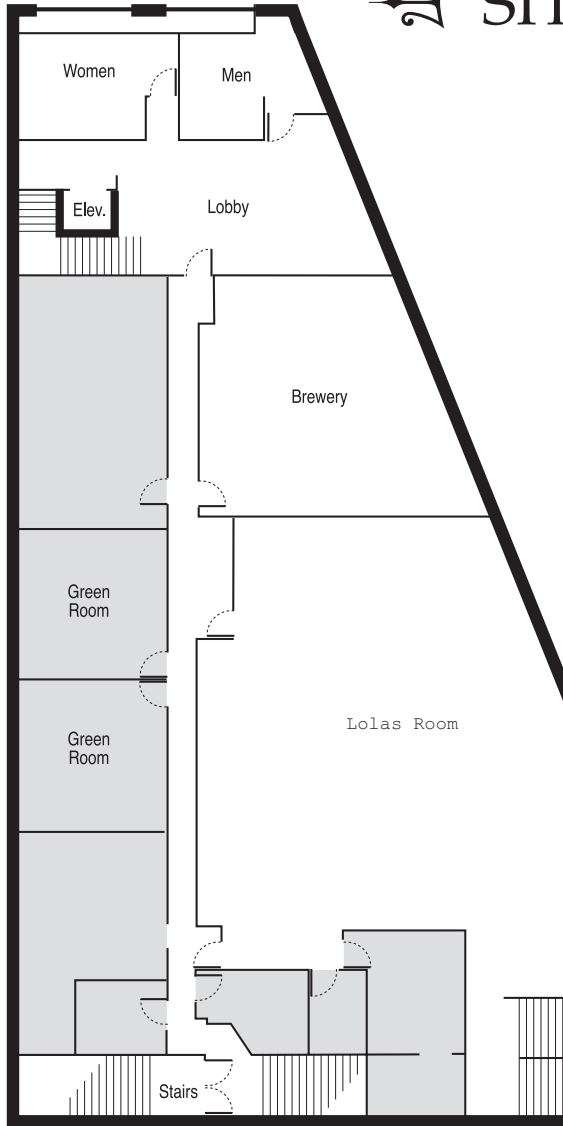
Today, all this energy lingers inside the majestic room just waiting to be tapped.

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!

