

OREGON GARDEN RESORT

Catering Menu

*Thoughtfully prepared catering for meetings, celebrations
& private gatherings.*

Service Overview

- ▶ Buffet service requires a 20 guest minimum
 - ▷ Groups of 15–19 guests: add \$5 per person to listed menu pricing
 - ▷ Groups of 10–14 guests: add \$8 per person to listed menu pricing
 - ▷ All events are subject to food & beverage minimums and/or room rental fees based on guest count, event space & date
 - ▷ Plated lunch & dinner service is available for an additional fee
- ▶ All events include professional banquet staff & standard buffet or plated service presentation
- ▶ Pricing is guaranteed for 60 days prior to event

All food, beverage, audiovisual & venue rental charges are subject to a 20% service charge.

Menu Offerings

- ▶ Breakfast Buffets
- ▶ Refreshments & Break Packages
- ▶ Buffet & Plated Lunches
- ▶ Buffet & Plated Dinners
- ▶ Hors d'Oeuvres & Specialty Displays

Details & Inclusions

Event details:

- ▶ Final guest count due 14 days before the event
- ▶ Menu selections & the signed banquet event order are due 30 days prior to the event
- ▶ Dietary restrictions accommodated with advance notice

- ▶ Menu items & pricing are subject to change until confirmed 60 days prior to your event; once confirmed, pricing remains fixed

What's included:

- ▶ Table linens & napkins
- ▶ Standard china, flatware & glassware

GF – Gluten Free | DF – Dairy Free | V – Vegetarian | VGN – Vegan

Breakfast

Served buffet style

Coffee Service Add-On: Includes regular & decaf coffee +\$6 per person

Continental Breakfast

\$15 per person

- ▶ Choice of orange, apple, or cranberry juice
- ▶ Assorted breads & pastries (V)
- ▶ Fresh fruit display (VGN)
- ▶ Bagels with flavored cream cheeses (V)

Moonstone Signature Breakfast

\$20 per person

- ▶ Choice of orange, apple, or cranberry juice
- ▶ Assorted breads & pastries (V)
- ▶ Fresh fruit display (VGN)
- ▶ Breakfast potatoes with herbs (V)
- ▶ Scrambled eggs, cheddar, peppers & onions (V)
- ▶ Choice of sausage links or bacon
 - ▷ Add both +\$4 per person

Country Breakfast

\$25 per person

- ▶ Choice of orange, apple, or cranberry juice
- ▶ Assorted breads & pastries (V)
- ▶ Fresh fruit display (VGN)
- ▶ Breakfast potatoes with herbs (V)
- ▶ Scrambled eggs, cheddar, peppers & onions (V)
- ▶ French toast (V) or biscuits & gravy
- ▶ Choice of sausage links or bacon
 - ▷ Add both +\$4 per person

Executive Breakfast

\$32 per person

- ▶ Choice of orange, apple, or cranberry juice
- ▶ Assorted breads & pastries (V)
- ▶ Parfait Bar (V): Yogurt, house-made granola & seasonal berries
- ▶ Breakfast potatoes with herbs (V)
- ▶ Frittata (V): baked eggs with roasted red peppers, fresh spinach, zucchini & crumbled feta
- ▶ Bacon & sausage
- ▶ Brioche French Toast (V): Thick-cut brioche French toast griddled until golden & lightly sweet

Meeting Breaks

Beverage stations are available to pair with any break selection.

Perfectly timed refreshments designed to sustain attendee engagement, foster networking & provide a quick energy boost between sessions.

Morning Breaks

Parfait Break

\$10 per person

- ▶ House-made granola
- ▶ Seasonal berries
- ▶ Yogurt

Signature Morning Break

\$16 per person

- ▶ Assorted muffins
- ▶ House-made granola bars
- ▶ Yogurt parfaits with house-made granola & seasonal berries

Afternoon Breaks

Sweet & Simple Break

\$8 per person

- ▶ Assorted cookies
- ▶ Seasonal whole fruit
- ▶ Individually packaged trail mix

Fiesta Break

\$12 per person

- ▶ Tortilla chips
- ▶ Fresh pico de gallo
- ▶ Nacho cheese sauce
 - ▶ Add guacamole — inquire for pricing

Concession Break

\$14 per person

- ▶ Popcorn
- ▶ House-made Rice Krispies treats
- ▶ Warm pretzel with nacho cheese

Conference Snack Break

\$18 per person

- ▶ Assorted domestic cheeses & crackers
- ▶ Fresh vegetables with dip
- ▶ Individually packaged trail mix

— Signature Lunch Buffets —

All lunch buffets include freshly brewed regular & decaf coffee & a choice of hot or iced tea.

