

MCMENAMINS KALAMA HARBOR LODGE



WESTIN AMPITHEATER

BANQUET MENU

360.673.9219 • mcmenamins.com

215 Hendrickson Drive • Kalama, WA 98625

CATERING INFORMATION

PORT OF KALAMA RECREATIONAL USE AGREEMENT

When you secure McMenamins as your caterer, the Sales Office will complete the necessary application and provide the required insurance to the Port of Kalama.

EVENT SPACE RENTALS

Each space 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 can be explained by our sales coordinators.

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

MCMENAMINS ITEMS, INCLUDED

for up to 100 people

Compostable Plates & Utensils; Plastic Beverage Containers

Silver Chafers, Platters & Displays

Linen Tablecloths

Linen Napkin
if applicable

Water Pitchers, Salt & Pepper Shakers

Canopy Tents Covering Food & Beverage

Waste Receptacles

Private Event Signage

Event Staff

REQUIRED RENTAL ITEMS

Your salesperson will assist you in all your rental needs

Dining Tables

Dining and/or Ceremony Chairs

Delivery Fee/After Hours Fee

Buffet Table(s)

Catering Bar
if needed

Gift, Guest Book & Cake Tables
if needed

Hors D'Oeuvres Table

Tall Bistro Tables

ENHANCEMENT RENTAL ITEMS

Stainless Steel Flatware

Ceramic Plateware

Glassware for the Bar

Tenting

varying options available, good for sun protection too

Sound System

Lighting Options

Outdoor Dance Floor

Lawn Games

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HARBORSIDE BRUNCH

Available until 3:30pm.
Minimum 25 people.

Fresh Fruit Ⓞ✳️🍃

seasonal fruit, sliced melons, berries & tropical fruits

Breakfast Pastries 🍃

Hail! Caesar Salad

romaine, garlic croutons, Parmesan, Caesar dressing

Strawberry Fields Salad 🍃

cider house poppy seed dressing, almonds, feta, mint, strawberries

Bagel & Lox Display

lemon, capers, red onion, whipped cream cheese, plain mini bagels

Cottage Potatoes ✳️🍃

Savory Veggie Bread Pudding 🍃

rustic bread, cheese, asparagus, mushrooms, spinach,
red bell peppers & fresh basil baked with custard

Scrambled Eggs* Ⓞ🍃∞

Proteins of Choice *choose two*

bacon Ⓞ, pork sausage links or veggie patties 🍃

McMenamins Own Freshly Brewed Coffee Ⓞ✳️🍃

and a selection of The Tao of Tea

Orange Juice Ⓞ✳️🍃

52.25

∞Available as a substitution at no additional charge

Santa Fe Tofu Scramble ✳️🍃

ranchero-spiced tofu sautéed with bell peppers & onions

Gluten Free Ⓞ Vegan ✳️ Vegetarian 🍃



MORNING

MORNING ENHANCEMENTS

*These items available to enhance a buffet meal until 11am.
Minimum 15 people.*

Breakfast Pastries ① 6

Granola Bar ①②

nutty granola, yogurt, fresh berries & milk selection 14.75

Oatmeal Bar ①②

rolled oats, milk selection, red raspberry jam, dried cranberries, brown sugar 12

Fresh Fruit ①✱②

seasonal fruit, sliced melons, berries & tropical fruits 11.50

Mini Bagels & Spreads

butter, smoked salmon cream cheese, herbed cream cheese & red raspberry jam 11

Biscuits & Gravy

fresh-baked biscuits with country sausage gravy 9

Bagel & Lox Display

lemon, capers, red onion, whipped cream cheese, plain mini bagels 14



MORNING

Gluten Free ① Vegan ✱ Vegetarian ②

LUCKY'S DELI BUFFET

Available until 3:30pm.
Minimum 15 people.

