

CONTINENTAL & A LA CARTE SELECTIONS



BASIC CONTINENTAL CHEF'S BAKERY ASSORTMENT SERVED WITH BUTTER, PRESERVES AND CREAM CHEESE, ASSORTED CHILLED FRUIT JUICES AND COFFEE SERVICE WITH AN ASSORTMENT OF TEAS <i>CONTINENTAL BREAKFAST SERVICE IS LIMITED TO 1½ HOURS.</i>	11 / PERSON
MONARCH CONTINENTAL CHEF'S BAKERY ASSORTMENT SERVED WITH BUTTER, PRESERVES AND CREAM CHEESE, FRESH SEASONAL FRUIT TRAY, ASSORTED CHILLED FRUIT JUICES AND COFFEE SERVICE WITH AN ASSORTMENT OF TEAS <i>CONTINENTAL BREAKFAST SERVICE IS LIMITED TO 1½ HOURS.</i>	14 / PERSON
HEALTH NUT CONTINENTAL LOW-FAT VANILLA YOGURT, OATMEAL SERVED WITH BROWN SUGAR, ALMONDS & RAISINS, FRESH SEASONAL FRUIT TRAY, ASSORTED BAGELS WITH CREAM CHEESE, ASSORTED CHILLED FRUIT JUICES AND COFFEE SERVICE WITH AN ASSORTMENT OF TEAS <i>CONTINENTAL BREAKFAST SERVICE IS LIMITED TO 1½ HOURS.</i>	16 / PERSON
ADD SCRAMBLED EGGS AND BREAKFAST POTATOES TO YOUR CONTINENTAL <i>(MINIMUM OF 10 PEOPLE)</i>	3.75 / PERSON
ADD BISCUITS AND GRAVY TO YOUR CONTINENTAL <i>(MINIMUM OF 25 PEOPLE)</i>	3.75 / PERSON
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS <i>(ONE GALLON SERVES 18-20, ONE AIRPOT SERVES 8-10)</i>	40 / GALLON 21 / AIRPOT
CHILLED FRUIT JUICES <i>(ORANGE, APPLE, CRANBERRY, TOMATO & V-8),</i> LEMONADE OR BREWED ICED TEA <i>(ONE GALLON SERVES 18-20, ONE PITCHER SERVES 8-10)</i>	40 / GALLON 21 / PITCHER
INDIVIDUAL BOTTLES OF FRUIT JUICE	3.75 / BOTTLE
SPARKLING CIDER	10 / BOTTLE
ASSORTED PASTRY, MUFFINS, BREAKFAST BREADS & BAGELS WITH CREAM CHEESE	3 / EA. OR 32 / DOZ.
ASSORTED FRESH BAKED COOKIES	2.75 EA. OR 28 / DOZ.
ASSORTED DESSERT BARS & BROWNIES	3 / EA. OR 32 / DOZ.
ASSORTED WHOLE FRUITS	2 / EACH
HARD BOILED EGGS	2 / EACH
INDIVIDUAL ASSORTED FRUIT YOGURTS <i>(SPECIALTY YOGURTS AVAILABLE UPON REQUEST)</i>	2.75 / EACH
ASSORTED SOFT DRINKS <i>(COCA COLA PRODUCTS)</i> OR BOTTLED WATER	3 / EACH
INDIVIDUAL BAGS OF POTATO CHIPS OR PRETZELS	1.75 / BAG
HOUSEMADE TORTILLA CHIPS AND SALSA	3.75 / PERSON
CHILLED VEGETABLES WITH RANCH DIP	4 / PERSON
FRESH SEASONAL FRUIT TRAY	4.50 / PERSON
CHEESEBOARD WITH ASSORTED CRACKERS	5 / PERSON

MONARCH HOTEL AND CONFERENCE CENTER
A 21% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL · MENU PRICES AND SERVICE CHARGE SUBJECT TO CHANGE
PRICES LISTED ARE ON A PER PERSON BASIS, UNLESS OTHERWISE NOTED
GUARANTEED MEAL COUNT IS DUE 72 HOURS IN ADVANCE AND IS NOT SUBJECT TO REDUCTION



