

BANQUET MENU

503.472.8427 · mcmenamins.com

310 NE Evans Street, McMinnville, OR 97128

CATERING INFORMATION

EVENT SPACE RENTALS

Each room requires a minimum amount of food and beverage service to be purchased for your event. The minimum amount varies depending on the space of your choice, time of the day and day of the week.

These fees will be explained by Hotel Oregon staff.

MENUS

Meal selections must be confirmed forty-five (45) days prior to the date of your event. Although the following menus and prices are subject to change, they are always guaranteed three months prior to your event. Pricing on alcohol is not guaranteed and is subject to change at any time as we match the current pricing in the bars on the property. Please note that all food and beverage prices are subject to a service charge.

PAYMENT POLICY

Every event requires an advance deposit(s), with the balance of all charges due at the close of the event. Direct billing to your place of business is also available if arranged in advance and approved prior to the event.

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 staff can assist you in planning music that is appropriate for each venue.

WIFI

Wifi is available free of charge throughout the property.

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BREAKFAST BASICS

Available until 11am. For groups of 8 to 40 only — no substitutions.

Fruit Salad @ (V

honey-lime-mint dressing and seasonal fruit

Scrambled Eggs* © V

Choice of One Protein

Canadian bacon ©, bacon ©, pork sausage links or vegetarian patties ③

Cottage Potatoes ★♥

McMenamins Own Freshly Brewed Coffee ⊚*♡

and a selection of The Tao of Tea

Bottled Orange Juice ©*V

\$17.00



PUB LUNCH

Available until 3:30pm. For groups of 8 to 40 only — no substitutions.

Brewer's Salad 📎

blue cheese crumbles, marinated red onion, hazelnuts and Ruby-raspberry vinaigrette

Picnic Potato Salad @ (V

red potatoes, sweet relish, egg, onion, celery, bell pepper

Deli Display

turkey, pastrami, Swiss, cheddar, pepper jack, mayonnaise, pickles, assorted rolls and a selection of mustards

Chocolate Chip Cookies (v)

McMenamins Own Freshly Brewed Coffee ©★♡ and a selection of The Tao of Tea

\$27.50



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THIRD STREET SANDWICH SHOP

For groups of 8 to 40 only — no substitutions.

SALADS

Brewer's Salad 🛇

blue cheese crumbles, marinated red onion, hazelnuts and Ruby-raspberry vinaigrette

Kale Slaw 🕅

Hogshead-honey mustard dressing

SANDWICHES Choose two

Pre-made & individually wrapped. Gluten-free bread available upon request for an additional charge.

Pastrami & Swiss

Hogshead honey mustard sauce, lettuce, tomato, red onion & pickles on marbled rye

Vintner's Turkey

roasted turkey, cherry-syrah chutney, white cheddar, lettuce, tomato & red onion aioli on rustic white

Dilly Tuna Salad

creamy albacore tuna salad with celery, red onion & fresh dill on sourdough with lettuce, tomato & pickles

Chocolate Chip Cookies **(V)**

McMenamins Own Freshly Brewed Coffee ©∗♡

and a selection of The Tao of Tea

\$33.50



TRIPLE PLAY

For groups of 8 to 40 only — no substitutions.

SOUP Choose one

- Seasonal Creamy Tomato **(V)**
- Pesto Primavera Minestrone © (V
 - West African Chicken-Peanut ©
- Ginger-Mushroom-Red Miso ⊚*♥

SALADS Choose two

Aztec 🕅

romaine, corn and black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing

Brewer's (V)

blue cheese crumbles, marinated red onion, hazelnuts, Ruby-raspberry vinaigrette

Hail! Caesar Salad

romaine, Caesar dressing, garlic croutons and Parmesan cheese

ADD PROTEIN

Baked Tofu @♣♥, Grilled Chicken @ or Smoked Salmon @ \$5.75

Chocolate Chip Cookies **(**

McMenamins Own Freshly Brewed Coffee ©∗♡ and a selection of The Tao of Tea

\$27.50



MAC FEAST

Available until 3:30pm. Minimum 15 people.

Garlic Bread (V)

Hail! Caesar Salad

romaine, Caesar dressing, garlic croutons and Parmesan cheese

BAKED MAC & CHEESE Choose two

Gluten-free pasta available upon request

Dark Star (V)

sautéed bell peppers and onions, Dark Star hot sauce and pepper jack

Neutron Dance

BBQ pulled pork, caramelized onions and pepper jack

Smokestack Lightning

bacon and Tillamook smoked cheddar

Traditional (V)

sharp cheddar cheese

ADD PROTEIN

Grilled Chicken © or Italian Sausage © 5.25

Chocolate Chip Cookies **(V)**

McMenamins Own Freshly Brewed Coffee ©∗♡

and a selection of The Tao of Tea

\$31.50

Suggested Wine Pairings White Rabbit & Alder Ridge Vineyard Cabernet Sauvignon



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EVANS STREET BUFFET

Minimum 15 people.

