



Convention and Catering Menu

Conference Planning 541-764-3605

7760 Highway 101 North. PO Box 118. Glenden Beach, Oregon 97388. Fax 541.764.3510

CATERING INFORMATION

DEVELOPING MENUS

Our Executive Chef, Food and Beverage Director or Catering and Conference Service Director will be happy to consult with you on custom menus to fit any theme or occasion.

PRICING

Please note the food, beverage, audio/visual and room rental quoted prices are subject to a 19% service charge. Price and availability of food and beverage items are subject to market conditions and can generally be confirmed 60 days prior to the scheduled day of the event. A confirmed conference or event agenda is required 30 days in advance. Should the set up of a meeting room be changed per banquet event order less than 72-hours prior to the function, a \$50 fee will be assessed.

MEAL SELECTIONS

Menu selections must be confirmed 14 working days prior to the date of your first event. One selection is requested for each meal. If two or more entrées are selected, the higher price will be assessed for both selections. Upon receiving the guarantee three days in advance, the Hotel will supply entrée cards identifying the guest's choice before arrival. Please order the same first course(s) (appetizer, soup, salad) and dessert for the entire group.

GUARANTEES

The guaranteed attendance for your event must be communicated to your catering representative no later than 10 am three business days prior to the scheduled date of the event. You will be charged for the guaranteed number or the actual number served, whichever is greater. The hotel will be prepared to seat and serve 5% above the guaranteed attendance.

BUFFETS

All prices are per person unless otherwise stated. For our full service breakfast, lunch and dinner buffets in one private function room, there is a 35-person minimum for a service time of one hour. Buffets less than 35 or requiring extended service time are subject to an additional surcharge.

PAYMENT

All arrangements for payment must be made and approved well in advance of your event. You may be asked for a non-refundable deposit to secure your meeting or conference space. Direct billing may be arranged with approval from our accounting department by completing a credit application a minimum of thirty (30) days in advance of the event.

MISCELLANEOUS

All food and beverage is intended for consumption on premise and none will be allowed to be taken to go. The hotel must provide all food and beverage: no outside food and beverage can be brought into the event rooms. Materials sent to the hotel prior to your arrival should be addressed to the attention of your catering representative, and marked with the name of your group and the date of your meeting or conference. Storage fees will be applied if packages are received more than 3 days prior to the date of your event.

MEETING PLANNING CHECKLIST

GUEST ROOM RESERVATIONS

In order to honor the contracted preferred group rate, we request rooming lists for your group at least 30 days prior to the date of your arrival. Beyond the 30-day cut-off date, additional rooms will be made available at the prevailing or rack rate, based upon availability.

VIP GREETINGS/GUEST AMENITIES

Please let us know if you would like to recognize your guests in any special way with a special room amenity (gifts) to be available to your guests upon check-in or at any time during their stay. We offer many northwest specialty-themed selections through either our culinary department or retail outlet. Amenities (gifts) delivered after 6pm are subject to a \$2.50 surcharge.

TRANSPORTATION

Salishan Spa & Golf Resort has partnered with local vendors, which upon request can arrange for transportation to the many scenic destinations throughout the local coastal areas.

BUSINESS CENTER SERVICES

Whether you are at Salishan Spa & Golf Resort for a business meeting, conference or vacation, the Business Center provides all of the convenience of an office away from home. We offer a variety of services, including: faxing, copying, shipping and receiving. The Business Center is open daily from 8:00am until 5:00pm Monday-Friday, and is conveniently located in the Sales and Conference Planning office.

AUDIO/VISUAL AND TECHNICAL SUPPORT SERVICES

Salishan Spa & Golf Resort's Audio/Visual Department is available to answer your technical needs with state-of-the-art equipment and expert support. We suggest reserving your audio/visual equipment early so we can ensure that the A/V is available and ready for your meeting. If you would like to consult with an A/V technician before your meeting, please inform your Conference Planner. Enclosed is information to assist you in planning your meeting. If you choose to bring your own equipment that requires technical assistance by our staff, the prevailing labor rate will be applied to your account.

PACKAGES, SHIPPING AND STORAGE

Please communicate with your Conference Manager of any packages that will need to be shipped to or from Salishan Spa & Golf Resort. Due to limited storage space, packages should not arrive more than three days prior to or be held three days beyond your scheduled function date. Packages should include name of organization/meeting contact person's name, date of events and number of boxes expected, i.e., (1 of 3, 2 of 3, etc.)

EXHIBIT SET UP AND SERVICES

Salishan Spa & Golf Resort has a full line of equipment and services to assist you in completing your event. Ask your Conference Manager for an Exhibit Services list for a full line up of what we have to offer.

BREAKFAST BUFFETS

All Breakfast Buffets include Fresh Brewed Coffee, Assorted Fruit Juices and Teas
*Minimum of 35 People Required

Traditional Continental Breakfast

Assorted Freshly Baked Muffins, Bagels, Danish, Croissants
with Fruit Preserves, Plain and Flavored Cream Cheese
Sliced Fresh Seasonal Fruit Display
\$12.00

The Salishan Continental Breakfast

Assorted Freshly Baked Muffins, Bagels, Danish, Croissants
with Fruit Preserves, Plain and Flavored Cream Cheese
Smoked Salmon Display with Traditional Accoutrements
Salishan Organic Granola with Dried Fruit Medley
Assorted Individual Yogurts
Sliced Fresh Seasonal Fruit Display
\$19.00

Great American Breakfast

Farm Fresh Scrambled Eggs with Tillamook Cheddar Cheese
O'Brien Potatoes
Apple-Wood Smoked Bacon
English-Style Banger Sausage
Assortment of Breakfast Breads and Pastries
Sliced Fresh Seasonal Fruit Display
\$18.00

