

SURFSAND

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 95 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

COMPLIMENTARY EV CHARGING

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

FITNESS CENTER WITH SAUNA

ON-SITE MASSAGE

HEATED INDOOR SWIMMING POOL AND HOT TUB

SURFSAND

EVENT FEES

AUDIO/VISUAL EQUIPMENT

TV/DVD	\$75
LCD Projector	\$150
10x10 Screen	\$30
Microphone	\$50
Extension Cords	Complimentary
Outside Phone Line (plus long-distance charges)	\$50
Polycom Phone	\$35
High-Speed Wireless Internet	Complimentary

BUSINESS SERVICES

Copies	Complimentary
Fax Sent	Complimentary
Fax Received	Complimentary

OTHER FEES

Beach Chairs	\$4.50 per chair
Podium	Complimentary
Public Announcement System	\$150
Dance Floor	\$175
Flipchart with Post-It Pad and Markers	\$35
Additional Pads	\$15
Industrial Clothing Steamer	Complimentary
Full-Length Mirror	Complimentary

SURFSAND

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)

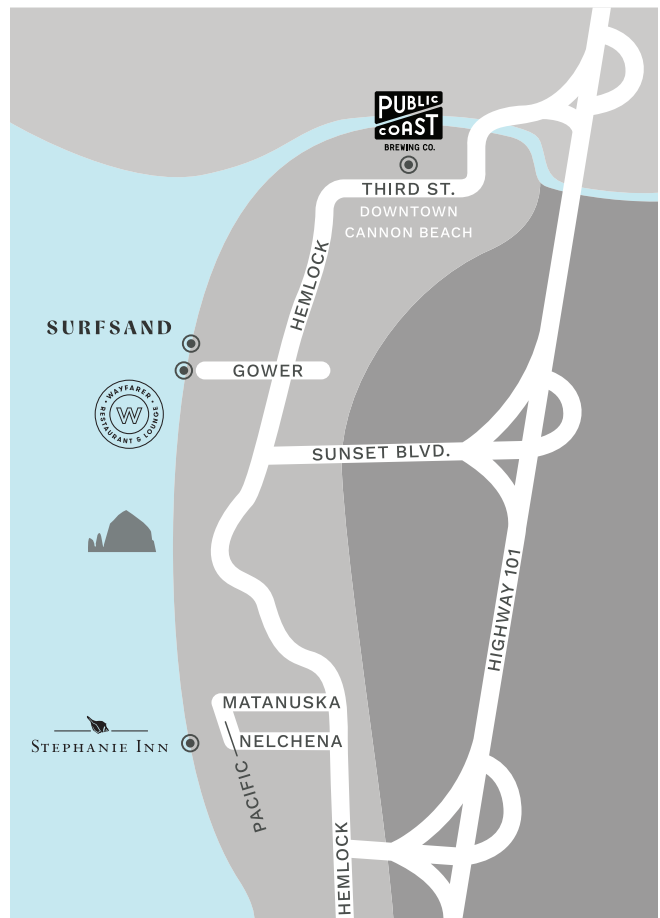
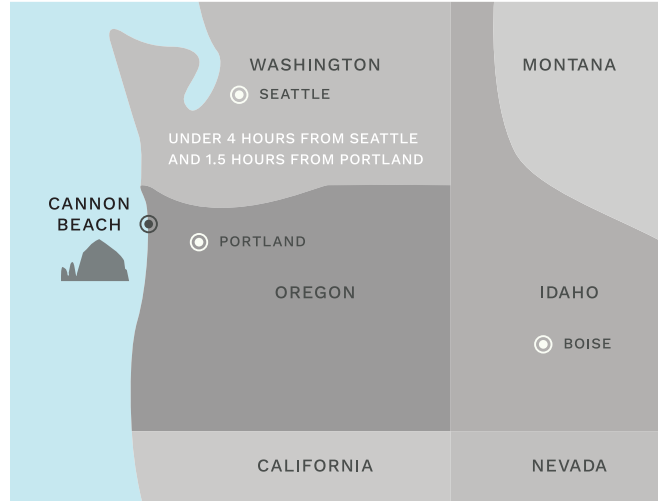
NORTHERN WASHINGTON

- 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)

