



Agate Beach Inn



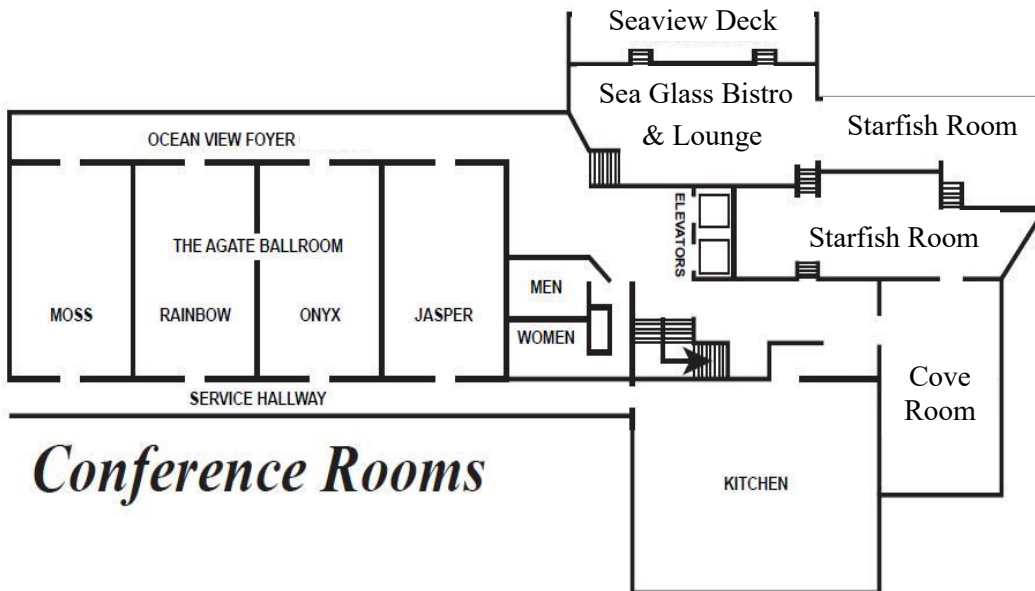
Sales & Catering Department

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



Conference Rooms

Plated Breakfast

\$28.00 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*

Vegan Scramble GF,DF,VG

*Vegan eggs with Sauteed Vegetables, Cottage
Fries and Sliced Melon*

Tillamook Cheddar & Ham Scramble

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

Bistro Classic

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

Grain & Yogurt Bowl v

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

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 hard boiled eggs and
honey Greek yogurt with fresh berries*

\$24.00 per person

OR ENJOY A BREAKFAST BUFFET YOUR WAY!

THE YAQUINA BAY SUNRISE

\$28.00 per person

Start with Fresh Cut Seasonal Fruit

Choose Your Eggs (choose one)

- Scrambled Eggs
- Vegan Eggs GF,DF,VG
(+ \$5.00 per person)
- Scrambled Eggs with Ham and Cheddar
(+ \$4.00 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 DF,VG
- Potatoes O'Brien
(+\$2.00 per person)
- Biscuits and Sausage Gravy
(+ \$5.00 per person)

Choose Your Sweets (choose one)

- Oatmeal with Brown Sugar, Craisins,
Hazelnuts, and 2% Milk VG,DF
- Yogurt with Granola and Seasonal Berries
(+ \$2.50. per person) v
- Fresh Baked Scones v
(+\$3.50 per person)
- Marionberry French Toast Casserole v
(+ \$5.00 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

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

\$24.00 per person

Halibut Fish & Chips

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

Served with Tim's Cascade Potato Chips

\$27.00 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

Smoked Salmon Melt

house-smoked salmon salad, grilled sourdough, gruyere & potato chips

\$24.00

Dessert

choose one for the entire group

Lemon poundcake

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 V, DF, GF
Champagne Vinaigrette Dressing

