



Best Western PLUS[®]

Agate Beach Inn



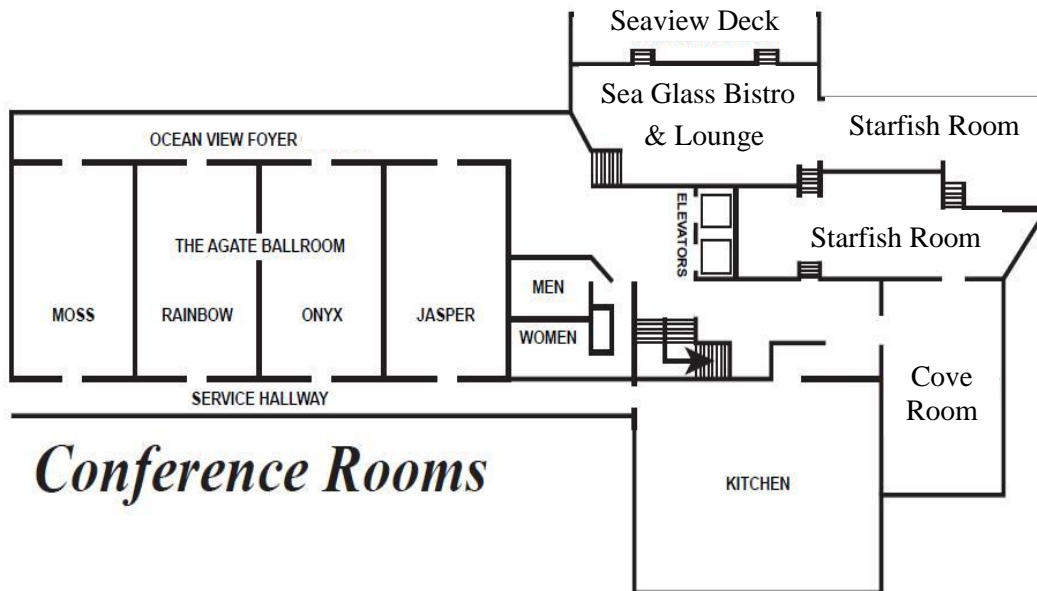
Sales & Catering Department

541-574-2205

AgateSales@Vestahospitality.com

Banquet Space Information

Room Name	Agate Ballroom	Onyx	Rainbow	Moss	Jasper	Cove
Square Feet	4,160	1,040	1,040	1,040	1,040	840
Dimensions	104'x40'	26'x40'	26'x40'	26'x40'	26'x40'	40'x21'
Ceiling	12'	12'	12'	12'	12'	10'
Theatre	320	80	80	80	80	60
Classroom	260	65	65	65	65	30
Reception	400	100	100	100	100	60
Banquet	320	80	80	80	80	60



Plated Breakfast

\$18.00 per person

Includes Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea and Juice

Please choose up to two items for the entire group

Brioche French Toast

*Brioche French Toast with warm Syrup,
Bacon and Whipped Butter*

Biscuits and Sausage Gravy

*Scrambled Eggs, Cottage Fries, Fresh Baked
Biscuit topped with Sausage Gravy
served with Sliced Melon*

Tofu Scramble

Gluten Free & Vegan

*Scrambled Tofu with Sauteed Vegetables,
Cottage Fries and Sliced Melon*

Huevos Rancheros

*El Pato, Scrambled Eggs, Crema Mexicana
with Cottage Fries*

Bistro Classic

*Scrambled Eggs, Bacon, Cottage Fries, Fresh
Baked Biscuit with Sliced Melon*

Grain & Yogurt Bowl

*Honey Greek Yogurt, House-made Hazelnut
Granola, Fresh Berries with a Honey Drizzle*

Tillamook Cheddar & Ham Scramble

*Two Eggs Scrambled with Tillamook Cheddar Cheese and Diced Ham,
served with Cottage Fries, Fresh Baked Biscuit and Sliced Melon*