Add rolls to any lunch +\$1 per person | Plated service +\$8 per person

\$34 per person

Northwest Lunch

- ▶ **Herb Marinated Chicken**
 - ▷ Grilled chicken breast marinated with fresh herbs & garlic, served with your choice of barbecue sauce, mushroom demi-glace, or pesto sauce. Gluten-free option available.
- ▶ **Rosemary Red Potatoes (GF) (VGN)**
 - ▷ Red potatoes oven-roasted with rosemary, garlic & olive oil until golden & tender.
- ▶ **Seasonal Roasted Vegetables (GF) (VGN)**
 - ▷ Chef's selection of seasonal vegetables, lightly seasoned & roasted to highlight their natural flavors.
- ▶ **Moonstone Garden Salad (GF) (VGN)**
 - ▷ Fresh mixed greens with tomato, cucumber & carrot, served with ranch & balsamic vinaigrette.
- ▶ **Assorted Cookies**
 - ▷ A selection of freshly baked cookies.

Fiesta Lunch

- ▶ **Street Tacos (GF) (DF)**
 - ▷ Choice of chicken or carne asada (or both for an additional \$8 per person), served on corn tortillas with radishes, cilantro, shredded cabbage, onions, lime, with mild & hot salsas.
- ▶ **Spanish Rice (GF) (V)**
 - ▷ Fluffy tomato-simmered rice with onion, garlic & traditional spices.
- ▶ **Refried Beans (GF)**
 - ▷ Creamy pinto beans slow-simmered with spices & mashed until smooth.
- ▶ **Fiesta Salad (GF) (V)**
 - ▷ Chopped iceberg lettuce mixed with Romaine lettuce topped with shredded cheddar, green onions, olives, tomatoes & crispy tortilla strips with jalapeño cilantro ranch.
- ▶ **Churros (V)**
 - ▷ Warm cinnamon-sugar churros served with a sweet dipping sauce.

Tailgate BBQ Lunch

- ▶ **Pulled Pork (GF)**
 - ▷ Slow-roasted pork shoulder, hand-pulled & served with a sweet bourbon barbecue sauce.
- ▶ **Potato Salad (GF) (V)**
 - ▷ Classic potato salad with a creamy dressing, herbs & a touch of mustard.
- ▶ **Macaroni & Cheese (V)**
 - ▷ Creamy macaroni & cheese baked until golden & topped with seasoned breadcrumbs.
- ▶ **Country Slaw (GF) (V)**
 - ▷ Shredded cabbage & carrots tossed in a creamy, tangy dressing with a touch of vinegar.
- ▶ **Cornbread (V)**
 - ▷ Warm, golden cornbread with a lightly sweet flavor & tender crumb.
- ▶ **Assorted Cookies**
 - ▷ A selection of freshly baked cookies.

Loaded Baked Potato Bar Buffet

- ▶ **Large Baked Russet Potatoes (GF) (VGN)**
 - ▷ Classic toppings including roasted broccoli, chili, shredded cheddar, sour cream, green onions & crispy bacon bits.
- ▶ **Moonstone Garden Salad (GF) (VGN)**
 - ▷ Fresh mixed greens with tomato, cucumber & carrot, served with ranch & balsamic vinaigrette
- ▶ **Chocolate Brownies (V)**
 - ▷ Triple chocolate brownies.

