

# BANQUET MENUS



**SALISHAN**

COASTAL LODGE

BY SCP HOTELS

# CONTENTS

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|                                  |    |
|----------------------------------|----|
| The Story of Salishan            | 2  |
| Culinary Experiences at Salishan | 2  |
| Breakfast                        | 3  |
| All Day Meeting Packages         | 5  |
| Breaks                           | 6  |
| Lunch                            | 8  |
| Receptions                       | 11 |
| Dinner                           | 14 |
| Specialty Dietary Options        | 17 |
| Bar Menu                         | 18 |
| Banquet Policies                 | 19 |

# THE STORY OF SALISHAN

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In 1965, from a vision to create an oasis of luxury on the Oregon Coast, a legend was born. Unquestionably a success, over the years Salishan earned its fabled status and set the bar for Hospitality on the Oregon

## **As time marched on, a new class of travelers and adventure-seekers emerged:**

People who respect the planet as deeply as they care for their own personal wellness.

People who value experiences over things.

People who seek adventure and adrenaline as well as relaxation and reflection.

People who appreciate tranquility and solitude as much as camaraderie and personal connections.

People for whom Salishan was made.

## **CULINARY EXPERIENCES**

Guests will experience casual coast-to-table dining with seasonal items provided by local partners. Camaraderie and personal connections will grow in our warm and unpretentious settings. Featuring some of the most scenic, spacious, and beautifully appointed venues and ballrooms on the

# CONTINENTAL/BUFFET BREAKFAST BREAKFAST

## SALISHAN EXPRESS

\$21 PER PERSON

Freshly Brewed Coffee, Assorted Fruit Juices and Teas

Cereal

Assorted Freshly Baked Muffins and Pastries

Assorted Individual Yogurts

Seasonal Fruit

ENHANCE YOUR BREAKFAST BY ADDING ANY ITEM FROM OUR BREAKFAST ENHANCEMENTS

## POWER UP

\$31 PER PERSON

Freshly Brewed Coffee, Assorted Fruit Juices and Teas

Seasonal Fruit and Berries

Bagels with Smoked Salmon Lox  
**Red Onion, Tomato, Capers, Cream Cheese**

Croissants

Organic Granola with Dried Fruit Medley

ENHANCE YOUR BREAKFAST BY ADDING ANY ITEM FROM OUR BREAKFAST ENHANCEMENTS

## HEALTHY START

\$26 PER PERSON

Freshly Brewed Coffee, Assorted Fruit Juices and Teas

Assorted Muffins

Hard Boiled Eggs

Assorted Salts and Fresh Cracked Pepper

Steel Cut Oatmeal

Low-Fat Greek Yogurt

Sliced Seasonal Fruit

Assorted Fruit Smoothies

ENHANCE YOUR BREAKFAST BY ADDING ANY ITEM FROM OUR BREAKFAST ENHANCEMENTS

## SALISHAN BREAKFAST BUFFET

\$34 PER PERSON

Freshly Brewed Coffee, Assorted Fruit Juices and Teas

Assorted Breakfast Pastries

Seasonal Fruit

Farm Fresh Scrambled Eggs  
Tillamook Cheddar Cheese on the side

Breakfast Potatoes

Applewood Smoked Bacon

Breakfast Sausage

ENHANCE YOUR BREAKFAST BY ADDING ANY ITEM FROM OUR BREAKFAST ENHANCEMENTS

Prices are Subject to Change. A Customary 24% Service Charge will be Added to Price. Breakfast Buffet Minimum of Twenty (20) People Required; Groups Under Twenty (20) will be Charged an Additional \$8.00 Per Person. Continental Breakfast Minimum of Twenty (20) People Required; Groups Under Twenty (20) will be Charged an Additional \$5.00 Per Person.

# BREAKFAST

## BREAKFAST ENHANCEMENTS

*per person (pp) | each (ea) | per dozen (dz)*

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|  |              |
|--|--------------|
| <b>Bagels with Smoked Salmon Lox</b><br>Egg, Red Onion, Tomato, Capers, Cream Cheese           | <b>18/pp</b> |
| <b>Applewood Smoked Bacon or Breakfast Sausage</b>   | <b>10/pp</b> |
| <b>Brioche French Toast</b><br>Assorted Syrups   | <b>10/pp</b> |
| <b>Buttermilk Pancakes</b><br>Marionberry Compote  | <b>10/pp</b> |
| <b>Biscuits and Country Gravy</b>  | <b>12/pp</b> |
| <b>Farm Fresh Scrambled Eggs</b><br>Cheese on the Side   | <b>8/pp</b>  |
| <b>Bacon, Egg, and Cheese on English Muffin</b>  | <b>12/pp</b> |
| <b>Steel Cut Oatmeal</b>   | <b>10/pp</b> |
| <b>Build Your Own Parfait</b><br>Organic Granola, Greek Yogurt, Fresh and Dried Seasonal Fruit | <b>14/pp</b> |
| <b>Hard Boiled Eggs</b>  | <b>20/dz</b> |
| <b>Bagels with Cream Cheese</b>  | <b>50/dz</b> |

*Prices are Subject to Change. A Customary 24% Service Charge will be Added*

# BREAKFAST

## ACTION STATIONS

*\$150 Attendant Fee*

### Omelet Bar 20

Chef-Prepared Omelets made to order with your choice of fillings: Scallions, Bell Peppers, Mushrooms, Tomatoes, Smoked Salmon, Smoked Ham, Assorted Shredded Cheese

### Waffle or Pancake Station 13

Chef-Prepared Fresh Belgian Waffles or Buttermilk Pancakes with:

