

# CATERING GUIDELINES



*THE STAFF OF THE MONARCH HOTEL LOOKS FORWARD TO THE OPPORTUNITY OF SERVING YOU. IN ORDER FOR US TO PROVIDE THE HIGHEST QUALITY PRODUCTS AND SERVICE FOR YOUR GROUP, THE FOLLOWING POLICIES HAVE BEEN ESTABLISHED.*

**FOOD SERVICES AND GUARANTEES:** THE MONARCH HOTEL IS THE EXCLUSIVE CATERER FOR ALL HOTEL GUEST EVENTS. NO FOOD OR BEVERAGE MAY BE BROUGHT INTO THE HOTEL'S PUBLIC AREAS OR BANQUET FACILITIES WITHOUT SPECIAL PERMISSION FROM THE CATERING OFFICE.

OUR CATERING DEPARTMENT SHOULD RECEIVE YOUR MENU SELECTION AT LEAST ONE MONTH IN ADVANCE OF YOUR FUNCTION, OR AS SOON AS POSSIBLE AFTER MAKING A RESERVATION. A FINAL GUARANTEED MEAL COUNT MUST BE GIVEN NO LATER THAN NOON, 72 HOURS (3 WORKING DAYS) PRIOR TO YOUR FUNCTION. ONCE THE CATERING DEPARTMENT HAS RECEIVED YOUR GUARANTEE, IT IS NOT SUBJECT TO REDUCTION. IF NO GUARANTEE IS RECEIVED, THE EXPECTED ATTENDANCE PROVIDED THE HOTEL WHEN PLANNING THE EVENT WILL BECOME THE GUARANTEE. WE WILL PREPARE SERVICE AND SEATING FOR 5% ABOVE YOUR GUARANTEE NUMBER, TO A MAXIMUM OF TEN PEOPLE, TO ALLOW FOR LAST MINUTE ADDITIONS. YOU WILL BE CHARGED FOR THE GUARANTEED NUMBER OF GUESTS, OR THE NUMBER OF GUESTS SERVED, WHICHEVER IS GREATER.

PRINTED MENUS ARE OFFERED AS A GUIDELINE. WE WILL BE HAPPY TO PREPARE A MENU TO MEET YOUR NEEDS. DUE TO MARKET FLUCTUATIONS, PRICES CANNOT BE CONFIRMED UNTIL SIX (6) MONTHS PRIOR TO YOUR FUNCTION, AT WHICH TIME CURRENT PRICES CAN BE PROVIDED. MENU ITEMS ARE SUBJECT TO CHANGE AND BASED UPON AVAILABILITY. A 20% SERVICE CHARGE WILL BE APPLIED TO YOUR FINAL BILL. CHILDREN'S MEALS (CHILDREN 12 AND UNDER), VEGETARIAN MEALS AND SPECIAL DIETARY MEALS ARE AVAILABLE AND SHOULD BE REQUESTED PRIOR TO YOUR EVENT.

**ALCOHOLIC BEVERAGES:** OREGON LIQUOR CONTROL COMMISSION REGULATIONS REQUIRE THAT WE PROVIDE A BARTENDER TO DISPENSE ALL ALCOHOLIC BEVERAGES. OREGON LAW REQUIRES OUR STAFF TO REQUEST PROPER IDENTIFICATION (PHOTO I.D.) OF ANY PERSON OF QUESTIONABLE AGE AND REFUSE ALCOHOLIC BEVERAGE SERVICE IF THE PERSON IS EITHER UNDERAGE OR IF PROPER I.D. CANNOT BE PRODUCED. SERVICE WILL BE REFUSED TO ANY PERSON WHO, IN THE COMPANY'S JUDGMENT, APPEARS INTOXICATED.

**BILLING PROCEDURES, DEPOSITS & CANCELLATIONS:** DIRECT BILLING PRIVILEGES ARE EXTENDED TO GROUPS WHO HAVE COMPLETED OUR CREDIT APPLICATION PROCEDURES THIRTY (30) DAYS PRIOR TO THEIR FUNCTION. GROUPS WHO DO NOT HAVE BILLING PRIVILEGES ARE RESPONSIBLE FOR THE TOTAL BALANCE PRIOR TO THEIR EVENT.

THE MONARCH RESERVES THE RIGHT TO REQUIRE AN ADVANCE DEPOSIT ON ANY BOOKING. ALL BOOKING DEPOSITS ARE NON-REFUNDABLE/ NON-TRANSFERABLE AND WILL BE APPLIED TOWARD YOUR FINAL BALANCE. SECURITY OR CLEANING DEPOSITS MAY BE REFUNDABLE.

WHEN A CANCELLATION IS MADE THIRTY (30) DAYS OR MORE PRIOR TO THE FUNCTION, THERE WILL BE NO CANCELLATION FEE. FULL ROOM RENTAL WILL APPLY TO GROUPS CANCELLING WITHIN TWO WEEKS OF EVENT.

**INDEMNIFICATION:** TO THE EXTENT PERMITTED BY LAW, EACH PARTY HEREBY AGREES TO PROTECT, INDEMNIFY, DEFEND AND HOLD THE OTHER HARMLESS FROM ANY LOSS, LIABILITY, COSTS OR DAMAGES ARISING FROM ACTUAL OR THREATENED CLAIMS OR CAUSES OF ACTIONS RESULTING FROM THE NEGLIGENCE OR INTENTIONAL MISCONDUCT OF SUCH PARTY OR ITS RESPECTIVE OFFICERS, DIRECTORS, EMPLOYEES, AGENTS, CONTRACTORS, MEMBERS OR PARTICIPANTS (AS APPLICABLE).

**LIABILITY:** THE HOTEL RESERVES THE RIGHT TO INSPECT AND CONTROL ALL PRIVATE FUNCTIONS. EACH GROUP ASSUMES RESPONSIBILITY FOR DAMAGES MADE TO THE PREMISES DURING THE TIME THEY ARE USING THE FACILITY. DAMAGES TO THE PREMISES WILL BE CHARGED ACCORDINGLY. THE MONARCH HOTEL CANNOT BE HELD RESPONSIBLE FOR DAMAGES OR LOSS OF PROPERTY LEFT IN THE HOTEL BEFORE, DURING OR FOLLOWING YOUR FUNCTION OR FOR LOSS OR DAMAGE TO AUTOMOBILES OR THEIR CONTENTS WHILE PARKED ON HOTEL PROPERTY.

