



Black Butte  
Ranch®

THERE IS A PLACE

# CATERING 2025



# OUR COMMITMENT

The culinary team at Black Butte Ranch strive to make every catered experience memorable. Our culinary team sources the highest quality ingredients to use in the execution of consistent, delicious offerings that showcase our Northwest influence.

Our menus focus on offering seasonal items, regional fares and flexibility for you to choose an experience tailored to your needs.

Whether an intimate gathering or a full-service event, our catering team will be here to create an experience that brings lasting memories and serves you during your time with us.

# TABLE OF CONTENTS

Breakfast.....4-5  
Lunch.....6-7  
Appetizers..... 8-9  
Plated Dinners ..... 10-11  
Evening Buffets .....12-13  
Hot Carved Items..... 14  
Late Night Snacks .....15  
Desserts..... 16-17  
Wedding Cakes..... 19  
Beverages ..... 20-23

**Dietary Restrictions Key**  
(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (\*GF) Gluten Free optional

Our Culinary Team is happy to accommodate any dietary restrictions.  
\*Consuming raw or undercooked meat, seafood, poultry or eggs may increase the risk of foodborne illness.

**All prices are subject to a 23% gratuity. Prices and selections may change without notice.**



ERICANN

# BREAKFAST

## RANCH CONTINENTAL

\$22 per person

Sisters Coffee, Tea & Fresh Juice

Seasonal Fruit (GF/VG)

Fresh Baked Breakfast Pastries (\*GF)

Ranch Granola (GF/VG)

Individual Yogurts (GF/V)

## BREAKFAST SANDWICHES & WRAPS

\$10 per person

### Croissants

scrambled eggs, ham, tillamook cheddar, bacon, tomato, green chile

### Country Biscuits

over medium eggs, sausage, smoked cheddar, bacon, tomato, pepper jack, ham, swiss

### Breakfast Burritos

scrambled eggs, vegetables, avocado, cheddar, pico de gallo (V)

OR

scrambled eggs, chorizo, cheddar, salsa verde, sour cream

## SUITE PACKAGES

### TIER 1

\$22 per person

Ranch Continental

### TIER 2

\$26 per person

Sisters Coffee, Tea, & Fresh Juice

Sliced Fruit (GF/VG)

Ranch Granola (GF/VG)

Individual Yogurts (GF/V)

*Choice of:*

Breakfast Sandwiches or Burritos

### TIER 3

*(Minimum 12 people)*

\$34 per person

Sisters Coffee, Tea, & Fresh Juice

Sliced Fruit (GF/VG)

Scrambled Eggs (GF/V)

Crispy New Potatoes (GF/VG)

Pepper Bacon, Sausage & Smoked Ham



## **BLACK BUTTE BREAKFAST BUFFET**

*(Minimum 25 people)*

**\$38 per person**

Sisters Coffee, Tea & Fruit Juice

Fresh Baked Breakfast Pastries (\*GF)

Seasonal Fruit & Berry Display (GF/VG)

Ranch Granola (GF/VG)

Greek Yogurt (GF/V)

Scrambled Eggs (GF/V)  
feta cheese and scallion

Buttermilk Biscuits  
country gravy

Breakfast Potatoes (GF/VG)

Huevos Rancheros (GF)  
black beans, chorizo, salsa verde,  
cheddar cheese, crema

Pepper Bacon, Sausage & Smoked Ham (GF)

## **THE NW BREAKFAST BUFFET**

*(Minimum 25 people)*

**\$40 per person**

Sisters Coffee, Tea & Fruit Juice

Fresh Baked Breakfast Pastries (\*GF)

Seasonal Fruit & Berry Display (GF/VG)

Ranch Granola (GF/VG)

Individual Fruit Yogurts (GF/V)

Scrambled Eggs, Ham & Cheddar (GF)

Stuffed French Toast (V)  
berry syrup, toasted hazelnuts

Eggs Benedict Ranch Style  
english muffin, smoked brisket,  
poached eggs, herb hollandaise

Hash Browns (GF/VG)

Pepper Bacon, Sausage & Smoked Ham (GF)

## **CELEBRATION & SEND-OFF BUFFET**

*(Minimum 25 people)*

**\$58 per person**

Sisters Coffee, Tea & Fruit Juice

Fresh Baked Breakfast Pastries (\*GF)