Artisan Salad V, DF, GF
artisan greens, heirloom carrots, cherry
tomatoes, radish, pepitas, cucumber, creamy
poppy seed dressing

Sesame Ginger Pasta Salad DF
Chicken, Carrot, Green Onion. Ginger Sesame Dressing
Potato chips **Pickle spears**

SANDWICHES

(based on 2 pieces per person)
gluten free bread available
vegan/vegetarian option upon request

CHEF CARVED:

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

Roast Turkey with cranberry sauce and dijonaise on parker house roll

DESSERT

choose one for the entire group

Fresh Baked Cookies

Brownies

Lemon Poundcake

\$33.00 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

gluten free bread available

vegan/vegetarian option upon request

SALADS

Coastal Style Potato Macaroni Salad V, DF

Creamy Coleslaw V, DF, GF

Chopped Kale Salad VG, GF

*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

SIDES

Elote Grilled Corn on the Cob GF, V
(Mexican Street Corn)

Potato Chips GF, DF, VG

DESSERT

choose one for the entire group

Fresh Baked Cookies

Brownies

Lemon Poundcake

\$34.00 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 ^V

*Sundried Tomatoes, Kalamata Olives
and Basil Pesto Dressing*

Tossed Chicken Cobb Salad ^{GF}

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

Classic Coleslaw ^{GF, DF, V}

Crisp Cabbage, Poppy Seed Dressing

WRAPS

(based on 2 pieces per person)

Roast Beef

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

Baja Chicken Caesar

*Mixed Greens, blackened chicken,
Chipotle Caesar*

Roasted Vegetable Lettuce Wrap ^{VG, DF, GF}

Hummus

Served With

Potato Chips ^{GF, DF, VG}

DESSERT

choose one for the entire group

Fresh Baked Cookies

Brownies

Lemon Poundcake

\$32.00 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

Seafood Boil GF

Shrimp, Clams, Mussels, Andouille Sausage,
Baby Potatoes, Corn

Oyster Shooters GF,DF

Cocktail and Lemon

Bay Shrimp Sliders

Avocado Mayo on Brioche

Smoked Salmon Caesar

crisp romaine, croutons, parmesan

Potato Chips GF, DF, VG

Ceviche and Chips GF DF

Bay Shrimp Ceviche and Golden Tortilla Chips

Chicken Salad Hoagie

Chicken, Grapes, Celery, Onion on French Bread

Chili-Rubbed Ribs GF

Marionberry BBQ Sauce

Macaroni Salad v

Classic style, eggs, dill pickles

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ENTREES

(based on 2 pieces per person)

Choose 3

DESSERT

choose one for the entire group

Fresh Baked Cookies

Brownies

Lemon Poundcake

\$36.00 per person

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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

LOS CABOS

SIDES

Elote Corn V,GF

*charred corn on the cob, lime crema, cotija
cheese, cilantro*

Ensalada V,GF

Greens, pepitas, habanero vinaigrette, cotija

Tortilla Chips

Black Beans V,GF,DF

ENTREES

Pork Carnitas GF DF

braised pork in citrus & chiles

Mole con Papas VG, GF, DF

potatoes in a rich mole sauce

Includes flour tortillas, guacamole, salsa roja, salsa verde, pickled vegetable

DESSERT

choose one for the entire group

Fresh Baked Cookies

Brownies

Lemon Poundcake

\$34.00 per person

Buffet Lunch (continued)

(25-person minimum)

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

CHOPSTICKS

SIDES

Stir fry Vegetable VG, DF

Ginger, garlic, chili oil

Thai Noodle Sald VG, DF

*Rice noodles, peppers, cucumbers, cabbage,
peanut, ponzu vinaigrette*

Furikake Rice VG,DF,GF

mirin

Chopped Salad VG, DF

*cabbage, green onion, carrots, cucumbers, peanut
dressing*

Orange Chicken DF

*crispy battered chicken breast, house made
Orange Sauce*

Dan Dan Noodles VG, DF

yakisoba noodles, vegetables, spicy peanut sauce

ENTREES

DESSERT

choose one for the entire group

Fresh Baked Cookies

Brownies

Lemon Poundcake

\$34.00 per person

Lunch on The Go

\$23.00 per person

All selections are served on a fresh Sandwich Roll and includes Potato Chips, Candy bar, Seasonal fruit 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, white cheddar, Red Onion, Arugula and Dijonnaise sauce

