

Catering Menu 2011/2012



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MT. HOOD
MEADOWS
SKI RESORT

BREAKFAST BUFFETS

Morning Welcome

Fresh Fruit, Portland Roasting Coffee, Assorted Juices and Tea
\$5.75 per person

Healthy Morning

Homemade Granola, Yogurt, Fresh Fruit, Fresh-Made Organic Steel-Cut Oatmeal with toppings, Portland Roasting Coffee, Assorted Juices and Tea
\$11.50 per person

Mt. Hood Morning

Eggs Scrambled with Peppers, Onions and Tillamook Cheddar Cheese; Fresh-Made Organic Steel-Cut Oatmeal with toppings; Your Choice of Two Meats: Bacon, Sausage, Ham or Veggie Sausage; Hashbrowns; Yogurt; Buttermilk Biscuits and Country Sausage Gravy; Fresh Fruit; Assorted Fresh Baked Pastries; Portland Roasting Coffee, Assorted Juices and Tea
\$13.75 per person

MEETING BREAKS

Cookie Break

Fresh Baked Cookies, Assorted Beverages, Freshly Brewed Portland Roasting Coffee and Teas
\$5.75 per person



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MEADOWS**
SKI RESORT

MEETING BREAKS (CONTINUED)

All Day Beverage Service

Morning – Freshly Brewed Portland Roasting Coffee,
Water Pitchers and Tea

Afternoon – Assorted Cold Beverages, Water Pitchers,
Portland Roasting Coffee and Specialty Teas
\$5.75 per person

All Day Beverage and Snack Service

Morning – Freshly Brewed Portland Roasting Coffee,
Water Pitchers and Tea
Fresh Fruit

Afternoon – Assorted Cold Beverage, Water Pitchers,
Portland Roasting Coffee and Tea
Fresh Baked Cookies
\$10.75 per person

BOXED LUNCHES TO GO

Deli Sandwich

Choice of: Vegetarian & Tillamook Cheddar on Organic Multi-Grain Bread,
Turkey and Tillamook Swiss on a Hoagie Roll, Chipotle Chicken Salad Wrap,
or Albacore Tuna Salad Wrap

Each meal includes:
Fresh baked cookie, all natural chips, Hood River Organic Fruit
Bottled Water, Condiments and napkins
\$12.25 per person

Chicken Caesar Salad

Fresh made Caesar Salad with Organic Romaine
Natural Chicken Breast
Artisan Bread and Hood River Organic Fruit
Bottled Water
\$11.50 per person



**MT. HOOD
MEADOWS**
SKI RESORT

BUFFETS

Minimum of 25 people. Price includes fresh brewed Portland Roasting Coffee, Stash teas and soft beverages.

Cascade Deli Buffet

Garlic Hummus Spread
Fresh Assorted Fruit, Homemade chips
Fresh made Pasta Salad, Fresh made Caesar Salad with Organic Romaine
Assorted Fresh Sliced Meats: Ham, Turkey, Roast Beef, and Pastrami
Assorted Pacific Northwest Cheeses
Assortment of Fresh Rolls and Organic Breads
Appropriate Garnishes and Condiments
\$16.75 per person

Add Soup for \$1.50 or Chili for \$1.75 per person
Add Fresh Baked Cookies or Brownies for \$1.25 per person

Pizza Party

Fresh made Pasta Salad
Assorted Hot Gourmet Pizzas
Garlic Bread Sticks with marinara sauce
Hood River Organic Whole Fruit
\$16.75 per person

Add Soup for \$1.50 or Chili for \$1.75 per person
Add Fresh Baked Cookies or Brownies for \$1.25 per person

Asian Luncheon

Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Teriyaki Chicken Skewers
Stir-Fried Vegetables
Organic Brown Rice
Fresh Fruit Salad
17.25 per person

Add Soup for \$1.50 or Chili for \$1.75 per person
Add Fresh Baked Cookies or Brownies for \$1.25 per person



**MT. HOOD
MEADOWS**
SKI RESORT

BUFFETS (CONTINUED)

Sonora Buffet

Build Your Own Taco Bar:

