



SURFSAND resort

Welcome to the Surfsand & Cannon Beach

Nestled between the Coastal Mountain Range and the Pacific Ocean at the foot of Haystack Rock, is the oceanfront Surfsand Resort. Just 70 miles from Portland, this ultimate beach resort, welcomes guests with warmth and hospitality. The Surfsand Resort has 97 oceanfront and ocean view guest rooms with over a dozen different room styles.

Guest Amenities & Services

- Majestic views of the Pacific Ocean and Haystack Rock
- LCD televisions in guest rooms and bathrooms
- DVD players and complimentary DVD library
- Complimentary wireless internet
- Gas fireplaces in most guest rooms
- Microwaves, snack refrigerators and coffee makers
- In-room safes
- Step-in showers in most guest rooms
- Soaking tubs available in some guest rooms
- Complimentary morning newspaper
- Oversized towels and spa robes
- Complimentary parking
- Seasonal cabana service
- Pet-free and pet-friendly accommodations
- Complimentary Saturday Ice Cream Social
- Complimentary Sunday Weenie Roast and beach bonfire
- Surfsand Kids crafts and activities
- Entirely smoke-free
- Barrier-free guest rooms available
- Complimentary downtown shuttle service
- Comprehensive fitness center with sauna
- New on-site massage rooms and services available
- Heated indoor swimming pool and hot tub
- On-site massage rooms and services

Event Fees

Audio/Visual Equipment

TV/DVD.....	75
LCD Projector.....	150
Overhead Projector.....	30
8×8 Screen.....	25
10×10 Screen.....	30
Microphone (hard-wired).....	25
Microphone and Wireless Lavalier.....	50
Extension Cords.....	Complimentary
Outside Phone Line (plus long-distance charges).....	50
Speaker Phone.....	25
High-Speed Wireless Internet.....	Complimentary

Business Services

Copies.....	Complimentary
Fax Sent.....	Complimentary
Fax Received.....	Complimentary

Other Fees

Beach Chairs.....	3.50 per chair
Podium.....	Complimentary
Public Annoucement System.....	150
Dance Floor.....	125
Flipchart with Post-It Pad and Markers.....	35
Additional Pads.....	15
Industrial Clothing Steamer.....	Complimentary
Full-Length Mirror.....	Complimentary

Equipment rental is per day. Charges for additional days will be 50% of first day charges.



DIRECTIONS

PORTLAND AIRPORT

- I-205 South (to Portland)
- I-84 West to I-5 South (to Salem)
- I-404 West (to Beaverton)
- Exit 10 (U.S. 26) West (to Beaverton / Ocean Beaches)
- U.S. 26, 75 Miles (to Junction of U.S. 26 & U.S. 101)
- U.S. 101 South, 3 Miles (to Cannon Beach)

EASTERN OREGON

- I-5 (to Portland)
- I-405 or U.S. 217 (to U.S. 26 West)
- U.S. 26, 75 Miles (to Junction of U.S. 26 & U.S. 101)
- U.S. 101 South, 3 Miles (to Cannon Beach)

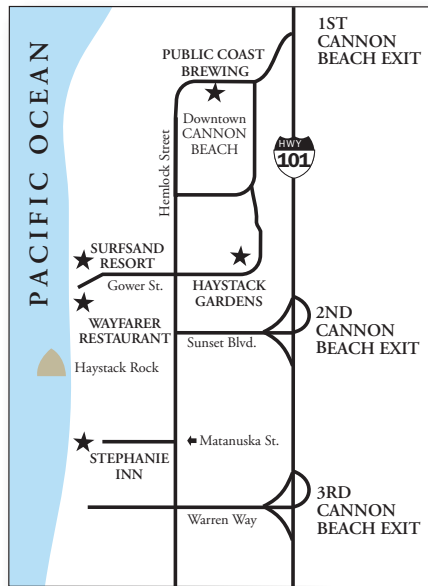
SOUTHERN OREGON

- I-5 North (to Portland)
- U.S. 217 North (to Beaverton)
- U.S. 26, 75 Miles (to Junction of U.S. 26 & U.S. 101)
- U.S. 101 South, 3 Miles (to Cannon Beach)

NORTHERN WASHINGTON

- I-5 South
- Exit 36 (Kelso / Longview)
- Highway 432 West to Highway 433 and South to U.S. 30
- Cross Lewis & Clark Bridge over the Columbia River
- U.S. 30 West (to Astoria)
- U.S. 101 South (to Seaside / Cannon Beach)

CANNON BEACH MAP



MILEAGE TO CANNON BEACH

Seattle	187
Olympia	127
Spokane	350
The Dalles	150
Portland Airport	90
Salem	122
Eugene	187