**FUNCTION SPACE:** ROOM CAPACITIES ARE BASED ON SPECIFIC SEATING LAYOUTS. SPECIAL DESIGNS, PRESENTATION REQUIREMENTS AND AUDIO VISUAL ARRANGEMENTS WILL IMPACT THE NUMBER OF GUESTS THAT EACH ROOM CAN COMFORTABLY ACCOMMODATE. IF THE NUMBER OF GUESTS ANTICIPATED CHANGES FROM YOUR ESTIMATE, PLEASE CONTACT THE CATERING OFFICE. ARRANGEMENTS MAY NEED TO BE MADE FOR A LARGER OR SMALLER ROOM.

YOUR FUNCTION ROOM WILL BE HELD FOR YOUR USE ONLY DURING THE TIME INDICATED ON YOUR CATERING CONTRACT. YOU MUST MAKE ARRANGEMENTS IF YOU NEED ACCESS TO THE ROOM BEFORE OR AFTER THE TIME INDICATED AS THE SAME SPACE MAY BE SCHEDULED FOR OTHER PROGRAMS PRIOR TO AND/OR FOLLOWING YOUR EVENT. CATERING CONTRACTS WILL BE FORWARDED TO YOU UPON COMPLETION OF FINAL ARRANGEMENTS. IN ORDER TO CONFIRM YOUR FUNCTION, THE CATERING CONTRACT MUST BE SIGNED AND RETURNED TO THE MONARCH HOTEL'S CATERING DEPARTMENT.

**PARCEL DELIVERIES:** DUE TO LIMITED STORAGE SPACE, THE MONARCH HOTEL WILL NOT ACCEPT ANY PARCELS, CRATES, ETC., MORE THAN TWO (2) DAYS PRIOR TO THE FUNCTION DATE. ALL PACKAGES SHOULD BE ADDRESSED TO THE ATTENTION OF YOUR CONTACT IN THE CATERING DEPARTMENT. IN ADDITION, THESE PACKAGES SHOULD BE CLEARLY LABELED WITH GROUP NAME, DATE OF FUNCTION AND TOTAL NUMBER OF PACKAGES BEING SHIPPED. PLEASE NOTE THAT THE MONARCH HOTEL DOES NOT HAVE A LOADING DOCK. PLEASE MAKE ARRANGEMENTS WITH YOUR SHIPPING COMPANY FOR LIFT GATES AND/OR PALLET JACKS IF NEEDED. BOXES LEFT ON PREMISES FOR LONGER THAN ONE WEEK AFTER DEPARTURE WITHOUT SHIPPING INSTRUCTIONS WILL BE DISCARDED.

# CONTINENTAL & A LA CARTE SELECTIONS



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| <b>BASIC CONTINENTAL</b><br>CHEF'S BAKERY ASSORTMENT SERVED WITH BUTTER, PRESERVES AND CREAM CHEESE<br>ASSORTED CHILLED FRUIT JUICES<br>REGULAR AND DECAFFEINATED COFFEE WITH AN ASSORTMENT OF TEAS<br><i>CONTINENTAL BREAKFAST SERVICE IS LIMITED TO 1½ HOURS.</i>   | <b>\$6.95 PER PERSON</b>                                |
| <b>MONARCH CONTINENTAL</b><br>CHEF'S BAKERY ASSORTMENT SERVED WITH BUTTER, PRESERVES AND CREAM CHEESE<br>FRESH SEASONAL FRUIT TRAY<br>ASSORTED CHILLED FRUIT JUICES<br>REGULAR AND DECAFFEINATED COFFEE WITH AN ASSORTMENT OF TEAS<br><i>CONTINENTAL BREAKFAST SERVICE IS LIMITED TO 1½ HOURS.</i>  | <b>\$9.95 PER PERSON</b>                                |
| <b>HEALTH NUT CONTINENTAL</b><br>LOW-FAT VANILLA YOGURT WITH OUR HOUSEMADE GRANOLA<br>FRESH SEASONAL FRUIT TRAY<br>HARD COOKED EGGS AND ASSORTED BAGELS WITH CREAM CHEESE<br>ASSORTED CHILLED FRUIT JUICES<br>REGULAR AND DECAFFEINATED COFFEE WITH AN ASSORTMENT OF TEAS<br><i>CONTINENTAL BREAKFAST SERVICE IS LIMITED TO 1½ HOURS.</i> | <b>\$11.95 PER PERSON</b>                               |
| <b>ADD SCRAMBLED EGGS AND BREAKFAST POTATOES TO YOUR CONTINENTAL</b>  | <b>\$ 3.00 PER PERSON</b>                               |
| FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ASSORTED STASH TEAS<br><i>(ONE GALLON SERVES 18-20, ONE AIRPOT SERVES 8-10)</i>   | <b>\$32.00 PER GALLON</b><br><b>\$16.00 PER AIRPOT</b>  |
| BREWED ICED TEA AND LEMONADE<br><i>(ONE GALLON SERVES 18-20, ONE PITCHER SERVES 8-10)</i>   | <b>\$32.00 PER GALLON</b><br><b>\$16.00 PER PITCHER</b> |
| ASSORTED CHILLED FRUIT JUICES <i>(ORANGE, APPLE, CRANBERRY, GRAPEFRUIT, TOMATO &amp; V-8)</i><br><i>(ONE GALLON SERVES 18-20, ONE PITCHER SERVES 8-10)</i>  | <b>\$34.00 PER GALLON</b><br><b>\$17.00 PER PITCHER</b> |
| INDIVIDUAL 10oz BOTTLES OF FRUIT JUICE  | <b>\$ 2.75 PER BOTTLE</b>                               |
| ASSORTED PASTRY – DANISH, CINNAMON ROLLS, MUFFINS, BREAKFAST BREADS AND BAGELS WITH CREAM CHEESE  | <b>\$27.00 PER DOZEN</b>                                |
| ASSORTED FRESH BAKED COOKIES  | <b>\$24.00 PER DOZEN</b>                                |
| ASSORTED DESSERT BARS & BROWNIES  | <b>\$30.00 PER DOZEN</b>                                |
| ASSORTED WHOLE FRUITS   | <b>\$ 1.75 PER PIECE</b>                                |
| ASSORTED SOFT DRINKS <i>(COCA COLA PRODUCTS)</i> OR BOTTLED WATER   | <b>\$ 2.25 EACH</b>                                     |
| THOMAS KEMPER ROOT BEER OR CREAM SODA <i>OR</i> SNAPPLE NATURAL BEVERAGES   | <b>\$ 2.95 PER BOTTLE</b>                               |
| INDIVIDUAL GRANOLA BARS   | <b>\$ 2.00 EACH</b>                                     |
| INDIVIDUAL BAGS OF POTATO CHIPS, PRETZELS OR POPCORN  | <b>\$ 1.50 PER BAG</b>                                  |
| BOWL POTATO CHIPS OR PRETZELS <i>(SERVES APPROXIMATELY 20 PEOPLE)</i>   | <b>\$20.00 PER BOWL</b>                                 |
| DELUXE MIXED NUTS   | <b>\$20.00 PER POUND</b>                                |
| FRESH SEASONAL FRUIT TRAY   | <b>\$ 3.50 PER PERSON</b>                               |
| CHILLED VEGETABLES WITH RANCH DIP   | <b>\$ 3.00 PER PERSON</b>                               |
| CHEESEBOARD WITH ASSORTED CRACKERS  | <b>\$ 4.00 PER PERSON</b>                               |
| HOUSE-MADE TORTILLA CHIPS AND SALSA   | <b>\$ 2.75 PER PERSON</b>                               |