Mediterranean Garden Lunch

- ▶ **Mediterranean Chickpea & Vegetable Tagine (VGN)**
 - ▷ Slow-braised chickpeas, eggplant, zucchini, tomatoes & peppers simmered with garlic, warm Mediterranean spices & herbs, finished with olive oil.
- ▶ **Lemon Herb Rice (GF) (VGN)**
 - ▷ Fragrant rice tossed with olive oil, lemon zest & fresh herbs.
- ▶ **Grilled Seasonal Vegetables (GF) (VGN)**
 - ▷ Chef's selection of seasonal vegetables lightly grilled & finished with olive oil & herbs.
- ▶ **Mediterranean Garden Salad (GF) (VGN)**
 - ▷ Romaine, cucumber, tomato, red onion, olives & fresh herbs tossed with red wine vinaigrette.
- ▶ **Flatbread (VGN)**
 - ▷ Warm flatbread brushed with olive oil & herbs.
- ▶ **Orange Almond Cake (VGN)**
 - ▷ Moist almond cake scented with fresh orange zest & finished with a light citrus syrup.

Lunch Buffets

All lunch buffets include freshly brewed regular & decaf coffee & a choice of hot or iced tea.

Plated service +\$8 per person | Add additional entrée +\$8 per person

Classic Lunch Buffet

\$30 per person

- ▶ Choose one entrée, one salad, one side & one dessert.

Deluxe Lunch Buffet

\$38 per person

- ▶ Choose two entrées, one side, one salad & one dessert. The chef will prepare a balanced quantity of each based on the final guest count.

Entrées

- ▶ **Herb Marinated Chicken**
 - ▷ Grilled chicken breast marinated with fresh herbs & garlic, served with your choice of barbecue sauce, mushroom demi-glace, or pesto sauce. Gluten-free option available.
- ▶ **Pulled Pork (GF)**
 - ▷ Slow-roasted pork shoulder, hand-pulled & served with a sweet bourbon barbecue sauce.
- ▶ **Baked Rigatoni with Marinara (V)**
 - ▷ Rigatoni pasta baked with marinara sauce & melted mozzarella.
- ▶ **Marinated Beef Tri-Tip**
 - ▷ Grilled tri-tip marinated with herbs & spices, served with mushroom or peppercorn demi-glace.
- ▶ **Tofu Stir-Fry (VGN) (GF)**
 - ▷ Marinated tofu stir-fried with seasonal vegetables in a savory teriyaki sauce.
- ▶ **Lemon Herb Grilled Salmon (GF) (+\$8 per person)**
 - ▷ Grilled salmon finished with lemon herb butter.

Sides

- ▶ **Rosemary Red Potatoes (GF) (VGN)**
 - ▷ Red potatoes oven-roasted with rosemary, garlic & olive oil until golden & tender.
- ▶ **Rice Pilaf (GF) (VGN)**
 - ▷ White rice gently cooked with onion, celery & carrots in vegetable stock, finished with fresh parsley
- ▶ **Herbed Olive Oil Linguine (VGN)**
 - ▷ Linguine lightly tossed with olive oil & fresh herbs.
- ▶ **Seasonal Roasted Vegetables (GF) (VGN)**
 - ▷ Chef's selection of seasonal vegetables, lightly seasoned & roasted to highlight their natural flavors.

Salads

- ▶ **Moonstone Garden Salad (GF) (VGN)**
 - ▷ Fresh mixed greens with tomato, cucumber & carrot, served with ranch & balsamic vinaigrette.
- ▶ **Caesar Salad**
 - ▷ Crisp romaine lettuce tossed with caesar dressing, parmesan cheese & garlic croutons.
- ▶ **Mediterranean Garden Salad (GF) (VGN)**
 - ▷ Cucumber, tomato, red onion, olives & fresh herbs tossed with red wine vinaigrette.
- ▶ **Organic Field Greens Salad (GF) (V) (+\$4 per person)**
 - ▷ Organic field greens with Point Reyes blue cheese, grapes, Oregon candied hazelnuts & raspberry vinaigrette.

Desserts

- ▶ **Assorted Cookies**
 - ▷ A selection of freshly baked cookies.
- ▶ **Chocolate Brownies (V)**
 - ▷ Triple chocolate brownies.

— Express Lunch Buffet —

All lunch buffets include freshly brewed regular & decaf coffee & a choice of hot or iced tea.

