

Thank you~ for your interest in Abernethy Center!
 Inside our elegant Ballroom or outside in one of our Gardens, we are confident that your experience at Abernethy Center will be a successful and memorable one.

The following items are included in the site rental rate:

- ⌚ **Timeframe** ~ Your selected venue provided for the timeframe specified, along with one pre-event hour immediately preceding your event timeframe. All set-up and clean-up of non-decoration items is handled by Abernethy Center and is not meant to be part of your event timeframe. We ask that before the conclusion of your timeframe, you take all items that you brought in.
- ⌚ **Site Usage** ~ Set-up and breakdown of all tables and chairs (for up to 350 guests), dance floor (if requested) and coat room (Ballroom only).
- ⌚ **Parking** ~ Abernethy Center provides ample complimentary parking for your guests.

Reservation

Fifty percent of the site rental and a refundable \$250 security deposit are required to reserve your date.

Service Charge

An 18% service charge is applied to all event charges, with the exception of the site rental rate and security deposit and is not reflected in the listed pricing. Prices are subject to change without notice.



Corporate & Social

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Prices do not include 18% Service Charge
 Prices subject to change without notice.

Catering Packages

Our menus have been designed to offer you a variety of choices, depending on your desire and budget. We would be happy to quote an alternate menu, design a menu for specific dietary requests, or customize any package to suit your needs.

All catering packages include:

- ⌚ **Linens** ~ A linen tablecloth and a linen napkin at each place setting are available in a variety of colors. Linen tablecloths and skirting are provided for all service tables.
- ⌚ **China** ~ All of the appropriate china, glassware and flatware is provided for your menu, beverage and bar selections.
- ⌚ **Beverages** ~ A water goblet filled with ice water is set at every place setting. Coffee, herbal tea and your choice of either punch, iced tea or lemonade are available at a beverage station (if not otherwise specified).
- ⌚ **Pre-event Coordination** ~ We will make every effort to ensure that your event is a success and that all details have been addressed. A thorough appointment is scheduled 2-3 months prior to your event with a Sales & Event Coordinator, at which time we address the specific details of your event including the timeline, menu, bar, linen, accessory and vendor selections.
- ⌚ **Event Staff** ~ Chefs, servers, and set-up/clean-up crews are provided. A banquet captain is appointed to your event ensuring that all details covered during your pre-event coordination appointment are carried through.

Audio-Visual Rates

Podium and microphone	\$50
LCD projector, 9'x12' screen, DVD or laptop connection ...	\$150
Screen only	\$50
CD Player and Bose surround-sound	\$50
TV/DVD player	\$25
Column color wash	\$50
Staging – 4'x8' sections	\$35 each
Wireless handheld or lapel microphones	\$35 each
Easel/dry-erase board/flipchart	\$15 each
Internet connection/phone line	\$25 each

Breakfast Packages

All breakfast packages include the list of items on page 2, orange and ruby-red grapefruit juices (stationed).

Classic Continental

Homemade muffins and pastries, croissants or scones, seasonal sliced fresh fruit
\$8 per person

Healthy

Plain light yogurt, seasonal berries, granola, bran muffins, seasonal sliced fresh fruit
\$10/pp

The Abernethy

Homemade pancakes, country waffles or French toast with butter and pure maple syrup, cheddar and chive scrambled eggs, apple-smoked bacon or sausage links, hash browns, seasonal sliced fresh fruit
\$12/pp

Build-Your-Own Pancake Bar

Homemade pancakes with butter and pure maple syrup, strawberry and blueberry compotes, chocolate chips, whipped cream and pecans
seasonal sliced fresh fruit
\$12/pp

The Clackamas

Traditional eggs benedict or spinach and goat cheese egg bake, country waffles or French toast with butter and pure maple syrup, apple-smoked bacon or sausage links, roasted red potatoes with rosemary, assorted bagels and cream cheese, seasonal sliced fresh fruit
\$15/pp

Add an Omelet Station

\$75 Live Chef Fee

Chef-prepared omelets featuring:
ham, bacon and Oregon bay shrimp, mushrooms, red and green bell peppers, spinach, tomatoes, green onions, Swiss and cheddar cheese (egg-white omelets available)
Add \$8/pp

à la carte add-ons

Bagels and cream cheese add \$2 per person
Homemade pastries and muffinsadd \$2/pp
Croissants and homemade sconesadd \$2/pp
Assorted light yogurts add \$2/pp
Warm homemade cinnamon rolls..... add \$2.50/pp
English muffinsadd \$1.50/pp
Freshly-made donuts.....add \$2/pp
Oatmeal with pure maple syrup, currants and milk.....add \$2/pp

Brunch Packages

All brunch packages include the list of items on page 2, orange and ruby-red grapefruit juices (stationed).