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# MEETING PACKAGES



## ***THE FOLLOWING PACKAGES ARE PRICED PER PERSON***

*CONTINENTAL BREAKFAST SERVICE IS LIMITED TO 1½ HOURS.*

### **CONTINENTAL BREAK PACKAGE** \$15.95

MONARCH CONTINENTAL BREAKFAST OF ASSORTED PASTRY, FRESH SEASONAL FRUIT TRAY, CHILLED FRUIT JUICES AND COFFEE SERVICE, A MID-MORNING REFRESH OF COFFEE SERVICE, AND AN AFTERNOON BREAK OF COFFEE SERVICE, FRESH BAKED COOKIES AND CHILLED SODAS.

### **HEALTHY BREAK PACKAGE** \$18.95

CONTINENTAL OF LOW-FAT VANILLA YOGURT WITH HOUSEMADE GRANOLA, FRESH SEASONAL FRUIT TRAY, HARD COOKED EGGS AND ASSORTED BAGELS WITH CREAM CHEESE, CHILLED FRUIT JUICES AND COFFEE SERVICE, A MID-MORNING REFRESH OF COFFEE SERVICE, AND AN AFTERNOON BREAK OF COFFEE SERVICE, VEGETABLES WITH RANCH DIP AND CHILLED SODAS.

### **BEVERAGE PACKAGE** \$5.95

MORNING BREAK SERVICE OF COFFEE, TEA AND DECAFFEINATED COFFEE, A MID-MORNING REFRESH OF COFFEE SERVICE AND AN AFTERNOON BREAK OF COFFEE SERVICE AND CHILLED SODAS.

### **HORS D'OEUVRES BREAK** \$13.95

FRESH SEASONAL FRUIT TRAY, CHILLED VEGETABLES WITH RANCH DIP, FRESH BAKED COOKIES, ASSORTED FINGER SANDWICHES, COFFEE SERVICE AND CHILLED SODAS.

### **MEETING PLANNER'S PACKAGE** \$29.95

MONARCH CONTINENTAL BREAKFAST OF ASSORTED PASTRY, FRESH SEASONAL FRUIT TRAY, CHILLED FRUIT JUICES AND COFFEE SERVICE, A MID-MORNING REFRESH OF COFFEE SERVICE, DELI BUFFET LUNCH: TOSSED GREENS WITH TOMATOES, CUCUMBER, RANCH AND 1,000 ISLAND DRESSINGS · POTATO SALAD · ROAST BEEF, HAM AND ROASTED TURKEY · SWISS, CHEDDAR, MONTEREY JACK AND PEPPER JACK CHEESES · VARIETY OF DELI BREADS · CHEF'S DESSERT · COFFEE SERVICE, AND AN AFTERNOON BREAK OF COFFEE SERVICE, FRESH BAKED COOKIES AND CHILLED SODAS.

### **EXECUTIVE MEETING PLANNER'S PACKAGE** \$33.95

MONARCH CONTINENTAL BREAKFAST OF ASSORTED PASTRY, FRESH SEASONAL FRUIT TRAY, CHILLED FRUIT JUICES AND COFFEE SERVICE, A MID-MORNING REFRESH OF COFFEE SERVICE, MT. HOOD LUNCH BUFFET INCLUDING: MIXED GREENS WITH BALSAMIC VINAIGRETTE, BLEU CHEESE AND CANDIED WALNUTS · FRESH SEASONAL FRUIT TRAY · SLICED FLAT IRON STEAK WITH PINOT NOIR DEMI-GLACE · PETITE FILET OF SALMON · BABY RED POTATOES · FRESH SEASONAL VEGETABLES · ROLLS WITH BUTTER · CHEF'S DESSERT · COFFEE SERVICE, AND AN AFTERNOON BREAK OF COFFEE SERVICE, FRESH BAKED COOKIES AND CHILLED SODAS.