SIDES & SALADS

- Rolls & Butter (V)
- Northwest Spinach Salad $\ensuremath{\mathbb{Y}}$ goat cheese, hazelnuts and marionberry vinaigrette
 - Yukon Gold Mashed Potatoes © V
 - Garlic-Roasted Broccolini ⊚*♥

ENTRÉE∞

Cider-Glazed Pork Medallions (§)
Aval Pota apple chutney

DESSERTS

- Phil's Salted Caramel Tart $\$ dark chocolate, Oregon filberts, whipped cream
- **Ruby's Raspberry Cheesecake (**V) vanilla cheesecake, raspberry swirl and graham cracker crust
 - McMenamins Own Freshly Brewed Coffee ©★♡
 and a selection of The Tao of Tea

\$47.00

∞Available as a substitution for one entree selection at no additional charge

Wild Mushroom & Spinach Cannelloni

rosemary Alfredo sauce

Suggested Wine Pairings Merlot, Chardonnay, Columbia Gorge



SPRUCE GOOSE BUFFET

Minimum 15 people.

SIDES & SALADS

- Rolls & Butter (V)
- **Northwest Spinach Salad ②** goat cheese, hazelnuts and marionberry vinaigrette
 - Yukon Gold Mashed Potatoes © V
 - Garlic-Roasted Broccolini ⊚*♥

ENTRÉE∞

Lemon & Herb-Roasted Chicken ©

DESSERTS

- Phil's Salted Caramel Tart (v)
- dark chocolate, Oregon filberts, whipped cream
 - Ruby's Raspberry Cheesecake V

vanilla cheesecake, raspberry swirl and graham cracker crust

McMenamins Own Freshly Brewed Coffee ©★♡

and a selection of The Tao of Tea

\$39.50

∞Available as a substitution for one entree selection at no additional charge

Wild Mushroom & Spinach Cannelloni

rosemary Alfredo sauce

Suggested Wine Pairings Merlot, Chardonnay, Columbia Gorge



WALNUT CITY BUFFET

Minimum 15 people.

SIDES & SALADS

- Rolls & Butter (V)
- Northwest Spinach Salad (v

goat cheese, hazelnuts and marionberry vinaigrette

- Wild Rice Pilaf 📎
- Garlic-Roasted Broccolini ⊚*♥

ENTRÉE∞

Potlatch Wild Salmon © Fireside-cranberry butter

DESSERTS

Phil's Salted Caramel Tart (V)

dark chocolate, Oregon filberts, whipped cream

Ruby's Raspberry Cheesecake **(y)**

vanilla cheesecake, raspberry swirl and graham cracker crust

McMenamins Own Freshly Brewed Coffee ©∗♡

and a selection of The Tao of Tea

\$63.00

∞Available as a substitution for one entree selection at no additional charge
Wild Mushroom & Spinach Cannelloni

rosemary Alfredo sauce

Suggested Wine Pairings Merlot, Chardonnay, Columbia Gorge



EVENINC

ITALIAN FLAG FEAST

For groups of 8 to 40 only — no substitutions.

Garlic Bread (V)

Hail! Caesar Salad

romaine, Caesar dressing, garlic croutons and Parmesan cheese

Italian Flag Spaghetti

Gluten-free pasta available upon request

basil pesto sauce ©♥, herbed tomato sauce ©♥♥ and Alfredo sauce ©♥ with Parmesan cheese

ADD PROTEIN

Beef Meatballs, Grilled Chicken © or Italian Sausage © \$6.00

Chocolate Chip Cookies **(V)**

McMenamins Own Freshly Brewed Coffee ©★♡
and a selection of The Tao of Tea

\$21

BAKED POTATO STATION

For groups of 8 to 40 only — no substitutions.

Hail! Caesar Salad

romaine, Caesar dressing, garlic croutons and Parmesan cheese

All the Fixins'

whipped butter © \mathbb{O} , sour cream \mathbb{O} , sharp cheddar cheese \mathbb{O} , green onion \mathbb{O} \mathbb{O} , Red Eye chili, bacon \mathbb{O} , chipotle pico de gallo \mathbb{O} and broccoli-cheese sauce \mathbb{O}

Chocolate Chip Cookies **(V)**

McMenamins Own Freshly Brewed Coffee ⊚*♥

and a selection of Tao of Tea black and herbal teas

\$25.00



Gluten Free ⊚ Vegan * Vegetarian ♡

EVENING

LATE NIGHT

Minimum 15 people. 30 minute serve time — no substitutions.

LAST CALL

Terminator Meatballs

rich Terminator gravy

Scooby Snacks

mini corn dogs and yellow mustard

Cajun Tots **V** peppercorn ranch

\$21.00

AFTER PARTY

Year of the Dragon Pork Sliders

Sriracha mayo and pickled daikon-carrot slaw

Spring Rolls (

Thai sweet chili sauce

Sweet Potato Fries \lor

Sriracha mayo

Tom Kha Peanuts ⊚*♡

\$21.00



WORKING BEVERAGES & THEN SOME

McMenamins Cold Brew Coffee ©★♡

made fresh daily and requires 24-hour advance notice with Torani syrups, cream and ice \$27.50 carafe

McMenamins Own Freshly Brewed Coffee ©∗♡

and a selection of The Tao of Tea \$38.00 gallon \$4.00 person

Fruit Juices @**

Orange, Apple Cider, Grapefruit, Tomato, Cranberry \$22.00 pitcher

Fruit Juices @*V

Orange, Apple \$3.50 bottle

Iced Tea or Lemonade ©∗V

\$12.00 pitcher \$32.00 gallon

Milk © V

\$9.25 pitcher

Assorted Soda Pop ⊚*♥

\$3.00 can

\$3.00 still \$3.00 sparkling

Martinelli's Sparkling Cider ©★♡

\$12.00 bottle