Sandwich & Salad Lunch and Salad Trio Lunch can be prepared in to-go boxes for +\$2 per person.

\$24 per person | Choose one option below

Soup & Salad Lunch

- ▶ Chef's daily soup
- ▶ Choice of Moonstone garden or Caesar salad
- ▶ Rolls & butter
- ▶ Chocolate chip cookies

Sandwich & Salad Lunch

- ▶ Choice of turkey, ham or vegetarian wraps
- ▶ Moonstone garden salad
- ▶ Kettle chips
- ▶ Chocolate chip cookies

Salad Trio Lunch

- ▶ **Broccoli Chicken Caesar Salad**
 - ▷ Grilled chicken, broccoli, cucumber, sun-dried tomatoes, parmesan & garlic croutons tossed in caesar dressing.
- ▶ **Seasonal pasta salad**
 - ▷ Macaroni pasta tossed with spinach, salami, tomatoes, bell peppers, onions & olives in a garlic balsamic dressing.
- ▶ Moonstone garden salad
- ▶ Chocolate chip cookies
- ▶ Rolls & butter

— Signature Dinner Buffets —

All dinner buffets include regular & decaf coffee, assorted teas & water service.

\$44 per person

Pacific Northwest Dinner

- ▶ **Maple Dijon Chicken (GF)**
 - ▷ Grilled chicken breast finished with a maple Dijon glaze.
- ▶ **Garlic Mashed Potatoes (GF) (V)**
 - ▷ Creamy mashed potatoes with roasted garlic & butter.
- ▶ **Seasonal Roasted Vegetables (GF) (VGN)**
 - ▷ Chef's selection of seasonal vegetables, lightly seasoned & roasted to highlight their natural flavors.
- ▶ **Moonstone Garden Salad (GF) (VGN)**
 - ▷ Fresh mixed greens with tomato, cucumber & carrot, served with ranch & balsamic vinaigrette.
- ▶ **Rolls & Butter (V)**
 - ▷ Fresh baked dinner rolls served with butter.
- ▶ **House-made Marionberry Cheesecake (V)**
 - ▷ Creamy marionberry cheesecake.

Santa Fe Dinner

- ▶ **Slow-Braised Carnitas (GF) (DF)**
 - ▷ Pork shoulder slow-braised with citrus, garlic & spices until tender.
- ▶ **Cilantro Lime Rice (GF) (VGN)**
 - ▷ Fluffy rice with fresh cilantro & lime.
- ▶ **Charro Beans (GF)**
 - ▷ Slow-simmered pinto beans with bacon, onion, tomato, jalapeño & cilantro.
- ▶ **Roasted Corn Salad (GF) (VGN)**
 - ▷ Charred corn tossed in lime crema, cilantro, lite spinach spices & cotija cheese
- ▶ **Fiesta Salad (GF) (V)**
 - ▷ Chopped iceberg lettuce topped with shredded cheddar, green onions, olives, tomatoes & crispy tortilla strips with jalapeño cilantro ranch.
- ▶ **Milhojas (Thousand Layer Cake) (V)**
 - ▷ Delicate layers of pastry & cream finished with a light caramel glaze.

Tuscan Dinner

- ▶ **Chicken Piccata**
 - ▷ Pan-seared chicken with lemon, capers & tomatoes in a light piccata sauce, served with olive oil linguini & fresh herbs.
- ▶ **Roasted Broccoli (GF) (VGN)**
 - ▷ Roasted broccoli with olive oil, garlic & sea salt.
- ▶ **Caesar Salad**
 - ▷ Crisp romaine lettuce tossed with Caesar dressing, parmesan cheese & garlic croutons.
- ▶ **Garlic Bread (V)**
 - ▷ Warm toasted bread with garlic butter & herbs.
- ▶ **Tiramisu (V)**
 - ▷ Classic Italian dessert with espresso-soaked ladyfingers, mascarpone cream & cocoa.