Fresh Berries, Whipped Cream, Maple Syrup, Marionberry Syrup, Whipped Butter

## PLATED ALL-AMERICAN

**\$28 PER PERSON**

**Freshly Brewed Coffee, Assorted Fruit Juices and Teas**

**Seasonal Fresh Fruit**

**Farm Fresh Scrambled Eggs**

**Choice of Applewood Smoked Bacon or Breakfast Sausage**

**Breakfast Potatoes**

## BOX BREAKFAST

**\$25 PER PERSON**

**Bottled Water**

**Choice of Two (2) of the Following Sides for Entire Group:**

- Apple
- Banana
- Yogurt
- Granola
- House-made Muffins

**Choice of One (1) of the Following:**

English Muffin with Bacon or Sausage or House-Made Ham, Tillamook Cheddar Cheese and Scrambled Eggs

Breakfast Burrito with Scrambled Eggs, Bacon, Tillamook Cheddar Cheese, Potatoes and Ranchero Sauce

Lox and Bagels, Tomato, Egg, Red Onion, Capers with Cream Cheese (additional \$10 per person)

*Prices are Subject to Change. A Customary 24% Service Charge will be Added to Price. Action Station Required Twenty (20) Person Minimum; Must be Accompanied by Continental, Buffet or Plated Breakfast.*

# ALL-DAY MEETING PACKAGES

## FOGARTY CREEK

\$88

### Continental Breakfast

Freshly Brewed Coffee, Assorted Fruit Juices and Teas  
Assorted Muffins  
Hard Boiled Eggs with Assorted Salts and  
Fresh Cracked Pepper  
Steel Cut Oatmeal  
Low Fat Greek Yogurt  
Seasonal Fruit  
Assorted Fruit Smoothies

### Morning Break

Breakfast Pastries, Assorted Fruit

### Lunch Buffet

Freshly Brewed Coffee and Assorted Teas  
Soup D'Jour  
Assorted Potato Chips  
Mixed Organic Greens, Tomato, Cucumber,  
Shaved Radish, Citrus Vinaigrette  
Roasted Turkey, Bacon, Avocado, Roasted Garlic  
Aioli on Freshly Baked Bread  
Salami, Prosciutto, Mortadella, Fresh Mozzarella,  
Pesto Aioli on Freshly Baked Bread  
Classic Caprese, Tomatoes, Fresh Mozzarella,  
Pesto Aioli on Freshly Baked Bread  
Assorted Cookies and Brownies

### Afternoon Break

Freshly Popped Popcorn with Organic  
Butter and Sea Salt

## GLENEDEN BEACH

\$99

### Breakfast Buffet

Freshly Brewed Coffee, Assorted Fruit Juices and  
Teas Assorted Breakfast Pastries  
Fresh Fruit  
Scrambled Eggs with Tillamook Cheddar  
Cheese on the Side  
Breakfast Potatoes  
Apple Wood Smoked Bacon  
Breakfast Sausage

### Morning Break

Build Your Own Parfait; Organic Granola, Greek  
Yogurt, Seasonal Fruit

### Lunch Buffet

Freshly Brewed Coffee and Assorted Teas  
Soup D'Jour  
Assorted Potato Chips  
Roasted Beet Salad with Briar Rose Goat Cheese,  
Sherry Vinaigrette  
Buffalo Chicken Wrap, Blue Cheese Dressing,  
Flour Tortilla  
Chicken Caesar Wrap in Tortilla  
Mediterranean Style Grilled Vegetables, Fresh  
Basil, Lemon Aioli on Spinach Tortilla  
Chef's Selection of Assorted Mini Desserts

### Afternoon Break

Vegetable Crudit , Pita Chips, Hummus

*Prices are Subject to Change. A Customary 24% Service Charge will be Added to Price. All Day Package Minimum of  
Twenty (20) People Required; Groups Under Twenty (20) will be Charged an Additional \$15.00 Per Person.*

# BREAKS

## SNACKS AND REFRESHERS

### FROM THE BAKE SHOP

|  |       |
|--|-------|
| Assorted Breakfast Pastries                                  | 60/dz |
| Double Fudge Brownies  | 40/dz |
| Assorted Fresh Cookies                                       | 38/dz |
| Large Soft Pretzels with Stone<br>Ground and Yellow Mustards | 12/ea |
| Assorted Mini Desserts                                       | 60/dz |

### FROM THE PANTRY

|  |       |
|--|-------|
| Potato Chips with Creamy<br>Roasted Garlic Dip | 30/bw |
| Corn Tortilla Chips with Salsa                 | 30/bw |
| Individual Bags of Assorted Chips              | 6/ea  |
| Assorted Premium Mixed Nuts                    | 40/lb |
| Dry Roasted Peanuts                            | 22/lb |
| Stick Pretzels                                 | 16/lb |
| Trail Mix                                      | 20/lb |
| Southwest Mix                                  | 18/lb |
| Kettle Corn                                    | 30/bw |
| Popcorn with Butter & Sea Salt                 | 28/bw |
| Assorted Candy Bars                            | 5/ea  |
| Granola Bars                                   | 5/ea  |

