SPIRIT MOUNTAIN CASINO

GROUP EVENTS



EVENT CENTER

With nearly 17,500 square feet of event space, Spirit Mountain Casino has the expertise and resources to create successful conferences and events. Our space divides into many configurations, accommodating groups of 10 – 1,600.

Event spaces are fully equipped to meet all your technological needs, including complimentary Wi-Fi and on-site audio-visual technicians to assist with all your A/V needs.

All space is located on one level in one facility, adjoining Spirit Mountain Hotel, five distinct restaurant options and our Las Vegas-style casino. Ample parking is available, and is always free whether you valet or self-park.

SPIRIT MOUNTAIN IS THE IDEAL LOCATION FOR YOUR NEXT:

CONFERENCE

MEETING

SEMINAR

TRADE SHOW

SOCIAL EVENT,

BANQUET

REUNION

RECEPTION

& MORE!







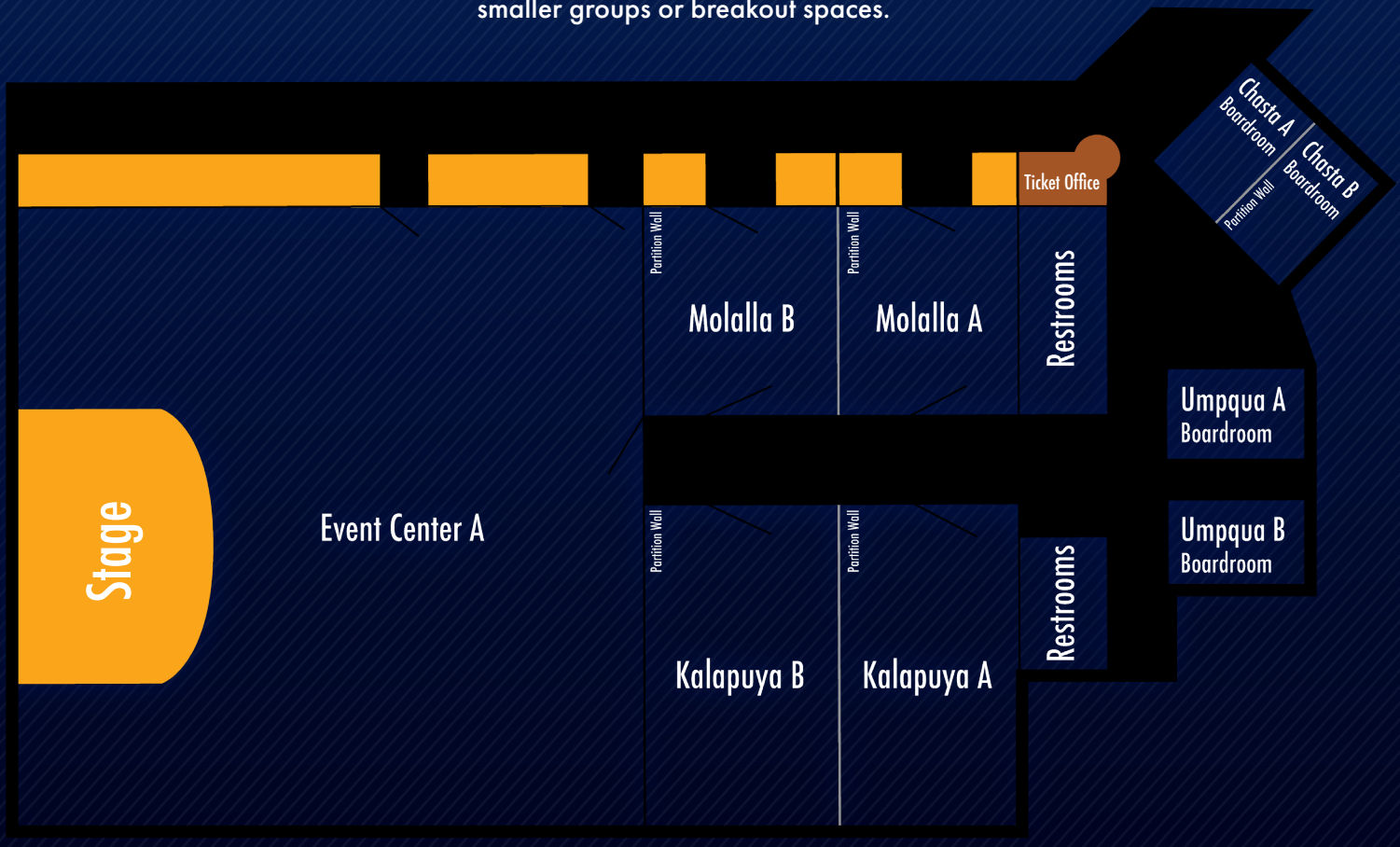


EVENT SPACE

Spirit Mountain Casino features nearly 17,500 square feet of total meeting space, which can be separated to accommodate groups of all sizes. Rental fees vary depending on the amount of space needed and amount of food and/or beverages ordered.

The Event Center can be separated into five meeting areas to create spaces ranging from 1,300 square feet to 16,300 square feet, depending on your group's needs.

Chasta and Umpqua board rooms range 275 to 550 square feet to accommodate smaller groups or breakout spaces.





ROOM SIZES & CAPACITY

Capacity is approximate and varies depending upon items added to the room, i.e., portable stage, buffet, podium, screens, etc.

Room Name	Sq. Ft.	Dimensions	Ceiling	Theatre	Classroom	Reception	Banquet	Exhibits
Event Center	16,037	148 X 109	27	1700	730	1200	760	120
Event Center A	9,156	84 X 109	27	800	400	650	380	65
Event Center B	7,024	64 X 109	27	500	300	350	250	45
Kalapuya A & B	4,032	64 x 63	27	320	230	256	176	30
Kalapuya A	1,764	28 X 63	27	120	64	96	64	12
Kalapuya B	2,268	36 X 63	27	200	96	160	96	15
