



Catering Guide

Plated Breakfasts

(Minimum of 10 Guests)

The Early Riser

**Fluffy Scrambled Eggs, Oven Roasted Potatoes, Piping Hot Buttermilk Biscuits from our Bakery,
and Fresh Fruit Garnish
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea**

The Full House

**Quiche Lorraine, Oven Roasted Potatoes, and Sliced Cantaloupe
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea**

The Mill Breakfast

**Scrambled Eggs, Oven Brownd Potatoes, choice of Hickory Smoked Bacon or Link Sausage
Links, Homemade Buttermilk Biscuits, and Fresh Fruit Garnish
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea**

Casino French Toast

**Texas Sized French Toast with warm Maple Syrup, choice of Hickory Smoked Bacon or Link
Sausage Links, and Seasonal Fresh Fruit
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea**

Breakfast Buffets

(Minimum of 30 Guests)

The Continental

Chilled Assorted Fruit Juices
Assorted Freshly Baked Breakfast Pastries and Doughnuts
Assorted Large Muffins
Fresh Seasonal Fruit
Butter, Jams, and Marmalades
Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea

The Mill

Chilled Assorted Fruit Juices
Fluffy Scrambled Eggs
Choice of One of the Following:
Hickory Smoked Bacon or Link Sausage
Oven Browned Potatoes
Fresh Seasonal Fruit
Assorted Freshly Baked Breakfast Pastries and Muffins
Butter, Jams, and Marmalades
Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea

The Traditional

Chilled Assorted Fruit Juices
Yogurt and Granola
Fresh Seasonal Fruit
Denver Scrambled Eggs Sautéed with Green Peppers, Onions, Diced Ham and Cream Cheese
Hickory Smoked Bacon and Link Sausage
French Toast with Warm Maple Syrup
Grilled Herb and Garlic Potatoes
Bagels and Cream Cheese
Assorted Freshly Baked Breakfast Pastries and Muffins
Butter, Jams, and Marmalades
Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea, Hot Chocolate and Milk

Breakfast Buffets

(Minimum of 30 Guests)

Dealer's Choice

Chilled Assorted Fruit Juices
Fluffy Scrambled Eggs
Denver Scrambled Eggs Sautéed with Green Peppers, Onions, Diced Ham and Cream Cheese
Choice of One of the Following:
Hickory Smoked Bacon or Link Sausage
Oven Browned Potatoes
Buttermilk Biscuits and Country Gravy
Fresh Seasonal Fruit
Assorted Freshly Baked Breakfast Pastries and Muffins
Butter, Jams, and Marmalades
Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea

Royal Flush

Chilled Assorted Fruit Juices
Smoked House Salmon
Quiche Lorraine
Fluffy Scrambled Eggs
Denver Scrambled Eggs Sautéed with Green Peppers, Onions, Diced Ham and Cream Cheese
Hickory Smoked Bacon, Link Sausage or Honey Cured Ham
Crepes topped with Blueberry Compote
Fresh Seasonal Fruit
Buttermilk Biscuits with Country Gravy
Assorted Freshly Baked Breakfast Pastries and Muffins
Butter, Jams, and Marmalades
Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea, Hot Chocolate and Milk

Meeting Break Snacks

Mineral Water

Mill Casino Bottled Water

Assorted Low Fat Fruit Yogurts with Granola Topping

Frozen Ice Cream Novelties
(Nestle Crunch, Drumstick or Healthy Choice Bars)

Assorted Candy Bars (M&Ms, Reese's, Hershey's, Snickers)

Power Bars

Granola Bars

Individual Bags of Assorted Dry Snacks

Individual Bags of Trail Mix

Snack Breaks

Cinema Snacks

Buttered Popcorn,
Soft Pretzels with Mustard
Assorted Candy Bars
Assorted Soft Drinks and Bottled Water

La Fiesta

Corn Tortilla Chips
Guacamole Dip and Salsa
Taqitos and Mexican Churros
Assorted Soft Drinks and Bottled Water

Sweetest Sin

Chocolate Covered Strawberries
Chocolate Chip Cookies and Brownies
Candy Bars, M&Ms, and Hershey Kisses
Assorted Soft Drinks and Mineral Water
Hot Chocolate and Cold Milk