Honeysuckle

Catering Services

- Seasonal sliced fresh fruit, muffins and pastries
- Croissants or scones
- Three menu selections

Décor

- Linen tablecloths and napkins in select colors and folds

Honeysuckle Package\$21/pp buffet



Poppy

Catering Services

- Seasonal sliced fresh fruit, muffins and pastries
- Croissants or scones
- Four menu selections

Décor

- Linen tablecloths and napkins in select colors and folds
- Centerpieces ~ choose from a variety of centerpiece items

Poppy Package.....\$27/pp buffet



All-Day Hospitality

The all-day package includes the list of items on page 2, orange and ruby-red grapefruit juices (stationed).

- Classic continental breakfast
- Mid-morning break
Replenishment of coffee, tea and water, add assorted sodas
- Luncheon buffet
Chef's choice salad, rolls, entrée with appropriate vegetable and side dish
- Afternoon snack
Pretzels, mixed nuts, assorted freshly-baked cookies, assorted sodas

All-Day Package \$25/pp buffet
(partial day packages available)

Brunch Menu

Egg Dishes

- Traditional Eggs Benedict with Canadian bacon and hollandaise sauce served on an English muffin or bagel
- Eggs Benedict with tomato, avocado and hollandaise sauce V
- Seafood egg bake with manchego cheese (addl \$2/pp)
- Spinach and goat cheese egg bake with sundried tomato and zucchini V
- Brunch enchiladas with ham, green onions, bell peppers and cheddar
- Scrambled eggs with cheddar cheese and chives V (add smoked salmon, addl \$1.50/pp)
- Egg roulade (a thin layer of baked egg) stuffed with breakfast sausage or smoked salmon, mushrooms, spinach and asiago cheese, then topped with hollandaise sauce (addl \$1/pp)

Meat

- Sausage links
- Apple-smoked bacon
- Honey-baked ham
- Smoked salmon with cream cheese, red onions, capers, crumbled hard-boiled egg and toast points

From the Griddle

- Homemade pancakes with butter, pure maple syrup and choice of blueberries, strawberries or marionberries V
- French toast with butter and pure maple syrup V
- French toast with orange bourbon butter, pure maple syrup and spiced pecans V
- Baked French toast casserole with praline topping and raspberry syrup V
- Country waffles with butter and pure maple syrup (addl \$1/pp) V

Potatoes

- Hash browns V
- Roasted rosemary redskin potatoes V
- Corned beef hash
- Smoked trout hash (addl \$1/pp)

Additional menu items\$3/each

Supplement your brunch buffet with an action station

(\$75 Live Chef fee)

Omelet Station

Chef-prepared creations featuring ham, bacon and Oregon bay shrimp, mushrooms, red and green bell peppers, spinach, tomatoes, green onions, Swiss and cheddar cheese (egg-white omelets available) \$8/pp

Waffle Station

Fresh waffles made to order, featuring butter, pure maple syrup, fresh seasonal berries, whipped cream and pecans..... \$4/pp

Carving Station

Chef-carved steamship ham \$4/pp
Chef-carved prime rib au jus with horseradish cream..... \$8/pp

V = Ovo-Lacto Vegetarian (please inquire about vegan options or other menu items that can be prepared vegetarian)
(market price) = an additional charge applies
(seasonal surcharge) = an additional charge applies during certain seasons

Luncheon & Break Packages

All luncheon and break packages include the list of items on page 2, assorted sodas and cookies and brownies.

