

COOPER SPUR
MOUNTAIN RESORT

Cooper Spur Banquet Menu

CooperSpur.com

Groups at Cooper Spur

**Special group menus require a minimum guest count of 15 guests. Smaller groups can choose selections from our current restaurant menu. All pricing is per person.*

Thank you for considering Cooper Spur for your special event. We are pleased to have the opportunity to participate in the coordination and planning with you.

Cooper Spur proudly features local, fresh, natural, and organic products whenever possible. This provides our groups with superior menu offerings. It also helps to support our surrounding communities.

Seasonally we can grow many of our own vegetables and herbs on site. Our chefs pride themselves on making most of our ingredients and dishes from scratch.

Featured Coffee

Cooper Spur private label coffee is organic and locally roasted at Moby Coffee Roasters in Parkdale, Oregon.

Seafood

We offer Northwest sustainably caught and wild selections of seafood and fish.

Meats

We source our meats from local ranchers. We supply all natural, vegetarian-fed, hormone & antibiotic free proteins.

Produce

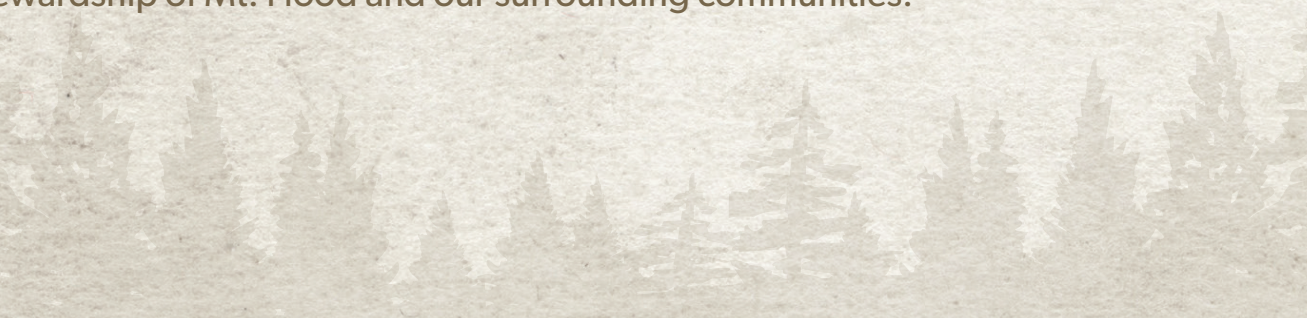
When possible, our produce is organic, seasonal, and locally grown. In the Spring, Summer, and Fall seasons Cooper Spur grows some of our own produce and herbs.

Cheeses

We feature Northwest artisan cheeses from Cascadia, Tillamook, and Rouge Creameries.

Sustainability

Cooper Spur composts all food waste onsite. We're dedicated to sustainability and our stewardship of Mt. Hood and our surrounding communities.



Breakfast Buffets

Add Omelet Station \$7 Add Fresh Fruit \$4 Add Assorted Pastries \$3

Morning Welcome \$14

Assorted Pastries, Yogurt, Granola, Fresh Fruit Platter, House Made English Muffins, Cooper Spur Organic Coffee, Hot Tea, and Assorted Juices

Morning Uplift \$19

Scrambled Eggs, Sausage, Bacon, Signature Breakfast Potatoes, Pancakes, Cooper Spur Organic Coffee, Hot Tea, and Assorted Juices

Cooper Signature Breakfast \$24

Egg Scramble *with Cheddar Cheese, Peppers, & Onions*, Eggs Benedict, Wild Smoked Salmon, Sausage, Bacon, Signature Breakfast Potatoes, House Made Biscuits, Cooper Spur Organic Coffee, Hot Tea, and Assorted Juices

Lunch & Dinner Buffets

**Buffets include non-acholic fountain beverages, iced tea, and lemonade.*

Add Soup or Garden Salad \$4

Cooper Pasta Party \$25

Choose 2: Grilled Chicken, Meatballs, Italian Sausage

Choose 2: Marinara, Alfredo, Pesto Cream, Cacio e Pepe, Mac & Cheese
Sautéed Veggies, Caesar Salad, Garlic Rolls

