



GOLDEN VALLEY BREWERY & RESTAURANT

BANQUET MENU MCMINNVILLE, OR

*For assistance on making your menu selections
contact our banquet coordinator:*

**Alex Farag
Event Coordinator
Golden Valley Brewery**

503-472-2739

AlexFarag.GVB@Outlook.com

We, at Golden Valley Brewery, look forward to being a part of your special event. Our banquet room offers sit-down private dining for groups of up to 70 people. We also have Bistro tables available if you are planning a social or reception style event to allow your guests to move around or mingle.

Parties over 20 people will need to select from the buffet options listed on this menu. We can modify these offerings to accommodate some dietary restrictions, or we can allow extreme dietary restricted guests to order off the menu.

There is a \$200 room fee added to your final bill for events that do not exceed \$800 in total food and beverage purchases. The December minimum is \$1,000. If your Food and Beverage bill exceeds the minimum your room fee will be waived.

Your final menu and guest count will need to be submitted at least 10 days prior to your event and there will be a 22% gratuity automatically added to your final bill.

We look forward to working with you on your upcoming event.

Alex Farag
Event Coordinator

HORS D'OEUVRES

Priced by the dozen, two dozen minimum

Chicken Satay Skewers

Thai peanut dipping sauce

\$38

Chicken Wings

Buffalo, BBQ, or Thai sauce

\$30

Stuffed Mushroom Caps

cremini mushrooms, garlic & chive cream cheese, toasted bread crumbs

\$38

Sweet Chili Glazed Shrimp

Napa slaw, sweet chili sauce

\$34

Pulled Pork Sliders

Carlton Farms smoked pork, Red Thistle BBQ sauce, pickles

\$42

Mediterranean Flatbread

roasted red peppers, olives, arugula pesto, balsamic onions, pepperoncini, feta

\$27

Shrimp Cocktail

cocktail sauce

\$34

Caprese Skewers

grape tomatoes, fresh mozzarella, basil, balsamic drizzle

\$24

TRAYS AND PLATTERS

Small Tray serves 15, Large Tray serves 30

Hummus Platter

homemade chickpea spread, pita bread,
tomatoes, cucumbers, kalamata olives, feta cheese
\$65/\$125

Smoked NW Salmon Platter

house smoked wild NW salmon, red onion,
capers, grated hardboiled egg
\$175 per fillet

Antipasto Platter

assorted cured meats, pickled & marinated vegetables, dried fruits, crackers
\$125 / \$225

Artisan Cheese Platter

assorted fine cheeses, dried fruit, nuts, crackers, mostarda
\$100/\$175

Fresh Fruit Platter

\$72/\$125

Fresh Vegetable Platter

crisp chilled vegetables, GVB ranch dressing
\$45/\$80

G.V.B. Salsa and Brewhouse Black Beans

fresh tortilla chips
\$65

Baked Spinach & Artichoke Dip

fresh tortilla chips
\$65/\$125

BREAKFAST OPTIONS

priced per person

Coffee Service

Locally Roasted Caravan Coffee
Decaffeinated Coffee
Assorted Stash Teas

\$3.50

The Continental

Assorted Muffins and Breakfast Pastries
Assorted Fresh Fruit
Locally Roasted Caravan Coffee
Stash Teas
Assorted Fruit Juices

\$15

Traditional Breakfast Buffet

Cheddar Jack Scrambled Eggs
Sausage Links & Carlton Farms Pepper Bacon
Potatoes O'Brien
Belgian Waffles
Assorted Fresh Fruit
Buttermilk Biscuits
Sweet Cream Butter & Jam
Assorted Fruit Juices
Locally Roasted Caravan Coffee and Stash Teas

\$21

LUNCH BUFFETS

*priced per person, minimum of 20 people, includes coffee, tea & soft drinks
available until 3:30 p.m.*

Not Your Mama's Meatloaf

All-Natural Angus Springs Ranch Meatloaf
Tomato Bacon Chutney
Mashed Potatoes
Caesar Salad
Fresh Bread and Sweet Cream Butter
\$20

Deli Buffet

Sliced Turkey Breast, Honey Ham & Roast Beef
Assorted Cheeses
Mayonnaise, Mustard & Horseradish Sauce
Lettuce, Tomato, Red Onion
Wheat, Sourdough & Rye Breads
Caesar Salad
Seasoned Pub Chips
\$18

Beef Tips

Beer Braised Beef Tips
Mushroom Stout Gravy
Mashed Potatoes
Caesar Salad
Fresh Bread and Sweet Cream Butter
\$25