Molalla A & B	2,467	64 x 38	27	150	100	120	96	14
Molalla A	1,072	27 x 38	27	50	24	40	32	6
Molalla B	1,395	36 x 38	27	100	48	80	56	8
Chasta A & B	550	32 X 17	12	30	16	30	24	6
Chasta A	275	16 X 17	12	10	N/A	16	N/A	N/A
Chasta B	275	16 X 17	12	10	N/A	16	N/A	N/A
Umpqua A	317	16 X 19	12	N/A	N/A	8	8	N/A
Umpqua B	317	16 X 19	12	N/A	N/A	8	8	N/A



CATERING MENU

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BUFFET-STYLE BREAKFAST

COUNTRY SELECTIONS $27.45

Farm fresh scrambled eggs, link sausage, bacon, grilled country potatoes, flaky biscuits with country gravy, seasonal fresh fruit, muffins and pastries

MORNING CLASSIC $26.35

Farm fresh scrambled eggs, bacon, link sausage, grilled country potatoes, assorted breakfast pastries, muffins and seasonal fresh fruit

CONTINENTAL $19.75

Assorted breakfast pastries, muffins, and freshly baked breakfast breads with seasonal fresh fruit

Ask our catering professional about designing a specialty menu for your event!

Twenty-five (25) guest minimum required for this buffet. Buffets are limited to 1.5 hours service time. All menu items are priced per person. A 20% service fee will be added to all Food & Beverage services. Vegetarian Buffet selections available on request.



BRUNCH BUFFET

SIGNATURE BRUNCH $50.55

Farm fresh scrambled eggs, honey baked ham, bacon, link sausage, cheese blintzes with berry sauce, grilled country potatoes, biscuits and country gravy, assorted baked breads, pastries and butter. Also includes antipasto salad, tortellini salad, smoked salmon platter, cheese, crackers and seasonal fresh fruit.

Ask our catering professional about designing a specialty menu for your event!

Thirty (30) guest minimum required for this buffet. Buffets are limited to 1.5 hours service time.
All menu items are priced per person. A 20% service fee will be added to all Food & Beverage services.
Vegetarian Buffet selections available on request.