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# BREAKFAST & BRUNCH SELECTIONS

IN ORDER TO PROVIDE THE BEST QUALITY AND SERVICE POSSIBLE WHEN OFFERING A SERVED MEAL,  
A MAXIMUM OF TWO ENTRÉE CHOICES CAN BE SELECTED FOR EACH FUNCTION

ALL SERVED SELECTIONS INCLUDE BEVERAGE SERVICE OF COFFEE, TEA AND CHILLED ORANGE JUICE

- MONARCH BOUNTY BREAKFAST** \$12.95  
SCRAMBLED EGGS AND BREAKFAST POTATOES WITH A CHOICE OF COUNTRY HAM,  
TWO SLICES OF THICK BACON OR TWO SAUSAGE LINKS. SERVED WITH A FRESH BAKED MUFFIN.
- MONARCH SCRAMBLE** \$12.95  
SCRAMBLED EGGS WITH SMOKED HAM TOPPED WITH TILLAMOOK CHEDDAR AND CHIVES.  
SERVED WITH BREAKFAST POTATOES AND A FRESH BAKED MUFFIN.
- FRENCH TOAST** \$10.95  
SPRINKLED WITH POWDERED SUGAR. ACCOMPANIED BY MAPLE SYRUP.  
SERVED WITH YOUR CHOICE OF TWO SLICES OF THICK BACON OR TWO SAUSAGE LINKS.
- VEGETARIAN SCRAMBLE** \$12.95  
SCRAMBLED EGGS WITH RED AND GREEN BELL PEPPER, ONIONS, MUSHROOMS  
AND TILLAMOOK CHEDDAR. SERVED WITH BREAKFAST POTATOES AND A FRESH BAKED MUFFIN.
- EGGS BENEDICT (MAXIMUM OF 30 PEOPLE)** \$12.95  
TWO POACHED EGGS SERVED ON AN ENGLISH MUFFIN WITH CANADIAN BACON  
AND HOLLANDAISE SAUCE. SERVED WITH BREAKFAST POTATOES.
- SUNNYSIDE BUFFET (MINIMUM 10 PEOPLE)** \$14.95  
SCRAMBLED EGGS WITH CHEESE · GRILLED BACON AND SAUSAGE · BREAKFAST POTATOES ·  
FRESH SEASONAL FRUIT TRAY · BAKERY ASSORTMENT WITH BUTTER AND FRUIT PRESERVES ·  
ASSORTED CHILLED FRUIT JUICES · COFFEE, TEA, DECAFFEINATED COFFEE.
- CHEF'S BUFFET (MINIMUM 10 PEOPLE)** \$16.95  
EGGS BENEDICT WITH HOLLANDAISE SAUCE · GRILLED BACON AND SAUSAGE ·  
FRENCH TOAST WITH MAPLE SYRUP · BREAKFAST POTATOES · FRESH SEASONAL FRUIT TRAY ·  
BAKERY ASSORTMENT WITH BUTTER AND FRUIT PRESERVES · ASSORTED CHILLED FRUIT JUICES ·  
COFFEE, TEA, DECAFFEINATED COFFEE.
- ADD A CHEF ATTENDED OMELETTE STATION TO THE SUNNYSIDE OR CHEF'S BUFFET - \$3.00/PERSON**  
INCLUDES: HAM, CHEESE, MUSHROOMS, GREEN ONIONS, GREEN BELL PEPPER AND SALSA.
- MONARCH BRUNCH BUFFET (MINIMUM 35 PEOPLE)** \$24.95  
FRENCH TOAST WITH MAPLE SYRUP, STRAWBERRIES & WHIPPED CREAM · BREAKFAST POTATOES ·  
FRESH SEASONAL FRUIT TRAY · GRILLED BACON AND SAUSAGE · MONARCH SIGNATURE SALAD ·  
CAESAR SALAD · CHILLED POACHED SALMON · CHICKEN MONARCH · RICE PILAF · ASSORTED DESSERTS ·  
ASSORTED CHILLED FRUIT JUICES · COFFEE, TEA, DECAFFEINATED COFFEE.
- CHEF ATTENDED OMELETTE STATION INCLUDING: HAM, CHEESE, MUSHROOMS, GREEN ONIONS,  
GREEN BELL PEPPER AND SALSA.**
- CHEF ATTENDED CARVING STATION FEATURING: STEAMSHIP ROUND OF BEEF WITH ROLLS & CONDIMENTS.**

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# SALAD AND SANDWICH SELECTIONS



IN ORDER TO PROVIDE THE BEST QUALITY AND SERVICE POSSIBLE,  
A MAXIMUM OF TWO ENTRÉE CHOICES CAN BE SELECTED FOR EACH FUNCTION

ALL SALADS AND SANDWICHES INCLUDE CHEF'S CHOICE OF DESSERT AND COFFEE, TEA, DECAF OR ICED TEA  
ALL SALADS ARE SERVED WITH RANCH DRESSING ON THE SIDE

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| <b>DELI SANDWICH</b>   | \$11.95 |
| CHOICE OF ROAST BEEF, HAM OR TURKEY WITH MONTEREY JACK CHEESE <i>OR</i> VEGETARIAN,<br>SERVED ON SOURDOUGH OR WHOLE WHEAT BREAD. ACCOMPANIED BY EITHER PASTA <i>OR</i> POTATO SALAD. |         |
| <b>B.L.T.T.</b>  | \$13.95 |
| BACON, LETTUCE, TOMATO AND TURKEY WITH MONTEREY JACK CHEESE ON SOURDOUGH BREAD.<br>ACCOMPANIED BY EITHER PASTA <i>OR</i> POTATO SALAD.   |         |
| <b>HOAGIE SANDWICH</b>   | \$14.95 |
| ROAST BEEF, HAM, TURKEY AND MONTEREY JACK CHEESE WITH LETTUCE AND TOMATO,<br>SERVED ON A HOAGIE ROLL. ACCOMPANIED BY EITHER PASTA <i>OR</i> POTATO SALAD.                            |         |
| <b>ITALIAN SUB SANDWICH</b>  | \$14.95 |
| SALAMI, PEPPERONI AND PROVOLONE WITH LETTUCE, TOMATO, PEPPERONCINI, OLIVES AND<br>ITALIAN MAYONNAISE, SERVED ON A HOAGIE ROLL. ACCOMPANIED BY EITHER PASTA <i>OR</i> POTATO SALAD.   |         |
| <b>CHEF'S SALAD</b>  | \$14.95 |
| CRISP GREENS TOPPED WITH JULIENNE TURKEY, HAM, SALAMI, SWISS AND TILLAMOOK CHEDDAR,<br>GARNISHED WITH HARD COOKED EGG AND TOMATO. SERVED WITH ROLL AND BUTTER.                       |         |
| <b>CHICKEN CAESAR SALAD</b>  | \$15.95 |
| CRISP ROMAINE, GARLIC CROUTONS AND SHREDDED PARMESAN TOSSED WITH CREAMY DRESSING.<br>TOPPED WITH GRILLED CHICKEN BREAST. SERVED WITH ROLL AND BUTTER.                                |         |
| <b>COBB SALAD</b>  | \$15.95 |
| GRILLED CHICKEN BREAST ON A BED OF CRISP SALAD GREENS, FINISHED WITH AVOCADO,<br>BLEU CHEESE, BACON, DICED EGG AND TOMATO. SERVED WITH ROLL AND BUTTER.                              |         |

