Black Butte Ranch®

THERE IS A PLACE

CATERING 2027



GALLIVAN PHOTO

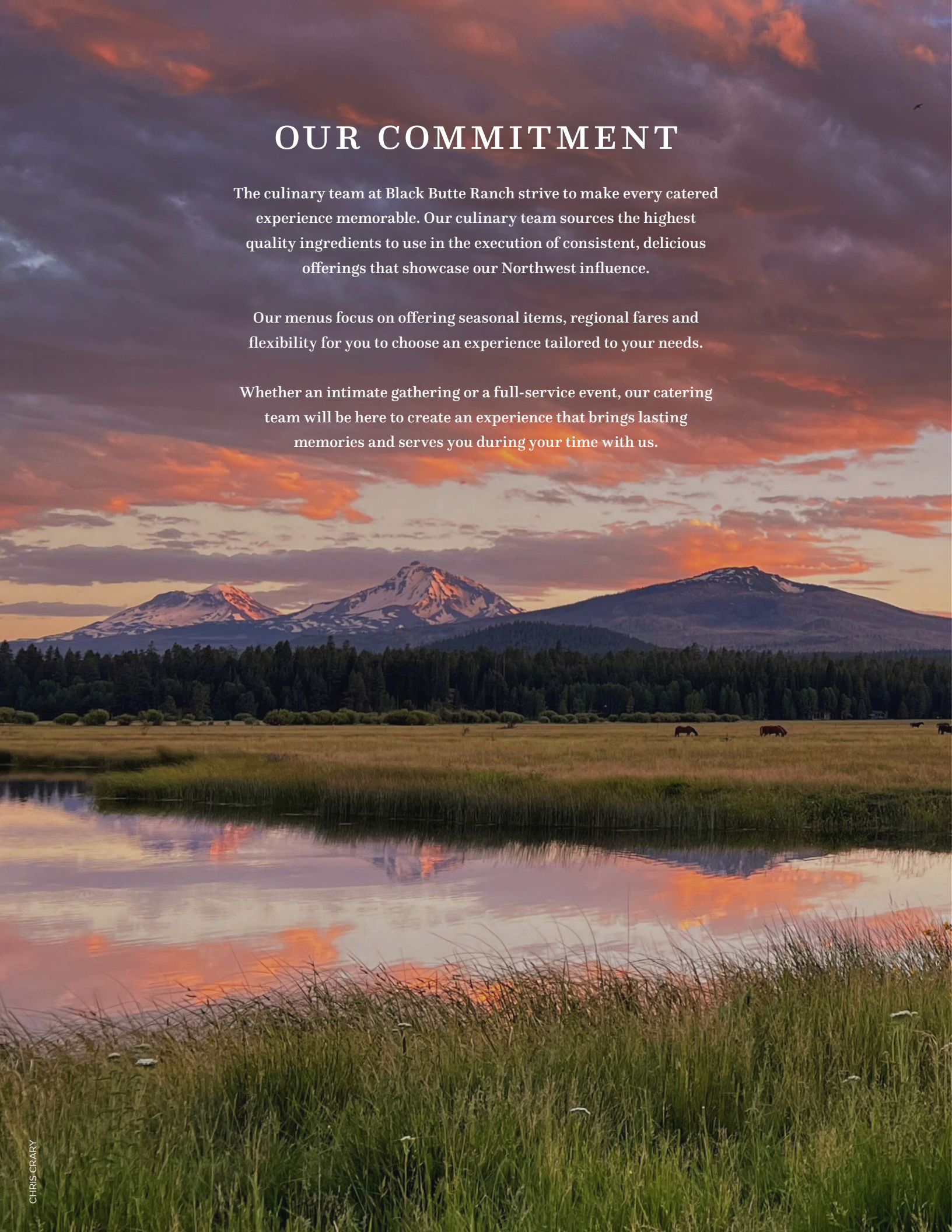
11/13/26 V1

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.