Corn and Flour Tortillas

Seasoned Steak and Chicken

Pico de Gallo, Tillamook Pepperjack Cheese, Shredded Lettuce,
Tomatoes, Onions, and Sliced Black Olives, Guacamole,
Sour Cream and our signature Salsas

Includes:

Mixed Green Salad with Dressings

Cheese Enchiladas

Refried Beans

Spanish Rice

Corn Chips

\$17.25 per person

Add Soup for \$1.50 or Chili for \$1.75 per person

Add Fresh Baked Cookies or Brownies for \$1.25 per person

Little Italy

Fresh Made Pasta Salad

Fresh Bruschetta with garlic medallions

Fresh made Caesar Salad with Organic Romaine

Fresh Cut Seasonal Vegetables

Penne Pasta with Marinara and Garlic Alfredo sauces

Vegetable Cheese Lasagna & Sausage Lasagna

Garlic Bread Sticks

\$18.75 per person

Add Soup for \$1.50 or Chili for \$1.75 per person

Add Fresh Baked Cookies, Brownies or energy bars for \$1.75 per person



MT. HOOD
MEADOWS
SKI RESORT

BUFFETS (CONTINUED)

Mom's Old Fashioned Sunday Dinner

Organic Green Salad with Dressings
Garlic Mashed Potatoes and Gravy
Fresh Seasonal Vegetables
Old Fashioned Meat Loaf
Southern Fried Chicken
Fresh Baked Dutch Apple Pie
\$19.50 per person

Add Soup for \$1.50 or Chili for \$1.75 per person

Cascade BBQ

Organic Green Salad with Dressings
Fresh made Pasta Salad
Baked Beans
Corn on the Cob
Buttermilk Biscuits
Fresh Baked Dutch Apple Pie

Entrée choices (Pick 2):

- 1) BBQ Pulled Pork
- 2) BBQ Pork Back Ribs
- 3) Black Angus Beef Brisket
- 4) Black Angus Hamburgers and Hot Dogs

Double Entrée: \$19.50 per person
Each additional Entrée: \$2 additional per person

Add Soup for \$1.50 or Chili for \$1.75 per person



MT. HOOD
MEADOWS
SKI RESORT

BUFFETS (CONTINUED)

Chicken Breast Marsala

Fresh made Pasta Salad
Organic Green Salad with Dressings
Fresh Sautéed Vegetables
Natural Chicken Breasts Baked in a Marsala Wine Sauce
Jumbo Stuffed Ricotta Shells with Marinara Sauce
Artisan Breads
Tiramisu
\$22.75 per person

Add Soup for \$1.50 or Chili for \$1.75 per person

Roasted Prime Rib of Beef – Carved Fresh

Fresh made Pasta Salad
Mixed Green Salad with Dressings
Baby Red Potatoes Herbs and Garlic
Fresh Cut Seasonal Sautéed Vegetables
Thick Center Cut Herbed Prime Rib slow roasted with Au Jus
Artisan Breads
Assorted Cheesecakes
\$24.50 per person

Add Soup for \$1.50 or Chili for \$1.75 per person

Northwest Wild Salmon Filet

Fresh made Pasta Salad
Mixed Green Salad with Dressings
Baby Red Potatoes Herbs and Garlic
Fresh Cut Seasonal Sautéed Vegetables
Pacific Northwest Wild Salmon Grilled and Topped with Herbed Butter
Artisan Breads
Assorted Cheesecakes
\$23.75 per person

Add Soup for \$1.50 or Chili for \$1.75 per person



**MT. HOOD
MEADOWS**
SKI RESORT

Apres Ski Parties

A perfect finish to celebrate a great day on the mountain.

Minimum of 25 people.

Price includes Portland Roasting Coffee and soft drinks.

