



CATERING INFORMATION

Our Executive Chef and Sales & Catering Coordinator will be happy to consult with you on custom menus to fit any theme or occasion.

CONFERENCE ROOMS

Confirmed conference or event agenda and signed Banquet Event Order is required 10 days in advance.

Conference room prices are as follows: Mariner Room- \$250.00 per day,

Harbormaster Room- \$150.00 per day, Beachcomber Room- \$100.00 per day, Ballroom- All three rooms rent for a total of \$500.00. Commodore Room- \$50.00 per day, Fireside Room- \$200.00 per day. We reserve the right to change groups to a room suitable based on final attendance. Half of the room rental will be charged if cancellation occurs less than 14 days prior to event. Materials sent to the hotel prior to group arrival should be addressed to the attention of catering representative and marked with the name of group and the date of meeting or conference.

MENUS

Please note the food and beverage prices are subject to 19% service charge. Menu selections and total number of attendee's must be confirmed 7 working days prior to the date of event. All food charges are based on the guaranteed attendance or the actual number of guests served whichever is greater. All prices are per person unless otherwise stated. The hotel will be prepared to seat and serve 5% above the guaranteed attendance. The hotel must provide all food and beverage: ***no outside food and beverage can be brought into the event rooms without permission from Management and may be subject to a fee.*** A full bar or wine & beer bar can be set up for your event with a \$50 set-up fee. Food prices cannot be guaranteed more than six months out. All food and beverage is intended for consumption on premise and none will be allowed to be taken "to go" unless approved by Management. Hotel waives any liability resulting from the transport, refrigeration or preparation of food once it leaves the premises.

EQUIPMENT

Any equipment needs such as audio visual, podium, microphone, etc. can be added to your event for a fee. The cost will be made available to you prior to your event for your approval. The Hotel cannot permit the affixing of anything to the walls, floors or ceilings of the rooms with nails, staples or tape without prior permission from the Catering Coordinator.

PAYMENT

All arrangements or payment must be made and approved 30 days in advance of event. Direct billing may be arranged with approval from our accounting department by completing a credit application. Once credit is approved all accrued charges will be billed to you and due within 30 days of receiving invoice.



BRIDGES RESTAURANT & LOUNGE

1000 SE Bay Blvd. Newport, OR 541-265-8521

Coffee Breaks & Refreshments

Beverages

Coffee, Decaffeinated Coffee or Tea	\$ 20.00 gallon
Juice (Orange, Apple, Cranberry)	\$14.00 Liter
Milk	\$14.00 Liter
Assorted Canned Soft Drinks	\$ 1.75 each
Bottled Water	\$ 2.00 each
Fruit Punch	\$18.00 gallon
Assorted Bottled Fruit Juices (Apple, Orange, and Cranberry)	\$ 2.50 each

Baked Goods

Freshly Baked Pastries	\$24.00 dozen
Cinnamon Streusel Bread	\$18.00 dozen
Jumbo Muffins	\$24.00 dozen
Bagels & Cream Cheese	\$24.00 dozen
Jumbo Fresh Baked Cookies	\$20.00 dozen
Chocolate Brownies	\$20.00 dozen

Snacks

Sliced Fresh Fruit Tray (serves 25) (See Specialty Displays Page)	\$ 85.00 per tray
Assorted Fruit Yogurt	\$ 2.25 each
Potato Chips with Dip (Choice of Onion, Clam, or Ranch)	\$ 10.00 per Bowl
Tortilla Chips with Salsa	\$ 10.00 per Bowl
Pretzels	\$ 7.00 per Bowl
Dry Roasted Peanuts	\$ 9.00 per pound
Chex Mix	\$ 8.00 per bowl
Mixed Nuts	\$15.00 per pound

All-day break packages provide a snack in the morning and afternoon plus coffee and tea service.

(Both morning and afternoon break food service times are 90 minutes in length.)

All Day Break Package #1

Early Morning

Breakfast Breads and Croissants

Afternoon Break

Cookies and Brownies
Ice Tea & Soda variety

\$11.00 per person

All Day Break Package #2

Early Morning

Cinnamon Streusel Bread and
Muffins

Afternoon Break

Tortilla Chips & Salsa / Cookies
Ice Tea & Soda Variety

\$12.00 per person

Add Fresh Fruit \$ 2.00 Per Person



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Breakfast Buffets

Service times are no longer than 90 Minutes

Traditional Breakfast Buffet

Scrambled Eggs with Cheddar
Sausage and Bacon
Breakfast Potatoes
Sliced Seasonal Fruit
Breakfast Breads
Assorted Pastries
Coffee, Tea, Decaf and
Assorted Juices

