

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

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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

MEETING PACKAGES



*CONTINENTAL BREAKFAST SERVICE IS LIMITED TO 1½ HOURS
PRICES LISTED ARE PER PERSON*

BEVERAGE PACKAGE	9
MORNING BREAK SERVICE OF COFFEE, TEA AND DECAFFEINATED COFFEE · MID-MORNING REFRESH OF COFFEE SERVICE · AFTERNOON BREAK OF COFFEE SERVICE AND CHILLED SODAS/BOTTLED WATERS.	
CONTINENTAL BREAK PACKAGE	20
CONTINENTAL BREAKFAST OF ASSORTED PASTRY, FRESH FRUIT TRAY, FRUIT JUICES AND COFFEE SERVICE · MID-MORNING REFRESH OF COFFEE SERVICE · AFTERNOON BREAK OF COFFEE SERVICE, FRESH BAKED COOKIES AND CHILLED SODAS/BOTTLED WATERS.	
HEALTH NUT PACKAGE	25
CONTINENTAL BREAKFAST OF LOW-FAT VANILLA YOGURT, FRESH FRUIT TRAY, OATMEAL SERVED WITH BROWN SUGAR, ALMONDS AND RAISINS, BAGELS WITH CREAM CHEESE, CHILLED FRUIT JUICES AND COFFEE SERVICE · MID-MORNING REFRESH OF COFFEE SERVICE · AFTERNOON BREAK OF COFFEE SERVICE, VEGETABLES WITH HUMMUS AND CHILLED SODAS/BOTTLED WATERS.	
AFTERNOON BREAK	15
WHOLE FRESH FRUITS, CHILLED VEGETABLES WITH HUMMUS, ASSORTED ENERGY BARS, COFFEE SERVICE AND CHILLED SODAS/BOTTLED WATERS.	
MEETING PLANNER'S PACKAGE	38
CONTINENTAL BREAKFAST OF ASSORTED PASTRY, FRESH FRUIT TRAY, FRUIT JUICES AND COFFEE SERVICE · MID-MORNING REFRESH OF COFFEE SERVICE · DELI BUFFET LUNCH: TOSSED GREEN SALAD 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 · COFFEE SERVICE · AFTERNOON BREAK OF COFFEE SERVICE, FRESH BAKED COOKIES AND CHILLED SODAS/BOTTLED WATERS.	
EXECUTIVE MEETING PLANNER'S PACKAGE	41
CONTINENTAL BREAKFAST OF ASSORTED PASTRY, FRESH FRUIT TRAY, FRUIT JUICES AND COFFEE SERVICE · MID-MORNING REFRESH OF COFFEE SERVICE · MT. HOOD LUNCH BUFFET: INCLUDING: MONARCH SIGNATURE SALAD · FRESH FRUIT TRAY · LONDON BROIL WITH DEMI-GLACE · PETITE FILET OF SALMON · BABY RED POTATOES · SEASONAL VEGETABLES · ROLLS WITH BUTTER · COFFEE SERVICE · AFTERNOON BREAK OF COFFEE SERVICE, FRESH BAKED COOKIES AND CHILLED SODAS/BOTTLED WATERS.	

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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
THE HIGHER PRICED ENTRÉE CHARGE WILL APPLY TO MULTIPLE SELECTIONS

ALL BREAKFAST AND BRUNCH SELECTIONS INCLUDE COFFEE AND TEA SERVICE

MONARCH BOUNTY BREAKFAST	16
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.	
FRENCH TOAST OR WAFFLES <i>(PICK ONE OPTION FOR ENTIRE GROUP)</i>	16
SERVED WITH MAPLE SYRUP. ACCOMPANIED BY SCRAMBLED EGGS, CHOICE OF TWO SLICES OF BACON OR TWO SAUSAGE LINKS AND CHILLED ORANGE JUICE.	
VEGETARIAN SCRAMBLE	15
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.	
SUNNYSIDE BUFFET <i>(MINIMUM 10 PEOPLE)</i>	20
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.	
CHEF'S BUFFET <i>(MINIMUM 10 PEOPLE)</i>	22
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.	
ADD A CHEF ATTENDED OMELETTE STATION TO THE SUNNYSIDE OR CHEF'S BUFFET	5 / PERSON
HAM, CHEESE, MUSHROOMS, GREEN ONIONS, GREEN BELL PEPPER AND SALSA	
MONARCH BRUNCH BUFFET <i>(MINIMUM 35 PEOPLE)</i>	33
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.	
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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BOXED LUNCH SELECTIONS