MARTIN
NORTH

Discover True Hospitality
in Cannon Beach, Oregon

P.O. Box 219 • Cannon Beach, Oregon 97110 • 1.800.797.4666
martinnorth.team

Leisure Activities

Cannon Beach Gallery Group

cbgallerygroup.com

Cannon Beach History Center & Museum

cbhistory.org

Cannon Beach Playground, Skate Park & Tennis Court

One block east of Hemlock Street in downtown

Cannon Beach Spa

cannonbeachspa.com

Cannon Beach Surf

cannonbeachsurf.com

Center Diamond Quilting Shop

centerdiamond.com

City of Cannon Beach: Haystack Rock Awareness Program

ci.cannon-beach.or.us

Coaster Theatre Playhouse

coastertheatre.com

Funland Arcade (Seaside)

(503) 738-5612

Gearhart Golf Links

10th & North Marion, Gearhart, Oregon

(503) 738-3538

Highlands Golf Course

Del Rey Beach, Gearhart, Oregon

(503) 738-5248

Manzanita Golf Course

Lakeview Drive, Manzanita, Oregon

(503) 368-5744

Seaside Golf Course

451 Avenue U, Seaside, Oregon

(503) 738-5261

National Park Service

nps.gov/lewi

Oregon Coast Birding

oregoncoastbirding.com

Oregon Parks & Recreation Department: State Parks

oregonstateparks.org

North Coast Land Conservancy

nclctrust.org

Sea Ranch Stables

(503) 436-2815

Seaside Aquarium

seasideaquarium.com

Seaside Carousel Mall

seasidecarouselmall.com

Seaside Cinemas

(503) 738-0671

Seaside Factory Outlet Mall

seasideoutlets.com

Tillamook Cheese Factory

tillamookcheese.com

Catering Guidelines

Menu Planning

In addition to our printed menus, please allow our Executive Chef, Josh Archibald to create a Northwest dining experience for your event, using the best available locally grown, sustainable and seasonal ingredients.

Event Planning

Your Catering Sales Manager will be pleased to assist you in every aspect of your event planning such as creating a theme, suggested decor, menu selection and suggesting vendors. We are committed to making your event special, unique and memorable.

Service Charge

A service charge of 22% is added to all food and beverage.

Attendance Guarantee

The guaranteed number of attendees must be communicated to the Sales and Catering Office at the Surfsand Resort no later than 9 a.m., fifteen (15) days (Monday through Friday, excluding holidays) prior to the Event. Once the guarantee is received by the Sales and Catering Office, the number will not be subject to reduction. The final guarantee can be increased up to ten (ten) days (Monday through Friday, excluding holidays) by ten (10%). Any changes made to the guarantee less than ten (10) days (Monday through Friday, excluding holidays) prior to your event will be charged at double the menu cost. We will provide service and seating for 5% over your guaranteed attendance to a maximum of 10 people. If no guarantee is provided, Surfsand Resort will base food orders and billing on the numbers included in this contract. A 22% service charge will be added to all food and beverage. Gratuities are subject to change.

Split Entree Menus

The Surfsand Resort is able to honor a split menu selection on request, offering no more than two (2) entree choices. If the Group requests this option, the group does need to serve the same salad and dessert selection for all guests of the event. The menu must be finalized thirty (30) business days prior to the event, and the pricing for both entrées will be at the higher price entrées for all meals served at the event. The specific number of each entrée selection is to be given fifteen (15) days (Monday through Friday, excluding holidays) prior to the event date. The group must provide a method for each guest to identify their entrée selection to the banquet server, with a place card, colored ticket at their place setting, etc.

Catering Guidelines Continued

Decorations

All decorations and signage must be approved by the hotel and be compatible with local fire codes. Signs and posters are not to be displayed outside the building or in the lobby areas. Nothing is to be taped or pinned to any walls. Costs to repair any damages to walls caused by disregard of this notice will be added to the final bill.

Outside Food & Beverage

In adherence to Oregon Liquor Control Commission Laws and The State Health Department regulations, no outside food or beverage will be allowed in any function space. The only exception is a wedding cake.



Catering Menu

Breakfast Buffets

Available 8 a.m. to 11 a.m. (earlier accommodations available upon request)

All Breakfast Buffets are served with:

Low fat milk, Skim milk, Assorted chilled juices
Sleepy Monk French Roast Coffee and Tea Service

Catch a Wave

Bob's Red Mill Steel Cut Oats with cinnamon sugar,
brown sugar, chopped Oregon hazelnuts, raisins and dried
cranberries. Chef's choice breakfast breads
Butter balls and Oregon fruit preserves.
Fresh seasonal diced fruits and berries (in season)

23 per person

Lighthouse

Scrambled eggs with Tillamook Cheddar
Wayfarer country potatoes
Honey-cured bacon
Roasted two-ounce sausage links
Chef's choice breakfast breads
Butter balls and Oregon fruit preserves
Wayfarer house-made granola
Greek yogurt with house-made seasonal fresh fruit puree
Fresh seasonal diced fruits and berries (in season)