LUNCH BUFFETS

ALL BUFFETS WILL FEATURE: *Tossed green salad with condiments and two dressings, one Chef's choice salad, appropriate breads or warm rolls with butter, assorted dessert bars, cookies, freshly brewed coffee (decaf on request) and assorted teas*

CEDAR PLANK SALMON FILLET $34.05

Whole fillet rubbed with lemon pepper and dill, roasted to perfection; served with roasted red potatoes, seasonal vegetables and tartar sauce

ROASTED TOP ROUND $31.85

Served with a peppercorn trio sauce, roasted red potatoes and seasonal vegetables

ROASTED BREAST OF CHICKEN OR PORK LOIN $27.45

Seasoned and perfectly roasted, with a Hunter's sauce, roasted red potatoes and seasonal vegetables

CLASSIC DELI SANDWICH $27.45

Assorted deli meats, cheeses, breads and condiments

PASTA PRIMAVERA $26.35

Assorted fresh garden vegetables sautéed with garlic, olive oil and herbs; tossed with penne pasta and a touch of Parmesan cream.

ADD BAY SHRIMP OR CHICKEN FOR $4.40

Ask our catering professional about designing a specialty menu for your event!

Available 11am-3pm. Add an additional entrée for $4.40; ask your catering professional about additional entrées and desserts. Twenty-five (25) guest minimum required for this buffet. Buffets are limited to 1.5 hours service time. A 20% service fee will be added to all Food & Beverage services. Vegetarian Buffet selections available on request. All menu items are priced per person.



BOXED LUNCHES

ON THE GO!

All boxed lunches served with potato salad, apple, baby carrots and a cookie

VEGGIE SANDWICH $19.95
Swiss and Cheddar cheeses, lettuce, tomato, red onion and cucumber on fresh whole wheat bread

GRILLED CHICKEN SANDWICH $19.95
Marinated and sliced chicken, lettuce, tomato, Swiss cheese, sun-dried tomato and kalamata aioli, on fresh whole wheat bread

DELI SANDWICH $19.95
Ham, turkey, Swiss and Cheddar cheeses, lettuce, tomato, red onion on fresh whole wheat bread

SLICED ROAST BEEF SANDWICH $19.95
Sliced roast beef, red onion, provolone cheese, crisp lettuce and Dijonnaise on fresh whole wheat bread

BOTTLED WATER OR CANNED SODA $3 EACH

Ask our catering professional about designing a specialty menu for your event!
Maximum of two choices priced at the higher priced item. All menu items are priced per person.
A 20% service fee will be added to all Food & Beverage services.
Vegetarian Buffet selections available on request.



DINNER BUFFETS

ALL BUFFETS WILL FEATURE: *Tossed green salad with condiments and two dressings, two Chef's selected salads, garlic mashed potatoes, seasonal vegetable, warm rolls, butter, Chef's choice dessert, freshly brewed coffee (decaf on request) and assorted teas*

SEASONED PRIME RIB $54.95

Slow roasted prime rib served with au jus and horseradish

CEDAR PLANK SALMON $48.35

Oven roasted on red cedar; topped with a sweet basil aïoli

ROAST TOP SIRLOIN OF BEEF $48.35

Herb crusted, slow roasted and thinly sliced; served with au jus and creamy horseradish

CHICKEN PARMESAN $43.95

Baked, tender breast of chicken with a Parmesan crust

CARVED PORK LOIN $43.95

Oven roasted and served with a savory apple cider pork glaze

Ask our catering professional about designing a specialty menu for your event!

Available 4pm-10pm. Add an additional entrée for $5.50. Vegetarian Buffet selections available on request. Twenty-five (25) guest minimum required for this buffet. Buffets are limited to 1.5 hours service time. All menu items are priced per person. A 20% service fee will be added to all Food & Beverage services.



