



HALLMARK
INNS.COM

CATERING MENU



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THE HALLMARK RESORT

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HALLMARK RESORT – NEWPORT

Catering Guidelines

From Strategic Planning sessions to celebrations, whether planning a romantic beach wedding, or an important Annual Conference, Georgie’s Beachside Grill is here to partner with you every step of the way to accommodate your wishes.

Food and Beverage: Due to health regulations and liabilities, all food and beverage requirements must be contracted by Georgie’s Beachside Grill. The hotel is responsible for the quality and freshness of food to all of our hotel guests, so therefore, no outside food and beverages may be brought in from another source for consumption in our banquet facilities.

When selecting a “Plated” menu meal the Hallmark Resort catering service allows your choice of one, two, or three entrées and one dessert for your function. When selecting two or more entrée choices, the higher price of the entrées will be charged. The exact number of each entrée will be due three business days prior to your event. In addition, “meal tickets” will need to be supplied designating which entree has been chosen by each guest.

The final attendance for all functions must be confirmed three (3) business days in advance of the event, by close of business. Once received by the Sales and Catering Office, the number will be considered a guarantee and not subject to reduction.

Each group assumes the responsibility for any damage or theft to the designated meeting space or Hallmark Resort Newport premises. We cannot be responsible for loss or damage to any property left in the hotel prior to, during or after your function. If needed, please make special arrangements through our catering department for storage of your equipment and supplies. If packages are delivered to the Resort prior to the function, please ensure they are appropriately labeled with your group name and meeting date.

Vouchers and Tickets: Meal vouchers are available to any group and can be purchased for any denomination. Drink tickets are \$6.00 each. All voucher and ticket final numbers must be guaranteed 3 business days before event start date. A 20% Service Charge will be added to all food and beverage charges.

CONTINENTAL BREAKFAST

15 person minimum on all buffets
Priced Per Person

Au Natural

Chilled Apple, Orange, & Cranberry Juices

Fresh Sliced Seasonal Fruit

Assorted Granola Bars

Assorted Low-Fat Yogurt

Coffee & Tea Service

13.95

Continentially Yours

Assortment of

Breakfast pastries & muffins

Butter & Preserves

Chilled Orange & Apple Juices

Hearty Oats with cinnamon & dried fruit

Coffee & Tea Service

14.95

Simple Dimple

Assortment of Pastries & Muffins

Butter & Preserves

Coffee Service

7.95

BREAKFAST ON A PLATE

Served with hot coffee and fresh fruit garnish

Priced Per Person

The Vintage Lighthouse

Scrambled eggs, potatoes O'Brien,

& buttermilk biscuits

11.95

Ahoy Mate

Scrambled eggs,

Smoked bacon or sausage,

Served with potatoes O'Brien,

Buttermilk biscuits

& fresh fruit cocktail

13.95

Drop the Anchor

Traditional eggs Benedict served with potatoes O'Brien & fresh fruit cocktail.

14.95

Crab cake benedict w/ hollandaise

22.95

BREAKFAST BUFFETS

Served with hot coffee, tea, and decaf

Priced Per Person

First Mate

Assorted Chilled Juices

Sliced Seasonal Fresh Fruit

Scrambled Eggs with Tillamook Cheddar Cheese, Bacon or Sausage,

Potatoes O'Brien, Assortment of Breakfast Pastries

15.95

Pacific Sunrise

Chilled Pineapple & Orange Juice

Fresh Seasonal Fruit Display

Assorted Imported & Domestic Cheeses

Assorted Gourmet Crackers & Artesian Breads

Assortment of Pastries & Muffins

16.95

Captain Jack

Assorted chilled juices, sliced seasonal fruit,

Texas French Toast, Eggs Benedict, Potatoes O'Brien, Assortment of breakfast pastries,

Smoked Bacon and Sausage links.

21.00

BREAKFAST & BEVERAGE ENHANCERS

Add to any meal service

Coffee & Hot Tea Service.....	\$25 per gallon
Lemonade, Iced Tea, or Fruit Punch.....	\$25 per gallon
Milk.....	\$25 per gallon
Almond Milk.....	\$30 per gallon
Sodas - (Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper & Diet Dr. Pepper)	\$1.95 each
Hot Chocolate, Hot Tea & Hot Apple Cider.....	\$1.95 each
Assorted Bottled Juices	\$2.95 each
Assorted Sparkling Juices	\$3.95 each
Assorted Low-Fat Yogurt.....	\$3.95 each
Assorted Energy Bars	\$4.95 each
Assorted Bagels & Cream Cheese	\$32.00 per dozen
Assorted Breakfast Pastries.....	\$29.00 per dozen
Seasonal Whole Fresh Fruit	\$24.00 per dozen
Hard Boiled Eggs (Served Cold)	\$24.00 per dozen
Bacon, Sausage Links or Patties	\$2.95 per person
Biscuits & Gravy.....	\$3.95 per person
Brown Sugared Ham	\$3.95 per person
Roasted Sweet Potatoes	\$2.95 per person
Texas French Toast.....	\$4.95 per person