Health Nut

Assorted Granola Bars
Plain or Fruit Yogurt
Trail Mix
Sliced Seasonal Fresh Fruit
Mill Casino Bottled Water

From Our Bakery

Sheet Cake Selections

White, Chocolate, Carrot, Spice and Banana

Fillings

French Butter Cream, Chocolate Butter Cream, Cream Cheese, Whipped Cream,
German Chocolate, Do Bash, Bavarian Cream, Lemon, and Raspberry

Icings

French Butter Cream, Chocolate Butter Cream, Cream Cheese, and Whipped Cream

Cake Sizes

¼ Sheet (serves 20).....\$
½ Sheet (serves 40).....\$
Full Sheet (serves 80).....\$
(Standard decorations/writing included)

Custom Decorating

For a custom picture or elaborate decorating scheme on a sheet cake, a \$10 fee is applied.

Tiered Wedding Cakes

Cake Selections

White, Chocolate, Carrot, Spice, and Banana
(You may choose a different type of cake for each tier.)

Wedding Cake Sizes

12" and 8" (serves 50)
12", 9" and 6" (serves 85)
16", 12", and 8" (serves 110)
18", 14", 10", and 6" (serves 200)

(Pricing includes pillar system only. cording, ribbon, & add-ons are available at an additional cost. A consultation will be set up with the bakery to finalize your order.)

Fillings

French Butter Cream, Chocolate Butter Cream, Cream Cheese, Whipped Cream,
German Chocolate, Do Bash, Bavarian Cream, Lemon, and Raspberry

Icings

French Butter Cream, Chocolate Butter Cream, Cream Cheese, Whipped Cream, and Fondant
(All icings except Chocolate Butter Cream can be dyed to a specific color scheme.)

From Our Bakery

Pies and Cheese Cakes

Cream Pies

(Serves 8)

Includes a 9" Pyrex Pie Plate

Coconut Cream, Banana Cream, Chocolate Cream, and French Silk

Fruit Pies

(Serves 8)

Includes a 9" Pyrex Pie Plate

Have it made with Streusel for \$2.00 more

Fresh Strawberry (seasonal), Raspberry, Mixed Berry, Marion Berry, Huckleberry, and Lemon Meringue, Apple (add Caramel Sauce for \$2.00)

Cheese Cakes

(Serves 16)

These are Bavarian Cheese Cakes made in a 9" springform pan, from scratch!

Raspberry, Banana, Banana Split, Cookies & Cream, Pumpkin, White Chocolate, Dark Chocolate, Chocolate Swirl, Amaretto, Go Diva Chocolate, Kahlúa, Macadamia Nut, Hazelnut, and Plain

Sugar Free Cheese Cake

(Serves 16)

These are made with a graham cracker crust and sugar substitute. Excellent for low-carbohydrate diets and people with diabetes ... *you just feel like you are cheating!*

From Our Bakery

Specialty Desserts

Croquebouche

A traditional French Wedding Cake made by stacking small Bavarian cream filled Choux pastry shells that are glued together with caramelized sugar, forming a tall, dome-shaped tree. The entire tree is then wrapped in pulled sugar and drizzled with dark & white chocolate ganache. This is a great addition for a Hors D' oeuvres party.

13" Croquebouche

(Serves 30-40)

16" Croquebouche

(Serves 60-70)

Chocolate Go Diva Cake

(Serves 8)

Peanut Butter Pie

(Serves 8)

Chocolate Torte-

Other Bakery Selections

Assorted Freshly Baked Breakfast Pastries & Doughnuts

Assorted Large Muffins

Bagels with Cream Cheese

Freshly Baked Large Butter Croissants with Butter, Jams, and Marmalades

Freshly Baked Assorted Giant Cookies

Chocolate Fudge Brownies

Fresh Strawberries Dipped in White and Milk Chocolate

(Available March-July)

Wedding Mints

Deluxe Mixed Nuts

Buffet Lunches

(Minimum of 30 guests)

