

## WINTER SEASONAL MENUS DECEMBER - FEBRUARY

### | BREAKFAST BUFFETS |

served for one hour

**classic continental** orange juice - cranberry juice  
hood river apples and pears - grapefruit and orange segments - sliced melons  
selection of seasonal pastries  
sweet butter - preserves  
freshly brewed coffee - hot breakfast teas - hot chocolate - warm apple cider  
\$18.50

**willamette valley buffet**  
minimum 25 orange juice - cranberry juice  
hood river apples and pears - grapefruit and orange segments - sliced melons  
scrambled eggs with mushrooms and feta cheese  
pork sausage patty - corned beef hash  
roasted yukon and sweet potatoes  
cinnamon raisin brioche french toast - spiced apple compote  
steel cut red mill oats - brown sugar - cinnamon - dried fruits - raisins  
selection of seasonal pastries  
sweet butter - fruit preserves  
freshly brewed coffee - hot breakfast teas - hot chocolate - warm apple cider  
\$25

**continental breakfast  
enhancements** biscuits - sausage gravy \$5  
steel cut red mill oats - brown sugar - cinnamon - dried fruits - raisins \$5  
spinach wrap - scrambled eggs - fresh herbs - smoked ham - baby swiss \$5  
sun-dried tomato wrap with tofu - pepper jack - fresh vegetables \$5  
frangelica infused hazelnut french toast - warm maple syrup \$5  
croissant sandwich with bacon - eggs - tillamook cheese \$5  
honey greek yogurt and granola \$6  
hard boiled eggs - tillamook cheeses - hard salami \$5  
bagels - cream cheese \$3.25  
dailey's hickory smoked bacon \$2

**stations** create your own omelet \$7  
buttermilk - cranberry - chocolate chip pancakes \$7  
belgian waffles - warm maple syrup \$7  
  
above items prepared to order - \$125 attendant fee  
breakfast enhancements are set up to accompany a continental breakfast and buffets

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## | ALL DAY BREAK PACKAGE |

continental breakfast served for one hour  
breaks are served for one half hour

<b>continental breakfast</b>	orange juice - cranberry juice hood river apples and pears - grapefruit and orange segments - sliced melons selection of seasonal pastries sweet butter - preserves freshly brewed coffee - hot teas - hot chocolate - warm apple cider
<b>morning refresh</b>	freshly brewed coffee -hot teas - hot chocolate - warm apple cider variety of soft drinks
<b>afternoon refreshments</b>	choose two of the following:  assortment of freshly baked cookies chocolate fudge peppermint brownies pecan squares assortment of candy bars individual bags of trail mix linzer bars nature valley granola bars miniature french pastries individual bags of local kettle chips: bbq - light salt - new york cheddar - sea salt vinegar - sweet onion  freshly brewed coffee - hot teas - hot chocolate - warm apple cider variety of soft drinks  \$33

upgrade your afternoon break to a themed break - additional \$5.00 per person

## | BREAKFAST ENTREES |

accompanied with orange juice - seasonal breads  
sweet butter - preserves - fresh fruit garnish  
freshly brewed coffee -hot teas

<b>pioneer square</b>	country scrambled eggs - bacon strips - breakfast potatoes with grilled walla walla onions - apple compote \$19.50
<b>tillamook white cheddar quiche</b>	country eggs - tillamook white cheddar cheese chicken and apple sausage - red current and merlot glaze \$21
<b>breakfast frittata</b>	local cheeses - winter squash - spinach - fresh herbs - italian sausage - griddled potatoes \$21
<b>winter squash &amp; mushroom wrap</b>	wild mushrooms - winter squash - goat cheese - caramelized onions herbed wrap - roasted rosemary potatoes \$20