LUNCH ON A PLATE

Served with hot coffee, tea, and decaf

Priced Per Person

Diablo Pasta

Our bestselling Seafood pasta dish made of fettuccini noodles, Crab, Shrimp,

Bay scallops, & fresh salmon simmered in a

Sweet and spicy three cheese cream sauce.

Served with a fresh salad, House dressing & garlic bread

19.95

Southwest Chicken Salad

Grilled chicken rubbed with Southwestern spice, served over crispy

Greens, mixed peppers, diced tomatoes, sweet corn, black beans,

Avocado and creamy chipotle ranch dressing, Garnished with green onions and red tortilla strips.

14.95

Blackberry BBQ Salmon Salad

Fresh salmon pan roasted and then glazed

with our own blackberry barbeque sauce. Served atop a bed of crisp romaine lettuce tossed

With honey mustard dressing and fresh fruit.

23.95

LUNCH ON A PLATE

Herb Roasted Chicken

Marinated chicken breast, with rosemary garlic, & fresh herbs. Topped with parsley and tomato cream sauce. Served with blended rice and steamed vegetables

16.95

Classic Pot Roast

Slow cooked choice beef, glazed with Merlot demi-glaze. Served with pesto mashed potatoes, & fresh steamed vegetables

17.95

Blackened Salmon

Fresh Salmon blackened with our own special blend of spices, & tropical salsa, drizzled with olive oil. Served with blended rice and steamed vegetables

19.95

LUNCH BUFFETS

A minimum of 30 persons
All Buffets Served With, Iced Tea, Coffee, Decaf
Priced Per Person

Hallmark Deli Buffet

Potato Salad, Green Salad, Chef's Choice Pasta Salad

Seasonal Fresh Fruit Salad, Chips

Deli Turkey, Roast Beef, & Dried Cured Ham, Tillamook Cheddar, Swiss, & Jack Cheese

Leaf Lettuce, Tomato Slices, Red Onions, & Dill Pickles

Sourdough, Whole Wheat, & Traditional White Bread

Fresh Baked Cookies

16.95

Italian Pasta Buffet

Classic Caesar Salad with Garlic Croutons & Fresh Parmesan

Chef's Choice Pasta Salad,

Seasonal Steamed Vegetables,

Meat Balls & Linguini with Basil Marinara,

Meat Lasagna

Bow-Tie Pasta with vegetables, & classic Alfredo sauce

Parmesan Garlic Bread, Tiramisu

19.95

LUNCH BUFFETS

South of the Border Buffet

Tortilla Salad with Chipotle Ranch, Refried Beans
Spanish rice, Cheese Enchiladas, Chipotle Chicken,
Warm Flour Tortillas, Pico De Gallo, Salsa Verde
Sour Cream, Churros with Cinnamon Sugar

16.95

Gourmet Burger Bar

Potato Salad, Green Salad with Assorted Dressings
½ Pound Grilled 100% Ground Chuck
Sesame & Whole Wheat Buns Swiss, Tillamook Cheddar, & Jack Cheeses
Fresh Sliced Tomato, Sliced Red Onion, Leaf Lettuce, & Pickle Spears
Mac & cheese,
Strawberry Shortcake with Vanilla-lemon whipped cream.

15.95

Add Gourmet Hot Dog bar \$10.00 per person

Add Vegetarian Patties for \$35.00 per dozen

LUNCH IN A BOX

Served With Chips, Whole Fresh Fruit, Appropriate Condiments, Fresh Baked Cookie, and Soda

Priced Per Person

Roast Beef

Pepper Jack cheese, with lettuce, tomato & onion on Whole Wheat bread

14.95

Deli Turkey

Tillamook Cheddar cheese with lettuce, tomato, & onion on Sourdough bread

14.95

Honey Smoked Ham

Swiss cheese, lettuce, tomato, & onion served on rye bread.

