

❧ 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.

❧ 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

Portobello Mushroom Ravioli
with roasted garlic-basil cream 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

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

Spinach & Cheese Pasta Shells

baked with an herbed tomato sauce

Baked Rigatoni

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

One Main Course.....23.50 per person

Two Main Courses.....26.95 per person

Three Main Courses.....30.75 per person

☞ EDGEFIELD BARBECUE MENU ☞

MINIMUM 15 PEOPLE

Selection of Seasonal Fruit

Basket of Fresh Baked Biscuits & Rolls

Bourbon Baked Beans & Corn on the Cob

Mixed Green Salad & Country Potato Salad

McMenamins own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

ENTRÉES

Choose one or two of the following

Barbecued Pork Spareribs basted with Hammerhead BBQ sauce

Whiskey River Chicken marinated with Hogshead whiskey and cola

Coffee Barbecue Brisket slow-smoked beef brisket with coffee barbecue sauce

Grilled Portobello Mushroom with roasted garlic-white bean purée

Ale-Marinated Sirloin Steak with smoked jalapeño butter

Grilled Salmon Fillet with roasted tomato coulis

***Prawn Skewers** with Hogshead BBQ sauce

Add 3.50 to the price per person for the selection of this entrée

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

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

PLATED DINNER

MINIMUM 15 PEOPLE ~ TWO CHOICES

Plated dinners are accompanied by a seasonal vegetable, mixed green salad, rolls and butter as well as McMenamins own roasted coffees, tea selection and dessert.

Medallions of Pork	32.25
<i>with sun-dried fruits and Edgefield hard cider jus served with Yukon Gold mashed potatoes</i>	
Herb-Roasted Chicken Breast	34.75
<i>with wild mushroom pan gravy served with Yukon Gold mashed potatoes</i>	
Grilled Chicken Breast	31.95
<i>with an orange single-malt mustard glaze served with wild rice pilaf</i>	
Baked Petite Salmon Fillet	42.75
<i>with roasted shallot and Edgefield Pinot Gris beurre blanc served with wild rice pilaf</i>	
Wild Mushroom & Spinach Canneloni	29.25
<i>with a rosemary cream sauce</i>	
Grilled Salmon	42.75
<i>with roasted pepper and pinenut salsa served with roasted red potatoes</i>	
Prime Rib of Beef	48.75
<i>crusted with black pepper and rock salt served with natural pan juices, horseradish cream and double stuffed potatoes</i>	
Herb-Crusted Halibut	47.95
<i>with a white wine butter sauce served with wild rice pilaf</i>	
Tournedos of Beef	43.50
<i>with a wild mushroom demi-glace served with herb-roasted potatoes</i>	
Chicken & Salmon	46.25
<i>grilled chicken breast and salmon fillet with lemon pepper beurre blanc served with wild rice pilaf</i>	
Beef & Petite Lobster	65.00
<i>grilled beef tenderloin and 6-oz petite lobster tail with drawn butter, roasted potatoes and seasonal vegetables</i>	

❧ RUBY'S 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

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

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

ALTHEA'S 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

MAIN COURSE SELECTIONS

Baked Lemon-Herb Chicken
with wild rice pilaf

Wild Mushroom & Spinach Canneloni
with a rosemary cream sauce

Pork Chop
with hard cider gravy and Yukon Gold mashed potatoes

Baked Petite Salmon Fillet
with 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

***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.....32.75 per person

Two Main Course Selections.....37.95 per person

BLACK RABBIT DINNER BUFFET

MINIMUM 15 PEOPLE

Basket of Dinner Rolls

Sliced Fresh Fruit Tray

Antipasti Platter

Mixed Green Salad
with a selection of dressings

Roasted 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

Grilled Chicken Breast
with a raspberry-Ruby Ale glaze and herb roasted potatoes

Wild Mushroom & Spinach Canneloni
with a rosemary cream sauce

***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

DESSERTS

DESSERTS FREE OF CHARGE WITH PLATED DINNERS

New York Style Seasonal Fruit Cheese Cake

Our traditional style cheesecake, which has an extra creamy filling, topped with a seasonal fresh fruit compote from Edgefield's gardens 46.25 (serves 12)

Tiramisu

A light Italian favorite: chocolate sponge cake layers soaked with espresso syrup, then filled and topped with mascarpone Bavarian cream, and dusted with cocoa powder 52.95 (serves 15)

Chocolate Terminator Stout Cake

Layers of dark chocolate cake drenched with our Terminator Stout, filled with bittersweet chocolate mousse and raspberry pureé, glazed in chocolate ganache..... 52.95 (serves 15)

Lemon Tart

A buttery shortdough crust filled with a tangy lemon curd, dusted with powdered sugar and served with a blood orange sauce 35.25 (serves 8)

Milky Way Pavé

Rich chocolate cake layered with fudge ganache and gooey caramel topped with poured ganache 66.00 (serves 12)

Apple-Frangipane

A buttery shortbread shell filled with a layer of almond frangipane and fresh apples topped with apricot glaze & toasted hazelnuts 44.00 (serves 8)

☪ HOUSEMADE ICE CREAMS & SORBETS ☪

3.25 per serving

Vanilla Bean Ice Cream

rich ice cream flavored with tropical vanilla beans

Bittersweet Chocolate Ice Cream

cocoa and bittersweet chocolate combine with a slight tang of buttermilk

Marionberry Ice Cream

the essence of fresh marionberries in frozen form

Pete's Choice Ice Cream

tart and refreshing lemon ice cream with a seedless red raspberry swirl

Oregon Hazelnut Ice Cream

chunks of toasted Oregon hazelnuts in a hazelnut ice cream

Berry Sorbet

adjusted seasonally to make use of local produce when available

Custom Blended Flavors

*available for a guarantee of 60 people or more
minimum two weeks advance notice*