29 per person

Hug Point

Breakfast Sandwich Bar – grilled English muffins, scrambled eggs,
sliced cheeses and choice of maple-glazed ham or honey-cured
bacon. Butter balls and Oregon fruit preserves. Wayfarer house-
made granola. Greek yogurt with house-made seasonal fresh fruit
puree. Whole fresh fruit and berries (in season)

25 per person

Haystack

Scrambled eggs with Tillamook Cheddar
Wayfarer country potatoes
House-made fried chicken strips
Sausage gravy
Buttermilk biscuits
Butter balls and Oregon fruit preserves
Wayfarer house-made granola
Greek yogurt with house-made seasonal fresh fruit puree
Fresh seasonal diced fruits and berries (in season)

33 per person

Sunset Beach

Individually wrapped breakfast burritos – eggs, hash browns,
cheese and chorizo
Pico de gallo, guacamole, sour cream
Bob's Red Mill Steel Cut Oats with cinnamon sugar, brown sugar,
chopped Oregon hazelnuts, raisins and dried cranberries
Assorted cold cereals with bananas
Chef's choice scones
Butter balls and Oregon fruit preserves
Fresh seasonal diced fruits and berries (in season)

26 per person

30 person minimum

Add 4 per person for groups of 21 to 29.

Add 6 per person for groups of 20 and under.

Vegetarians, vegans and patrons with dietary restrictions will always be accommodated.

Custom Breakfast Buffets

Choose 1 Egg Dish, 1 Meat Dish and 1 Side (see below)

Fresh seasonal diced fruits and berries (in season)

Chef's choice breakfast breads

Butter balls and Oregon fruit preserves

28 per person

Eggs

Scrambled with Tillamook Cheddar

Italian Scramble – diced Italian sausage, tomatoes, basil and mozzarella

Denver Scramble – diced apple-smoked ham, peppers, onion and Tillamook Cheddar

Traditional Eggs Benedict (add 4pp)

Hard boiled Quiche tartlettes

(individual small quiche - choose 1)

Apple-smoked ham, spinach and Swiss

Fried oyster, spinach, bacon

Bacon, Tillamook Cheddar and jalapeño

Wild mushroom and Asiago

Grilled vegetable

Meats

Honey-cured bacon

Roasted two-ounce sausage links

Grilled Zenner's Kielbasa

Maple-glazed ham

Sides

Wayfarer country potatoes

Fingerling potato, sweet corn and bacon hash

Herbed fried potato cakes

Biscuits and gravy (add 3pp)

Wayfarer Parfait Bar – Wayfarer house-made granola, Greek yogurt with house-made seasonal fresh fruit puree, fresh fruit, dried fruit and nuts

Custom Breakfast Buffet Enhancements

Omelette Station (with chef attendant).....	11 per person
Scrambled eggs with Tillamook Cheddar.....	5 per person
Quiche (see Custom Breakfast Buffet for choices).....	30 per dozen
Hard boiled eggs.....	3 each
Honey-cured bacon, roasted two-ounce sausage links, maple-glazed ham or grilled Zenner's Kielbasa.....	5 per person
Biscuits and gravy.....	6 per person
Mini-Waffle Station (with chef attendant).....	10 per person
French toast with warm syrup.....	6 per person
Bob's Red Mill Steel Cut Oats with cinnamon sugar, brown sugar, chopped Oregon hazelnuts, raisins and dried cranberries.....	6 per person
Assorted cold cereals with low fat milk, skim milk and bananas.....	5.50 per person
Wayfarer Parfait Bar – Wayfarer house-made granola, Greek yogurt with house-made seasonal fresh fruit puree, fresh fruit, dried fruit and nuts.....	6 per person
Parfait shooters – house-made granola, yogurt and fruit.....	24 per dozen
Wayfarer house-made granola.....	5 per person
Greek yogurt with house-made seasonal fresh fruit puree.....	3.50 per person
Seasonal muffins.....	30 per dozen
Seasonal scones.....	30 per dozen
Cinnamon rolls.....	30 per dozen
Gluten-free muffins or coffee cake.....	5 per person

Lunch Buffets

Available 11 a.m. to 2 p.m.

All Custom Lunch Buffets are served with:

Fresh baked bread and sweet cream butter; Soft drinks, Bottled water

Sleepy Monk French Roast Coffee or Tea Service

Surf Board

Assorted fresh breads

Sliced beef, ham, turkey and salami

An assortment of sliced cheeses

Lettuce, tomato and onion

Flavored mayonnaises, assorted gourmet mustards, pickles

Mixed field greens with grape tomatoes, julienned carrots, sliced

cucumbers, pickled onions and assorted house-made dressings

Choose one: Kettle potato chips or potato salad

Whole fresh fruit

House-made cookies or candies

35 per person

The Cove

Torta bread, flour tortillas, and corn tortillas and chips

Diced crisped pork carnitas with pico de gallo and lime

Cumin-scented cornmeal-crust rockfish

Black beans

Sour cream, shredded cheese, shredded lettuce, salsa verde,

pico de gallo, pickled carrots and jalapeños

Chili-marinated orange wedges

Mexican wedding cake cookies

House-made fudge brownies

35 per person (add guacamole for 3pp)

Levis & Clark

Choose one: seasonal fresh local fish or meat with sauce

Seasonal starch of the day

Farmer's market seasonal vegetable

Two different individual salads du jour with

house-made dressings

Seasonal fresh fruit

Chef's dessert

37 per person

30 person minimum

Add 4 per person for groups of 21 to 29.