### FROM THE KITCHEN

|  |        |
|--|--------|
| Assorted Bagels with Lox and<br>Assorted Cream Cheese    | 18/pp  |
| Sliced Fresh Fruit                                       | 11/pp  |
| Grilled Flat Bread with Hummus                           | 12/pp  |
| Ice Cream Bars   | 8/ea   |
| Whole Fruit  | 4/ea   |
| Assorted Individual Yogurts                              | 5/ea   |
| Assorted Soft Drinks                                     | 5/ea   |
| Bottled Water  | 5/ea   |
| Bottled Specialty Water                                  | 8/ea   |
| Infused Water (Choice of):                               | 34/gal |
| Cucumber and Mint  |        |
| Citrus and Berry Water-<br>melon and Rosemary            |        |
| Orange, Apple, Grapefruit,<br>Cranberry, or Tomato Juice | 21/car |
| Fresh Brewed Coffee (Regular or Decaf)                   |        |
| 1 ½ Gallon (Serves 24-30 People)                         | 90     |
| Tea and Hot Chocolate                                    |        |
| 1 ½ Gallon Tea/Hot Chocolate                             | 80     |
| 1 ½ Iced Tea with Sliced Lemons                          | 75     |

*Per Person (pp) | Each (ea) | Per Dozen (dz) | Per Pound (lb)  
Per Bowl (bw) | Per Gallon (gal) | Carafe (car)*

*Prices are Subject to Change. A Customary 24% Service Charge will be Added*

# BREAKS

## SPECIALTY BREAKS

### SALISHAN SERENITY

\$20

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**Build Your Own Trail Mix**  
Coconut Water, Still and Sparkling Water

### CAMPFIRE EMBERS

\$22

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**Graham Crackers, Marshmallows,**  
**Chocolate Bars, S'mores Sticks**

### MEDITERRANEAN BREEZE

\$22

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**Vegetable Cuité, Pita Chips and Hummus**

### AT THE BALL PARK

\$25

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**Soft Pretzels, Pigs in a Blanket with**  
**Assorted Mustards**

### CHARCUTERIE BOARD

\$30

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**Chef's Selection of Three (3) Different**  
**Cured Meats and Cheeses, Toast Points,**  
**Nuts, Dried Fruit** *(10 Person minimum)*

### LIGHTS, CAMERA, ACTION

\$15

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**Popcorn with Butter and Sea Salt**

### WELLNESS BREAK

\$20

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**Assortment of Berry Smoothies, Yogurt,**  
**and Granola**

### ICE CREAM SHOPPE

\$25

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**Ice Cream Bar: Build Your Own Sundae or**  
**Ice Cream Float**  
*Tillamook Vanilla and Chocolate Ice*  
*Cream with Assorted Sauces and Toppings*

**Price based on 30 minutes. Each additional 30 minutes will add 50% of the menu price, per person**  
*Prices are Subject to Change. A Customary 24% Service Charge will be Added to Price.*

# LUNCH

## LUNCH BUFFET

### CUCINA ITALIANA

\$50

**Freshly Brewed Coffee, Assorted Hot and Iced Tea and Lemonade**

**Spinach and Cheese Tortellini**  
with Artichoke and Pesto Cream

**Choice of Mushroom Ravioli, Spinach, Garlic and Tomatoes or Chicken Piccata**

**Minestrone Soup**

**Caesar Salad**

**Seasonal Vegetables**

**Garlic Bread**

**Espresso Tiramisu**

### IT'S A WRAP

\$54

**Freshly Brewed Coffee, Assorted Hot and Iced Tea and Lemonade**

**Soup Du Jour**

**Mixed Organic Greens**

with Tomato, Cucumber, Shaved Radish, Balsamic

**Orzo Pasta Salad**

with Roasted Red Bell Peppers, Artichoke Heart, Cured Olives, Manchego Cheese

**Assorted Potato Chips**

**Buffalo Chicken Wrap**

with Blue Cheese Dressing on Flour Tortilla

**Chicken Caesar Wrap in Tortilla**

**Mediterranean Style Grilled Vegetables**

with Fresh Basil, Lemon Aioli on Spinach Tortilla

**Assorted Cookies and Brownies**

### SANDWICH SHOPPE

\$54

**Freshly Brewed Coffee, Assorted Hot and Iced Tea and Lemonade**

**Soup Du Jour**

**Assorted Potato Chips**

**Caesar Salad**

**Mixed Organic Greens**

with Tomato, Cucumber, Shaved Radish, Balsamic Vinaigrette

**Choice of up to Three (3) Sandwiches on Freshly Baked Bread:**

Roasted Turkey, Bacon, Avocado, Roasted Garlic Aioli

Roast Beef, Horseradish, Mayonnaise, Oregonzola, Shaved Red Onion

House-Made Ham, Whole Grain Mustard, Caramelized Onion, Gruyere

Classic Caprese, Tomatoes, Fresh Mozzarella, Pesto Aioli

**Seasonal Fruit Cobbler**

*Prices are Subject to Change. A Customary 24% Service Charge will be Added to Price. Lunch Buffet Minimum of Twenty (20) People Required; Groups Under (Twenty) 20 will be Charged an Additional \$10.00 Per Person.*

## BAJA FIESTA

\$52

(20 PERSON MINIMUM)

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**Freshly Brewed Coffee, Assorted Hot and Iced Tea and Lemonade**

**Choice of Two (2) of the Following:**

Chicken Fajitas with Peppers and Onions

Grilled Vegetable Fajitas

Grilled Marinated Skirt Steak *(additional \$5)*

**Arugula Salad**

with Red Onion, Cucumbers, Cheese, Cilantro

Lime Vinaigrette Dressing

**Buffet to Include the Following:**

Black Beans

Spanish Rice

Flour and Corn Tortillas

Tortilla Chips

Fire Roasted Salsa

Shredded Tillamook Cheese

Guacamole

Sour Cream

Tomato

Cilantro Lime Slaw

Tres Leches Cake

## THE MEDITERRANEAN BUFFET

\$52

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**Freshly Brewed Coffee, Assorted Hot and Iced Tea and Lemonade**