Chef's Choice

Soup & Sandwich Buffet

Chef's choice of two soups,
garden salad with choice of two dressings
(ranch, bleu cheese, raspberry or balsamic vinaigrette, creamy
Italian, poppyseed, parmesan peppercorn),
and your choice of two sandwiches:
veggie stacker on sunflower artisan bread,
tuna cheddar melt on Italian panini bread,
Southwest B.L.T. with chipotle mayo on chipotle flatbread,
classic reuben on marbled panini,
chicken and artichoke parmesan hero
\$14/pp

Deli Delight

Assorted sandwiches (turkey, roast beef, ham, veggie),
assorted chips,
and choice of two salads: garden salad with
choice of two dressings (see choices above),
red skin potato salad, fusilli pasta salad
or seasonal fresh fruit salad
\$14/pp

Pizza & Salad Buffet

Caesar or garden salad with choice of two dressings
(see choices above), fusilli pasta salad,
garlic bread sticks with marinara dipping sauce,
and choice of two: pepperoni, chicken alfredo,
sausage and mushroom or vegetarian pizza
\$16/pp

South of the Border

Tortilla chips and salsa,
warm cheese quesadillas, Spanish rice,
fresh taco salad shells, black beans, shredded lettuce, diced
tomatoes and onion, shredded cheese, sour cream, guacamole,
and choice of two: seasoned ground beef,
shredded chicken or seasoned pork
\$16/pp

Tex Mex

Grilled corn on the cob with chipotle lime butter,
Tex Mex chicken egg rolls with creamy cilantro dipping sauce,
jicama, avocado and chayote slaw, all-beef hot dogs, southwest
sliders or fish tacos with chipotle cream and salsa fresca,
and choice of beef or vegetarian chili
\$16/pp

Plated Salad with Soup Station

Seared Ahi tuna and watercress salad
with scallion ginger relish and fried wontons,
cold smoked chicken breast salad with mixed greens,
goat cheese, dried cherries, macadamia nuts
and a champagne vinaigrette,
or arugula salad with flank steak, shaved asiago,
sliced portabella mushroom and a lemon vinaigrette
with chef's choice of two homemade soups
\$17/pp

That's Amoré!

Italian garlic bread, antipasto salad,
Caesar salad, minestrone soup, vegetarian baked ziti,
and choice of one: chicken alfredo, chicken parmesan,
chicken fettucini with spinach and forest mushrooms,
lasagna or vegetarian lasagna marinara
\$17/pp

Pacific Rim Menu

Pan-seared chicken breast with five-spice teriyaki glaze
on a bed of stir-fried vegetables,
oriental cabbage salad with honey walnuts,
bamboo shoots, water chestnuts,
crisp wontons and hoisin vinaigrette,
vegetable pot stickers, egg rolls,
and choice of one: shrimp, chicken or vegetable fried rice
\$17/pp

Box Lunch

Fresh pre-made sandwich, a bag of chips, chocolate chip cookie,
and choice of one: potato, pasta or fruit salad
\$12/pp

Take a Break

Breaks include assorted sodas, coffee and tea.

Chocoholic

Plain and peanut M&Ms,
chocolate chip cookies and fudge brownies
\$3/pp

Health Nut

Trail mix, granola bars, seasonal sliced fresh fruit
\$4/pp

Mid-day Munchies

Tortilla chips and salsa, popcorn, mixed nuts,
pretzels, plain and peanut M&Ms
\$4/pp

Sundae Bar

Vanilla and chocolate ice cream cups with assorted toppings:
M&Ms, chopped nuts, strawberries, chocolate and
caramel sauce, whipped cream, cherries
\$4/pp

Dinner Packages

Silver

Catering Services

- One entrée and three accompaniment selections
- Chef's choice freshly-baked bread basket on buffet
- Water goblet at each place setting, coffee, tea, and choice of punch, iced tea or lemonade (stationed)
- One dessert selection from silver menu

Décor

- Linen tablecloths and napkins in select colors and folds

Silver Package.....\$24/pp buffet • \$31/pp plated

Gold

Catering Services

- Two stationed hors d'oeuvre selections
- Two entrée (only one chef-carved) and three accompaniment selections
- Chef's choice freshly-baked bread basket on buffet
- Water goblet at each place setting, coffee, tea, and choice of punch, iced tea or lemonade (stationed)
- One dessert selection from silver or gold menu

Décor

- Linen tablecloths and napkins in select colors and folds
- Centerpieces ~ choose from a variety of centerpiece items