The All American Buffet

Tomato Bisque Soup
Turkey, Swiss and Avocado Sandwiches with Lettuce and Tomato on Artisan Bread
Pasta Salad tossed with Olives, Feta Cheese, and Italian Salami
Fresh Fruit Platter
Lemon Bars
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Assorted Sodas

The Tuscan Buffet

Salad of Baby Greens tossed with Balsamic Vinaigrette
Chicken Breast Layered with Prosciutto Ham Sautéed with Lemon White Wine Sauce
Baked Manicotti
Chef's Choice Vegetable
Garlic Bread
Italian Cannolis
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Assorted Sodas

The Fiesta Buffet

Tossed Greens with Chiffonade of Romaine, Oregon Bay Shrimp, Avocado, Shredded Pepper Jack Cheese and Grape Tomatoes served with Sour Cream Ranch Dressing and Tortilla Strips
El Chef Corditos "Pollo con Salsa" Chicken Breast filled with Avocado and Pepper Jack Cheese topped with a mild Pico Gallo and Cilantro Crema
Black Bean Rice with Sweet Peppers and Diced Tomato
Button Mushrooms and Fresh Spinach Sautee with Garlic and Sherry
Chocolate Fudge Brownies
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Assorted Sodas

The Asian Buffet

Mixed Salad with Greens with Mandarin Orange and Fried Won Tongs
Beef Teppanyaki Grilled Flank Steak marinated in Soy Sauce, Orange Juice, Ginger and Lemon topped with Cherry Tomatoes and Grilled Green Onions
Chicken Sub Gum Chow Mein
Pork Fried Rice
Almond Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Assorted Sodas

Plated Lunches

(Choice of one, minimum of 10 guests)

House Caesar Salad

**A Combination of Romaine Lettuce and Field Greens tossed in our Famous Caesar Dressing
with your choice of Julienne Strips of Char-Grilled Chicken Breast Or Freshly Cooked Bay Shrimp
Freshly Baked Dinner Roll
Soft Drink**

The Executive

**Shaved Roast Beef, Black Forest Ham, Jalapeno Jack Cheese, and Whole Grain Mustard on a
Butter Croissant
Tri Colored Tortellini Salad
Seasonal Fruit
Chocolate Fudge Brownie
Soft Drink**

The Premier

**Chilled Salmon on a Bed of Baby Greens, served with Lemon and Champagne Dressing
Freshly Baked Bread Sticks
Almond Shortbread Cookie
Iced Tea**

Dessert Buffet

**New York Style Cheesecake, Chocolate Decadence Tort, Coconut Cream Pie and Chocolate
Fudge Amaretto Marble Cheesecake**

Boxed Lunches

(Choice of one, minimum of 10 guests)

All boxed lunches presented in a commemorative Mill Casino cooler bag.

