



*Thank You!*

Thank you for considering The Lodge at Otter Crest for your occasion!  
For updates and photos, please visit our website, [thelodgeatottercrest.com](http://thelodgeatottercrest.com)  
or like us on [Facebook.com/TheLodgeatOtterCrest](https://www.facebook.com/TheLodgeatOtterCrest).

Our Kitchen Manager and Events Coordinator are happy to consult with  
you on custom menus to fit any theme or occasion.

**301 Otter Crest Loop • Otter Rock, OR 97369**

**Phone: 541-765-2111**

**Website: [thelodgeatottercrest.com](http://thelodgeatottercrest.com)**

**Email: [events@thelodgeatottercrest.com](mailto:events@thelodgeatottercrest.com)**

 [twitter.com/  
OtterCrestLodge](https://twitter.com/OtterCrestLodge)

 [facebook.com/  
TheLodgeatOtterCrest](https://www.facebook.com/TheLodgeatOtterCrest)

*Find your way...*



**CATERING POLICY**

Prices subject to change.

*Information*

Thank you for considering The Lodge for your occasion! For updates and photos, please visit our website, [thelodgeatottercrest.com](http://thelodgeatottercrest.com) or like us on [Facebook.com/TheLodgeatOtterCrest](https://www.facebook.com/TheLodgeatOtterCrest). Our Kitchen Manager and Events Coordinator are 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. Peak season conference room rates are as follows:

Anchor Room	\$600 per day	Ballroom	\$1600 per day
Chart Room	\$550 per day	Dining Room	\$1600 per day
Compass Room	\$600 per day		

For off-season events (November-February), special pricing is available: please ask for details.

Materials sent to the Lodge 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.

*Payment*

A non-refundable security deposit of \$800 is required to reserve conference center/ballroom and dining room dates, as well as a refundable \$400 incidentals/cleaning deposit. All arrangements and payments must be made and approved 30 days in advance of event. Direct billing may be arranged with approval from our accounting department.

*Attendance, Foods & Beverages*

Please note that food and beverage prices are subject to a 19% service charge. Menu selections and total number of attendees must be confirmed 14 working days prior to the date of event; cost per additional guest after that time is full menu price per person, also subject to the service charge. 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 Lodge will be prepared to seat and serve 5% above the guaranteed attendance.

By law, the Lodge must provide all food and beverage: no outside food and beverage can be brought into the event rooms. Food prices cannot be guaranteed more than one month prior to the event. All food and beverages are intended for consumption on premises, and none will be allowed to be taken "to go" or off premises. Lodge waives any liability resulting from the transport, refrigeration or preparation of food once it leaves the premises.

*Equipment*

Pricing includes linens, room set-up and break-down, tables, chairs, water service and banquet staff on hand for all events. All Lodge equipment is for indoor use only; if you plan to hold an event outdoors, we can recommend rental equipment sources. Discuss with your events coordinator any equipment needs such as audio visual, podium, microphone, etc., which can be added to your event for a fee. The Lodge 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 Events Coordinator.

*Find your way...*



**CATERING MENU**  
**BREAKFAST & BREAKS**

Prices subject to change.

Thank you for considering The Lodge for your occasion! For updates and photos, please visit our website, [thelodgeatottercrest.com](http://thelodgeatottercrest.com), or like us on Facebook.com/TheLodgeatOtterCrest. Our Kitchen Manager and Events Coordinator are happy to consult with you on custom menus to fit any theme or occasion.

*Coffee Breaks & Beverages*

- Coffee, Decaffeinated Coffee or Tea **\$20 gal.**
- Juice (Orange, Apple, Cranberry) **\$14 liter**
- Milk **\$14 liter**
- Assorted Canned Soft Drinks **\$1<sup>75</sup> ea.**
- Bottled Water **\$2 ea.**
- Fruit Punch **\$18 gal.**
- Assorted Bottled Fruit Juices (Apple, Orange, and Cranberry) **\$2<sup>50</sup> ea.**

*Baked Goods*

- Freshly Baked Pastries **\$24 doz.**
- Cinnamon Streusel Bread **\$18 doz.**
- Jumbo Muffins **\$24 doz.**
- Bagels & Cream Cheese **\$24 doz.**
- Jumbo Fresh Baked Cookies **\$20 doz.**
- Chocolate Brownies **\$20 doz.**