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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 24% gratuity. Prices and selections may change without notice.



BREAKFAST

RANCH CONTINENTAL
$22 per person

Sisters Coffee, Tea & Fresh Juice

Seasonal Fruit (GF/VG)

Fresh Baked Breakfast Pastries (*GF)

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)

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

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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)

Individual Yogurts (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 (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)

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

Home Fries (GF/VG)

Pepper Bacon, Sausage (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 & Salami 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, dijonnaise, hoagie roll

Chicken Caesar Wrap
grilled chicken, romaine, parmesan reggianno, 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

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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 reggianno
$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)
diced tomato, balsamic, basil

Ahi Tuna & Avocado Tartare
crispy wonton

Hamachi Crudo (GF/DF)
seasonal citrus

Shrimp Cocktail (GF)

New Potato & Caviar (GF)

Dungeness Crab Deviled Eggs (GF)

Spanakopita (V)

Boursin Stuffed Tomato (GF/V)

Antipasto Skewer (GF)

Bacon Jam Bites

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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 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


CARLOS HERNANDEZ


JULIANNE BRASHER



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 fraiche

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)

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ENTRÉE SELECTIONS

- Select 3 entrée & 1 sauce per entree -
(Parties larger than 130 guests
- select 2 entrées & 1 sauce per entrée)

Potato Crusted Halibut* (GF)
sauces: vegetable relish, basil aioli, or roasted tomato jam
$62

Northwest Salmon* (GF)
sauces: lemon- herb butter, caper-tarragon cream, or miso glaze
$58

Grilled White Shrimp (GF)
sauces: coconut curry, mustard-chile glaze, or citrus butter sauce
$62

Certified Angus Beef® NY Striploin & Dungeness Crab (GF)
sauces: cabernet demi, caramelized shallot butter, or porcini jus
Market Price

Anderson Valley Rack of Lamb (GF)
sauces: mint jus, almond butter, or rosemary demi
$72

Carlton Farms Double Cut Pork Chop (GF)
sauces: fresh fruit chutney, honey mustard glaze, or shallot jus
$58

Cowboy Cut Rib Eye Steak (GF)
sauces: horseradish butter, mushroom demi, or charred scallion pesto
$76

Certified Angus Beef® Tenderloin (GF)
sauces: cabernet demi, caramelized shallot butter, or porcini jus
$72

Braised Beef Short Ribs (GF)
sauces: classic braising reduction, smoked onion jus, or bordelaise sauce
$67

Roast Half Chicken (GF)
sauces: natural jus, mushroom ragout, or succotash
$52

- or -

RANCH DUOS

- Select 1 meat, 1 seafood, & 1 sauce per -
$74 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)

*Available seasonally May-October.



EVENING BUFFETS

Buffet pricing includes assorted fresh baked bread and butter.

RANCH BBQ BUFFET

(Minimum 25 people)

$52 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)

$58 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 Salmon (GF)
lemon butter, herbs

Au Gratin Potatoes (GF/V)

Roasted Vegetables (GF/VG)







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Mediterranean Buffet

(Minimum 25 people)

$60 per guest

Panzanella Salad (DF)
heirloom tomato, cucumber, basil, red onion, baguette

Classic Greek Salad (GF)
romaine, cucumber, pickled pepper, olive, crispy chic peas, feta, tomato

Antipasto Salad (V)
grilled vegetables, caper, balsamic

Tandoori Style Chicken (GF)
garlic, ginger, tzatziki

Lemon Pepper Salmon (GF)
gremolata, fried capers, tabouli

Spiced lamb chops (GF)
harissa yogurt, lemon, cilantro

Grilled Vegetable Medley (V)
eggplant, bell pepper, squash, zatar, evo

Jasmine Rice Pilaf (V)
saffron, herbs

THREE FINGER JACK BUFFET

(Minimum 25 people)

$66 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)