THEMED BUFFETS

ALL BUFFETS WILL FEATURE: *Tossed green salad with condiments and dressing, one Chef's selected salad, warm rolls and butter. Dinner will have two Chef's selected salads and a Chef's choice dessert, freshly brewed coffee (decaf on request) and assorted teas*

SEASONAL CLASSIC $68.15 DINNER

Carved prime rib of beef, Parmesan-crusted Pacific cod, grilled chicken breast with a spinach, mushroom and Mornay sauce, seasonal vegetables and roasted red potatoes

WESTERN BBQ $45.05 LUNCH • $60.45 DINNER

BBQ chicken breast, ribs with barbecue sauce, slow roasted beef brisket and seasonal vegetables

NORTHWEST FLAIR $45.05 LUNCH • $60.45 DINNER

Carved herbed top sirloin, chicken breast with masala cream sauce, cedar plank salmon, seasonal vegetables and roasted red potatoes

SOUTH OF THE BORDER $39.55 LUNCH • $50.55 DINNER

Chicken, beef, traditional fajita vegetables, corn taco shells and flour tortillas, refried beans, Spanish rice and tortilla chips

ALL AMERICAN $36.25 LUNCH • $46.15 DINNER

Char-grilled hamburgers, tender grilled breast of chicken and jumbo all-beef hot dogs

TOUR OF ITALY $36.25 LUNCH • $46.15 DINNER

Classic baked beef lasagna, penne pasta with marinara and Alfredo sauces, tender shrimp and grilled chicken breast, seasonal vegetables and garlic bread

Ask our catering professional about designing a specialty menu for your event!

All menu items are priced per person. Vegetarian Buffet selections available on request. Twenty-five (25) guest minimum required for this buffet. Buffets are limited to 1.5 hours service time. A 20% service fee will be added to all Food & Beverage services.

SNACKS

SWEET TEMPTATION $12.95
Cookies, brownies and assorted dessert bars

FIESTA $12.95
Tortilla chips, salsa, guacamole, chili con queso dip with vegetables

MEDITERRANEAN $12.95
Sun-dried tomato, roasted garlic and traditional hummus, fresh vegetables and baked pita triangles

HEAD SMART $12.95
Fresh fruit and yogurt; served with fresh vegetables and ranch dressing

THE CLASSIC $12.95
Fresh vegetables with dip, seasonal fruit and bagels with a cream cheese spread

INDIVIDUAL OFFERINGS

TOP ROUND MINI SLIDERS $16.95
with appropriate condiments

ADD POTATO OR MAC SALAD $4.95

Ask our catering professional about designing a specialty menu for your event! *All menu items are priced per person. Vegetarian selections available on request. A 20% service fee will be added to all Food & Beverage services.*









HOR D'OEUVRES

ALL MENU ITEMS ARE PRICED PER DOZEN

POACHED PRAWNS *with cocktail sauce* **$32.95**

BACON WRAPPED SCALLOPS **$25.95**

CRAB & SHRIMP STUFFED MUSHROOMS **$25.95**

TERIYAKI BEEF SKEWERS **$20.95**

BBQ CHICKEN SKEWERS **$20.95**

VEGETARIAN POT STICKERS *with oriental dipping sauce* **$20.95**

BUFFALO CHICKEN WINGS *with blue cheese* **$19.95**

SWEET & SOUR MEATBALLS **$16.95**

Ask our catering professional about designing a specialty menu for your event!
Vegetarian selections available on request. A 20% service fee will be added to all Food & Beverage services.



PARTY PLATTERS

ASSORTED DELI MEATS & CHEESES $285 SMALL • $450 LARGE
Served with rolls and appropriate condiments

COLD POACHED SIDE OF SALMON $235 SMALL • $368 LARGE
Served with capers, crackers, cream cheese and red onion

ANTIPASTO PLATTER $195 SMALL • $295 LARGE
Marinated mushrooms, artichoke hearts, pimento stuffed olives, deli meats and cheeses

ASSORTED DELI MEATS & CHEESES $190 SMALL • $310 LARGE
Served with crackers

DESSERT PLATTER $167 SMALL • $275 LARGE
Blondies, brownies, assorted cookies and 7 layer bars

DOMESTIC & IMPORTED CHEESES $138 SMALL • $210 LARGE
Served with assorted crackers and cheese log

FRESH SEASONAL FRUIT $132 SMALL • $195 LARGE

FRESH SEASONAL VEGETABLES $115 SMALL • $178 LARGE
Served with bacon, sour cream and chive dip

Ask our catering professional about designing a specialty menu for your event!
Small tray serves approximately 25 guests; Large tray serves approximately 50 guests.
Vegetarian selections available on request. A 20% service fee will be added to all Food & Beverage services.