Buffet Breakfast

(25-person minimum)

Buffets are designed for one hour of service

Additional charges may be applied after the first hour

Includes Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea and Selection of Fruit Juices

Agate Beach Continental

Selection of Muffins, Breakfast Breads, Scones, Bagels with Cream Cheese and Fresh Cut Seasonal Fruit

\$17.00 per person

The Lighthouse

Agate Beach Continental (see above) with Scrambled Eggs and Oatmeal with Brown Sugar, Craisins, Hazelnuts and 2% Milk

\$21.00 per person

OR ENJOY A BREAKFAST BUFFET YOUR WAY!

THE YAQUINA BAY SUNRISE

\$24.00 per person

Start with Fresh Cut Seasonal Fruit

Choose Your Eggs (choose one)

- Scrambled Eggs
- Tofu Scramble Gluten Free & Vegan
(+ \$5.00 per person)
- Scrambled Eggs with Ham and Cheddar
(+ \$3.00 per person)

Choose Your Meat (choose two)

- Bacon
- Ham Steak
(+ \$3.00 per person)
- Sausage
- Vegan Sausage
(+ \$3.00 per person)

Choose Your Starch (choose one)

- Seasoned Breakfast Potatoes
- Potatoes O'Brien
(+\$2.00 per person)
- Biscuits and Sausage Gravy
(+ \$3.00 per person)

Choose Your Sweets (choose one)

- Oatmeal with Brown Sugar, Craisins, Hazelnuts, and 2% Milk
- Yogurt with Granola and Seasonal Berries
(+ \$1.00 per person)
- Fresh Baked Scones
(+\$2.00 per person)
- Marionberry French Toast Casserole
(+ \$3.00 per person)

**For Plates and Buffet Breakfasts: Prices are subject to change 60 days in advance of your event
Dietary requests accommodated on a per request basis and may incur additional charges
Please contact our catering manager to design your own special menu (prices may vary)
5 business days is required for all guarantees, add 22% service charge to all items**

Plated Lunch

25 person minimum, under 25 people \$3.00 surcharge per plate

Please choose up to three (3) items for the entire group

Includes Dessert, Iced Tea, Fresh Brewed Coffee and Decaffeinated Coffee

Blackened Ahi Tuna

Avocado, Corn, Scallion, Red Onion, Cabbage, Tostada, Lime Crema

\$26.00 per person

Bistro Burger

Ground Chuck, Brisket & Short Rib Blend, Tillamook Cheddar Cheese, Bistro Sauce, Lettuce, Tomato, Onion, Pickle on a Toasted Brioche Bun served with Tim's Cascade Potato Chips

\$20.00 per person

Halibut Fish & Chips

Crispy Pacific Halibut with Creamy Coleslaw, Tartar Sauce, Malt Aioli and Lemon

Served with Tim's Cascade Potato Chips

\$23.00 per person

Dungeness Crab Louie

Asparagus, Olives, Hard-Cooked Egg, Avocado, Heirloom Tomatoes and Lemon on a bed of Greens, served with House-made Louie Dressing

\$29.00 per person

Deviled Crab BLT

Dungeness Crab, sriracha aioli, toasted Brioche, Applewood Smoked Bacon, Heirloom Tomato and Lettuce served with Tim's Cascade Potato Chips

\$24.00 per person

Dessert

choose one for the entire group

Seasonal Fruit Hand Pies

Fresh Baked Cookies

Brownies

Buffet Lunch

(25-person minimum)

Buffets are designed for one hour of service, Additional charges may be applied after the first hour
Includes Dessert, Iced Tea, Fresh Brewed Coffee and Decaffeinated Coffee