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## | A LA CARTE |

<b>beverages</b>	freshly brewed house royal cup coffee	\$58 gallon
	assorted teas	\$58 gallon
	orange juice - grapefruit juice - apple	\$39 gallon
	cranberry juice - V8 juice	
	hot apple cider	\$39 gallon
	assorted soft drinks	\$ 4.25 each
	still mineral waters	\$ 4.25 each
	individual bottled fruit juices	\$ 4.25 each
	red bull energy drink	\$ 4.75 each
	local root beers	\$ 4.75 each
	local cream sodas	\$ 4.75 each

<b>baked goods</b>	pumpkin scones	\$39 dozen
	mini cinnamon rolls	\$35 dozen
	cranberry muffins	\$39 dozen
	assortment of bagels with cream cheese	\$39 dozen
	apple turnovers	\$35 dozen
	cinnamon walnut bread	\$35 dozen
	apple crumb cake	\$35 dozen
	almond croissants	\$39 dozen
	assorted donuts	\$35 dozen
	freshly baked cookies	\$38 dozen
	chocolate fudge peppermint brownies	\$38 dozen
	miniature french pastries	\$39 dozen
	raspberry linzer bars	\$35 dozen
	lemon squares	\$35 dozen

<b>snacks</b>	individual bags of kettle chips:	\$4 each
	bbq - light salt - new york cheddar	
	sea salt vinegar - sweet onion	
	assortment of nature valley granola bars	\$3 each
	individual rice crispy treats	\$3 each
	individual fig newton bars	\$3 each
	individual oreo cookies	\$3 each
	boxes of cracker jacks	\$3 each
	individual bags of trail mix	\$3 each
	housemade sweet and spicy mixed nuts - serves 20	\$20 pound
	assorted candy bars	\$3 each
	assortment of cliff bars:	\$4 each
	power bars	\$4 each
	whole fresh fruit	\$3 each

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## | LUNCH SALADS |

served with a dessert of your choice - coffee - iced tea

<b>house smoked salmon</b>	mixed greens - cherry wood smoked salmon - feta cheese - imported olives - english cucumbers - yogurt and dill dressing \$25
<b>prime rib salad</b>	iceberg lettuce wedge - chilled pepper rubbed prime rib - roasted beets - cherry tomatoes - bleu cheese crumbles - peppercorn ranch dressing \$28
<b>roasted chicken salad</b>	thai spiced chicken breast - stir fried vegetables - chopped romaine lettuce - chow mein noodles - green tea vinaigrette \$24

## | SANDWICHES |

served with side salad - dessert of your choice - coffee - iced tea

<b>roasted sirloin &amp; mozzarella</b>	roasted sirloin - caramelized onions - smoked mozzarella - crisp lettuce dijonaise - freshly baked onion roll \$24
<b>diestel farms roasted turkey</b>	slow roasted turkey breast - pepper jack - cream cheese - cranberry mayo sprouts - multi grain roll \$22
<b>ham &amp; havarti</b>	thinly sliced ham - red leaf lettuce - tomatoes - whole grain mustard - havarti marbled rye \$22
<b>grilled portobello</b>	grilled portobello mushroom - roasted red pepper - goat cheese - pesto spread portland french foccacia \$21

## | WRAPS |

served with side salad- dessert of your choice - coffee - iced tea

<b>grilled vegetable wrap</b>	whole wheat wrap - marinated and grilled squash - zucchini - bell peppers - wild mushrooms - onion - lemon-herb aioli \$21
<b>smoked range turkey wrap</b>	whole wheat wrap - smoked turkey - cream cheese - sprouts - cranberry mayo \$21

## | BUILD A PICNIC TO GO |

choose any sandwich or wrap and three sides  
cookie - apples with caramel - celery & carrot sticks with dip  
whole fresh fruit - local kettle chips  
soft drink or bottled water  
\$25

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## | LUNCHEON STARTERS |

choose one of the following:

<b>soups</b>	tomato orange crab and corn chowder white bean soup with sage - cornbread crouton
<b>salads</b>	mixed garden greens - mandarin oranges - sliced almonds - citrus vinaigrette crisp romaine - pine nuts - herbed crouton - creamy garlic asiago