South of the Border Breakfast

Churros with Preserves
Breakfast Burrito Bar to Include:
Flour Tortillas
Farm Fresh Scrambled Eggs
Chorizo Sausage
Tillamook Cheddar Cheese, Homemade Pico de Gallo, Seasoned Black Beans
Guacamole, Cilantro-Lime Sour Cream
Red Bliss Potatoes with Charred Peppers and Onions
Sliced Fresh Seasonal Fruit Display
\$20.00

PRICES DO NOT INCLUDE 19% SERVICE CHARGE

The Coastal Sunrise Breakfast

Farm Fresh Scrambled Eggs with Local Dungeness Crab and Boursin Cheese
Smoked Salmon Display with Traditional Accoutrements
Apple-Wood Smoked Bacon
English-Style Banger Sausage
Melted Leek and Artichoke Hash
Organic Oatmeal with Golden Raisins and Cinnamon
Assortment of Breakfast Breads and Pastries
Sliced Fresh Seasonal Fruit Display
\$22.00

SALISHAN CHAMPAGNE BRUNCH

*Minimum of 35 People Required

Oregon Sparkling Champagne
Chef-Prepared Omelets
Farm Fresh Scrambled Eggs with Tillamook Cheddar
Miniature Belgian Waffles with Strawberries and Chantilly Cream
Eggs Benedict
Apple-Wood Smoked Bacon
Country Sausage
O'Brien Potatoes
Cured Salmon with Traditional Accoutrements
Freshly Baked Danish, Muffins, Bagels and Croissants
Fruit Preserves
Seasonal Fruit Display
Assorted Seasonal Salads
Chef's Display of Chilled Pacific Oysters, Cracked Crab Legs and Prawns
Chef's Clam Chowder
Slow Roasted Alder Planked Filet of Salmon with Citrus Butter
Grilled Breast of Chicken with Mushroom-Marsala Jus
Wild Rice Pilaf
Seasonal Vegetable Sauté
Chocolate Fountain with a Selection of Strawberries, Biscotti, Dried
Pineapple, Marshmallows and Bananas
Salishan Dessert Table
Assorted Chilled Juices
Freshly Brewed Coffee and Teas
\$60.00

PRICES DO NOT INCLUDE 19% SERVICE CHARGE

A LA CARTE ITEMS TO ENHANCE YOUR BREAKFAST

Smoked Salmon or Euro-Style Gravlax with Tomato, Egg, Red Onion and Capers	\$6.00
Assorted Fresh Fruit Smoothies	\$4.50
Assorted Yoplait Yogurts	\$3.00
Bacon, Egg and Cheese English Muffins or Croissant	\$6.00
Biscuits and Country Gravy	\$3.00
Various Dry Cereals and Milk	\$3.00
Fresh Baked Croissants and Bagels with Plain and Flavored Whipped Cream Cheese	\$3.75
Organic Granola with Dried Fruit and Apples	\$3.00
Hazelnut French Toast with Assorted Syrups	\$3.00

CHEF ATTENDED ACTION STATIONS

Attendants (Chefs/Carvers): \$100.00 per hour, per Attendant

The Omelet Bar

Chef-Prepared Omelets Made to Order with your Choice of Fillings:
Sweet Onions, Bell Peppers, Mushrooms, Tomatoes, Local Bay Shrimp,
Smoked Ham and Tillamook Cheddar Cheese
\$7.00

Chef-Carved Prime Rib Au Jus

\$9.00

Chef-Carved Maple Glazed Ham

\$7.00

PRICES DO NOT INCLUDE 19% SERVICE CHARGE

PLATED BREAKFAST SELECTIONS

All Plated Breakfast Selections include Seasonal Fruit Compote, Fresh Brewed Coffee,
Assorted Fruit Juices and Teas

Scrambled Eggs with Tillamook Cheddar Cheese

Apple-Wood Smoked Bacon / O'Brien Potatoes

\$15.00

Steak and Scrambled Eggs

Grilled New York Strip Steak / Herb Roasted Red Bliss Potatoes

\$20.00

Salishan Eggs Benedict

House-Smoked Salmon / Potato Gratin / Classic Hollandaise

\$17.00

Sun-Dried Tomato and Local Mushroom Strata

Apple-Wood Smoked Bacon / Herb Roasted Red Bliss Potatoes

\$16.00

Hazelnut French Toast

Apple-Wood Smoked Bacon / O'Brien Potatoes / Berry Compote

\$15.00

Breakfast Sandwich

Choice of Bacon, Ham or Sausage / Farm Fresh Eggs / Tillamook Cheddar

Toasted English Muffin / O'Brien Potatoes

\$15.00

Local Crab and Asparagus Frittata

Roasted Tomato Chutney / Herb Roasted Red Bliss Potatoes

\$17.00

PRICES DO NOT INCLUDE 19% SERVICE CHARGE

SPECIALTY BREAKS

(Minimum 16 People-Cost per Person, per Hour)

Heart Healthy

Seasonal Fruit Display, Assorted Yogurts with Organic Granola and Dried Fruit and Apples, Salishan Energy Bars, Fresh Vegetable Crudités, Grilled Flatbread with Hummus
\$11.50

Matinee At The Movies

House Popped Buttered Popcorn, Assorted Mini Candy Bars, Licorice, Novelty Ice Cream Treats, Root Beer Soda Fountain
\$10.50

The Sweet Tooth

Twinkies, Ding Dongs, Cupcakes, Fresh Baked Cookie Assortment, Novelty Ice Cream Treats, Double-Fudge Brownies
\$10.50

The Snack Shop

Fresh Yellow and Blue Corn Tortilla Chips, Assorted Kettle Chips, Pretzels, Homemade Guacamole, Pico de Gallo and Roasted Garlic Dip
\$11.00