MILEAGE TO CANNON BEACH

SEATTLE	187
OLYMPIA	127
SPOKANE	350
THE DALLES	150
PORTLAND AIRPORT	90
SALEM	122
EUGENE	187

MAPS



SURFSAND

LEISURE ACTIVITIES

CANNON BEACH GALLERY GROUP
cbgallerygroup.com

NATIONAL PARK SERVICE
nps.gov/lewi

CANNON BEACH HISTORY CENTER & MUSEUM
cbhistory.org

OREGON COAST BIRDING
oregoncoastbirding.com

CANNON BEACH PLAYGROUND, SKATE PARK &
TENNIS COURT
One block east of Hemlock Street in downtown

OREGON PARKS & RECREATION DEPARTMENT:
STATE PARKS
oregonstateparks.org

CENTER DIAMOND QUILTING SHOP
centerdiamond.com

NORTH COAST LAND CONSERVANCY
nclctrust.org

CITY OF CANNON BEACH:
HAYSTACK ROCK AWARENESS PROGRAM
ci.cannon-beach.or.us

SEA RANCH STABLES
503 436 2815

COASTER THEATRE PLAYHOUSE
coastertheatre.com

SEASIDE AQUARIUM
seasideaquarium.com

FUNLAND ARCADE (SEASIDE)
503 738 5612

SEASIDE CAROUSEL MALL
seasidecarouselmall.com

GEARHART GOLF LINKS
10th & North Marion, Gearhart, Oregon 503 738 3538

SEASIDE CINEMAS
503 738 0671

HIGHLANDS GOLF COURSE
Del Rey Beach, Gearhart, Oregon 503 738 5248

SEASIDE FACTORY OUTLET MALL
seasideoutlets.com

MANZANITA GOLF COURSE
Lakeview Drive, Manzanita, Oregon 503 368 5744

TILLAMOOK CHEESE FACTORY
tillamookcheese.com

SEASIDE GOLF COURSE
451 Avenue U, Seaside, Oregon 503 738 5261

SURFSAND

THE SURFSAND RESORT IN CANNON BEACH

CATERING GUIDELINES

MENU PLANNING

In addition to our printed menus, please allow our Executive Chef, Bryan Elam, 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

Our service charge is 22%.

ATTENDANCE GUARANTEE

A guarantee of the number of guests is required no later than 9am, twenty-one business days prior to your function.

Once the guarantee is received by the Catering Department, the number will not be subject to reduction.

You will be charged for the final count or the guarantee, whichever is greater. We will provide service and seating for 5% over your guaranteed attendance to a maximum number of 10 people. If no verbal or written guarantee is received, the originally contracted number of guests will be used.

PLATED MEALS WITH MULTIPLE ENTRÉE CHOICES

When offering more than one entrée for a meal function, all meals will be charged at the higher meal price.

Guarantees are due twenty-one business days prior to the function with exact entrée counts for each entrée selected. Each guest's entrée choice will be designated by a coded place card.

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.



THE SURFSAND RESORT & WAYFARER RESTAURANT CATERING MENU



BREAKFAST BUFFET

Available 8am–11am

(earlier accommodations available upon request at an additional charge)

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.
Assorted breakfast breads.
Fresh seasonal diced fruits and berries (in season)
23 per person

HUG POINT

Breakfast Sandwich Bar—grilled English muffins,
scrambled eggs, sliced cheeses and
maple-glazed ham.
Wayfarer house-made granola.
Greek yogurt with house-made seasonal fresh fruit puree.
Whole fresh fruit and berries (in season)
25 per person

LIGHTHOUSE

Scrambled eggs with Tillamook cheddar
Wayfarer country potatoes
honey-cured bacon
Assorted breakfast breads
Wayfarer house-made granola
Greek yogurt with house-made seasonal fresh fruit puree
Fresh seasonal diced fruits and berries (in season)
29 per person

HAYSTACK

Scrambled eggs with Tillamook cheddar
Wayfarer country potatoes
House-made fried chicken strips
Sausage gravy
Buttermilk biscuits
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 with
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
Assorted breakfast breads
Fresh seasonal diced fruits and berries (in season)
26 per person

30 PERSON MINIMUM | ADD 4 PER PERSON FOR GROUPS OF 20–29

VEGETARIANS, VEGANS AND PATRONS WITH DIETARY RESTRICTIONS WILL ALWAYS BE ACCOMMODATED.

PRICES ARE PER PERSON AND SUBJECT TO A 22% SERVICE CHARGE. ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.