## | LUNCHEON ENTREES |

choice of soup or salad - dessert - coffee - iced tea

<b>grilled salmon</b>	orange cranberry relish - orzo pasta - roasted parsnips and squash \$29
<b>roasted chicken breast</b>	charbroiled with a grain mustard glaze - cornbread and herbed stuffing roasted garlic mashed potatoes - collard and mustard greens \$27
<b>herb crusted cod filet</b>	pan seared with fresh herbs - cranberry almond quinoa - grilled broccolini \$28
<b>roasted range turkey</b>	with cornbread stuffing - candied yams - roasted cajun corn \$27
<b>breast of chicken</b>	broiled with rosemary garlic jus - portobello mushrooms - sun-dried tomatoes asiago risotto - medley of winter vegetables \$27
<b>painted hills beef sirloin</b>	marinated in molasses and honey, slow roasted with a light bourbon glaze roasted fingerling potatoes - baby brussel sprouts and carrot medley \$33
<b>carlton roasted pork tenderloin</b>	crusted with dijon, panko and fresh sage - marsala apple raisin glaze- sweet potato mash \$29
<b>herb crusted risotto cakes</b>	on a bed of wild mushroom ragout and butternut squash \$26

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## | LUNCHEON AND DINNER DESSERTS |

choose one of the following

**marionberry cheesecake** served with a fruit glaze

**chocolate hazelnut crunch** hazelnut mousse on a rich chocolate crisp and sauce anglaise

**pecan pie** baked to perfection

**cranberry apple tart** topped with a cranberry compote

**cappuccino tiramisu cake** almond sponge filled with cappuccino tiramisu mousse

**pumpkin cheesecake** thick crusted cheesecake with caramel sauce

**dessert sampler** pecan bite - mini hazelnut crunch - marionberry cheesecake  
caramel and vanilla sauce

**pear tartlet** poached pear with almond cream in pure butter short dough

**grand marnier bombe** grand marnier mousse on a chocolate cake coated with a chocolate glaze  
and a vanilla cream sauce

**pumpkin torte** short pastry dough filled with pumpkin mousse - whipped cream  
caramelized walnuts

## | LUNCH BUFFETS |

minimum of 25 guests or \$5.00 additional charge

freshly brewed coffee - iced tea

buffets are served for one hour

### **a taste of italy**

minestrone soup  
crisp romaine - garlic croutons - creamy asiago dressing  
basil pesto bow tie pasta salad with toasted pine nuts  
sliced melons - fruit salad  
herb parmesan breadsticks - garlic bread  
butternut squash ravioli  
grilled breast of chicken with a pinot gris cream  
tuscan meatballs in spicy marinara sauce with asiago cheese  
green beans almonidine  
cappuccino tiramisu cake  
\$33

### **sandwiches and such**

tomato orange soup  
mixed garden salad - choice of dressings  
pasta salad with sweet peppers and fresh herbs  
yukon gold potato salad with fresh dill and dijon mustard  
whole fruit  
marbled rye - smoked ham - baby swiss - dijonaise  
seeded baguette - smoked turkey - cranberry mayo - cream cheese - sprouts  
foccacia - chicken salad - gouda - sun dried tomato  
whole wheat wrap - grilled seasonal vegetables - hummus  
lemon squares  
\$33

### **comforts of home**

garden green salad with local pears and maple and pecan vinaigrette  
baby broccoli, bacon, caramelized onions and roasted pepper  
waldorf salad  
sweet potato salad  
roasted range turkey with cornbread stuffing  
braised short ribs  
mac and cheese with truffles and tillamook cheddar  
candied yams  
green bean casserole  
warm spiced bread pudding  
\$33

### **soup, salad & baked potato bar**

corn chowder  
fresh mixed greens  
julienne carrots - chopped eggs - crumbled bleu cheese - cucumber - diced  
tomatoes - pine nuts - herbed croutons - dried cranberries -  
bell pepper - red onion  
creamy ranch - orange cranberry vinaigrette  
rustic rolls to include whole wheat - ciabatta - sourdough  
baked idaho potatoes - roasted yams - sweet potatoes  
butter - brown sugar - sour cream - tillamook cheddar - bacon bits - scallions  
sautéed mushrooms - steamed broccoli - grilled breast of chicken  
seasonal fruit  
pecan pie - pumpkin cheesecake  
\$34