THE CARVING BOARD

SALADS

Marble Potato Salad

Champagne Vinaigrette Dressing

Red & Yellow Tomatoes

*Sweet Onion, Basil and
Balsamic Vinaigrette Dressing*

Sesame Ginger Pasta Salad

Chicken, Carrot, Green Onion. Ginger Sesame Dressing

SANDWICHES

(based on 2 pieces per person)

Roasted Eggplant

Cucumber, Tzatziki on Pita

Tuna Salad

*Red Onion, Celery and Mayonnaise,
Croissant*

Roast Beef

*Sea Salt and Provolone Cheese,
Herb Focaccia Bread*

Deli Sliced Smoked Ham

*Cheddar Cheese,
Rustic French Roll*

Includes condiments: Assortment of Dijon Mustard

UPGRADE THE CARVING BOARD WITH A CHEF CARVED:

New York Style Pastrami with 1000 dressing and sauerkraut on Marbled Rye Bread
OR

Santa Maria Tri-Tip with Garlic-Lemon Aioli on Focaccia
ADD: \$8.00 per person

DESSERT

choose one for the entire group

Seasonal Fruit Hand Pies

Fresh Baked Cookies

Brownies

\$29.00 per person

Buffet Lunch (continued)

(25-person minimum)

Buffets are designed for one hour of service

Additional charges may be applied after the first hour

Includes Dessert, Iced Tea, Fresh Brewed Coffee and Decaffeinated Coffee

AGATE BEACH BBQ

SALADS

Coastal Style Potato Macaroni Salad

Creamy Coleslaw

Chopped Kale Salad

Pistachios, Dried Cherries and

Citrus Vinaigrette Dressing

SANDWICHES

(based on 2 pieces per person)

Smoked Brisket

Local Pickled Vegetables

Pulled Pork

Carolina Barbeque Sauce

Bratwurst

Sweet Onion, Sweet Peppers and Pineapple

Mustard

Tillamook Cheeseburger

Sea Glass Bistro Sauce

(Veggie Patties Available upon request)

SIDES

Elote Grilled Corn on the Cob

(Mexican Street Corn)

Potato Chips

DESSERT

choose one for the entire group

Seasonal Fruit Hand Pies

Fresh Baked Cookies

Brownies

\$31.00 per person

Buffet Lunch (continued)

(25-person minimum)

Buffets are designed for one hour of service

Additional charges may be applied after the first hour

Includes Dessert, Iced Tea, Fresh Brewed Coffee and Decaffeinated Coffee

THAT'S A WRAP

SALADS

Penne Pasta Salad

*Sundried Tomatoes, Kalamata Olives
and Basil Pesto Dressing*

Tossed Chicken Cobb Salad

*Romaine Lettuce, Crumbled Bacon, Tomato,
Avocado and Blue Cheese Dressing*

Willamette Valley

*Butter Lettuce, Orange Segments, Orange Hazelnuts,
Dried Cherries and Warm Bacon Dressing*

WRAPS

(based on 2 pieces per person)

Roast Beef

*Arugula Mix Greens, Pepper Jack Cheese,
Sea Salt and Horseradish Dressing*

Chinese Chicken Salad

*Mixed Greens, Fried Wontons, Carrots,
Cilantro and Mayonnaise*

Roasted Seasonal Vegetable

Hummus

Served With

Potato Chips

DESSERT

choose one for the entire group

Seasonal Fruit Hand Pies

Fresh Baked Cookies

Brownies

\$29.00 per person

Buffet Lunch (continued)

(25-person minimum)

Buffets are designed for one hour of service

Additional charges may be applied after the first hour

Includes Dessert, Iced Tea, Fresh Brewed Coffee and Decaffeinated Coffee

Eat Like a Local

Sides

Smoked Salmon Caesar

crisp romaine, croutons, parmesan

Potato Chips

Macaroni Salad

Classic style, eggs, dill pickles

Sea Glass Clam Chowder

Mains

(based on 2 pieces per person)