Seasonal Fruit & Berry Display (GF/VG)

Imported & Domestic Cheese & Salumi Display (\*GF)

Granola, Fruit & Yogurt Parfaits (GF/V)

Bay Shrimp Cobb Salad (GF)

Watermelon & Red Onion Salad (GF/V)

Asparagus, Prosciutto, Egg Salad (GF)

Scrambled Eggs (GF/V)  
sour cream, chives

Grilled Salmon Benedict  
grain mustard hollandaise

Shrimp & Grits (GF)  
tomato gravy

Green Chile Chicken Roulade (GF)  
tomatillo salsa, tortilla

Wagyu Tri Tip (GF)  
ranch steak sauce, crispy onions

Loaded Hash Brown Potatoes (GF)

Pepper Bacon, Sausage & Smoked Ham (GF)

Assorted Desserts (\*GF)

## **BUFFET ENHANCEMENTS**

Big Ed's Baked Bagels (V) | **\$48 per dozen**  
cream cheese, house preserves,  
peanut butter, sweet butter

Lodge Cinnamon Rolls (V) | **\$48 per dozen**  
cream cheese, cinnamon pecan topping

Granola, Fruit & Yogurt Parfait | **\$9 per person** (GF/V)

Smoothie Bar | **\$8 per person** (GF/V)

Bloody Mary Station | **\$12 per person**

Mimosa Bar | **\$12 per person**





## LUNCH

**BOX LUNCHES****\$25 per person**

Includes fresh fruit, bakery fresh cookie, kettle chips or mixed green salad, bottled water (\*GF)

- Select up to 3 -

**Roasted Turkey**

avocado, tomato, lettuce, aioli, sourdough

**Roast Beef**

cheddar cheese, tomato, caramelized onion, horseradish aioli, hoagie roll

**Grilled Vegetable Wrap (V)**

roasted peppers, zucchini, tomato, onions, pesto, mozzarella, spinach, balsamic

**Smoked Ham**

cheddar cheese, whole grain mustard, lettuce, tomato, whole wheat

**Grilled Chicken Salad**

havarti, smoked tomato jam, basil, hoagie roll

**Albacore Tuna**

provolone, lettuce, tomato, whole wheat

**Italian Sub**

ham, salami, pepperoni, pepperoncini, provolone, lettuce, tomato, dijonaise, hoagie roll

**Chicken Caesar Wrap**

grilled chicken, romaine, parmesan reggiano, caesar dressing

**Club Wrap**

ham, turkey, bacon, lettuce, tomato, cheddar

**RANCH DELI BUFFET**

(Minimum 25 people)

**\$27 per person**

Yukon Gold Potato Salad (GF/V)

Mac Salad (V)

Mixed Green Salad (GF/VG)

Assorted Deli Sandwiches (\*GF)

Turkey

Ham

Roast Beef

Chicken Salad

Tuna Salad

Italian Sub

Fresh Baked Brownies & Cookies (\*GF)

**STREET TACO BAR**

(Minimum 25 people)

**\$36 per guest**

Braised Pork, Ground Beef, & Grilled Chicken (GF)

\$3 per person for seasonal fish

Assorted Sides (GF/V)

sour cream, cheese, lime, lettuce

Black Bean Roasted Corn Salsa (GF/VG)

Cilantro Lime Rice (GF/VG)

Churros (V)

Ranch-Made Tortilla Chips (GF/VG)

Guacamole (GF/VG)

\$3 per person

## NW CASCADE PICNIC

*(Minimum 25 people)*

**\$35 per person**

Seasonal Antipasto Display (GF/VG)

basil, balsamic, extra virgin olive oil

Fresh Fruit Salad (GF/VG)

honey poppy seed vinaigrette

Heirloom Tomato Salad (GF/VG)

fresh basil, extra virgin oil

Baby Spinach Salad (GF/V)

berries, toasted almonds, bleu cheese

Grilled Sausage & Peppers (GF)

Crispy Fried Chicken

White Cheddar Mac & Cheese (V)

Corn on the Cob (GF/VG)

Apple Crisp (V)

## BLACK BUTTE PICNIC

*(Minimum 25 people)*

**\$38 per person**

Seasonal Greens (GF/V)

cucumber, carrot, tomato, jack cheese,  
buttermilk ranch, house vinaigrette

New Potato Salad (GF)

green onion, bacon, hard cooked eggs

Angus Burgers (\*GF)

forest mushrooms, apple smoked bacon

Nathan's Famous Hot Dogs & Brats

ketchup, mustards, mayonnaise, relish, sauerkraut

Baked Ranch Beans (GF/V)