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## | AFTERNOON BREAKS |

served for one half hour

**blazer break** popcorn - licorice - peanuts - cracker jacks - m&m's  
corn dogs with mustard  
assorted sodas - mineral water  
\$13

**cookie monster** chocolate chip - peanut butter - white macadamia nut  
oatmeal raisin - chocolate turtle  
soft drinks - mineral water - chilled milk  
freshly brewed coffee - herbal teas  
\$9

**the harvest break** warm apple turnovers  
local tillamook, rogue river and seattle cheeses  
mixed nuts - dried fruits - gourmet crackers  
sliced pumpkin spice bread  
soft drinks - mineral water - hot apple cider  
freshly brewed coffee -herbal teas  
\$15

**potato chips & dips** sweet potato - yam - yukon - root vegetable house made chips  
onion - herb - cajun chipotle dips  
local root beers - cream sodas - mineral waters  
\$12 - maximum 100 guests

**citrus break** lemon cookies  
orange chiffon cake  
key lime bites  
lemon biscotti  
orange and grapefruit supremes  
ice cold lemonade  
\$13

**sweet & salty** peppermint brownie - sugar cookies - pretzels  
peppermint bark - hot chocolate - marshmallows  
freshly brewed coffee  
\$9

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## | HORS D' OEUUVRES |

50 pieces minimum required per each item

<b>cold hors d' oeuvres</b>	belgian endive - kiln dried cherries - local creamery oregonzola	\$4.00
	curried turkey salad - corn crisp - dried cherries	\$3.75
	"BLT" bruschetta	\$3.75
	crostini - smoked chicken - cherry orange chutney	\$4.00
	smoked scallop canapé - wasabi cream cheese - fresh herbs	\$4.25
	gravlox canapé - pepper infused vodka - fresh chives	\$4.25
	pumpernickel - soft brie - poached pear	\$4.25
	white bean - tomato - chard - basil bruschetta	\$3.75
	flat bread - cranberry relish - roasted duck	\$4.25
	jumbo prawns	\$5.00
	crab claw	\$5.00
<b>hot hors d' oeuvres</b>	dragon pot stickers - cilantro soy sauce	\$4.75
	beef tenderloin and mushroom duxelle in puff pastry	\$5.00
	portobello and domestic mushrooms with fontina cheese baked in a flaky puff pastry	\$4.00
	butterflied shrimp rolled in coconut crumbs - orange plum sauce	\$3.75
	broiled local oysters - pepper bacon - spinach	\$4.50
	phyllo purse - sweet golden fig - mascarpone cheese	\$4.00
	miniature crab cakes - garlic lemon aioli	\$4.50
	chicken cordon bleu bites	\$4.25
	brie and cranberry puffs	\$3.75
	parmesan artichoke hearts	\$4.00
	stuffed dates with hazelnut and goat cheese	\$4.25
	korean bbq pork skewer	\$4.00

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## | DISPLAY SPECIALTIES |

<b>local &amp; artisan cheeses platter</b>	local artisan cheeses - mixed nuts - dried fruits baguettes - crackers \$410 serves 50
<b>marinated and grilled vegetables</b>	with gruyere and goat cheese dip \$310 serves 50
<b>fresh winter vegetables</b>	squashes - zucchinis - baby carrots - celery - peppers - walnut & onion dip \$260 serves 50
<b>warm apple &amp; cinnamon brie en croute</b>	washington apples - walnuts baguettes - crackers \$260 serves 40
<b>hot cranberry &amp; almond dip</b>	served with french bread and pita \$260 serves 50
<b>house smoked fish display</b>	local smoked trout - scallops - keta salmon - sturgeon rye bread - capers - onions - cream cheese \$335 serves 50
<b>house smoked side of salmon</b>	bagels, shaved red onions, chopped eggs, capers and cream cheese \$335 serves 50
<b>antipasti display</b>	imported prosciutto - genoa salami - smoked provolone - fresh mozzarella kalamata olives - roasted red peppers - marinated artichoke hearts - pepperoncini \$385 serves 50