LUNCH BUFFET

Available 11am–2pm

All lunch buffets are served with:

Soft drinks, Bottled water

Sleepy Monk French Roast Coffee or Tea Service

SURF BOARD

Assorted fresh breads

Sliced beef, ham, turkey and salami

Assorted sliced cheeses

Lettuce, tomato and onion

Flavored mayonnaise, 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

35 per person

LONG BOARD

Oregon tuna salad wraps in flatbread

with romaine and pepperoncini rings.

Grilled vegetables, roasted portobello mushrooms and Boursin cheese, served with lettuce wraps.

Mini “Caprese” sliders—fresh mozzarella, sliced tomato, basil, aged balsamic, olive oil and sea salt on a house-made Parker roll.

Assorted house-made, seasoned potato chips

Seasonal fresh fruit salads

Lemon bars

34 per person

THE COVE

Flour tortillas and corn tortillas

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, and guacamole

Chili-marinated orange wedges

Mexican wedding cake cookies

35 per person

INDIAN BEACH

Chef's choice of clam chowder, chicken noodle or tomato bisque

Chef Salad Bar—mixed field greens, sliced ham & turkey, diced

Tillamook cheddar & Swiss cheeses, 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 barbequed baby back ribs

Choose two: Zenner's Kielbasa, andouille sausage or 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

House-made fudge brownies

36 per person

LEWIS & CLARK

Chef's choice of 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

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CUSTOM LUNCH BUFFET

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:

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

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

ENTRÉES

Cornmeal-crusted 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

30 PERSON MINIMUM | ADD 6 PER PERSON FOR GROUPS OF 20-29

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BOX LUNCHES

- 3 sandwich types per group of 30 or more, including vegetarian and vegan
- 2 sandwich types per group of 20-29, including vegetarian and vegan
- Condiments on the side (see below)
- 1 side per group (see below, if selection is not made Chef will choose)
- 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
- 29 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
- Crudité and ranch
- Hummus and vegetables

30 PERSON MINIMUM | ADD 6 PER PERSON FOR GROUPS OF 20-29

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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: Assorted soft drinks & sparkling water, iced tea

18 per person

FALCON COVE

Fresh and pickled vegetables with seasonal dip

Fresh berries and fruit with local honey

Parfait Bar with granola

Assorted sparkling water

20 per person

SWEET & SAVORY

Sliced salami with olives

Baked Brie with a seasonal fresh fruit relish

Warm sea-salted assorted nuts

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 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

30 person minimum, 50 per person

30 PERSON MINIMUM | ADD 6 PER PERSON FOR GROUPS OF 20-29

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A LA CARTE BREAKS/SNACKS

Available between 10:30am-3:30pm

Oysters on the half shell with house-made hot sauce (minimum 2 per person, minimum order of 2 dozen)	36 per dozen
Baked Brie with seasonal fresh fruit relish (must be ordered for the entire group)	9 per person
Sliced salami, aged cheddar and nuts (must be ordered for the entire group)	12 per person
Flat bread, olives, hummus and crudite (must be ordered for the entire group)	12 per person
Fresh and pickled vegetables with seasonal dip (must be ordered for the entire group)	10 per person
House-made potato chips and seasonal dip (must be ordered for the entire group)	7 per person
Corn chips, salsa and guacamole (must be ordered for the entire group)	7.50 per person
Trail mix bar — dried fruits, nuts and granola (must be ordered for the entire group)	10 per person
House-made snack mix (must be ordered for the entire group)	6 per person
Warm assorted mixed nuts	40 per pound
Warm sea-salted cashews	50 per pound
Granola bars	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
Wayfarer Parfait Bar — granola, yogurt and fresh diced fruit (must be ordered for the entire group)	9 per person
Whole fresh fruit	3.50 each
Canned soft drinks	4 each
Bottled water	4 each
Sparkling & Flavored Water	4 each
Chilled juices (apple, tomato, 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 & Tea Service (featuring assorted teas)	30 per pot



ALL-DAY PACKAGE

PACKAGE 1

Catch a Wave (Breakfast Buffet)

Short Sands (Snack/Break)

Surfboard (Lunch Buffet)

Falcon Cove (Snack/Break)

86 per person

PACKAGE 2

Lighthouse (Breakfast Buffet)

Short Sands (Snack/Break)

Lewis & Clark (Lunch Buffet)

Sweet & Savory (Snack/Break)

89 per person

PACKAGE 3

Haystack (Breakfast Buffet)