$80 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

Shellfish Boil (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

*Available seasonally May-October



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

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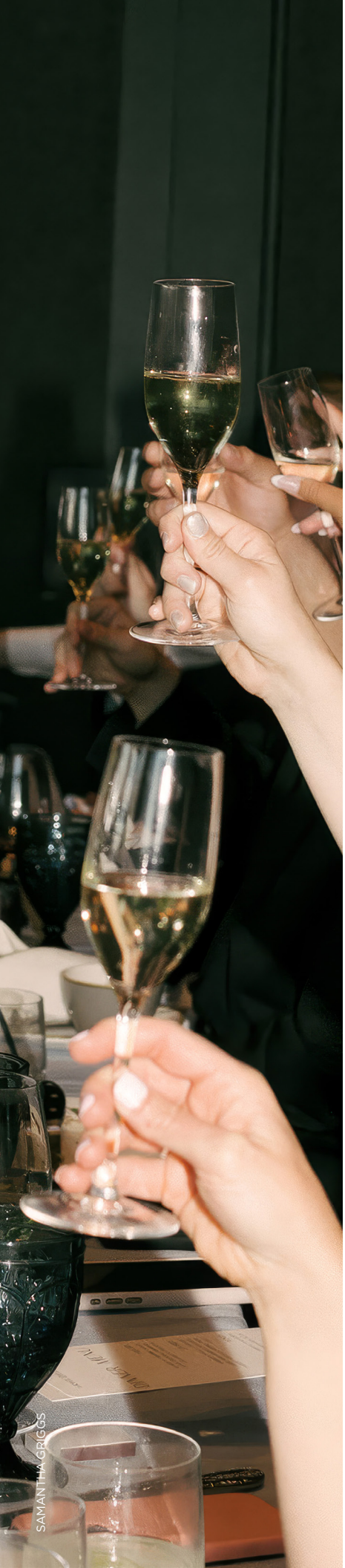

LATE NIGHT SNACKS

(available anytime)

Mini Waffles
butter, jam, syrup assorted
$8 per person

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

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

Nacho Bar
$10 per person
protein options - choice of chicken or pork
$3 per person

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

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DESSERTS

PLATED DESSERTS

- Select 1 -

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 Gluten-Free Brownie (GF/VG)

Gluten-Free Blondie (GF)

Vegan Chocolate Chip Cookie (VG)
maldon salt

Gluten-Free Chocolate Chip Cookie (GF)
maldon salt





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DESSERT DISPLAYS

+$2 per person for gluten free & vegan

- Select a display & 3 flavors -

INDIVIDUAL CAKES

(1 piece per person)
Cakes can be made Vegan or GF upon request
$11 per person

Carrot Cake
cream cheese frosting, candied pecans
(*GF)

Old Fashion Dark Chocolate Cake
chocolate frosting, cocoa nibs

Vanilla Cake
italian buttercream

“Love” Cake
rose, pistachio, vanilla glaze

INDIVIDUAL PIES

(1 piece per person)
$11 per person

Lemon
toasted meringue,
candied lemon peel

Caramel Apple
dutch crunch

Chocolate Cream
vanilla bean chantilly

DESSERT TUMBLERS

(1.5 pieces per person)
Tumblers can be made Vegan or GF upon request
$10 per person

Chocolate Mousse
chiffon crumbles

Key Lime
graham crumbs, vanilla chantilly

Cheesecake
blueberry compote

Shortcake
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







JULIANNE BRASHER

WEDDING CAKES

Vegan or GF available upon request for upcharge

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 OPTIONS

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
strawberries & cream







Outsourced dessert fee: $4 per person

*There is an additional cost to the per guest price for special flavors, decorations and materials.
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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 Sunset
Summit Hazy IPA NA
$6