Gold Package \$34/pp buffet • \$41/pp plated

Platinum

Catering Services

- Two stationed hors d'oeuvre selections
- Two tray-passed hors d'oeuvre selections
- Two entrée (only one chef-carved) and four accompaniment selections
- Chef's choice freshly-baked bread basket on buffet
- Water goblet at each place setting, coffee, tea, and choice of punch, iced tea or lemonade (stationed)
- One dessert selection from silver, gold or platinum menu

Décor

- Plate chargers for all guests, in gold or silver
- Linen tablecloths and napkins in premium colors and folds
- Centerpieces ~ choose from a variety of centerpiece items

Special Touches

- Ice sculpture ~ choose from select designs
- \$350 toward audio-visual items

Platinum Package \$46/pp buffett • \$53/pp plated

Hors d'oeuvres

Chilled

Tray-passable or Stationed

- Basil pesto antipasto skewers (mozzarella, sundried tomato, kalamata olive, artichoke) V
- Stuffed cherry tomatoes with crabmeat salad
- Tomato bruchetta ~ chopped roma tomato, basil, and roasted garlic on a grilled baguette V
- Lobster bouchées ~ fresh Maine lobster with celery, sweet onions and Granny Smith apples inside puff-pastry shells
- Smoked salmon, chive and mascarpone mousse canapé on a cucumber base
- Baby artichoke with bay shrimp ~ marinated artichokes filled with Oregon bay shrimp salad
- Steamed asparagus ~ wrapped in peppered cream cheese and roast NW beef

Stationed only

- Seasonal fresh fruit V
- Vegetable crudité with ranch and sundried tomato dips V
- Domestic and international cheese and cracker board V
- Antipasto display ~ assorted marinated vegetables, olives and cured meats served with assorted crackers
- Shrimp cocktail with cocktail sauce (market price)
- Fresh heirloom tomatoes with buffalo mozzarella and a scallion vinaigrette (seasonal surcharge) V

Warm

Tray-passable or Stationed

- Fig and goat cheese beggar's purse V
- Mushroom vol au vent ~ puff pastry with mushroom and fontina cheese stuffing V
- Crispy asparagus with asiago cheese V
- Spinach and artichoke ragoon V
- Dill cheese en croute V
- Twice-baked baby red potatoes with chive, cheddar cheese and bacon
- Oregon camembert and walnut-cranberry stuffed mushrooms V
- Italian sausage-stuffed mushrooms
- Petite vegetarian tartlets V
- Walla Walla sweet onion tartlets V
- Seafood cakes (a blend of crab, lobster, shrimp, scallops)
- Spanikopita V
- Mediterranean artichoke tart V

Stationed only

- Cocktail vegetable spring rolls with sweet and sour hot mustard V
- Szechuan beef satay with five-spice teriyaki glaze
- Coconut shrimp with mango-plum dipping sauce
- Garlic artichoke dip served with pita crisps V
- Thai chicken satay with spicy peanut sauce
- Cheese fondue with sliced Granny Smith apples, grapes and soft sourdough V
- Baked brie en croute V

Accompaniments

Salads

- Spinach salad served with hearts of palm, red onion, artichoke hearts, segmented oranges and a citrus vinaigrette V
- Abernethy Caesar salad with parmesan cheese, croutons, fresh-cut lemon and a creamy Caesar dressing V
- Abernethy garden salad with a variety of seasonal vegetables and croutons served with choice of two dressings (ranch, blue cheese, raspberry or balsamic vinaigrette, creamy Italian, poppyseed, parmesan peppercorn) V
- Wild field greens salad with pears, gorgonzola, red onions, candied pecans and balsamic vinaigrette V
- Arugula, radicchio and endive salad with pistachios, goat cheese, apples and a pinot noir vinaigrette (addl \$1/pp) V
- Seasonal fresh fruit salad V

Vegetables

- Broccolini V
- Orange-scented broccoli and cauliflower V
- Oven-roasted zucchini, summer squash, red onion and portabella mushroom (addl \$1/pp) V
- Sautéed zucchini and summer squash with caramelized onions V
- Honey-apple glazed carrots V
- Blue Lake green beans with caramelized onions and toasted almonds V
- Asparagus with lime aioli (seasonal surcharge) V

