



Inn At Spanish Head
RESORT HOTEL

Banquet Menus



BANQUET TERMS AND CONDITIONS

DETAILS

All menus and event details are due 14 days prior to the first event. Authorized Banquet Event Orders (BEOs) are required two weeks prior to arrival. If an authorized BEO is not received prior to the event, the last BEO will be accepted as approved. If any meeting rooms need to be reset within 72 hours, once the room has been setup, will incur a re-set charge, which will vary depending on the scope of the change requested. Please refer to your specific event contract which outlines the function spaces and fees for use of the space. Should the group modify their contracted function space, additional fees may be applied.

FOOD & BEVERAGE, MEAL SELECTIONS & GUARANTEES

A firm count for catered meals must be provided 7 days before the event, or the highest previous estimate may be considered final. Increases made after these deadlines will incur an extra 20% increase in menu prices, if it can be accommodated. The amount charged will be the guarantee number or the actual number served, whichever is greater. No outside food and beverage may be brought into the banquet rooms, aside from a dessert from a licensed bakery. Buffets will be prepared to serve 5% more than the guarantee number.

Plated Meals are limited to 2 entrees per event, plus a special dietary option. Pricing for plated split entrée melas will be the highest price of the two selections.

All food items may be served or displayed for a maximum of 2 hours. Due to health regulations, at the conclusion of your event, all left over food is the property of the Inn at Spanish Head and is not to be removed from the premises.

A service charge of 23% will be added to all charges (food, beverage, av, dance floors, room rentals). Menus and prices are subject to change up to 60 days prior to the event date. With advance notice, our kitchen is prepared to handle special dietary needs. Additional charges may apply depending on what is requested.

BAR SERVICE

All alcohol must be purchased and served through the Inn at Spanish Head, in accordance with OLCC regulations. Full service banquet bars require a minimum of \$200 per bartender, per hour; Beer and Wine banquet bars require a minimum of \$100 per bartender, per hour.

BANQUET EQUIPMENT, RENTALS & SUBCONTRACTORS

Complimentary tables, chairs, house linens, china, flatware and glassware are included as part of your room rental, based on availability. Plans for additional tables, staging, furniture, chairs, linens and place setting rentals must be planned through the Inn at Spanish Head.

Audio Visual equipment is available for rental, and we suggest reserving the equipment early to ensure that the equipment is available and ready for your event. If you choose to provide your own equipment that requires technical assistance by our staff, the prevailing labor rate will be applied to the master account.

Client agrees to have any subcontracted companies adhere to all policies and regulations of the Inn at Spanish Head, and will be required to carry their own insurance.

All décor, materials and equipment must be removed immediately at the conclusion of your event unless you have contracted or arranged an extended tear down time.

BREAKFAST

SERVED BEFORE 10:30 AM

ALL BREAKFASTS INCLUDE ORANGE JUICE, FRESHLY GROUND REGULAR
COFFEE, DECAFFEINATED COFFEE & AN ASSORTMENT OF HOT TEAS

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST \$21

- ♦ SLICED FRESH FRUIT
- ♦ ASSORTED BREAKFAST BREADS
- ♦ HARD BOILED EGGS
- ♦ OATMEAL, BROWN SUGAR,
RAISINS & WALNUTS

SPANISH HEAD CONTINENTAL \$24

- ♦ BREAKFAST BREADS & BUTTER
- ♦ MINI BAGELS WITH CREAM
CHEESE
- ♦ SLICED FRESH FRUIT
- ♦ ASSORTED YOGURTS

RISE & SHINE BUFFET \$27

- ♦ FLUFFY SCRAMBLED EGGS
- ♦ BREAKFAST POTATOES
- ♦ BACON & SAUSAGE
- ♦ BREAKFAST BREADS & BUTTER

COASTAL BUFFET \$31

- ♦ SMOKED SALMON HASH
- ♦ FLUFFY SCRAMBLED EGGS
- ♦ FRESHLY BAKED BISCUITS
- ♦ SLICED FRESH FRUIT

ENHANCE YOUR BREAKFAST BUFFET BY ADDING FROM OUR BREAKFAST ENHANCEMENTS

PLATED BREAKFAST

(FOR GROUPS OF LESS THAN 25 PEOPLE)