SALADS

Brewer's Salad ④

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

Picnic Potato Salad ④⑤

red potatoes, sweet relish, egg, onion, celery

DELI ITEMS

Fillings∞

dilly tuna salad ④, turkey ④, pastrami ④

Cheeses

Swiss ⑤, cheddar ⑤, pepper jack ⑤, creamy original Chao slice ④*⑤

Spreads

roasted red pepper aioli ④*⑤, secret sauce ④⑤, Edgefield Dijon ④*⑤ & Terminator mustards *⑤, Fireside Cranberry Sauce ④*⑤, mayonnaise ④⑤

Veggies

tomato ④*⑤, pickles ④*⑤, lettuce ④*⑤, cucumber ④*⑤, buttermilk coleslaw ④⑤, marinated red onion ④*⑤

Deli Rolls

whole wheat ⑤, rustic ciabatta *⑤, brioche ⑤
Udi's gluten-free buns available upon request for an additional charge

Chocolate Chip Cookies ⑤

McMenamins Own Freshly Brewed Coffee ④*⑤

and a selection of The Tao of Tea

36.75

∞Available as a substitution at no additional charge

Chickpea of the Sea Salad ④*⑤

creamy chickpea-dill mash



Gluten Free ④ Vegan * Vegetarian ⑤

AFTERNOON

McMENAMINS BANQUETS

PAT'S PICNIC BUFFET

Available until 3:30pm.
Minimum 15 people.

Buttermilk Coleslaw ⑥⑦

Picnic Potato Salad ⑥⑦
red potatoes, sweet relish, egg, onion, celery

Dad's Moonshine Baked Beans ⑦

Sausage Platter choose two
grilled frankfurters, Terminator kielbasa or vegan hot dog
with McMenamins mustards, warm kümmel sauerkraut & rolls

Watermelon Wedges ⑥✱⑦

Chocolate Chip Cookies ⑦

McMenamins Own Freshly Brewed Coffee ⑥✱⑦
and a selection of The Tao of Tea

37.75

DOC'S GRILL

Available until 3:30pm.
Minimum 15 people.

From the Grill choose two
chicken breasts, ground beef, Hammerhead garden ⑦ or black bean-quinoa patties ✱⑦
with lettuce, tomato, red onion, pickle chips, assorted spreads & buns
Udi's gluten-free buns available upon request for an additional charge

Cheeses

Swiss ⑦, cheddar ⑦, pepper jack ⑦, creamy original Chao slice ⑥✱⑦

Pub Green ⑦

mixed greens, grape tomatoes, cucumber, marinated red onion,
croutons, Parmesan cheese, peppercorn ranch

Potato Chips ⑥✱⑦

Chocolate Chip Cookies ⑦

Cans of Soda Pop ⑥✱⑦

37.75



Gluten Free ⑥ Vegan ✱ Vegetarian ⑦

AFTERNOON

McMENAMINS BANQUETS

ROUTE 66 BUFFET

Available until 3:30pm.
Minimum 15 people.

Ruby Star Chicken Tinga ∞

spicy braised chicken with Ruby Ale, chipotle & tomato

Ranchero Taco Meat @∞

spiced ground beef

Sautéed Sweet Peppers & Onions @*V

Black Beans @*V

Chipotle Rice @*V

Corn @*V & Flour Tortillas *V

Condiments

Copper Moon curtido @*V, cilantro-onion condiment @*V,
chipotle pico de gallo @*V, shredded cheddar cheese @V,
shredded lettuce @*V, sour cream @V, & hot sauce

Guacamole & Chips

Chocolate Chip Cookies V

McMenamins Own Freshly Brewed Coffee @*V

and a selection of The Tao of Tea

39.75

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

Jamaican BBQ Jerk Jackfruit @*V



Gluten Free @ Vegan * Vegetarian V

AFTERNOON

McMENAMINS BANQUETS

HIGHER BUFFET

Available until 3:30pm.
Minimum 15 people.

Grilled Chicken Breasts ©∞

Steamed Rice ©*V

Black Beans ©*V

Mai Thai Peanut & Curry Coconut Sauces ©*V

Rice Bowl Condiments

pickled daikon & carrot slaw ©*V, cilantro-onion condiment ©*V,
green onions ©*V, fried shallots *V, sesame seeds ©*V,
soy sauce *V & Sriracha hot sauce

Chocolate Chip Cookies V

McMenamins Own Freshly Brewed Coffee ©*V
and a selection of The Tao of Tea

33.50

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

Jamaican BBQ Jerk Jackfruit ©*V



Gluten Free © Vegan * Vegetarian V

AFTERNOON

*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness
Spring 2026

McMENAMINS BANQUETS

ALTHEA'S SOIREE
Minimum 25 people.