## | STATIONS |

carving stations are accompanied with silver dollar rolls and mini croissants

<b>cracked black pepper and sea salt crusted top round of beef</b>	oregon country beef - pinot noir au jus - dijon mustard \$220 serves 30
<b>smoked honey glazed bone-in ham</b>	orange blossom clover honey glaze \$250 serves 30
<b>house smoked range turkey</b>	tillamook cheddar and dried fruit stuffing - marsala and giblet gravy - fresh cranberry sauce \$220 serves 30
<b>crostini station</b>	winter squashes sautéed in wine local mushrooms, caramelized onions and garlic \$310 serves 25
<b>mac &amp; cheese station</b>	tillamook cheddar & bacon - mediterranean mac - asiago & cream \$310 serves 25

\$125 attendant fee per station

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## | DINNER SOUPS |

choose one soup or salad selection to accompany your dinner entrée

roasted squash, pear and ginger

corn chowder

white bean soup with chive oil

tomato orange

## | DINNER SALADS |

**spinach salad** local tender baby spinach - hard-boiled eggs - bacon - herbed croutons  
toasted hazelnuts - citrus vinaigrette

**baby iceberg wedge** gorgonzola - bacon - bleu cheese dressing

**mixed field greens** belgian endive - gorgonzola - dried cherries - candied walnuts  
white balsamic vinaigrette

**tuscany caesar** hearts of romaine - prosciutto - herbed croutons - pine nuts - parmesan  
classic caesar dressing

**starburst butter lettuce** roasted beets - sautéed chick peas - dijon & black pepper ranch dressing

## | DINNER ENTREES |

choice of soup or salad - dessert - freshly brewed coffee - iced tea

<b>grilled filet mignon</b>	bacon-mushroom ragout and roasted shallot-syrah demi glaze - garlic asiago risotto - baby carrots \$59
<b>bourbon braised short ribs</b>	slow roasted painted hills beef - sweet potato mash oven roasted carrots \$48
<b>pepper crusted sirloin of beef</b>	slow roasted with a light bourbon glaze - roasted fingerling potatoes brussel sprouts and carrot medley \$48
<b>cornish game hens</b>	with a fig and chestnut stuffing and a rich merlot glaze - roasted acorn squash \$45
<b>herb crusted pacific cod filet</b>	pan seared with fresh herbs - cranberry and almond quinoa - grilled broccolini \$45
<b>boursin chicken breast</b>	roasted and layered with boursin cheese and wild mushrooms in a rich marsala sauce - sweet potato mash - medley of winter vegetables \$44
<b>porkloin</b>	apple chutney - cinnamon apple pancake- grilled squash \$46
<b>grilled salmon</b>	sweet basil chili plum sauce - wild rice blend - roasted parsnips - squash \$46
<b>roasted chicken breast</b>	charbroiled with a grain mustard glaze - roasted garlic mashed potatoes - collard and mustard greens \$43
<b>combination plate</b>	<b>combine two of your choice:</b> grilled filet mignon with bacon & mushroom ragout and shallot syrah demi grilled salmon with sweet chili plum sauce pecan crusted chicken breast with tarragon cream reduction jumbo prawns scampi style  sweet potato and garlic mash medley of winter vegetables \$64

## | VEGETARIAN OPTIONS|

<b>butternut squash ravioli</b>	local organic vegetables and squash ravioli - pesto & pecorino romano \$42
<b>pumpkin seed risotto cake</b>	grilled with organic vegetables - sundried tomato chutney - saffron broth \$38
<b>vegetarian lasagna</b>	layers of spinach - winter squash - mozzarella atop white and fava beans \$38