TRADITIONAL \$25

- ♦ FLUFFY SCRAMBLED EGGS
- ♦ BREAKFAST POTATOES
- ♦ BACON & SAUSAGE
- ♦ BISCUIT WITH BUTTER

BREAKFAST ENHANCEMENTS

FLUFFY SCRAMBLED EGGS \$5

HARD BOILED EGGS \$24/DOZEN

ASSORTED YOGURTS \$5

BACON OR SAUSAGE \$7

HONEY GLAZED HAM STEAK \$10

BAGELS & WHIPPED CREAM CHEESE \$5

*ADD SMOKED SALMON, TOMATO, EGG,
RED ONION & CAPERS \$14

QUICHE LORRAINE
(MINIMUM OF 6 PEOPLE) \$10

FRESH FRUIT MEDLEY \$8

FRENCH TOAST \$7

BISCUITS AND GRAVY \$10

OATMEAL, BROWN SUGAR,
RAISINS & WALNUTS \$5

FRESHLY BAKED BREAKFAST BREADS
\$38/DOZEN

HOT CHOCOLATE \$60/URN

23% SERVICE CHARGE ADDITIONAL

BUFFETS HAVE A MINIMUM OF 25 PEOPLE.

GROUPS UNDER 25 PEOPLE WILL BE CHARGED AN ADDITIONAL \$8 PER PERSON FOR BREAKFAST BUFFETS.

PRICES ARE SUBJECT TO CHANGE AND ARE PER PERSON UNLESS OTHERWISE NOTED.

BREAK ITEMS

ASSORTED SPECIALTY DESSERT BARS	
	\$35/DOZEN
FRESHLY BAKED FUDGE BROWNIES	
	\$35/DOZEN
FRESHLY BAKED BREAKFAST BREADS	
	\$45/DOZEN
WHOLE FRESH FRUIT	\$3/PERSON
ASSORTED YOGURTS	\$5/EACH
GRANOLA BARS	\$4/EACH
POTATO CHIPS	\$3/EACH
ASSORTED PREMIUM NUTS	\$5/EACH
ASSORTED CANDY BARS	\$5/EACH
SOFT PRETZELS SERVED WITH	
MUSTARD & MELTED CHEESE	\$8/PERSON
MARIONBERRY COBBLER WITH WHIPPED	
CREAM (MINIMUM 20 PEOPLE)	\$9/PERSON
CARROT CAKE	\$9/EACH
NEW YORK CHEESECAKE WITH WHIPPED	
CREAM & BERRY SAUCE	\$9/EACH
CHOCOLATE CAKE WITH CREAM	\$9/EACH
LEMONADE CAKE	\$10/EACH
PEANUT BUTTER PIE	\$9/EACH
HOT CHIPS (SERVES APPROX. 5 PEOPLE)	
	\$8/BASKET

SOFT DRINKS/FLAVORED WATER	\$4/EACH
BOTTLED WATER	\$4/EACH
FRESHLY BREWED COFFEE	\$75/URN
(REGULAR OR DECAF)	
COFFEE & HOT TEA SERVICE	\$145/EACH
HOT TEA	\$60/URN
ORANGE JUICE	\$22/PITCHER
LEMONADE OR ICED TEA	\$18/PITCHER
LEMON-LIME INFUSED WATER	\$28/GALLON

CHARCUTERIE BOARD BREAK

CHEF'S SELECTION OF CHEESE, SALAMI,
PEPPERONI, OLIVES, PICKLES &
ASSORTED MUSTARDS WITH RUSTIC BREAD

\$18/PERSON

(MINIMUM OF 20 PEOPLE)

WELLNESS BREAK

YOGURT, GRANOLA, RAISINS & ASSORTED
PREMIUM NUTS
WHOLE FRESH FRUIT
LEMON-LIME INFUSED WATER

\$16/PERSON

SPANISH HEAD BOX LUNCH

- ◆ DELI STYLE PRE-MADE SANDWICH WITH YOUR CHOICE OF:
 - ◆ ROAST BEEF, TURKEY, HAM OR VEGETARIAN
- ◆ BAG OF POTATO CHIPS, WHOLE FRESH FRUIT, FUDGE BROWNIE & SOFT DRINK