Short Sands (Snack/Break Package)

Mirror Rocks (Lunch Buffet)

The Sweet Tooth (Snack/Break)

96 per person

30 PERSON MINIMUM | ADD 6 PER PERSON FOR GROUPS OF 20-29

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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 (serves 8 - 10 per pound)	10 per pound



PLATTERS

(orders for platters must accommodate number of people in group and are available between 3:30pm and 6:30pm)

Salami and Brie	
an array of salamis with creamy Brie and garnishes	9 per person
Hummus and Olive	
house-made hummus with marinated olives and sliced flatbread	10 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	9 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

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 DINNER PACKAGE

Orders for platter packages must accommodate number of people in group

THE STARTER

Salami and Brie Platter

Hummus and Olive Platter

Crudit  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
Crudit  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

FINTASTIC

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 selection of 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 8 PER PERSON FOR GROUPS OF 20-29

VEGETARIANS, VEGANS AND PATRONS WITH DIETARY RESTRICTIONS WILL ALWAYS BE ACCOMMODATED.

PRICES ARE PER PERSON AND SUBJECT TO A 22% SERVICE CHARGE. ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.



CUSTOM DINNER BUFFET

- Choose 2 salads, 1 Entrée, 1 Starch, 1 Vegetable and 1 Dessert 54 per person
- Choose 2 salads, 2 Entrées, 1 Starch, 1 Vegetable and 1 Dessert 59 per person
- Choose 2 salads, 3 Entrées, 1 Starch, 1 Vegetable and 1 Dessert 64 per person

All Custom Dinner Buffets are served with
Fresh baked silver dollar rolls and sweet cream 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 8 PER PERSON FOR GROUPS OF 20-29

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CUSTOM DINNER BUFFET (CONTINUED)

Choose 2 salads, 1 Entrée, 1 Starch, 1 Vegetable and 1 Dessert 54 per person
Choose 2 salads, 2 Entrées, 1 Starch, 1 Vegetable and 1 Dessert 59 per person
Choose 2 salads, 3 Entrées, 1 Starch, 1 Vegetable and 1 Dessert 64 per person

ENTRÉES

Cornmeal-crust 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 DINNERS

TWO-COURSE DINNERS

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

THREE-COURSE DINNERS

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

FOUR-COURSE DINNERS

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

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

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 house-made creamy English dressings
Arugula salad with dried pears, Oregon hazelnuts and crumbled blue cheese and raspberry honey vinaigrette
Individual wedge salad
Caesar salad

SOUPS

Clam chowder
French onion
Heirloom tomato bisque

VEGETABLES

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

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 10 PER PERSON FOR GROUPS OF 20-29

THE EXACT NUMBER OF EACH ENTRÉE IS DUE 21 BUSINESS DAYS PRIOR TO YOUR EVENT. GUEST PLACE CARD/ENTRÉE CHOICE REQUIRED.

VEGETARIANS, VEGANS AND PATRONS WITH DIETARY RESTRICTIONS WILL ALWAYS BE ACCOMMODATED.

PRICES ARE PER PERSON AND SUBJECT TO A 22% SERVICE CHARGE. ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.



PLATED DINNERS (CONTINUED)

TWO-COURSE DINNERS

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

THREE-COURSE DINNERS

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

FOUR-COURSE DINNERS

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

ENTRÉES

Cornmeal-crust 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-crust 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 Béarnaise (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 petites desserts (2 each per person)



BAR SERVICE

CALL BRAND COCKTAILS

Evan Williams Bourbon
Red Label Scotch
Smirnoff Vodka
Amsterdam Gin
Christian Brothers VSOP Brandy
Cruzan Rum
10

PREMIUM BRAND COCKTAILS

Maker's Mark Whiskey
Johnny Walker Red Scotch
Absolut Vodka
Bombay Gin
Courvoisier
Bacardi Gold Rum
Kahlua
Bailey's
12

BEERS

Bud Light
Haake Beck
Square Mile Cider
Assorted Micobrew and Locally Crafted Beer
7

HOUSE WINE & SPARKLING WINE

Pinot Gris 12/48
Chardonnay 14/55
Pinot Noir 13/51
Cabernet 15/59
Oregon Argyle, Brut, W V. OR 53

NON-ALCOHOLIC BEVERAGES

Sheffield Sparkling Cider 26
Public Coast Brewing Co., Root Beer,
32 ounces 8
64 ounces 12