IN ORDER TO PROVIDE THE BEST QUALITY AND SERVICE POSSIBLE,
A MAXIMUM OF TWO ENTRÉE CHOICES CAN BE SELECTED FOR EACH FUNCTION
THE HIGHER PRICED ENTRÉE CHARGE WILL APPLY TO MULTIPLE SELECTIONS

ALL BOXED LUNCHES INCLUDE A FRESH BAKED COOKIE AND SODA OR BOTTLED WATER

DELI SANDWICH ROAST BEEF, HAM, TURKEY <i>OR</i> VEGETARIAN WITH MONTEREY JACK CHEESE, SERVED ON SOURDOUGH OR WHOLE WHEAT BREAD. SERVED WITH POTATO SALAD AND BAG OF CHIPS.	16
B.L.T.T. BACON, LETTUCE, TOMATO AND TURKEY WITH MONTEREY JACK CHEESE ON SOURDOUGH BREAD. SERVED WITH POTATO SALAD AND BAG OF CHIPS.	17
HOAGIE SANDWICH ROAST BEEF, HAM, TURKEY AND MONTEREY JACK CHEESE WITH LETTUCE AND TOMATO ON A HOAGIE ROLL. SERVED WITH POTATO SALAD AND BAG OF CHIPS.	18
COBB SALAD CRISP GREENS TOPPED GRILLED CHICKEN BREAST, AVOCADO, BLEU CHEESE, BACON, DICED EGG, AND TOMATO. SERVED WITH ROLL AND BUTTER.	19
CHICKEN CAESAR WRAP CRISP ROMAINE, GRILLED CHICKEN BREAST AND SHREDDED PARMESAN TOSSED WITH CREAMY DRESSING AND ROLLED IN A SOFT FLOUR TORTILLA. SERVED WITH RED GRAPES.	17
CRANBERRY QUINOA SALAD (<i>VEGAN, GLUTEN & DAIRY FREE</i>) QUINOA WITH DRIED CRANBERRIES, RED & GREEN BELL PEPPER, AND CILANTRO TOSSED IN A FRESH LIME & CURRY DRESSING. GARNISHED WITH GREEN ONIONS.	17

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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
THE HIGHER PRICED ENTRÉE CHARGE WILL APPLY TO MULTIPLE SELECTIONS

ALL ENTREES INCLUDE COFFEE, TEA, DECAF OR ICED TEA
HOT SELECTIONS INCLUDE STARTER GARDEN SALAD AND ROLLS WITH BUTTER
ADD DESSERT TO COMPLEMENT YOUR LUNCH - 3.50 PER PERSON

DELI SANDWICH	16
ROAST BEEF, HAM, TURKEY <i>OR</i> VEGETARIAN WITH MONTEREY JACK CHEESE, SERVED ON SOURDOUGH OR WHOLE WHEAT BREAD. SERVED WITH POTATO SALAD.	
COBB SALAD	19
CRISP GREENS TOPPED GRILLED CHICKEN BREAST, AVOCADO, BLEU CHEESE, BACON, DICED EGG, AND TOMATO. SERVED WITH ROLL AND BUTTER.	
ROASTED PORK LOIN WITH APPLE DEMI-GLACE	19
SERVED WITH ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLE.	
CHICKEN MONARCH	21
BAKED, BREADED BREAST OF CHICKEN FILLED WITH SPINACH, MOZZARELLA & PARMESAN, TOPPED WITH MORNAY SAUCE. SERVED WITH RICE PILAF AND SEASONAL VEGETABLE.	
SLOW ROASTED POT ROAST	19
SERVED WITH ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLE.	
ROASTED PORK LOIN WITH CRANBERRY & ORANGE GLAZE (<i>GLUTEN & DAIRY FREE</i>)	19
SERVED WITH BABY RED POTATOES AND SEASONAL VEGETABLE.	
CHICKEN PICCATA	19
GRILLED BREAST OF CHICKEN, FINISHED WITH A LEMON-CAPER CREAM SAUCE. SERVED WITH RICE PILAF AND SEASONAL VEGETABLE.	
VEGETARIAN PASTA PRIMAVERA	18
PENNE PASTA, FRESH VEGETABLES AND SUN DRIED TOMATOES WITH ALFREDO SAUCE.	
CHICKEN CHAMPIGNON	19
SAUTÉED BREAST OF CHICKEN TOPPED WITH A WHITE WINE-MUSHROOM SAUCE. SERVED WITH RICE PILAF AND SEASONAL VEGETABLE.	
LONDON BROIL WITH DEMI-GLACE	21
SERVED WITH ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLE.	
GRILLED SALMON	23
FINISHED WITH LEMON BUTTER. SERVED WITH RICE PILAF AND SEASONAL VEGETABLE.	