*Gluten-Free Options Available*

*Snacks*

- Freshly Baked Pastries **\$24 doz.**
- Sliced Fresh Fruit Tray (serves 25) **\$85**
- Assorted Fruit Yogurt **\$2<sup>25</sup> ea.**
- Potato Chips with Dip (Choice of Onion, Clam, or Ranch) **\$10**
- Tortilla Chips with Salsa **\$10**
- Pretzels **\$7**
- Dry Roasted Peanuts **\$9 lb.**
- Chex Mix **\$8**
- Mixed Nuts **\$15 lb.**

*All-Day Break Packages*

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. **Minimum order is for 25 or more people.**

**BREAK PACKAGE #1 ~ \$15 PER PERSON**

*Early Morning:*

Breakfast Breads & Croissants, Coffee & Tea

*Afternoon Break:*

Cookies & Brownies, Iced Tea and Soda Variety

*Add Fresh Fruit: \$2 Per Person*

**BREAK PACKAGE #2 ~ \$18 PER PERSON**

*Early Morning:*

Cinnamon Streusel Bread & Muffins, Coffee & Tea

*Afternoon Break:*

Tortilla Chips & Salsa, Cookies, Iced Tea and Soda Variety

*Add Fresh Fruit: \$2 Per Person*

*Continental Breakfast Bar*

**\$15 PER PERSON**

Breakfast Breads and Assorted Pastries

Small Fruit Tray

Coffee Service & Assorted Chilled Juices

*Find your way...*



Prices subject to change.

**CATERING MENU**  
**BREAKFAST & LUNCH**

## *Breakfast Buffets*

Minimum order is for 25 or more people.

### *Traditional Breakfast Buffet*

**\$16 PER PERSON**

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

### *The Otter Crest Buffet*

**\$18 PER PERSON**

Fluffy Scrambled Eggs • Crisp Bacon • Sausage Links  
French Toast and Warm Maple Syrup  
Assorted Individual Yogurts  
Butter and Fruit Preserves  
Roasted Red Potatoes  
Sliced Seasonal Fruit  
Coffee, Tea, Decaf and Assorted Juices

### *The Lodge Breakfast Buffet*

**\$20 PER PERSON**

Egg Scramble with Bacon, Seasonal 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 and Assorted Juices

## *Lunch at the Lodge*

*Perfect for small groups with one bill and limited time.  
Includes coffee service and choice of soda or iced tea.*

Minimum order is for 15 or more people.

**\$18 PER PERSON**

**CHOOSE ONE OF THE FOLLOWING:**

#### **CHICKEN CLUB SANDWICH**

*Grilled marinated chicken breast, bacon, red onion, lettuce, tomato and Swiss served on toasted ciabatta roll with fresh basil pesto aioli, accompanied by Kettle chips*

#### **CHEF'S SALAD**

*Organic mixed greens topped with julienned turkey and ham, Cheddar and Swiss cheeses, garnished with sliced hard-boiled egg, tomatoes, and cucumber, served with choice of dressing and grilled focaccia*

#### **GRILLED FISH SANDWICH**

*Panko-crusted seasonal rockfish with organic mixed greens, roma tomato, and red onion on a grilled ciabatta roll with caper aioli, accompanied by Kettle chips*

#### **OPEN FACED CAESAR SALAD**

*Fresh romaine, shredded Parmesan and our own Caesar dressing with a lemon squeeze and grilled focaccia*

**\$20 PER PERSON**

**CHOOSE ONE OF THE FOLLOWING:**

#### **DAILY CATCH FISH & CHIPS**

*Served with fries, lemon squeeze, tartar sauce and coleslaw*

#### **COBB SALAD**

*Fresh mixed greens topped with chopped egg, diced tomato, avocado, bacon bits, blue cheese crumbles and grilled chicken, served with grilled focaccia*

#### **LOADED LODGE BURGER\***

*1/2-lb. Certified Angus Beef patty, grilled to order, with Rogue Creamery white cheddar and bacon, roma tomato, and romaine lettuce, served with fries*

#### **LODGE CAESAR SHRIMP LOUIS**

*Fresh organic mixed greens, tomatoes, sliced hard-boiled egg and red onion topped with bay shrimp and served with house-made Caesar dressing and grilled focaccia*

*Find your way...*





# The Lodge

at Otter Crest

44.7472° N, 124.0603° W  
Coastal Pacific NW Lodge Food

## CATERING MENU LUNCH BUFFETS

Prices subject to change.