Choose 3

Seafood Boil

Shrimp, Clams, Mussels, Andouille Sausage,

Baby Potatoes, Corn

Oyster Shooters

Cocktail and Lemon

Bay Shrimp Sliders

Avocado Mayo on Brioche

Ceviche and Chips

Bay Shrimp Ceviche and Golden Tortilla Chips

Chicken Salad Hoagie

Chicken, Grapes, Celery, Onion on French Bread

Chili-Rubbed Ribs

Marionberry BBQ Sauce

DESSERT

choose one for the entire group

Seasonal Fruit Hand Pies

Fresh Baked Cookies

Brownies

\$34.00 per person

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Lunch on The Go

\$19.00 per person

All selections are served on a fresh Sandwich Roll and includes Potato Chips, Candy Bar and Bottled Water

Roast Beef

Sliced Roasted Beef, Lettuce, Tomato, Cucumber and Horseradish Aioli

Turkey Sub

Turkey Breast, Tillamook Swiss Cheese, Cucumber, Lettuce, Tomato and Pesto Aioli

Ham & Gruyere

Deli Sliced Ham, Gruyere Cheese, Red Onion, Arugula and Dijonnaise sauce

Seasonal Grilled Vegetable

Lettuce, Tomato, Goat Cheese and Roasted Garlic Aioli

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Breaks

*Composed Meeting Breaks Include Freshly Brewed Coffee & Tea
All Break Packages are Based on 30 minutes of Continuous Service and
25 person minimum*

Trail Mix Bar \$12 per person

*Hazelnuts, Sunflower Seeds, Raisins,
Banana Chips, Shredded Coconut, Cranberry,
Chocolate Chips, Flaxseed*

Refresh \$12 per person

*Seasonal Fresh Fruit, Honey Yogurt Dip,
Vegetable Crudit , Basil Pesto,
Lemon Cooler Cookies*

Sweet & Salty \$14 per person

*Assorted Freshly Baked Cookies & Brownies
Assorted Bags of Chips
Kind Bars
Cheddar Cheese Popcorn*

Farmers Market \$13 per person

*Farmers Market Vegetable Display
Hummus
Cucumber Greek Yogurt
Savory Pita and Crackers*

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Ala Carte

Assorted Whole Fresh Fruit	\$24.00 dozen	Sliced Fresh Fruit Platter <i>(Serves up to 12 people)</i>	\$ 24.00 each
Fresh Baked Scones	\$26.00 dozen	Fresh Baked Coffee Cake	\$26.00 dozen
Fresh Baked Muffins	\$26.00 dozen	Fresh Baked Croissants	\$30.00 dozen
Bagels with Cream Cheese	\$60.00 dozen	Brownies	\$30.00 dozen
Fresh Baked Cookies	\$26.00 dozen		
Iced Tea	\$26.00 gallon \$10.00 carafe	Lemonade	\$26.00 gallon \$10.00 carafe
Bottled Water	\$3.00 each		
Assorted Sodas or Mineral Water	\$4.00 each	Assorted Juice <i>(Orange, Apple or Cranberry)</i>	\$24.00 carafe

Coffee Service \$114

1 Satellite Regular Coffee

1 Satellite Decaf Coffee

1 Satellite Hot Water

Variety of Teas, Sugar, Sweeteners, Dairy and Non-Dairy Creamer

Add Hot Chocolate/ Apple Cider \$20 per dozen

Additional Satellites \$38 each

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Displays

Iced Seafood Platter

Jumbo Prawns, Crab, Oysters, Clams and Mussels on the Half Shell

Served with Cocktail and Mignonette Sauce

\$108.00 (serves 12 people) \$216.00 (serves 25 people)

(based on 3 pieces per person)

Crostini Station

Chef's Choice of Spreads

Breads and Toppings to Build Your own Creations

\$60.00 (serves 12 people) \$120.00 (serves 25 people)

(based on 3 pieces per person)

