

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.



CONTINENTAL BREAKFAST, BREAKS & SNACKS



BREAKFAST BREADS

Assorted fresh baked breakfast breads from the bakery, an assortment of fruit juices
McMenamins own freshly brewed coffee and a selection of black and herbal teas

\$8.25 per person

THE CONTINENTAL

Basket of freshly 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

Breakfast Breads

\$4.25 per piece

Bagels & Cream Cheese

\$3.75 per piece

Bagels & Cream Cheese with Lox

\$8.75 per piece

Fresh Fruit Basket

Selected whole seasonal fruits

\$2.25 per person

Assorted Yogurt

\$2.75 each

Freshly Baked Cookies & Brownies

\$3.25 per piece

Granola & Candy Bars

\$2.25 each

Mini Pretzels

\$15.25

serves 12

Mixed Nuts

\$27.25 per pound

Pico de Gallo & Tortilla Chips

\$27.50

serves 12

Guacamole & Tortilla Chips

\$45.75

serves 12

Warm Black Bean Dip & Tortilla Chips

\$28.25

serves 12

Spinach & Artichoke Dip with Pita Chips

\$33.50

serves 12

Assorted Fruit Juices

\$2.50 each bottle (10 fl oz)

Bottled Water

\$2.25 each bottle

Cans of Soda Pop

\$2.25 each can

McMenamins Own Freshly Brewed

Coffee & Decaf

Black & Herbal Teas

\$2.60 per person



BREAKFAST BUFFET



MINIMUM 15 PEOPLE

Basket of Freshly Baked Breakfast Breads

Sliced Fresh Fruit Tray

Cottage Fried Potatoes

Country Sausage Links & Smoked 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

Cheese Blintzes

With raspberry compote

Chorizo Scramble

With red onions and bell peppers

Buttermilk Biscuits & Sausage Gravy

Flaky buttermilk biscuit with housemade creamy sausage gravy

Fresh Vegetable Quiche

Baked in a flaky pastry crust

Traditional Eggs Benedict

Smoked pork loin and soft poached eggs on a toasted
English muffin topped with Hollandaise sauce

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

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