Classic Deviled Eggs ⓄⓋ
Edgefield Dijon

Hummus & Pita ✱Ⓥ
veggie sticks

Deli Display
turkey, pastrami, Swiss, cheddar, pepper jack, mayonnaise,
pickles, assorted rolls & a selection of McMenamins mustards

Dessert Display Ⓥ
assorted individual sweets

29.75

ALICE'S IMPROMPTU GATHERING
Minimum 25 people.

Mini Quiches
garden veggie, spinach Florentine, Monterey Jack & Lorraine quiches

Stuffed Mushrooms Ⓥ
Parmesan, herbed cream cheese, garlic & toasted bread crumbs
available as vegan upon request for an additional 2 dollars

Antipasti
salami, prosciutto, marinated fresh mozzarella & feta cheeses,
Greek olives, Yard House Pickled Vegetables served with crackers & bread basket

Crudités Ⓞ✱Ⓥ
fresh vegetables with roasted red pepper aioli

31.50



Gluten Free Ⓞ Vegan ✱ Vegetarian Ⓥ

APPETIZER
PACKAGES

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MATTIE'S GARDEN PARTY

Minimum 25 people.

Caprese Skewers ⑥ ①

fresh mozzarella, basil, tomato, balsamic drizzle

Classic Deviled Eggs ⑥ ①

Edgefield Dijon

Hummus in Cucumber Cups ⑥ * ①

olives & roasted red peppers

Crudités ⑥ * ①

fresh vegetables with roasted red pepper aioli

Fresh Fruit ⑥ * ①

seasonal fruit, sliced melons, berries & tropical fruits

Dessert Display ①

assorted individual sweets

McMenamins Own Freshly Brewed Coffee ⑥ * ①

and a selection of The Tao of Tea

31.50



Gluten Free ⑥ Vegan * Vegetarian ①

APPETIZER
PACKAGES

LOLA'S COCKTAIL PARTY

Minimum 25 people.

Caprese Skewers ©🍃

fresh mozzarella, basil, tomato, balsamic drizzle

Stuffed Mushrooms 🍃

Parmesan, herbed cream cheese, garlic & toasted bread crumbs
available as vegan upon request for an additional 2 dollars

Hummus in Cucumber Cups ©*🍃

olives & roasted red peppers

Smoked Salmon Mousse in Filo Cups

Hogshead smoked salmon whipped cream cheese in savory Greek pastry

Stuffed Peppadews ©🍃

sweet piquante peppers stuffed with goat cheese & Marcona almonds

Charcuterie

salami, prosciutto, coppa, mortadella, cornichons & McMenamins mustards
served with crackers & bread basket

34.50



Gluten Free © Vegan * Vegetarian 🍃

APPETIZER
PACKAGES

CARTER THE GREAT

*Minimum 25 people.
Carver provided one hour.*

Classic Deviled Eggs ⑥ ⑦
Edgefield Dijon

Smoked Salmon Mousse in Filo Cups
Hogshead smoked salmon whipped cream cheese in savory Greek pastry

Antipasti
salami, prosciutto, marinated fresh mozzarella & feta cheeses,
Greek olives, Yard House Pickled Vegetables served with crackers & bread basket

Artisan Cheese Board ⑦
a selection of cheese served with crackers & bread basket

Crudités ⑥ ✱ ⑦
fresh vegetables with roasted red pepper aioli

Curried Crab Cucumber Cups
red curry-crab salad served in a cucumber cup

Pepper-Crusted Round of Beef* ⑥
thinly sliced beef, Black Rabbit Red jus & horseradish sauce
accompanied by rolls, butter, Edgefield Dijon & mayonnaise.
Craver provided one hour

46



Gluten Free ⑥ Vegan ✱ Vegetarian ⑦

APPETIZER
PACKAGES

DISPLAYS

Priced per person. Minimum 25 people.