Kettle Chips (GF/VG)

Watermelon (GF/VG)

Berry Short Cake (V)

## PLATED LUNCHESES

- Choose 3 (choose 2 for parties of 10 or less) -

Soup & Sandwich Combo

**\$25 per person**

**sandwiches:** options from our "box lunches"

**soups:** clam chowder, roasted tomato & basil  
bisque (GF/V), chilled tomato vegetable gazpacho  
(GF/V), or curry butternut squash (GF/V)

Caesar Salad **\$18 per person**

add chicken \$6

add shrimp \$10

add steak \$12

Cobb Salad (GF/V)

**\$22 per person**

Brown Rice & Vegetable Bowl (GF/VG)

**\$24 per person**

Rice Noodle Bowl (GF)

shrimp, avocado, pickled vegetable, cilantro

**\$24 per person**

Grilled Chicken Pasta

fettucini, arugula, tomato, mushroom,  
parmesan reggiano

**\$28 per person**

Grilled Sirloin Steak (GF)

smashed potato, carrot, onion jus

**\$34 per person**

Seared Steelhead (GF)

citrus rice, spinach, asparagus, mama lil's butter

**\$29 per person**

Smoked Beef Brisket

ranch beans, slaw, corn bread muffin

**\$28 per person**

Ranch Burger (\*GF)

**\$25 per person**

Steak Frites (GF)

**\$34 per person**

# APPETIZERS

## HOT SELECTIONS

\$250 per 50 pieces

Chevre & Pickled Cherry Tart (V)

Thai BBQ Chicken Satay (GF)  
coconut peanut sauce

Roasted Pork Pot Stickers  
hoisin dipping sauce, siracha

Teriyaki Beef Skewers (GF)

Prosciutto & Brie Flatbreads

Mushroom Arancini (GF/V)

Dungeness Crab Cakes (GF)  
citrus remoulade

Bacon Wrapped Dates (GF)  
boursin cheese

Crispy Chicken Ravioli  
pomodoro sauce

Beef Tenderloin Focaccia Sliders  
bleu cheese, crispy onion

Grilled Mojito Pork Brochettes (GF)  
chile, lime

Figs & Chevre in Puff Pastry (V)

Meatballs Arrabiatta (GF)

Crab Hush Puppies  
chipotle remoulade

## COLD SELECTIONS

\$250 per 50 pieces

Caprese Skewer (GF/V)  
balsamic reduction, basil

Smoked Rainbow Trout  
crostini, tobiko

Bruschetta (VG)  
tomato jam, balsamic, basil

Ahi Tuna & Avocado Tartare  
crispy wonton

Prosciutto Wrapped Asparagus (GF)  
cured egg, lemon

Crispy Shrimp (GF)  
vermicelli, peanut sauce

Shrimp Cocktail (GF)

New Potato & Caviar (GF)

BLT Pinwheels

Dungeness Crab Deviled Eggs (GF)

Feta & Spinach Twists (V)

Boursin Stuffed Tomato (GF/V)



## RECEPTION DISPLAYS

*(Minimum 12 people)*

Oregon Cheese Display (\*GF)

assorted crackers, flat breads

**\$13 per person**

Fresh Seasonal Fruit & Berry Platter (GF/VG)

**\$12 per person**

Fresh & Pickled Vegetable Board (GF/VG)

**\$10 per person**

Dips & Spreads (V/\*GF)

hummus, baba ghanoush, olive tapenade,  
whipped chevre, grilled pita, sliced baguette

**\$10 per person**

Charcuterie Board (\*GF)

cured & smoked meats, salumi, olives,  
assorted cheeses, roasted almonds, grissini,  
crackers, grain mustard, preserves

**\$18 per person**

Cedar Planked Salmon (GF)

capers, minced red onion, dill crème fraiche

**\$17 per person**



## CHILLED SEAFOOD BAR

*(Minimum 25 people)*

Served with cocktail sauce, dill cream,  
remoulade, lemon, Louisiana hot sauce

**\$36 per person**

Poached Shrimp (GF)

Pacific Oysters on the Half Shell (GF)

Shrimp Ceviche (GF)

Smoked King Salmon (GF)

Sesame Seared Ahi Tuna

wonton crackers

Calamari Salad (GF)





# PLATED DINNERS

All plated dinners include artisan bread and sweet butter.