\$13 per Person

The Continental Breakfast Bar

Breakfast Breads and Assorted Pastries
Small Fruit Tray
Coffee Service & Assorted Chilled Juices

\$8.00 per person

The Oregon Buffet

Fluffy Scrambled Eggs
Crisp Bacon and Sausage Links
French toast and Warm Maple Syrup
Assorted Individual Yogurts
Breakfast Potatoes
Sliced Seasonal Fruit
Butter and Fruit Preserves
Coffee, Tea, Decaf Coffee and Juice

\$15 per Person

Bridges Breakfast Buffet

Egg Strata with Bacon, Mushrooms, Spinach
and Swiss cheese
Crisp Bacon and Sausage Links
Biscuits and Sausage Gravy
Breakfast Potatoes
Sliced Seasonal Fruit
Assorted Individual Yogurts
Assorted Breakfast Breads and Pastries
Butter and Fruit Preserves
Coffee, Tea, Decaf Coffee and Juice

\$16 per Person



BRIDGES
RESTAURANT & LOUNGE

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Limited Menu Options:

GREAT FOR SMALL GROUPS WITH ONE BILL AND LIMITED TIME

\$10 Per Person (choose from the following)

Monterey Chicken Sandwich

Grilled marinated Chicken Breast, Monterey Jack Cheese, Grilled Red Onion, Lettuce, Tomato & Grilled Pineapple served on Toasted Cibatta Roll with Roasted Garlic Aioli

Chefs Salad

Mixed Greens Topped with Julienne Strips of Turkey, Ham, Cheddar and Swiss Cheese Garnished with Sliced Hard Boiled Egg, Tomatoes, Cucumber served with Choice of Dressing

Classic Reuben Sandwich

Thin Sliced Corned Beef Piled high on grilled Rye Bread with Swiss cheese, Sauerkraut and Thousand Island dressing

Large Caesar Salad

Fresh Romaine, Shredded Parmesan and our own Caesar Dressing with Fresh Hand Cut Croutons

Includes Coffee Service and choice of Soda, Tea or Lemonade

\$14 Per Person (choose from the following)

2 Piece Halibut & Chips

Served with Garlic Bread, Tartar Sauce & Coleslaw

Cobb Salad

Fresh Mixed Green topped with chopped egg, diced tomato, avocado, bacon bits, blue cheese crumbles and your choice of bay shrimp, grilled chicken or grilled steak

NY Steak Sandwich

6oz NY steak char grilled to your liking served on a toasted sourdough roll with lettuce, tomato and onion rings
Served with Fries and Coleslaw

Seafood Louis Salad

Fresh mixed greens, tomatoes, sliced hard boiled egg, cucumbers, bell peppers, red onion topped with bay shrimp meat and Dungeness crab served with house made Louis dressing

Includes Coffee Service and choice of Soda, Tea or Lemonade



BRIDGES RESTAURANT & LOUNGE

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Lunch Buffets

All buffets include coffee service

Yaquina Bay Picnic

Deli meats to include Roast Beef,
Honey Glazed Ham, Turkey,
And Dry Salami
Assorted Cheeses to include Pepper Jack,
Swiss and Cheddar
Assorted Breads and Condiments
Pasta Salad **OR** Red Potato Salad
Ambrosia Fruit Salad
Tossed Green Salad with
Assorted Dressings
Fresh Baked Cookies

\$15 per Person

Lighthouse Buffet

Deli Sub Sandwich Board
Pesto Marinated Chicken Breast
Potato Macaroni Salad
Tomato, Cucumber and Feta Cheese
Salad
Black Bean and Corn Salsa with Tortilla
Chips
Caesar Salad
Warm Rolls w/butter
Lemon Cake

\$17 per Person

South Beach Buffet

Citrus Herbed Breast of Chicken with
Braised Leek Veloute
Baked Salmon with Lemon Dill Caper
Butter Sauce
Roasted Red Potatoes
Rice Pilaf
Oven Roasted Vegetables
Marinated Mushroom Salad **OR**
Broccoli-Grape-Bacon Salad
Mixed Greens with Assorted Dressing
Carrot Cake

\$19 per Person

Western - BBQ Spread

Barbequed Bone in Chicken
BBQ Pork Ribs
Buttermilk Mashed Red Potatoes
Tex Mex Cut Corn
Cowboy Pinto Beans
Tossed Garden Greens
Coleslaw **OR** Red Potato Salad
Cornbread with Green Chiles
Brownies