À LA CARTE

ASSORTED BREAKFAST BREADS, PASTRIES & MUFFINS $9.25 PER PERSON

ALL DAY COFFEE & HOT TEA SERVICE $8 PER PERSON

BUILD YOUR OWN YOGURT PARFAITS *with fresh fruit and toppings* $7.95 PER PERSON

FRESH VEGETABLES & DIP $7.95 PER PERSON

SEASONAL FRUIT $7.95 PER PERSON

BAGELS WITH CREAM CHEESE $7.95 PER PERSON

INDIVIDUAL FRUIT YOGURT & GRANOLA TOPPINGS $5.75 PER PERSON

TORTILLA CHIPS & SALSA $5.75 PER PERSON

COOKIES & BROWNIES $5.75 PER PERSON

HALF DAY COFFEE & HOT TEA SERVICE $5.75 PER PERSON

ASSORTED GRANOLA BARS $4.50 PER PERSON

LARGE COOKIE $4 EACH

ASSORTED BOTTLED JUICES $3 EACH

CANNED SODA $3 EACH

BOTTLED WATER $3 EACH

HALF DAY FOUNTAIN SODA $3 PER PERSON

Ask our catering professional about designing a specialty menu for your event!
Vegetarian selections available on request. A 20% service fee will be added to all Food & Beverage services.



HOST & NO-HOST BARS

LIQUOR $7 – $13

WINE $8

BEER $4

Ask our catering professional about designing a specialty menu for your event!

Pricing is per person. All bars have a set-up fee of $100. One bar per 100 guests, per four (4) hours. Food must be available in the room during your bar hours. Premium plus brand are available by special request. Prices are subject to change. A 20% service fee will be added to all Food & Beverage services.

AUDIO & VISUAL

EQUIPMENT RENTALS

FLIP CHART $35
with pad and markers

WHITEBOARD $25
with markers

ADDITIONAL FLIP CHART PADS $30

PODIUM $35

PROJECTOR & SCREEN $50
Molalla Rooms Only

PROJECTOR SCREEN $30

A.V. CART $20
Extension Cord, power strip and VGA cord for guest provided projector and HDMI laptop

MICROPHONES $35
Includes Wireless Hand Held / Lavaliere Microphone, Table Top Microphone

AUDIO VISUAL CONFERENCING $300
Includes full computer, professional streaming camera, up to 8 microphones

LAPTOP $100

PORTABLE AUDIO SYSTEM $35
(sound for projectors)

PULL DOWN PROJECTOR & SCREEN
$100 EACH

FLAT SCREEN $35
Chasta & Umpqua Rooms Only

TECH IN ROOM $75 PER HOUR
2 hour minimum









ADDITIONAL SERVICES

CAKE TABLE $1 PER PERSON • $50 MINIMUM
includes cake-cutting service

TABLES $30 PER TABLE
Includes double cloth and Electrical Access. Depending on the event and what type of electrical usage needed there may be additional costs; Pipe and drape pricing available upon request.

POWER STRIPS/EXT. CORDS $25 FOR SALE

DANCE FLOORS
$100 SMALL FLOOR - 9'x18'
$200 LARGE FLOOR - 18'x30'

PORTABLE STAGE $30
Maximum 24'x8'



GROUP LODGING

Spirit Mountain Hotel is conveniently located adjacent to the Event Center. Group rates are available and vary seasonally. We feature 254 rooms and suites which come fully equipped with flat screen TV, refrigerator, safe, iron/ironing board, free Wi-Fi, and coffee bar.