## STARTERS

- Select 1 soup or salad -

### SALADS

#### Mixed Greens (GF/VG)

toasted hazelnuts, tomato, carrot,  
vegetable chips, red wine-honey vinaigrette

#### Caesar Salad

caesar dressing, parmesan reggiano, croutons

#### The Classic Wedge (GF)

tomato, scallion, bacon, bleu cheese dressing

#### Butter Lettuce (GF/V)

almonds, dried cranberries, carrot,  
crumbled blue cheese, shallot vinaigrette

#### Baby Kale (GF/V)

roasted garbanzo beans, squash,  
feta cheese, white balsamic vinaigrette

### SOUPS

#### NW Clam Chowder

#### Roasted Tomato & Basil Bisque (GF/V)

#### Chilled Tomato Vegetable Gazpacho (GF/VG)

#### Curry Butternut Squash (GF/VG)

coconut crème fraiche

## SEASONAL VEGETABLES

- Select 1 -

#### Winter (Dec – Feb) (GF/VG)

winter squash | brussel sprouts | parsnips

#### Spring (Mar – May) (GF/VG)

asparagus | snaps peas | clipped carrots

#### Summer (Jun – Aug) (GF/VG)

corn | green beans | summer squash

#### Fall (Sept – Nov) (GF/VG)

broccolini | heirloom carrots | cauliflower

## STARCHES

- Select 1 -

#### Basmati Rice (GF/VG)

#### Roasted Fingerlings (GF/VG)

#### Au Gratin Potatoes (GF/V)

#### White Cheddar Mac & Cheese (V)

#### Whipped Potatoes (GF/V)

## ENTRÉE SELECTIONS

- Select 3 entrees & 1 sauce per entree -

### Potato Crusted Halibut\* (GF)

**saucés:** vegetable relish, basil aioli, or roasted tomato jam

**\$58**

### Northwest Salmon\* (GF)

**saucés:** lemon- herb butter, caper-tarragon cream, or miso glaze

**\$56**

### Grilled White Shrimp (GF)

**saucés:** coconut curry, mustard-chile glaze, or citrus butter sauce

**\$60**

### Certified Angus Beef® NY Striploin & Dungeness Crab (GF)

**saucés:** cabernet demi, caramelized shallot butter, or porcini jus

**\$70**

### Anderson Valley Rack of Lamb (GF)

**saucés:** mint jus, almond butter, or rosemary demi

**\$72**

### Carlton Farms Double Cut Pork Chop (GF)

**saucés:** fresh fruit chutney, honey mustard glaze, or shallot jus

**\$55**

### Cowboy Cut Rib Eye Steak (GF)

**saucés:** horseradish butter, mushroom demi, or charred scallion pesto

**\$70**

### Certified Angus Beef® Tenderloin (GF)

**saucés:** cabernet demi, caramelized shallot butter, or porcini jus

**\$72**

### Braised Beef Short Ribs (GF)

**saucés:** classic braising reduction, smoked onion jus, or bordelaise sauce

**\$60**

### Roast Half Chicken (GF)

**saucés:** natural jus, mushroom ragout, or succotash

**\$50**

- or -

## RANCH DUOS

- Select 1 meat, 1 seafood, & 1 sauce per -  
**\$70 per person**

Combined offering of  
savory meat & fresh seafood.

### MEAT

Certified Angus Beef® Tenderloin (GF)

Carlton Farms Pork Loin (GF)

Snake River Farms Wagyu Striploin (GF)

Anderson Valley Lamb Rack (GF)

Braised Beef Short Ribs (GF)

### SEAFOOD

Grilled Northwest Salmon\* (GF)

Grilled White Shrimp (GF)

Dungeness Crab Cakes (GF)

Seared Sea Scallops (GF)

Alaskan Halibut\* (GF)

## PLATED VEGETARIAN

**\$46 per person**

Forest Mushroom Lasagna (V)

Grilled Cauliflower Steak (GF/VG)

Sesame Vegetable Rice Bowl (GF/VG)

Tofu Caprese Orzo (VG)





# EVENING BUFFETS

Buffet pricing includes assorted fresh baked bread and butter.