\$18 per Person



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Lunch Buffet Menu Continued

Coffee & Tea Included

Option #1

Choose two of the following Entrées
two salads and
two accompaniments
With chef's choice of dessert
\$17 per person

Roast Loin of Pork with
Sun Dried Tomato and Onion Sauce

Citrus Herbed Chicken

Italian Sausage and Penne Pasta Bake

Baked Cod with Pineapple and Bell Pepper
Salsa

BBQ Pork Ribs

Option #2

Choose two of the following Entrées
from either columns
Three salads and three accompaniments
With chef's choice of dessert
\$19 per person

Salmon with Lemon Pepper and
Caramelized Red Onions

Ancho Chicken with Cilantro Pesto

Baby Back Ribs with Blackberry
Chipotle BBQ Glaze

Chicken Picatta

London broil Style Flank Steak with
Bordelaise

Salads

- ◆ Mixed Green Salad
- ◆ Classic Potato Salad
- ◆ Red Potato Salad with Bacon
- ◆ Pesto Penne Pasta Salad
- ◆ Marinated Mushroom Salad
- ◆ Cucumber & Tomato Salad
- ◆ Mediterranean Pasta Salad with Feta, Artichokes, and Olives
- ◆ Caesar Salad

Side accompaniments

- ◆ Buttermilk Mashed Potatoes and Gravy
- ◆ Rice pilaf
- ◆ Roasted Red Potatoes
- ◆ Whole Green Beans with Almonds
- ◆ Oven Roasted Vegetables
- ◆ Orange Ginger Carrots



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Plated Dinner Entrees

Please limit selection to 2 entrées: vegetarian option available in addition to 2 entrees.
The higher priced entrée charge will apply to all selections.
Includes coffee service.

~First Course Selection~

Field greens Salad
With candied walnuts, dried
cranberries, Red Onion, tomatoes
Hand cut croutons and raspberry-
vinaigrette dressing

Caesar Salad.
Chopped romaine, garlic
croutons and Classic Caesar
Dressing

Mixed green Salad
with tomatoes, cucumber,
shredded carrot and choice of
Ranch or Italian dressings

~Second Course Selection~

Stuffed Pork Chop Fresh Apple, Onion and Cornbread Stuffing with Honey Mustard Glaze.	\$20
Grilled Rib Eye Char- Grilled and Topped with Herbed Blue Cheese and Balsamic Glaze	\$20
Parmesan Cod Parmesan and Herbed Panko Coated Pan Fried Served with a Roasted Garlic and Lemon Aioli.	\$19
Lemon Pepper Salmon Oven Baked finished with a fine herbed Butter Sauce.	\$23
Kalbi Chicken Breast Soy Ginger Marinated Oven Baked finished with a Honey sesame and green onion glaze.	\$19
Crab Cakes Grilled Sweet Dungeness and Chilean Crab cakes mixed with herbs, spices, sautéed vegetables and Panko Served with a Remoulade Sauce	\$23
Slow Roasted Prime Rib of Beef Served with Aujus and Creamed Horseradish	\$24

Plated dinner selections also come with Chef's choice of rice or potato, seasonal steamed vegetables, chef's choice of dessert and coffee service.



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Dinner Buffet Menu

All buffets come with dinner rolls and coffee service.

Option #1

*Choose two of the following plus
two salads and
two accompaniments
With chef's choice of dessert
\$27.00 per person*

Prime Rib of Beef
With Horseradish Cream

Chicken Parmigiana
With House Made Marinara

Herb Roasted Pork loin with
Lyonnaisse sauce and Pancetta
Crisp

Sweet Mustard Glazed Salmon with
Braised Swiss chard

Option #2

*Complementary Chefs Appetizer
Choose two of the following plus
Three salads and
three accompaniments
With chef's choice of dessert
\$33.00 per person*

Scampi Style Prawns
With Mushroom and Sherry Garlic Sauce

Roasted Stuffed Chicken Breast with NW
Mushrooms, Herbed Boursin Cheese

Artichoke Halibut with Lemon and Dill
Roasted Garlic Aioli

Filet of Beef "Au Poivre"
With Brandied Mushroom Cream

Salads

- ◆ Mixed Green Salad
- ◆ Red Potato Salad with Bacon
- ◆ Mediterranean Pasta Salad
- ◆ Marinated Mushroom Salad
- ◆ Cucumber & Tomato Salad
- ◆ Fruit Display
- ◆ Caesar Salad

Side accompaniments

- ◆ Butter Milk Mashed Potatoes and Gravy
- ◆ Rice Pilaf
- ◆ Roasted Red Potatoes
- ◆ Oven Roasted Vegetables
- ◆ Brocolinni with Lemon Butter
- ◆ Parisian Carrots