The Classic

Deli Style Turkey, Ham, or Roast Beef Sandwich

Creamy Coleslaw

A Piece of Whole Fruit

2 ounce Bag of Potato chips

Homemade Cookie

Soft Drink

The Submarine

**Genoa Salami, Turkey, Ham, American and Swiss Cheese,
Tomato, Lettuce, and Herbed Vinaigrette on a Hoagie Roll,**

Served with Pasta Salad, Pickle Spear, Fresh Fruit,

And a Giant Chocolate Chip Cookie

Soft Drink

Hors D'oeuvres Suggestions

Large Vegetable Crudités with Creamy Ranch Dip

Antipasto Tray

Medley of Fresh Fruit

Gourmet Tortilla Chips with Salsa and Guacamole

International Cheese Tray with Crackers

Deli Meat Tray with Assorted Breads and Condiments

Smoked Salmon with Assorted Crackers and Flat Breads

Baked Brie en Croute with Sliced Apples

Cold Hors D'oeuvres

Bay Shrimp and Cream Cheese Canapés

Smoked Salmon Mousse in Puff Pastry Shells

Smoked Salmon Canapés

Oysters on the Half Shell

Jumbo Peel-and-Eat Shrimp on Ice

Assorted Finger Sandwiches

Asparagus Spears Wrapped in Prosciutto

Three Assorted Buffet Salads

Hot Hors D'oeuvres

Petite Quiche Lorraine

Chinese Spring Rolls with Plum Sauce

Pot Stickers

Swedish Meatballs

Shrimp Stuffed Mushroom Caps

Crab Stuffed Mushroom Caps

Spicy Buffalo or Caribbean Jerk Style Wings

Phyllo Triangles with Spinach and Feta Cheese

Sweet and Sour or Teriyaki Chicken Brochettes

Bacon Wrapped Shrimp Char-Broiled with Garlic Butter

Beverages and Spirits

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

Mill Casino Bottled Water

Bottled Juices

Assorted Soft Drinks

Whole, 2%, or Non-Fat Milk

Apple, Cranberry, Grapefruit, Orange, and Tomato Juice

Tropical Fruit Punch

Champagne Punch

Sparkling Apple Cider

Domestic Brand Keg

Domestic Brand Pony Keg

Import/Micro-Brew Keg

Import/Micro-Brew Pony Keg

Domestic Bottled Beer 12 ounce bottle

Import/Micro-Brew Bottled Beer 12 ounce bottle

Keg Beers include: Coors Light, Bud Light, Budweiser, Miller Light, Foster's Lager, Heineken, Guinness Stout, Harp Lager Newcastle Nut Brown Ale, Samuel Adams Lager, Deschutes' Black Butte Porter, Deschutes' Mirror Pond Pale Ale, Rogue's Dead Guy Ale, Rogue's Honey Orange Wheat, Widmer Brothers' Hefeweizen, Widmer Brothers' Drop Top Amber Ale, Widmer Brothers' Broken Halo IPA, Lost Coast's Great White Ale, Stone Brewing's Arrogant Bastard Ale, Mac & Jack's African Amber

Bottled Beers include: Bud Light, Budweiser, Coors Light, Corona, Heineken, and O'Doul's.

Spirits

Well Brands

Premium Brands

Specialty Drinks

Liqueurs, Cognacs, Brandies

\$Priced per Drink

At your request, we will be delighted to provide you with a full and extensive listing of our favorite wines, sparkling wines and champagne.

Hosted or No-Host Bars:

A \$100.00 service fee will be assessed for each bartender.

For events of 200 to 349 guests, a fee of \$200.00 will be assessed.

For events of 350 guests or more, a fee of \$300.00 will be assessed.

Table Service

An 18% gratuity will be added to wine opened and served at the table

Dinner Buffets
(Minimum of 30 Guests)

The Coos

(This Buffet Features a Carving Station and Chef Presentation.)

**Full Salad Bar, featuring Fresh Iceberg and Mesclun Mix with Assorted Toppings and Dressings
Assorted Pasta Salads, as well as Creamy Coleslaw and Crisp Cut Crudités**

**Sirloin Roast Au Jus with Creamy Oregon Horseradish Sauce
Breast of Chicken Florentine**

Mashed Yukon Gold Potatoes, Fresh Seasonal Vegetables

Freshly Baked Rolls and Butter

A Selection of Homemade Desserts or A Glass of Champagne

**Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea, and Iced Tea**

The Charleston

**Full Salad Bar, featuring Fresh Iceberg and Mesclun Mix with Assorted Toppings and Dressings
Assorted Pasta Salads, as well as Creamy Coleslaw and Crisp Cut Crudités**

**Choice of Two Entrees:
Roasted Loin of Pork with Apple Chutney
Breast of Chicken with Caper Butter Sauce
Poached Salmon with Shrimp Sauce**

Roasted Red Potatoes, Fresh Seasonal Vegetables

Freshly Baked Rolls and Butter

A Selection of Homemade Desserts or A Glass of Champagne

**Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea, and Iced Tea**

Dinner Buffets
(Minimum of 30 Guests)

The Allegany

(This Buffet Features a Carving Station and Chef Presentation.)

**Full Salad Bar, featuring Fresh Iceberg and Mesclun Mix with Assorted Toppings and Dressings
Assorted Pasta Salads, as well as Creamy Coleslaw and Crisp Cut Crudités**

Carved-To-Order Prime Rib of Beef Au Jus with Creamy Oregon Horseradish

Chicken Inice

**Breast of Chicken wrapped in Proscuitto, sautéed with Finely Sliced Wild Local Mushrooms,
Shallots, and Madeira Wine, and topped with Fresh Mozzarella**

Mashed Yukon Gold Potatoes, Fresh Seasonal Vegetables

Freshly Baked Rolls and Butter

A Selection of Homemade Desserts or A Glass of Champagne

**Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea, and Iced Tea**

The Lighthouse

(This Buffet Features a Carving Station and Chef Presentation.)