The Energizer

Red Bull Energy Drinks, Energy Bars, Bottled Waters, Fruit Smoothies, Trail Mix and Whole Fruit
\$15.00

Bagel Bar

Assorted Freshly Baked Bagels, Cured Salmon with Tomato, Egg, Red Onion and Capers, Plain and Flavored Cream Cheese, Peanut Butter and Fruit Preserves, Seasonal Fruit Display
\$12.50

A La Carte Break Items

Assorted Freshly Baked Cookies \$18.00/dozen
Salishan Double-Fudge Brownies \$24.00/dozen
Freshly Popped Buttered Popcorn \$3.00/person
Large Soft Pretzels with Stone Ground & Yellow Mustards \$3.00 each
Fruit Juice (Orange, Apple, Grapefruit, Cranberry or Tomato) \$15.00/carafe
Ice Cream Bars or Frozen Yogurt Bars \$3.50 each
Assorted Yoplait Yogurts \$2.50 each
Assorted Muffins and Scones \$24.00/dozen
Salishan House-Made Energy Bars \$2.50 each
Whole Fresh Fruit \$2.00/piece
Teas and Hot Chocolate \$32.00/gallon
Assorted Soft Drinks and Bottled Waters \$2.50 each
Fresh Brewed Coffee (Regular & Decaf)
\$32.00 per gallon (Serves Approximately 15-20 People)
\$10.00 per Carafe (Serves Approximately 6 People)

PRICES DO NOT INCLUDE 19% SERVICE CHARGE

PLATED COLD LUNCHEON SELECTIONS

All Cold Entrees Include Fresh Baked Demi Rolls and Butter, Chef's Choice of Dessert,
and Freshly Brewed Coffee and Teas

*Maximum of two entrée selections plus a vegetarian option allowed.

Split entrees will be charged at the higher price of those selected.

Guaranteed counts are to be submitted 3 business days prior to your function date. This will include specific counts
for split entrées

Upgrade Your Lunch with Salishan House-Made Clam Chowder for \$2.00 Per Person

Salishan Caesar Salad

Hearts of Romaine / House-Made Caesar Dressing / Rustic Bread Croutons / Asiago Cheese
\$16.00

Add one of the Following: Grilled Local Salmon, Herb Scented Chicken Breast
or Oregon Bay Shrimp
\$20.00

Thai Chicken Salad

Spicy Thai Chicken Breast / Asian Noodles / Crisp Vegetables / Coconut-Cashew Vinaigrette
\$18.00

Coastal Cobb Salad

Oregon Bay Shrimp / Dungeness Crab / Apple-Wood Smoked Bacon / Tomato / Crumbled Egg
Local Bleu Cheese Dressing
\$21.00

Seared Ahi Tuna Nicoise Salad

Roasted Fingerling Potatoes / French Beans / Roasted Peppers / Cured Olives
Grape Tomatoes / Dijon-Chive Vinaigrette
\$23.00

Trio Salad Medley

Roasted Chicken Salad / Oregon Bay Shrimp and Citrus Salad / Dilled Crab Salad
Baby Local Lettuces / Lemon-Thyme Vinaigrette
\$20.00

Croissant Club Sandwich

Oven-Roasted Turkey Breast / Honey Cured Ham / Apple-Wood Smoked Bacon / Lettuce / Tomato
Roasted Garlic Aioli / Tillamook Cheddar / Fresh Baked Croissant
With Seasonal Fruit Compote
\$18.00

PRICES DO NOT INCLUDE 19% SERVICE CHARGE

PLATED HOT LUNCHEON SELECTIONS

All Hot Entrées Include a House Salad, Fresh Baked Demi Rolls and Butter, Chef's Choice of Vegetable and Dessert, and Freshly Brewed Coffee and Teas.

*Maximum of two entrée selections plus a vegetarian option allowed.

Split entrees will be charged at the higher price of those selected.

Guaranteed counts are to be submitted 3 business days prior to your function date. This will include specific counts for split entrées.

Upgrade Your Lunch with Salishan House-Made Clam Chowder for \$2.00 Per Person

Lavender Honey Glazed Pork Loin

Garlic Mashed Potatoes / Apple-Caraway Compote

\$21.00

Pan-Roasted Local Salmon

Wild Rice Pilaf / Cracked Pepper Preserved Lemon Oil

\$23.00

Shitake Seared Pacific Halibut

Local Mushroom Risotto / Lemon-Herb Beurre Blanc

\$24.00

Chicken Picatta

Wild Rice Pilaf / Caper-Butter Sauce

\$20.00

Pesto Grilled Chicken Breast

Tri-Colored Tortellini / Boursin-Garlic Cream

\$21.00

Ancho Grilled Flank Steak

Spiked Red Bliss Potatoes / Tomato-Cilantro Relish

\$20.00

Grilled New York Strip Steak

Whipped Yukon Gold Potatoes / Red Wine Reduction

\$24.00

Salishan Four Cheese Lasagna

Fresh Egg Pasta / Bolognese Sauce

\$18.00

Broiled Local Rockfish

Charred Pineapple Sticky Rice / Tomatillo Sauce

\$19.00

VEGETARIAN OPTIONS

Oven Roasted Portobello Mushroom Napoleon

Marinated Squashes / Roasted Peppers and Onions / Baby Mozzarella / Smoked Tomato Broth

\$20.00

Tri Colored Tortellini

Grape Tomatoes / Asparagus Tips / Baby Arugula / Boursin-Garlic Cream

\$20.00

PRICES DO NOT INCLUDE 19% SERVICE CHARGE

THEMED LUNCHEON BUFFETS

All Buffet Luncheons Include Fresh Brewed Coffee and Assorted Teas
*Minimum of 35 People Required

