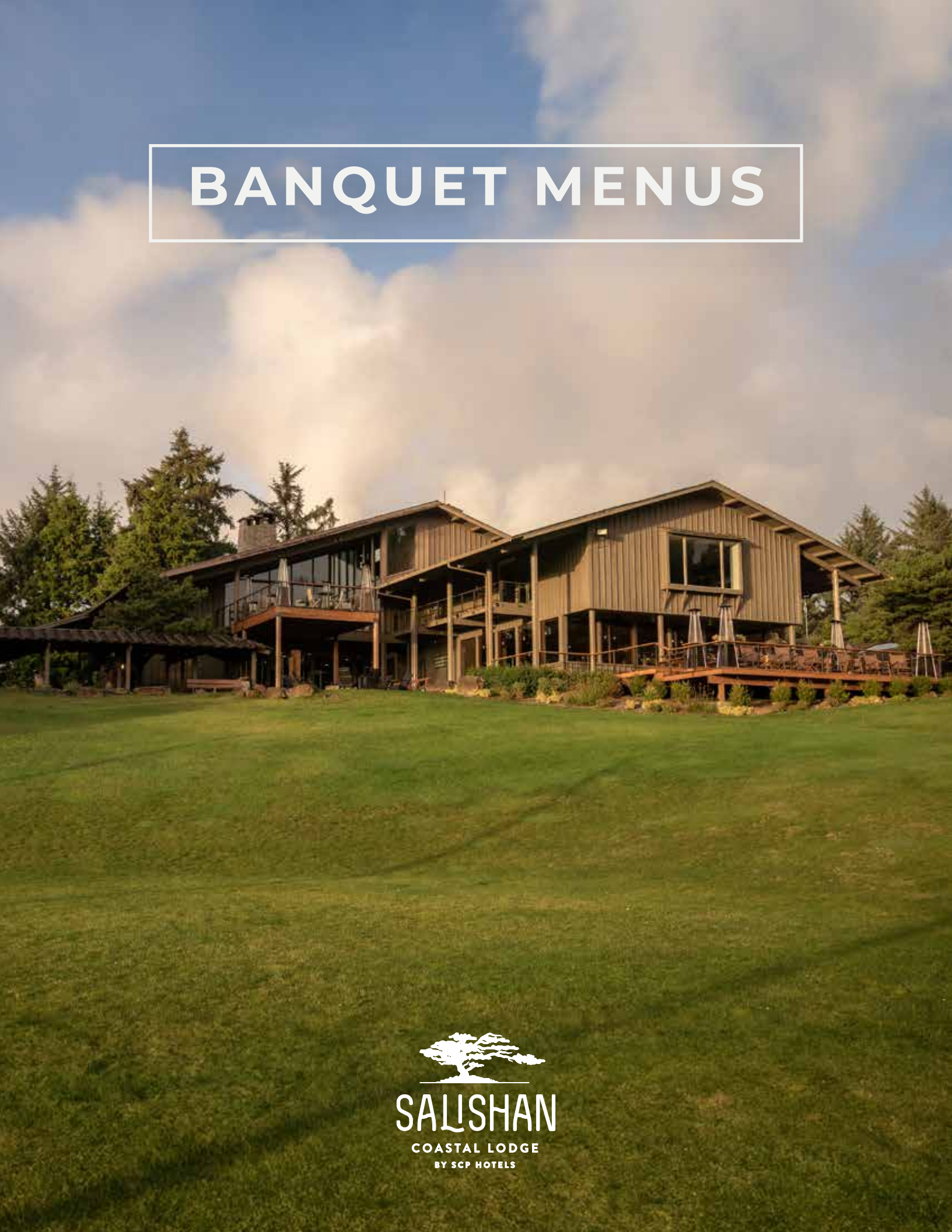
BANQUET MENUS



SALISHAN
COASTAL LODGE
BY SCP HOTELS

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THE STORY OF SALISHAN

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)

