



MCCLLOUD HOTEL



CATERING & PRIVATE EVENTS

2026-2027 COLLECTION

Gather beautifully. Dine thoughtfully.

408 Main Street · McCloud, California
530-859-8111 · McCloudHotel.com

MENUS & PRIVATE EVENTS

Welcome to Sage

A sense of place, a thoughtful table.

From intimate celebrations to outdoor adventures and restorative retreats, Sage Restaurant and McCloud Hotel offer seasonal catering for gatherings of every kind. Our menus balance warm hospitality, familiar comforts and fresh, carefully considered ingredients.

Indoor dining: up to 60 guests Outdoor garden dining: up to 120 guests.

Capacity depends on layout, weather, staffing and service requirements. Approximately 40 guests is particularly comfortable for intimate indoor events.

Choose scheduled pickup, local delivery, hosted restaurant or garden dining, buffet, family-style or plated service.

MORNING AT SAGE	Breakfast and brunch gatherings
THE SAGE MIDDAY TABLE	Lunches and nourishing bowls
TRAIL & SUMMIT	Adventure provisions and boxed lunches
ROOTED & NOURISHED	Wellness and retreat dining
GATHER & GRAZE	Cocktail receptions and appetizers
SIGNATURE DINNERS	Buffet, family-style and plated
CASUAL CELEBRATIONS	Tacos, Italian family dinners and barbecue
SWEET FINISHES & BEVERAGES	Desserts, refreshment and hosted wine

Morning at Sage

Ease into the day, beautifully.

The Early Riser

\$18 / guest

Breakfast pastries, seasonal fruit, Greek yogurt with house granola, preserves, butter, coffee and tea.
Planning portions: two mini pastries, 4 oz fruit, 5 oz yogurt and 1.5 oz granola.

The Mountain Morning

From \$25 / guest

Order from McCloud Hotel's signature breakfast selections: avocado toast, steel-cut oats, lemon ricotta pancakes, or traditional eggs your way with toast and breakfast meat of choice. Advance entrée selections recommended; coffee and tea may be arranged.

Mountain Morning pricing is provisional and depends on entrées, group size and made-to-order service.

The McCloud Brunch

\$34 / guest

Seasonal vegetable frittata, brioche French toast with berry compote, bacon or sausage, breakfast potatoes, fruit, mixed greens, pastries, coffee and tea.

The Harvest Brunch

\$29 / guest

Tofu and seasonal vegetable scramble, maple-roasted sweet potatoes, coconut yogurt parfait with berries and seeds, fruit and gluten-free breakfast muffins. Vegan by design; gluten-free preparation by arrangement.

The Sage Midday Table

Fresh, generous and easy to gather around.

Soup & Sandwich Social

\$23 / guest

House-made seasonal soup, half artisan sandwich, garden salad and cookie.

The Artisan Sandwich Table

\$26 / guest

Choice of three gourmet sandwiches, two seasonal salads, chips and dessert.

Nourishing Bowl Buffet

\$28 / guest

Choose two complete grain bowls. Each includes a grain base, seasonal vegetables, dressing and plant-based protein; accompanied by seasonal greens and fresh fruit.

Harvest Chickpea: Quinoa, brown rice, roasted sweet potato, lemon-garlic chickpeas, greens, pumpkin seeds and tahini-lemon dressing.

Mediterranean Lentil: Herbed farro or gluten-free quinoa, lentils, cucumber, tomato, roasted peppers, parsley and lemon vinaigrette.

Southwest Black Bean: Cilantro-lime rice, black beans, corn, peppers, cabbage slaw, pepitas and lime-cumin dressing.

Ginger-Sesame Tofu: Brown rice, broccoli, carrots, edamame, baked tofu and citrus-sesame dressing.

Plant proteins included. Add herb-grilled chicken +\$5 or maple-Dijon steelhead +\$8 per guest. Planning portions: 5 oz cooked grains, 4 oz plant protein, 4–5 oz vegetables plus greens and dressing.