Antipasti

salami, prosciutto, marinated fresh mozzarella & feta cheeses, Greek olives, Yard House Pickled Vegetables served with crackers & bread basket 14.75

Artisan Cheese Board ⑤

a selection of cheese served with crackers & bread basket 14.50

Charcuterie

salami, prosciutto, coppa, mortadella, cornichons & McMenamins mustards served with crackers & bread basket 19.75

Crudités ⑥✳️⑤

fresh vegetables with roasted red pepper aioli 9.50

Deli Display

turkey, pastrami, Swiss, cheddar, pepper jack, mayonnaise, pickles, assorted rolls & a selection of McMenamins mustards 14.75

Fresh Fruit ⑥✳️⑤

seasonal fruit, sliced melons, berries & tropical fruits 11.50

Hummus & Pita ✳️⑤

veggie sticks 10.50

Mezza ⑤

hummus, roasted red pepper aioli, dolmas, feta-yogurt dip, Greek olives, marinated onions, cucumbers & tomato served with pita triangles 12.50

Dessert ⑤

assorted individual sweets 10.75

Vegan Dessert Tray ⑥✳️⑤

chocolate-caramel, very berry & lime-mango bars with nutty crust 11.50

Brie en Croûte ⑤

whole wheel of Brie with peppered apples wrapped in puff pastry with red & green grapes & sliced baguette 173.25 per wheel — serves 25

Salt & Pepper-Crusted Roast Prime Rib Display*

Black Rabbit Red Wine jus & horseradish sauce accompanied by rolls, butter, Edgefield Dijon & mayonnaise. Carver provided one hour. 716 — serves 50

Gluten Free ⑥ Vegan ✳️ Vegetarian ⑤

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APPETIZER
PACKAGES

McMENAMINS BANQUETS

HORS D'OEUVRES

Three dozen per item minimum, priced per dozen.

Bacon-Wrapped Dates

Hogshead hot honey 52.50

Caprese Skewers ©🍷

fresh mozzarella, basil, tomato, balsamic drizzle 37.75

Classic Deviled Eggs ©🍷

Edgefield Dijon 37.25

Curried Crab Cucumber Cups

red curry-crab salad served in a cucumber cup 56.50

Hummus in Cucumber Cups ©*🍷

olives & roasted red peppers 30.25

Mini Quiches

garden veggie, spinach Florentine, Monterey Jack & Lorraine quiches 46

Smoked Salmon Mousse in Filo Cups

Hogshead smoked salmon whipped cream cheese in savory Greek pastry 52.50

Spanakopita Triangles 🍷

feta cheese & spinach wrapped in filo pastry 30.25

Stuffed Mushrooms 🍷

Parmesan, herbed cream cheese, garlic & toasted bread crumbs 30.25
available as vegan upon request for an additional 2 dollars

Stuffed Peppadews ©🍷

sweet piquante peppers stuffed with goat cheese & Marcona almonds 39.75

Terminator Meatballs

rich Terminator gravy 30.25



Gluten Free © Vegan * Vegetarian 🍷

ENHANCEMENTS

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SUNSET LUAU BUFFET

Minimum 25 people.

SIDES & SALADS

Hawaiian Rolls & Butter ⑤

Hawaiian Macaroni Salad ⑤

Basil-Cilantro Rice ⑥*⑤

Stir Fry Vegetables ⑥*⑤

ENTRÉES∞

Huli Huli Chicken Thighs ⑥

Kalua Pork ⑥

DESSERTS

Lilikoi-Coconut Tart ⑤

tropical passionfruit custard, coconut shortdough & strawberries

Ruby's Raspberry Cheesecake ⑤

vanilla cheesecake, raspberry swirl, graham cracker crust

McMenamins Own Freshly Brewed Coffee ⑥*⑤

and a selection of The Tao of Tea

53

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

Jamaican Curried Veggie Stew ⑥*⑤

black bean & veggie stew, basil-cilantro rice,
mango chutney, spinach, onion, cilantro & jalapeño



Gluten Free ⑥ Vegan * Vegetarian ⑤

EVENING

HEARTHSTONE BUFFET

Minimum 25 people.

SIDES & SALADS

Dinner Rolls & Butter ⑤

Northwest Spinach Salad ⑤
goat cheese, hazelnuts & marionberry vinaigrette

Yukon Gold Mashed Potatoes ⑥⑤

Wild Rice Pilaf ⑥⑤

Garlic-Roasted Broccolini ⑥*⑤

ENTRÉES∞

Lemon & Herb-Roasted Chicken Breasts ⑥

Northern Star Baked Cod
White Rabbit-herb cream sauce, herbed bread crumbs

DESSERTS

Phil's Salted Caramel Tart ⑤
dark chocolate, Oregon filberts

Ruby's Raspberry Cheesecake ⑤
vanilla cheesecake, raspberry swirl & graham cracker crust

McMenamins Own Freshly Brewed Coffee ⑥*⑤
and a selection of The Tao of Tea

65

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

Spinach & Cheese Cannelloni ⑤
rosemary Alfredo & Spar Vodka tomato sauces

Gluten Free ⑥ Vegan * Vegetarian ⑤

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EVENING

BACKYARD BARBECUE BUFFET

Minimum 25 people.

