

Nestled amid giant ponderosa pines, Black Butte Ranch is the perfect place for family reunions, large breakfast, lunch and dinner parties, business meetings or any other special event. Our Lodge contains two private meeting rooms and a large banquet room as well as the Lodge Restaurant. The rooms are comfortably appointed and surrounded by the spectacular vistas of the Cascade Mountains. The stunning natural landscapes of Central Oregon will take your breath away.

Black Butte Ranch also features an extensive variety of outdoor activities including biking, hiking, tennis, basketball, baseball, soccer, and volleyball. We have stables for horseback riding with trails. Five pools and a full spa help you unwind from your busy lives. Just minutes away you will find some of the Northwest's finest skiing and fishing. One of the country's top golf resorts, Black Butte has two 18-hole courses, including the Big Meadow course, recognized by Golf Digest as one of the ten best places to play in Oregon. Our professional staff is ready to assist in planning and satisfying all your meeting, catering, lodging and recreation needs.



Catering

BBR Catering Services include custom menus for cocktail services, hors d'oeuvres, breakfast, breaks, lunch, dinner and banquets. Our full catering department is ready to provide food and beverage for your wedding, corporate meeting or family event.

Facilities Selections: Main Lodge Areas, Big Meadow Clubhouse areas, sizes and pricing, equipment rental fees and meetings and policies.

Breakfast selections: breakfast entrees, continental breakfasts, breakfast buffets, champagne brunches and assorted juices and breakfasts, coffees and teas.

Luncheon Selections: lunch entrees, lunch buffets, breaks, box lunches and assorted beverages.

Dinner Selections: dinner entrees, dinner buffets, hor d'oeuvres, desserts and bar information.



*****Room pricing and minimums applicable to groups of 40 or fewer*****



The Sparks Room

24'x14' | 336SF

Ceiling style—slanted

No. of Guests: Banquet, 14 | Classroom, 20 | Theater, 30

Room Rental

Before 5:00PM: \$400. Room fee waived with \$400 in Food & Beverage purchases.

After 5:00PM: \$700. Room fee waived with \$700 in Food & Beverage purchases.



The Abbott Room

24'x19' | 456SF | Ceiling style—slanted

No. of Guests: Banquet, 24 |

Classroom, 30 | Theater, 40

Room Rental

Before 5:00PM: \$500. Room fee waived with \$500 in Food & Beverage purchases.

After 5:00PM: \$800. Room fee waived with \$800 in Food & Beverage purchases.



The Big Meadow Clubhouse

Summer (Subject to Availability) — Meeting Room

No. of Guests: 35



The Lambert Room

Regular Dining Room Setup only

Room Rental

Before 5:00PM: \$700.00

After 5:00PM: \$1000.00 minimum

**This Room can only be rented in during the months of November through March; subject to availability.*



The Brooks Room

The Brooks Room is a perfect room to enjoy our delicious food while gazing at the view of our lake, the meadow and our majestic mountains. Our guests feel like they are eating at the base of the Three Sisters Mountains.

Room Rental

Before 5:00PM: \$800. Room fee waived with \$800 in Food & Beverage purchases.

After 5:00PM: \$1200. Room fee waived with \$1200 in Food & Beverage purchases.



The Lodge Deck

The Lodge Deck will seat 150 guests using 5 foot round tables.

Half of this area is covered by the deck roof.

The covered area seats 60 guests. Rental of Lodge Deck is included with use of the Brooks Room.

The Big Meadow Picnic Pavilion \$250.00 non-refundable site fee. Seasonal rental subject to availability.

Equipment Rental

Flip Chart with Markers	\$40.00 per day	TV/VCR	\$125.00 per day
Slide Projector	\$40.00 per day	DVD System	\$175.00 per day
Overhead Projector	\$75.00 per day	Data Projector and Portable Screen	\$200.00 per day

Meeting & Banquet Policies

GUARANTEES: To assure the finest quality for food and function, a guaranteed number within 10% for meals should be given to the food and beverage office 14 days prior to the group's arrival. A final meal guarantee, for which the Lodge will set and prepare, is required 72 hours prior to the event. For functions occurring on a Sunday, Monday or Tuesday, guarantees must be received by 11 AM the preceding Friday. This number will be considered a guarantee and is not subject to reduction. The Lodge is prepared to serve a number equal to 5% over the guarantee.