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Dinner Buffets

Includes coffee service

The Northwest Dinner Buffet

Appetizer

Chef's Choice Appetizer platter

Roasted Herbed Chicken Breast with Peperonata

Baked Side of Salmon with Hazelnut Crust and Toasted Fennel Cream Sauce

Roasted Red Potatoes with Garlic and Marjoram

Harvest Rice Pilaf with Dried Fruits

Oven Roasted Vegetables

Sliced Fruit Display

Mixed Greens with Assorted Dressing

Apple, Candied Walnut and Pear Salad

Assorted Dinner Rolls

Lemon Cheesecake

\$28 per person

Western BBQ Spread

Barbequed Beef Short Ribs

Grilled Chicken Breast with Ancho BBQ Glaze

Pork Ribs with Sweet BBQ Sauce

Coleslaw

Mixed Greens with Assorted Dressings

Macaroni Salad

Buttermilk Mashed Potatoes

Baked Beans

Buttered Corn on the Cob

Honeyed Corn bread with green chilies

Fruit Cobbler

\$26 Per Person

Surf & Turf Buffet

Complementary Chef's appetizer

Prime Rib of Beef

with Horseradish Cream

Chilled Crab and Prawn Display with Cocktail

Sauce and Lemons

Roasted Red Potatoes

Harvest Rice Pilaf with Dried Fruits

Oven Roasted Vegetables

Mediterranean Pasta Salad

Mixed Greens with Assorted Dressings

Marinated Cucumber and Tomato Salad

Assorted Dinner Rolls

Peanut Butter Mousse Pie

\$40 per person



Housemade Desserts

Red Velvet Cake	\$5
Lemon Cheese Cake	\$4
Dark Chocolate Mousse Cake	\$5
Key Lime and Coconut Cheesecake	\$4
Mixed Fruit Cobbler	\$4
Chocolate Hazelnut Tort	\$5
Peanut Butter Mousse Pie	\$5
Pineapple Upside Down Cake	\$4
Carrot Cake	\$4

Assorted Dessert Bar including coffee service \$8 PP



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Specialty Displays

Reception Deli Platter

Sliced Turkey Breast, Roast Beef,
Maple Ham and Salami
Cheddar & Swiss cheeses
With Assorted Petite Rolls & Condiments
50 Servings - \$395.00

The Cheese Board

Assorted Domestic & International Cheeses
Garnished with Seasonal Fresh Fruit
And Gourmet Crackers
50 Servings - \$255.00

Seasonal Fresh Fruits

An Array of Seasonal Fresh Fruit
With Minted Yogurt Dip
50 Servings - \$225.00

Seasonal Crudité's Display

An Array of Seasonal Fresh Vegetables
With Herbed Dipping Sauce
50 Servings - \$150.00

Appetizers By The Dozen

Minimum order per selection of 3 dozen, each priced per dozen

Cold Bites

Smoked Salmon Profiteroles	\$22.00
Assorted Tea Sandwiches	\$16.00
Muffuletta Bites	\$18.00
Deviled Eggs	\$20.00
Jamaican Bay Shrimp Cocktails	\$22.00
Fresh Mozzarella and Tomato Caprese	\$20.00
Artichoke Goat Cheese Crostini	\$20.00
Prawn Cocktail	\$24.00
Curried Chicken Pinwheels	\$20.00

Hot Bites

Bacon Wrapped Prawns	\$24.00
Sausage Stuffed Mushrooms	\$18.00
Vegetable Spring Rolls	\$20.00
Coconut Fried Shrimp	\$24.00
Chicken Wings with Sauce	\$18.00
Sweet -n- Sour Meat Balls	\$15.00
Crab Cakes	\$36.00
Asian Marinated Shrimp Skewers	\$36.00
Grilled Beef Kabobs	\$32.00
Chicken Sattay w/Spicy Peanut Sauce	\$28.00



BRIDGES
RESTAURANT & LOUNGE

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Platters and Dips

Spinach Artichoke Dip

Served W/ Sour Dough Rounds
(Serves 25) \$40

Roasted Red Pepper Hummus with Pita Chips

(Serves 25) \$45

Mini Egg Rolls, Pork, Chicken or Vegetable W/ Dipping Sauce

(Serves 25) \$65.00

Smoked Salmon W/ Capers Red Onions & Cream Cheese

Market Price

Smoked Salmon Mousse

(Serves 25) \$90

Savory Caprese Cheesecake

(Serves 25) \$35