14.95

Chicken Bruschetta

Grilled chicken breast, fresh tomato, basil-pesto-mayo & mozzarella, served on a pub bun

14.95

Garden Veggie

Romaine lettuce, cucumbers, tomatoes, red onions, red peppers, avocado,

pesto cream cheese on whole wheat bread

14.95

Break Packages

Add to any meal service
Priced Per Person

Something Salty By the Sea

Chicken Wings, Chips, Dip, Salty Snacks

7.00

Any Given Sundae

Chocolate Covered Strawberries, assorted cake bars, fresh baked cookies

9.00

Something Healthy

Fresh veggies with blue cheese & ranch, fresh fruit with honey yogurt dip, & granola bars

8.00

RECEPTION & BREAK ENHANCERS

Add to any meal service

Assorted Cookies.....	\$20 per dozen
Triple Chocolate Brownies	\$25 per dozen
Assorted Candy Bars	\$25 per dozen
Chocolate Covered Strawberries	\$30 per dozen
Mixed Dry Fruit & Nut Medley (5lbs-Serves 25)	\$60.00 each
Domestic Cheese Platter (Serves 25)	\$125.00 each
NW Cheese Platter (Serves 25).....	\$175.00 each
Crudit� (Serves 25).....	\$100.00 each
Fresh Seasonal Fruit Display (Serves 25)	\$125.00 each
House Smoked Fish Platter (Serves 25)	\$250.00 each
Baked Brie & Raspberries (Serves 25).....	\$125.00 each
Assorted Meat Platter (Serves 25).....	\$125.00 each
Assorted Finger Sandwiches (Serves 25)	\$95.00 each
Chicken, Beef, or Shrimp Skewers (Serves 25).....	\$200.00 each
Mini Quiches (Serves 25)	\$150.00 each
Crab & Shrimp Cocktails (Serves 25).....	\$225.00 each
Chicken Wings (Serves 25).....	\$100.00 each
Crab Stuffed Mushrooms	\$150.00 each
Deviled Eggs (Serves 25)	\$50.00 each
Pot O' Soup (Serves 25).....	\$80.00 each
Pot O' Chowder (Serves 25)	\$125.00 each

DINNER ON A PLATE

All Dinner Entrees Served with Garden Salad, Chef's Choice Accompaniments,
Artisan bread and butter, Coffee and Iced Tea
Priced Per Person

Alaskan Halibut

Sautéed halibut, with garlic, tomatoes, herbs, capers, topped with green onions and sweet lemon butter.

35.00

Grilled Rib Eye Steak

Hand-cut and grilled for extra flavor. Topped with

Sautéed mushrooms & onions.

31.95

Chicken Marsala

Boneless chicken breast sautéed in a light Demi glaze with Marsala wine sauce, sautéed onions and

Portabella mushrooms.

20.95

Takes Two to Tango

Petite filet with exotic mushrooms & Grilled salmon with Artichoke hollandaise sauce

39.95

Sub Halibut 45.95

VEGETARIAN

Wild Mushroom Crepes

Sautéed wild mushrooms, asparagus,

spinach, and melted

Mozzarella cheese topped

with Swiss cheese sauce

21.95

Stuffed Portabella Mushroom

A large Portabella mushroom stuffed with

fresh mozzarella cheese, basil pesto, roasted red pepper,

and topped with cheese sauce

17.95

Tofu and Vegetable Spring Roll

Tofu and fresh vegetables with garlic and

Ginger wrapped in a

Wonton then fried and

Served with sweet Jasmine rice

16.95

GLUTEN FREE GRILL

Grilled Chicken

Tender grilled chicken breast with gluten free teriyaki sauce,
steamed vegetables and Jasmine rice.

17.95

Grilled Salmon

5oz grilled salmon with olive oil and fresh lemon juice with steamed Jasmine rice
Or baked potato and steamed vegetables

24.95

Grilled Rib Eye

10oz tender grilled rib eye cooked medium and served with choice
Of steamed Jasmine rice or baked potato

24.95

DINNER BUFFETS

All dinner buffets include Chef's accompaniments, Artisan Bread and butter,
Chef's Choice Dessert, Coffee and iced tea.