CANCELLATION: In the event of cancellation of any function, charges will be made on the following basis:

(A) Less than 14 days but before 48 hours prior to the event, 50% of the estimated contract function price will be billed.

(B) Less than 48 hours prior to the event, 75% of the estimated contracted function price will be billed.

FOOD AND BEVERAGE CONTROL: All food and beverage must be consumed on the premises and purchased solely through Black Butte Lodge. Wine and champagne may be brought in at a \$15.00 per bottle corkage fee. If special dietary needs are required for a certain guest, arrangements should be made during the initial menu selection.

SIGNS AND BANNERS: Any signs provided by our guests must be approved prior to the function. Signs must meet standards of neatness and good taste. Signs or banners requiring nails, tacks, screws, tape or similar materials will not be permitted without prior approval and must meet safety standards. Any materials used to hang items must be removed upon removal of signs or banners.

DAMAGES: Any damage to or loss of fixtures, furniture, equipment or property shall be the sole responsibility of the booking party. Appropriate charges will be assessed.

SECURITY: Black Butte Ranch assumes no responsibility for loss or damage to material and/or equipment left in meeting rooms or private dining rooms. Please inform your coordinator if it is necessary to leave materials in a room during the group's absence. No keys will be issued.

PRICES: Due to market fluctuations, all prices are subject to change 90 days prior to the function, when confirmed prices will be quoted. A 21% gratuity will be added to all food and beverage where applicable. Deposits are required on all catering functions and will be applied to the group charges at the time of billing.

Plated Breakfast

Breakfast items are accompanied with your choice of Fresh Squeezed Orange or Grapefruit Juice, Butter, Preserves, Fresh Brewed Locally Roasted Coffee and Hot Teas

(* Items accompanied with Seasoned Breakfast Potatoes)

Selections

The Continental

Choice of fresh juice, sliced seasonal fruit, assorted breakfast pastries and fresh brewed locally roasted coffee and teas

\$13.50

Northwest Eggs Benedict*

Two poached eggs on a toasted english muffin with House smoked salmon and citrus chive hollandaise

\$18.00

Chicken Pancetta Hash

Diced chicken and crisp pancetta combined with potatoes, onions and spices, Served with two poached eggs and rich tomato coulis

\$17.50

Cinnamon French Toast

Texas Toast dipped in cinnamon batter served with hazelnut honey butter, blackberry and maple syrup and pork apple links

\$17.50

All items subject to 21% service charge

Breakfast Buffet

(Minimum of 25 people)

Served with a selection of juice, fruit and yogurt parfait, fresh baked breakfast pastries,
fresh brewed locally roasted coffee or tea

\$20.00

(Choose One)

Mini Croissants

Filled with scrambled eggs, sausage patty and sharp cheddar cheese

Buttermilk Biscuit

Filled with scrambled eggs, crab meat, sweet shallot cream and aged cheese

Smoked Salmon Benedict

Accompanied by avocado, brie cheese and citrus dill hollandaise

Ranch Scramble

With Tillamook cheddar cheese, chives, pork apple links and breakfast potatoes

Breakfast Burrito

Chorizo sausage, cheese and scrambled eggs in a flour tortilla with salsa fresca

All items subject to 21% service charge

Breakfast Buffet

(Minimum of 25 people)

Served with Fresh Brewed Locally Roasted Coffee and Teas

Continental

Choice of fresh juice, sliced seasonal fruit, assorted breakfast pastries and fresh brewed locally roasted coffee and teas