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LUNCH BUFFET SELECTIONS



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 COFFEE, TEA, DECAFFEINATED COFFEE AND ICED TEA

ADD DESSERT TO COMPLEMENT YOUR LUNCH - 3.50

SOUP & SALAD BAR (MAXIMUM 50 PEOPLE) BEEF & BARLEY SOUP · TOMATO BASIL SOUP ^{V/GF/DF} · TOSSED GREENS AND BABY SPINACH SERVED WITH THE FOLLOWING: TOMATO, CUCUMBER, SHREDDED CARROTS, MUSHROOMS, OLIVES, BROCCOLI FLORETS, BACON BITS, DICED EGG, GRATED CHEDDAR CHEESE, KIDNEY BEANS, DICED CHICKEN AND CROUTONS · ITALIAN VINAIGRETTE AND RANCH DRESSINGS · COTTAGE CHEESE AND PEACHES · ROLLS WITH BUTTER.	18
DELI BUFFET (MINIMUM 10 PEOPLE) TOSSED GREEN SALAD 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 · SLICED ONION, LETTUCE AND TOMATO · MAYONNAISE, YELLOW MUSTARD AND DIJON · VARIETY OF DELI BREADS.	20
LITTLE ITALY CAESAR SALAD WITH GARLIC CROUTONS · ANTIPASTO PLATTER · CHICKEN PARMESAN · PESTO LINGUINE · ROASTED VEGETABLES · GARLIC BREADSTICKS.	20
BAKED POTATO & SALAD BAR TOSSED GREEN SALAD · FRESH FRUIT TRAY · BAKED POTATOES · TOPPINGS: CUCUMBER, CHERRY TOMATOES, SOUR CREAM, RANCH DRESSING, WHIPPED BUTTER, CHIVES, GRATED CHEDDAR CHEESE, BACON BITS, DICED CHICKEN BREAST, STEAMED BROCCOLI & TACO SEASONED GROUND BEEF · ROLLS WITH BUTTER.	20
BARBECUE BUFFET TOSSED GREEN SALAD WITH TOMATOES, CUCUMBER, RANCH AND 1,000 ISLAND DRESSINGS · PASTA SALAD · WATERMELON WEDGES · HONEY BARBECUE GLAZED CHICKEN BREAST · PULLED PORK WITH TRADITIONAL BBQ SAUCE · SLIDER BUNS · COLE SLAW · ROASTED POTATO WEDGES.	21
TACO BUFFET TACO SEASONED CHICKEN AND GROUND BEEF SERVED WITH THE FOLLOWING TOPPINGS: SHREDDED LETTUCE, DICED TOMATO, GRATED CHEDDAR CHEESE, DICED ONION, SOUR CREAM, AND SALSA · HARD TACO SHELLS · FLOUR TORTILLAS · FIESTA RICE · REFRIED BEANS · TORTILLA CHIPS.	20
NORTHWEST BUFFET CAESAR SALAD WITH GARLIC CROUTONS · FRESH FRUIT TRAY · CHICKEN CHAMPIGNON · ROASTED PORK LOIN WITH APPLE DEMI-GLACE · FRESH SEASONAL VEGETABLE · RICE PILAF · ROLLS WITH BUTTER.	22
MT. HOOD BUFFET MIXED GREENS WITH BALSAMIC VINAIGRETTE, BLEU CHEESE AND CANDIED WALNUTS · FRESH FRUIT TRAY · LONDON BROIL WITH DEMI-GLACE · CHICKEN MONARCH OR PETITE FILET OF SALMON (CHOICE OF ONE FOR GROUP) · BABY RED POTATOES · FRESH SEASONAL VEGETABLE · ROLLS WITH BUTTER.	25

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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
THE HIGHER PRICED ENTRÉE CHARGE WILL APPLY TO MULTIPLE SELECTIONS