At Spirit Mountain Casino, we understand that every event is unique, whether it's a corporate retreat, a family reunion, or a grand celebration. Our state-of-the-art Event Center and luxurious hotel are designed to provide exceptional group accommodations that cater to your specific needs. Group rates are available and vary seasonally.

Relax in one of our contemporary rooms featuring either one King or two Queen size beds.

Pamper yourself in one of our Spirit Mountain suites. These spacious suites feature a large, inviting living area, separate bedroom and an extra half-bath in our units. Your suite includes a King bed, bubble tub, luxurious bathrobes, and wet bar with microwave.



CASINO INFORMATION

Spirit Mountain Casino is Oregon's premier gaming and entertainment destination. Located in Grand Ronde, Oregon, in scenic Polk County, Spirit Mountain is just 60 miles south of Portland, and 30 miles from Lincoln City on the Oregon coast. Serious players and novices alike will find the best games of skill and chance the Northwest has to offer. Choose from a variety of table games, slots, keno games, and sports book.

GAMING

We offer diverse Las Vegas-style gaming options, and feature the largest non-smoking casino area in the Northwest.

A WIDE VARIETY OF THE LATEST SLOT MACHINE THEMES

BLACKJACK, ROULETTE, CRAPS, RIDE FREE, PAI GOW, THREE CARD POKER

A SPACIOUS SPORTSBOOK AREA

KENO IS PLAYED DAILY & IS AVAILABLE IN MOST AREAS OF THE CASINO & RESTAURANTS

DINING

SPIRIT MOUNTAIN FEATURES A VARIETY OF DINING AND LOUNGE OPTIONS ON PROPERTY TO SATISFY EVERY CRAVING

AMORÉ

Amoré offers the highest service amid the relaxed atmosphere that makes the Pacific Northwest feel like home. Treat yourself! Enjoy fresh fare that will satisfy your hunger while enjoying a beverage from our full service lounge.

THE ZONE

The Zone features multiple HD flat screen TVs to cover all your favorite sports events, and a great menu of signature burgers, buffalo wings, nachos, NW micro-brews and domestic beer on tap.

SIPS - COFFEE & TEA BAR

Enjoy your favorite morning beverage at Sips! Whether you are on the go or would rather sit and relax with a cup-a-joe, or try a special tea or delicious ice cream sandwich, Sips is the place to go!

JALAPEÑO'S FRESH-MEX

Enjoy your favorite Mexican dishes your way at Jalapeño's! Grab some tacos, burritos, or a taco salad to satisfy your cravings.

ROCK CREEK GRILL

Classic American comfort food served from late morning until sunrise—just steps from the gaming floor. When you need a quick bite between blackjack hands or a hearty plate after a concert, Rock Creek Grill delivers.

SEAFOOD FEST

An all-you-can-eat culinary adventure that will tantalize your taste buds and leave you craving more. Held every Friday and Saturday from 3:30pm to 9:00pm. Whether you're a seafood lover, a meat enthusiast, or just someone who appreciates a good meal, our Surf and Turf Buffet offers something for everyone.







RV PARK

Our onsite RV Park is a gem for planners offering flexibility in lodging. Perfect for attendee overflow, vendors, or traveling groups. Whether you're here for a weekend or a longer stay, you'll enjoy:

MODERN LAUNDRY & CLEAN SHOWER FACILITIES

HOOKUPS FOR POWER, WATER, & SEWER

SPACIOUS PULL-THROUGH SITES FOR EASY ACCESS

74 PET-FRIENDLY SPACES

FREE HIGH-SPEED WI-FI TO STAY CONNECTED

CLUBHOUSE WITH GAMES, VENDING MACHINES & A LOUNGE AREA

GOOD SAM CLUB AWARD WINNING RV PARK





COTTAGES

Want something even cozier? We offer twelve fully-furnished Cottages complete with kitchens, bathrooms, streaming TV, and comfy living areas. They're ideal for VIPs, speakers, or small retreat-style bookings.