## RANCH BBQ BUFFET

*(Minimum 25 people)*

**\$50 per person**

**Red Potato Salad (GF)**  
smoked onion vinaigrette, bacon, scallion

**Broccoli Salad (GF/VG)**  
cranberries, red onion

**Cucumber, Tomato, Mozzarella Salad (GF/V)**  
basil, balsamic vinaigrette

**Molasses Baked Beans (GF/V)**

**Corn on the Cob (GF/V)**  
chipotle butter, lime

**Slow Roasted Baby Back Ribs (GF)**

**Smoked Beef Brisket (GF)**

**BBQ Chicken (GF)**

**Green Chile Cornbread (V)**  
honey butter

**Watermelon, Lime, Tajin (GF/VG)**  
\*Available seasonally

## PACIFIC RIM BUFFET

*(Minimum 25 people)*

**\$58 per guest**

**Butter Lettuce Wraps (GF)**  
tofu or chicken, vegetables, scallion, chile glaze

**Thai Style Green Bean Salad (GF)**  
fish sauce vinaigrette, peanuts, cilantro

**Yaki Soba Salad**  
shrimp, tomato, carrot, asparagus, cilantro

**Black Pepper & Garlic Chicken Breast (GF)**  
rice noodles

**Miso Glazed Salmon (GF)**

**Beef Tenderloin Medallions (GF)**  
bulgogi glaze, sprouts, scallions

**Vegetable Stir Fry (GF/VG)**

**Basmati Rice (GF/VG)**

ALEX ELISE



HANNAH TURNER



ALEX ELISE



VICTORIA CARLSON PHOTOGRAPHY



## THE HIGH DESERT BUFFET

(Minimum 25 people)

\$56 per person

Antipasto Salad (GF/VG)  
basil, balsamic, extra virgin olive oil

Caesar Salad  
parmesan reggiano, caesar dressing,  
focaccia croutons

Chicken Cobb Salad (GF)

Grilled Strip Loin (GF)  
rosemary potatoes, caramelized onion

Grilled Mary's Chicken (GF)  
mushroom ragout

Pan Fried Steelhead Salmon (GF)  
lemon butter, herbs

Au Gratin Potatoes (GF/V)

Roasted Vegetables (GF/VG)

## THE SEAFOOD BUFFET

(Minimum 25 people)

\$75 per person

House Smoked Salmon\* (GF)  
capers, minced red onion, dill crème fraiche

Grilled Shrimp Cocktail (GF)  
bloody mary cocktail sauce

Dungeness Crab Hushpuppies

Mixed Green Salad (GF/VG)

Grilled Vegetable Salad (GF/V)  
feta, oregano vinaigrette

Clams, Mussels, Linguisa, Shrimp Paella (GF)

Grilled Northwest Salmon\* (GF)  
corn, zucchini, tomato, basil

Blackened Alaskan Halibut\* (GF)  
lemon butter, italian parsley

Roasted Fingerling Potato (GF/VG)

Steamed Vegetables (GF/VG)

## BUILD-YOUR-OWN BUFFET

(Minimum 25 people)

\$70 per person

### SELECT 2 SALADS

Mixed Greens (GF/VG)

Caesar Salad

Baby Kale (GF/V)

Seasonal Antipasto (GF/VG)

### SELECT 1 STARCH

Basmati Rice (GF/VG)

Roasted Fingerlings (GF/VG)

Au Gratin Potatoes (GF/V)

White Cheddar Mac & Cheese (V)

### SELECT 1 VEGETABLE SIDE

Grilled Broccolini (GF/VG)

Heirloom Carrots (GF/VG)

Seasonal Vegetable (GF/VG)

Winter (Dec-Feb):

winter squash | brussel sprouts | parsnips

Spring (Mar-May):

asparagus | snaps peas | clipped carrots

Summer (Jun-Aug):

corn | green beans | summer squash

Fall (Sept-Nov):

broccolini | heirloom carrots | cauliflower

### SELECT 3 ENTRÉES & 1 SAUCE PER

Potato Crusted Halibut\* (GF)

**saucés:** vegetable relish, basil aioli,  
or roasted tomato jam

Northwest Salmon\* (GF)

**saucés:** lemon- herb butter, caper-tarragon  
cream, or miso glaze

Roast Half Chicken (GF)