The Sage Luncheon

\$34 / guest

Composed salad, choice of two lunch entrées, seasonal side and dessert.

Artisan Sandwiches

Made for gatherings, picnics and days on the move.

McCloud Turkey

Roasted turkey, cranberry-thyme cream cheese and greens on multigrain.

Mountain Roast Beef

Roast beef, cheddar, caramelized onions and horseradish aioli on sourdough.

Garden Harvest

Roasted vegetables, hummus and arugula on focaccia.

Orchard Chicken Salad

Chicken salad with apples and walnuts on an artisan roll.

Caprese

Fresh mozzarella, tomato, basil and balsamic on a baguette.

Sandwich assortments and dietary substitutions are coordinated in advance for smooth group service.

Trail & Summit

Good food for the journey ahead.

Individually packed gourmet provisions for hiking, cycling, fishing, sightseeing and guided outdoor excursions.

The Trailhead

\$19 / guest

Gourmet sandwich or wrap, whole seasonal fruit, house trail mix and a freshly baked cookie.

The Summit

\$25 / guest

Substantial protein-rich sandwich or wrap, whole fruit, savory snack, two house-made oat energy bites and a sweet finish.

The Alpine Picnic

\$32 / guest

Artisan sandwich, seasonal composed salad, cheese and crackers, fresh fruit and signature dessert.

The Plant-Powered Trek

\$24 / guest

Chickpea and roasted vegetable wrap, quinoa-herb salad, seasonal fruit and date-cocoa energy bites.

Sandwich choices: McCloud Turkey, Mountain Roast Beef, Orchard Chicken Salad, Garden Harvest and Chickpea Power Wrap. Up to two standard varieties per group, plus prearranged dietary substitutions.

Enhancements: Bottled water \$2; sparkling water \$3; two energy bites \$4; fruit cup \$5; cheese and crackers \$6; extra sandwich or wrap \$12.

Proposed volume rates: 5% off for 20–39 guests and 8% off for 40+ guests, subject to food-cost approval.

Rooted & Nourished

Rooted in nature. Nourished by the season.

Plant-forward meals for yoga retreats, meditation gatherings, wellness workshops and creative groups.

The Grounding Table

\$29 / guest

Warm quinoa and brown rice, maple-roasted sweet potatoes, seasonal vegetables, lemon-garlic chickpeas, tender greens, toasted seeds, tahini-lemon dressing and herb vinaigrette.

The Renewal Lunch

\$36 / guest

Three courses: golden carrot-ginger coconut soup; warm quinoa harvest bowl with vegetables and crispy chickpeas; berry-coconut chia pudding.

The Mindful Gathering

\$44 / guest

Family-style seasonal greens with citrus dressing, roasted cauliflower with herbed lentils, ginger-turmeric chickpeas, wild rice pilaf, seasonal vegetables and dark chocolate avocado mousse with berries.

The Retreat Day

\$59 / guest

Overnight oats with berries, nuts, seeds and herbal tea; seasonal grain bowl or vegetable soup with artisan bread; afternoon energy bites, fruit and infused water.

MULTI-DAY RETREAT COLLECTIONS

Day of Renewal · \$59 / guest / day	Breakfast, lunch and afternoon snack
Nourished All Day · \$89 / guest / day	Breakfast, lunch and dinner
Complete Retreat · \$99 / guest / day	Breakfast, lunch, dinner and two refreshment breaks

Seasonal menu cycles, optional animal proteins and dietary needs are coordinated in advance. Allergen cross-contact cannot be ruled out.

06 / COCKTAIL HOUR

Gather & Graze

Thoughtful bites, generous boards and a beautiful beginning.