THE COURTYARD

A BREATH OF FRESH AIR

Just steps from the conference center, our newly designed courtyard offers a peaceful, scenic outdoor space perfect for:

COFFEE BREAKS & COCKTAIL RECEPTIONS

MORNING YOGA OR WELLNESS SESSIONS

NETWORKING UNDER THE STARS

Framed by lush evergreen trees and the sounds of the Pacific Northwest, it's the perfect complement to your indoor agenda.



ENTERTAINMENT

SPIRIT MOUNTAIN FEATURES HEADLINE ENTERTAINMENT, WITH TOP ACTS LIKE SMOKEY ROBINSON, JEFF FOXWORTHY, TANYA TUCKER & MANY MORE!

THINGS TO DO

SPIRIT MOUNTAIN CASINO IS LOCATED IN AN AREA WITH MANY POINTS OF INTEREST & RECREATIONAL ACTIVITIES.

CHACHALU MUSEUM AND CULTURAL CENTER

Chachalu tells the story of the Tribes and Bands of the Confederated Tribes of the Grand Ronde Community of Oregon and honor our Elders who kept Tribal traditions and dreams alive during the years of Termination. It is a center where the Tribe's Restoration is celebrated and our culture is being revitalized. Located just 5 minutes from the casino.

FORT YAMHILL STATE HERITAGE AREA

Built in 1856 to regulate the eastern border of the Grand Ronde Indian Reservation, Fort Yamhill represented a time of transition for the people of the Northwest. It is one of the best archaeologically preserved forts in the Northwest from the mid-19th century. Located just 5 minutes from the casino.

EVERGREEN AVIATION/SPACE MUSEUM & WATER PARK

Home to over 200 air and space craft including the famous Spruce Goose, this complex is located just 30 minutes from the casino.

GOLF

There are two 18-hole golf courses less than 30 minutes from the casino:

Cross Creek Golf Course

Oak Knoll Golf Course

WINE COUNTRY

Many wineries of Polk and Yamhill County are just a short drive away:

J. Wrigley Winery

Maysara Winery

Coeur de Terre Vineyard

Yamhill Valley Vineyards

Chateau Bianca Winery

Namaste Vineyards







TRIBAL HISTORY

Native peoples from more than twenty Tribes and bands were relocated in the 1850s to form what is now known as The Confederated Tribes of Grand Ronde. Today, the Confederation is thought to primarily consist of five Tribes; Rogue River, Umpqua, Chasta, Kalapuya and Molalla.

The Native peoples of Grand Ronde inhabited Western Oregon from the crest of the coastal mountain range to the crest of the Cascades, from Northern California into Southwest Washington for 8,000 years before the first white visitors. These lands were eventually all ceded to the Federal Government with the exception of 60,000 acres reserved with the promise that their people would live in peace.

In 1954, Congress severed the trust relationship between the federal government and the Tribe. They were landless people in their own land for nearly 30 years until the Grand Ronde Restoration Act became law in 1983. Since then tribal efforts have focused on developing programs to promote the self-sufficiency of tribal members. The profits from Spirit Mountain Casino have aided the Tribe in creating a viable community, contributing to the local economy and meeting the health and education needs of its members.

SPIRIT MOUNTAIN COMMUNITY FUND

The Spirit Mountain Community Fund's focus is to improve the quality of life in Northwest Oregon through community investments that provide lasting benefits. Spirit Mountain Community Fund was founded in 1997 when the Grand Ronde Tribe dedicated 6% of the profits from Spirit Mountain Casino to support community organizations.

The Tribe donates about $3 million every year to local programs and services that benefit citizens striving for self-sufficiency through the Spirit Mountain Community Fund. The Tribe funds projects in the areas of Arts & Culture, Education, Health, Historic Preservation, Public Safety, Environmental Preservation and Problem Gaming.





THE CONFEDERATED TRIBES OF GRAND RONDE



SPIRIT MOUNTAIN CASINO

ELEVATE YOUR **NEXT EVENT**