**Chicken Piccata**

**Orzo Pasta Salad**

with Roasted Red Bell Peppers, Artichoke Heart, Cured Olives, Manchego Cheese

**Arugula, Cucumber, Tomato, Feta Salad**

with Balsamic Vinaigrette

**Seasonal Vegetables**

**Saffron Basmati Rice**

**Baklava**

## SILETZ BAY BUFFET

\$60

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**Freshly Brewed Coffee, Assorted Hot and Iced Tea and Lemonade**

**Lemon-Herb Local Fish**

**Grilled Chicken Breast**

with Roasted Mushroom Jus

**Mixed Greens**

with Toasted Hazelnuts, Shaved Radishes, Tomatoes and Balsamic Vinaigrette

**Herb-Roasted Yukon Gold Potatoes**

**Seasonal Vegetables**

**Bread and Butter**

**Seasonal Fruit Cobbler**

*Enhance Buffet with Clam Chowder for \$12 Per Person*

*Prices are Subject to Change. A Customary 24% Service Charge will be Added to Price. Lunch Buffet Minimum of Twenty (20) People Required; Groups Under (Twenty) 20 will be Charged an Additional \$10.00 Per Person.*

# LUNCH

## PLATED LUNCH

\$50

**Salishan House Green Salad**

**Chef's Choice Dessert**

**Bread and Butter**

**Freshly Brewed Coffee, Iced and  
Hot Teas, Lemonade**

**Maximum of Two (2) Entrées  
Including One (1) Vegetarian:**

Cobb Salad with Grilled Chicken, Apple Wood  
Smoked Bacon, Tomato, Crumbled Egg, Crumbled  
Bleu Cheese, Local Bleu Cheese Dressing

Mediterranean Salad with Hearts of  
Romaine, Tomatoes, Feta, Cucumber,  
Capers, Croutons, Sherry Vinaigrette

Oven Roasted Chicken Breast, Roasted Mushroom  
Jus, Mashed Potatoes, Roasted Asparagus

Seared Local Rockfish, Warm Roasted Tomato  
Vinaigrette, Rice Pilaf, Steamed Baby Carrots

Chicken Picatta with Mashed  
Potatoes, Caper-Butter Sauce

Seasonal Risotto

Grilled Cauliflower Steak

*Split Selections Due Seven (7) Business Days Prior*

## BOX LUNCH

\$34

**Bag of Chips**

**Piece of Whole Fruit**

**Cookie**

**Bottled Water**

**Maximum Choice of Three (3):**

Roasted Turkey, Bacon, Avocado, Roasted Garlic  
Aioli on Freshly Baked Bread

Roast Beef, Horseradish, Mayonnaise, Oregonzola,  
Shaved Red Onion on Freshly Baked Bread

Chicken Caesar Wrap in Tortilla

Organic Green Salad with Grilled Chicken,  
Mixed Organic Greens, Tomato, Cucumber,  
Shaved Radish, Balsamic Vinaigrette

Ham, Whole Grain Mustard, Caramelized  
Onion, Gruyere on Freshly Baked Bread

Classic Caprese, Tomatoes, Fresh Mozzarella,  
Pesto Aioli on Freshly Baked Bread

ALT, Avocado, Lettuce, Tomato on Gluten  
Free or Vegan Bread

*Prices are Subject to Change. A Customary 24% Service Charge will be Added  
to Price. Guarantee split counts are to be submitted seven (7) Business days*

# RECEPTIONS

## RECEPTION DISPLAYS

All Prices Are Per Person Unless Otherwise Stated. Twenty (20) Person minimum.

|  |           |
|--|-----------|
| <b>Garden Vegetable Crudités</b>   | <b>16</b> |
| Garden Fresh Vegetables<br>Hummus, Ranch, Blue Cheese and Pita Chips   |           |
| <b>Local and Imported Artisan Cheese</b>   | <b>20</b> |
| Chef's Choice of Three (3) Artisanal Cheeses Marcona Almonds<br>Gourmet Crackers and Baguettes   |           |
| <b>Ocean Bounty Seafood Display</b>  | <b>30</b> |
| Jumbo Prawns with Cocktail & Remoulade Sauce<br>Crab Salad<br>Salmon Poke<br>Smoked Salmon with Traditional Accompaniments                   |           |
| <b>Charcuterie Platter</b>   | <b>24</b> |
| Assorted Cured Meats<br>Dijon Mustard<br>Whole Grain Mustard<br>Tarragon Mustard<br>Pickled Vegetables<br>Artisan Baguettes                  |           |
| <b>Mediterranean Antipasto Display</b>   | <b>24</b> |
| Artisanal Cheese<br>Roasted Peppers<br>Grilled Vegetables<br>Marinated Artichokes<br>Olives Cornichon<br>Assorted Mustards<br>Artisan Breads |           |
| <b>Smoked Salmon Display</b>   | <b>24</b> |
| Cold Northwest Smoked Salmon<br>Pickled Red Onion<br>Capers<br>Chopped Egg<br>Watercress<br>Dijon Mustard<br>Baguette                        |           |

## HORS D'OEUVRES

All Prices Are Per Dozen With Three (3) Dozen Minimum Per Item. Hand Passed Available for \$55 Fee, Per Waitstaff, Per Hour.