**Full Salad Bar, featuring Fresh Iceberg and Mesclun Mix with Assorted Toppings and Dressings
Assorted Pasta Salads, as well as Creamy Coleslaw and Crisp Cut Crudités**

**Carved-To-Order Prime Rib of Beef Au Jus with Oregon Horseradish
Filet of Salmon with Lime Cilantro Beurre Blanc**

New Potatoes in Parsley Butter, Fresh Seasonal Vegetables

Freshly Baked Rolls and Butter

A Selection of Homemade Desserts or A Glass of Champagne

**Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea, and Iced Tea**

Dinner Buffets
(Minimum of 30 Guests)

The Tugman

(This Buffet Features a Carving Station and Chef Presentation.)

**Full Salad Bar, featuring Fresh Iceberg and Mesclun Mix with Assorted Toppings and Dressings
Assorted Pasta Salads, as well as Creamy Coleslaw and Crisp Cut Crudités**

**Jumbo Peel-and-Eat Shrimp served in an Ice Shell with Cocktail Sauce
Carved-To-Order Prime Rib of Beef Au Jus with Oregon Horseradish
Filet of Salmon with Lime Cilantro Beurre Blanc**

New Potatoes in Parsley Butter, Fresh Seasonal Vegetables

Freshly Baked Rolls and Butter

A Selection of Homemade Desserts or A Glass of Champagne

**Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea, and Iced Tea**

The Millicoma

(This Buffet Features a Carving Station and Chef Presentation.)

**Full Salad Bar, featuring Fresh Iceberg and Mesclun Mix with Assorted Toppings and Dressings
Assorted Pasta Salads, as well as Creamy Coleslaw and Crisp Cut Crudités**

Carved-To-Order Prime Rib of Beef Au Jus with Oregon Horseradish

Chicken Inice

**Breast of Chicken wrapped in Proscuitto, sautéed with Finely Sliced Wild Local Mushrooms,
Shallots, and Madeira Wine, and topped with Fresh Mozzarella
Charred Halibut with an Almond Beurre Blanc Sauce**

New Potatoes in Parsley Butter, Fresh Seasonal Vegetables

Freshly Baked Rolls and Butter

A Selection of Homemade Desserts or A Glass of Champagne

**Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea, and Iced Tea**



Audio Visual Services & Rentals

Item	Quantity	Fee
Podium	2	Complimentary
Cordless Microphone *	3	Complimentary
Lavaliere Microphone *	2	Complimentary
Microphone Stands	2	Complimentary
LCD Projector	2	/day
Overhead Projector	1	/day
35 MM Slide Projector	1	day
VCR	2	/day
DVD Player	1	/day
Cassette Player	1	/day
CD Player	1	/day
12ft x 12ft Screen	1	/day
Speaker Phone	1	/day
Flip Chart, Paper & Markers	3	/day
Additional Paper per Pad	N/A	/day
Dry Erase Board & Markers	3	/day
Telephone Lines	N/A	each
Electrical Set-Up	N/A	Negotiable
Sound System (Stand Alone)	1	/day
Staging 16ft x 16ft-20ft x32ft	1	/day
Dance Floor 15ft x 18ft-30ft x30ft	1	/event
Skirting (Black, White, Mocha, Eucalyptus)	6	each
Table Linen	N/A	each
Custom Colored Napkins	1	each
Pipe & Drape (10ft wide x 8ft tall black sections)	12	per section
High Speed Internet (Dedicated Line)	N/A	/day
Drawing Barrel	2	/day
IPOD Docking Station	1	/day

*Two complimentary microphones will be provided for your event.
Price quotes are based on availability and subject to change.