**ALL SALAD AND SANDWICH SELECTIONS MAY BE "BOXED"  
SUBSTITUTING A DESSERT BAR AND SODA OR BOTTLED WATER  
FOR CHEF'S CHOICE OF DESSERT AND COFFEE SERVICE**

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# LUNCH ENTREES



IN ORDER TO PROVIDE THE BEST QUALITY AND SERVICE POSSIBLE,  
A MAXIMUM OF TWO ENTRÉE CHOICES CAN BE SELECTED FOR EACH FUNCTION

ALL SELECTIONS INCLUDE GREEN SALAD, ROLLS WITH BUTTER, CHEF'S DESSERT AND COFFEE, TEA, DECAF OR ICED TEA

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| <b>ROASTED PORK LOIN</b><br>FINISHED WITH APPLE DEMI-GLACE.<br>ACCOMPANIED BY ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLES.   | \$15.95 |
| <b>CHICKEN MONARCH</b><br>BREADED AND BAKED BREAST OF CHICKEN FILLED WITH SPINACH, MOZZARELLA AND PARMESAN,<br>TOPPED WITH MORNAY SAUCE. ACCOMPANIED BY RICE PILAF AND SEASONAL VEGETABLES. | \$16.95 |
| <b>SLOW ROASTED POT ROAST</b><br>ACCOMPANIED BY ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLES.   | \$14.95 |
| <b>CHICKEN PICCATA</b><br>GRILLED BREAST OF CHICKEN, FINISHED WITH A LEMON-CAPER CREAM SAUCE.<br>ACCOMPANIED BY RICE PILAF AND SEASONAL VEGETABLES.   | \$15.95 |
| <b>CHICKEN AND PASTA ALFREDO</b><br>PENNE PASTA AND FRESH VEGETABLES TOSSED WITH ALFREDO SAUCE.<br>TOPPED WITH GRILLED CHICKEN BREAST AND PARMESAN CHEESE.                                  | \$15.95 |
| <b>CHICKEN CHAMPIGNON</b><br>SAUTÉED BREAST OF CHICKEN TOPPED WITH A WHITE WINE-MUSHROOM SAUCE.<br>ACCOMPANIED BY RICE PILAF AND SEASONAL VEGETABLES.                                       | \$15.95 |
| <b>FLAT IRON STEAK</b><br>SLICED AND SERVED ON A BED OF SAUTÉED MUSHROOMS. FINISHED WITH A PINOT NOIR DEMI-GLACE.<br>ACCOMPANIED BY ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLES. | \$16.95 |
| <b>FILET OF SWAI</b><br>MILD FLAVORED, FLAKEY WHITE FISH BREADED AND SAUTÉED GOLDEN BROWN.<br>ACCOMPANIED BY RICE PILAF AND SEASONAL VEGETABLES.  | \$15.95 |
| <b>GRILLED SALMON</b><br>FINISHED WITH LEMON BUTTER. ACCOMPANIED BY RICE PILAF AND SEASONAL VEGETABLES.   | \$18.95 |

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# LUNCH BUFFET SELECTIONS

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MINIMUM OF 25 PEOPLE REQUIRED FOR BUFFET SERVICE, EXCEPT FOR DELI BUFFET  
BUFFETS ARE BASED ON A MAXIMUM OF 1½ HOURS SERVICE TIME

ALL LUNCH BUFFETS INCLUDE CHEF'S SELECTION OF DESSERTS AND COFFEE, TEA, DECAF OR ICED TEA

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| <b>BAKED POTATO &amp; CAESAR SALAD BAR</b>   | \$16.95 |
| CAESAR SALAD WITH GARLIC CROUTONS · FRESH SEASONAL FRUIT TRAY · BAKED POTATOES<br>SERVED WITH THE FOLLOWING TOPPINGS: SOUR CREAM, WHIPPED BUTTER, CHIVES,<br>BACON CRUMBLES, GRATED CHEDDAR CHEESE, DICED CHICKEN BREAST,<br>STEAMED BROCCOLI AND TACO SEASONED GROUND BEEF · ROLLS WITH BUTTER. |         |
| <b>DELI BUFFET</b> (MINIMUM 10 PEOPLE)   | \$15.95 |
| TOSSED GREENS WITH TOMATOES, CUCUMBER, RANCH AND 1,000 ISLAND DRESSINGS ·<br>POTATO SALAD · ROAST BEEF, HAM AND ROASTED TURKEY · SWISS, CHEDDAR,<br>MONTEREY JACK AND PEPPER JACK CHEESES · SLICED ONION, LETTUCE AND TOMATO ·<br>MAYONNAISE, YELLOW MUSTARD AND DIJON · VARIETY OF DELI BREADS. |         |
| <b>LITTLE ITALY</b>  | \$15.95 |
| CAESAR SALAD WITH GARLIC CROUTONS · ANTIPASTO PLATTER · CHICKEN PARMESAN ·<br>PENNE PASTA PRIMAVERA · PESTO LINGUINE · GARLIC BREADSTICKS.   |         |
| <b>TEX MEX BUFFET</b>  | \$16.95 |
| TOSSED GREENS WITH TOMATOES, CUCUMBER, RANCH AND CHIPOTLE VINAIGRETTE ·<br>CHEESE ENCHILADAS · CHICKEN FAJITAS WITH BELL PEPPERS AND ONIONS · SOUR CREAM ·<br>CHIPS AND SALSA · WARM FLOUR TORTILLAS · FIESTA RICE · VEGETARIAN REFRIED BEANS.   |         |
| <b>NORTHWEST BUFFET</b>  | \$17.95 |
| CAESAR SALAD WITH GARLIC CROUTONS · FRESH SEASONAL FRUIT TRAY ·<br>CHICKEN CHAMPIGNON · ROASTED PORK LOIN WITH APPLE DEMI-GLACE · RICE PILAF ·<br>FRESH SEASONAL VEGETABLES · ROLLS WITH BUTTER.   |         |
| <b>MT. HOOD BUFFET</b>   | \$18.95 |
| MIXED GREENS WITH BALSAMIC VINAIGRETTE, BLEU CHEESE AND CANDIED WALNUTS ·<br>FRESH SEASONAL FRUIT TRAY · PETITE FILET OF SALMON <b>OR</b> CHICKEN MONARCH ·<br>SLICED FLAT IRON STEAK WITH PINOT NOIR DEMI-GLACE · BABY RED POTATOES ·<br>FRESH SEASONAL VEGETABLES · ROLLS WITH BUTTER.         |         |