Pacific Rim Dinner

- ▶ **Korean BBQ Beef Bulgogi**
 - ▷ Thinly sliced beef marinated in soy, garlic & ginger, grilled & finished with sesame.
- ▶ **Steamed Jasmine Rice (GF) (VGN)**
 - ▷ Fragrant jasmine rice finished with scallions & sesame.
- ▶ **Garlic Ginger Stir-Fried Seasonal Vegetables (GF) (VGN)**
 - ▷ Seasonal vegetables stir-fried with garlic, ginger & tamari soy sauce.
- ▶ **Asian Slaw (DF) (VGN)**
 - ▷ Napa cabbage, carrots, bell pepper & green onion with sesame-soy vinaigrette.
- ▶ **Vegetable Spring Rolls (V)**
 - ▷ Crispy vegetable spring rolls served with sweet chili sauce.
- ▶ **Mango Coconut Bars (V)**
 - ▷ Tropical mango & coconut bars with a buttery crust.

Mediterranean Garden Dinner

- ▶ **Mediterranean Quinoa-Stuffed Peppers (GF) (VGN)**
 - ▷ Roasted bell peppers filled with quinoa, chickpeas, herbs, tomato & olives, finished with lemon & olive oil.
- ▶ **Lemon Herb Orzo (VGN)**
 - ▷ Orzo pasta tossed with olive oil, lemon zest, garlic & fresh herbs.
- ▶ **Grilled Seasonal Vegetables (GF) (VGN)**
 - ▷ Chef's selection of seasonal vegetables lightly grilled & finished with olive oil & herbs.
- ▶ **Mediterranean Garden Salad (GF) (VGN)**
 - ▷ Cucumber, tomato, red onion, olives & fresh herbs tossed with red wine vinaigrette.
- ▶ **Flatbread (VGN)**
 - ▷ Warm flatbread brushed with olive oil & herbs.
- ▶ **Lemon Olive Oil Cake (VGN)**
 - ▷ Moist olive oil cake infused with fresh lemon zest & finished with a light lemon glaze.

Dinner Buffets

All dinner buffets include regular & decaf coffee, assorted teas & water service.

Plated dinner starting at \$48 per person | Limited to a single entrée selection

Classic Dinner Buffet

\$40 per person

- ▶ Choose one entrée, one salad, two sides & one dessert.

Deluxe Dinner Buffet

\$48 per person

- ▶ Choose two entrées, one salad, two sides & one dessert. The chef will prepare a balanced quantity of each based on the final guest count.

Entrées

- ▶ **Maple Dijon Chicken (GF)**
 - ▷ Grilled chicken breast finished with a maple Dijon glaze.
- ▶ **Spinach & Mushroom Gnocchi Alfredo (V)**
 - ▷ Potato gnocchi with sautéed spinach & mushrooms in a creamy alfredo sauce.
- ▶ **Tuscan Garlic Chicken**
 - ▷ Pan-seared chicken simmered in a creamy garlic parmesan sauce with spinach & sun-dried tomatoes.
- ▶ **Baked Rigatoni with Classic Bolognese**
 - ▷ Rigatoni pasta baked with a slow-simmered beef bolognese sauce & melted mozzarella.
- ▶ **Chicken Piccata**
 - ▷ Pan-seared chicken with lemon, capers & tomatoes in a light piccata sauce, served with olive oil linguini & fresh herbs.
- ▶ **Mediterranean Stuffed Peppers (GF) (VGN)**
 - ▷ Roasted bell peppers filled with quinoa, chickpeas, herbs, tomato & olives, finished with lemon & olive oil.
- ▶ **Roasted Pork Loin with Creamy Poblano Sauce**
 - ▷ Slow-roasted pork loin sliced & served with a smoky roasted poblano cream sauce made with garlic, onion & fresh cilantro.
- ▶ **Braised Beef Short Ribs**
 - ▷ Slow-braised beef short ribs served with a rich red wine reduction.
- ▶ **Salmon Oscar (GF) (+\$8 per person)**
 - ▷ 6 oz grilled salmon fillet topped with crab, asparagus & hollandaise sauce.
- ▶ **Smothered Ribeye (GF) (+\$8 per person)**
 - ▷ Grilled ribeye topped with garlic, Point Reyes blue cheese, sautéed onions & mushrooms.
- ▶ **Parmesan-Crusted Black Cod (+\$8 per person)**
 - ▷ Black cod topped with a crispy parmesan crust & finished with lemon & herbs.