Salishan Executive Luncheon Buffet

Organic Local Greens with a Selection of Dressings and Condiments
Chef's Daily Soup Creation
Penne Pasta Salad
Home-Style Potato Salad
Seasonal Fruit Display
House-Roasted Turkey, Ham and Beef
Tillamook Cheddar and Swiss Cheese
Tomatoes, Onion, Lettuce, Stone-Ground Mustard, Dijon Mustard,
Mayonnaise and Pickle Spears
Twelve-Grain, Sourdough and Russian Rye Breads
Assorted Kettle Chips
Home-Made Cookies and Brownies
\$25.00

Mexican Fiesta

Chicken Fajitas with Peppers and Onions
Grilled Chipotle Skirt Steak
Savory Pinto Beans and Spanish Rice
Soft Flour Tortillas
Jicama and Roasted Corn Salad
Cabbage-Cactus Slaw
Fresh Yellow and Blue Corn Tortilla Chips
Chili con Queso, Olives, Tomatoes, Green Onions, Jalapenos,
Crisp Shredded Lettuce, Sour Cream, Fresh Tomato Salsa, Guacamole
and Shredded Cheddar Cheese
Freshly Brewed Coffee, Tea, and Iced Tea
Tequila-Spiked Apple Cobbler
\$26.00

The Mott Street Buffet

Antipasto Display
Organic Local Greens with a Selection of Dressings and Condiments
Prosciutto and Melon Salad with White Balsamic
Caprese Salad
Marinated Portobello, Artichoke, Roasted Pepper and Orzo Salad
Genoa Salami, Prosciutto, Mortadella, Fresh Cheeses, Tomatoes,
Onion, Lettuce, Stone-Ground Mustard, Dijon Mustard,
Mayonnaise and Pickle Spears
Artisan Baguettes, Twelve-Grain, Sourdough and Russian Rye Breads
Assorted Kettle Chips
Espresso Tiramisu
\$27.00

PRICES DO NOT INCLUDE 19% SERVICE CHARGE

Otter Rock Buffet

Organic Local Greens with a Selection of Dressings and Condiments
Dilled Cucumber and Fennel Salad
Chef-Made Clam Chowder
Filet of Pacific Salmon with Pinot Gris-Butter Sauce
Grilled Chicken Breast with Marsala-Mushroom Jus
Wild Rice Pilaf
Oven Roasted Vegetables
Hot Marionberry Cobbler
\$28.00

Taste Of Italy Buffet

Minestrone Soup
Salishan Caesar Salad
Antipasto Display
Garlic Bread Sticks with Infused Oils
Four-Cheese Lasagna
Radiator Pasta with Grilled Chicken, Leeks, Parmigiano-Reggiano Cheese
and Crimini Mushrooms
Tri-Colored Cheese Tortellini with Grilled Artichokes, Dried Tomato and Pesto Cream
Espresso Tiramisu
\$26.00

BOXED LUNCHES

(Please Choose One Boxed Lunch for Entire Group)

Box Lunches Served with Condiments, Potato Chips, Piece of Whole Fruit, Fresh Baked Cookie and a Cold Beverage

Italian Hoagie Sandwich

Imported Salami, Mortadella, Prosciutto and
Provolone Cheese on a Fresh Baked Baguette with
Oregano, Fresh Tomato, Lettuce and
Marinated Red Onion
\$18.00

Traditional Market Place Box Lunch

Choice of one: House-Roasted Turkey, Dry-Cured
Ham, Vegetarian or Roast Sirloin of Beef
On House Baked Bread with Tillamook Cheese,
Served with Home-Style Potato Salad
\$18.00

Marinated and Grilled Vegetables with Provolone

Marinated and Grilled Zucchini, Yellow Squash,
Portobello Mushroom, Eggplant and Red Pepper with
Herbed Aioli Spread on a Fresh
Baked Ciabatta Roll
\$18.00

Roasted Chicken Caesar Wrap Box Lunch

Roasted Chicken Breast, Romaine Lettuce, Diced
Tomato, Asiago Cheese and Classic Dressing
Wrapped in a Sundried Tomato Tortilla, Served with
Napa Cabbage Slaw
\$18.00

The Picnic Basket (72-hour notice required)

Two Pieces of Cold Fried Chicken
Crunchy Napa Cabbage Slaw, Served with
Home-Style Potato Salad
\$18.00

Smoked Salmon Salad Croissant

Salad of House-Smoked Salmon, Diced Red Onion,
Celery, Capers and Preserved-Lemon Aioli with
Organic Lettuce, Fresh Tomato and Dill Havarti
on a Fresh Baked Croissant,
Served with Home-Style Potato Salad
\$18.00

PRICES DO NOT INCLUDE 19% SERVICE CHARGE

RECEPTION DISPLAYS

(30 Person Minimum) All prices are Per Person Unless Otherwise Stated

Garden Vegetable Crudités

Garden Fresh and Marinated Vegetables / Assorted Dips
\$5.00

Local and Imported Artisan Cheeses

Spiced Nuts / Smoked Almonds / Gourmet Crackers
\$6.00

Seasonal Fruit and Berry Display

\$5.00

Cured Meat and Imported Cheese Platter

Fresh-Baked Artisan Breads / Traditional Condiments
\$7.00

Crusted Brie En Brioche

(Serves 30 people)

Pesto / Artisan Baguettes and Garlic Crostini / Fresh Fruit
\$60.00 per Wheel

Ocean Bounty Seafood Display

Jumbo Prawns / Local and Regional Oysters / Cocktail Crab / House-Smoked
Salmon / Cocktail and Remoulade Sauce
\$12.00

Smoked Local Salmon Prepared Three Ways

Hot-Smoked Salmon / Cold-Smoked Salmon / Poached Salmon
Wasabi Cream Cheese / Traditional Accoutrements
\$8.00

