



Banquet Menus

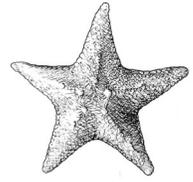


**The Inn at Spanish Head
4009 SW Highway 101
Lincoln City, Oregon 97367**

October 2022 - prices subject to change



Inn at Spanish Head



CATERING/BANQUET INFORMATION

Catering Information

All food and beverage charges are subject to a 22% service charge. Menus and prices are subject to change up to 90 days prior to the date of your event. No outside food and beverage may be brought into the banquet rooms.

Meal Selections & Guarantees

Menu selections must be provided to the Inn 14 days before the event. A firm count for catered meals must be provided 7 days before the event. If final counts are not provided by this time, the highest previous estimate may be considered final. Changes made after these deadlines will incur significant extra charges or may not be accommodated. Buffets will be prepared to serve 5% more than the guarantee number. The amount charged will be the guarantee number or the actual number served, whichever is greater.

Buffets

All buffet minimums are noted at the top of each menu. Children 4 and under are free, children 5-10 years old are Half Price each with a minimum of at least \$15.00. **No food may be removed from the banquet rooms.**

Special Meals

Our kitchen is prepared to handle many special dietary needs with advance notice.

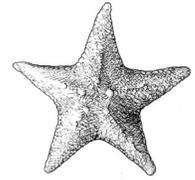
Payment Policy

Each function will require an advance deposit with the balance of all charges due after the event, upon approval. Direct billing must be arranged in advance and approved prior to the function and the invoice paid within 30 days or it will be subject to a 1.5% per month late fee. Food and beverage for all weddings must be paid in full a minimum of 14 days prior to the event, including the estimated amount for all hosted bar functions.





BANQUET & CATERING MENU



BREAKFAST

Served before 10:30 am

All breakfasts include orange juice, freshly ground regular coffee, decaffeinated coffee, and an assortment of hot teas

Continental Breakfast

Plated Breakfast

Continental Breakfast 16.00
Sliced fresh fruit, Breakfast Breads, orange juice and hard-boiled eggs

Spanish Head Executive Continental 17.50
Breakfast Breads and mini bagels with butter, sliced fresh fruit, assorted yogurts and orange juice

** *Add Fluffy Scrambled Eggs to Continental Breakfast* 2.50

Continental Enhancements

Assorted Yogurts 3.00

Bagels with Whipped Cream Cheese 4.00

Bagels with Whipped Cream Cheese and Smoked Salmon 9.00

Hot Chocolate or Spiced Apple Cider 50.00 per urn

Traditional 18.00
Fluffy scrambled eggs, breakfast potatoes, bacon, sausage, biscuit & butter, and orange juice

French Toast 17.50
With syrup, bacon, sausage and orange juice

Quiche Lorrain 18.00
House made Quiche served with sliced fresh fruit and orange juice

Steak and Eggs 24.00
Char-grilled Denver Steak with herb butter, fluffy scrambled eggs, breakfast potatoes, biscuit & butter, and orange juice

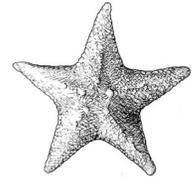
** *Add diced fresh fruit to any meal above* 3.00

* Please add 22% service charge





BANQUET & CATERING MENU



BREAKFAST BUFFET

Served before 10:30 am * Minimum Service 25 Guests

All breakfasts include orange juice, freshly ground regular coffee, decaffeinated coffee, and an assortment of hot teas

Good Morning Buffet	20.00
Fluffy scrambled eggs, breakfast potatoes, bacon and sausage, breakfast breads, and orange juice	

Sunrise Buffet	21.00
Fluffy scrambled eggs with Tillamook cheddar cheese and sautéed mushrooms, breakfast potatoes, honey-glazed ham steak, breakfast breads, and orange juice	

Coastal Buffet	23.50
Smoked salmon hash, fluffy scrambled eggs, freshly-baked biscuits, sliced fresh fruit and orange juice	

Buffet Enhancements
(cost per person unless noted)

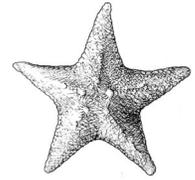
Fresh Fruit Medley	4.50
French Toast	4.00
Assorted Yogurts	3.00
Oatmeal	3.00
Bagels w/Cream Cheese	4.00
Fresh-Baked Breakfast Breads	25.00/doz
Biscuits and Gravy	9.00

* Please add 22% service charge





BANQUET & CATERING MENU



PLATED LUNCH

Served 11:00 am—3:00 pm

Lunch entrees include fresh bread, iced tea, freshly ground regular coffee, decaffeinated coffee, and an assortment of hot teas

Limit 3 selections per event. Pricing for plated lunches will be the higher of the three selections

Add a garden salad to any plated lunch for an additional \$3.50 per person

Deli Sandwiches 17.00
 Choice of black forest ham, mesquite-smoked turkey, roast beef, or vegetarian. With lettuce, onion, mayonnaise, Tillamook cheddar cheese. Piled high on deli bread and served with pasta salad or potato salad.