Sides

- ▶ **Garlic Mashed Potatoes (GF) (V)**
 - ▷ Creamy mashed potatoes with roasted garlic & butter.
- ▶ **Rosemary Red Potatoes (GF) (VGN)**
 - ▷ Red potatoes oven-roasted with rosemary, garlic & olive oil until golden & tender.
- ▶ **Rice Pilaf (GF) (VGN)**
 - ▷ White rice gently cooked with onion, celery & carrots in vegetable stock, finished with fresh parsley.
- ▶ **Herbed Olive Oil Linguine (VGN)**
 - ▷ Linguine lightly tossed with olive oil & fresh herbs.
- ▶ **Seasonal Roasted Vegetables (GF) (VGN)**
 - ▷ Chef's selection of seasonal vegetables, lightly seasoned & roasted to highlight their natural flavors.

Salads

- ▶ **Moonstone Garden Salad (GF) (VGN)**
 - ▷ Fresh mixed greens with tomato, cucumber & carrot, served with ranch & balsamic vinaigrette.
- ▶ **Caesar Salad**
 - ▷ Crisp romaine lettuce tossed with Caesar dressing, parmesan cheese & garlic croutons.
- ▶ **Mediterranean Garden Salad (GF) (VGN)**
 - ▷ Cucumber, tomato, red onion, olives & fresh herbs tossed with red wine vinaigrette.
- ▶ **Organic Field Greens Salad (GF) (V) (+\$4 per person)**
 - ▷ Organic field greens with Point Reyes blue cheese, grapes, Oregon candied hazelnuts & raspberry vinaigrette.

Desserts

- ▶ **Cheesecake (V)**
 - ▷ Creamy vanilla cheesecake with a graham cracker crust.
- ▶ **Hazelnut-Crusted Chocolate Ganache (V) (GF)**
 - ▷ Rich chocolate ganache with a crisp hazelnut crust.
- ▶ **Tiramisu (V)**
 - ▷ Classic Italian dessert with espresso-soaked ladyfingers, mascarpone cream & cocoa.

Children's Menu

For guests ages 2–12

Children may enjoy any buffet meal at half the listed adult price or select from the plated options below.

Plated Children's Selections

\$12 per person

- ▶ Chicken Tenders
- ▶ Macaroni & Cheese
- ▶ Cheese Quesadilla

Served with a choice of fries, steamed broccoli, or applesauce.

Hors D'oeuvres

Minimum order of 2 dozen total. Selections may be combined to meet this minimum.

Elegant, bite-sized selections ideal for receptions, pre-dinner cocktail hours, or upscale social mixers.

Cold Selections

per dozen

- ▶ **Jumbo Shrimp Cocktail (GF) (DF)** **\$36**
 - ▷ Chilled jumbo shrimp served with classic cocktail sauce.
- ▶ **Crostini with Whipped Boursin & Roasted Tomato (V)** **\$28**
 - ▷ Toasted crostini topped with whipped Boursin cheese & roasted tomato.
- ▶ **Smoked Salmon Canapés (GF)** **\$29**
 - ▷ Smoked salmon, cream cheese, capers & fresh herbs served on crisp cucumber rounds.
- ▶ **Tomato & Goat Cheese Bruschetta (V)** **\$28**
 - ▷ Toasted crostini topped with tomato, goat cheese, basil & balsamic glaze.
- ▶ **Fresh Fruit Skewers (GF) (VGN)** **\$37**
 - ▷ Seasonal fresh fruit served on skewers.
- ▶ **Mini Caprese Skewers (GF) (V)** **\$26**
 - ▷ Cherry tomatoes, fresh mozzarella & basil on skewers, finished with balsamic glaze.