\$13.50

Black Butte Breakfast

Selection of Chilled Fruit Juices

Fresh Baked Breakfast Pastries

Seasonal Fruit and Berry Display

House made Granola

Fruit Yogurts

Scrambled Eggs with Cheddar Cheese

Seasoned Crisp Breakfast Potatoes

Cheese Filled Blintzes with Warm Berry Compote

Apple Links and Thick Rashers of Bacon

\$23.00

The NW Breakfast

Selection of Chilled Fruit Juices

Fresh Baked Breakfast Pastries

Seasonal Fruit and Berry Display

Assorted Cold Cereals and Resort Granola

Individual Fruit Yogurts

Smoked Salmon Scrambled Eggs with Brie Cheese and Chives

Gran Marnier French Toast with Orange Marmalade Sauce

Seasoned Crisp Breakfast Potatoes

Buttermilk Biscuits with Honey

Grilled Cured Ham, Apple Links and Thick Rashers of Bacon

\$26.50

All items subject to 21% service charge

Celebration Brunch

(Minimum of 25 people)

Selection of Fresh Juices
Seasonal Fresh Fruit Display
Regional, Domestic and Imported Cheeses
Oregon Bay Shrimp, Artichoke and Brie Cheese Quiche
Caesar Salad with Parmesan Cheese and Herb Croutons
Cedar Smoked King Salmon with Chardonnay Dill Sauce
Cheese Blintzes with Fresh Fruit Compote and Sour Cream
Pancetta Hash with Poached Eggs
Breast of Chicken with Thyme and Shiitake Mushroom Sauce
Served on Soft Fontina Polenta
Belgian Waffles with Candied Pecan and Warm Maple Syrup
Crisp Seasoned Breakfast Potatoes
Apple Pork Links and Thick Bacon Rashers
Assortment of Fresh Baked Breakfast Pastries
Dessert Display
Locally Roasted Coffee and Hot Teas
\$42.00

Enhancements

(Based on per person)

Omelet Station with Chef Attendant
\$9.50

Fresh Bagels with Assorted Flavored Cream Cheese
\$3.00

Venison Sausage and Buttermilk Biscuit
With Scrambled Eggs and Smoked Cheddar
\$8.00

Cold House Smoked King Salmon
With Capers, Bermuda Onions, Sliced Tomatoes and Dill Cream Cheese
\$5.50

Individual Fruit, Berry and Yogurt Parfait
\$3.50

All items subject to 21% service charge

Breaks and Refreshments

Fresh Brewed Locally Roasted Coffee and Assorted Hot Teas-\$30.00 per service

Whole or Skim Milk-\$2.00 per person

Fresh Squeezed Orange Juice and Grapefruit Juice-\$3.50 per person

Chilled Tomato, V-8, Apple or Cranberry-\$2.00 per person

Morning

Pastries, Muffins, Croissants and Danish

\$29.00 per Dozen

Seasonal Fresh Fruit and Berry Display

\$5.00 per person

Assorted Cold Cereals

With Seasonal Berries and Milk

\$3.50 per person

Hot Rolled Oats

With brown sugar, raisins and sweet cream

\$3.50

Afternoon & Evening

Imported and Domestic Cheese Display with Crackers

\$7.00 per person

Tri Colored Chips with Salsa Fresca

\$3.50 per person

Hummus with Warm Pita and Diced Tomatoes

\$5.50 per person

Ice Cream Bars, Candy Bars or Health and Power Bars

\$18.00 per dozen

Assorted House-made Cookies

\$20.00 per dozen

Garden Vegetable Display with Assorted Dips

\$3.50 per person

Double Chocolate Chunk Brownies

\$26.00 per dozen

All items subject to 21% service charge

Box Lunches

All Box Lunches are Served with a Cold Deli Salad,
Potato Chips, Bottled Water and Fresh Baked Cookie
\$17.50 per person

The Putter

Roasted turkey, Avocado and Sprouts on a Fresh Baked Croissant

The Grazer

Sliced Roast Beef with Horseradish Mayonnaise, Lettuce, Tomato
And Onion on a Hoagie Roll