### *Gull Rock Picnic*

**\$20 PER PERSON**

Deli Meats (roast beef, honey-glazed ham, turkey, salami)  
Assorted cheeses to include Jack, Swiss & Cheddar  
Assorted Breads and Condiments  
Pasta or Red Potato Salad • Ambrosia Fruit Salad  
Tossed Mixed Greens with Assorted Dressings  
Chef's Choice Dessert

### *The Otter Crest Buffet*

**\$22 PER PERSON**

Deli Sub Sandwich Board  
Pesto-Marinated Chicken Breast • Potato Macaroni Salad  
Tomato, Cucumber and Feta Cheese Salad  
Black Bean and Pico De Gallo with Tortilla Chips  
Caesar Salad • Warm Rolls with Butter  
Chef's Choice Dessert

### *Devils Punchbowl Buffet*

**\$25 PER PERSON**

Citrus Herbed Breast of Chicken  
Local Rock Fish with Lemon Dill Caper Butter Sauce  
Roasted Red Potatoes • Rice Pilaf  
Oven Roasted Vegetables  
Forester's Delight (Wild Marinated Mushrooms)  
OR Broccoli-Bacon Salad  
Chef's Choice Dessert

### *Pacific NW Barbecue*

**\$28 PER PERSON**

Barbequed Bone-in Chicken & Pork Ribs  
Roasted Red Potatoes • Tex Mex Cut Corn  
Cowboy Black Beans  
Tossed House-Grown Mixed Greens • Coleslaw  
Cornbread with Green Chiles  
Chef's Choice Dessert

\* Some preparations cooked to a preferred temperature may be considered raw or under-cooked.

### *Lunch Buffets*

Includes coffee and tea service.  
Menu selections & prices are subject to change.  
All buffets carry a 19% service charge.

#### **OPTION 1 – \$25 PER PERSON**

Choose two entrées from the first column,  
two salads and two accompaniments;  
includes chef's choice of dessert.

#### **OPTION 2 – \$30 PER PERSON**

Choose two entrées from either column,  
three salads and three accompaniments;  
includes chef's choice of dessert.

#### **ENTRÉES**

COLUMN 1	COLUMN 2
Roast Loin of Pork* <i>with sun dried tomato and onion sauce</i>	Wild Salmon* <i>with lemon pepper and caramelized red onions</i>
Citrus Herbed Chicken	Ancho Chile Chicken <i>with cilantro pesto</i>
Italian Sausage and Penne pasta bake	Baby Back Ribs <i>with blackberry chipotle BBQ glaze</i>
Baked Rockfish <i>with bell pepper and pineapple salsa</i>	Chicken Marsala
BBQ Pork Ribs	Beef Burgundy

#### **ACCOMPANIMENTS**

Roasted Garlic Mashed Potatoes and Gravy	Whole Green Beans with Almonds
Rice Pilaf	Oven Roasted Vegetables
Roasted Red Potatoes	Orange Chile Ginger Carrots

#### **SALADS**

Mixed Green Salad	Forager's Delight (Marinated Wild Mushroom Salad)
Classic Potato Salad	Mediterranean Pasta Salad <i>with feta, artichokes, and olives</i>
Red Potato Salad <i>with bacon</i>	Caesar Salad
Pesto Penne Pasta Salad	
Cucumber & Tomato Salad	

Consuming raw or under-cooked meat, seafood and eggs may increase your risk of food-borne illness.

# *Find your way...*



**CATERING MENU**  
**APPETIZERS & DESSERTS**

Thank you for considering The Lodge for your occasion! For updates and photos, please visit our website, [thelodgeatottercrest.com](http://thelodgeatottercrest.com), or like us on Facebook.com/TheLodgeatOtterCrest. Our Kitchen Manager and Events Coordinator are happy to consult with you on custom menus to fit any theme or occasion.

*Appetizers A La Carte*

Menu selections & prices are subject to change.  
Minimum order is for 3 dozen, priced per dozen.