### COLD

|   |           |
|---|-----------|
| <b>Grilled Vegetable Skewers with Lemon Herb Crème Fresh</b>                    | <b>48</b> |
| <b>Smoked Tenderloin Crostini, Horseradish Aioli</b>                            | <b>60</b> |
| <b>Prosciutto Wrapped Grilled Asparagus</b>                                     | <b>40</b> |
| <b>Deviled Eggs Classic Style</b>   | <b>35</b> |
| <b>Fresh Mozzarella, Basil, and Tomato Skewers with 20-Year Balsamic</b>        | <b>35</b> |
| <b>Local Blue Cheese and Spiced Pecans in Puff Pastry</b>                       | <b>42</b> |
| <b>Cured Salmon with Crème Fraîche, Pickled Red Onion and Dill on Rye Crisp</b> | <b>60</b> |
| <b>Seasonal Bruschetta</b>  | <b>32</b> |
| <b>Phyllo Cups with Crab Salad</b>  | <b>60</b> |
| <b>Skewered Prawns with Sweet Chili Sauce</b>                                   | <b>60</b> |

### HOT

|  |           |
|--|-----------|
| <b>Twice Baked Potato Bites with Tillamook Cheddar</b>     | <b>38</b> |
| <b>Prosciutto and Scallops with a Lemon Aioli</b>          | <b>72</b> |
| <b>Thai Marinated Beef, Scallion, Sesame, Hoisin Sauce</b> | <b>60</b> |
| <b>Roasted Mushroom Arancini with Lemon Aioli</b>          | <b>48</b> |
| <b>Fried Polenta with Red Wine Braised Pork Shoulder</b>   | <b>48</b> |
| <b>Chicken Sate with Spicy Peanut Sauce</b>                | <b>50</b> |
| <b>Wild Mushroom Phyllo Tartlets</b>                       | <b>36</b> |
| <b>Mini Crab Cakes with Lemon Aioli</b>                    | <b>72</b> |
| <b>Mac N Cheese Bites</b>                                  | <b>30</b> |

Prices are Subject to Change. A Customary 24% Service Charge will be Added to Price.

# RECEPTIONS

FOOD STATIONS  
MARKET PRICE

## BEEF TENDERLOIN

SERVES APPROXIMATELY 15 PEOPLE

Whole Roasted Peppered Beef Tenderloin  
Béarnaise Sauce and Au Jus

## PASTA STATION OR BUFFET

30 PERSON MINIMUM

Selection of Two Pastas, Two Sauces,  
Two Vegetables and Two Meat Selections

## POTLACH SALMON

SERVES APPROXIMATELY 12 PEOPLE

Lashed to Cedar Planks, Rubbed with  
Signature Spices and Roasted in the Style  
of the Northwest Coastal Native Tribes

## SALT AND HERB CRUSTED PRIME RIB OF BEEF

SERVES APPROXIMATELY 30 PEOPLE

Creamy Horseradish  
Beef Jus

## SLOW ROASTED BEEF BRISKET

SERVES APPROXIMATELY 20 PEOPLE

Whole Roasted Peppered Beef Tenderloin  
Barbecue Sauce and Creamy Horseradish

## MAPLE GLAZED HAM (SEASONAL)

SERVES APPROXIMATELY 25 PEOPLE

Pineapple Salsa  
Assorted Mustards

## TACO BAR

SERVED PER PERSON

Flour and Corn Tortillas (Crunchy and Soft)  
Tortilla Chips  
Fire Roasted Salsa  
Shredded Tillamook Cheese  
Guacamole  
Sour Cream

## LEG OF LAMB

Herb Encrusted Leg of Lamb  
Whole Grain Mustard Lamb Jus

ADDITIONAL CHARGE FOR CHEF ATTENDANT  
\$150 PER HOUR, PER CHEF, PER STATION

*Prices are Subject to Change. A Customary 24% Service Charge will be Added to Price.*

# RECEPTIONS

WELCOME RECEPTION

PRICE VARIES DEPENDING ON MARKET VALUE

SERVED FOR ONE (1) OR TWO (2) HOURS; TWENTY (20) PERSON MINIMUM

## DISPLAYS

### Charcuterie Platter

Assorted House-Made and Artisan Charcuterie  
Dijon Mustard, Whole Grain Mustard, Tarragon  
Mustard, Pickled Vegetables, Artisan Baguettes

### Local and Imported Artisan Cheese

Marcona Almonds  
Fig Jam  
Apricots  
Gourmet Crackers and Baguettes

## GREENS CHOICE OF TWO (2)

**Mediterranean Salad with Hearts of Romaine, Tomatoes, Feta, Cucumber, Croutons, Sherry Vinaigrette**

**Mixed Greens, Toasted Hazelnuts, Shaved Radishes, Tomatoes and Citrus Vinaigrette**

**Roasted Beet Salad, Briar Rose Goat Cheese with Sherry Vinaigrette**

**Caprese Salad with Mozzarella, Tomatoes, Basil, Olive Oil**

## CARVERY CHOICE OF TWO (2)

SERVED WITH ROLLS AND BUTTER

**Whole Roasted Peppered Beef Tenderloin, Béarnaise Sauce**

**Potlatch Salmon, Lashed to Cedar Planks, Rubbed with Signature Spices and Roasted in the Style of the Northwest Coastal Native Tribes**