Chef's House-Smoked Sampler

Beef Tenderloin / Muscovy Duck / Kurabuto Pork Loin / Free Range Turkey and Chicken Breast
Assorted Mustard and Aioli's / Fruit Conserves
\$10.00

Mediterranean Antipasto Display

Imported Prosciutto / Salami / Trio of Cured Olives / Marinated Artichokes / Roasted Peppers
Herbed Aioli / Mustards / Fruit Conserves
\$9.00

PRICES DO NOT INCLUDE 19% SERVICE CHARGE

CARVING STATIONS

Served with Demi Rolls and Butter, Chef Attendant Fee of \$100.00 for the First Two Hours and \$25.00 Each Additional Hour Thereafter

Roast Baron of Beef

(Serves Approximately 150 People)
Assorted Mustards / Creamy Horseradish / Beef Jus
\$600.00

Northwest Style Barbecued Salmon

(Serves Approximately 20 People)
Lashed to Alder Planks and Roasted in the Style of Northwest Coast Native Tribes
\$150.00 Per Side

Smoke Roasted Whole Tom Turkey

(Serves Approximately 30 People)
Traditional Cranberry Sauce / Mustards / Giblet Gravy
\$275.00

Lavander-Honey Glazed Pork Loin

(Serves Approximately 30 People)
Apple-Caraway Compote / Roasted Garlic Aioli
\$250.00

Roast Prime Rib of Beef

(Serves Approximately 30 People)
Served with Creamy Horseradish and Beef Jus
\$300.00

Herb Crusted and Roasted Beef Tenderloin

(Serves Approximately 20 People)
Assorted Mustards / Creamy Horseradish / Beef Jus
\$275.00

Maple Glazed Virginia Ham

(Serves approximately 45)
Roasted Garlic Aioli / Assorted Mustards
\$150.00

PRICES DO NOT INCLUDE 19% SERVICE CHARGE

HORS D'OEUVRES

COLD HORS D'OEUVRES

All Prices Are Per Dozen with a 3 Dozen Minimum Per Item

Pesto and Wasabi Cream Baby Potatoes	\$18.00
Roasted Red Bliss Potatoes with Crème Fraîche and Caviar	\$24.00
Chef's Selection of Assorted Deluxe Canapés	\$22.00
Smoked Salmon Profiteroles	\$24.00
Smoked Tenderloin Crostinis with Horseradish Aioli	\$26.00
Prosciutto Wrapped Grilled Asparagus	\$22.00
Deviled Eggs with Traditional and Sun-Dried Tomato Filling	\$20.00
Iced Jumbo Prawns with Atomic Cocktail Sauce and Lemon	\$32.00
Assorted Sushi with Wasabi and Aged Soy	\$25.00
Iced Caviar with Toast Points and Blue Corn Blinis	Market Price
Fresh Mozzarella and Sun-Dried Tomato on a Crisp Fennel Cracker	\$22.00
Assorted Mini Quiches	\$24.00
Local Bleu Cheese and Spiced Pecans in Puff Pastry	\$24.00
Belgian Endive with Cherry and Cashews, Bleu Cheese and Roasted Hazelnuts	\$24.00

HOT HORS D'OEUVRES

All Prices Are Per Dozen with a 3 Dozen Minimum Per Item

Dungeness Crab Cakes with Chipotle Aioli	\$36.00
Meatballs with Stone Mustard Demi Glace	\$24.00
Prosciutto and Scallops with a Citrus Tarragon Aioli	\$30.00
Assorted Dim Sum and Pot Stickers with Dipping Sauces	\$21.00
Sautéed Prawns in Thai Curry or Cajun Style	\$32.00
Chicken or Beef Satay with Thai Peanut Sauce	\$23.00
Ancho Barbecue Baby Back Pork Ribs	\$26.00
Boursin and Roasted Garlic Stuffed Mushroom Caps	\$24.00
Fried Mozzarella with Marinara Sauce	\$20.00
Chicken Wings - Buffalo Style with Bleu Cheese and Celery	\$24.00
Spanakopita - Spinach and Feta Filled Phyllo Triangles	\$24.00
Phyllo Cups with Crab, Bay Shrimp or Roasted Red Pepper & Sherry, Basil and Smoked Provolone	\$28.00
Grilled Polenta Triangles with Fennel-Orange Zest and Provolone Cheese	\$20.00
Mushroom Turnovers – Forest Mushroom Duxelles Wrapped in Puff Pastry	\$27.00

PRICES DO NOT INCLUDE 19% SERVICE CHARGE

PLATED DINNERS

PLATED DINNER STARTERS

A Choice of One of the Following is Included in Your Meal
Please Choose one for the Entire Group

Organic Field Greens

Organic Seasonal Greens / Shredded Carrots / Cucumber / Cherry Tomatoes
House Vinaigrette

OR

Salishan Caesar Salad

Hearts of Romaine / Classic Caesar Dressing / Garlic Croutons
Shaved Parmesan

SPECIALTY DINNER ENHANCEMENTS

STARTER ENHANCEMENTS

Bay Shrimp Cocktail

Oregon Bay Shrimp /
Atomic Cocktail Sauce
\$5.00

Northwest Dungeness Crab Cakes

Chipotle Aioli
\$8.00

SOUP AND SALAD ENHANCEMENTS

Baby Spinach Salad

Organic Baby Spinach / Chopped Egg / Crisp
Pancetta / Honey-Balsamic Vinaigrette
\$3.00

Salishan Clam Chowder

Traditional Chowder
\$3.00

Local Crab Bisque

Sherry Crème Fraiche
\$6.00

PRICES DO NOT INCLUDE 19% SERVICE CHARGE

PLATED DINNER SELECTIONS

All Entrées come with Fresh Baked Demi Rolls and Butter, Choice of House or Caesar Salad, Appropriate Starch and Fresh Seasonal Vegetables, Your Choice of Dessert, Freshly Brewed Coffee and Teas

*Maximum of two entrée selections plus a vegetarian option allowed. Split entrees will be charged at the higher price of those selected. Guaranteed counts are to be submitted 3 business days prior to your function date. This will include specific counts for split entrées.

