

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



PLATED LUNCH



MINIMUM 15 PEOPLE
CHOOSE TWO ENTRÉES BELOW

SANDWICHES

Sandwiches are accompanied by your choice of Mediterranean pasta salad OR country French potato salad with tea selection and McMenamins own coffees

Oven-Roasted Turkey	\$10.75
With sundried cranberry mayonnaise and vintage white cheddar on whole grain bread	
Ham & Havarti	\$9.75
With honey mustard sauce on dark rye	
Vegetable Sub.....	\$9.75
With roasted vegetables, artichoke hearts, greens, tapenade and tomato on a French roll	
Roast Beef & Swiss	\$11.95
With marinated red onions and horseradish mayo on rustic sourdough bread	

SALADS

Salads include freshly baked bread and butter with tea selection and McMenamins own coffees

Spinach Salad	\$15.25
With tomato, crisp bacon, sliced egg and maple-stout vinaigrette topped with a grilled chicken breast	
Caesar Salad	\$10.95
Romaine lettuce with garlic croutons, Parmesan cheese and housemade Caesar dressing	
Grilled Chicken Caesar Salad	\$14.75
Chef's Salad	\$13.75
Mixed greens with sliced ham, turkey breast, cheddar, Swiss cheeses & peppercorn ranch dressing	
Cobb Salad.....	\$15.50
With oven-roasted turkey, blue cheese crumbles, crisp bacon, avocado, sliced egg & diced tomato on a bed of romaine lettuce with red wine vinaigrette	

BOXED PICNIC LUNCHES

Select one or two sandwiches or salads from above. Add \$3.75
Sandwiches include chips, a side of salad, fresh fruit or cookie and a soft drink.
Salads include bread and butter, fresh fruit or cookie and a soft drink.



DELI BUFFET



MINIMUM 15 PEOPLE

Country French Potato Salad

New red potatoes, scallions and herbs in a creamy Dijon dressing

Mediterranean Pasta Salad

Penne pasta with feta cheese, bell pepper, red onion and kalamata olives in a lemon-basil vinaigrette

Mixed Green Salad

With a selection of dressings

Sliced Fresh Fruits

Sliced Deli Meats

Oven-roasted turkey breast, Black Forest ham and roast beef

Sliced Cheeses

Tillamook® cheddar, Swiss and pepperjack cheeses

Lettuce, Tomato, Red Onion & Pickles

Assorted Sandwich Spreads

Basket of Sliced Breads

McMenamins Own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

\$20.75 per person



SOUP & SALAD BUFFET



MINIMUM 15 PEOPLE

CHOOSE TWO SOUPS

New England-Style Clam Chowder
Cream of Zucchini with Tomato & Basil
Wild Mushroom-Barley
West African Chicken-Peanut
Fresh Tomato-Basil Bisque

CHOOSE THREE SALADS

Spinach Salad

Fresh leaves of spinach, sliced egg, crisp bacon and tomato served with a warm maple-stout vinaigrette

Mediterranean Pasta Salad

Penne pasta with feta cheese, bell pepper, red onion, and kalamata olives in a lemon-basil vinaigrette

Mixed Green Salad

With a selection of dressings

Brewers Salad

Seasonal greens with roasted hazelnuts and crumbled blue cheese in a raspberry-Ruby Ale vinaigrette

Country French Potato Salad

New red potatoes, scallions and herbs in a creamy Dijon dressing

Caesar Salad

Romaine lettuce freshly tossed with Caesar dressing, garlic croutons and Parmesan cheese

Santa Fe Salad

Black beans, roasted corn, pepperjack cheese, black olives, diced tomatoes, and red onions on a bed of lettuce topped with fried tortilla strips and chipotle-lime sour cream dressing

Assorted Rolls & Crackers

McMenamins Own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

\$15.75 per person



TACO BUFFET



MINIMUM 15 PEOPLE

Refried Beans & Spanish Rice

Chicken Fajita Meat & Seasoned Ground Beef

Taco Shells, Flour Tortillas & Tortilla Chips

Guacamole, Sour Cream & Fresh Salsa

Cheddar Cheese

Shredded Lettuce, Tomato & Red Onion

Pickled Jalapeños, Limes & Fresh Cilantro

Soda Pop

\$17.50 per person



PICNIC BUFFET



MINIMUM 15 PEOPLE

Available Seasonally

Hamburgers

Hot Dogs

Hammerhead Brat (Add \$4.25 per person)

Grilled Chicken Breast (Add \$4.25 per person)

Hammerhead Garden Burgers (Add \$2.50 per person)

Cheddar Cheese, Tomatoes, Red Onions, Pickles & Lettuce

Mayonnaise, Mustard, Secret Sauce, Relish & Ketchup

Buttermilk Coleslaw

Picnic Potato Salad

Potato Chips

Freshly Baked Cookies & Brownies

Soda Pop

\$17.50 per person



PIZZA BUFFET



MINIMUM 15 PEOPLE

Antipasti Platter

Marinated vegetables, Greek olives, sliced prosciutto, salami, pepperoni, feta and provolone cheeses

Caesar Salad

Romaine lettuce freshly tossed with Caesar dressing, garlic croutons and Parmesan cheese

Soda Pop

PIZZA CHOICES

Choose up to four of the following:

Cheese

Whole milk mozzarella and Parmesan

Pepperoni

A traditional favorite

Barbecue Chicken

Garlic-roasted chicken, smoked mozzarella cheese, bell pepper, red onion & fresh cilantro with Hammerhead BBQ sauce

Mediterranean Vegetable

Artichoke hearts, tomato, spinach, red onion, Greek olives and mozzarella and feta cheese with sundried tomato pesto sauce

Compass Special

Canadian bacon, pepperoni, fennel sausage, onions and black olives

Hawaiian Classic

Canadian bacon and pineapple

Two Pizza Choices . . . \$22.50 per person

Three Pizza Choices . . . \$24.75 per person

Four Pizza choices . . . \$26.75 per person



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



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



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