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## | BUILD YOUR OWN DINNER BUFFET |

minimum of 25 guests  
freshly brewed coffee - iced tea  
buffets are served for one hour

### **soups and salads**

#### **choose one soup**

roasted squash, pear and ginger - corn chowder  
white bean soup with chive oil - tomato orange

#### **choose three salads**

mixed field greens - gorgonzola - dried cherries - candied walnuts  
white balsamic and chenin blanc vinaigrette

roasted acorn and squash salad  
wild mushroom - roasted peppers - parmesan  
pasta salad - roasted peppers - toasted pumpkin seeds  
pacific coast shrimp and scallop seafood salad

### **main entrées**

#### **choose two, three or four main entrées**

grilled breast of chicken - dried fruits - pinot noir glaze  
slow roasted turkey - natural juices - pear and apple chutney  
seared salmon - wild berry & red wine reduction  
dry rubbed pork loin - marsala, apple and raisin glaze  
mushroom ravioli with a smoky tomato sauce  
roasted sirloin of beef marinated in molasses and honey  
pumpkin seed risotto cakes on a bed of spinach and lentils  
grilled vegetable brochettes

### **fresh vegetables**

#### **choose two vegetables**

cinnamon and honey roasted winter squash medley  
brussel sprouts and carrot medley  
medley of winter vegetables

### **starches**

#### **choose two starches**

sweet potato mash with candied nuts & garlic  
wild rice blend with dried fruits and nuts  
creamy asiago polenta  
cranberry and almond quinoa  
cheddar whipped potatoes  
candied yams  
oven roasted sweet potatoes

### **desserts**

#### **choose three desserts**

selection of mini french pastries  
pumpkin spice cake with cream cheese frosting  
warm apple cobbler with whipped cream  
cappuccino tiramisu cake  
black forest cheesecake with blueberry sauce  
espresso fudge torte

two main entrées \$53 / three main entrées \$55  
four main entrées \$57

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## WINE LIST

champagne & sparkling	domaine ste michelle, columbia valley	\$39
	domaine chandon, brut, california	\$56
	argyle, sparkling, dundee, oregon	\$66
	moet & chandon, white star, france	\$99
	veuve cliquot, yellow label	\$125
	dom perignon	\$295

## LOCALLY INSPIRED

### OREGON

whites	coeur de terre pinot gris, mcminnville	\$49
	ponzi pinot gris, beaverton	\$45
	bethel heights, gewürztraminer, rogue valley	\$56
	lange, willamette valley	\$50
	ponzi, pinot noir rose, Beaverton	\$45
	cooper mountain, pinot gris, willamette valley reserve <i>made with 100% organic and biodynamic grapes</i>	\$42
reds	coeur de terre pinot noir, mcminnville	\$55
	montinore estates, pinot noir, forest grove	\$49
	firesteed, pinot noir, eola hills	\$42
	erath, pinot noir, dundee hills	\$50
	jovino, pinot noir, oregon	\$50
	cooper mountain, pinot noir, willamette valley <i>made with 100% organic and biodynamic grapes</i>	\$58
	argyle, pinot noir, willamette valley	\$68

### WASHINGTON

whites	columbia crest, two vines, sauvignon blanc	\$39
	chateau ste michelle, chardonnay, columbia valley	\$45
	columbia crest, two vines	\$39
	chateau ste michelle, riesling	\$39
	columbia winery, pinot gris	\$42
reds	tre nova "bonatello", Sangiovese, columbia valley	\$49
	genesis, cabernet sauvignon, columbia valley	\$46
	columbia crest, two vines, cabernet sauvignon	\$39
	chateau ste michelle, cabernet sauvignon' columbia valley	\$47
	columbia crest, two vines, merlot	\$39
	red diamond, merlot	\$41
	silver lake cask, merlot	\$45
	canoe ridge, merlot, columbia valley	\$59
	chateau ste michelle, syrah, columbia valley	\$42

