

# CATERING INFORMATION



Select the perfect setting for your social or business event.

McMenamins Grand Lodge offers gathering spaces for groups large and small with accommodations for up to 120 people indoors and 1,000 people on our expansive front lawn.

Our special event rooms are comfortable and serviced by staff that are friendly and attentive. Each room is uniquely decorated, featuring hardwood floors, colorful carpets and distinctly painted artwork 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 service to be purchased for each function. The minimum amount varies depending on the room of your choice, time of the day and day of the week.

Our sales coordinators are available to help plan your event and discuss fees.

## 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% 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 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 sales coordinators can assist you in planning music appropriate for each venue.



# HORS D'OEUVRES



3 DOZEN MINIMUM PER ITEM

## COLD

Chèvre Crostini .....	\$28.00 per dozen
With chevre cheese and black pepper-fig tapenade	
Caprese Crostini.....	\$26.75 per dozen
With fresh mozzarella, basil and Roma tomatoes drizzled with olive oil and balsamic vinegar	
Classic Deviled Eggs.....	\$15.95 per dozen
Black Forest Ham & Dill Cream Cheese Pinwheels .....	\$19.50 per dozen
Oyster Shooters.....	\$28.75 per dozen
Served in shot glass with zesty cocktail sauce	
Prawn Cocktails.....	\$30.50 per dozen
Served in a shot glass with lemon cocktail sauce	

## HOT

Wild Mushroom Tartlets .....	\$34.00 per dozen
Spanikopita Triangles .....	\$22.00 per dozen
Feta cheese and spinach wrapped in filo pastry	
Vegetable Spring Rolls.....	\$24.25 per dozen
With a soy-ginger dipping sauce	
Szechuan Beef Skewers .....	\$29.25 per dozen
Served with spicy soy dipping sauce	
Bacon-Wrapped Scallops .....	\$42.95 per dozen
Sesame Chicken.....	\$29.75 per dozen
Served with a soy-ginger dipping sauce	
Thai Chicken Satay .....	\$27.25 per dozen
Served with sweet chili sauce	
Pizza Triangles .....	\$25.95 per dozen
With Roma tomatoes, pesto and Provolone	
BBQ Chicken Wings.....	\$28.95 per dozen
With peppercorn ranch dressing	
Meatballs in Terminator Stout Sauce .....	\$26.95 per dozen
Grilled Hammerhead Bratwurst.....	\$35.75 per dozen
Served with Hogshead mustard sauce	



# RECEPTION PLATTERS & TRAYS



## Fresh Fruit Tray

Selected sliced fruits in season

\$61.95	\$119.75	\$222.50
small	medium	large
serves 12	serves 25	serves 50

## Domestic Cheese Tray

Selection of domestic cheeses served with crackers

\$64.25	\$113.00	\$176.75
small	medium	large
serves 12	serves 25	serves 50

## Fruit & Cheese Tray

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

\$131.25	\$237.50	\$432.50
small	medium	large
serves 12	serves 25	serves 50

## Deli Tray

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

\$73.75	\$136.95	\$237.50
small	medium	large
serves 12	serves 25	serves 50

## Vegetable Platter

Selection of fresh seasonal vegetables served with peppercorn ranch

\$55.95	\$95.95	\$178.75
small	medium	large
serves 12	serves 25	serves 50

## Hummus Platter

Served with cucumber, tomato, feta cheese, Greek olives, marinated red onion & pita bread

\$64.95	\$120.50	\$228.00
small	medium	large
serves 12	serves 25	serves 50

## Antipasti Platter

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

\$65.75	\$121.95	\$226.50
small	medium	large
serves 12	serves 25	serves 50

## Dessert Tray

Assorted individual sweets

\$65.50	\$125.25	\$237.50
small	medium	large
serves 12	serves 25	serves 50



# RECEPTION DISPLAYS



MINIMUM OF 25 GUESTS UNLESS OTHERWISE NOTED

## **Cheese Board**

A selection of imported cheese with assorted water crackers

\$11.75 per person

## **Fruit Display**

Sliced and whole seasonal melons, berries and tropical fruits

\$8.75 per person

## **Crudités Display**

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

\$5.75 per person

## **Brie en Croute Display**

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

\$133.75 serves 25

## **Cedar Plank Salmon Display**

With ciabatta rolls and Hogshead Whiskey mustard sauce

\$216.95 serves 25

## **Chinese BBQ Pork**

Served with spicy Chinese mustard & hoisin sauces

\$110.00 serves 25

## **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

## **Charcuterie Display**

Prosciutto, pâté de campagne, pâté de foie gras, coppa, sopressata, cornichons, pickles, marinated onion and Hogshead Whiskey mustard sauce served with assorted hearth baked breads and rolls

\$15.75 per person

## **Chilled Prawn Display**

With spicy cocktail sauce and fresh lemon

\$170.50 serves 25

## **Seafood Display**

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 ~ 50 people minimum

## **Dessert Table**

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**  
Served with a cranberry-orange relish  
\$205.95  
serves 30

**Garlic-Roasted Leg of Lamb**  
Served with mint sauce  
\$231.00  
serves 20

**Maple-Dijon Glazed Ham**  
Served with Hogshead Whiskey mustard sauce  
\$235.95  
serves 40

**Pork Loin Roast**  
Served with Granny Smith apple-sage sauce  
\$158.50  
serves 25

**Garlic & Herb Crusted Filet of Beef**  
Served with horseradish sauce  
\$300.00  
serves 15

**Pepper-Crusted Round of Beef**  
Served with horseradish sauce  
\$327.25  
serves 40

**Roast Prime Rib**  
Served with horseradish sauce  
\$392.25  
serves 30



# RECEPTION PACKAGES



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 the 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