Pan Roasted Local Salmon Filet

Cracked Pepper-Preserved Lemon Oil
\$38.00

Shitake Seared Halibut Filet

Citrus Tarragon Aioli
\$40.00

Herb Crusted Rack of Lamb

Apple Balsamic Reduction / Mint Oil
\$44.00

Smoke Roasted Pork Loin

Lavender Honey Glaze / Apple-Caraway Compote
\$34.00

Grilled Filet Mignon

Oregon Bleu Cheese Butter / Port Wine Reduction
\$44.00

Chicken Oscar

Local Crab / Asparagus Tips / Hollandaise
\$38.00

Slow Roasted Organic Chicken Breast

Herb Crust / Mushroom Jus
\$35.00

Grilled New York Strip Steak

Maitre d' Butter
\$40.00

Braised Veal Rib Chop

Crimini Mushroom Bordelaise
\$46.00

Wild Mushroom Risotto

Local Mushrooms / Dried Tomato / Artichoke Hearts / Asiago Tuile
\$32.00

PRICES DO NOT INCLUDE 19% SERVICE CHARGE

COMBINATION DINNERS

Please choose one for your entire group

Salishan Trio

Local Salmon / Diver Scallops / Jumbo Prawns / Lemon Beurre Blanc
\$43.00

Filet Mignon and Jumbo Prawns

Port Wine Reduction / Lemon Beurre Blanc
\$47.00

Filet Mignon and Lobster

Butter Poached Lobster Ragout / Port Wine Reduction
\$55.00

DESSERT SELECTIONS

Please Choose One for Your Entire Group

Belgian Chocolate Hazelnut Torte

Crème Anglaise

Vienna Basket

Almond Florentine Basket / Grand Marnier Crème / Seasonal Berries

Classic New York Cheese Cake

Northwest Berry Compote

Petite Crème Brule

Chocolate Cup / Raspberry Sauce

French Silk Pie

Strawberry Coulis

Berry Shortcake

Fresh Local Strawberries / Chantilly Crème

Double Chocolate Torte

Marionberry Gastrique

Peanut Butter Pie

Dagoba Chocolate Sauce

PRICES DO NOT INCLUDE 19% SERVICE CHARGE

THEMED DINNER BUFFETS

All Buffets Include Fresh Baked Demi Rolls and Butter, Fresh Brewed Coffee Blends and Teas

*Minimum of 35 People Required

*Additional Cover Fees May Apply

Potlatch Northwest Style Salmon Barbecue

Assorted Seasonal Salads

Domestic and Imported Cheese Display

Smoked Seafood Display

Fresh Seasonal Fruit Display

Prepared in the Style of the Northwest Coast Native Tribes, Local Salmon Filets are Lashed to Alder Planks and Roasted Over Glowing Coals with Traditional Accompaniments

Grilled Breast of Chicken with Local Mushroom-Marsala Jus

Wild Rice Pilaf

Fresh Seasonal Vegetables

Hot Marionberry Cobbler

\$45.00

Salishan Beach Party

(Additional Charge Will Be Added For Set-Up Fees and Permits at the Beach)

Dine on Fresh Local Seafood and Traditional Picnic Fare on the Secluded Beaches of the Central Oregon Coast. Horseshoes, Volleyball, Crackling Bonfire, Colorful Kites, Plus Spectacular Sunsets Makes This a Memorable Experience.

Assorted Seasonal Salads

Fresh Seasonal Fruit Display

Fresh Steamed Butter Clams with Tomatoes and Chives

Yaquina Bay Oysters on the Half Shell with Atomic Cocktail and Champagne Mignonette

House-Made Sausage with Peppers and Onions

Local Dungeness Crab with Lemon-Herb Butter

Ancho Barbecue Baby Back Pork Ribs

Grilled Breast of Chicken with Local Mushroom-Marsala Jus

Fresh Steamed Corn on the Cob

Campfire S'mores

Apple Cobbler

\$55.00

Backyard Barbecue

Seasonal Mixed Greens with Garden Vegetables and Dressings

Crunchy Napa Cabbage Slaw

Macaroni Salad

Home-Made Potato Salad

Grilled Local Salmon with Pinot Gris Butter

Garlic-Herb Rubbed Sirloin Steaks

Ancho Barbecued Chicken Breast

Herb Roasted Potatoes

Fresh Steamed Corn on the Cob

Cowboy Baked Beans

Fresh Buttermilk Biscuits

Sliced Fresh Fruit

Assortment of Homemade Pies and Cookies

\$44.00

PRICES DO NOT INCLUDE 19% SERVICE CHARGE

Taste of the Pacific Rim

A Culinary Tour of the Pacific Rim to include:
Assorted Dim Sum, Chinese Dumplings, Pot Stickers, Shao Mi and Spring Rolls
Assortment of Chilled Asian Flavored Salads
Sweet & Sour Pork
Mongolian Beef and Broccoli with Sautéed Peppers
Ginger-Scented Oriental Vegetables
Curried Local Rockfish with Lime
Traditional Egg Flower Soup
Steamed Basmati Rice
Fortune Cookies and Almond Cookies
\$42.00