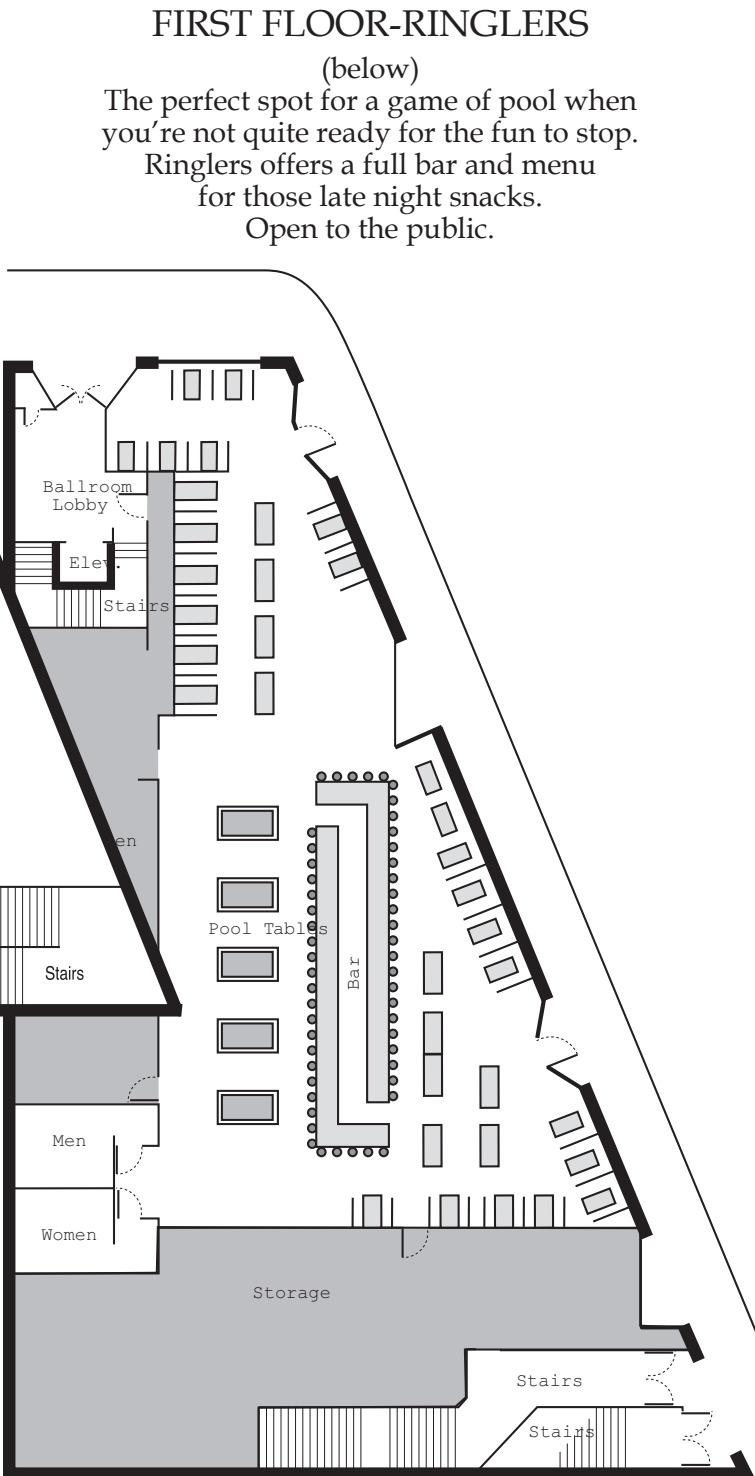
# SITE PLANS



## SECOND FLOOR

(above)

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



## 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.

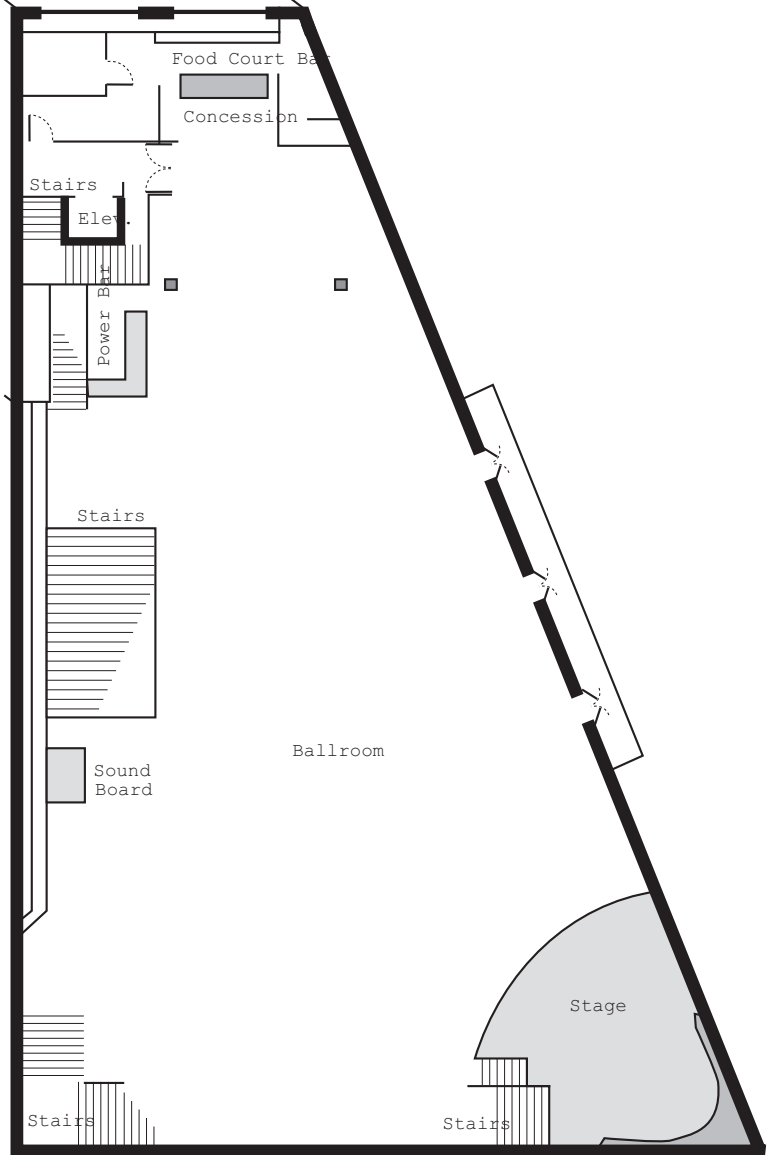
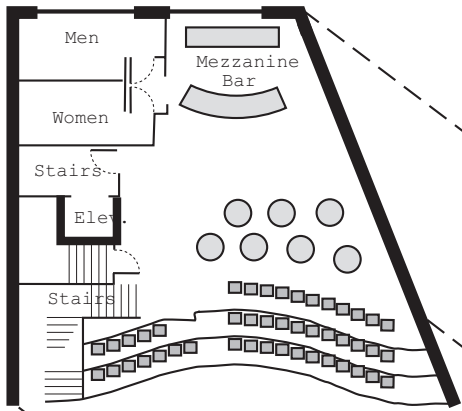
## LOLA'S ROOM