Simple Welcome Bites **\$12 / guest**

Choose three varieties · four pieces per guest

Signature Cocktail Hour **\$18 / guest**

Choose four varieties · six pieces per guest

Deluxe Cocktail Reception **\$25 / guest**

Choose five varieties · eight pieces per guest

Artisan Grazing Table **from \$18 / guest**

Artisan cheese, charcuterie, fruit, vegetables, breads and accompaniments

THE SAVORY SELECTIONS

Garden & Market

Tomato-basil bruschetta · caprese skewers

Cucumber-herb tea sandwiches · deviled eggs

Seasonal vegetable tartlets · stuffed mushrooms

Warm & Hearty

Glazed cocktail meatballs · chicken skewers

Mini savory quiches · herb-roasted potato bites

Crisp polenta rounds with wild mushrooms

MORE WAYS TO GRAZE

Seasonal crudité's & house dips · baked brie & preserves · Mediterranean mezze

Local-inspired cheese board · fruit & sweet bites · late-night savory snack board

Premium seafood, specialty displays and custom grazing installations are quoted separately.

Additional selections above are suggested options, subject to seasonal availability and final proposal.

07 / DINNER

Signature Dinner Collections

From relaxed family tables to memorable plated celebrations.

The Seasonal Gathering

\$39 / guest

Buffet · artisan bread, seasonal salad, one entrée and two sides

The Sage Family Table

\$45 / guest

Family-style · artisan bread, composed salad, two entrées and two sides

The Sage Signature Dinner

\$49 / guest

Plated three-course · salad, entrée with accompaniments, dessert

The Celebration Experience

from \$65 / guest

Custom four- or five-course menu with tailored presentation and service

CHOOSE YOUR ENTRÉES

Red wine-braised pot roast · lemon-herb roasted chicken · maple-Dijon steelhead

Wild mushroom & roasted vegetable pasta · seasonal vegetable risotto

SEASONAL ACCOMPANIMENTS

Garlic mashed potatoes · herb-roasted potatoes · wild rice pilaf · roasted squash

Green beans · Brussels sprouts · broccolini · honey-glazed carrots

MAKE IT YOUR OWN

Salads: Garden greens, classic Caesar, roasted beet & citrus, or seasonal harvest salad.

Desserts: Apple or berry crisp, chocolate torte, seasonal cheesecake, or mini sweets.

PREMIUM ENTRÉE UPGRADES

Tri-tip +\$7 · prime rib +\$14 · filet at market price · grilled shrimp +\$8 / guest

The Sage Signature Dinner includes up to two preselected entrées and a vegetarian alternative.

Salad and dessert examples are suggested choices; selections depend on season and proposal.

Casual Celebrations

Generous menus for memorable, easygoing evenings.

The Fiesta Table

\$29 / guest

Chips and salsa, garden salad, warm corn tortillas, choice of two proteins, cilantro-lime or Spanish rice, black or pinto beans and classic toppings. Proteins: citrus chicken, carnitas, seasoned shredded beef or grilled vegetables. Add shrimp +\$5, guacamole +\$3, fajita vegetables +\$3 or churros +\$4 per guest.

The Italian Family Table

\$32 / guest

Artisan or garlic bread, garden or Caesar salad, penne with two sauces (marinara, Alfredo or creamy pesto), grilled herb chicken or Italian meatballs and roasted seasonal vegetables. Add shrimp +\$5, caprese salad +\$3, flatbread +\$4 or tiramisu cups +\$6 per guest.

The Backyard BBQ Chicken Dinner

\$35 / guest

Buffet or family-style barbecue chicken, grilled or oven-roasted with house sauce; choice of two sides (coleslaw, baked beans, herb-roasted potatoes, mac & cheese, seasonal vegetables or corn on the cob); garden or Caesar salad; cornbread muffins with whipped butter.

BBQ planning portions: approximately 7–8 oz bone-in chicken or 6 oz cooked boneless chicken, two 4 oz sides, 3 oz salad and one cornbread muffin. Add slow-braised beef +\$8, extra side +\$4, or cobbler or brownie +\$6 per guest.

Sweet Finishes

A little something beautiful to end the gathering.