Bagels with Smoked Salmon Lox 18/pp
Egg, Red Onion, Tomato, Capers, Cream Cheese

Applewood Smoked Bacon or Breakfast Sausage 10/pp

Brioche French Toast 10/pp
Assorted Syrups

Buttermilk Pancakes 10/pp
Marionberry Compote

Biscuits and Country Gravy 12/pp

Farm Fresh Scrambled Eggs 8/pp
Cheese on the Side

Bacon, Egg, and Cheese on English Muffin 12/pp

Steel Cut Oatmeal 10/pp

Build Your Own Parfait 14/pp
Organic Granola, Greek Yogurt, Fresh and Dried Seasonal Fruit

Hard Boiled Eggs 20/dz

Bagels with Cream Cheese 50/dz

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 Crudité, 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 Ground and Yellow Mustards	12/ea
Assorted Mini Desserts	60/dz

FROM THE PANTRY

Potato Chips with Creamy 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 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): Cucumber and Mint Citrus and Berry Water-melon and Rosemary	34/gal
Orange, Apple, Grapefruit, 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

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

MEDITERRANEAN BREEZE
$22

Vegetable Cruité, Pita Chips and Hummus

CHARCUTERIE BOARD
$30

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

WELLNESS BREAK
$20

Assortment of Berry Smoothies, Yogurt, and Granola

CAMPFIRE EMBERS
$22

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

AT THE BALL PARK
$25

Soft Pretzels, Pigs in a Blanket with Assorted Mustards

LIGHTS, CAMERA, ACTION
$15

Popcorn with Butter and Sea Salt

ICE CREAM SHOPPE
$25

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)

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

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

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.

Garden Vegetable Crudités 16
Garden Fresh Vegetables
Hummus, Ranch, Blue Cheese and Pita Chips

Local and Imported Artisan Cheese 20
Chef's Choice of Three (3) Artisanal
Cheeses Marcona Almonds
Gourmet Crackers and Baguettes

Ocean Bounty Seafood Display 30
Jumbo Prawns with Cocktail & Remoulade Sauce
Crab Salad
Salmon Poke
Smoked Salmon with Traditional Accompaniments

Charcuterie Platter 24
Assorted Cured Meats
Dijon Mustard
Whole Grain Mustard
Tarragon Mustard
Pickled Vegetables
Artisan Baguettes

Mediterranean Antipasto Display 24
Artisanal Cheese
Roasted Peppers
Grilled Vegetables
Marinated Artichokes
Olives Cornichon
Assorted Mustards
Artisan Breads

Smoked Salmon Display 24
Cold Northwest Smoked Salmon
Pickled Red Onion
Capers
Chopped Egg
Watercress
Dijon Mustard
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

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

HOT

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

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

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

SLOW ROASTED BEEF BRISKET

SERVES APPROXIMATELY 20 PEOPLE

Whole Roasted Peppered Beef Tenderloin
Barbecue Sauce and Creamy Horseradish

TACO BAR

SERVED PER PERSON

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

PASTA STATION OR BUFFET

30 PERSON MINIMUM

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

SALT AND HERB CRUSTED PRIME RIB OF BEEF

SERVES APPROXIMATELY 30 PEOPLE

Creamy Horseradish
Beef Jus

MAPLE GLAZED HAM (SEASONAL)

SERVES APPROXIMATELY 25 PEOPLE

Pineapple Salsa
Assorted Mustards

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

SIGNATURE POTLACH SALMON BBQ

$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

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

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 Dresssing

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 Marinera

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

House Wine by the Glass	Hosted $10	No-Host $11
Domestic Beer	Hosted $7	No-Host $8
Imported and Microbrew Beer	Hosted $8	No-Host $9
Spirits	Hosted $9	No-Host $10
Soft Drinks (Canned)	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

House Wine by the Glass	Hosted $10	No-Host $11
Domestic Beer	Hosted $7	No-Host $8
Imported and Microbrew Beer	Hosted $8	No-Host $9
Soft Drinks (Canned)	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

1/6 Barrel	Host $300
1/4 Barrel	Host $500
1/2 Barrel	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

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