Tour of Tuscany

Classic Caesar Salad
Caprese Salad
Caponata and Tri Colored Tortellini Salad
Imported Meat and Cheese Display with Garlic Crostini
Linguini with Butter Clams, Bay Scallops, Roasted Garlic and Lemon-Thyme Crème
Seared Pacific Salmon with Dried Tomato-Pinot Gris Butter
Scampi Shrimp and Mussels with Penne Pasta and Roasted Peppers
Chicken Scaloppini with Lemon-Caper Sauce
Garlic-Rosemary Roasted Pork Loin Provencal
Forest Mushroom Risotto
Ratatouille
Tiramisu
\$45.00

Mexican Fiesta

Seasonal Mixed Greens with Garden Vegetables and Dressings
Cabbage-Cactus Slaw
Seasonal Fresh Fruit Display
Local Bay Shrimp and Bay Scallop Ceviche
Cumin-Dusted Snapper with Tomatillo Sauce
Grilled Flank Steak with Mango Lime Salsa
Chipotle-Citrus Grilled Chicken
Spanish Rice
Cilantro and Tomato Black Beans
Jalapeño Cornbread
Flour Tortillas
Fresh Blue and Yellow Corn Tortilla Chips
Garden Salsa and Guacamole
Caramel Flan
\$40.00

PRICES DO NOT INCLUDE 19% SERVICE CHARGE

Fresh Lobster and Prime Rib Extravaganza

Seasonal Mixed Greens with Garden Vegetables and Dressings
Assorted Seasonal Salads
Smoked Seafood Display
Imported Caviar Tower
Fresh Seasonal Fruit Display
Wood Fired Lobster with Drawn Butter
Curried Mussels and Prawns with Artichoke and Dried Tomato
Seared Chinook Salmon with Pinot Gris-Saffron Butter
Grilled Breast of Chicken with Local Mushroom-Marsala Jus
Chef Carved Prime Rib Au Jus
Herb Roasted Red Bliss Potatoes
Fresh Seasonal Vegetables
Garlic Scented Mushrooms
Chocolate Fountain
Assorted Mini Desserts
\$75.00

BUILD YOUR OWN BUFFET

This Buffet Option Includes: Three Seasonal Salads, Chefs Choice of Two Appropriate Starches, One Fresh Seasonal Vegetable, Chef's Dessert Display, Fresh Baked Rolls and Butter, Fresh Brewed Coffee Blends and Teas.

Choose Two Entrées for \$45.00 per Person

Choose Three Entrées for \$50.00 per Person

Choose Four Entrées for \$55.00 per Person

ENTRÉE SELECTIONS

Pan Roasted Halibut with Smoked Tomato Coulis
Seared Local Salmon with Pinot Gris-Saffron Butter
Scampi Shrimp and Mussels with Penne Pasta and Roasted Peppers
Risotto with Butter Clams, Bay Scallops, Roasted Garlic and Lemon-Thyme Crème
Chicken Scaloppini with Lemon-Caper Sauce
Grilled Breast of Chicken with Local Mushroom-Marsala Jus
Garlic-Rosemary Roasted Pork Loin Provencal
Pork Ribs with Ancho Barbeque Sauce
Braised Kobe Beef Shank with Local Mushroom Ragout and Red Wine Sauce

PRICES DO NOT INCLUDE 19% SERVICE CHARGE

RECEPTION SNACKS AND SPIRITS

Snack Selection

Price Per Pound

Assorted Kettle Chips	\$15.00
Potato Chips	\$15.00
Fresh Blue and Yellow Corn Tortilla Chips	\$15.00
Assorted Dry Snacks	\$15.00
Assorted Premium Mixed Nuts	\$22.00
Dry Roasted and Salted Peanuts	\$13.00
Stick Pretzels	\$10.00

Assorted Dips

Price Per Quart

Fresh Plum Tomato and Cilantro Pico De Gallo	\$14.00
Creamy Roasted Garlic	\$13.00
Mild or Spicy Chili Con Queso	\$15.00
Roasted Eggplant Dip	\$17.00
Creamy Buttermilk Ranch	\$12.00
Fresh Guacamole	\$25.00
Fresh-Made Hummus	\$17.00

INDIVIDUAL ITEMS FOR GUEST ROOMS

Bucket of Ice (gallon)	\$2.00
Orange Juice	\$3.50
Fruit Juice	\$2.00
Bloody Mary Mix	\$3.50
Liter of Soda or Tonic	\$3.00
Canned Soft Drinks	\$2.50
Cut Fruit	\$3.50
Plastic Glasses	\$0.10
Glasses and Stemware	\$0.15

PRICES DO NOT INCLUDE 19% SERVICE CHARGE



CONVENTION & CATERING BEVERAGE MENU FOR TENDED BAR SERVICE

	<u>HOSTED</u>	<u>NO-HOST</u>
House Wine by the Glass	\$6.50	\$7.00
Domestic Beer	\$3.50	\$4.00
Imported & Microbrew Beer	\$4.00	\$4.50
Salishan Spirits	\$6.50	\$7.00
Fruit Juices (from the Bar)	\$2.25	\$2.75
Soft Drinks (canned)	\$2.50	\$2.50
Water	\$2.50	\$2.50
Cordials and Cognacs	\$7.50	\$8.00

Salishan Spirits include the following: Smirnoff Vodka, Beefeater and Tanquery Gin, Jack Daniels, Seagrams VO & 7, Crown Royal and Pendleton Whiskey, Korbel Brandy, Dewers and Johnnie Walker Red Scotch, Bacardi, Malibu and Captain Morgan Rum, Jose Cuervo Tequila, Bailey's Irish Cream, Peachtree Schnapps, Kahlua and Disaronno Amaretto.

Premium Plus Brands are available by special request, please notify your Event Coordinator thirty days in advance of your event for selections and pricing.

