

## INTRODUCTION

The wildlife here was once as common as the rain. Fox, deer, elk, and weasels all used to wander around the cultivated fields and apple orchards. Pheasants were easily spotted in the daylight just as owls weren't hard to find at night. Then, there were the turtles, which could always be found across Cornelius Pass Road and down the hill, sunning themselves on the rocks in the middle of Rock Creek (whenever there was sun). This was back when Sunset Highway was new and in a half-hour spent waiting for the school bus, you could count on one hand the number of cars that came along the Highway and the Pass Road.

These are Frank Imbrie's memories of growing up on the farmstead now known as Cornelius Pass Roadhouse (CPR). Today the grounds containing the house and barns essentially form a six-acre, rural oasis surrounded by an increasing concentration of freeways, hi-tech office buildings, and convenience stores. And while the pastoral world of Frank's youth has largely disappeared, little has actually changed at his old home. CPR's huge, English chestnut and black walnut trees have been shading the stately country house for more than 130 years, and for much of that time, Frank's family was in residence there.

The Imbrie family arrived in the mid-1840's as part of Oregon's first flood of white settlers. The Imbries came to Oregon from the Midwest, but they were not far removed from the Old World. The family's patriarch, James Imbrie, Jr., was born and raised in the Kingdom of Fife, a magical place on the southeast coast of Scotland, where passions for religion and golf run deep.

Among the Imbrie's of Fife were generations of farmers. In fact, the plow literally crowns their family crest. The Imbrie's of Oregon continued this agrarian tradition. By the 1850s, two of James' sons, James and Robert, each had developed farms in Washington County. James' acreage was in North Plains, while brother Robert took over and expanded the old Lenox place (where CPR now stands), eventually building up its landholdings to 1,500 acres. Robert constructed the granary in the mid-1850s, and a decade later replaced the property's original farm house with the three-story, Italian Villa-style home that still welcomes visitors today.

With a family that included 12 children and his mother, Robert needed the extra space.

Subsequent generations all lived in the spacious home without making significant changes, excepting the introduction of electricity and running water in the '30s. The farm on the other hand, took rather dramatic swings as it passed from father to son. In Robert's day, horses were the focal point of the family farm. Morgans were raised as draft animals and sold to area farmers. When Robert's son, Frank, inherited the farm, he developed it into a sizable dairy. It was Frank who had the wonderful octagonal barn built soon after the turn of the century. Its unusual design was ideal for the farm's milking and feeding operations. James Hay Imbrie, Frank's son, then shifted the farm into grain and hay production. For the middle decades of this century, the Imbries' barley was a key ingredient in Blitz-Weinhard beer.

In the 1960s, James laid down his plow, and the Imbries' century of farming of this land came to an end. At decade's end, James' third son, Frank, moved into the house built for his great grandfather. Frank's children became the sixth and final generation of Imbries to live beneath the shade of the elder chestnut and walnut trees. Then, in 1977, Frank's younger brother, Gary, converted the family home into the Imbrie Farmstead Restaurant. Nine years later, McMenamins jumped at an opportunity to get involved with the venerable property and transformed it into one of the state's pioneer brew pubs.

When development threatened the buildings in the late '80s, the community rallied to save them, and soon afterwards, McMenamins was able to purchase the property and secure its preservation. Since then, it's just been a whole lot of fun. And when the old barns were restored, a new and resounding agrarian spirit seemed to blow in—all the way from the Kingdom of Fife.



# MCMENAMINS BANQUETS

CORNELIUS PASS ROADHOUSE	MAXIMUM NUMBER OF GUESTS	
	<i>Seated</i>	<i>Reception Style</i>
<i>Octagonal Barn</i>	112	150
<i>Barnyard</i>	150	300
<i>Roadhouse</i>	100	130
<i>Orchard</i>	250	400
<i>Wedding Grove</i>	150	N/A
<i>Imbrie Meadow—Winter</i>	120	200
<i>Imbrie Meadow—Summer</i>	250	400

## BOOKING INFORMATION

Meeting and celebration spaces are reserved through our Sales staff.

Food and beverages are catered by our onsite restaurant.

Minimum food and beverage purchases apply to each room, varying based on the size of the room, time of day, and day of the week.

Each event requires an advance deposit(s) with the balance due upon conclusion of the event.

Direct billing is also available for corporate events with advance arrangements.

The catering department offers special menus for all events, from conferences to wedding receptions.

For more information, contact our Group Sales coordinators at (503) 693-8452.



## SITE PLANS

### OCTAGONAL BARN

Near the back of the property, an eight-sided barn was built in 1913 and recently renovated to its original splendor. It is one of the few surviving octagonal barns in the United States.

Acoustic and recorded music are welcome for your reunion, wedding, company party, reception or anniversary up to 150 guests. Outdoor seating is available, weather permitting.