**saucés:** natural jus, mushroom  
ragout, or succotash

New York Striploin (GF)

**saucés:** classic braising reduction,  
smoked onion jus, or bordelaise sauce

Roasted Pork Loin (GF)

**saucés:** fresh fruit chutney, honey  
mustard glaze, or shallot jus

Tenderloin Medallions (GF)

**saucés:** cabernet demi, caramelized  
shallot butter, or porcini jus

Grilled Cauliflower Steak (GF/VG)

Sesame Vegetable Stir Fry (GF/VG)





## HOT CARVED ITEMS

### Roast Pork Loin

grilled apple hazelnut stuffing

**\$10 per person**

### Roasted Breast of Turkey (GF)

cranberry chutney

**\$10 per person**

### Garlic & Herb Crusted Prime Rib of Beef (GF)

horseradish cream,  
red wine rosemary jus

**\$18 per person**

### Roast Beef Tenderloin

mushroom duxelle, puff pastry

**\$20 per person**

### Honey Glazed Country Ham (GF)

sweet & hot mustards

**\$10 per person**





# LATE NIGHT SNACKS

*(available anytime)*

**Tortilla Chips (GF/VG)**  
salsa fresca, black bean roasted corn salsa  
**\$7 per person**

**Assorted Ranch-Made Cookies (\*GF)**  
**\$36 per dozen**

**Double Chocolate Chunk Brownies (\*GF)**  
**\$36 per dozen**

**Warm Pretzels (VG)**  
assorted mustards  
**\$60 per dozen**

**Pulled Pork Sliders (\*GF)**  
house bbq sauce, carolina gold  
**\$48 per dozen**

**Tacos (GF)**  
carnitas, fish, chicken  
**\$48 per dozen**

**Fries or Onion Rings (V)**  
chipotle ketchup, traditional fry sauce, buttermilk ranch  
**\$7 per person**

**Grilled Flatbreads**  
- *Choose 2* -  
Prosciutto & Brie  
Pepperoni & Mozzarella  
Arugula, Basil & Figs (V)  
Olive, Hummus & Peppers (V)  
**\$48 per dozen**

**Smash Burger Sliders (\*GF)**  
elk or beef, cheddar  
**\$56 per dozen**

All prices are subject to a 23% gratuity.  
Prices and selections may change without notice.

# DESSERTS

## PLATED DESSERTS

- Select 1 -

### Almond Frangipane Tart

seasonal fruit, candied almond, chantilly

\$12

### Buttermilk Panna Cotta

huckleberry compote, white chocolate feuilletine

\$12

### Strawberry Mousse

vanilla chiffon, chocolate mirror glaze

(\*GF)

\$12

### Vegan Chocolate Tart

fresh raspberries, vanilla raspberry coulis

\$14

### Brown Butter Blondie Skillet

vanilla ice cream, butterscotch sauce, candied pecans, white chocolate

(\*GF)

\$10

### Lemon Blueberry Cheesecake

lemon curd, meringue, blueberry compote

(\*GF)

\$10

## BARS & COOKIES

\$36 per dozen

Chocolate Chunk Brownie

Chocolate Chip Cookie

maldon salt

White Chocolate Blondie

## GLUTEN FREE & VEGAN

### BARS & COOKIES

\$60 per dozen

Vegan Brownie (VG)

Vegan Gluten-Free Brownie (GF/VG)

Gluten-Free Blondie (GF)

Vegan Chocolate Chip Cookie (VG)

maldon salt

Gluten-Free Chocolate Chip Cookie (GF)

maldon salt

## DESSERT DISPLAYS

+\$2 per person for gluten free & vegan

- Select a display & 3 flavors -

### INDIVIDUAL CAKES

(1 piece per person)

\$11 per person

Carrot Cake (\*GF)

cream cheese frosting, candied pecans  
(\*GF)

Old Fashion Dark Chocolate Cake (\*GF or VG)

chocolate frosting, cocoa nibs

Vanilla Cake (\*GF or VG)

italian buttercream

“Love” Cake (\*GF)

rose, pistachio, vanilla glaze

### INDIVIDUAL PIES

(1 piece per person)

\$11 per person

Lemon

toasted brown sugar meringue,  
candied lemon peel

Caramel Apple

dutch crunch

Chocolate Cream

vanilla bean chantilly

Blueberry

cardamom chantilly

### DESSERT TUMBLERS

(1.5 pieces per person)