\$25 EACH

MAXIMUM 3 SELECTIONS, AMOUNTS DUE WITH FINAL COUNTS

23% SERVICE CHARGE ADDITIONAL

PER PERSON ITEMS BASED ON SERVICE FOR 30 MINUTES

LUNCH

SERVED 11AM TO 3PM

ALL LUNCHES INCLUDE ICED TEA, FRESHLY GROUND REGULAR COFFEE,
DECAFFEINATED COFFEE & AN ASSORTMENT OF HOT TEAS

LUNCH BUFFETS

THE SANDWICH BOARD

\$40

- ♦ PREMIUM DELI MEATS TO INCLUDE:
 - ♦ SMOKED TURKEY
 - ♦ BLACK FOREST HAM
 - ♦ ROAST BEEF
- ♦ ACCOMPANIMENTS TO INCLUDE:
 - ♦ SLICED CHEDDAR, SWISS & PEPPER JACK CHEESE
 - ♦ SLICED TOMATOES, ONION, RED LEAF LETTUCE & PICKLES
 - ♦ WHOLE WHEAT & SOURDOUGH BREADS
- ♦ SIGNATURE POTATO CHIPS
- ♦ POTATO SALAD
- ♦ MACARONI SALAD
- ♦ DESSERT BARS & BROWNIES

KING TIDE BUFFET

\$45

- ♦ MARINATED CHICKEN BREAST IN A LEMON PEPPER SAUCE
- ♦ FRESH LOCAL SALMON WITH LEMON DILL SAUCE
- ♦ RICE PILAF AND FRESH SEASONAL VEGETABLES
- ♦ CHEF'S CHOICE OF (2) SALADS
- ♦ FRESHLY BAKED BREAD & BUTTER
- ♦ CHEF'S SELECTION OF DESSERT

WILD WILD WEST BBQ

\$42

- ♦ CHARGRILLED BABY BACK PORK RIBS WITH HOUSE MADE BBQ SAUCE
- ♦ GRILLED CHICKEN BREAST
- ♦ HONEY MAPLE BAKED BEANS
- ♦ POTATO SALAD
- ♦ CORNBREAD & BUTTER
- ♦ CHEF'S SELECTION OF DESSERT

TAQUERIA BUFFET

\$42

- ♦ BUILD YOUR OWN TACO WITH:
 - ♦ NORTHWEST SOURCED SEASONED SKIRT STEAK & CHICKEN WITH ONIONS & PEPPERS
 - ♦ TILLAMOOK CHEDDAR CHEESE
 - ♦ SOUR CREAM AND FRESH GUACAMOLE
 - ♦ SHREDDED LETTUCE, GREEN ONIONS, DICED TOMATOES,
 - ♦ HOUSE MADE SALSA
- ♦ REFRIED BEANS, SPANISH RICE
- ♦ CORN & FLOUR TORTILLAS
- ♦ CHEF'S SELECTION OF DESSERT

ENHANCE YOUR LUNCH

BUFFET BY ADDING:

CLAM CHOWDER

LOBSTER MACARONI & CHEESE

23% SERVICE CHARGE ADDITIONAL

BUFFETS HAVE A MINIMUM OF 25 PEOPLE.

GROUPS UNDER 25 PEOPLE, WILL BE CHARGED AN ADDITIONAL \$10 PER PERSON FOR LUNCH BUFFETS.

PRICES ARE SUBJECT TO CHANGE AND ARE PER PERSON UNLESS OTHERWISE NOTED.

PLATED ENTREES

PRICES LISTED AS LUNCH/DINNER & CONSISTENT WITH PORTION SIZING

ENTREES INCLUDE FRESHLY GROUND REGULAR COFFEE, DECAFFEINATED COFFEE & A SELECTION OF HOT TEAS, ORGANIC GARDEN SALAD WITH BALSAMIC OR BUTTERMILK RANCH DRESSING, FRESH SEASONAL VEGETABLES, FRESHLY BAKED ROLLS & CHEF'S CHOICE DESSERT

CHOICE OF SIDE: ROASTED FINGERLING POTATOES, RICE PILAF, CAULIFLOWER RICE, MASHED POTATOES
EACH SELECTION WILL BE SERVED WITH THE SAME SIDE DISH.