ALL SELECTIONS INCLUDE CHOICE OF GREEN SALAD OR CAESAR SALAD, ROLLS WITH BUTTER,
CHEF'S DESSERT AND COFFEE SERVICE

CHICKEN PICCATA GRILLED BREAST OF CHICKEN, FINISHED WITH A LEMON-CAPER CREAM SAUCE. SERVED WITH RICE PILAF AND SEASONAL VEGETABLE.	24
GRILLED SALMON FINISHED WITH LEMON BUTTER. SERVED WITH RICE PILAF AND SEASONAL VEGETABLE.	28
CHICKEN CHAMPIGNON SAUTÉED BREAST OF CHICKEN TOPPED WITH A WHITE WINE-MUSHROOM SAUCE. SERVED WITH RICE PILAF AND SEASONAL VEGETABLE.	24
CHICKEN MONARCH BAKED, BREADED BREAST OF CHICKEN FILLED WITH SPINACH, MOZZARELLA & PARMESAN, TOPPED WITH MORNAY SAUCE. SERVED WITH RICE PILAF AND SEASONAL VEGETABLE.	26
ROASTED PORK LOIN WITH APPLE DEMI-GLACE SERVED WITH ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLE.	24
VEGETARIAN PASTA PRIMAVERA PENNE PASTA, FRESH VEGETABLES AND SUN DRIED TOMATOES WITH ALFREDO SAUCE.	22
VEGAN STIR FRY (<i>GLUTEN & DAIRY FREE</i>) TOFU AND ASIAN VEGETABLES STIR FRIED WITH GARLIC AND TERIYAKI SAUCE. SERVED WITH JASMINE RICE AND GARNISHED WITH CASHEWS	23
ROASTED PORK LOIN WITH CRANBERRY & ORANGE GLAZE (<i>GLUTEN & DAIRY FREE</i>) SERVED WITH BABY RED POTATOES AND SEASONAL VEGETABLE.	24
BEEF BOURGUIGNON TENDER BEEF SLOW COOKED WITH CARROTS, CELERY, MUSHROOMS, PEARL ONIONS, HERBS AND RED WINE. SERVED WITH ROASTED GARLIC MASHED POTATOES AND FRESH GREEN BEANS.	23
SLOW ROASTED POT ROAST SERVED WITH ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLE.	24
LONDON BROIL WITH DEMI-GLACE SERVED WITH ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLE.	26
SLOW ROASTED 8OZ PRIME RIB SERVED WITH ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLE.	33

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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

TEX MEX BUFFET	25
TOSSED GREEN SALAD WITH TOMATOES, CUCUMBER, CORN, RED BELL PEPPER, TORTILLA STRIPS AND CHIPOTLE RANCH DRESSING · CHEESE ENCHILADAS · CHICKEN FAJITAS WITH BELL PEPPERS AND ONIONS · SOUR CREAM · CHIPS AND SALSA · WARM FLOUR TORTILLAS · FIESTA RICE · REFRIED BEANS.	
BARBECUE BUFFET	27
TOSSED GREEN SALAD WITH TOMATOES, CUCUMBER, RANCH AND 1,000 ISLAND DRESSINGS · PASTA SALAD · WATERMELON WEDGES · HONEY BARBECUE GLAZED CHICKEN BREAST · PULLED PORK WITH TRADITIONAL BBQ SAUCE · HAMBURGER BUNS · COLE SLAW · ROASTED RED POTATO WEDGES · SAUTÉED GREEN BEANS WITH BACON & ONION.	
ITALIAN BUFFET	30
TOSSED GREEN SALAD WITH TOMATOES, CUCUMBER, RANCH AND ITALIAN DRESSINGS · CAESAR SALAD WITH GARLIC CROUTONS · ANTIPASTO PLATTER · MEATBALLS · CHEF ATTENDED PASTA STATION FEATURING: CHEESE TORTELLINI WITH ALFREDO SAUCE, CREAMY PESTO LINGUINE, AND PENNE PASTA WITH OUR HOUSEMADE MARINARA. CHICKEN PARMESAN WITH MARINARA · ROASTED VEGETABLES · GARLIC BREAD STICKS.	
CASCADE BUFFET	31
TOSSED GREEN SALAD WITH TOMATOES, CUCUMBER, RANCH AND 1,000 ISLAND DRESSINGS · CAESAR SALAD WITH GARLIC CROUTONS · FRESH SEASONAL FRUIT TRAY · CHICKEN CHAMPIGNON · ROASTED PORK LOIN WITH APPLE DEMI-GLACE · FRESH SEASONAL VEGETABLE · BABY RED POTATOES · ROLLS WITH BUTTER.	
Mt. HOOD BUFFET	35
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 · LONDON BROIL WITH PINOT NOIR DEMI-GLACE · FILET OF SALMON WITH LEMON BUTTER · FRESH SEASONAL VEGETABLE · BABY RED POTATOES · RICE PILAF · ROLLS AND BUTTER.	
COLUMBIA BUFFET	41
MIXED GREENS WITH BALSAMIC VINAIGRETTE, BLEU CHEESE AND CANDIED WALNUTS · CAESAR SALAD WITH GARLIC CROUTONS · FRESH SEASONAL FRUIT TRAY · CHICKEN MONARCH · SLOW ROASTED PRIME RIB, CARVED IN THE ROOM · FILET OF SALMON WITH LEMON BUTTER · FRESH SEASONAL VEGETABLE · RICE PILAF · ROASTED GARLIC MASHED POTATOES · ROLLS WITH BUTTER.	