Caesar Salad 14.00
 Hearts of crisp romaine lettuce tossed in our own Caesar dressing with croutons and parmesan cheese served with fresh baked bread and butter.

add grilled chicken breast 6.00
add Oregon Bay Shrimp 8.00

Chicken Caesar Wrap 18.00
 Grilled seasoned chicken breast, crisp romaine lettuce, and parmesan cheese tossed in our own creamy Caesar dressing and wrapped in a fresh spinach and herb tortilla, served with sliced fresh fruit.

Grilled Salmon 25.00
 Char-grilled 4 oz salmon filet with orange chipotle glaze served with fresh seasonal vegetable and cauliflower rice. Fresh baked bread and butter.

Beef Top Sirloin 27.00
 A 6-ounce char-grilled prime beef top sirloin steak with herb butter served with fresh seasonal vegetables and roasted Yukon potatoes. Fresh baked bread and butter.

Buttermilk Lemon Pepper Chicken 24.00
 Buttermilk-marinated chicken breast baked with a lemon pepper bread crumb crust with cream sauce served with fresh seasonal vegetables and garlic mashed potatoes. Fresh baked bread and butter.

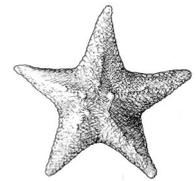
Spanish Head Box Lunch 18.00
 Deli style sandwich with your *choice of* roast beef, turkey, ham or vegetarian, potato chips, whole fresh fruit, a fudge brownie and soft drink.

* Please add 22% service charge





BANQUET & CATERING MENU



LUNCH BUFFET

Served 11:00 am—3:00 pm * Minimum Service 25 Guests

Buffet lunches include iced tea, freshly ground regular coffee, decaffeinated coffee, and an assortment of hot teas

Soup & Salad Buffet 20.00

Our famous clam chowder and House made soup of the day, two chef's choice entrée salads, garden greens with accompaniments, house-made vinaigrette and buttermilk ranch dressings, and fresh baked bread and butter

Deli Express Buffet 22.00

Selection of premium deli meats, including smoked turkey, black forest ham, and roast beef with sliced cheddar, swiss and pepper jack cheese, sliced tomatoes, onion, red leaf lettuce and pickles, whole wheat, sourdough, house-made potato chips, old-fashioned potato and macaroni salad and freshly baked cookies and brownies

Buttermilk Lemon Pepper Crusted Chicken 24.00

Tender chicken breast marinated in lemon pepper sauce served with rice pilaf, fresh seasonal vegetables and two chef's choice salads, and fresh baked bread and butter

Salmon Buffet 27.00

Salmon with lemon and dill sauce served with cauliflower rice, fresh seasonal vegetables and two chef's choice salads, and fresh baked bread and butter

Western BBQ 28.00

Char-grilled baby back pork ribs in our house-made BBQ sauce, grilled chicken breast, honey maple baked beans, potato salad, cornbread & butter, sliced watermelon

Italian Pasta Buffet 27.00

Chef's choice fresh pasta with two sauces (*marinara and alfredo*), Lobster macaroni and cheese, parmesan cheese toast, organic garden salad with house-made vinaigrette and minestrone soup

Taco Bar 26.00

Seasoned choice Northwest-sourced ground beef and seasoned chicken, Tillamook cheddar, sour cream, shredded lettuce, green onions, diced tomatoes, house-made salsa and fresh guacamole served with refried beans, Spanish rice and soft tortillas

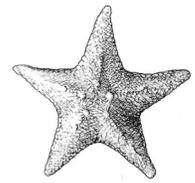
* Add chef's choice Dessert to above choices 5.00