Athletic Brewing Upside
Dawn Golden Ale NA
$6

See page 23 for Mocktails







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WINE & BEER

WINE

Starmont Sauvignon Blanc
CA | $27

Stoller Chardonnay
OR | $30

Sonoma-Cutrer Chardonnay
CA | $35

King Estate Pinot Gris
OR | $35

Bergstrom Old Stones Chardonnay
OR | $80

Stoller Pinot Noir Rosé
OR | $30

Lange Classique Pinot Noir
OR | $35

Daou Cabernet Sauvignon
CA | $38

Hedges Red Mountain Red Blend
WA | $45

Ken Wright Willamette Valley Pinot Noir
OR | $55

Duckhorn Cabernet Sauvignon
CA | $65

Domaine Drouhin Pinot Noir
OR | $80

Silver Oak Alexander Valley Cabernet Sauvignon
CA | $110

BEER KEGS

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

Domestic Beer | Full Keg
$525 (approximately 120 pints)

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

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

SPARKLING

Avissi Prosecco - Italy
ITA | $34

Graham Beck Brut – South Africa
RSA | $42

Argyle Brut Rosé
OR | $42

Tattinger Champagne – France
FR | $100

Dom Perignon Champagne – France
FR | $395

Martinelli's Sparkling Apple Cider NA
USA | $15

DOMESTIC BEER | $6

Coors

Coors Light

MICROBREWS & IMPORTS | $7

Modelo Especial

Corona Extra

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

Crux Brewery
- Crux Pilz

Boneyard RPM IPA

CIDERS & SELTZERS | $7

White Claw
- Assorted

Two Towns Cider
- Marionberry
- Apple

High Noon | $9
- Assorted



SPIRITS & COCKTAILS

SPIRITS

	TIER ONE | $12	TIER TWO | $14	TIER THREE | $16
VODKA	Sun Ranch	Tito's	Grey Goose
GIN	Sun Ranch	Tanqueray	Hendrick's
RUM	Bacardi Superior Captain Morgan Spiced	Kraken Black Spice Planteray 3 Stars	Appleton Estate 8-Year Banks 5 Island
BOURBON & WHISKEY	Bushmills Original Irish Benchmark Bourbon Seagram's VO Canadian	Bulleit Rye Maker's Mark Four Roses Jameson Irish Crown Royal	Woodford Reserve Bourbon & Rye Jameson Black Barrel Irish Caribou Crossing Canadian
SCOTCH	Dewar's White Label	Monkey Shoulder	Glenlivet 12-year
TEQUILA	Real Del Valle Blanco & Reposado	Cazadores Blanco & Reposado	Casamigos Blanco & Reposado

All prices are subject to a 24% gratuity. Prices and selections may change without notice.

SIGNATURE COCKTAILS

Served with Tier One liquor (see left)

VODKA

Wildflower Vodka Sparkler $14
vodka, lavender syrup, fresh lemon juice, & soda water served in a rocks glass with a lemon wheel

Espresso Martini $17
vodka, coffee liqueur, & stumptown cold brew concentrate, shaken & served in a martini glass with three coffee beans

SPRITZ

Lakeside Spritz $14
aperol, prosecco, & soda water served in a collins glass with a lemon wheel

RUM

Spiced Rum Mule $14
captain morgan spiced rum, ginger beer, & fresh lime juice, served on the rocks in a collins glass with a lemon wheel

BOURBON & WHISKEY

Maple Bourbon Old Fashion $15
bourbon, maple syrup, & orange bitters served in a rocks glass with an orange slice & cherry

High Desert Whiskey Sour $14
bourbon, fresh lemon juice, simple syrup, & aromatic bitters served in a rocks glass with a lemon wheel

TEQUILA

Ranch Margarita $14
tequila & filthy margarita mix served in a rocks glass with a salted rim & lime wedge

High Desert Paloma $14
blanco tequila, grapefruit juice, fresh lime juice, agave syrup & topped with soda water served in a rocks glass with a grapefruit wedge

SIGNATURE MOCKTAILS

Citrus Sunset $8
orange juice, pineapple juice, lemon juice, grenadine, & sparkling water served in a collins glass with a lemon slice

Wildflower Sparkler $8
lavender syrup, fresh lemon juice, 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.





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.

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