Side Dishes

Potatoes

- White cheddar and chipotle mashed potatoes V
- Two potato puree of yams and russets with goat cheese V
- Smoked gouda and roasted garlic-smashed potatoes V
- Red roasted potatoes with fresh oregano V
- Boiled new potatoes with butter, parsley, gruyere and caramelized onions V
- Pommes macaire ~ roasted and molded with garlic and rosemary V
- Potato gnocchi V

Rice

- Wild rice pilaf with butternut squash and leeks V
- Lemon-scented rice V
- Saffron rice V
- Manchego cheesy white rice V
- White sticky rice V
- Steamed white or brown rice V

Risotto

- Wild mushroom risotto V
- Spinach and sundried tomato risotto V

Pasta

- Penne pasta with sundried tomato basil pesto V
- Parsley-buttered farfalle (bow-tie) pasta V
- Capellini (angel hair) pasta with olive oil and herbs V
- Five-cheese macaroni V
- Orzo with lemon and garlic V

Entrée Selections

Chicken

- Pan-seared Asian chicken breast with five spice teriyaki glaze on a bed of bok choy vegetables
- Grilled citrus chicken with tropical fruit salsa
- Coq au Vin ~ NW chicken braised in red wine sauce
- Braised bourbon chicken with grilled peach compote

Pork

- Pepper-crusting pork tenderloin with marinated peaches in pinot syrup
- Pan-seared pork medallions with caramelized apples and gorgonzola
- Smoked garlic-roasted pork loin with raspberry chipotle glaze

Beef

- Oven-braised short ribs on the bone w/fresh horseradish-rosemary lemon aioli & mushroom demi-glace (addl \$4/pp)
- Grilled flank steak with roasted peppers, Rogue River bleu cheese and warm frisée
- Grilled top sirloin with peppercorn mélange and sweet onion marmalade
- NY strip steak with cognac butter and portabella mushroom ragout
- Peppercorn-crusting filet of beef on a beefsteak tomato with goat cheese, French fried onions and balsamic reduction

Fish & Seafood

- Pan-seared Asian salmon with five-spice teriyaki glaze on a bed of bok choy vegetables
- Chipotle pesto-crusting salmon with grilled sweet corn, avocado and cilantro relish
- Blackened salmon with pineapple, orange and strawberry salsa
- Basil pesto-crusting salmon with red onion cilantro vinaigrette
- Porcini-dusted sea bass with meyers lemon caper sauce (addl \$4/pp)
- Seafood-stuffed halibut with garlic asiago cream
- Hazelnut and parmesan-crusting halibut with pinot rouge
- Blackened Mahi Mahi with creole sauce

Vegetarian

- Fresh wild mushroom ravioli with pinot beurre blanc V
- Grilled portabella on toasted couscous with oven-dried tomato compote V
- Roasted and stuffed portabella mushroom with spinach, artichokes, tomato and manchego cheese V
- Baked penne with garlic, olive oil, roasted vegetables and asiago cheese V
- Fried cheese ravioli with basil and sundried tomato pesto V
- Lemon fusilli with arugula and cherry tomatoes V
- Vegetable Napoleon ~ a layering of marinated and grilled vegetables featuring portabella mushroom, zucchini, summer squash, bell peppers and onion topped with goat cheese (addl \$1.50/pp) V

Chef-carved Buffet Selections

- Roast prime rib au jus with horseradish cream
- Baron of beef au jus with horseradish cream
- Roast turkey breast with mushroom gravy and cranberry compote
- Smoked garlic-roasted pork loin w/raspberry chipotle glaze
- Baron of pork with pears and portabella port wine demi-glace

Desserts

Silver

- Cream puffs
- Chocolate mousse
- Raspberry poppyseed torte
- Chocolate ganache torte
- Petit fours (tuxedo collection or assorted)

Gold

- Chocolate fondue
- Molten chocolate lava cake
- Assorted mini tarts ~ lemon, fresh berry, chocolate
- Flourless chocolate torte with creme anglaise and raspberry sauce
- ~ any dessert selection from above ~

Platinum

- New York style cheesecake
- Butter pecan fudge cake
- Vanilla caramel swirl cake
- Triple chocolate tiger cake
- Milk chocolate caramel fudge cake
- ~ any dessert selection from above ~