Signature Mini Dessert Assortment

\$9 / guest

Three miniature dessert pieces per guest; choose four varieties from the selections below.

MINIATURE SWEETS • SELECT FOUR

Lemon Bars

Bright lemon filling on a tender shortbread crust, finished with powdered sugar.

Brownies

Rich, fudgy chocolate brownies; salted caramel finish available.

Raspberry Beignets

Delicate, golden beignets with a raspberry filling or accompaniment.

Mini Cheesecakes

Individual cheesecakes with a seasonal fruit finish.

Fruit Tartlets

Buttery pastry shells with pastry cream and seasonal fruit.

Carrot Cake Bites

Spiced carrot cake with cream cheese frosting.

Chocolate Truffles

Bite-sized, rich chocolate confections.

Plated Desserts

from \$7 / guest

Seasonal cheesecake, apple or berry crisp, and chocolate torte are available as plated dessert selections. Ask about a customized sweet finish for your event.

Beverages & Toasts

Thoughtful pairings for every kind of celebration.

HOSTED BEER & WINE PACKAGES

The Classic

House wine & domestic beer

3 hours \$22 · 4 hours \$27 · 5 hours \$32

The Signature

Premium wine, craft & domestic beer

3 hours \$27 · 4 hours \$33 · 5 hours \$39

The Reserve

Cellar wine, imported & craft beer

3 hours \$35 · 4 hours \$42 · 5 hours \$49

REFRESHMENTS & SPARKLING TOASTS

Botanical welcome beverages · three selections	\$6 / guest
Coffee & tea	\$5 / guest
Hot cocoa or spiced cider	\$6 / guest
Cava or Prosecco toast	\$7 / guest
Nonalcoholic sparkling toast	\$4 / guest

SIGNATURE COCKTAILS & SERVICE

Fortified wine signature cocktails available by custom quote. Alcohol service is subject to applicable requirements.

Service & Booking

Clear arrangements. Effortless hospitality.

THREE WAYS TO ENJOY SAGE

Scheduled pickup	Included with qualifying orders
Local delivery	Starting at \$35; extended-distance delivery by quote
Basic drop-off buffet setup	\$50 per event
On-site event staff	\$35 per hour per staff member; four-hour minimum
Hosted restaurant service	18% service charge
Full-service off-site catering, rentals or space use	Custom quote

ONE BOOKING STANDARD FOR ALL COLLECTIONS

30 days before	Preliminary head count due (planning estimate)
14 days before	Advance booking deadline
7 days before	Final guaranteed count, menu and dietary selections
At booking	30% deposit to confirm
5 days before	Final balance due

Applies to breakfast, lunch, Trail & Summit, Rooted & Nourished, Gather & Graze, signature dinners, casual celebrations, desserts and beverages, whether pickup, delivery or hosted. Multi-day deadlines apply before the first service.

Good to Know

Thoughtful planning makes a gathering feel effortless.

Group minimums. Trail & Summit: 10 guests or \$190 food subtotal. Rooted & Nourished: 12 guests or \$348 food subtotal. Other minimums and event spend requirements are established in the individual proposal.

Changes. Increases after the seven-day deadline are subject to availability and written approval; decreases are billed at the final guaranteed count. Cancellation and rescheduling terms, including nonrecoverable costs, appear in the signed event agreement.

Short-notice requests. Bookings within 14 days may be accepted at Sage's discretion; limited menus or additional charges must be approved in writing.

Pricing. Menu rates and service arrangements are confirmed in your written proposal. Applicable tax, service charges, delivery, staffing, equipment and room fees are detailed before booking.

Food safety. Perishable packed meals require safe temperature control during transport. Organizers are responsible for appropriate holding after handoff.

LET US PLAN YOUR GATHERING

Every gathering begins with a conversation.

Tell us about your occasion, your guests and the experience you envision. We would be delighted to create a thoughtful menu for your time in McCloud.

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