

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.



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:

Spinach & Cheese Pasta Shells
Baked with an herb tomato sauce

Chicken Lasagna

Tender chicken breast and fresh vegetables layered with lasagna noodles and baked with a rosemary Alfredo sauce

Vegetable Lasagna

Layers of pasta, spinach, broccoli and carrot baked with ricotta and mozzarella cheeses

Baked Four Cheese Penne Pasta

Provolone, Parmesan, Gorgonzola and Fontina cheeses

Portobello Mushroom Ravioli

With roasted garlic-basil cream sauce

Baked Rigatoni

With sweet fennel sausage, roasted red peppers, caramelized onion and fresh herbs

Cheese Ravioli

With roasted red pepper cream sauce

One Main Course Selection . . . \$23.50 per person

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

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



BARBEQUE BUFFET



MINIMUM 15 PEOPLE

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

Coffee Barbecue Brisket

Slow-smoked beef brisket with coffee barbecue sauce

Jerk Chicken

With Jamaican spice rub

Grilled Salmon Fillet

With blueberry BBQ sauce

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



COMPASS 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
Hogshead Whiskey Baked Beans • Wild Rice Pilaf
Herb-Roasted Potatoes • Sauteed 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



COLTRANE 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

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

Vegetable Lasagna
Layers of pasta, spinach, broccoli and carrots baked with ricotta and mozzarella cheeses

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



GRAND MASTER DINNER BUFFET



MINIMUM 15 PEOPLE

Basket of Dinner Rolls

Sliced Fresh Fruit Tray

Antipasti Platter

Mixed Green Salad

With a selection of dressings

Sauteed 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

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

