



Black Butte
Ranch®

THERE IS A PLACE

CATERING 2026



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.





ERICA ANN

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, tillamook cheddar,
bacon, tomato, green chile

Breakfast Burritos

scrambled eggs, vegetables,
tillamook 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)

\$39 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)

\$41 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

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)

\$36 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)

\$39 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)

*Available seasonally

Seasonal Fruit Cobbler (V)

PLATED LUNCHES

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

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

Thai BBQ Chicken Satay (GF)
coconut peanut sauce

Roasted Pork Pot Stickers
hoisin dipping sauce, siracha

Teriyaki Beef Skewers (GF)

Prosciutto & Brie Tart

Mushroom Arancini (GF/V)

Dungeness Crab Cakes (GF)
citrus remoulade

Crispy Shrimp (GF)
coconut curry sauce

Bacon Wrapped Dates (GF)
boursin cheese

Beef Tenderloin Sliders
bleu cheese, crispy onion

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

Shrimp Cocktail (GF)

New Potato & Caviar (GF)

Dungeness Crab Deviled Eggs (GF)

Feta & Spinach Twists (V)

Boursin Stuffed Tomato (GF/V)

Antipasto Skewer (GF)

Bacon Jam Bites

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, pickled pepper jam, 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 fraîche

\$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

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

Shrimp Louie (GF)*

tomato, egg, caper, classic louie dressing

*\$1 additional per person

SOUPS

NW Clam Chowder

Roasted Tomato & Basil Bisque (GF/V)

Chilled Tomato Vegetable Gazpacho (GF/VG)

Curry Butternut Squash (GF/VG)

coconut crème fraîche

SEASONAL VEGETABLES

- Select 1 vegetable from your season -

Winter (Dec – Feb) (GF/VG)

1. winter squash
2. brussel sprouts
3. parsnips

Spring (Mar – May) (GF/VG)

1. asparagus
2. snaps peas
3. clipped carrots

Summer (Jun – Aug) (GF/VG)

1. corn
2. green beans
3. summer squash

Fall (Sept – Nov) (GF/VG)

1. broccolini
2. heirloom carrots
3. 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* -
(Parties larger than 130 guests
- select 2 entrees & 1 sauce per entree)

Potato Crusted Halibut* (GF)

saucers: vegetable relish, basil aioli,
or roasted tomato jam

\$59

Northwest Salmon* (GF)

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

\$56

Grilled White Shrimp (GF)

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

\$62

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

saucers: cabernet demi, caramelized
shallot butter, or porcini jus

Market Price

Anderson Valley Rack of Lamb (GF)

saucers: mint jus, almond butter,
or rosemary demi

\$72

Carlton Farms Double Cut Pork Chop (GF)

saucers: fresh fruit chutney, honey mustard
glaze, or shallot jus

\$58

Cowboy Cut Rib Eye Steak (GF)

saucers: horseradish butter, mushroom demi,
or charred scallion pesto

\$74

Certified Angus Beef® Tenderloin (GF)

saucers: cabernet demi, caramelized
shallot butter, or porcini jus

\$72

Braised Beef Short Ribs (GF)

saucers: classic braising reduction,
smoked onion jus, or bordelaise sauce

\$67

Roast Half Chicken (GF)

saucers: natural jus, mushroom ragout,
or succotash

\$52

- 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)

Wagyu Beef Options*

*Available Upon Request

SEAFOOD

Grilled Northwest Salmon* (GF)

Grilled White Shrimp (GF)

Dungeness Crab Cakes* (GF)

*Additional \$5 Per Person

Seared Sea Scallops (GF)

Alaskan Halibut* (GF)

PLATED VEGETARIAN

\$46 per person

Forest Mushroom Lasagna (V)

Grilled Cauliflower Steak (GF/VG)

Tofu Vegetable Rice Bowl (GF/VG)

KIDS MEALS

\$10 per person

Kids Mac & Cheese (V)

Kids Cheese Burger & Fries

Kids Grilled Cheese & Fries (V)





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

THE HIGH DESERT BUFFET

(Minimum 25 people)

\$57 per person

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

Caesar Salad
parmesan reggiano, caesar dressing,
focaccia croutons

Chicken Louie Salad (GF)

Certified Angus Beef® Roasted Strip Loin (GF)
rosemary potatoes, caramelized onion

Grilled Mary's Chicken (GF)
mushroom ragout

Pan Fried Steelhead (GF)
lemon butter, herbs

Au Gratin Potatoes (GF/V)

Roasted Vegetables (GF/VG)