Mt Hood Taco Bar \$24

Choose 2: Grilled Chicken, Ground Beef, Pulled Pork, Mushroom

Black Beans, Spanish Rice, Lettuce, Tomato, Onion, Cilantro, Sour Cream, Guacamole, Salsa and Tortilla Chips

Crooked BBQ \$24

Choose 2: Pulled Pork, Pulled Chicken, Hamburgers, Bratwurst

House BBQ Sauce, Homemade Buns, Apple Coleslaw, Baked Beans, Hand Cut French Fries, House Made Pickles

Tilly Jane Build Your Own Sandwich Bar \$19

Sliced Deli Meats- Roast Beef, Turkey, Ham, Assorted Cheeses, Lettuce, Tomato, Onion, Pickles, Mayonnaise, Whole Grain Mustard, House Made White & Wheat Breads, Potato Chips, Fresh Cookies, Pasta Salad

Signature Plated Dinners

*Dinners include non-acholic fountain beverages, iced tea, and lemonade.

Choose two options for your group. Pre-order counts are due 14 days prior to the event date.

All Dinners come with House or Caesar Salad and Homemade Dinner Rolls.

Includes Mashed Potatoes & Seasonal Vegetables

Mushroom Herb Chicken \$24

Prime Rib \$26

Filet Mignon \$42

Bone-in Pork Chop \$27

Includes Basmati Rice Pilaf, Seasonal Vegetables

Wild Sockeye Salmon \$27

Chickpea Curry \$21

Hors d'oeuvres

Smoked Gouda Herb Puffs \$5

Baked Smoked Gouda and Herb Bites, Rosemary Aioli

Bacon Bourbon Bombs \$7

Bourbon Marinated Dates, Blue Cheese, Applewood Bacon, Balsamic Reduction

Marinated Gigante Beans and Olives \$5

Giant White Beans, Olives, Garlic, Red Pepper, House Pita

Smoked Pork Meatballs \$6

Seasoned ground pork, House Made Barbecue Sauce

Greek Puff Pastry \$5

Sun dried tomato, Feta Crumbles, Castelvetrano Olive & Pickled Sweet Pepper, Puff Pastry

Mascarpone Tomato Bruschetta \$5

Tomato, Garlic and Basil Mix, Mascarpone, Crostini

Chips, Salsa and Guacamole \$5

Corn Tortilla Chips, House Made Mild Salsa, Guacamole

Hors d'oeuvres

(Continued)

House Smoked Pork Sliders \$8

Pulled Pork Shoulder, House BBQ Sauce, Slider Buns, Coleslaw, Pickles

Soft Pretzel Bites \$6

Bavarian Style Pretzels Served with Beer Cheese and Grain Mustard

Nacho Bar \$8

Tortilla Chips, Cheese Sauce, Salsa, Sour Cream, Tomato, Onion, Jalapeno, Guacamole

Add chicken, ground beef or pulled pork \$11

Additional Information

Gratuity

21% gratuity will be added to all food and beverage services.

Site Fee

Our Crooked Tree Restaurant has space for up to 30 guests. We charge a \$300 site fee for 4 hours of private space. For groups larger than 30 guests, please inquire about options with our sales team.

Meal Times

The contract must state the specific time for meals. We recommend that you keep your buffet time to a minimum of 1 hour and a maximum of 2 hours to maintain food quality and freshness.

Menu Selection & Guarantee

All menu selections must be finalized on the contract at least 14 days before the event. A confirmation of the number of guests in attendance will also be required at least 14 days before the event. These lead times are necessary for planning, ordering and preparation purposes. This will be considered a guarantee for which you will be charged, not subject to reduction. You will be charged for the guaranteed number of guests or for the actual number, whichever is greater. If a guarantee is not received, the resort will assume the guarantee to be the number on the function contract.

Cancellation

All events should be paid for in full and are non-refundable at 14 days prior to the event.