Add 6 per person for groups of 20 and under.

Vegetarians, vegans and patrons with dietary restrictions will always be accommodated.

Long Board

Oregon tuna salad wraps in flatbread with romaine

and pepperoncini rings

Grilled vegetable and roasted portobello lettuce wraps

with Boursin cheese

Mini "Caprese" sliders – fresh mozzarella, sliced tomato, basil,
aged balsamic, olive oil and sea salt on a house-made Parker roll

An assortment of house-made seasoned potato chips

Individual seasonal fresh fruit salads

Oregon hazelnut chocolate clusters

Chocolate-dipped strawberries

34 per person

Indian Beach

Choose one: clam chowder; chicken noodle or tomato bisque

Chef Salad Bar – mixed field greens, sliced ham, sliced turkey, diced

Tillamook Cheddar; diced Swiss, boiled eggs, blue cheese, bacon,
grape tomatoes, julienned carrots, sliced cucumbers, pickled onions

and assorted house-made dressings

Garlic bread

Sliced melon

Chocolate-dipped strawberries

32 per person

Mirror Rocks

Slow-braised barbecued baby back ribs

Choose two: Zenner's Kielbasa, andouille sausage,

Public Coast Brewing Co. bratwurst with sauerkraut

Twice-baked potatoes with butter, sour cream,

scallions, bacon and Tillamook Cheddar

Cole slaw

Individual wedge salads with house-made dressing

Sliced melon

Fresh seasonal fruit crisp with Chantilly cream

36 per person

Custom Lunch Buffets

Choose 2 salads (or 1 soup and 1 salad), 1 entrée and 1 dessert 37 per person

Choose 2 salads, 1 soup, 2 entrées and 1 dessert 42 per person

All Custom Lunch Buffets are served with:

Fresh baked bread and sweet cream butter; Soft drinks, Bottled water
Sleepy Monk French Roast Coffee or Tea Service

Salads

Gazpacho salad with diced tomato, cucumber, peppers,
and red onion in a light herb vinaigrette

Caprese display with sliced ripe tomato, fresh mozzarella,
basil, balsamic, olive oil and sea salt

Spinach salad with crumbled blue cheese, candied pecans,
red onions and a house-made berry vinaigrette

Mixed field greens with grape tomatoes, julienned carrots, sliced
cucumbers, pickled onions and assorted house-made dressings

Caesar salad

Individual wedge salad

Cole slaw

Fingerling potato salad

Pasta salad

Fresh fruit salad

Sliced ripe melon

Soups

Wayfarer clam chowder

House-made chicken and fresh noodle

Tomato bisque

Chef's seasonal soup

Entrees

Cornmeal-crust rockfish, Southwest tomatillo puree and Spanish red rice

Wild salmon cakes with harissa-braised chickpeas and Oregon olive oil

Clam boil with Manila clams, Zenner's Kielbasa and new potatoes in a traditional broth with garlic bread

Smoked pork loin with apple bacon chutney and parsley fingerling potatoes

Barbequed baby back ribs with herb-roasted potatoes

Seared skinless boneless chicken breast with wild mushroom polenta and mustard cream

Herb-roasted chicken legs and thighs with roasted baby carrots and herbed velouté

Roasted herbed 10-piece all natural chicken with piccata butter sauce and roasted fingerlings

Red wine slow-braised beef, accompanying vegetables and fingerling potatoes in natural jus

Dry-rubbed grilled teres major beef with wild mushroom demi and horseradish polenta

House-made crepes filled with grilled vegetables, white beans and Boursin cheese

Wild mushroom ravioli in a roasted garlic cream with crumb topping

Chili flake polenta with roasted Anaheim ribbons and cilantro-infused black bean hash

Box Lunches

Lunches include:

3 sandwich types per group, condiments on the side (see below)

1 side per group (see below)

Individual bag of Kettle potato chips

Piece of seasonal fruit

Fresh baked cookies

Chocolate mints

A canned soft drink or bottle of water

Served in a Wayfarer cardboard carryall with "green" silverware and napkins

25 per person

Sandwiches

Slow-roasted thin-sliced beef on sourdough, with lettuce, tomato and horseradish cream cheese

Thin-sliced turkey on a sesame Kaiser, with lettuce, tomato and cranberry cream cheese

Sliced Italian salami and provolone on flatbread, with lettuce, tomato, sliced pepperoncini peppers and Balsamic mayonnaise

Thin-sliced country ham and Tillamook Cheddar on sourdough, with lettuce, tomato and whole grain mustard mayonnaise

Vegetarian on ciabatta – sliced tomato, fresh mozzarella, basil, cucumbers, lettuce and Balsamic dressing

Sides

Potato salad

Greek salad

Pasta salad

Crudit  and ranch

Hummus and pita chips

20 person minimum.