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. And with our most recent addition, The Crystal Hotel, overnight accommodations are less than a block away.

## 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 & SNACKS ☛

## **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*

\$11.95 per person

## **Fresh Fruit Basket**

*Selected whole seasonal fruit*

\$2.25 per person

## **Breakfast Breads**

\$4.25 per piece

## **Assorted Yogurt**

\$2.75 each

## **Bagels & Cream Cheese**

\$3.75 per piece

## **Bagels & Cream Cheese with Lox**

\$7.75 per piece

## **Assorted Fruit Juices**

\$2.50 each bottle (10 fl oz)

## **Freshly Baked Cookies & Brownies**

\$3.25 per piece

## **Candy & Granola Bars**

\$2.25 each

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

\$2.60 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**

\$17.50 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**

\$20.75 per person

# ❧ PIZZA BUFFET ❧

## **Antipasti Platter**

*Marinated vegetables, kalamata 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**

### **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 ... \$22.50 per person

Three Pizza Choices ... \$24.75 per person

Four Pizza Choices ... \$26.75 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 herbed tomato sauce*

**Portobello Mushroom Ravioli**

*With roasted garlic-basil cream sauce*

**Cheese Ravioli**

*With an herbed tomato 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 ... \$23.50 per person

Two Pasta Course Selections ... \$26.95 per person

Three Pasta Course Selections ... \$30.75 per person



# BARBECUE BUFFET



**Basket of Fresh Baked Biscuits & Rolls**

**Selection of Seasonal Fruit**

**Hogshead Whiskey Baked Beans**

**Mixed Green Salad**

*With a selection of dressings*

**Picnic Potato Salad**

**Corn on the Cob**

**Soda Pop**

## 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*

One Main Course Selection ... \$28.95 per person

Two Main Course Selections ... \$33.00 per person

# ↻ HORS D'OEUVRES ↻

3 DOZEN MINIMUM PER ITEM

## COLD

|  |                   |
|--|-------------------|
| <b>Chèvre Crostini</b> .....   | \$28.00 per dozen |
| <i>With chevre cheese and black pepper-fig tapenade</i>  |                   |
| <b>Caprese Crostini</b> .....  | \$26.75 per dozen |
| <i>With fresh mozzarella, basil and Roma tomatoes drizzled with olive oil and balsamic vinegar</i> |                   |
| <b>Black Forest Ham &amp; Dill Cream Cheese Pinwheels</b> .....                                    | \$19.50 per dozen |
| <b>Curried Crab Salad in Cucumber Cups</b> .....   | \$27.50 per dozen |
| <b>Crab &amp; Shrimp Vol-au-Vent</b> .....   | \$24.75 per dozen |
| <b>Oyster Shooters</b> .....   | \$28.75 per dozen |
| <i>Served in shot glass with zesty cocktail sauce</i>  |                   |
| <b>Prawn Cocktails</b> .....   | \$30.50 per dozen |
| <i>Served in a shot glass with lemon cocktail sauce</i>  |                   |