SURF N' TURF MARKET PRICE

CHARGRILLED PRIME BEEF TOP
SIRLOIN WITH HERB BUTTER & A
PETITE COLD WATER LOBSTER TAIL
WITH DRAWN BUTTER

STEAK & PRAWNS \$65/\$85

CHARGRILLED PRIME BEEF TOP
SIRLOIN WITH HERB BUTTER &
JUMBO PRAWNS IN GARLIC BUTTER

LEMON PEPPER CHICKEN \$38/\$60

BUTTERMILK MARINATED BAKED
CHICKEN BREAST WITH A LEMON
PEPPER BREAD CRUMB CRUST
WITH CREAM SAUCE

SPECIAL DIETARY ENTRÉE OPTIONS

HERBED RISOTTO
EGGPLANT CACCIATORE
PASTA WITH CHEF'S CHOICE OF
SAUCE (GF PASTA AVAILABLE)
VEGETABLE WELLINGTON
STUFFED PORTOBELLO

GRILLED SALMON \$48/\$65

CHARGRILLED SALMON FILET WITH
LEMON DILL SAUCE

ROASTED CHICKEN \$42/\$58

ONE HALF HONEY-GLAZED
ROASTED CHICKEN

FILET MIGNON \$60/\$75

CHARGRILLED CERTIFIED CHOICE
BEEF TENDERLOIN WITH HERB
BUTTER

HAZELNUT BREADED STUFFED

CHICKEN BREAST \$45/\$62

MUSHROOMS, SPINACH, ROASTED
GARLIC & BOURSIN CHEESE
TOPPED WITH GLACE DE VIANDE
SAUCE

BEEF TOP SIRLOIN \$50/\$65

CHARGRILLED PRIME BEEF TOP
SIRLOIN STEAK WITH HERB
BUTTER

SPECIALTY DESSERTS

BIG BRULEE CHEESECAKE	\$9/EACH	LEMONADE CAKE	\$10/EACH
CHOCOLATE CAKE WITH CREAM	\$9/EACH	PEANUT BUTTER PIE	\$9/EACH

23% SERVICE CHARGE ADDITIONAL

PRICES LISTED ABOVE ARE INDICATED FOR LUNCH/DINNER AND ARE PER PERSON.

LIMIT 3 SELECTIONS PER EVENT, INCLUDING A SPECIAL DIETARY OPTION.

PRICING FOR PLATED DINNERS WILL BE THE HIGHER OF THE ALL SELECTIONS.

PLATED DINNERS IDEAL FOR GROUPS OF 25 PEOPLE OR LESS.

FOR GROUPS OF MORE THAN 25 GUESTS, AN ADDITIONAL CHARGE FOR SERVICE KITCHEN WILL APPLY.

DINNER BUFFET

MINIMUM OF 25 GUESTS

DINNER BUFFETS INCLUDE FRESHLY GROUND REGULAR COFFEE, DECAFFEINATED COFFEE, AN ASSORTMENT OF HOT TEAS, FRESH BAKED ROLLS & CHEF'S CHOICE DESSERT
(UNLESS OTHERWISE NOTED)

SPANISH HEAD TRIO

\$72

- ♦ ROASTED PRIME RIB (CARVER FEE TO APPLY)
- ♦ HAZELNUT CRUSTED CHICKEN BREAST WITH SAGE SUPREME SAUCE
- ♦ CHAR GRILLED SALMON WITH LEMON DILL SAUCE
- ♦ SERVED WITH ORGANIC GARDEN GREENS WITH VINAIGRETTE & BUTTERMILK RANCH DRESSINGS
- ♦ FRESH SEASONAL VEGETABLES & GARLIC MASHED POTATOES

WESTERN BBQ

\$70

- ♦ ROASTED CERTIFIED ANGUS SMOKED PRIME RIB WITH HORSERADISH SAUCE & AU JUS
- ♦ CHAR GRILLED BABY BACK PORK RIBS IN HOUSE MADE BBQ SAUCE
- ♦ CHAR GRILLED CHICKEN BREAST
- ♦ SERVED WITH HONEY MAPLE BAKED BEANS, POTATO SALAD & MACARONI SALAD
- ♦ CORNBREAD, SLICED WATERMELON & MARIONBERRY COBBLER WITH WHIPPED CREAM