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
THE HIGHER PRICED ENTRÉE CHARGE WILL APPLY TO MULTIPLE SELECTIONS

ALL BREAKFAST AND BRUNCH SELECTIONS INCLUDE COFFEE AND TEA SERVICE

MONARCH BOUNTY BREAKFAST SCRAMBLED EGGS AND BREAKFAST POTATOES WITH A CHOICE OF COUNTRY HAM, TWO SLICES OF BACON OR TWO SAUSAGE LINKS. SERVED WITH A FRESH BAKED MUFFIN AND CHILLED ORANGE JUICE.	16
FRENCH TOAST OR WAFFLES (<i>PICK ONE OPTION FOR ENTIRE GROUP</i>) SERVED WITH MAPLE SYRUP. ACCOMPANIED BY SCRAMBLED EGGS, CHOICE OF TWO SLICES OF BACON OR TWO SAUSAGE LINKS AND CHILLED ORANGE JUICE.	16
VEGETARIAN SCRAMBLE SCRAMBLED EGGS WITH RED AND GREEN BELL PEPPER, ONIONS, TOMATOES, MUSHROOMS AND TILLAMOOK CHEDDAR. SERVED WITH BREAKFAST POTATOES, FRESH BAKED MUFFIN AND CHILLED ORANGE JUICE.	15
SUNNYSIDE BUFFET (<i>MINIMUM 10 PEOPLE</i>) SCRAMBLED EGGS WITH CHEESE · CRISP BACON AND LINK SAUSAGE · BREAKFAST POTATOES · FRESH SEASONAL FRUIT TRAY · BAKERY ASSORTMENT WITH BUTTER AND FRUIT PRESERVES · ASSORTED CHILLED FRUIT JUICES.	20
CHEF'S BUFFET (<i>MINIMUM 10 PEOPLE</i>) EGGS BENEDICT WITH HOLLANDAISE SAUCE · SCRAMBLED EGGS · CRISP BACON AND LINK SAUSAGE · FRENCH TOAST WITH MAPLE SYRUP · BREAKFAST POTATOES · FRESH SEASONAL FRUIT TRAY · BAKERY ASSORTMENT WITH BUTTER AND FRUIT PRESERVES · ASSORTED CHILLED FRUIT JUICES.	22
ADD A CHEF ATTENDED OMELETTE STATION TO THE SUNNYSIDE OR CHEF'S BUFFET HAM, CHEESE, MUSHROOMS, GREEN ONIONS, GREEN BELL PEPPER AND SALSA	5 / PERSON
MONARCH BRUNCH BUFFET (<i>MINIMUM 35 PEOPLE</i>) SCRAMBLED EGGS WITH CHEESE · CRISP BACON AND LINK SAUSAGE · FRENCH TOAST WITH MAPLE SYRUP, STRAWBERRIES & WHIPPED CREAM · BREAKFAST POTATOES · FRESH SEASONAL FRUIT TRAY · MONARCH SIGNATURE SALAD · CAESAR SALAD · CHILLED POACHED SALMON · CHICKEN MONARCH · RICE PILAF · ASSORTED DESSERTS · ASSORTED CHILLED FRUIT JUICES.	33
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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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. OUR KITCHEN WILL MAKE EVERY EFFORT TO DUPLICATE YOUR MENU FOR ADDITIONAL GUESTS. IN THE EVENT THIS CANNOT BE DONE, A SUBSTITUTE ENTRÉE WILL BE PROVIDED. 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 (3) MONTHS PRIOR TO YOUR FUNCTION, AT WHICH TIME CURRENT PRICES CAN BE PROVIDED. MENU ITEMS ARE SUBJECT TO CHANGE AND BASED UPON AVAILABILITY. A 21% SERVICE CHARGE WILL BE APPLIED TO YOUR FINAL BILL. CHILDREN'S MEALS (CHILDREN 10 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 (BANQUET EVENT ORDERS) WILL BE FORWARDED TO YOU UPON COMPLETION OF FINAL ARRANGEMENTS. IN ORDER TO CONFIRM YOUR FUNCTION, THE CATERING CONTRACTS/BEOs 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 IF NEEDED. BOXES LEFT ON PREMISES FOR LONGER THAN ONE WEEK AFTER DEPARTURE WITHOUT SHIPPING INSTRUCTIONS WILL BE DISCARDED.