Manuel's Nacho Bar

Make your own Nacho Platter with all the trimmings:

Tortilla Corn Chips, Homemade Pepper Jack Cheese sauce, shredded Tillamook Pepperjack Cheese, Guacamole, Sour Cream, fresh Pico de Gallo, Black Olives, Tomatoes, Onions, Jalapenos, Roasted Red Peppers, Cilantro and our Homemade red and green Salsas

\$11.50 per person

Add Seasoned Chicken or beef for \$2.00 per person

Add Chili for \$1.75 per person

Add Fresh Baked Cookies or Brownies for \$1.25 per person

Jim's Potato Bar

Large Bakers with all the Fixings:

Whipped Butter, Broccoli, Sour Cream, shredded Tillamook Pepper Jack Cheese, Chives, Real Bacon Bits, Black Olives, Tomatoes, Onions, Jalapenos and our Homemade red and green Salsas

\$10.75 per person

Add Seasoned Chicken or beef for \$2.00 per person

Add Soup for \$1.50 or Chili for \$1.75 per person

Add Fresh Baked Cookies or Brownies for \$1.25 per person



MT. HOOD
MEADOWS
SKI RESORT

Apres' Ski Parties

**A perfect finish to celebrate a great day on the mountain.
Appetizers and beverages for a minimum group of 25**
Price includes Portland Roasting Coffee and soft drinks.

Northwest Wine Bar

A varied assortment of Northwest white and red wines.

- Fresh made mini Dungeness Crab Cakes with Mango Salsa
 - Roasted Red Pepper and Feta Dip with Pita Triangles
 - Assorted Northwest Artisan Cheeses and Crackers
 - Northwest Smoked Salmon Lox with capers
 - Roasted Garlic Hummus
 - Fresh Fruit

\$28.50 per person for one 90 minutes.

Additional bottles of wine may be purchase for tasting sessions lasting longer than one hour.

Northwest Microbrew Taster

Enjoy a variety of the finest craft brews in the Northwest.

- Roasted Red Pepper and Feta Dip with Pita Triangles
- Chicken Breast Tenderloin Strips with dipping sauce
- Assorted Northwest Artisan Cheeses and Crackers
- Jumbo Pretzels with Cheese Sauce and Mustards
 - Hot Jalapeno Poppers with dipping sauce
 - Chips and our signature Salsas

\$26.75 per person for 90 minutes

Additional Pitchers of Beer may be purchase for tasting sessions lasting longer than one hour.

You can combine both the Wine Bar and the Microbrew Taster for a total of 29.75 per person for 90 minutes



Apres' Ski Appetizers

Hors D'Oeuvres Hot (suitable for 30-50 people)

Crab Stuffed Large Mushrooms (100 pc)	\$195
Fresh Dungeness Crab Cakes with Mango Salsa (100 pc)	\$275
Chicken Sate Skewers with Teriyaki and Peanut Sauces (100 pc) .	\$250
Chicken Breast Tenderloin Strips with Dipping Sauces (90 pc).....	\$150
Spicy Wild Turkey Boubon Chicken Wings (100 pc).....	\$125
Jumbo Pretzels with cheese and Mustards (50 pc)	\$95
Cream Cheese Jalapeno Poppers w/Dipping Sauces (120 pc)	\$150
Vegetarian Spring Rolls made with NW Veggies (96 pc)	\$175
Asparagus Tips with Asiago & Fontina wrapped in Phyllo (100 pc)	\$225
Bacon Wrapped Scallops (100pc)	\$295
Spinach & Artichoke dip with Pita Triangles.....Lg: \$150/Sm:	\$120

Hors D'Oeuvres Cold (suitable for 30-50 people)

Chips with our two signature Salsas..... Lg: \$75/Sm:	\$50
Roasted Red Pepper & Feta Dip w/Pita Triangles..... Lg: \$95/Sm:	\$75
Roasted Garlic Hummus w/Pita Triangles..... Lg: \$95/Sm:	\$75
Bruschetta – fresh made with crostini	Lg: \$125/Sm: \$95
Fresh Fruit Platter.....	Lg: \$125/Sm: \$95
Veggie Platter, Assorted Dipping Sauces.....	Lg: \$125/Sm: \$95
Assorted Artisan Cheeses, w/crackers	Lg: \$175/Sm: \$125
Ham, Turkey, and Hummus Pinwheels (150 pieces).....	\$175
Greek Spanakopita Triangles with Tzatziki sauce (100 pieces).....	\$225
Northwest Smoked Salmon Lox w/Capers (80-100 slices).....	\$150

Bar Service (No Host)