ADD A CARVING STATION WITH STEAMSHIP ROUND OF BEEF TO ANY OF THE ABOVE - 6 / PERSON

ADD A CARVING STATION WITH SLOW ROASTED PRIME RIB TO ANY OF THE ABOVE - 8 / PERSON

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DESSERT SELECTIONS



PLEASE MAKE ONE SELECTION PER GROUP WHEN SERVING A PLATED MEAL
CHEF'S SELECTION OF ASSORTED DESSERTS WILL BE OFFERED WITH BUFFET MEALS

SPECIFIC DESSERT SELECTIONS REQUIRE A MINIMUM OF THREE BUSINESS DAYS NOTICE

SLICED CAKES & TORTES

CHOCOLATE MOUSSE CAKE

DARK CHOCOLATE CAKE FILLED WITH CHOCOLATE MOUSSE

PEPPERMINT PATTY CAKE

WHITE AND CHOCOLATE CAKE FILLED WITH MINTY BUTTERCREAM, FINISHED WITH DARK CHOCOLATE GANACHE

CHOCOLATE GANACHE TORTE

DARK CHOCOLATE CAKE FILLED AND ICED WITH BITTERSWEET CHOCOLATE GANACHE

HARVEST CARROT CAKE

RICH CARROT CAKE WITH WALNUTS, FILLED AND ICED WITH CREAM CHEESE ICING

BANANA CREAM CAKE

LEMON POPPYSEED CAKE

CHEESECAKES

TRADITIONAL NEW YORK, OREGON MARIONBERRY SWIRL, CHOCOLATE, LEMON-RASPBERRY

CUPCAKES

WHITE, CHOCOLATE, RED VELVET, STRAWBERRY OR LEMON

MOUSSES & CUSTARDS

CHOCOLATE OR LEMON SERVED IN A CHAMPAGNE SHELL GLASS

VANILLA OR LAVENDER PANNA COTTA

SUGAR FREE PUDDING

SLICED PIES

APPLE, MIXED BERRY, CHERRY, PECAN, PUMPKIN

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HORS D' OEUUVRES



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 25 PIECES PER ITEM ORDERED)	40 / 25 PIECES
SMOKED SALMON MOUSSE OR CHICKEN SALAD IN A PHYLLO CUP · DEVILLED EGGS · CHERRY TOMATOES STUFFED WITH PESTO CREAM CHEESE · ASSORTED FINGER SANDWICHES · BABY RED POTATOES STUFFED WITH SOUR CREAM, BACON & CHIVES · CAPRESE BITES · BRUSCHETTA WITH OLIVE TAPENADE · CLASSIC BRUSCHETTA WITH TOMATO & BASIL · CRISP WONTONS TOPPED WITH WASABI CREAM CHEESE & CITRUS-GINGER CHICKEN.	
HOT SELECTIONS (MINIMUM OF 25 PIECES PER ITEM ORDERED)	50 / 25 PIECES
YOUR CHOICE OF TERIYAKI, ITALIAN, BARBECUE, SWEET & SOUR OR SWEDISH MEATBALLS · PETITE QUICHE · PARMESAN CHICKEN STRIPS WITH MARINARA · VEGETARIAN EGG ROLLS · COCONUT CHICKEN STRIPS WITH MANGO CHUTNEY · BEEF TERIYAKI SKEWERS · VEGETABLE SKEWERS · BUFFALO OR TERIYAKI WINGS.	
PREMIUM SELECTIONS	135 / 50 PIECES
PRAWNS ON ICE, SERVED WITH COCKTAIL SAUCE AND LEMON WEDGES COCONUT PRAWNS WITH MANGO CHUTNEY	
CARVED SELECTIONS (4OZ PORTIONS, SERVED WITH ROLLS AND CONDIMENTS)	
PLEASE NOTE THAT A \$80.00 CHEF'S FEE WILL APPLY ON ALL CARVING STATIONS.	
ROASTED BREAST OF TURKEY FOR 50 GUESTS	200