* Please add 22% service charge





BANQUET & CATERING MENU



BREAKS / DESSERTS

Ala Carte Break Items

Assorted Freshly Baked Cookies	23.00/doz	Assorted Soft Drinks	2.50 each
Freshly Baked Fudge Brownies	25.00/doz	Bottled Water	2.50 each
Freshly Baked Breakfast Breads	25.00/doz	Freshly Brewed Coffee (Regular or Decaf)	70.00/urn
Whole Fresh Fruit	3.00/person	Coffee Service (Regular, Decaf & Tea)	145.00 each
Assorted Yogurts	3.00 each	Hot Tea	55.00/urn
Hot Chips (serves approx. 5 people)	7.50/basket	Orange Juice	22.00/pitcher
Assorted Granola Bars	2.50 each	Lemonade or Iced Tea	15.00/pitcher
Assorted Potato Chips	2.50 each	Flavored Waters	2.75 each
Assorted Nuts	4.50 per person		



Specialty Desserts

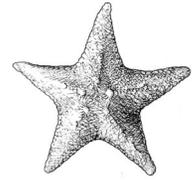
Carrot Cake	9.00	Chocolate Cake with Cream	9.00
Marionberry Cobbler with Whipped Cream (serves 20)	9.00	Lemonade Cake	9.00
New York Cheesecake with Whipped Cream and Berry Sauce	9.00	Peanut Butter Pie	9.00
		S'mores for your bonfire	4.00

* Please add 22% service charge





BANQUET & CATERING MENU



PLATED DINNER

Dinner entrees include freshly ground regular coffee, decaffeinated coffee, hot teas, organic garden salad with house-made vinaigrette or buttermilk ranch dressing, choice of side dish: *(Roasted fingerling potatoes, Rice pilaf, Cauliflower rice, Garlic mashed potatoes)*, Freshly baked rolls, and Chef's choice dessert.

Limit 3 selections per event. Each selection will be served with the same side dish. Pricing for plated dinners will be the higher of the three selections.

Certified Angus Prime Rib 37.00
(minimum 15 orders)
 Slow-roasted USDA certified Angus prime rib with house-made horseradish sauce and au jus served with fresh seasonal vegetables

Surf N' Turf *Market Price*
 Char-grilled prime beef top sirloin with herb butter and a petite cold water lobster tail with drawn butter served with fresh seasonal vegetables

Steak and Prawns 46.00
 Char-grilled prime beef top sirloin with herb butter and jumbo prawns in garlic butter served with fresh seasonal vegetables

Grilled Salmon 35.00
 Char-grilled salmon filet with lemon dill sauce and fresh seasonal vegetables

Roasted Chicken 32.00
 One-half honey-glazed roasted chicken served with fresh seasonal vegetables

Filet Mignon 47.00
 Char-grilled certified choice beef tenderloin with herb butter and fresh seasonal vegetables

Vegetarian Dinner 28.00
 Chef's choice vegetarian selection available upon request

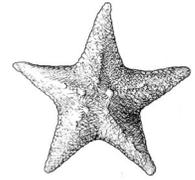
Hazelnut Breaded Stuffed Chicken Breast 36.00
 Mushrooms, spinach, roasted garlic & Boursin cheese topped with Glace de Viande sauce

* Please add 22% service charge





BANQUET & CATERING MENU



DINNER BUFFET

Minimum Service 25 Guests

Buffet dinners include freshly ground regular coffee, decaffeinated coffee, an assortment of hot teas, fresh-baked rolls and chef's choice dessert.

Dinner Soup & Salad Buffet 25.00

Our famous clam chowder and House made soup of the day, two chef's choice entrée salads, garden greens with accompaniments, house-made vinaigrette and buttermilk ranch dressings, and fresh baked bread and butter.

Western BBQ 52.00

Roasted certified Angus smoked prime rib with horseradish sauce and au jus, char-grilled baby back pork ribs in house-made BBQ sauce, char-grilled chicken breast, honey maple baked beans, potato salad, macaroni salad, cornbread, sliced watermelon and marionberry cobbler with whipped cream.

Italian Buffet 42.00

Chef's fresh pasta and cheese-stuffed ravioli with marinara and alfredo sauces, Lobster macaroni & cheese, parmesan cheese toast, minestrone soup, organic garden greens with house-made vinaigrette, and one chef's entrée salad

Spanish Head Buffet 46.00

Roasted Prime Rib and *choice of either* hazelnut-crusted breast of chicken with sage supreme sauce or char-grilled salmon with lemon dill sauce served with organic garden salad with house-made vinaigrette and buttermilk ranch dressings, fresh seasonal vegetables, garlic mashed potatoes, and one chef's selected entrée salad
(All three choices - 52.00)

South of the Border 42.00

Seasoned chicken and steak fajitas with sautéed green and red bell peppers, and onions with warm tortillas served with sour cream, guacamole, shredded lettuce, Tillamook cheddar and Monterey Jack cheese, refried beans. Accompaniments include: Spanish rice, Southwestern corn salad, tri-colored tortilla chips with house-made salsa.