*Hot*

- BBQ or Sweet-and-Sour Meat Balls \$15 doz.
- Forager's Delight (Wild Mushrooms) Market Price
- Chicken Saté with Spicy Peanut Sauce \$28 doz.
- Grilled Beef Kabobs \$32 doz.
- Bacon Wrapped Prawn Kabobs (2 per) \$48 doz.
- Marinated Pan-Asian Style Shrimp (2 per) \$48 doz.
- Mini Dungeness Crab Cakes Market Price

*Cold*

- Fresh Mozzarella and Tomato Caprese \$20 doz.
- Roasted Garlic and Sundried Tomato Goat Cheese Crostini \$24 doz.
- Steamed Manila Clams & Mussels \$20/lb.
- Chilled Prawns (2 per) with Cocktail Sauce & Lemon \$48 doz.
- Oyster Shooters (2 per shot) \$48 doz.
- Oregon Pink Shrimp Cocktails \$60 doz.

*Specialty Platters*

Menu selections & prices are subject to change.  
Each item serves 25.

- HOT ARTICHOKE PATÉ** \$40  
*Served with sourdough rounds*
- ROASTED RED PEPPER HUMMUS** \$45  
*Served with pita chips*
- SMOKED SALMON MOUSSE** \$90  
*On grilled focaccia*
- SMOKED SALMON WITH CAPERS, RED ONION, AND CREAM CHEESE** MARKET PRICE

Each item serves 50 (two choices for cheese board).

- SEASONAL CRUDITÉS** \$150  
*Array of seasonal fresh vegetables with herbed dipping sauce*
- LODGE CHEESE BOARD** FOR 50 \$255 FOR 100 \$325  
*Assorted domestic and international cheeses, seasonal fresh fruit, and gourmet crackers*
- FRESH FRUITS OF THE SEASON** \$255  
*Array of seasonal fresh fruit with minted yogurt dip*
- RECEPTION DELI PLATTER** \$300  
*Sliced turkey breast, roast beef, maple ham, and salami, Cheddar and Swiss cheeses, assorted petite rolls and condiments*

*Desserts A La Carte*

Menu selections & prices are subject to change. Minimum order is for 12 people, priced per item.  
Consult your events manager for details on how many guests each item will serve.

- |                          |                                 |                                 |
|--------------------------|---------------------------------|---------------------------------|
| Red Velvet Cake \$40     | Mixed Fruit Cobbler \$40        | Pineapple Upside-Down Cake \$40 |
| Dark Chocolate Cake \$40 | Chocolate Hazelnut Ganache \$60 | Carrot Cake \$40                |
| Seasonal Cheesecake \$50 | Peanut Butter Mousse Pie \$50   |                                 |

*Find your way...*



**CATERING MENU**  
**DINNER BUFFETS:**  
**CHOOSE YOUR OWN**

Prices subject to change.

Thank you for considering The Lodge for your occasion! For updates and photos, please visit our website, [thelodgeatottercrest.com](http://thelodgeatottercrest.com), or like us on Facebook.com/TheLodgeatOtterCrest. Our Kitchen Manager and Events Coordinator are happy to consult with you on custom menus to fit any theme or occasion.

### *Dinner Buffets*

Includes coffee and tea service and dinner rolls.  
Menu selections & prices are subject to change.  
All buffets carry a 19% service charge.  
Minimum order is for 25 or more people.

#### **OPTION 1 – \$32 PER PERSON**

Choose two entrées from the "Option 1" list,  
two salads and two accompaniments;  
includes chef's choice of dessert.

#### **OPTION 2 – \$40 PER PERSON**

Choose two entrées from either  
the "Option 1" or "Option 2" lists,  
three salads and three accompaniments;  
includes chef's choice of dessert.

\* Some preparations cooked to a preferred temperature may be considered raw or under-cooked.

Consuming raw or under-cooked meat, seafood and eggs may increase your risk of food-borne illness.