The Vegetarian

Grilled Vegetables, Roasted Peppers, Tomatoes, Pesto and Lettuce on Focaccia

The American

Smoked Ham with Swiss Cheese, Whole Grain Mustard, Lettuce
And Tomato on Whole Bread

The Chicken Box

Grilled Breast of Chicken with Avocado, Monterey jack Cheese and Honey Mustard
On a Hoagie Roll

All items subject to 21% service charge

Plated Lunches

All Plated Luncheons are served with bread, butter,
regular and decaffeinated locally roasted coffee and iced tea

Soups

NW Clam Chowder

A Rich Combination of Cream, Clams and Herbs

\$6.50

Tomato Cucumber Gazpacho with Bay Shrimp

A Blend of Tomatoes, Cucumbers, Cilantro, Onions and Peppers

\$6.50

Chef's Selection Soup

\$4.50

Salads

Mixed Field Greens

with Cherry Tomatoes, Hazelnuts and Tarragon Honey Vinaigrette

\$6.00

Caesar Salad

With Grated Parmesan Cheese, Croutons, and Caesar Dressing

\$6.50

Asparagus Salad

Served with Bibb Lettuce, Hearts of Palm and Cherry Tomatoes

With Red Wine Herb Vinaigrette

\$7.50

Baby Spinach Salad

With Toasted Almonds, Crumbled Goat Cheese and Crisp Pancetta

With Balsamic Peppercorn Vinaigrette

\$7.50

Crab and Artichoke Salad

Sweet Dungeness Crab, Artichokes, Tarragon and Peppers served

In a English Cucumber Galette

\$10.50

All items subject to 21% service charge

Lunch Entrees

All Entrees Served with Chef's Selection of Starch and Vegetable.

Seared Pork Tenderloin

Caramelized Pork Tenderloin served with Bermuda Onion Compote and Fig Port Sauce
\$16.50

Roasted Fillet of Pacific Salmon

Herb Crusted Salmon Fillet with Cucumber Relish and Green Onion Butter Sauce
\$16.50

Chef's Pot Pie of the Day

A Rich Blend of Vegetable, Grains and Seasonal Ingredients
Served under a Flaky Dome of Pastry
\$16.00

Pan Seared Cod Fillet

With Wild Rice Pecan Croquette, Julienne Vegetables and Champagne Mustard Sauce
\$16.50

Madeira Glazed Chicken Breast

Seared Breast of Chicken with Sweet Madeira Glaze, Served with Brown Rice
And Sautéed Parsnip and Carrots
\$15.50

Penne Pasta with Herb Crusted Grilled Chicken

Served in a Tomato broth with basil, Calamata Olives, Goat Cheese and Artichokes
\$15.50

Seafood Fettuccini with Prawns and Sea Scallops

Sautéed Prawns and Scallops Tossed with Garlic, White wine, Herbs and Lobster Broth
\$17.50

Grilled Southwestern Flank Steak

Seasoned Flank Steak Grilled and Served over Seasoned Black Beans with Salsa Fresca,
Crumbled Goat Cheese and Crème Fraiche
\$18.00

Desserts

All Desserts \$6.50

Seasonal Fruit Gratin with Zabayone
Walnut Apple Crumb Pie with Bourbon Caramel Sauce
Raspberry Cheesecake with Fruit Coulis
Trio of Chocolate Mousse with Gran Marnier Crème Anglaise
Chocolate Pecan Praline Pie with Chocolate Sauce
Individual Apple Tart with Cinnamon Sauce

All items subject to 21% service charge

Lunch Buffets

All Lunch Buffets include fresh brewed locally roasted coffees and teas.
Minimum of 25 people

Big Meadow Deli Buffet

Traditional Potato Salad
Ginger Poppy Cole Slaw
Roasted Potato Pancetta Salad
Assorted Imported and Domestic Deli Meats to Include:
Ham, Roast Beef, Salami and Roasted Breast of Turkey
Lettuce, Sliced Tomato, Red Onion and House Made Sweet Pickles
Fresh Baked Brownies and Cookies
\$22.50 Per Person