Audio Visual Services & Rentals

Audio Visual Packages

*Computer Data Display Package 2:	\$
Includes:	
Built-In LCD Projector	
Built-In (6ft x 6ft Screen, 9ft x 9ft Screen, or 12ft by 12ft Screen)	

Overhead Projection Package:	\$
Includes:	
Overhead Projector	
Projection Cart with Black Stand	
12ft x 12ft Screen	
A/C Extension Cable	

35MM Slide Projection Package:	\$
Includes:	
35 MM Slide Projector with Remote Control	
Appropriate Zoom Lens	
Portable Screen	
Necessary Cabling & A/C Extension Cable	

*VHS VCR and DVD Display Package:	\$
Includes:	
VHS Video Recorder or DVD Player	
Displayed on 9ft x 9ft Built -In Screen	

Price quotes are based on availability and subject to change.



Meeting/Banquet Policies

- I. A signed room rental contract and full room deposit is required to reserve a meeting venue. A tentative hold may be placed however, the room is not guaranteed as reserved until the room rental contract and deposit is received.
- II. The catering contract and deposit (50% of the estimated total food and beverage costs) will be required by the date specified in the room rental contract. Deposits are non-refundable if cancellation of function occurs within 30-days of function date.
- III. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge.
- IV. The final guest count is due 14-days prior to the starting date of the event. After entering the 14-day period prior to the event the number may not be lowered however, it may be increased.
- V. The client agrees to pay, at the agreed price per guest, for any additional guests over the guaranteed number.
- VI. Any guest additions made the day of the event will be subject to a 10% surcharge.
- VII. Any outstanding balance is due upon completion of the function. An 18% Gratuity will automatically be added to all catered functions.
- VIII. The client must assume full responsibility for damages to any facility property caused by any of the client's guests.
- IX. According to OLCC Regulation 471.410 and Mill Casino • Hotel regulations, anyone who is visibly intoxicated will not be served alcoholic beverages and will be restricted to non-gaming areas of the Casino. Furthermore, The Mill Casino reserves the right to refuse service to anyone and for any reason. Failure to cooperate with the previously stated policies will result in expulsion of the individual(s) or group from the premises. The group contact understands that they may be asked to assist in enforcing restrictions/expulsions and agrees to do so.
- X. Any function requesting bar service within the banquet/meeting facility will be subject to a minimum food order, which will be determined by the number of guests in the group.
- XI. Due to Health Department regulations and The Mill Casino • Hotel policies, outside food may not be brought into the banquet/meeting facility. Additionally, in order to maintain proper and safe food temperatures, food products will be displayed for no more than 2-hours. Should you wish to bring in a Champagne or wine that The Mill Casino • Hotel is unable to provide a \$10 corking fee, per bottle, plus 18% gratuity will be applied.

The Mill Casino • Hotel thanks you for your interest in having us host your function. Please feel free to contact our Sales & Catering Department at (800) 953-4800 if you have any questions regarding your function.



Meeting/Banquet Facilities

The Salmon Room East

Room Dimensions:	56.7' x 48.8'
Usable Sq. FT:	2767
Classroom:	128 seats
Theatre:	312 seats
Banquet Round:	120 seats
Banquet Rectangle:	200 seats

The Salmon Room East is available 7-days a week for catering functions. There is a room charge for groups of 50 people or less and for groups of 51 to 312 guests. Trade shows are subject to different pricing. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge. Catering and audiovisual equipment will be provided at an additional cost. If no catering is requested an additional room surcharge will apply. A minimum of \$in catering is required for weekend functions. The Salmon East can be combined with The Salmon Room West.

The Salmon Room West

Room Dimensions:	56.7' x 72'
Usable Sq. FT:	4082
Classroom:	144 seats
Theatre:	504 seats
Banquet Rounds:	200 seats
Banquet Rectangle:	280 seats

The Salmon Room West is available 7-days a week for catering functions. There is a room charge for groups of 50 people or less and for groups of 51 to 504 guests. Trade shows are subject to different pricing. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge. Catering and audiovisual equipment will be provided at an additional cost. If no catering is requested an additional room surcharge will apply. A minimum of \$in catering is required for weekend functions. The Salmon Room West can be combined with The Salmon Room East.