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# DINNER ENTREES



IN ORDER TO PROVIDE THE BEST QUALITY AND SERVICE POSSIBLE,  
A MAXIMUM OF TWO ENTRÉE CHOICES CAN BE SELECTED FOR EACH FUNCTION

ALL SELECTIONS INCLUDE CHOICE OF GREEN SALAD, CAESAR SALAD OR SPINACH SALAD WITH HUCKLEBERRY VINAIGRETTE,  
ROLLS WITH BUTTER, CHEF'S DESSERT AND COFFEE, TEA, DECAF OR ICED TEA

|   |         |
|---|---------|
| <b>CHICKEN PICCATA</b><br>GRILLED BREAST OF CHICKEN, FINISHED WITH A LEMON-CAPER CREAM SAUCE.<br>ACCOMPANIED BY RICE PILAF AND SEASONAL VEGETABLES.   | \$18.95 |
| <b>GRILLED SALMON</b><br>FINISHED WITH LEMON BUTTER. ACCOMPANIED BY RICE PILAF AND SEASONAL VEGETABLES.   | \$23.95 |
| <b>CHICKEN CHAMPIGNON</b><br>SAUTÉED BREAST OF CHICKEN TOPPED WITH A WHITE WINE-MUSHROOM SAUCE.<br>ACCOMPANIED BY RICE PILAF AND SEASONAL VEGETABLES.                                       | \$18.95 |
| <b>CHICKEN MONARCH</b><br>BREADED AND BAKED BREAST OF CHICKEN FILLED WITH SPINACH, MOZZARELLA AND PARMESAN,<br>TOPPED WITH MORNAY SAUCE. ACCOMPANIED BY RICE PILAF AND SEASONAL VEGETABLES. | \$19.95 |
| <b>FILET OF SWAI</b><br>MILD FLAVORED, FLAKEY WHITE FISH BREADED AND SAUTÉED GOLDEN BROWN.<br>ACCOMPANIED BY RICE PILAF AND SEASONAL VEGETABLES.  | \$18.95 |
| <b>ROASTED PORK LOIN</b><br>FINISHED WITH APPLE DEMI-GLACE.<br>ACCOMPANIED BY ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLES.   | \$19.95 |
| <b>VEGETARIAN PASTA PRIMAVERA</b><br>LINGUINE AND FRESH VEGETABLES TOSSED WITH ALFREDO SAUCE.<br>FINISHED WITH GRATED PARMESAN CHEESE.  | \$16.95 |
| <b>CHICKEN CORDON BLEU</b><br>BREADED AND BAKED BREAST OF CHICKEN ROLLED WITH HAM AND SWISS CHEESE,<br>FINISHED WITH HOLLANDAISE SAUCE. ACCOMPANIED BY RICE PILAF AND SEASONAL VEGETABLES.  | \$19.95 |
| <b>ALMOND ENCRUSTED SALMON</b><br>PAN SEARED AND FINISHED WITH LEMON-LEEK SAUCE.<br>ACCOMPANIED BY RICE PILAF AND SEASONAL VEGETABLES.  | \$25.95 |
| <b>GRILLED HALIBUT</b><br>FINISHED WITH CHARDONNAY BUTTER. ACCOMPANIED BY RICE PILAF AND SEASONAL VEGETABLES.   | \$29.95 |

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|   |         |
|---|---------|
| <b>SHRIMP SCAMPI</b><br>FIVE PRAWNS SAUTÉED WITH WHITE WINE, LEMON, BUTTER AND GARLIC.<br>ACCOMPANIED BY RICE PILAF AND SEASONAL VEGETABLES.  | \$24.95 |
| <b>SEAFOOD &amp; PASTA SAUTÉ</b><br>PRAWNS, SALMON, HALIBUT & SCALLOPS SAUTÉED AND TOSSED WITH PENNE PASTA AND ALFREDO SAUCE.   | \$21.95 |
| <b>8OZ CHARBROILED CENTER CUT TOP SIRLOIN</b><br>ACCOMPANIED BY ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLES.   | \$26.95 |
| <b>SLOW ROASTED POT ROAST</b><br>SERVED WITH ROASTED GARLIC MASHED POTATOES WITH GRAVY AND SEASONAL VEGETABLES.   | \$17.95 |
| <b>FLAT IRON STEAK</b><br>SLICED AND SERVED ON A BED OF SAUTÉED MUSHROOMS. FINISHED WITH A PINOT NOIR DEMI-GLACE.<br>ACCOMPANIED BY ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLES. | \$19.95 |
| <b>SLOW ROASTED 8OZ PRIME RIB</b><br>SERVED WITH CREAMED HORSERADISH. ACCOMPANIED BY ROASTED GARLIC MASHED POTATOES<br>AND SEASONAL VEGETABLES.   | \$27.95 |
| <b>10OZ NEW YORK STRIP</b><br>ACCOMPANIED BY ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLES.  | \$28.95 |
| <b>MONARCH SURF &amp; TURF</b><br>A 4OZ FILET MIGNON AND PETITE GRILLED SALMON FILET OR THREE SCAMPI STYLE PRAWNS.<br>ACCOMPANIED BY SEASONED BABY BAKER POTATOES AND SEASONAL VEGETABLES.  | \$32.95 |
| <b>8OZ FILET MIGNON</b><br>ACCOMPANIED BY ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLES.   | \$39.95 |