Tuscan Chicken

Grilled Marinated Chicken Breast
Roasted Tomato and Onion Compote, Arugula Pesto
Mashed Potatoes
Caesar Salad
Fresh Bread and Sweet Cream Butter
\$20

DINNER BUFFETS

*priced per person, minimum of 20 people, includes coffee, tea & soft drinks
available after 3:30 p.m.*

All dinner buffets include:

**Caesar Salad, Roasted Seasonal Vegetables, Mashed Potatoes or Wild Rice Pilaf
Fresh Bread & Sweet Cream Butter**

Red Hills

Choose one of the following:

Char Grilled Flank Steak – chimichurri **\$28**
Grilled Marinated Chicken Breast - roasted tomato and onion compote, arugula pesto **\$26**
Wild Pacific Salmon - apple leek sauce **\$32**

Chehalem

Herbed Panko Crusted Alaskan Cod - sautéed leafy greens
Grilled Marinated Chicken Breast - roasted tomato and onion compote, arugula pesto
\$31

Bald Peak

Grilled Marinated Chicken Breast - roasted tomato and onion compote, arugula pesto
Wild Pacific Salmon - apple leek sauce
\$37

Dundee

Choose two of the following:

Wild Pacific Salmon - apple leek sauce
Roasted Carlton Farms Pork Loin - peach chutney
Char Grilled Flank Steak - chimichurri
\$39

Red Thistle Reserve

Ocean Prawns - shellfish & fennel cream sauce
Chicken Marsala – marsala sauce, local mushrooms
All-natural Roasted Beef Striploin – red wine jus
\$52

Winemaker's Reserve

Wild Pacific Salmon - apple leek cream sauce
Roasted Chicken Breast - stoneground mustard jus
With choice of:
Choice of All-Natural Roasted Beef Striploin – red wine jus
Or
Chef Carved, All-Natural Beef Prime Rib – horseradish sauce, rosemary au jus
Served with Flourless Chocolate Torte from Marsee Bakery
\$58

Prices and Items subject to change without notice.

ALL-DAY BUFFETS

priced per person, minimum of 20 people, includes coffee, tea & soft drinks

Pasta Buffets

Served with Caesar Salad & Garlic Bread

Choose up to three of the following entrees:

Chicken Formaggio

chicken breast, rigatoni pasta, creamy white cheese sauce, basil, artichoke hearts, sun dried tomato

Vegetable Lasagna

layers of pasta, assorted seasonal vegetables, creamy alfredo sauce

Italian Sausage Lasagna

layers of pasta, mild Italian sausage, four cheeses, marinera sauce

Chicken Fontinella

chicken breast, local mushrooms, farfalle pasta, roasted garlic & fontina cheese sauce

Pasta Primavera

farfalle pasta, sautéed seasonal vegetables, fresh basil, extra virgin olive oil, parmesan

Baked Rigatoni

ground beef & pork tomato ragù, rigatoni pasta, fontina, mozzarella, parmesan

One entrée: \$23 Two entrées: \$29 Three entrées: (Minimum 50 Guests) \$35

Burger Bar

Angus Springs Ranch Char-Broiled Burgers

our third-pound, dry aged, all natural, hand-pressed, ground beef patties
*black bean vegan burgers available upon request

Portland French Brioche Buns (gluten-free buns on request)

Lettuce, Tomato, Red Onion, Dill Pickle

Assorted Cheeses

Ketchup, Mustard, Mayonnaise, Roasted Garlic Aioli

Fresh Coleslaw

Tater Tots

\$24

Prices and Items subject to change without notice.

GOLDEN VALLEY DESSERTS

Priced per person

Oregon Mixed Berry Cobbler

\$7

Peach Cobbler

\$7

Petit Fours

\$6

Freshly Baked Cookies

\$3

Freshly Baked Chocolate Chip Brownies

\$4

Assorted Mini Tarts

\$7

Assorted Mini Cheesecakes

\$7

Individual Tiramisu

\$7

Flourless Chocolate Torte

\$8

OFF PROPERTY CATERING

If you are planning an event for parties of up to 200 people at a location other than Golden Valley Brewery, we can assist in all your catering and beverage service needs. Most of the buffets listed above can be modified to adapt well to any location or occasion. Prices will vary depending on the following factors:

- Equipment rental needs such as plates, glassware, and flatware
- Linen and table rentals
- Catering equipment rentals such as hot boxes
- Additional labor for production and service
- Location of event and facilities available at the event site

If you are planning a corporate event, wedding, reunion, or any other event that would require catering services our Banquet Coordinator would be happy to assist you with building a catering package or bar service package to fulfill your needs.