Add 6 per person for groups of 20 and under.

Vegetarians, vegans and patrons with dietary restrictions will always be accommodated.

Breaks & Snacks

Orders for breaks and snacks must accommodate the number of people in the group.

Short Sands

All day beverage service

Morning: Sleepy Monk French Roast Coffee and

Tea Service

Afternoon: Soft drinks, bottled water and iced tea

18 per person

Falcon Cove

Fresh and pickled vegetables with seasonal dip

Fresh berries and fruit with local honey

Parfait shooters

Assorted sparkling water

20 per person

Sweet & Savory

Sliced salami with olives

Baked Brie with a seasonal fresh fruit relish

Warm sea-salted cashews

Chocolate-dipped strawberries

21 per person

The Sweet Tooth

Chocolate-covered strawberries

Oregon hazelnut chocolate clusters

House-made fudge brownies

Fresh baked cookies

Soft drinks

20 per person

The Explorer

A quick scavenger hunt through the property to stretch your legs.

Start with a glass of beer or root beer at your meeting.

Afterwards, search the hotel grounds for a series of hidden clues and

snacks, and be the first one back to the finish line.

Includes two beverages per person.

20 per person

The Voyager

A short culinary class complete with a light tasting and recipes of the item prepared.

Choose your class:

Mushroom Risotto

Cheese and Wine Pairing

Cocktail 101

Local Beer Tasting and Pairing

Fresh Pasta

Ice Cream

50 per person, 20 person minimum

A La Carte Breaks/Snacks

Oysters on the half shell with house-made hot sauce	36 per dozen
<small>(minimum 2 per person, minimum order of 2 dozen)</small>	
Baked Brie with a season fresh fruit relish	9 per person
<small>(must be ordered for the entire group)</small>	
Sliced salami, aged cheddar and nuts.....	12 per person
<small>(must be ordered for the entire group)</small>	
Flat bread, olives and hummus.....	12 per person
<small>(must be ordered for the entire group)</small>	
Fresh and pickled vegetables with seasonal dip	10 per person
<small>(must be ordered for the entire group)</small>	
House-made potato chips and seasonal dip.....	7 per person
<small>(must be ordered for the entire group)</small>	
Corn chips, salsa and guacamole	7.50 per person
<small>(must be ordered for the entire group)</small>	
Trail mix bar – dried fruits, nuts and granola.....	10 per person
<small>(must be ordered for the entire group)</small>	
House-made snack mix.....	6 per person
<small>(must be ordered for the entire group)</small>	
Warm assorted mixed nuts.....	40 per pound
Warm sea-salted cashews	50 per pound
Granola bars.....	30 per dozen
Seasonally flavored popcorn.....	5 per person
Fresh baked muffins or scones	30 per dozen
House-made fudge brownies	27.50 per dozen
Fresh baked cookies.....	24 per dozen
Oregon hazelnut chocolate clusters.....	27.50 per dozen
Chocolate-covered strawberries.....	27.50 per dozen
Parfait shooters.....	24.00 per dozen
Wayfarer Parfait Bar – granola, yogurt and fresh diced fruit	9 per person
<small>(must be ordered for the entire group)</small>	
Whole fresh fruit	3.50 ea
Canned soft drinks.....	4 each
Bottled water	4 each
Sparkling & Flavored Water	4 each
Assorted (401k) energy drinks.....	5 each
Bottled juices.....	5 each
Chilled juices (apple, tom, cranberry, grapefruit).....	18 per pitcher
Lemonade.....	20 per pitcher
Fresh-squeezed orange juice.....	23 per pitcher
Iced tea.....	15 per pitcher
Sleepy Monk French Roast Coffee and Tea Service featuring assorted teas.....	30 per pot

All-Day Packages

Package 1

Catch a Wave (Breakfast Buffet)
Short Sands (Snack/Break Package)
Surfboard (Lunch Buffet)
Falcon Cove (Snack/Break Package)
86 per person

Package 2

Lighthouse (Breakfast Buffet)
Short Sands (Snack/Break Package)
Lewis & Clark (Lunch Buffet)
Sweet & Savory (Snack/Break Package)
89 per person

Package 3

Haystack (Breakfast Buffet)
Short Sands (Snack/Break Package)
Mirror Rocks (Lunch Buffet)
The Explorer (Snack/Break Package)
96 per person

30 person minimum.

Add 6 per person for groups of 21 to 29.

Add 8 per person for groups of 20 and under.

Vegetarians, vegans and patrons with dietary restrictions will always be accommodated.