HANNAH TURNER



ALEX ELISE



VICTORIA CARLSON PHOTOGRAPHY

PACIFIC RIM BUFFET

(Minimum 25 people)

\$59 per guest

Butter Lettuce Wraps (GF)

tofu, 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)

THREE FINGER JACK BUFFET

(Minimum 25 people)

\$65 per guest

Power Green Salad

white bean, sunflower seed, hazelnuts, citrus
vinaigrette

Spinach & Arugula Salad (GF)

blue berries, almonds, chevre, seasonal fruit,
raspberry dressing

Certified Angus Beef® Grilled Flat Iron (GF)

red chimichurri

Roasted Mary's Chicken (GF)

caramelized onion butter

Smoked Steelhead (GF/DF)

lemon-caper aioli

Wild Mushroom Pilaf (GF/VG)

Rosemary New 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

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)

Starts at \$70 per person

price varies based on selections

SELECT 2 SALADS

see page 10

SELECT 1 STARCH

see page 10

SELECT 1 VEGETABLE SIDE

see page 10

SELECT 3 ENTRÉES & 1 SAUCE PER

see page 11





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 -

Buttermilk Panna Cotta

huckleberry compote, white chocolate feuilletine

\$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, 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



JULIANNE BRASHER



JULIANNE BRASHER

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

DESSERT TUMBLERS

(1.5 pieces per person)

\$10 per person

Chocolate Mousse (*GF)

chiffon crumbles

Key Lime (*GF)

graham crumbs, vanilla chantilly

Cheesecake (*GF)

blueberry compote

Shortcake (*GF)

strawberry, whip cream, vanilla chiffon crumbles

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

CUTTING CAKE

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

- 6" serves 20 -
- 8" serves 25 -
- 10" serves 49 -

HEART SHAPED CAKE

\$12 per serving

- 8" serves 25 -
- 10" serves 49 -

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

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)

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 NoMo NA Beer
\$7

Corona NA Beer
\$7

See page 23 for Mocktails



WINE & BEER

WINE

Stoller Pinot Noir Rosé
OR | \$30

Del Rio Chardonnay
OR | \$30

Twenty Acres Chardonnay
CA | \$30

Bergstrom Old Stones Chardonnay
OR | \$80

Starmont Sauvignon Blanc
CA | \$27

King Estate Winery Pinot Gris
OR | \$36

The Harrison Pinot Noir
OR | \$35

Lingua Franca Avni Pinot Noir
OR | \$60

Domain Drouhin Pinot Noir
OR | \$80

Daou Cabernet Sauvignon
CA | \$38

Duckhorn Cabernet Sauvignon
CA | \$65

Silver Oak Alexander Valley Cabernet Sauvignon
CA | \$110

SPARKLING

Argyle Brut Rosé
OR | \$30

Graham Beck Brut – South Africa
RSA | \$42

Tattinger Champagne – France
FR | \$100

Dom Perignon – France
FR | \$395

DOMESTIC BEER | \$6

Coors

Coors Light

MICROBREWS & IMPORTS | \$7

Modelo Especial

Corona

Heineken

Deschutes Brewery
Fresh Squeezed IPA
Fresh Haze IPA
King Crispy Pilsner
Black Butte Porter

Crux Brewery
Crux Pilz
Half A Brain Hazy IPA
Grade A IPA
PCT Porter

Boneyard RPM IPA

CIDERS & SELTZERS | \$7

White Claw
Variety

Two Towns Cider
Marionberry
Apple

High Noon | \$9
Variety

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

SPIRITS

TIER ONE | \$12

TIER TWO | \$14

TIER THREE | \$16

VODKA

Timberline
Stolichnaya

Tito's
Ketel 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

Real Del Valle
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

Cascade Lavender Lemonade \$14

vodka, lavender syrup, fresh lemon juice, & soda water served in a rocks class with a lemon wheel

Juniper Ridge Fizz \$14

vodka, elderflower liqueur, fresh lime juice, topped with sparkling wine, served in a wine glass with fresh mint or rosemary sprig garnish

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

Marionberry Mojito \$14

white rum, marionberry syrup, lime juice, mint, & soda water, garnished with a lime

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

High Desert Paloma \$14

blanco tequila, fresh grapefruit juice, lime juice, agave nectar & topped with soda water served in a rocks glass with a lime wheel

SIGNATURE MOCKTAILS

Citrus Sunset \$7

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

Wildflower Sparkler \$7

fresh lemonade, honey or lavender syrup, topped with sparkling water, served in a collins glass & garnished with a lemon wheel & edible flower

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.



GALLIVAN PHOTO





**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 | 866-976-7537 | BlackButteRanch.com