Hot Selections

per dozen

- ▶ **Kobe Beef Meatballs with Creamy Onion Sauce** **\$30**
 - ▷ Savory beef meatballs served with a rich, creamy onion sauce.
- ▶ **Mushroom Caps with Crabmeat** **\$32**
 - ▷ Roasted mushroom caps filled with savory crabmeat stuffing.
- ▶ **Spanakopita (V)** **\$28**
 - ▷ Flaky phyllo pastry filled with spinach, feta cheese & herbs.
- ▶ **Chicken Satay (GF) (DF)** **\$32**
 - ▷ Grilled chicken skewers served with peanut sauce.
- ▶ **Steakhouse Skewers (GF) (DF)** **\$38**
 - ▷ Grilled steak & roasted potato skewers seasoned with garlic & herbs & topped with chimichurri.

Specialty Displays

Designed for approximately 50 guests

High-impact, chef-curated visual spreads designed as a sophisticated centerpiece for receptions or celebrations.

- ▶ **Fresh Garden Vegetable Crudités (GF) (VGN)** **\$190**
 - ▷ A display of crisp seasonal vegetables served with ranch & balsamic dressing.
- ▶ **Sliced Seasonal Fruit Display (GF) (VGN)** **\$215**
 - ▷ A display of sweet pineapple, seasonal melons, grapes & berries, based on availability.
- ▶ **Assorted Imported & Domestic Cheeses** **\$230**
 - ▷ A selection of imported & domestic cheeses served with crackers & fresh fruit garnish.
- ▶ **Mediterranean Artisan Display (V)** **\$245**
 - ▷ Hummus, whipped feta, kalamata & green olives, fresh vegetables & warm flatbread.
- ▶ **Charcuterie Board** **\$325**
 - ▷ Prosciutto, salami, pepperoni, assorted imported & domestic cheeses, antipasto, fresh fruit garnish & crackers.
- ▶ **Mini Dessert Bites Display (V)** **\$275**
 - ▷ A variety of bite-sized desserts including brownie bites, lemon bars & seasonal sweet selections.

Late Night Snacks

Minimum 20 guests per selection | Available after 8pm

Ideal for evening receptions, holiday gatherings & conference socials.

- ▶ **Flatbread Station** **\$14 per person**
 - ▷ Assorted house flatbreads cut into smaller slices. Selections may include pepperoni, margherita, BBQ chicken & a seasonal chef's selection.
- ▶ **Warm Pretzel Bar (V)** **\$11 per person**
 - ▷ Soft pretzel bites served with nacho cheese sauce, honey mustard & stone-ground mustard.
- ▶ **Dessert Bites Station (V)** **\$12 per person**
 - ▷ A selection of late-night sweets including brownie bites, lemon bars, marionberry crumble bars & mini cookies.
- ▶ **Pulled Pork Slider Station** **\$13 per person**
 - ▷ Slow-roasted pulled pork served on soft slider buns with house barbecue sauce, tangy coleslaw & pickles.

— Refreshments & Snacks —

Coffee, tea & water service are included with all lunch & dinner selections.

Basic Beverage Station

\$6 per person

- ▶ Regular & decaf coffee, assorted teas & a self serve water station

Deluxe Beverage Station

\$10 per person

- ▶ Regular & decaf coffee, assorted teas, iced tea, lemonade, soda & a self serve water station

Hosted Beverages

per person

- ▶ Iced Tea \$3
- ▶ Lemonade \$3
- ▶ Orange Juice \$4

Individual Beverages

each

- ▶ Soda (12 oz cans) \$3
- ▶ Bottled Water \$3
- ▶ Martinelli's Sparkling Cider \$12

Morning Selections

per dozen

- ▶ Assorted Muffins \$20
- ▶ Banana Bread with Whipped Butter \$22
- ▶ Bagels with Assorted Cream Cheese \$20

Sweet Selections

per dozen

- ▶ Freshly Baked Cookies \$23
- ▶ Chocolate Fudge Brownies \$25
- ▶ Gluten-Free Cookies (GF) \$25
- ▶ Gluten-Free Brownies (GF) \$27

Individual Healthy Selections

per dozen

- ▶ House-made Granola Bars (GF) \$30
- ▶ Whole Fruit (GF) (DF) \$30
- ▶ Trail Mix (GF) (DF) \$36

Savory Snacks

- ▶ Kettle Chips (GF) \$36 per dozen
- ▶ Popcorn or Pretzels \$25 per large bowl
- ▶ Chex Mix \$35 per medium bowl

— Bar & Beverage Guide —

Bar pricing is subject to change until confirmed 60 days prior to your event & remains fixed once issued. All beverage & bar services are subject to a 20% service charge.