HERBED MUSTARD BAKED HAM FOR 50 GUESTS	200
STEAMSHIP ROUND OF BEEF FOR 50 GUESTS	240
SLOW ROASTED PRIME RIB FOR 50 GUESTS	345
TRAYED SELECTIONS (PRICED PER 25 GUESTS)	
CHILLED VEGETABLES SERVED WITH RANCH DIP	100
CHILLED VEGETABLES AND PITA SERVED WITH RANCH DIP & HUMMUS	125
ANTIPASTO PLATTER WITH SALAMI, PROVOLONE, PEPPERONCINI, GREEN & BLACK OLIVES MARINATED MUSHROOM CAPS AND ARTICHOKE HEARTS	125
FRESH SEASONAL FRUIT TRAY	110
CHEESEBOARD WITH ASSORTED CRACKERS	125
DELI TRAY – ROLLED TURKEY, HAM AND ROAST BEEF WITH PETITE ROLLS & CONDIMENTS	150
CHILLED POACHED SALMON WITH RED ONIONS, LEMON AND CAPERS	170

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

BAR / BEVERAGE



*IN COMPLIANCE WITH OLCC 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.*

EACH BAR IS SUBJECT TO A \$500.00 MINIMUM OR A \$100.00 BARTENDER FEE WILL APPLY.

HOUSE BRANDS	6
MONARCH BRAND RUM, VODKA, TEQUILA, GIN, BOURBON, BRANDY HOUSE OF STUART SCOTCH, PEACH SCHNAPPS	
CALL BRANDS	6.75-7.25
SEAGRAM'S 7, ABSOLUT VODKA, TANQUERAY GIN, CUERVO GOLD TEQUILA, BACARDI LIGHT RUM, JACK DANIELS, J & B SCOTCH	
LIQUEURS	7.25-7.75
KAHLUA, BAILEY'S IRISH CREAM	
BOTTLED DOMESTIC BEER (<i>COORS LIGHT, O'DOULS</i>)	4.75
IMPORTED BOTTLED BEER & MICROBREWS (<i>10 BARREL IPA, MIRROR POND PALE ALE, CORONA</i>)	5.50
HOUSE WINE BY THE GLASS	6
<i>CHARDONNAY, CABERNET SAUVIGNON AND WHITE ZINFANDEL (MERLOT AVAILABLE UPON REQUEST)</i>	
DOMESTIC KEG OF BEER (<i>APPROXIMATELY 180 SERVINGS</i>)	395
MICROBREW OR IMPORTED KEG OF BEER (<i>APPROXIMATELY 180 SERVINGS</i>)	495

WINES BY THE BOTTLE

RED WINES	
ERATH RESPLENDENT PINOT NOIR - WILLAMETTE VALLEY, OREGON	42
COLUMBIA CREST CABERNET SAUVIGNON - WASHINGTON	32
APOTHIC RED BLEND - CALIFORNIA	30
WHITE WINES	
KENDALL JACKSON CHARDONNAY - CALIFORNIA	38
CHATEAU STE. MICHELLE RIESLING - COLUMBIA VALLEY, WASHINGTON	26
OAK KNOLL PINOT GRIS - WILLAMETTE VALLEY, OREGON	30
CHAMPAGNE AND SPARKLING WINES	
WYCLIFF BRUT - CALIFORNIA	16
FREIXENET CORDON NEGRO BRUT - SPAIN	27
MOET ET CHANDON BRUT IMPERIAL - FRANCE	70

PLEASE ASK YOUR CATERING MANAGER FOR A FULL LIST OF WINE OFFERINGS

***A \$15.00 PER 750ML BOTTLE CORKAGE FEE WILL BE ASSESSED FOR ANY WINE NOT PROVIDED BY THE HOTEL.
PRIOR AUTHORIZATION MUST BE OBTAINED BEFORE ANY OUTSIDE WINE IS PERMITTED ON THE PREMISES.***

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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.