## PLEASE SELECT ONE OF THE FOLLOWING DESSERT OPTIONS FOR YOUR GROUP

**CAKES:** CHOCOLATE MOUSSE, PEPPERMINT PATTY, GERMAN CHOCOLATE, CHOCOLATE GANACHE,  
CHOCOLATE-RASPBERRY, POPPYSEED (ORANGE, LEMON OR RASPBERRY) OR CARROT.  
**CHEESECAKES:** NEW YORK, OREGON MARIONBERRY SWIRL, CHOCOLATE OR LEMON-RASPBERRY CHEESECAKES  
**PETITE LAYER CAKES:** LEMON CREAM, RED VELVET OR STRAWBERRY CHEESECAKE  
**MOUSSES:** CHOCOLATE OR LEMON, SERVED IN A CHAMPAGNE SHELL GLASS

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# DINNER BUFFET SELECTIONS



MINIMUM OF 25 PEOPLE REQUIRED FOR BUFFET SERVICE  
BUFFETS ARE BASED ON A MAXIMUM OF 1½ HOURS SERVICE TIME

ALL DINNER BUFFET SELECTIONS INCLUDE CHEF'S SELECTION OF DESSERTS AND COFFEE, TEA, DECAF OR ICED TEA

**ITALIAN BUFFET** \$24.95  
TOSSED GREENS WITH TOMATOES, CUCUMBER, RANCH AND ITALIAN DRESSINGS ·  
CAESAR SALAD · ANTIPASTO PLATTER · CHICKEN PARMESAN WITH MARINARA ·  
FRESH SEASONAL VEGETABLES · GARLIC BREAD STICKS.

**CHEF ATTENDED PASTA STATION FEATURING:** CHEESE TORTELLINI WITH ALFREDO SAUCE,  
CREAMY PESTO LINGUINE AND PENNE PASTA WITH OUR HOUSEMADE MARINARA.

**CASCADE BUFFET** \$23.95  
TOSSED GREENS WITH TOMATOES, CUCUMBER, RANCH AND 1,000 ISLAND DRESSINGS ·  
CAESAR SALAD · WALDORF SALAD WITH WASHINGTON APPLES AND HAZELNUTS ·  
ROASTED PORK LOIN WITH APPLE DEMI-GLACE · CHICKEN CHAMPIGNON ·  
BABY RED POTATOES · FRESH SEASONAL VEGETABLES · ROLLS WITH BUTTER.

**WILLAMETTE BUFFET** \$26.95  
TOSSED GREENS WITH TOMATOES, CUCUMBER, RANCH AND 1,000 ISLAND DRESSINGS ·  
FRESH SEASONAL FRUIT TRAY · CHILLED RELISHES · CHICKEN PICCATA ·  
GRILLED FILET OF HALIBUT WITH CHARDONNAY BUTTER · RICE PILAF ·  
FRESH SEASONAL VEGETABLES · ROLLS WITH BUTTER.

*ADD A CARVING STATION WITH STEAMSHIP ROUND OF BEEF TO ANY OF THE ABOVE - \$4.00 PER PERSON.  
ADD A CARVING STATION WITH SLOW ROASTED PRIME RIB TO ANY OF THE ABOVE - \$6.00 PER PERSON.*

**MT. HOOD BUFFET** \$27.95  
MIXED GREENS WITH BALSAMIC VINAIGRETTE, BLEU CHEESE AND CANDIED WALNUTS ·  
TOSSED GREENS WITH TOMATOES, CUCUMBER, RANCH AND 1,000 ISLAND DRESSINGS ·  
FRESH SEASONAL FRUIT TRAY · SLICED FLAT IRON STEAK WITH PINOT NOIR DEMI-GLACE ·  
FILET OF SALMON WITH LEMON BUTTER · BABY RED POTATOES · RICE PILAF ·  
FRESH SEASONAL VEGETABLES · ROLLS AND BUTTER.

**COLUMBIA BUFFET** \$34.95  
MIXED GREENS WITH BALSAMIC VINAIGRETTE, BLEU CHEESE AND CANDIED WALNUTS ·  
CAESAR SALAD WITH GARLIC CROUTONS · FRESH SEASONAL FRUIT TRAY · CHICKEN MONARCH ·  
FILET OF SALMON WITH LEMON BUTTER · SLOW ROASTED PRIME RIB, CARVED IN THE ROOM ·  
RICE PILAF · YUKON GOLD SCALLOPED POTATOES · FRESH SEASONAL VEGETABLES · ROLLS WITH BUTTER.

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# HORS D' OEUVRES



## RECOMMENDED QUANTITIES

*PRE-DINNER/COCKTAIL HOUR HORS D'OEUVRES 3-5 PIECES PER PERSON*

*LIGHT HORS D'OEUVRES 6-9 PIECES PER PERSON, HEAVY HORS D'OEUVRES 12-14 PIECES PER PERSON*

### **COLD SELECTIONS** (MINIMUM OF 12 PIECES PER ITEM ORDERED) \$50.00/50 PIECES

FRESH SLICED CUCUMBER TOPPED WITH DILLED CREAM CHEESE AND BAY SHRIMP ·  
DEVILLED EGGS · CHERRY TOMATOES STUFFED WITH PESTO CREAM CHEESE ·  
BABY RED POTATOES STUFFED WITH SOUR CREAM, BACON & CHIVES · ASSORTED CANAPÉS ·  
ASSORTED FINGER SANDWICHES · SALAMI & CREAM CHEESE CORONETS ·  
CRISP WONTONS TOPPED WITH WASABI CREAM CHEESE & SEARED AHI.

### **HOT SELECTIONS** (MINIMUM OF 25 PIECES PER ITEM ORDERED) \$70.00/50 PIECES

YOUR CHOICE OF TERIYAKI, ITALIAN, BARBECUE, SWEET & SOUR OR SWEDISH MEATBALLS ·  
PETITE QUICHE · PARMESAN CHICKEN STRIPS WITH MARINARA · VEGETARIAN EGG ROLLS ·  
SESAME CHICKEN STRIPS WITH DIPPING SAUCES · COCONUT CHICKEN STRIPS WITH MANGO CHUTNEY ·  
BEEF TERIYAKI SKEWERS · CHILE-LIME PRAWN SKEWERS · CRAB & SHRIMP STUFFED MUSHROOMS ·  
VEGETABLE SKEWERS · BUFFALO OR TERIYAKI WINGS · MINI CRAB & SHRIMP CAKES WITH DIJON SAUCE.