Chicken Liver Pate de Maison

French Bread Flutes, Dijon Mustard and Cornichons

\$60.00 (serves 12 people) \$120.00 (serves 25 people)

(based on 3 pieces per person)

Vegetable Crudité

Assortment of Fresh Seasonal Vegetables

Served with Hummus and Herb Dip

\$48.00 (serves 12 people) \$96.00 (serves 25 people)

(based on 3 pieces per person)

Wine Country Display

Charcuterie, Artisanal Cheese, Fruit, Crackers, Breads, "This and That"

\$72.00 (serves 12 people) \$144.00 (serves 25 people)

(based on 3 pieces per person)

Crab, Bay Shrimp and Spinach Dip

Served in a Bread Bowl with Crispy Crackers

\$60.00 (serves 12 people)

(based on 3 pieces per person)

Baked Brie

served with French Baguette

\$72.00 (serves 12 people)

(based on 3 pieces per person)

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Hors d'oeuvres

Chilled Pacific Prawn Cocktail

\$48.00 per dozen

Italian Sausage Stuffed Mushrooms

\$38.00 per dozen

Trio of Deviled Eggs

Bacon, Smoked Jalapeno & Sriracha, Deviled Crab, Cornichons and Dill

\$32.00 per dozen

Ceviche Shooters

\$48.00 per dozen

Crab Cake with Spicy Cajun Remoulade

\$48.00 per dozen

Char Sui Platter

Chinese BBQ Pork with Spicy Mustard and Sesame Seeds

\$40.00 serves 12

(based on 2 pieces per person)

Korean Short Ribs with Kalbi BBQ Sauce

\$40.00 serves 12

(based on 3 pieces per person)

Sesame Seared Ahi Tuna with Ponzu Sauce

\$54.00 serves 12

(based on 2 pieces per person)

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Plated Dinner

Includes Seasonal Fresh Vegetable, Dinner Roll & Butter, Salad, Dessert,
Iced Tea, Fresh Brewed Coffee and Decaffeinated Coffee

SALADS (choose One for the entire group)

Caesar Salad

Romaine, Parmesan Cheese, Croutons
with traditional Caesar Dressing

Mixed Greens

Grape Tomatoes, Cucumber and Carrots, on a bed
of mixed Greens with Marionberry Vinaigrette

Spinach Salad

Strawberries, Goat Cheese, Hazelnuts
on a bed of Spinach with Champagne Vinaigrette

ENTREES (choose one for the entire group)

Steak Bordelaise

Pan Roasted Top Sirloin with Bordelaise Sauce
and Yukon Gold Mashed Potatoes

\$48.00 per person

Pan Seared Salmon

served with Forbidden Rice, Baby Bok Choy
and Coconut Miso Broth

\$44.00 per person

Surf and Turf

Pan Roasted Top Sirloin with Red Wine Demi-glace and
Pan Seared Fresh Halibut with Herb and Citrus Beurre
Blanc served with Truffle Leek Mashed Potatoes

\$50.00 per person

Penne with Vodka Sauce (Vegetarian)

Al Dente Penne Pasta in an Ultra-rich Vodka
Cream Sauce with Sundried Tomatoes,
Shaved Pecorino Romano and Fresh Basil

\$30.00 per person

Line Caught Wild Halibut

Braised Leeks in a Cream Reduction with Yukon Gold
Mashed Potatoes and Crispy Prosciutto

\$46.00 per person

Mary's Chicken Breast

Braised in Greens with Bacon, Shallots and Lemon
Thyme jus served with White Cheddar Polenta

\$38.00 per person

Asparagus Goat Cheese Pasta (Vegetarian)

Asparagus, Lemon and Goat Cheese served over
Spaghetti Noodles

\$30.00 per person

Bone In Pork Loin

Roasted Pork Loin with Cherry Chutney and Purple
Cauliflower Puree

\$40.00 per person

DESSERTS (choose One for the entire group)

