



HOLIDAY CATERING & PRIVATE EVENTS

2026 HOLIDAY COLLECTION

Gather beautifully. Celebrate the season.

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

SEASONAL MENUS & PRIVATE CELEBRATIONS

Holiday Gatherings at Sage

Warm hospitality. A thoughtful holiday table.

Celebrate the season at Sage Restaurant and McCloud Hotel with carefully prepared seasonal food, a welcoming setting, and flexible service. From a festive company dinner to an intimate gathering of friends, each occasion is shaped around your guests.

Indoor celebrations accommodate up to 60 guests, with approximately 40 guests especially comfortable. Capacity depends on layout, staffing, and service.

CHOOSE YOUR EXPERIENCE

THE HOLIDAY BUFFET	Relaxed seasonal buffet · \$38 per guest
GATHER 'ROUND	Family-style holiday feast · \$45 per guest
THE HOLIDAY TABLE	Three-course plated dinner · \$49 per guest
A SEASON TO SAVOR	Custom four- or five-course dining · from \$65
GATHER & GRAZE	Cocktail receptions, appetizers and grazing tables
BEVERAGES & TOASTS	Beer, wine, sparkling wine and festive cocktails

Menus may be tailored for dietary preferences and seasonal availability. Fully customized celebrations are welcomed.

The Holiday Buffet

A festive spread, generously prepared.

The Holiday Buffet

\$38 / guest

Includes one entrée, two seasonal accompaniments, one seasonal salad, and artisan rolls with whipped butter.

CHOOSE ONE ENTRÉE

- Red Wine-Braised Pot Roast — slow-braised beef, aromatic vegetables and rich red wine jus.
- Chicken Provençal — roasted garlic, tomatoes, olives and fresh herbs.
- Maple-Dijon Glazed Pork Loin — tender roast pork with a sweet-savory glaze.
- Wild Mushroom & Winter Squash Risotto — Arborio rice, roasted squash, mushrooms and sage.

CHOOSE TWO ACCOMPANIMENTS

Garlic & herb whipped potatoes · Savory corn soufflé · Maple-roasted root vegetables · Green beans with shallots and almonds · Wild rice with cranberries and pecans · Rosemary fingerling potatoes · Traditional holiday stuffing · Roasted Brussels sprouts

CHOOSE ONE SALAD

Winter greens with apples, cranberries, walnuts and maple-Dijon vinaigrette; or roasted beet salad with citrus and whipped goat cheese.

MAKE IT YOUR OWN

Add a second entrée +\$9 per guest. Premium protein selections and special requests are quoted individually. Dessert and cocktail-hour additions are available.

Gather 'Round

A warm holiday meal made for sharing.

Gather 'Round

\$45 / guest

Generous platters served at the table. Includes two shared entrées, three accompaniments, a seasonal salad, warm artisan rolls and a family-style dessert.

OUR SUGGESTED HOLIDAY TABLE

- Herb-roasted turkey breast with cranberry-orange relish.
- Chicken Provençal with roasted garlic, tomato, olives and herbs.
- Garlic whipped potatoes, savory corn soufflé and maple-roasted root vegetables.
- Winter greens salad with apples, cranberries and maple-Dijon vinaigrette.
- Warm apple-cranberry crisp with vanilla cream.

CUSTOMIZATIONS

Prefer red wine-braised pot roast, seasonal risotto, or another festive centerpiece? We would be delighted to customize the shared menu. Premium substitutions may affect pricing.

Recommended for groups of approximately 12-40 guests. Larger family-style gatherings require service and table-layout review.

The Holiday Table

A composed three-course celebration.

The Holiday Table

\$49 / guest

One first course, a preselected entrée, and one dessert. The host chooses a first course and dessert for the group; guests may preorder from up to three entrée choices.

FIRST COURSE • CHOOSE ONE

- Winter Greens Salad — apples, dried cranberries, candied walnuts and maple-Dijon vinaigrette.
- Roasted Beet Salad — citrus and whipped goat cheese.