Seasonal Grilled Vegetable Wrap v

Lettuce, Tomato, Goat Cheese and Roasted Garlic Aioli (GF tortilla available)

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 \$14 per person

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

Refresh \$14 per person

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

Sweet & Salty \$16 per person

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

Farmers Market \$15 per person

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

Ala Carte

Assorted Whole Fresh Fruit	\$36.00 dozen	Sliced Fresh Fruit Platter (Serves up to 12 people)	\$42.00 each
Fresh Baked Scones	\$42.00 dozen	Fresh Baked Coffee Cake	\$42.00 dozen
Fresh Baked Muffins	\$42.00 dozen	Fresh Baked Croissants	\$42.00 dozen
Bagels with Cream Cheese	\$60.00 dozen	Brownies	\$42.00 dozen
Fresh Baked Cookies	\$42.00 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 (Orange, Apple or Cranberry)	\$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

Displays

Iced Seafood Platter GF,DF

Jumbo Prawns, Crab, Oysters, Clams and Mussels
Ceviche Shooters, Served with Cocktail and Mignonette Sauce
\$144.00 (serves 12 people) \$300.00 (serves 25 people)
some items seasonally available (based on 3 pieces per person)

Crostini Station

Chef's Choice of Spreads
Breads and Toppings to Build Your own Creations
\$90.00(serves 12 people) \$187.50 (serves 25 people)
(based on 3 pieces per person)

Chicken Liver Pate de Maison

French Bread Flutes, Dijon Mustard and Cornichons
\$90.00 (serves 12 people) \$187.50 (serves 25 people)
(based on 3 pieces per person)

Vegetable Crudité VG,GF

Assortment of Fresh Seasonal Vegetables
Served with Hummus and Herb Dip
\$90.00 (serves 12 people) 187.50 (serves 25 people)
(based on 3 pieces per person)

Wine Country Display

Charcuterie, Artisanal Cheese, Fruit, Crackers, Breads, "This and That"
\$108.00 (serves 12 people) \$225.00 (serves 25 people)
(based on 3 pieces per person)

Crab, Bay Shrimp and Spinach Dip

Served in a Bread Bowl with Crispy Crackers
\$108.00 (serves 12 people)
(based on 3 pieces per person)

Baked Brie v

Served with French Baguette
\$108.00 (serves 12 people)
(based on 3 pieces per person)

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Hors d'oeuvres

Citrus Poached Prawn Cocktail GF,DF

\$48.00 per dozen

Italian Sausage Stuffed Mushrooms

\$48.00 per dozen

Crab Cake with Spicy Cajun Remoulade DF

\$96.00 per dozen

Char Sui Platter DF

Chinese BBQ Pork with Spicy Mustard and Sesame Seeds

\$108.00 serves 12

(based on 3 pieces per person)

Korean Short Ribs with Kalbi BBQ Sauce DF

\$144.00 serves 12

(based on 3 pieces per person)

Seared Ahi Crudo DF,GF

Blackened Ahi Tuna, chile-citrus sauce verde

\$96.00 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 GF, VG, DF

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

Spinach Salad v

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
\$52.00 per person

Pan Seared Salmon GF, DF

Pan seared Salmon with Orange & fennel
and wild rice blend
\$48.00 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
\$54.00 per person

Penne with Vodka Sauce v

Al Dente Penne Pasta in an Ultra-rich Vodka
Cream Sauce with Sundried Tomatoes,
Shaved Pecorino Romano and Fresh Basil
\$34.00 per person