The Salad Buffet

Watercress Salad with Toasted Almonds, Crumbled Goat Cheese,
Shaved Red Onion and Sherry Vinaigrette
Napa Cabbage Slaw with Sesame Dressing
NW Cobb Salad with Creamy Ranch Dressing
Marinated Olives, Roasted Peppers and Artichoke Hearts
Bay Shrimp and Riso Salad
Tri Color Tortellini with Poached Salmon
Fresh Chocolate Fruit Tart
\$25.00 Per Person

NW Cascade Picnic

Fresh Fruit Salad with Honey Yogurt Dressing
Corn on the Cob
Seasonal Tomato Salad with Fresh Basil and Extra Virgin Oil
Asparagus Salad with Dijon Sherry Vinaigrette
Baby Spinach Salad with Fresh Fruit, Toasted Almonds and Blue Cheese
New Potato Salad with Grain Mustard Ginger Dressing
Italian Sausage Links with Caramelized Onions and Peppers
Grilled Rosemary and Garlic Chicken
Peach Cobbler
\$26.50 Per Person

All items subject to 21% service charge

Plated Dinners

Plated Dinners are Served with Bread, Butter, Locally Roasted Coffee and Teas

Starters

Asparagus and Wild Mushroom Feuille

With Brie and Chive Cream

\$7.00

Pan Seared Ahi Tuna

With Asian Micro Greens and Lime Ponzu Vinaigrette

\$9.00

Grilled Portabella and Goat Cheese Napoleon

With Oven Roasted Tomatoes and Blood Orange Vinaigrette

\$10.00

Dungeness Crab Cake

Served with Avocado Papaya Relish and Ginger Grain Mustard Sauce

\$12.50

Soup and Salads

Baby Mixed Greens

with Toasted Hazelnuts, Cherry Tomatoes and Tarragon Honey Vinaigrette

\$7.00

Hearts of Romaine Salad

With Zesty Caesar Dressing, Parmesan Cheese and Croutons

\$7.50

The Classic Wedge

Crisp wedge of Iceberg Lettuce with Candied Walnuts,

Diced Tomato and Blue Cheese Dressing

\$6.00

Boston Bibb Salad

With Roasted Almonds, Dried Cranberries, Crumbled Blue Cheese

And Port Shallot Vinaigrette

\$6.50

NW Razor Clam Chowder

A Rich Combination of Cream, Razor Clams and Herbs

\$5.50

All items subject to 21% service charge

Entrée Selections

Potato Crusted Pacific Halibut

With New Potato Succotash with Tomato Tarragon Nage
\$22.00

Lightly Smoked Filet of King Salmon

Served with Parmesan Potato Puree, Seasonal Vegetable and Rich Lobster Butter
\$21.00

Grilled Swordfish Loin

Served with Tomato Caper Relish, Plantain Griddle Cake and Ginger Green Onion Butter
\$24.00

Goat Cheese and Mushroom Stuffed Breast of Chicken

Served with Wild Rice Medley and Dried Apricot Reduction
\$23.00

Chicken and Crab Combination

Breast of Chicken Cured in an Aromatic Brine and Roasted,
Served with Vegetables and Dungeness Crab Potato Ragout
\$28.00

Herb Crusted Rack of Lamb

With Shiitake Mushroom Basmati Rice and Red Wine Grain Mustard Sauce
\$31.00

Herb Crusted Angus Beef Strip Loin

Sweet Potato Gratin and Red Wine Mushroom Sauce
\$29.00

Grilled Filet of Beef

Served with potato pancetta ragout and Port Wine Huckleberry Compote
\$31.00

Filet and Salmon Combination

Petit Rosemary and Garlic Marinated Fillet with Port Wine Sauce and Seared Fillet of
Salmon with Chive Butter Sauce Served with Potato Puree and Seasonal Vegetables
\$29.00