Before Dinner

(minimum of 2 pieces per person per half hour; minimum of 2 dozen per item)

Hors d'oeuvres

Crab salad stuffed puffs.....	42 per dozen
Prosciutto and arugula wrapped melon.....	36 per dozen
Jalapeño bacon-wrapped prawns.....	42 per dozen
Blue cheese mousse stuffed dates with Marcona almonds.....	36 per dozen
Wild mushroom and blue cheese phyllo triangles.....	36 per dozen
Sweet corn and house-smoked salmon arancini.....	36 per dozen
Goat cheese, spinach and pine nut mini-quiche.....	36 per dozen
Triple cream, marionberry and Oregon hazelnut tartlets.....	36 per dozen
Mini Dungeness crab cakes with lemon aioli.....	40 per dozen
Char-broiled prawns with lemon butter sauce.....	40 per dozen
"Truffled" wild mushroom arancini with herbed aioli.....	40 per dozen
Chilled prawn cocktail.....	40 per dozen
Yearling oysters Rockefeller.....	42 per dozen
Marinated artichoke bottoms with Boursin cream.....	36 per dozen
Spicy gazpacho oyster shooters.....	40 per dozen
Smoked free-range chicken salad puffs.....	36 per dozen
Roasted marinated cremini mushrooms (serve 8 to 10 per pound).....	10 per pound

Platters

(orders for platters must accommodate number of people in group)

Salami and Brie	
an array of salamis with creamy Brie and garnishes	8 per person
Hummus and Olive	
house-made hummus with marinated olives and sliced flatbread	8 per person
Fresh Fruit	
sliced fresh fruit and berries (in season)	8 per person
Vegetable Crudit�	
seasonal fresh and pickled vegetables with Rouge River Blue Cheese dip	8 per person
Baked Brie	
puff pastry wrapped Brie with a seasonal fresh fruit relish	8 per person
Domestic Cheese	
American cheeses with fresh fruit and crackers.....	9 per person
Imported Cheese	
Chef's choice imported cheeses with fresh and dried fruit, nuts and gourmet crackers.....	12 per person
Crab Artichoke Dip	
cream cheese, artichoke hearts, spinach and Dungeness crab, served with an Asiago crisp top and sliced baguette.....	10 per person
Antipasto	
Italian meats, cheeses, pickled vegetables and fruit with grilled pita triangles.....	12 per person
Charcuterie	
sliced cured meats, sausages and imported cheese with mustards, fresh and dried fruits and sliced baguette.....	13 per person
Alder-Smoked Salmon	
locally smoked salmon with capers, chopped red onion, boiled eggs, cream cheese and gourmet crackers	12 per person
Northwest Smoked Seafood	
an assortment of seasonal, smoked fish with traditional garnish and sliced baguette	16 per person

Stations

(orders for stations must accommodate number of people in group)

Served with silver dollar rolls and appropriate garnish.

Honey-glazed ham.....	225 serves 25
Brined, slow-roasted turkey breast.....	225 serves 30-40
Roasted beef tenderloin.....	325 serves 20
Black pepper-crust New York strip loin.....	425 serves 35-45
Garlic-rubbed prime rib au jus	500 serves 35-40

Before Diner Packages

Orders for platter packages must accommodate number of people in group

The Starter

Salami and Brie Platter

Hummus and Olive Platter

Crudité Platter

Roasted marinated cremini mushrooms

Chilled prawns with cocktail sauce (2 per person)

Mini Dungeness crab cakes with lemon aioli (2 per person)

35 per person

The Wave

Antipasto Platter

Crab Artichoke Dip Platter

Fresh Fruit Platter

Crab stuffed mushrooms (2 per person)

Char-broiled prawns with lemon butter sauce (2 per person)

40 per person

Over the Top

Ham Carving Station

Silver dollar rolls

Assorted mustards

Smoked Salmon Platter

Chilled prawns with cocktail sauce (3 per person)

Baked Brie Platter

Crab Artichoke Dip Platter

Chocolate-dipped strawberries (2 per person)

47 per person

Dinner Buffets

All Dinner Buffets are served with Sleepy Monk French Roast Coffee or Tea Service

Prime Rib can be added to any buffet for 15pp.

Northwest

Seared wild salmon with herbed caper butter sauce
Seared and sliced top sirloin of beef with natural jus and horseradish
Herb-roasted fingerling potatoes
Chef's choice vegetable du jour
Mixed field greens with grape tomatoes, julienned carrots, sliced cucumbers, pickled onions and assorted house-made dressings
Fresh baked silver dollar rolls with sweet cream butter
Seasonal fresh fruit salad
Seasonal fresh fruit crisp with Chantilly cream
56 per person

The Comfort

Apple-brined slow-roasted pork loin with natural jus
Herb-rubbed turkey breast
Fluffy whipped mashed potatoes
Traditional stuffing
Green beans almandine
Cranberry sauce
Mixed field greens with grape tomatoes, julienned carrots, sliced cucumbers, pickled onions and assorted house-made dressings
Crudité display of fresh and pickled vegetables with ranch dressing
Fresh baked silver dollar rolls with sweet cream butter
Seasonal fresh fruit cobbler with Chantilly cream
52 per person