### *Dinner Buffets*

#### **ENTRÉES, OPTION 1**

- Coho Salmon\*** with Lemon Caper Crème
- Beef Burgundy** with Penne Pasta
- Chicken Marsala** with Seasonal Mushrooms
- Meat or Vegetarian Lasagna**
- Seasonal Rockfish** with a Bell Pepper Pineapple Salsa

#### **ENTRÉES, OPTION 2**

- Prime Rib of Beef\*** with Horseradish Cream
- Scampi-Style Prawns** with Mushroom and Sherry Garlic Sauce
- Local Ling Cod or Halibut** baked in Lemon and Butter, with fresh micro-greenery herbs
- Roasted Stuffed Chicken Breast**
- King Salmon\*** on a bed of Pesto Pappardelle

#### **ACCOMPANIMENTS**

- |                                     |                              |
|-------------------------------------|------------------------------|
| Roasted Garlic Mashed Potatoes      | Three-Cheese Penne Pasta     |
| Rice Pilaf with Microgreenery Herbs | Oven Roasted Vegetables      |
| Roasted Red Potatoes                | Broccolini with Lemon Butter |
|                                     | Parisian Carrots             |

#### **SALADS**

- |                                    |  |
|------------------------------------|--|
| Organic Mixed Greens               | Caesar Salad                             |
| Red Potato Salad with Bacon        | Marinated Mushroom                       |
| Mediterranean Pasta                | Cucumber & Tomato Salad                  |
| Broccoli Cranberry Slaw with Bacon | Waldorf (Apple, Celery and Walnut) Salad |

# *Find your way...*





Prices subject to change.

at Otter Crest

44.7472° N, 124.0603° W  
Coastal Pacific NW Lodge Food

**CATERING MENU**  
**DINNER THEME BUFFETS**

## *Dinner Theme Buffets*

Minimum order is for 25 or more people.

### *Western BBQ Spread*

**\$30 PER PERSON**

BBQ Beef Short Ribs\*  
Fried Chicken Quarters  
Coleslaw • Organic Mixed Greens  
Macaroni Salad  
Roasted Garlic Mashed Potato  
Corn on the Cob  
Seasonal Berry Cobbler

### *Northwest Dinner*

**\$32 PER PERSON**

Chicken Breast in Hazelnut Cream  
Topped with Cranberries  
Pacific Northwest Coho Salmon\* Pesto Pappardelle  
Organic Mixed Greens  
Broccoli Bacon Cranberry Slaw  
Oven Roasted Local Vegetables  
Roasted Garlic Red Potatoes • 4-Cheese Penne Pasta  
Seasonal Dessert

### *Otter Rock Surf & Turf*

**\$40 PER PERSON**

Chilled Prawns with Cocktail Sauce and Lemon  
Prime Rib of Beef\* with horseradish cream  
Local Ling Cod or Halibut baked in Lemon and Butter  
with micro-greenery herbs  
Organic Mixed Greens  
Mediterranean Penne Pasta Salad  
Oven Roasted Local Vegetables  
Micro-Greenery Herbed Wild Rice Pilaf  
Roasted Garlic Red Potatoes  
Seasonal Dessert

## *Dinner Theme Buffets*

All buffets carry a 19% service charge.

### *The Lodge Luau*

**\$42 PER PERSON**

Whole Pig Roasted in a Citrus Brine  
or Smoked in a Dry Rub  
Teriyaki Albacore Tuna Kabobs  
Pineapple Chicken Breasts • White Rice • Potato Salad  
4-Cheese Penne Pasta • Sesame Cabbage Slaw  
Pineapple Salsa • Organic Mixed Greens  
Macadamia Nut Cream Pie

### *Pacific NW Salmon Bake*

**MARKET PRICE**

Mini Dungeness Crab Cake Appetizer  
Whole Sides of Sustainably Caught Wild Pacific  
Northwest Chinook Salmon\*  
with a Stone Ground Mustard Glaze  
Siletz Walker Farms Lamb Kabobs\*  
in a Sesame Soy Marinade  
Chilled Coconut Curry Mussels  
Oven Roasted Local Vegetables  
Micro Greenery Herbed Wild Rice Pilaf  
Roasted Garlic Red Potatoes • Organic Mixed Greens  
Broccoli Bacon Cranberry Slaw • Seasonal Dessert

### *Pizza Party*

**\$30 PER PERSON**

House-made dough and sauces, choice of meats,  
seasonal veggies, and cheeses. Tailor your pizza  
party to perfection with the Events Coordinator.

\* Some preparations cooked to a preferred temperature  
may be considered raw or under-cooked.

Consuming raw or under-cooked meat, seafood and eggs  
may increase your risk of food-borne illness.

*Find your way...*