Oregon Coast Buffet 62.00

Char-grilled salmon filet with crab and dill cream sauce, pan-seared Ling Cod with brandy sauce, pan-fried oysters with buttermilk and panko, fresh seasonal vegetables, garlic mashed potatoes, organic garden salad with house-made vinaigrette and one chef's selection entrée salad.

CARVING STATION

Chef Carver Fee of \$100/hour - 2 hour minimum

Add Roasted Certified Angus Prime Rib of Beef

(serves approximately 20 guests)
\$320.00

Add Smoked & Roasted Pork Loin

(serves approximate 15 guests)
\$150.00

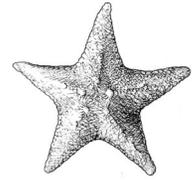
Add Honey-Glazed Ham

(serves approximately 20 guests)
\$175.00





BANQUET & CATERING MENU



HORS D'OEUVRES

Warm Hors D'oeuvres

*Prices are per dozen
(minimum order 3 dozen per item)*

Cocktail Meatballs With rosemary marsala cream sauce	28.00
Chicken Satay With sweet Thai peanut sauce	28.00
Spanakopita Spinach & feta cheese-filled phyllo triangles	28.00
Spicy Buffalo Wings With traditional Frank's buffalo wing sauce or honey BBQ	26.00

** More options are coming **

Chilled Hors D'oeuvres

*Prices are per dozen
(minimum order 3 dozen per item)*

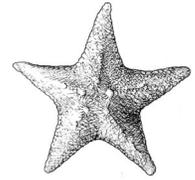
Jumbo Prawns With cocktail sauce	35.00
Fresh Mozzarella, Cherry Tomato & Pesto On rustic baguette	29.00
Seafood Salad Crostini With jumbo prawns	33.00
Oysters On The Half Shell (seasonal) <i>Market Price</i>	
Finger Sandwiches With premium assorted deli meats or vegetarian	23.00
Deviled Eggs An assortment of deviled eggs	19.00
Smoked Salmon Canapés With nova lox and dill cream cheese on house-made crostini	28.00
Crab & Shrimp Pinwheels In spinach and herb wrap	35.00

* Please add 22% service charge





BANQUET & CATERING MENU



RECEPTION ITEMS

Each item serves approximately 35 people ~ Please add 22% service charge

Vegetable Crudités Fresh and marinated vegetables with house-made dipping sauces	150.00
Fresh Seasonal Fruit Assortment of fresh seasonal fruits	170.00
Domestic and Imported Cheese Tray Dill Havarti, smoked gouda, Tillamook cheddar, pepper jack, gruyere, white cheddar and Boursin herbed cheese with house-made crostini and cracker medley	220.00
Assorted Meats Premium brand black forest ham, mesquite-smoked turkey breast, roast beef, pepperoni and salami with rustic bread, garlic horseradish pickles and assorted mustards	245.00
Chef's Smokehouse Seafood Platter House-smoked salmon, nova lox, smoked white fish, smoked scallops, and smoked shrimp with capers, onion, and cream cheese	350.00
Assorted Canapés Chef's selection of assorted canapés, including finger sandwiches with premium deli meats and cheeses, smoked salmon with capered cream cheese, fresh mozzarella with cherry tomato and pesto on rustic bread, roasted prawns on crostini with basil pesto and Spanakopita	230.00
Baked Artichoke and Crab Dip Served with house-made crostini and cracker medley	245.00
Sweet Tooth Assorted house-made cookies, brownies, assorted tarts, and mini cheesecakes	170.00

BANQUET BAR SERVICE

Beer & Wine Bar: \$100 per hour minimum guaranteed by the group.

Full Bar: \$200 per hour minimum guaranteed by the group.

Hosted Prices 20% will be added

Call, Premium & Cordials	8.50-12.50
House Wines by the glass	8.50-12.00
Selected Wines by the bottle (from our wine list)	listed price
Domestic Beer (Bud, Bud Lite or Coors Lite)	5.00
Imported Beer (Corona, Heineken)	5.00
House IPA and microbrews	5.00