**Slow Roasted Beef Brisket, Salishan BBQ Sauce, Creamy Horseradish**

**Salt and Herb Crusted Prime Rib of Beef, Creamy Horseradish, Beef Jus**

**Maple Glazed Ham, Roasted Garlic Aioli, Assorted Mustards (Seasonal)**

**Herb Encrusted Leg of Lamb, Whole Grain Mustard Lamb Jus**

Additional \$150 Per Hour Carver Fee Per 50 Guests

## SOMETHING SWEET

**Assorted Cookies and Brownies**

**Assorted Macarons**

**Assorted Mini Desserts**

*Prices are Subject to Change. A Customary 24% Service Charge will be Added to Price. Minimum Twenty (20) Persons.*

# DINNER

CHOOSE YOUR OWN BUFFET

\$84

## CHOICE OF TWO OF THE FOLLOWING:

Mediterranean Salad with Hearts of Romaine, Tomatoes, Feta, Cucumber, Croutons, Sherry Vinaigrette

*Add Grilled Chicken, Additional \$4*

Mixed Greens, Toasted Hazelnuts, Shaved Radishes, Tomatoes and Citrus Vinaigrette

Roasted Beet Salad, Briar Rose Goat Cheese with Sherry Vinaigrette

Caprese Salad with Mozzarella, Tomatoes, Basil, Olive Oil with Arugula

## CHOICE OF TWO OF THE FOLLOWING:

Seared Salmon, Herb Beurre Blanc  
Herb Pacific Halibut, Sundried Tomato Vinaigrette *Additional \$5*

Vaquero Flank Steak

Pan Seared Lemon Herb Salmon

Seasonal Fish Puttanesca

Roasted Chicken Breast with Mushroom Marsala Jus

## ALL BUFFET DINNERS ARE SERVED WITH THE FOLLOWING:

Mixed Grilled Vegetables, Aged Balsamic and Extra Virgin Olive Oil

Herb Roasted Yukon Gold Potatoes

Chef's Choice Desserts

Bread and Butter

Freshly Brewed Coffee, Assorted Iced and Hot Teas, Lemonade

Prices are Subject to Change. A Customary 24% Service Charge will be Added to Price. Buffet Minimum of Twenty (20) People Required; Groups Under (Twenty) 20 will be Charged an Additional \$20.00 Per Person.

# DINNER

## DINNER BUFFET

### OREGON SEAFOOD BUFFET

\$125

**Crab Boil with Snow Crab, Potatoes,  
Andouille Sausage  
Corn on the Cob  
Lemon-Herb Chicken Breast  
Smoked Salmon Dip  
Shrimp Cocktail  
Clam Linguini  
Mediterranean Salad**

with Hearts of Romaine, Tomatoes, Feta, Cucumber,  
Capers, Croutons, Sherry Vinaigrette

**Chef's Assorted Dessert Display**

### BASECAMP COOKOUT

\$76

**Vaquero Flank Steak  
Grilled Lemon Herb Salmon  
Elotes  
Potato Salad  
Ranchero Black Beans  
Cilantro Lime Coleslaw  
Cornbread  
Warm Apple Pie** with Whipped Cream

### SIGNAUIRE POILACH SALMON BBO

\$78

#### **Salmon Lashed to Cedar Planks**

Rubbed with Signature Spices and Roasted in the Style  
of the Northwest Coastal Native Tribes  
*(Additional \$150 Carver Fee to Apply - Optional)*

#### **Grilled Lemon-Herb Chicken Breast**

#### **Roasted Red Potatoes**

#### **Fresh Seasonal Vegetables**

#### **Mediterranean Salad**

with Hearts of Romaine, Tomatoes, Feta, Cucumber,  
Capers, Croutons, Sherry Vinaigrette

**Mixed Greens** with Cider Vinaigrette

**Warm Seasonal Fruit Cobbler** with Whipped Cream

### SOUTH OF THE BORDER

\$70 (20 PERSON MINIMUM REQUIRED)

#### **Choice of Two (2) of the Following:**

Chili Spiced Grilled Chicken  
Grilled Flank Steak with Pineapple Salsa *(additional \$5)*  
Blackened Rockfish *(additional \$5)*  
Grilled Vegetable Fajitas

#### **Arugula Salad**

with Red Onion, Cucumbers, Cotija Cheese, Cilantro  
Lime Vinaigrette Dressing

#### **Spanish Rice**

#### **Flour and Corn Tortillas**

#### **Tortilla Chips**

#### **Fire Roasted Salsa**

#### **Shredded Tillamook Cheese**

#### **Guacamole**

#### **Sour Cream**

#### **Tomato**

#### **Shredded Cabbage**

#### **Jalapeno Cornbread**

#### **Tres Leches**

ALL BUFFETS INCLUDE FRESHLY BREWED COFFEE, ASSORTED HOT AND ICED TEA AND LEMONADE

*Prices are Subject to Change. A Customary 24% Service Charge will be Added to Price. Buffet Minimum of Twenty (20) People Required; Groups Under (Twenty) 20 will be Charged an Additional \$20.00 Per Person.*

# DINNER

## PLATED DINNER

### SALAD SELECTIONS **\$10**

CHOICE OF ONE (1) OF THE FOLLOWING:

Mixed Organic Greens;  
Tomato, Cucumber, Shaved  
Radish, Citrus Vinaigrette

Mediterranean Salad with Hearts of  
Romaine, Tomatoes, Feta, Cucumber,  
Croutons, Sherry Vinaigrette

Salishan Caesar Salad, Hearts  
of Romaine, Garlic Croutons,  
Shaved Parmesan with Classic  
Caesar Dressing

Baby Spinach Salad, Oregonzola,  
Toasted Walnuts, Crispy Onions,  
Oregon Honey Vinaigrette  
*Additional \$4*

### DESSERT SELECTIONS **\$12**

CHOICE OF ONE (1) OF THE FOLLOWING:

Gluten Free Flourless Double  
Chocolate Torte, Raspberry Sauce

Classic New York Cheese Cake,  
Northwest Berry Compote

Peanut Butter Pie, Chocolate Sauce

Berry Shortcake, Mixed Seasonal  
Berries, Whipped Cream

Double Chocolate Fudge Cake

### Grilled Salmon **68**

Beurre Blanc, Rice Pilaf, Spinach  
and Mushroom Ragout

### Herbed Pacific Halibut **72**

Sundried Tomato Risotto,  
Shaved Fennel, Haricot Vert,  
Roasted Tomato Pesto

### Grilled Lamb Rack **85**

Herbed Couscous, Heirloom  
Baby Carrots and Chimichurri

### Chicken Breast **58**

Mashed Potatoes, Roasted Root  
Vegetables, Rosemary Jus

### Pork Loin **68**

Goat Cheese Polenta,  
Seasonal Vegetable, Pan Jus

### Grilled Filet Mignon **Market**

Horseradish Mashed Potatoes,  
Roasted Asparagus, Sauteed Mixed  
Mushrooms and Demi-Glace

### Seared Filet Mignon with Garlic Prawns **Market**

Mashed Potatoes, Roasted  
Asparagus, Bearnaise Sauce

Prices are Subject to Change. A Customary 24% Service Charge will be Added to Price. Highest Menu Price Dictates Cost. Maximum of Two (2) Entrees Plus One (1) Special Dietary Option Allowed. Guaranteed Split Counts are to be Submitted Seven (7) Business Days Prior to First Function Date.

# DINNER

## SPECIAL DIETARY OPTIONS

### **Herbed Risotto** GF, VEG, V UPON REQUEST

Grilled Summer Squash and Onion,  
Roasted Tomatoes, Parmesan  
Cheese

### **Seasonal Vegetable Pasta** GF, V UPON REQUEST

Grilled Seasonal Vegetables with  
Marinara or Garlic Cream Sauce

### **Grilled Cauliflower Steak** GF, VEG, V

Harissa-Braised Chickpeas, Mirepoix,  
Golden Raisins, Brown Rice  
*(Can Be Prepared Cajun Style Upon Request)*

### **Puttanesca** VEG, GF AVAILABLE

Penne Pasta, Tomatoes, Garlic,  
Capers, Kalamata Olives, Basil, Herbs,  
Portobello Mushroom, Feta Cheese

### **Stuffed Portobello** V, VEG

Eggplant Stuffed Portobello  
Mushroom, Vegetable Quinoa and  
Farro Mix, Wilted Spinach, Chunky  
Marinara

### **Grilled Vegetable Napoleon** V, VEG, GF

### **SPECIAL DIETARY DESSERT OPTIONS**

ADDITIONAL COST MAY APPLY

### **Banana Pudding** GF, V

### **Fruit Sorbet** GF, V

**Vegan (V) | Vegetarian (Veg) | Gluten Free (GF)**

*Prices are Subject to Change. A Customary 24% Service Charge will be Added to Price.*

# BAR MENU

## FULL BAR SERVICE

|                                    |             |              |
|------------------------------------|-------------|--------------|
| <b>House Wine by the Glass</b>     | Hosted \$10 | No-Host \$11 |
| <b>Domestic Beer</b>               | Hosted \$7  | No-Host \$8  |
| <b>Imported and Microbrew Beer</b> | Hosted \$8  | No-Host \$9  |
| <b>Spirits</b>                     | Hosted \$9  | No-Host \$10 |
| <b>Soft Drinks (Canned)</b>        | Hosted \$5  | No-Host \$5  |

There is a \$200.00 Per Bartender, Per Hour Guarantee of Sales Requirement Twenty (20) Guests In Attendance Required For Bar Set Up Or Additional Service Fees May Apply

## TENDED BEVERAGE TABLE

|                                    |             |              |
|------------------------------------|-------------|--------------|
| <b>House Wine by the Glass</b>     | Hosted \$10 | No-Host \$11 |
| <b>Domestic Beer</b>               | Hosted \$7  | No-Host \$8  |
| <b>Imported and Microbrew Beer</b> | Hosted \$8  | No-Host \$9  |
| <b>Soft Drinks (Canned)</b>        | Hosted \$5  | No-Host \$5  |

There is a \$100.00 Per Bartender, Per Hour Guarantee of Sales Requirement. Beverage Tables Limited to Wine, Beer and Soft Drinks. Twenty (20) Guests In Attendance Required For Bar Set Up Or Additional Service Fees May Apply.

## IMPORTED AND MICROBREW

|                   |            |
|-------------------|------------|
| <b>1/6 Barrel</b> | Host \$300 |
| <b>1/4 Barrel</b> | Host \$500 |
| <b>1/2 Barrel</b> | Host \$700 |

Premium Plus Brands are Available by Special Request  
Please Notify Your Event Coordinator Thirty (30) Days in Advance of Your Event for Selections and Pricing

*Prices are Upon Consumption and Subject to Change. A Customary 24% Service Charge will be Added to Price.*

# BANQUET POLICIES

## DETAILS

Your conference planner will request the conference or event agenda 30 days in advance from the first scheduled event.

Menus and event details are due no later than fourteen (14) days prior to the first function.

Authorized Banquet Event Orders (BEOs), and event resume when applicable, are required two weeks prior to arrival. If an authorized BEO is not received prior to the event, the last BEO will be accepted as approved.