The Salmon Room East~West

Room Dimensions:	56.7' x 120.8'
Usable Sq. FT:	6849
Classroom:	340 seats
Theatre:	857 seats
Banquet Rounds:	400 seats
Banquet Rectangle:	520 seats

The Salmon Room Expanded is available 7-days a week for catering functions. There is a room charge for groups of 300 to 857 guests. Trade shows are subject to different pricing. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge. Catering and audiovisual equipment will be provided at an additional cost. If no catering is requested an additional room surcharge will apply. A minimum of \$in catering is required for weekend functions.

The Saw Blade Buffet

Room Dimensions:	79' x 40'
Buffet:	96 seats

The Saw Blade is available Monday through Wednesday from 7am to 9pm and Thursday through Saturday from 7 am to 2 pm for catered functions. There is a room charge of for groups of 50 people or less for groups of 51 people or more. Trade shows are subject to different pricing. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge. Catering and audiovisual equipment will be provided at an additional cost. If no catering is requested an additional room surcharge will apply.

Prices are based on availability and are subject to change.

Meeting/Banquet Facilities

The Hazel Room

Room Dimensions:	24' x 33.4'
Usable Sq. FT:	802
Classroom:	40 seats
Theatre:	66 seats
Banquet Rounds:	40 seats
Banquet Rectangle:	30 seats

The Hazel room is available 7-days a week for catering functions. There is a room charge for this room. Trade shows are subject to different pricing. Catering and audiovisual equipment will be provided at an additional cost. If no catering is requested an additional room surcharge of will apply. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge. The Hazel room can be combined with the Willow and Beargrass rooms.

The Beargrass Room

Room Dimensions:	24' x 26.5'
Usable Sq. FT:	636
Classroom:	30 seats
Theatre:	50 seats
Banquet Rounds:	40 seats
Banquet Rectangle:	30 seats

The Beargrass room is available 7-days a week for catering functions. There is a room charge for this room. Trade shows are subject to different pricing. Catering and audiovisual equipment will be provided at an additional cost. If no catering is requested an additional room surcharge of will apply. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge. The Beargrass room can be combined with the Willow and Hazel rooms.

The Willow Room

Room Dimensions:	29.1' x 26.5'
Usable Sq. FT:	771
Classroom:	40 seats
Theatre:	58 seats
Banquet Rounds:	40 seats
Banquet Rectangle:	30 seats

The Willow room is available 7-days a week for catering functions. There is a room charge for this room. Trade shows are subject to different pricing. Catering and audiovisual equipment will be provided at an additional cost. If no catering is requested an additional room surcharge of will apply. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge. The Willow room can be combined with the Beargrass and Hazel rooms.

Prices are based on availability and are subject to change.



Meeting/Banquet Facilities

The Spruce Room

Room Dimensions:	28.9' x 26.5'
Usable Sq. FT:	766
Classroom:	40 seats
Theatre:	60 seats
Banquet Rounds:	40 seats
Banquet Rectangle:	30 seats

The Spruce room is available 7-days a week for catering functions. There is a room charge for this room. Trade shows are subject to different pricing. Catering and audiovisual equipment will be provided at an additional cost. If no catering is requested an additional room surcharge of will apply. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge. The Spruce room can be combined with the Cedar room.

The Cedar Room

Room Dimensions:	24.1' x 26.5'
Usable Sq. FT:	639
Classroom:	30 seats
Theatre:	48 seats
Banquet Rounds:	40 seats
Banquet Rectangle:	30 seats

The Cedar room is available 7-days a week for catering functions. There is a room charge for this room. Trade shows are subject to different pricing. Catering and audiovisual equipment will be provided at an additional cost. If no catering is requested an additional room surcharge of will apply. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge. The Cedar room can be combined with the Spruce room.

The Upper Level of The Plank House Restaurant

Room Dimensions:	45' x 10'
Usable Sq. FT:	360
Maximum Seating:	30 seats

For groups requesting a catered dinner in the Plank House Restaurant, a 20-person minimum is required. A special menu will be created for the group and bill will be subject to an 18% gratuity. A group check is required.

The Executive Suite

Room Dimensions:	22' x 29'
Usable Sq. FT:	342
Maximum Seating:	14 seats

For catering service in this suite the Room Service Menu is available. The fee for the room varies.

Prices are based on availability and are subject to change.