### **PREMIUM SELECTIONS**

PRAWNS ON ICE, SERVED WITH COCKTAIL SAUCE AND LEMON WEDGES \$100.00/50 PIECES  
COCONUT PRAWNS SERVED WITH MANGO CHUTNEY \$100.00/50 PIECES  
SCALLOPS WRAPPED WITH BACON \$125.00/50  
PIECES

### **CARVED SELECTIONS** (4OZ PORTIONS, SERVED WITH ROLLS AND CONDIMENTS)

**PLEASE NOTE THAT A \$75.00 CHEF'S FEE WILL APPLY ON ALL CARVING STATIONS.**

ROASTED BREAST OF TURKEY FOR 50 GUESTS \$175.00  
PRIME RIB OF BEEF FOR 50 GUESTS \$300.00  
HERBED MUSTARD BAKED HAM FOR 50 GUESTS \$175.00  
STEAMSHIP ROUND OF BEEF FOR 50 GUESTS \$200.00

### **TRAYED SELECTIONS** (PRICED PER 50 GUESTS)

CHILLED VEGETABLES WITH RANCH DIP \$150.00  
ANTIPASTO PLATTER WITH SALAMI, PROVOLONE, PEPPERONCINI, GREEN & BLACK OLIVES \$150.00  
MARINATED MUSHROOM CAPS AND ARTICHOKE HEARTS  
FRESH SEASONAL FRUIT TRAY \$175.00  
CHEESEBOARD WITH ASSORTED CRACKERS \$200.00  
CHILLED POACHED SALMON WITH RED ONIONS, LEMON AND CAPERS \$250.00

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# BAR / BEVERAGE



IN COMPLIANCE WITH OREGON LIQUOR CONTROL COMMISSION REGULATIONS, ALL ALCOHOLIC BEVERAGES MUST BE DISPENSED BY LICENSED HOTEL STAFF. BARS WILL BE CLOSED A MINIMUM OF 30 MINUTES PRIOR TO THE SCHEDULED CONCLUSION OF THE FUNCTION.

A FULL RANGE OF LIQUORS, BEER AND WINE CAN BE MADE AVAILABLE UPON REQUEST

|  |               |
|--|---------------|
| <b>HOUSE BRANDS</b>  | \$4.75        |
| MONARCH BRAND RUM, VODKA, TEQUILA, GIN, BOURBON, BRANDY<br>HOUSE OF STUART SCOTCH, PEACH SCHNAPPS                |               |
| <b>CALL BRANDS</b>   | \$5.50-\$6.00 |
| SEAGRAM'S 7, ABSOLUT VODKA, TANQUERAY GIN, CUERVO GOLD TEQUILA,<br>BACARDI LIGHT RUM, JACK DANIELS, J & B SCOTCH |               |
| <b>LIQUEURS</b>  | \$6.00-\$6.50 |
| KAHLUA, BAILEY'S IRISH CREAM   |               |
| BOTTLED DOMESTIC BEER (COORS LIGHT)  | \$4.00        |
| IMPORTED BOTTLED BEER & MICROBREWS (WIDMER HEFEWEISEN, MIRROR POND PALE ALE, CORONA)                             | \$4.50        |
| WINE BY THE GLASS  | \$5.00        |
| COPPERIDGE CHARDONNAY, CABERNET SAUVIGNON, MERLOT AND WHITE ZINFANDEL  |               |
| DOMESTIC KEG OF BEER (APPROXIMATELY 180 SERVINGS)  | \$295.00      |
| MICROBREW OR IMPORTED KEG OF BEER (APPROXIMATELY 180 SERVINGS)   | \$395.00      |

## WINES BY THE BOTTLE

### WHITE & BLUSH WINES

|   |         |
|---|---------|
| CHARDONNAY, DUCK POND CELLARS, WASHINGTON                 | \$25.00 |
| CHARDONNAY, KENDALL JACKSON VINTNER'S RESERVE, CALIFORNIA | \$28.00 |
| JOHANNISBERG RIESLING, CHATEAU STE. MICHELLE, WASHINGTON  | \$21.00 |
| PINOT GRIS, ECCO DOMANI, ITALY                            | \$24.00 |
| WHITE ZINFANDEL, BERINGER, CALIFORNIA                     | \$19.00 |

### RED WINES

|  |         |
|--|---------|
| BEAUJOLAIS, LOUIS JADOT, FRANCE                                  | \$23.00 |
| CABERNET SAUVIGNON, COLUMBIA CREST, WASHINGTON                   | \$28.00 |
| CABERNET SAUVIGNON, KENDALL JACKSON VINTNERS RESERVE, CALIFORNIA | \$35.00 |
| CABERNET SAUVIGNON, ROBERT MONDAVI, CALIFORNIA                   | \$45.00 |
| MERLOT, COLUMBIA CREST, WASHINGTON                               | \$25.00 |
| RED BLEND, CAYALLA, WASHINGTON                                   | \$26.00 |
| PINOT NOIR, ERATH VINEYARDS, OREGON                              | \$36.00 |
| ZINFANDEL, RANCHO ZABACO, CALIFORNIA                             | \$26.00 |

### CHAMPAGNE AND SPARKLING WINES

|                                     |         |
|-------------------------------------|---------|
| BRUT, WYCLIFF, CALIFORNIA           | \$12.00 |
| CORDON NEGRO BRUT, FREIXENET, SPAIN | \$26.00 |
| BRUT, J JORDAN, CALIFORNIA          | \$56.00 |

**ALL BARS ARE SUBJECT TO A \$250.00 MINIMUM OR A \$75.00 BARTENDER FEE WILL APPLY.  
ALCOHOLIC BEVERAGES MAY NOT BE BROUGHT INTO LICENSED AREAS OF THE MONARCH HOTEL.**

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