Chocolate Fountain

Includes:

- Fountain rental
- Set-up, fountain attendant, clean-up
- 2.5 hour flow time
- 20 lbs. of chocolate
- Choice of one: Belgium dark or milk chocolate
- Dipping items: rice crispy squares, graham crackers, marshmallows, pretzels, and seasonal fresh fruit

For up to 200 guests..... \$600

Additional items:

- Each additional lb. of chocolate \$15
- Each additional person over 200 \$4/pp
- Each additional dipping item \$1/pp
- Assorted mini cookies
- Cream puffs
- Caramels
- Brownie squares
- Macaroons



Specialty Soda Bar (Non-alcoholic)

Featuring Torani-flavored Italian sodas, iced teas and lemonades.

Standard set-up fee (up to 150 guests)..... \$350

- First bartender for 4 hours, bar set-up and clean-up
- Glassware, cocktail napkins, garnishes
- Choose two signature soda selections; all drinks included

Bartender(s) are required as follows:

First bartender for up to 150 guests..... Included
 Second bartender for 150-250 guests (drinks incl.) add \$200
 For each addl. 100 guests above 250 (drinks incl.) add \$100

Signature Soda Selections

- Pucker Up!** ~ Cranberry, lemonade, lemon twist
- Endless Summer** ~ Watermelon, kiwi, iced tea or lemonade, mint leaf
- Caribbean Cruise** ~ Peach, mango, iced tea or lemonade, mint leaf
- Blackberry Lime Rickey** ~ Blackberry, lime, soda water, lime wedge
- Citrus Twist** ~ Passion fruit, lemonade, lemon twist

Full List of Flavors

Raspberry, strawberry, black cherry, cranberry, peach, mango, mandarin, kiwi, lime, watermelon, passion fruit, cherry, french vanilla, coconut
 Sugar-Free: Strawberry, raspberry and black cherry



Full-service Bar (Beer, wine and cocktails)

Standard set-up fee (up to 150 guests).....\$250

- Two bartenders for 4 hours, bar set-up and clean-up
- Glassware, cocktail napkins, garnishes

Bartender(s) are required as follows:

Two bartenders for up to 150 guestsIncluded
 Bartender for each addl. 100 guests (4 hrs)add \$100
 Additional hourly rate per bartender \$25/hour

Signature Cocktail

Tie in the color theme of your event by choosing a coordinating specialty drink. Choose from our extensive menu\$8/glass

Selections

Our beer and wine list features Pacific Northwest selections.

All bartenders are OLCC licensed.

Prices are listed by the glass.

Beer

Domestic\$3.25/glass

- Budweiser, Bud Light
- Coors, Coors Light

Microbrew..... \$4.25

- Deschutes Black Butte Porter, Mirror Pond Pale Ale
- Mac Tarnahan's Amber Ale
- Sierra Nevada Pale Ale
- Widmer Hefeweizen, Drop Top

Wine

White

- House Chardonnay \$6
- House Riesling \$6
- Duck Pond Chardonnay \$7
- Hinman Pinot Gris \$7
- King Estate Chardonnay..... \$8
- King Estate Pinot Gris \$8

Red

- House Cabernet Sauvignon \$6
- House Merlot \$6
- St. Josef's Cabernet Sauvignon \$7
- Snoqualmie Merlot..... \$7
- Hinman Pinot Noir \$8
- Erath Pinot Noir \$8

Sparkling Wine

- House \$6
- Lindauer Brut..... \$7
- Veuve Du Vernay \$8
- Veuve Clicquot 1998 Vintage Reserve Brut \$150/bottle

Cocktails

- Call liquors \$6
- Premium liquors \$7
- Specialty liquor/Signature cocktail \$8

Formal Toast

A formal tray-passed champagne and sparkling cider toast.....
\$3/glass

Table Wine Service

An elegant touch...wait staff pouring wine for your guests as they dine. Pricing based on guest count.

Gratuity

No-host bars require a minimum \$50 gratuity paid by the client. Gratuity will also be accepted at no-host bars. Hosted bars require an 18% gratuity on all bar services.

Insurance

If you choose to serve alcohol, Abernethy Center requires an insurance policy showing Abernethy Center as an additional insured/interest for the day of your event.