All items subject to 21% service charge

Plated Desserts

Milk Chocolate Crème Brulee

\$7.50

Trio of Chocolate Terrine

With Mixed Berry Compote and Sweetened Cream

\$8.00

Banana Mouse Torte

With Walnut Sponge and Dark Rum Fosters Sauce

\$8.00

Washington State Apple Tart

With Bourbon Caramel Sauce, Coulis and Spiced Cream

\$7.00

Chocolate Hazelnut Bavarian

With Sweetened Mascarpone Cream

\$8.00

Seasonal Fruit Gratin with Gran Marnier Sabayon

\$7.50

All items subject to 21% service charge

Evening Buffets

All Buffet Pricing includes Sodas, Juices, and
Fresh Brewed Locally Roasted Coffee and Hot Teas

Western BBQ Buffet

BBQ Baby Back Pork Ribs
BBQ Smoked Chicken Breasts
Molasses and Brown Sugar Baked Beans
Corn on the Cob
Cornbread with Honey Butter
Red-skinned Potato Salad with Hard-Boiled Egg,
Smoky Bacon and Green Onion in a Roasted Garlic Aioli
Sweet Poppy Seed Coleslaw
Fresh Seasonal Fruit Display
Seasonal Fruit Cobbler
\$28.50 Per Person

Coastal Buffet

Three Cabbage Slaw
Grilled Garlic and Herb Red Potatoes
Grilled Vegetable Platter
Mixed Greens with Blue Cheese, Toasted Hazelnuts, Dried Fruit
And Red Wine Honey Vinaigrette
Ginger and Stout Steamed Clams
Corn on the Cob
Herb Crusted Salmon Fillet
Rosemary and Garlic Chicken Breast
Grilled Brats with Pear Ginger Relish
Rustic NW Breads
Apple Tart with Toasted Hazelnut Frangipane
\$32.00 Per Person

All items subject to 21% service charge

The Ranch Buffet

Imported and Domestic Cheese Display
Marinated Artichoke and Roasted Peppers
Tri Colored Pasta with Pesto Vinaigrette
Caesar Salad with Parmesan and Zesty Garlic Dressing
Grilled Strip loin with Mushroom Red Wine Compote
Grilled Breast of Chicken with Madeira Hazelnut Sauce
Penne Noodles in A Garlic Alfredo with Spinach, Oven Dried Tomatoes and Pine Nuts
Garlic and Rosemary Potatoes
Seasonal Vegetables
NW Breads
Strawberry Shortcake
Chocolate Pecan Pie
\$36.00 Per Person

Seafood Buffet

Seasonal Greens Salad
Caesar Salad Display
Imported and Domestic Cheeses
Peel and Eat Shrimp
Tropical Fruit Display
Cold Smoked Salmon Fillet with Capers, Minced Red Onion and Dill Crème
Tomato and Mozzarella Platter
Orzo Pasta Salad with Artichoke Hearts, Bay Shrimp, Tomato and Cilantro
Halibut with a Coconut Red Curry Sauce and Jasmine Rice
Roasted Fillet of King Salmon with Saffron Lobster Cream
Rosemary Chicken With Mushroom Madeira Sauce
Roasted Garlic New Potato Puree
Seasonal Vegetable
Assorted NW Breads
Trio of Chocolate Mousse
Seasonal Fruit Tart
Bourbon Pecan Pie
\$48.00 Per Person

All items subject to 21% service charge

Hors d'oeuvres

Hot Selections

\$150.00 per 50 pieces

Artichoke & Sundried Tomato Wonton
Asparagus & Three Cheese Tartlett
BBQ Beef Brochette
Roasted Pork & Apricot Wonton
Pepper Beef & Chili Springroll
Wild Mushroom & Brie Cheese Tartlet
Southwest Bean and Cheese Eggroll
Goat Cheese & Sweet Pear Filo Purse
Swedish Meatballs with Mango Chutney