Beach Sand

Grilled marinated wild prawns with lemon butter
Airline chicken breast with wild mushroom ragout and natural sauce reduction
Au gratin potatoes
Chef's choice vegetable du jour
Mixed field greens with grape tomatoes, julienned carrots, sliced cucumbers, pickled onions and assorted house-made dressings
Grilled vegetable platter with hummus dip
Fresh baked silver dollar rolls with sweet cream butter
Chef's choice petite desserts (2 pieces per person)
63 per person

Fantastic

Cedar plank salmon
Clam boil with Manila clams, Zenner's Kielbasa and new potatoes in a traditional broth with garlic bread
Roasted herbed 10-piece all natural chicken
Iceberg salad with crumbled blue cheese and bacon and assorted dressings
Sliced fresh melon
Seasonal fresh fruit crisp with Chantilly cream
59 per person

Chef's Choice

Seasonal fish of the day with accompanying sauce
Chef's whim meat dish
Starch du jour
Fresh seasonal vegetable du jour
2 salad selections
Chef's choice platter
Pastry chef's creation
60 per person

30 person minimum.

Add 4 per person for groups of 21 to 29.

Add 6 per person for groups of 20 and under.

Vegetarians, vegans and patrons with dietary restrictions will always be accommodated.

Custom Dinner Buffets

- Choose 2 salads, 1 Entrée, 1 Starch, 1 Vegetable and 1 dessert 50 per person
Choose 2 salads, 2 Entrées, 1 Starch, 1 Vegetable and 1 dessert 55 per person
Choose 2 salads, 3 Entrées, 1 Starch, 1 Vegetable and 1 dessert 60 per person

All Custom Dinner Buffets are served with:
Fresh baked silver dollar rolls and sweet butter
Sleepy Monk French Roast Coffee or Tea Service

Salads

- Gazpacho salad with diced tomato, cucumber, peppers and red onion in a light herb vinaigrette
- Caprese display with sliced ripe tomato, fresh mozzarella, basil, balsamic, olive oil and sea salt
- Spinach salad with crumbled blue cheese, candied pecans, red onions and a house-made berry vinaigrette
- Mixed field greens with grape tomatoes, julienned carrots, sliced cucumbers, pickled onions and assorted house-made dressings
- Caesar salad • Individual wedge salad • Cole slaw • Fingerling potato salad • Wayfarer pasta salad
- Fresh fruit salad • Sliced ripe melon

Starches

Roasted fingerling potatoes
Au gratin potatoes
Whipped potatoes
Parsley red potatoes
Creamy Asiago polenta
Wild mushroom polenta
Harissa-stewed chick peas
Wayfarer's wild rice blend
Potato leek cakes

Vegetables

Fresh local farmer's market
Green beans almandine
Au gratin tomatoes

See Following Page for Entree and Dessert Selections

*30 person minimum.
Add 4 per person for groups of 21 to 29.
Add 6 per person for groups of 20 and under.
Vegetarians, vegans and patrons with dietary restrictions will always be accommodated.*

Custom Dinner Buffets (continued)

Choose 2 salads, 1 Entrée, 1 Starch, 1 Vegetable and 1 dessert 50 per person

Choose 2 salads, 2 Entrées, 1 Starch, 1 Vegetable and 1 dessert 55 per person

Choose 2 salads, 3 Entrées, 1 Starch, 1 Vegetable and 1 dessert 60 per person

Entrees

Cornmeal-crusted rockfish, Southwest tomatillo puree and Spanish red rice (for the Starch Selection)

Wild salmon and Dungeness crab cakes with a lemon butter sauce

Clam boil with Manila clams, Zenner's Kielbasa and new potatoes in a traditional broth with garlic bread

Cedar plank salmon with herbed aioli

Dungeness crab legs (add to any buffet for an additional 15pp)

Apple-brined slow-roasted pork loin with natural jus

Barbequed baby back ribs with Public Coast Brewing Root Beer BBQ sauce

Airline chicken breast with wild mushroom ragout and natural sauce reduction

Roasted herbed 10-piece all natural chicken

Florentine chicken – our all natural chicken breast stuffed with spinach, Asiago, mozzarella and Dungeness crab (add 5pp)

Red wine slow-braised beef

Dry rubbed grilled teres major beef with melted onions

Seared and sliced top sirloin of beef with natural jus and horseradish

Beef Bourguignonne

Prime Rib (add to any buffet for an additional 15pp)

House-made crepes with grilled vegetables and Boursin on a white bean ragout

Wild mushroom ravioli in a roasted garlic cream with crumb topping

Chili flake polenta with roasted Anaheim ribbons and a cilantro-infused black bean hash