- Domestic Beer \$5.00 per pint
- House Wines \$6.75-\$8.75 per glass
- Microbrew Beer \$5.50 per pint
- For groups under 50: Bartender Fee of \$15/Hour (min. of 2 hours)

Bar Service (Hosted)

- Domestic Beer \$4.50 per pint/\$275 per keg
- House Wines \$5.75-\$8.75 per glass
- Microbrew Beer \$5.50 per pint/\$450 per keg
- For groups under 35: Bartender Fee of \$15/Hour (min. of 2 hours)



**MT. HOOD
MEADOWS**
SKI RESORT

Room Rental Rates

Daytime:

	Mon-Fri	Weekend/Hol	Meal Guarantee*
Alpenstube Loft (25-75 ppl)	250	N/A	500
Vertical North (25 - 65 ppl)	250	1500	500/2000
Vertical (75 - 150 ppl)	800 (1200 Fri)	N/A	1200 (1500 Fri)
Vertical/Vertical North	1000 (1400 Fri)	N/A	1500 (2000 Fri)

Evenings (after 5pm):

	Wed-Fri	Weekend/Hol	Meal Guarantee*
Alpenstube Loft (25-75 ppl)	250	750	500
Vertical North (25 - 65 ppl)	250	750	500/1000
Vertical (75 - 150 ppl)	500	N/A	800
Vertical/Vertical North	750	N/A	1000

* The amount of foodservice purchases needed to waive the room rate...may vary based on the time of season.

NOTES:

These rates are based on Opening through mid March...The rates for any time after mid March are the evening rate. Vertical is available to rent on weekends AFTER April 8th.

Room availability may vary based on the time of season.

Room Rental Rates are not able to be waived for weddings

Security and Janitorial Services

Security \$100 per hour

Janitorial \$75 per hour

Equipment Rental

Stage.....	\$50
Dance Floor	\$100
P.A. System w/ wireless microphone...	\$125
Flip Chart	\$25
DVD/VCR w/TV	\$75
In-Focus Projector w/Screen.....	\$125



Mt. Hood Meadows Ski Resort Catering Policies

Thank you for considering Mt. Hood Meadows for your group functions. Our professional staff is pleased to have the opportunity to participate in the coordination and planning of your events. The menus presented serve as a guide. We can customize your event and menus to fit your needs. The following information is provided to help answer some initial questions pertaining to your function.

Menu Selection

Menus must be finalized on the contract at least 7 days before the event. Special menus can be created to fit the specific theme or needs of your group...please ask.

Guarantee

A confirmation of the number of guests in attendance will be required at least 5 days before the event. These lead times are necessary for planning, ordering and preparation purposes. This will be considered a guarantee for which you will be charged, not subject to reduction. You will be charged for the guaranteed number of guests or for the actual number, whichever is greater. If a guarantee is not received, the resort will assume the guarantee to be the number on the function contract. The resort will be prepared to serve 5% over the guarantee.

Room and Rental

Rooms are assigned according to the anticipated guaranteed number of guests. The resort reserves the right to reassign the banquet room if necessary. The room time frames for the event must be stated on the contract. Generally, the allotted time for a function is 3 hours. Generally, the maximum time for a buffet to be open is 2 hours. If an event runs over the allotted time, a fee of \$50 for each additional hour can be assessed (if the room is available). A fire in the fireplace is included for the three hour timeframe with meal purchase (additional hours are available for \$10/hour). Please consult with the Event Sales person if you have any questions or particular needs.



Mt. Hood Meadows Ski Resort Catering Policies (Continued)

Contract and Payment

A signed contract must be on file at least 10 days prior to the event, and a \$200 deposit is required at least 7 days before the event. The contract must state the form of payment that the guest will use to pay the balance. The balance may be paid in advance.

Meal Times

The contract must state the specific time for meals. We recommend that you keep your dining time to a minimum of 1 hour and a maximum of 2 hours to maintain food quality and freshness.

Gratuity

19% gratuity will be added to all foodservice.

Cancellation

In the case of a cancellation within 7 days of the event, the resort will retain the deposit. If the event is rescheduled for the current season, some or all of the deposit may be applied to the rescheduled event at the discretion of the resort.