## HOT

|   |                   |
|---|-------------------|
| <b>Wild Mushroom Tartlets</b> .....                   | \$34.00 per dozen |
| <b>Spanikopita Triangles</b> .....                    | \$22.00 per dozen |
| <i>Feta cheese and spinach wrapped in filo pastry</i> |                   |
| <b>Vegetable Spring Rolls</b> .....                   | \$24.25 per dozen |
| <i>served with sweet chili sauce</i>                  |                   |
| <b>Szechuan Beef Skewers</b> .....                    | \$29.25 per dozen |
| <i>Served with spicy soy dipping sauce</i>            |                   |
| <b>Bacon-Wrapped Scallops</b> .....                   | \$42.95 per dozen |
| <b>Thai Chicken Satay</b> .....                       | \$27.25 per dozen |
| <i>Served with sweet chili sauce</i>                  |                   |
| <b>BBQ Chicken Wings</b> .....                        | \$28.95 per dozen |
| <i>Served with peppercorn ranch</i>                   |                   |
| <b>Meatballs in Terminator Stout Sauce</b> .....      | \$26.95 per dozen |
| <b>Grilled Hammerhead Bratwurst</b> .....             | \$35.75 per dozen |
| <i>Served with Hogshhead mustard 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*

\$432.50

## **Deli Tray**

*serves 50 people*

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

\$237.50

## **Hummus Platter**

*serves 50*

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

\$228.00

## **Crudités Display**

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

\$5.75 per person

## **Fruit Display**

*Sliced and whole seasonal melons, berries and tropical fruits*

\$8.75 per person

## **Cheese Board**

*A selection of imported cheeses with assorted water crackers*

\$11.75 per person

## **Charcuterie Display**

*Prosciutto, pâté de campagne, pâté de foie gras, coppa, sopressata, cornichons, pickled onions and Hogshead Whiskey mustard sauce served with assorted hearth baked breads and rolls*

\$15.75 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*

\$10.95 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*

\$6.95 per person

## **Chilled Prawn Display**

*serves 25 people*

*With spicy cocktail sauce and fresh lemon*

\$170.50

## **Chinese BBQ Pork Display**

*serves 25 people*

*Served with spicy Chinese mustard and hoisin sauces*

\$110.00

## **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*

\$42.75 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*

\$190.75

## **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*

\$133.75

## **Dessert Tray**

*Assorted individual sweets*

\$5.50 per person

## **Dessert Table**

*25 people minimum*

*A selection of cakes, pastries and petit fours*

\$9.25 per person

# ✧ CARVED ROASTS ✧

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

## **Herb-Roasted Turkey Breast**

*serves 30*

*Served with a cranberry-orange relish*

**\$205.95**

## **Roast Prime Rib**

*serves 30*

*Served with horseradish sauce*

**\$392.25**

## **Maple-Dijon Glazed Ham**

*serves 40*

*Served with Hogshead Whiskey mustard sauce*

**\$235.95**

## **Garlic-Roasted Leg of Lamb**

*serves 20*

*Served with mint sauce*

**\$231.00**

## **Garlic & Herb Crusted Filet of Beef**

*serves 15*

*Served with horseradish sauce*

**\$300.00**

## **Pork Loin Roast**

*serves 25*

*Served with Granny Smith apple-sage sauce*

**\$158.50**

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

*serves 40*

*Served with horseradish sauce*

**\$327.25**

# ❧ 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**

**Hogshead Whiskey 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 ... \$30.95 per person

Two Main Course Selections ... \$35.25 per person

Three Main Course Selections ... \$39.75 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*

**Grilled Chicken Breast**

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

**Spinach & Cheese Pasta Shells**

*Baked with an herbed tomato sauce*

**\*Herb-Crusted Halibut**

*With a white wine butter sauce and wild rice pilaf*

*Add \$6.00 to the price per person for the selecton of this entrée*

One Main Course Selection ... \$32.75 per person

Two Main Course Selections ... \$37.95 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*

**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*

**\*Herb-Crusted Halibut**

*With a white wine butter sauce and wild rice pilaf*

*Add \$6.00 to the price per person for the selection of this entrée*

One Main Course Selection ... \$36.50 per person

Two Main Course Selections ... \$42.50 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**

### **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*

*\$32.50 per person*

## PACKAGE TWO

*Includes all of Package One 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**

*\$46.75 per person*