\$10 per person

Chocolate Mousse (\*GF)

chiffon crumbs

Key Lime (\*GF)

graham crumbs, vanilla chantilly

Cheesecake (\*GF)

blueberry compote

Shortcake (\*GF)

strawberry, whip cream, vanilla chiffon crumbs

### COVERED-IN-CHOCOLATE

(1.5 pieces per person)

\$12 per person

Chocolate Covered Strawberries (\*GF)

white, milk, or dark chocolate

Milk Chocolate Covered Pretzel (\*GF)

chocolate sprinkles

Dark Chocolate Covered Shortbread (\*GF)

hazelnuts

White Chocolate Covered Rice Crispy Treats (\*GF)

funfetti sprinkles







# WEDDING CAKES

## HALF SHEET CAKE

\$700

- Serves 70 -

### CAKE FLAVORS

chocolate chiffon  
lemon chiffon  
carrot  
vanilla chiffon

### FROSTING

vanilla italian meringue buttercream  
flavors available upon request

### FILLING

fresh seasonal berries & vanilla cream  
lemon curd & vanilla cream  
chocolate mousse  
cream cheese frosting

## CUTTING CAKE

\$12 per serving | +\$50 for tiered

- 6" serves 20 -

- 8" serves 25 -

- 10" serves 49 -

### CAKE FLAVORS

chocolate chiffon  
lemon chiffon  
carrot  
vanilla chiffon

### FROSTING

vanilla italian meringue buttercream  
flavors available upon request

### FILLING

fresh seasonal berries & vanilla cream  
lemon curd & vanilla cream  
chocolate mousse  
cream cheese frosting

## VEGAN CUTTING CAKE

\$14 per serving | +\$50 for tiered

- 6" serves 20 -

- 8" serves 25 -

- 10" serves 49 -

### CAKE FLAVORS

old fashioned chocolate (VG)  
vanilla (VG)  
funfetti (VG)

### FROSTING

vanilla bean (VG)  
dark chocolate (VG)

### FILLING

fresh fruit (VG)  
chocolate ganache (VG)



---

Outsourced dessert fee: \$4 per person

---

\*There is an additional cost to the per guest price for special flavors, decorations and materials.  
All prices are subject to a 23% gratuity. Prices and selections may change without notice.





# BEVERAGES

## NON-ALCOHOLIC OPTIONS

Assorted Soda  
\$3

Arnold Palmer  
\$45 per gallon

Ranch Lemonade  
\$45 per gallon

Sisters Coffee  
& Organic Smith Tea  
\$65

Hot Chocolate  
\$65 per gallon

Hot Apple Cider  
\$65 per gallon

Crux NA Beer  
\$7

*See page 23  
for Mocktails*



JULIANNE BRASHER



VICTORIA CARLSON



VICTORIA CARLSON



# WINE & BEER

## WINE

King Estate Winery Pinot Gris  
OR | \$39

Wild Roots Pinot Gris  
OR | \$40

7 Hills Sauvignon Blanc  
WA | \$33

Stoller Chardonnay  
OR | \$35

Adelsheim Staking Claim Chardonnay  
OR | \$77

Wild Roots Rosé  
OR | \$34

Stoller Pinot Noir Rosé  
OR | \$34

Cline Farmhouse Red Blend  
CA | \$34

Willamette Valley Founders Pinot Noir  
OR | \$35

Domain Drouhin Pinot Noir  
OR | \$90

Foris Vineyards Cabernet Sauvignon  
OR | \$38

Kiona Vineyards Cabernet Sauvignon  
WA | \$65

## SPARKLING

Domain St. Michelle Brut  
WA | \$32

Chemistry Pinot Noir Rosé Bubbles  
OR | \$33

Lunetta Prosecco  
Italy | \$34

Tattinger Champagne  
France | \$99

## DOMESTIC BEER

Coors  
\$6

Coors Light  
\$6

## MICROBREWS & IMPORTS

Modelo Especial  
\$7

Stella Artois  
\$7

Deschutes Brewery  
\$7

10 Barrel Brewery  
\$7

Crux NoMo (NA)  
\$7

## CIDERS & SELTZERS

White Claw  
\$7

Two Towns Cider  
\$7

High Noon  
\$9

## BEER KEGS

Domestic Beer | Pony Keg  
**\$350** (approximately 62 pints)