KEG BEER

DOMESTIC

¼ Barrel	\$250.00
½ Barrel	\$425.00

IMPORTED & MICROBREW

¼ Barrel	\$325.00
½ Barrel	\$600.00

WINE SELECTIONS

House Wine Selections

<u>Bin #</u>	<u>Bottle (Poured Tableside)</u>	<u>Glass (Hosted/No-Host)</u>
3033	Pinot Gris , Duck Pond, Willamette Valley, OR 25.	6.50/7.00
3368	Chardonnay , 14 Hands, Columbia Valley, WA 25.	6.50/7.00
3829	Riesling , Montinore, Willamette Valley, OR. 25.	6.50/7.00
4830	White Zinfandel , Beringer Vineyards, Napa Valley, CA 25.	6.50/7.00
5185	Pinot Noir , Dobbies Family "Wine by Joe", Willamette Valley, OR. 25.	6.50/7.00
6172	Cabernet Sauvignon , Cypress Vineyards, Salinas Valley, CA. 25.	6.50/7.00

There is a \$150.00 per hour guarantee of sales requirement for all host or no-host bar events.

Cellar Selections

Champagne and Sparkling		
2015	Domaine Ste. Michelle, Extra Dry, Columbia Valley, WA	20. NV
2090	Mumm Cuvee Napa, Brut Prestige, Napa Valley, CA	30. NV
2002	Argyle Winery, Brut, Willamette Valley, OR	48. NV
9610	Sparkling Apple Cider, Duche de Longueville, France (Non-Alcohol). . .	16. NV
Pinot Gris		
3039	King Estate, Willamette Valley, OR.	30. 7.50/8.00
4151	Reserve, F.E. Trimbach, Ribeauvillé, Alsace, France	35. 8.75/9.25
3146	Sauvignon Blanc , Simi, Sonoma County, CA	28. 7.50/8.00
Chardonnay		
3678	Simi, Sonoma County, CA	29. 7.50/8.00
3376	King Estate, Willamette Valley, OR.	30. 7.50/8.00
3542	Livingston-Moffett, Napa Valley, CA	40. 10.00/10.50
4550	Riesling , Reichsgraf von Kesselstatt, "RK" Estate, Mosel, Germany . . .	30. 7.50/8.00
4177	Gewürztraminer , Leon Beyer, Alsace, France.	35. 8.50/9.00
Pinot Noir		
5216	Elk Cove Vineyards, Willamette Valley, OR	38. 9.50/10.00
5304	King Estate, Willamette Valley, OR.	45. 11.25/11.50
Cabernet Sauvignon		
6318	Stag's Leap Hawk Crest, Napa Valley, CA	30. 7.50/8.00
6050	Kiona Winery, Red Mountain, WA	35. 8.75/9.25
Merlot		
6557	Nelms Road, Columbia Valley, WA	35. 8.75/9.25
6637	Sterling Vineyards, Napa Valley, CA	46. 10.50/11.00
6774	Meritage , Bricco (<i>formerly Cuneo Cellars</i>), Two Rivers , OR & WA . . .	45. 11.25/11.50
Zinfandel		
7003	Maryhill Winery, Columbia Valley, WA	30. 7.50/8.00
6984	Frog's Leap Winery, Napa Valley, CA	45. 10.50/11.00
Syrah		
8796	Shingleback, McLaren Vale, Australia.	36. 9.00/9.50
8515	Châteauneuf-du-Pape, Domaine Lucien Barrot et Fils, Rhone	60. 15.00/15.50
Tuscany		
8660	Chianti Classico, Gabbiano	30. 7.50/8.00
8684	Chianti Classico Riserva, Nozzole.	40. 10.00/10.50

Conference Planning 541-764-3605

7760 Highway 101 North. PO Box 118. Gleneden Beach, Oregon 97388. Fax 541.764.3510

AUDIO VISUAL RENTALS

FLIPCHART/EASELS

Tripod Easels	N/C
Flipchart with Pad and Markers	\$35.00
Whiteboard with Markers	\$20.00
Additional Flipchart Pads	\$30.00
“Post It” Flipchart with Pad and Markers	\$50.00

VIDEO MONITOR AND DVD

25” Monitor w/ DVD	\$70.00
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COMPUTER LCD PROJECTORS

Lightware (XGA 800) Projector	\$300.00
Mitsubishi 3000 Lumen Projector	\$300.00
Hitachi 300 Lumen Projector	\$300.00

AUDIO RECORDERS / CD PLAYERS

Marantz Stereo Cassette Player/Recorder	\$35.00
Marantz Stereo Compact Disc Player	\$35.00

SOUND EQUIPMENT*

Additional Wired Microphone (One complimentary per room)	\$20.00
Wireless Hand Held / Lavalier Microphone	\$50.00
Table Top Microphone	\$20.00
4 Channel Mixer	\$85.00

PRESENTATION SUPPORT EQUIPMENT

Laser Pointer (Plus \$25 deposit)	\$25.00
Tripod Screen	\$20.00
A/V table, power strip, wifi	\$15.00

TELEPHONE/INTERNET SERVICES

Conference Phone	\$40.00
Phone/Fax Line Hookup (Plus Toll Charges)	\$25.00

ADDITIONAL SERVICES

Vendor Table (per table) (Includes cloth, skirt, chair, electrical access)	\$35.00
Additional Power-strips/Ext. Cords	\$3.00
Laptop Computer	\$100.00
Wireless Laptop Remote	\$100.00

IN-HOUSE AUDIO VISUAL TECHNICIAN

Labor Rate Per Hour (4 Hour Minimum)	\$35.00
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*Guest's own wireless microphone or amplification components connected to the in house sound system requires Hotel approval and a surcharge of \$50.00 per component.

Above prices are per day plus a 19% service charge