A TASTE OF ITALY BUFFET

\$65

- ♦ CHEF'S FRESH PASTA & CHEESE-STUFFED RAVIOLI WITH MARINARA & ALFREDO SAUCES
- ♦ LOBSTER MACARONI & CHEESE WITH PARMESAN CHEESE TOAST
- ♦ MINISTRONE SOUP
- ♦ ORGANIC GARDEN GREENS WITH VINAIGRETTE & CHEF'S CHOICE OF SALAD

SOUTH OF THE BORDER

\$65

- ♦ SEASONED CHICKEN & STEAK FAJITAS WITH SAUTÉED BELL PEPPERS & ONIONS
- ♦ WARM FLOUR & CORN TORTILLAS
- ♦ SERVED WITH SOUR CREAM, GUACAMOLE, SHREDDED LETTUCE, TILLAMOOK CHEDDAR & MONTEREY JACK CHEESE, REFRIED BEANS
- ♦ SOUTHWESTERN CORN SALAD
- ♦ TRI-COLORED TORTILLA CHIPS WITH HOUSE MADE SALSA

OREGON COAST BUFFET

\$80

- ♦ CHAR GRILLED SALMON FILET WITH CRAB & DILL CREAM SAUCE
- ♦ PAN SEARED LING COD WITH BRANDY SAUCE
- ♦ PAN FRIED OYSTERS WITH BUTTERMILK & PANKO
- ♦ SERVED WITH FRESH SEASONAL VEGETABLES, GARLIC MASHED POTATOES
- ♦ SERVED WITH ORGANIC GARDEN GREENS WITH VINAIGRETTE & BUTTERMILK RANCH DRESSINGS

23% SERVICE CHARGE ADDITIONAL

GROUPS UNDER 25 PEOPLE, WILL BE CHARGED AN ADDITIONAL \$20 PER PERSON FOR LUNCH BUFFETS.

PRICES ARE SUBJECT TO CHANGE AND ARE PER PERSON UNLESS OTHERWISE NOTED.

HORS D'OEUVRES

PRICES ARE PER DOZEN
(MINIMUM ORDER 4 DOZEN PER ITEM)

WARM HORS D'OEUVRES

SEAFOOD CAKES REMOULADE	\$50
CHICKEN SATE SWEET THAI PEANUT SAUCE	\$45
SPANAKOPITA SPINACH & FETA CHEESE PHYLLO TRIANGLES	\$35
MAC AND CHEESE BITES	\$32
SMOKED SALMON POTATO CAKES GARLIC, CHIVES, BUTTER, PANKO	\$35
CRAB AND SHRIMP STUFFED MUSHROOMS	\$48
VEGETARIAN SPRING ROLLS	\$40

CHILLED HORS D'OEUVRES

JUMBO PRAWNS COCKTAIL SAUCE, LEMON	\$50
FRESH MOZZARELLA, CHERRY TOMATO SKEWER	\$35
SEAFOOD SALAD CROSTINI	\$55
DEVILED EGGS ASSORTMENT OF DEVILED EGGS	\$30
SMOKED SALMON CANAPÉS NOVA LOX & DILL CREAM CHEESE ON CROSTINI	\$45
CRAB & SHRIMP PINWHEELS SPINACH & HERB WRAP	\$50
PROSCIUTTO WRAPPED GRILLED ASPARAGUS	\$40

CARVING STATION

CHEF CARVER FEE OF \$150/HOUR - 2 HOUR MINIMUM
ALL ITEMS ARE MARKET PRICE

SMOKED & ROASTED PORK LOIN
(SERVES APPROXIMATE 15 GUESTS)

HONEY-GLAZED HAM
(SERVES APPROXIMATELY 20 GUESTS)

ROASTED CERTIFIED ANGUS PRIME RIB
(SERVES APPROXIMATELY 20 GUESTS)

