

❧ CATERING INFORMATION ❧

Select the perfect setting for your social or business event from one of our various conference facilities which can accommodate up to 300 people. The meeting and banquet rooms are comfortable and appealing, serviced by staff that are friendly and attentive. Each banquet room is decorated in its own unique style, including hardwood floors, colorful carpets, hand-painted designs on walls, woodwork and doors. Dining and overnight accommodations are just footsteps away.

❧ EVENT SPACE RENTALS ❧

Rooms require a minimum amount of food and beverage services to be purchased for your function. 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 function. Although prices and menus 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 ❧

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 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 ❧

Music and other forms of entertainment are welcome to complement your special event. Due to noise considerations and other limitations, certain venues at Edgefield are inappropriate for music; dancing is allowed in the Attic and Blackberry Hall. Please advise the Sales Coordinator of your entertainment plans prior to booking or as soon as possible.

☪ BREAKFAST ☪

PLATED BREAKFAST ENTREES

MINIMUM 15 PEOPLE ~ TWO CHOICES

Plated breakfasts include a basket of breakfast breads and fruit garnish with tea selection and McMenamins own coffees.

Poor Farm Biscuits & Gravy	11.50
a homemade buttermilk biscuit topped with creamy sausage gravy	
Simply Scrambled Eggs	12.95
with roasted red potatoes and your choice of ham steak, link sausage or rashers of bacon	
Eggs Benedict	21.25
a smoked pork loin and poached eggs on toasted English muffins, topped with Hollandaise sauce and served with roasted red potatoes	
Smoked Salmon Benedict	28.75
house-smoked salmon and soft poached eggs on a toasted English muffin topped with Hollandaise sauce and served with roasted red potatoes	
Fresh Vegetable Quiche	14.00
varied and changing with the season, served with roasted red potatoes	
Challah French Toast	17.00
Amaretto batter, Oregon hazelnut-praline butter, fresh strawberries and real maple syrup	

CONTINENTAL BREAKFAST BUFFETS

The following items are priced per person.

Breakfast Breads	8.25
assorted freshly baked breakfast breads from the Black Rabbit Bakery accompanied by butter and preserves with tea selection and McMenamins own coffees	
The Continental	11.95
assorted freshly baked breakfast breads from the Black Rabbit Bakery accompanied by butter & preserves, orange juice, fresh fruit with tea selection and McMenamins own coffees	

ADDITIONAL A LA CARTE BREAKFAST ITEMS

The following items are priced per person.

Yogurt	2.75	Granola with Yogurt & Fruit	7.50
Bagel with Cream Cheese	3.75	Side of Ham, Pepper Bacon or	
Bagel with Cream Cheese & Lox	8.75	Pork-Apple Sausage Links	3.50

☪ BREAKFAST BUFFET ☪

MINIMUM 15 PEOPLE

Basket of Freshly Baked Breakfast Breads

Sliced Fresh Fruit Tray

Roasted Red Potatoes

Pork-Apple Sausage Links & Pepper Bacon

Assortment of Fruit Juices

McMenamins Own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

MAIN COURSE SELECTIONS

Choose one or two of the following

Scrambled Eggs

with assorted condiments

Challah French Toast

Amaretto batter, Oregon hazelnut-praline butter,
fresh strawberries and real maple syrup

Poor Farm Biscuits & Sausage Gravy

flaky buttermilk biscuits with house-made creamy sausage gravy

Traditional Eggs Benedict

smoked pork loin and soft poached eggs on toasted
English muffins topped with Hollandaise sauce

Smoked Salmon Benedict

house-smoked salmon and soft-poached eggs on a toasted
English muffin topped with Hollandaise sauce

Ham & Smoked Gouda Quiche

baked in a flaky pastry crust

Fresh Vegetable Quiche

baked in a flaky pastry crust

One Main Course Selection.....23.95 per person

Two Main Course Selections.....29.75 per person

☪ SNACKS & BREAKS ☪

Cookie & Brownie (each).....	3.00
Chocolate Dipped Rice Crispy Treat (per dozen)	27.00
Housemade Granola Bars (per dozen).....	27.00
Peanuts (pound, serves 12)	15.75
Mixed Nuts (pound, serves 12).....	27.25
Mini Pretzel (serves 12).....	15.25
Whole Fruit (each piece)	2.25
Assorted Yogurt (each).....	2.75
Spinach-Artichoke Dip served with pita chips (serves 12).....	33.50
Warm Black Bean Dip served with tortilla chips (serves 12)	28.25
Pico de Gallo & Tortilla Chips (serves 12).....	27.50
Crab-Artichoke Dip with rustic crackers and seasonal vegetables (serves 12)	135.00
McMenamins Own Coffees & Assorted Teas (per person).....	2.60
Bottled Water (per bottle).....	2.25
Soda Pop (per can)	2.25