Cold Selections

\$170.00 per 50 Pieces

Balsamic Beef & Tomato Basil Relish
Brie Cheese & Fresh Raspberry Tartlet
Goat Cheese Sundried Tomato Phyllo Crisp
Roasted Teriyaki Shrimp & Mandarin Orange
Smoked Ham & Cheese Napoleon
Smoked Chicken and Black Bean Tortilla Roll
Ahi Tuna Poke on a Poppy Seed Crisp
Smoked Salmon Tartar on Crisp Toast Point
California Sushi Rolls With Wasabi and Japanese Soy
Prosciutto Wrapped Asparagus with Roasted Pepper Cream

All items subject to 21% service charge

Hors D' Oeuvres

Specialties

(Serves 50 People)

Raspberry Brie in Puff Pastry

\$150.00

Imported and Domestic Cheese Display with Assorted Crackers

\$190.00

Fresh Seasonal Sliced Fruit and Berry Display

\$190.00

Garden Fresh Crudite with Sesame Hummus, Blue Cheese and Herb Ranch

\$150.00

Charcuterie Display

Assortment of House Made Cured Meats, Sausages and Terrines
Served with Grain Mustard and Fruit Compote

\$175.00

Chilled Seafood

(Served with Cocktail Sauce, Lemon Wedges and Louisiana Hot Sauce)
Served per 50 Pieces

Peel and Eat

Jumbo Gulf Shrimp

\$220.00

Steamed Manilla Clams

\$100.00

Oysters on the Half Shell

\$120.00

Mini Crab Cakes served with Lemon Dill Cream

\$220.00

All items subject to 21% service charge

Hot Carved Items

(Serves 50 People)

Action Station Attendant additional \$100.00

Roasted Pork Loin

Served with Apple Hazelnut Compote

\$200.00

Roasted Breast of Turkey

Served with Giblet Gravy and Apricot Cranberry Sauce

\$200.00

Garlic and Herb Crusted Prime Rib of Beef

Served with Horseradish Cream and Red Wine Rosemary Sauce

\$275.00

Honey Glazed Country Ham

Served with a variety of sweet and hot mustards

\$200.00

All items subject to 21% service charge

2009 Beverage List

Beer:

Bottled Domestic

\$3.50/bottle

Bud, Bud Light, Coors, Coors Light

Bottled Import and Micro

\$3.75/bottle

Corona, Heineken, Deschutes Brewery Products, Pyramid Hefeweizen

Kegs:

¼ Keg (aka ½ barrel or pony keg – serves approximately 60 pints)

Domestic: \$190.00

Import and Micro: \$300.00

½ Keg (aka full barrel – serves approximately 120 pints)

Domestic: \$250.00

Import and Micro - \$400.00

Wine:

\$15.00 corkage fee per bottle (wine and champagne only)

Banquet Wines: \$20.00/bottle

Covey Run Chardonnay, Pinot Gris, Cabernet, Merlot

Banquet Champagne: \$24.00/bottle

Louis Perdrier Sparkling Brut

Many other price points and varietals available upon request.

Hard Alcohol:

Well: \$5.00

HRD Vodka, Monarch Gin, Monarch Gold Tequila, RonRico Rum, Ancient Age Bourbon, Scoresby Scotch.

Call: \$6.00

Stoli or Crater Lake Vodka, Beefeater Gin, Cuervo Gold Tequila, Captain Morgan's Spiced Rum, Jack Daniel's Bourbon, Cutty Sark Scotch

Premium: \$7.00

Absolut Vodka, Bombay Sapphire Gin, Cuervo 1800 Tequila, Bacardi Silver Rum, Crown Royal, J&B Scotch or Johnny Walker Red Blended Scotch.

Ultra Premium: \$8.50

Grey Goose Vodka, Tanqueray 10 Gin, Sauza Conmemorativo Tequila, Knob Creek Whiskey, Johnny Walker Black Blended Scotch.

Additional Bar Charges

*If an additional bar is requested there will be a \$200.00 set up fee. If an additional cocktail server or bar tender is required or requested there will be a charge of \$30.00 per hour. Full Service Bars and/or Beer and Wine bars are available on request. *Please see our Lodge Wine List for complete selections and vintages. Prices are subject to change without notice; please contact your catering director current prices.