breakfast

**Sunrise Breakfast Buffet - $37/person**

* Meat Option – Bacon, Sausage, or Ham Steaks
* Scrambled eggs
* Diced potatoes with peppers and onions
* Biscuits & Gravy
* Fruit – Whole fruit and berries
* Overnight oats - or - Granola and yogurt
* Orange Juice
* Apple Juice
* Coffee
* Hot Tea

lunch

**Chowder & Salad Buffet - $28/person**

* Clam chowder and oyster crackers
* Sliced baguette
* Butter
* Mixed greens tossed in blackberry peppercorn vinaigrette
* Parmesan cheese
* Almonds
* Kiwanda Cream Ale soaked craisins
* Brownies
* (add salmon to buffet for $15 per person)
* (add grilled chicken to buffet for $9 per person)

**Taco Salad Buffet - $40/person**

* Diced Tri-Tip
* Grilled Chicken
* Mixed greens
* Beans and Rice
* Cilantro
* Shredded Cheese
* Chipotle Aioli
* Guacamole
* Tortilla Chips
* Salsa and Sour Cream
* Churros

**Haystack Breakfast Buffet - $28/person**

* Bacon
* Scrambled eggs with Tillamook Cheese
* Diced potatoes with peppers and onions
* Fruit – Whole fruit and berries
* Yogurt
* Orange Juice
* Coffee
* Hot Tea
* (add French Toast for $5 per person)

**Sandwich & Salad Buffet - $35/person**

* Sourdough bread – UDI GF bread also available upon request
* Sliced turkey
* Sliced ham
* Lettuce
* Tomato
* Onion
* Kiwanda Cream Ale aioli
* Mustard
* Mayo
* Sliced Cheddar cheese
* Seasonal soup
* Mixed greens
* Parmesan cheese
* Hard-boiled egg
* Ranch dressing
* Bleu Cheese dressing
* Chocolate Chip Cookies

**Burger Bar - $40 per person**

* Spent Grain Buns
* Hamburger patties
* Black bean burgers (vegan)
* Tillamook Cheddar Cheese
* Tillamook Pepperjack cheese
* Sliced Tomato
* Romaine Lettuce
* Sliced Onion
* Bacon Jam
* Kiwanda Cream Ale aioli
* Ketchup
* French Fries
* Caesar Salad
* Assorted mini cupcake

Snacks

**For the road - $8/person**

Whole Fruit

Energy Bites- chocolate, espresso, cranberry, chia, peanut butter, honey, oats

**Cheese & Crackers - $155 – feeds 20-25 people**

Assorted local cheeses served with gourmet crackers

**Chips & Salsa - $8/person**

House-made pico de gallo

Fresh corn chips

**Tomato & Basil Bruschetta - $50 – feeds 20-25 people**

Diced tomatoes, roasted garlic, red onion, and basil finished with balsamic reduction and mounded on a crispy crostini

**House made Cookies - $38 per dozen**

Oatmeal Crasin Cookie

Chocolate Chip Cookie

**All Day Beverage Service**

Coffee, Hot Tea, and Water - $8/person

Coffee, Hot Tea, Water, Iced Tea, and Lemonade - $10/person

Assorted cans of Sparkle Hops and sodas, Coffee, Tea, Water (Specific sodas available upon request)- $15/person

**Additional Items**

Linens, (Tablecloth & Napkins)- $75

A/V (Projector, Wi-Fi, Bluetooth Speaker, Microphone)- $75

**PELICAN BREWING 2024 ROOM RENTAL RATES**

The room rental rate applies to any exclusive-use events and to every extended use engagement. If you have a date in mind, please inquire about the room availability or alternative options. Guest minimum flexibility November-March.

 Fridays, Saturdays, Sundays Mondays-Thursdays

 60 guest minimum 40 guest minimum

January Weekends $1000 Room Rental Weekdays $500 Room Rental

February     Weekends $1000 Room Rental Weekdays $500 Room Rental

March               Weekends $2250 Room Rental Weekdays $1250 Room Rental

April                 Weekends $2250 Room Rental Weekdays $1750 Room Rental

May Weekends $3250 Room Rental Weekdays $2500 Room Rental

June   Weekends $3250 Room Rental    Weekdays $2750 Room Rental

July Unfortunately, we do not host private parties in July

In order to host an event in July, there would be a $25,000 minimum in place

August Unfortunately, we do not host private parties in August

In order to host an event in August, there would be a $25,000 minimum in place

September        Weekends $3250 Room Rental     Weekdays $2750 Room Rental

October             Weekends $3250 Room Rental Weekdays $2000 Room Rental

November          Weekends $1000 Room Rental Weekdays $500 Room Rental

December       Weekends $1000 Room Rental Weekdays $500 Room Rental