Grilled Portobello and Polenta Napoleon – layers of marinated grilled portobello mushrooms, sautéed spinach, herbed polenta and grilled balsamic red onions

Desserts

Chef's choice petite desserts (2 each per person)

Seasonal fresh fruit cobbler with Chantilly cream

Plated Dimers

Two-course dimers:

Choose 1 salad (or 1 soup), 2 entrées, 1 starch, 1 vegetable 53 per person

Three-course dimers:

Choose 1 salad, 1 soup, 2 entrées, 1 starch, 1 vegetable 58 per person

Four-course dimers:

Choose 1 salad, 1 soup, 2 entrées, 1 starch, 1 vegetable and 1 dessert 65 per person

Salads

Caprese display with sliced ripe tomato, fresh mozzarella, basil, balsamic, olive oil and sea salt

Spinach salad with crumbled blue cheese, candied pecans, red onions and a house-made berry vinaigrette

Mixed field greens with grape tomatoes, julienned carrots, sliced cucumbers, pickled onions and assorted house-made dressings

Arugula salad with dried pears, Oregon hazelnuts and crumbled blue cheese and raspberry honey vinaigrette

Individual wedge salad

Caesar salad

Vegetables

Fresh local farmer's market

Green beans almandine

Au gratin tomatoes

Soups

Clam chowder

French onion

Heirloom tomato bisque

Starches

Roasted fingerling potatoes

Au gratin potatoes

Whipped potatoes

Parsley red potatoes

Creamy Asiago polenta

Wild mushroom polenta

Harissa-stewed chick peas

Wayfarer's wild rice blend

Potato leek cakes

See Following Page for Entree and Dessert Selections

30 person minimum.

Add 4 per person for groups of 21 to 29.

Add 6 per person for groups of 20 and under.

The exact number of each entrée is due seven business days prior to your event.

Guest place card / entrée choice required

Vegetarians, vegans and patrons with dietary restrictions will always be accommodated.

Plated Dimers (continued)

Two-course dimers:

Choose 1 salad (or 1 soup), 2 entrées, 1 starch, 1 vegetable 53 per person

Three-course dimers:

Choose 1 salad, 1 soup, 2 entrées, 1 starch, 1 vegetable 58 per person

Four-course dimers:

Choose 1 salad, 1 soup, 2 entrées, 1 starch, 1 vegetable and 1 dessert 65 per person

Entrees

Cornmeal-crusted rockfish, Southwest tomatillo puree and Spanish red rice (for the Starch Selection)

Wild salmon and Dungeness crab cakes with a lemon butter sauce

Cedar plank salmon with herbed aioli (add 5pp)

Oregon hazelnut-crusted halibut with a cranberry gastrique butter sauce (add 7pp)

Apple-brined slow-roasted pork loin with natural jus

Barbequed baby back ribs with Public Coast Brewing Root Beer BBQ sauce

Airline chicken breast with wild mushroom ragout and natural sauce reduction

Florentine chicken – our all natural chicken breast stuffed with spinach, Asiago, mozzarella and Dungeness crab (add 5pp)

Brined, slow-roasted turkey breast

Slow-braised Northwest lamb shanks

Garlic and herb-rubbed Northwest lamb sirloin with natural jus

New York strip steak with melted onions and marinated mushrooms (add 10pp)

Top sirloin of beef with natural jus and horseradish

Prime Rib (add 10pp)

Grilled tenderloin of beef with bearnaise (add 15pp)

House-made crepes with grilled vegetables and Boursin on a white bean ragout

Wild mushroom ravioli in a roasted garlic cream with crumb topping

Chili flake polenta with roasted Anaheim ribbons and a cilantro-infused black bean hash

Grilled Portobello and Polenta Napoleon: layers of marinated grilled portobello mushrooms, sautéed spinach, herbed polenta and grilled balsamic red onions

Desserts

Individual chocolate heaven tarts with ganache and Chantilly cream

Creamy chocolate mousse topped with Chantilly cream

Seasonal cheesecake with fruit topping

Chef's choice petits desserts (2 each per person)

Bar Service

Call Brand Cocktails

Jim Beam Whiskey 9
Dewar's Scotch 9
Smirnoff Vodka 9
Bombay Gin 9
Christian Brothers Brandy 9
Bacardi Rum 9

Microbrew Beers

Public Coast Brewing Co. Beers 5.50
'67 Blonde Ale
Oswald IPA
Assorted Domestic and Import Beers 6.50

Premium Brand Cocktails

Maker's Mark Whiskey 11
Johnny Walker Red Scotch 11
Absolut Vodka 11
Beefeater's Gin 11
Courvoisier 11
Bacardi Gold Rum 11
Kahlua 11
Bailey's 11

House Wine & Champagne

Pinot Gris 9
Chardonnay 9
Pinot Noir 9
Cabernet 9
House Wine 35 per bottle
House Champagne 25 per bottle

Non-Alcoholic Beverages

Sparkling Cider 15 per bottle