Cheesecake with Summer Berries

Hot Apple Crisp

Flourless Chocolate Torte Whipped Cream & Raspberries

Strawberry Shortcake

Seasonal Fruit Cobbler

Chocolate Mousse

Bread Pudding with Bourbon Caramel Sauce

Buffet Dinner

Buffets are designed for one hour of service
Additional charges may be applied after the first hour
Includes Iced Tea, Fresh Brewed Coffee and Decaffeinated Coffee

The Beachcomber ***(25-person minimum)***

Choice of two Entrées, two Salads, two Sides and one Dessert
Charged at the higher priced item, per person

The Coastal ***(50-person minimum)***

Choice of three Entrées, three Salads, three Sides and two Desserts
Charged at the higher priced item, per person

ENTRÉE CHOICES:

\$50.00 Chef carving fee may apply

Vineyard Tri-Tip

Red Wine Demi Glaze
\$40.00 per person

Grilled Flank Steak Chimichurri

\$38.00 per person

Whole Herb Roasted Chicken

\$36.00 per person

Prime Rib

Au Jus and Creamy Horseradish Sauce
\$46.00 per person

Cedar Plank Salmon

Apple Fennel Slaw
\$42.00 per person

Cherry Glazed Roast Pork Loin

\$38.00 per person

Halibut

Summer Corn, Baby Heirloom Tomato and Avocado Salsa
(Seasonal)
\$44.00 per person

VEGETARIAN OPTIONS:

Roasted Eggplant Parmesan

\$34.00 per person

Mushroom Stroganoff

\$32.00 per person

Pasta Primavera

\$32.00 per person

Buffet Dinner (continued)

SALADS:

Tossed Caesar

Crisp Romaine lettuce, Fresh Grated Parmesan Cheese and House-made Caesar Dressing

Wilted Spinach Salad

Warm Bacon Dressing, Hardboiled Egg, Parmesan Cheese and House-made Croutons

Butter Lettuce

Blue Cheese and Pears, Pomegranate Vinaigrette Dressing

Summer Greens

Toasted Hazelnuts, Shaved Parmesan Cheese, Dried Cherries with House-made Vinaigrette Dressing

SIDES:

Green Beans Sautéed with Shallots

Bourbon Jalapeno Creamed Corn

Honey Glazed Rainbow Baby Carrots

Yukon Gold Mashed Potatoes

Variety of Seasonal Roasted Vegetables

Roasted Baby Potatoes

Rice Pilaf

Smokey Brussels Sprouts in Smoked Gouda Gratin

DESSERTS:

Cheesecake with Summer Berries

Hot Apple Crisp

Flourless Chocolate Torte Whipped Cream & Raspberries

Chocolate Mousse

Seasonal Fruit Cobbler

Strawberry Shortcake

Bread Pudding with Bourbon Caramel Sauce

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Bar Selections

Beer & Wine Bar set-up fee is \$100.00 per bar (up to 3 hours)

Full Bar set-up fee is \$150.00 per bar (up to 3 hours)

Well Brands

Bourbon, Scotch, Gin, Vodka, Tequila, Brandy, & Rum

\$9.00

*(Call & Premium Brands Available upon Request
ask the Catering Manager for pricing)*

House Wine by the Glass

Cabernet Sauvignon, Chardonnay, Rose

\$9.00

Domestic Beer

\$9.00

Craft & Imported Beer

\$9.00

House Wine or Sparkling Wine by the Bottle

Cabernet Sauvignon, Chardonnay, Rose

\$34.00

Domestic or Craft Kegs

(Please ask the Catering Manager for available selections)

\$Market price

*Do you have a specialty wine we don't carry, or a vendor hosting your event?
(21 Day notice and approval by hotel management is required prior to your event)*

Corkage fees: **750ml Wine Bottle \$15.00 per bottle**
 1.5 Liter Wine Bottle \$30.00 per bottle

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Add 22% service charge to all hosted items and corkage fees**