Consumption & cash bar options available. All banquet bars include standard mixers & garnishes.

Bar Service & Fees

- ▶ Bartender Fee \$200 per bartender, for up to 4 hours
- ▶ Additional Hours \$50 per bartender, per hour
 - ▷ One bartender required per 50 guests.
- ▶ Additional Bar Set-Up Fee \$500 per day
 - ▷ Applies when bar is set up in a location other than the built-in bar in the Orchid Ballroom.

Domestic Beer

bottled

- ▶ Budweiser \$5
- ▶ Bud Light \$5
- ▶ Michelob Ultra \$5

Craft Beer

- ▶ Pelican Sea'N Red \$6
- ▶ Breakside Pilsner \$8
- ▶ Buoy IPA \$6

Hard Seltzer *\$5 per 12oz can*

- ▶ Assorted flavors included (variety pack; no individual flavor selection).

Hard Cider

- ▶ Please ask about our current selections.

Keg Selections

- ▶ Budweiser \$420 full keg | \$150 sixtel
- ▶ Bud Light \$420 full keg | \$249 pony keg
- ▶ Michelob Ultra \$420 full keg | \$177 sixtel
- ▶ Pelican Sea'N Red \$495 full keg | \$267 sixtel
- ▶ Breakside Pilsner \$489 full keg | \$261 sixtel
- ▶ Buoy IPA \$513 full keg | \$270 sixtel
- ▶ Silver Falls Oregon Sunshine Hazy IPA \$600 full keg | \$300 sixtel

Liquor Selections

Choose from Vodka, Gin, Rum, Bourbon, Whiskey, Scotch or Tequila.

Please select one tier:

Classic

\$8 per drink

Includes selections such as:

- ▶ McCormick Vodka
- ▶ Monarch Gin
- ▶ McCormick Rum
- ▶ Evan Williams Whiskey
- ▶ Scoresby Scotch
- ▶ Monarch Tequila

Premium

\$11 per drink

Includes selections such as:

- ▶ Tito's Vodka
- ▶ Bombay Sapphire Gin
- ▶ Captain Morgan Rum
- ▶ Maker's Mark Bourbon
- ▶ Pendleton Whiskey
- ▶ Hornitos Tequila

Top Shelf

\$14 per drink

Includes selections such as:

- ▶ Grey Goose Vodka
- ▶ Hendrick's Gin
- ▶ Appleton Estate Rum
- ▶ Woodford Reserve Bourbon
- ▶ Pendleton Rye
- ▶ Patrón Tequila

Premium bar (shaken drinks, specialty cocktails)
& custom selections available upon request.

House Wines

Oregon Garden Resort house wines by Pallet Wine Company (Rogue Valley)

House Wine

\$6 per glass | \$19 per bottle | \$228 per case

- ▶ Pinot Gris
- ▶ Malbec
- ▷ Each case contains 12 bottles (approximately 48 glasses).

Specialty Wine Selections

Please ask about our current selections.

Specialty wines are available when pre-purchased by the case.

— Audiovisual & Add-Ons —

Pricing is per day unless otherwise noted. All audiovisual equipment is subject to availability.

▶ Dance Floor (12' x 12')	\$500
▶ Built-In Screen	\$60
▶ Projector	\$150
▶ TV	\$150
▶ Portable Sound System	\$50
▶ Microphone & Stand (Handheld or Lapel)	\$40
▶ Podium	\$50
▶ Flip Chart	\$25
▶ Easel	\$25
▶ White Board	\$25
▶ DVD Player	\$25
▶ Presentation Remote / Dongle	\$10
▶ Extension Cords (up to 10)	\$5

Orchid Presentation Package

\$275 per day

- ▶ Includes projector, dongle, built-in screen, microphone & portable sound system.
 - ▷ Orchid Ballroom only

Trillium & Lotus Presentation Package

\$200 per day

- ▶ Includes projector, dongle, built-in screen & AV table with power.
 - ▷ Trillium & Lotus Rooms only