Line Caught Wild Halibut GF

Braised Leeks in a Cream Reduction with Yukon Gold
Mashed Potatoes and Crispy Prosciutto
\$50.00 per person

Mary's Chicken Breast GF

Braised in Greens with Bacon, Shallots and Lemon
Thyme jus served with White Cheddar Polenta
\$42.00 per person

Asparagus Goat Cheese Pasta v

Asparagus, Lemon and Goat Cheese served over
Spaghetti Noodles
\$34.00 per person

Bone In Pork Loin GF

Roasted Pork Loin with Cherry Chutney and Purple
Cauliflower Puree
\$44.00 per person

DESSERTS (choose One for the entire group)

Cheesecake with Summer Berries

Flourless Chocolate Torte

Seasonal Fruit Cobbler

Hot Apple Crisp

Strawberry Shortcake

**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 one Dessert
Charged at the higher priced item, per person

ENTRÉE CHOICES:

\$50.00 Chef carving fee may apply

Vineyard Tri-Tip ^{DF}

Red Wine Demi Glaze
\$44.00 per person

Prime Rib ^{GF,DF}

Au Jus and Creamy Horseradish Sauce
\$50.00 per person

Grilled Flank Steak Chimichurri ^{GF,DF}

\$42.00 per person

Cedar Plank Salmon ^{GF,DF}

apple fennel slaw
\$46.00 per person

Whole Herb Roasted Chicken ^{GF,DF}

\$40.00 per person

Cherry Glazed Roast Pork Loin ^{GF,DF}

\$42.00 per person

Pacific Halibut ^{GF,DF}

mango salsa
\$48.00 per person

VEGETARIAN OPTIONS:

Roasted Eggplant Parmesan ^{GF, V}

\$38.00 per person

Mushroom Stroganoff ^V

\$40.00 per person

Pasta Primavera ^V

\$36.00 per person

Buffet Dinner (continued)

SALADS:

Tossed Caesar V

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

Artisan Salad V, DF, GF

*artisan greens, heirloom carrots, cherry
tomatoes, radish, pepitas, cucumber, creamy
poppy seed dressing*

Roasted Butternut Squash Salad V, GF

*spring mix, roasted squash, almonds, blue cheese,
shaved fennel, citrus vinaigrette*

Summer Greens V, GF

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

SIDES:

Sweet & Sour Green Beans VG, GF, DF

Baked Potato Bar + \$3.00

Honey Glazed Rainbow Baby Carrots V, GF

Yukon Gold Mashed Potatoes V, DF

Seasonal Vegetable Medley VG, GF, DF

Roasted Baby Potatoes VG, GF, DF

Rice Pilaf V

Smokey Brussels Sprouts Smoked Gouda Gratin V

DESSERTS:

Cheesecake with Summer Berries

Hot Apple Crisp

Flourless Chocolate Torte Whipped Cream & Raspberries

Bread Pudding with Bourbon Caramel Sauce

Seasonal Fruit Cobbler

Strawberry Shortcake

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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

\$7.00

Craft & Imported Beer

\$7.00

House Wine or Sparkling Wine by the Bottle

Cabernet Sauvignon, Chardonnay, Rose

\$34.00

***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***

***Prices are subject to change 60 days in advance of your event.
Add 22% service charge to all hosted items and corkage fees***

AV Pricing & List (22% service charge on all equipment)

- Screens: \$25.00 each
- LCD Projector with stand: \$175.00
- Cordless & Lavalier Mics: \$50.00 each
- Wired mics with stand: \$25.00 each
- Podium: \$50.00
- Flip Chart w/ Pad & Markers: \$30.00 each
- Easels: No charge
- White Board w/ markers: \$20.00
- Riser with stairs/ramp access: \$100.00
- Extension cords and surge protectors: \$5.00 each
- Vendor & Exhibitor tables: \$35.00 each