ENTRÉES • PRESELECT UP TO THREE

- Red Wine-Braised Pot Roast — garlic whipped potatoes, seasonal vegetables and red wine jus.
- Chicken Provençal — rosemary potatoes, roasted vegetables, tomato, olives and herbs.
- Wild Mushroom & Winter Squash Risotto — sage and toasted walnuts.
- Maple-Dijon Glazed Steelhead — wild rice pilaf and seasonal vegetables (+\$6 per guest selecting steelhead).

DESSERT • CHOOSE ONE

- Warm Apple-Cranberry Crisp — buttery oat crumble and vanilla cream.
- Pumpkin Cheesecake — spiced whipped cream.

A Season to Savor

An elevated evening, thoughtfully composed.

A Season to Savor

From \$65 / guest

A customized four- or five-course experience with tailored presentation, seasonal ingredients and attentive table service.

AN ILLUSTRATIVE PROGRESSION

- A seasonal welcome bite or composed appetizer.
- A warming seasonal soup or chef's opening course.
- A beautifully composed salad.
- A premium entrée, such as braised short ribs, beef tenderloin or maple-Dijon steelhead, with seasonal accompaniments.
- A plated dessert and optional sparkling toast.

This collection is individually quoted according to menu, service style, guest count and event requirements.

SEASONAL ENHANCEMENTS

Additional hors d'oeuvres, premium proteins, custom dessert assortments, curated wine pairings and personalized menu design may be arranged.

Gather & Graze

Thoughtful bites and a beautiful beginning.

Cheese & Charcuterie Grazing Display

From \$18 / guest

Artisan cheeses, charcuterie, seasonal fruit, roasted nuts, olives, preserves, crackers and artisan bread.

Signature Holiday Grazing Table

From \$25 / guest

An expanded seasonal grazing display with abundant savory bites and festive presentation.

Holiday Hors d'Oeuvres · Four Pieces

\$16 / guest

Choose three varieties; four pieces total per guest.

Holiday Hors d'Oeuvres · Seven Pieces

\$27 / guest

Choose five varieties; seven pieces total per guest.

CLASSIC HOLIDAY BITES

Cranberry-Brie crostini · Wild mushroom tartlets · Mini savory quiches · Whipped goat cheese crostini · Stuffed mushrooms · Bacon-wrapped dates

SIGNATURE SELECTIONS

Beef tenderloin crostini · Mini crab cakes · Smoked salmon blinis · Prosciutto-wrapped pears · Seared scallop bites

Premium bites, staffed passing service and custom displays may carry additional charges. For appetizer-only receptions, plan a more substantial selection based on event length.

Beverages & Toasts

A festive pour for every gathering.

HOSTED BEER & WINE

The Classic

3 hr \$22 · 4 hr \$27 · 5 hr \$32

House wine and domestic beer · per guest.

The Signature

3 hr \$27 · 4 hr \$33 · 5 hr \$39

Premium wine, craft and domestic beer · per guest.

The Reserve

3 hr \$35 · 4 hr \$42 · 5 hr \$49

Cellar wine, imported and craft beer · per guest.

FESTIVE ADDITIONS

Cava or Prosecco toast \$7 per guest · Nonalcoholic sparkling toast \$4 · Coffee & tea \$5 · Hot cocoa or spiced cider \$6

SIGNATURE FORTIFIED-WINE COCKTAILS

Winter Sangria · Cranberry Sparkler · Alpine Spritz · Fireside Sherry · Holiday Bellini

Signature cocktail service is available by custom quote. Alcohol service is subject to applicable license permissions and requirements.

Service & Booking

Clear arrangements. Effortless hospitality.

PRIVATE EVENT PLANNING

Ideal indoor gathering: 20–40 guests · Maximum indoor capacity: up to 60 guests, depending on event layout and service.

SERVICE ARRANGEMENTS

Hosted restaurant service: 18% service charge. Additional staffing, specialty equipment, rentals, space use and off-site service are quoted as needed.

BOOKING TIMELINE

At booking	30% deposit to confirm
30 days prior	Preliminary guest count
14 days prior	Standard advance booking deadline
7 days prior	Final guaranteed count, menu and dietary selections
5 days prior	Final balance due

GOOD TO KNOW

Menus and prices are subject to final written proposal, seasonal availability, applicable taxes and service charges. Room fees, equipment, staffing and other requirements are detailed before booking. Dietary accommodations should be arranged in advance.

LET US PLAN YOUR GATHERING

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