Domestic Beer | Full Keg  
**\$550** (approximately 120 pints)

Microbrews & Imports | 1/6 Barrel Keg  
**\$275** (approximately 40 pints)

Microbrews & Imports | Full Keg  
**\$700** (approximately 120 pints)



# SPIRITS & COCKTAILS

RP IMAGERY

## SPIRITS

**TIER ONE | \$12**

**TIER TWO | \$14**

**TIER THREE | \$16**

### VODKA

Timberline  
Stolichnaya

Tito's  
Kettle One

North Sister  
Grey Goose  
Belvedere

### GIN

Beefeater  
Wild Roots

Tanqueray  
Bombay Sapphire Dry

Hendrick's  
Botanist

### RUM

Bacardi  
Captain Morgan Spiced

Kraken Spiced Rum  
4 Spirits Rum

Smith & Cross  
Banks 5 Island

### BOURBON & WHISKEY

Kilbeggan Irish  
Four Roses Bourbon  
Seagram's VO Canadian

Bulleit Bourbon & Rye  
Maker's Mark  
Jameson Irish  
Crown Royal

Basil Hayden  
Elijah Craig 12-year  
Tullamore Dew 12-year Irish  
Caribou Crossing Canadian

### SCOTCH

Dewar's White Label  
Johnnie Walker Red

Glenfiddich 12-year  
Glenlivet 12-year

### TEQUILA

Exotico Blanco & Reposado

Cazadores Silver & Reposado  
Luna Azul Anejo

Patron Blanco & Reposado  
Casamigos Blanco,  
Reposado, & Anejo



## SIGNATURE COCKTAILS

Served with Tier One liquor (see left)

### VODKA

#### Pomegranate Vodka Fizz \$14

vodka, pomegranate juice, lime juice, simple syrup, & club soda served in a rocks class with a lime wheel

#### Ginger Basil Vodka Mule \$14

vodka, lime, & ginger syrup topped with ginger beer served in a copper mule mug with a lime wedge

#### Espresso Martini \$15

vodka, cold brew, baileys, kahlua, & simple syrup served in a martini glass

### GIN

#### Lavender Gin Collins \$14

gin, lavender syrup, & club soda served in a collins glass with a lemon wheel

#### Blackberry Gin Bramble \$14

gin, lemon juice, simple syrup, & blackberry liqueur served in a rocks glass with a blackberry

### RUM

#### Ranch Rum Punch \$14

rum, orange juice, pineapple juice, & grenadine served on the rocks in a collins glass with an orange slice & cherry

#### Pineapple Rum Mojito \$14

rum, pineapple juice, lime juice, simple syrup, mint, & club soda served in a collins glass with a lime wedge

### BOURBON & WHISKEY

#### Maple Bourbon Old Fashion \$14

bourbon, maple syrup, & angostura bitters served in a rocks glass with an orange slice & cherry

#### Ranch Bourbon Tea \$14

bourbon, peach nectar, iced tea, & lemon juice served in a rocks glass with a lemon wedge

### TEQUILA

#### Ranch Margarita \$14

tequila, cointreau, lime juice, & agave served in a rocks glass with a salted rim & lime wedge

#### Blood Orange Tequila Fizz \$14

tequila, blood orange, lime juice, agave, & club soda served in a rocks glass with an orange slice

## SIGNATURE MOCKTAILS

#### Citrus Sunset \$7

orange juice, pineapple juice, lemon juice, grenadine, & soda water served in a collins glass with a lemon slice

#### Apple Ginger Fizz \$7

apple juice, ginger syrup, lemon juice, & club soda served in a rocks glass with a lemon slice

### Additional Bars

If a bar is requested at the Big Meadow Pavilion or an additional bar for an event in the Lodge event space, there is a \$400 fee for set up, stocking and operation of the bar which includes one bartender. Additional bartenders may be added at a rate of \$100 per bartender per hour for a minimum of three hours.





NICOLE CATHERINE PHOTOGRAPHY



# Black Butte Ranch®

THERE IS A PLACE

For more information on planning your destination wedding or catered function at Black Butte Ranch, please contact the Catering Sales Manager.

[Events@BlackButteRanch.com](mailto:Events@BlackButteRanch.com) | 866-976-7537 | [BlackButteRanch.com](http://BlackButteRanch.com)