23% SERVICE CHARGE ADDITIONAL

RECEPTION ITEMS

PRICES LISTED ARE BASED ON 25 PEOPLE EACH

VEGETABLE CRUDITÉ

FRESH & MARINATED VEGETABLES, HOUSE MADE DIPPING SAUCES **\$225**

FRESH SEASONAL FRUIT

COLORFUL DISPLAY OF FRESH FRUIT & BERRIES **\$550**

DOMESTIC & IMPORTED CHEESE DISPLAY

DILL HAVARTI, SMOKED GOUDA, TILLAMOOK CHEDDAR, PEPPER JACK, GRUYERE, WHITE CHEDDAR, BOURSIN HERBED CHEESE, HOUSE MADE CROSTINI & CRACKER MEDLEY **\$325**

CHARCUTERIE PLATTER

CHEF'S SELECTION OF CHEESE & CURED ITALIAN MEATS, GARLIC HORSE RADISH PICKLES & OLIVES WITH RUSTIC BREAD, PRETZELS, CRACKERS WITH ASSORTED MUSTARDS **\$500**

CHEF'S SMOKEHOUSE SEAFOOD PLATTER

EVERYTHING SMOKED ~ SALMON, WHITE FISH, SCALLOPS & SHRIMP
NOVA LOX WITH CAPERS, ONION, CREAM CHEESE AND RUSTIC BREAD **\$550**

BAKED ARTICHOKE CRAB DIP

HOUSE MADE CROSTINI & CRACKER MEDLEY **\$350**

SWEET TOOTH TRAY

ASSORTED DESSERT BARS & TARTLETS, BROWNIES, MINI CHEESECAKES **\$300**

RECEPTION BUFFET

CHARCUTERIE PLATTER

VEGETABLE CRUDITE

CHEF'S CHOICE OF (3) HORS D'OEUVRES

\$40 PER PERSON, ONE HOUR

23% SERVICE CHARGE ADDITIONAL

BANQUET BAR SERVICE

BEER & WINE BAR: \$100.00 PER HOUR MINIMUM BAR REVENUE GUARANTEED BY THE GROUP
FULL BAR: \$200.00 PER HOUR MINIMUM BAR REVENUE GUARANTEED BY THE GROUP

BAR PRICING

	<u>HOSTED BAR</u>	<u>CASH BAR</u>
WELL BEVERAGES	\$9	\$10
CALL BEVERAGES	\$11-15 (VARIES ON BRAND)	\$12-16
PREMIUM BEVERAGES	\$13 AND UP	\$14 AND UP
HOUSE WINES BY THE GLASS	\$10	\$11
HOUSE BEER	\$6	\$7
IMPORTED BEER/MICROBREWS	\$7	\$8
SOFT DRINKS	\$4	\$4

BAR OFFERINGS

	PREMIUM	CALL	WELL
VODKA	GREY GOOSE	MONO POLOVA	SMIRNOFF
GIN	HENDRICKS	TANQUERAY	BEEFEATERS
TEQUILA	DON JULIO SILVER	HORONITOS	JOSE CUERVO
RUM	SAILOR JERRY	CAPTAIN MORGAN	BACARCI
WHISKEY	MAKERS MARK	CROWN ROYAL	JIM BEAM
SCOTCH	CHIVAS REGAL	JOHNNY WALKER RED	CUTTY SHARK
HOUSE BEER	COORS LIGHT, CORONA, HEINKEN		
IMPORTED/ MICROBREWS	BOUY, FT. GEORGE, ROGUE, VARIETY OF HARD SELTZERS		
HOUSE WINES	WINE BY JOE CHARDONNAY, ACROBAT PINOT GRIS & PINOT NOIR, LUKE CABERNET SAUVIGNON		

A CORKAGE FEE OF \$20 PER 750ML OPENED BOTTLE WILL APPLY SHOULD YOU DECIDE TO BRING IN YOUR OWN WINE.

WINE MUST BE DELIVERED TO USOUR STAFF WILL OPEN AND SERVE IT TO KEEP WITH OLCC GUIDELINES.

23% SERVICE CHARGE ADDITIONAL FOR HOSTED BAR

PRICES AND BRANDS ARE SUBJECT TO CHANGE.

BAR HOURS PROVIDED FOR A MAXIMUM OF 3 HOURS, AND REQUIRES FOOD TO BE OFFERED DURING SERVICE.

SALES AND CATERING

541-994-1617

BLEE@SPANISHHEAD.COM