SIDES & SALADS

Biscuits & Honey Butter ⑤

Picnic Potato Salad ⑥⑤
red potatoes, sweet relish, egg, onion, celery

Buttermilk Coleslaw ⑥⑤

Dad's Moonshine Baked Beans ⑤

ENTRÉES∞

Red Eye BBQ Beef Brisket ⑥
chili-coffee rubbed with McMenamins coffee-BBQ sauce

Peppercorn White BBQ Chicken Breasts ⑥
marinated & grilled

DESSERTS

Black & Tan Brownies ⑤

Northwest Berry Bars ⑤
blackberries & butter crumble

McMenamins Own Freshly Brewed Coffee ⑥*⑤
and a selection of The Tao of Tea

60.75

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

Jamaican BBQ Jerk Jackfruit ⑥*⑤



Gluten Free ⑥ Vegan * Vegetarian ⑤

EVENING

CASCADIA BUFFET

Minimum 25 people.

SIDES & SALADS

Dinner Rolls & Butter ④

Brewer's Salad ④

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

Herb-Roasted Fingerlings ④*④

Wild Rice Pilaf ④④

Garlic Green Beans ④*④

ENTRÉES ∞

Poached Salmon ④
pinot gris-shallot beurre blanc

Tournedos of Beef* ④
wild mushroom demi-glace

Dessert Display ④
assorted individual sweets

McMenamins Own Freshly Brewed Coffee ④*④
and a selection of The Tao of Tea

84

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

Wild Mushroom Ravioli ④
roasted garlic-basil cream sauce



EVENING

Gluten Free ④ Vegan * Vegetarian ④

MT. RAINIER BUFFET

Minimum 25 people.

Rolls & Butter ⑤

Pub Green ⑤

mixed greens, grape tomatoes, cucumber, marinated red onion,
croutons, Parmesan cheese, peppercorn ranch

Garlic Green Beans ⑥*⑤

SIDES *Choose two*

Herb-Roasted Fingerlings ⑥*⑤

Traditional Dressing

Wild Rice Pilaf ⑥⑤

Yukon Gold Mashed Potatoes ⑥⑤

Traditional Mac & Cheese ⑤

ENTRÉES *Choose up to three ∞*

Herb-Roasted Turkey Breast

old fashioned turkey gravy & Fireside cranberry relish

Pepper-Crusted Round of Beef* ⑥

Black Rabbit Red jus & horseradish sauce

Honey-Glazed Baked Ham

Hogshead-Whiskey mustard sauce

Wild Mushroom Ravioli ⑤

roasted garlic-basil cream sauce

Dessert Display ⑤

assorted individual sweets

McMenamins Own Freshly Brewed Coffee ⑥*⑤

and a selection of The Tao of Tea

Two Entrées 60.75

Three Entrées 67



Gluten Free ⑥ Vegan * Vegetarian ⑤

EVENING

McMENAMINS BANQUETS

WORKING BEVERAGES & THEN SOME

McMenamins Cold Brew Coffee ©*ⓧ

made fresh daily & requires 24-hour advance notice
with Torani syrups, cream & ice
28.50 carafe

McMenamins Own Freshly Brewed Coffee ©*ⓧ

and a selection of The Tao of Tea
39 gallon
4 person

Fruit Juices ©*ⓧ

Orange, Apple Cider, Grapefruit, Tomato, Cranberry
23 pitcher

Iced Tea or Lemonade ©*ⓧ

12.25 pitcher
33 gallon

Milk ⓧⓧ

9.25 pitcher

Assorted Soda Pop ©*ⓧ

3.25 can

Bottled Water ©*ⓧ

3.50 still
3.50 sparkling

Sparkling Ruby Citra Hop Infused Water ©*ⓧ

non alcoholic
4 can

Punch ©*ⓧ

Fruit or Citrus 33 gallon
Sparkling Wine Punch 43 gallon

Martinelli's Sparkling Cider ©*ⓧ

12 bottle



Gluten Free © Vegan * Vegetarian ⓧ

ENHANCEMENTS

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