Rooms that need to be re-set within the same day or changed once the room has been set up will incur a re-set charge that will be determined by the Hotel based on scope of the change and the amount of labor needed, starting at \$150 minimum.

All food and beverage items served in the catering facilities must be provided by the Salishan Coastal Lodge. No outside food and beverage may be brought into public spaces.

All food items may be served or displayed for a maximum of two (2) hours. Due to health regulations, at the conclusion of a function, all left over food is the property of Salishan Coastal Lodge and is not to be removed from the premises.

Plated meals are limited to two entrees per event plus a vegetarian option. Pricing for plated split entree meals will be the highest price of the two selections. All plated dinners will receive the same selected appetizer, soup, salad and dessert. Upon receiving the guarantee seven (7) days in advance, the hotel will supply entree cards identifying the guest's choice before arrival.

Salishan Coastal Lodge will accommodate special dietary requests with advance notice.

The final guaranteed count for food and beverage functions is due seven (7) business days prior to the first scheduled event.

Salishan Coastal Lodge will prepare for 5% over guaranteed number. The client is financially responsible for the guaranteed number or the actual number of guests served, whichever is greater.

There will be an additional surcharge \$2.00-\$10.00 (depending on meal) for each guest served more than the 5% over the guarantee.

A service charge of 24% will be added to all charges (food, beverage, AV, dance floors, room rentals, set-up fees).

## STANDARD SERVE TIMES

Standard banquet service times are the following. Any serving times outside of these times are subject to an additional fee.

**Breakfast:** 7am - 10am

**Lunch:** 11am - 2pm

**Dinner:** 5pm - 8:00pm

## BAR SERVICE

All bar/wine orders must be submitted a minimum of 14 days in advance.

Salishan Coastal Lodge will purchase and supply wine and liquor that is not carried in stock at the client's request, with advanced payment. A minimum order/purchase amount may apply.

All alcohol must be purchased and served through Salishan Coastal Lodge. Full-service banquet bars require a minimum sale of \$200.00 per bartender hour. Beverage tables limited to wine, beer and soft drinks require a minimum sale of \$100.00 per attendant per hour.

Salishan Coastal Lodge is responsible to monitor the safe distribution and serving of alcohol beverages.

A 24% service charge will be added to all hosted beverage prices.

Bartenders are required to keep a bar tab/inventory sheet for each event recording a group's consumption.

The group coordinator or contact may review inventory sheet at the conclusion of the function.

## CHANGES & DELAYS

If the client delays an event more than 30 minutes past the start time of the function, Salishan Coastal Lodge will not be responsible for the quality of the food or for preparing additional food as replacement.

The client will be responsible for the payment of any additional labor hours associated with the delayed starting time.

Salishan Coastal Lodge reserves the right to reassign function space with notification in writing to the client. Room set-up/labor charges will be applied to all function space.

## BANQUET EQUIPMENT & LINEN RENTALS

Complimentary tables, chairs, linens and place settings are included as part of your room rental/labor fee based upon a first request basis and availability of current inventory.

Plans for additional or specialty tables, furniture, chairs, linens and place setting rentals must be planned through the conference planner.

# BANQUET POLICIES

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## AUDIO & VISUAL

Salishan Coastal Lodge's Conference Planner and A/V Director can assist you with any audio/visual requests.

We suggest reserving your audio/visual equipment early so we can ensure that the audio/visual equipment is available and ready for your meeting.

If you choose to bring equipment that requires technical assistance by our staff, the prevailing labor rate will be applied to the master account.

## DECORATION & ENTERTAINMENT

Your conference planner can assist you with arrangements for centerpieces, flowers, specialty linens, decorations and entertainment needs. All decor, materials, equipment must be removed immediately at the conclusion of your function unless you have contracted or arranged an extended tear down time.

## SUBCONTRACTORS

Client agrees to have any subcontracted companies (e.g. destination management companies, musicians, decorators, production companies, florists, etc.) adhere to all Salishan Coastal Lodge policies and regulations.

All subcontractors are required to have their own insurance.

## CONTRACTED FUNCTION SPACE

Please refer to your specific event contract which outlines the function spaces and fees for use of that space. Should the group modify their -contracted function space, additional labor fees may apply, and the food and beverage minimum may increase.

## GUEST ROOM RESERVATIONS

In order to honor the contracted preferred group rate, we request rooming lists for your group at least 30 days prior to the date of arrival. Reservation requests received after 5:00pm local time on the cut-off date will be accepted on a space/rate availability basis.

## VIP & GUEST AMENITIES

Please inform the conference planner if you would like to recognize guests in any special way with a special room amenity (gifts) to be available upon check-in or at any time during their stay. We offer many Northwest specialty themed selections through either our culinary department or retail outlet.

Amenities (gifts) are delivered after 6pm and are subject to a \$15.00-\$20.00 delivery fee per delivered amenity.

## PACKAGE SHIPPING & STORAGE

Please communicate with your conference planner of any packages that will need to be shipped to or from Salishan Coastal Lodge.

Due to limited storage space, packages should not arrive more than three business days prior to the event or be held three business days beyond your scheduled function date. Packages should include name of organization, meeting contact person's name, date of events and number of boxes expected, i.e., (1 of 3, 2 of 3, etc.)

Special arrangements need to be arranged with the carrier for delivery on weekends.

## SHIPPING INSTRUCTIONS FOR VENDORS:

Salishan Coastal Lodge  
C/O: Group Name  
Attn: Guest who is responsible for package onsite  
7760 N Hwy 101  
Gleneden Beach, OR 97388



SALISHAN

COASTAL LODGE

BY SCP HOTELS