Priced Per Person

Italian Buffet

Traditional Caesar Salad with shaved Parmesan

Fresh Caprese Salad, Seasonal Fresh Fruit Salad

Penne with Sun-Dried Tomato Cream Sauce, House-made Lasagna, Chicken Marsala

Fresh Steamed Vegetables with herb butter, & Parmesan Garlic Bread

25.95

Prime Rib Buffet

Garden Salad, Traditional Caesar Salad, Fresh Fruit Salad

Carved Prime Rib (Au Jus & Horseradish Cream Sauce)

Chicken Breast (Sun-dried Tomato Cream Sauce)

Roasted Garlic Mashed Potatoes, Fresh Garden Vegetables with Herb Butter

28.95

Bluff BBQ

BBQ Beef with Honey BBQ Sauce, BBQ Pork Ribs with Hickory Smoked BBQ Sauce,

BBQ Salmon with Marion berry sauce, Au Gratin Potatoes with Italian Cheeses, Fresh Vegetable Pasta
Salad, Coleslaw, Corn Bread and Butter.

29.95

DINNER BUFFETS

Northwest Feast

Fresh local Artisan Breads, Tillamook Cheese Display, breaded Yaquina Bay oysters, baby Oregon bay shrimp, fresh green salad, fresh fruit display, Hallmark signature Marionberry BBQ glazed Salmon, choice grade slow cooked Prime Rib & Au jus, Grilled Chicken with artichoke cream sauce, blended rice, and fresh seasonal vegetable

36.95

South of the Border Buffet

Fresh Green Salad with Chipotle Ranch, Chicken Enchiladas, Refried Beans, Spanish rice, Chicken Fajitas, Shredded Beef Tamales, Warm Flour Tortillas, Shredded Lettuce, Shredded Tillamook Cheddar Cheese, Guacamole, Pico De Gallo & Cilantro Sour Cream

25.95

Bayou on the Bay

Peel & Eat Shrimp, Steamer Clams

Grilled Chicken with citrus herb tomato sauce, Corn on the Cob, Mixed Greens

Coleslaw, Corn Bread with Honey Butter

24.95

SWEET TOOTH

Add a dessert to any dinner for \$3.00 per person
Priced Per Person

Chocolate Confusion

Layers of Oreo cookies, rich brownie, creamy chocolate mousse, chocolate cake, topped with double fudge frosting, and chocolate chips

7.00

Fan-Fudgin Tastick

Fudge, Fudge, Fudge, did we mention fudge? Our moist fudge cakes with chewy chocolate fudge icing, and chocolate crunch siding

7.00

Lemon Berry Delight

Two layers of moist cream cake, twisted with cranberries, blueberries, and cinnamon streusel. Filled with fruit and lemon mascarpone cream

7.00

Classic Cheesecake

Light lemony cheesecake with 100% with
Cream cheese, natural Bourbon vanilla and lemon

7.00

Just a Bite Dessert Bar

A selection of miniature desserts selected by the Chef to accompany your meal

15.00

HAVE A DRINK

Service bars can be “hosted” with the total cost (individual cocktail orders based upon consumption) added to your master bill plus 20% gratuity. Or a “no-host” can be available, allowing your guests to purchase their own beverages. No-host bars will not count toward the negotiated food and beverage minimum.

A \$150.00 set up fee will be applied to full bars, and \$75.00 for a beer/wine bar. A \$250.00 beverage minimum is required to waive this fee. All Oregon Liquor Control Commission regulations will apply and be enforced. Corkage fee is \$15.00 per bottle, \$25 per magnum of wine, and \$100.00 per keg.

Bar hours are reserved in the same block of time as your function however must be closed at 10:00pm unless otherwise arranged with the Sales and Catering Department. Last call will be at 9:30pm.

In accordance with Oregon State Laws **NO MINOR (UNDER THE AGE OF 21) SHALL BE SERVED ALCOHOLIC BEVERAGES.** In the event that minors will be in attendance at any function where alcohol is being served, the Hallmark Resort will hold the Group both responsible and liable for notification to the Inn and actions taken at said function. It will also be at our discretion to require security present, at your expense. Proper identification to verify a person’s age is required. We reserved the right to refuse service of an alcoholic beverage to anyone who is underage, who cannot provide the proper identification, or to anyone who, by the sole judgment of the Hallmark Resort, appears to be intoxicated.

BANQUET BAR

Each Bar is stocked with the following, special requests are accommodated with 30 day advance notice.

Liqueur

Peach Schnapps, Baileys, Kahlua, Bacardi, Captain Morgan, Malibu, Black Velvet, Seagram’s 7,

Jack Daniels, Tanqueray, Crown Royal, Absolute, and Cuervo Gold

6.00 Each

Beer

Budweiser, Coors Light, Corona, Rogue Dead Guy, Alaskan Amber

Domestic/Import 3.50/4.50 each

Wine

House Choice Chardonnay, Merlot, Pinot Gris, White Zinfandel

6.00 Each