## CALIFORNIA

<b>white wines</b>	parducci, sauvignon blanc, mendocino county, california	\$39
	<i>committed to sustainable wine growing practices</i>	
	night harvest, sauvignon blanc, california	\$39
	tamas estates, pinot grigio, california	\$39
	seven daughters, white blend, california	\$44
	beringer, white zinfandel, california	\$36
<b>chardonnay</b>	parducci, mendocino county, california	\$39
	a by acacia, central coast, california	\$44
	sebastiani, sonoma, california	\$47
<b>pinot noir</b>	parducci, mendocino county, california	\$39
	<i>committed to sustainable wine growing practices</i>	
	jargon, california	\$45
	buena vista, carneros, california	\$48
<b>merlot</b>	parducci, mendocino county, california	\$39
	<i>committed to sustainable wine growing practices</i>	
	red rock, california	\$42
<b>cabernet sauvignon</b>	parducci, mendocino county, california	\$39
	<i>committed to sustainable wine growing practices</i>	
	main street, lake sonoma counties, california	\$42
	silver palm, north coast, california	\$49
	tangley oaks, napa, california	\$70
<b>red wines</b>	sebastiani, sonoma zinfandel, california	\$45
	good night meritage, central coast red blend, california	\$54
<b>house wines</b>	canyon road, chardonnay, california	\$35
	canyon road, sauvignon blanc, california	\$35
	canyon road, cabernet sauvignon, california	\$35
	canyon road, merlot, california	\$35
	canyon road, white zinfandel, california	\$35

## 2012 EVENT BAR SERVICE

\$100 bartender fee per bar - to ensure quality of service during your event we schedule (1) bartender per 100 guests.  
host prices do not include 22% service charge -/ cash prices include \$0.75 gratuity for the bartender

SELECTIONS BAR	<u>PER DRINK SERVICE</u> HOSTED BAR	CASH
silver brands	\$7	\$7.75
gold brands	\$8	\$8.75
platinum brands	\$8.75	\$9.50
cordials	\$9	\$9.75
domestic beer	\$4.75	\$5.50
budweiser - bud light - miller lite - coors lite		
premium beer	\$5.25	\$6
heineken - corona - blue moon - samuel adams - stella artois		
<u>oregon micro brewery experience</u>	\$5.75	\$6.50
bridgeport india pale ale		
portland full sail amber - hood river deschutes		
mirror pond pale ale - bend		
<u>oregon wine experience</u>		
cooper mountain pinot gris, oregon	\$8.50	\$9.25
cooper mountain pinot noir, oregon	\$10	\$10.75
<u>washington wine experience</u>		
columbia crest, two vines, sauvignon blanc	\$8.25	\$9
columbia crest, two vines, cabernet sauvignon	\$8.75	\$9.50
canyon road wines	\$7.50	\$8.25
greystone cellars wines	\$8.00	\$8.75
soft drinks	\$3.50	\$4.25
fruit juices	\$3.50	\$4.25
mineral waters	\$3.50	\$4.25

**silver brands:** smirnoff vodka - seagram's gin - myer's platinum white rum - sauza gold tequila - jim beam bourbon  
canadian club whiskey - j&b scotch

**gold brands:** skyy vodka - bombay gin - bacardi rum - jose cuervo especial tequila - jim beam bourbon - canadian  
club whiskey - johnny walker red scotch

**platinum brands:** grey goose vodka - belvedere vodka - glenlivet 12 year scotch - patron silver tequila - makers mark  
bourbon - bombay sapphire gin



## | THE PORTLANDER |

add a local flair to your selected bar package

new deal vodka, portland	\$9.25	\$10
house spirits aviation gin, portland	\$9.25	\$10
rogue spirits white rum, portland	\$9.25	\$10
house spirits whiskey, portland	\$9.25	\$10

## | PACKAGE BAR SERVICE |

all packages include wine - beer & sodas - for platinum brands add \$5 per person - hours must be consecutive  
 guests ages five through twenty will be charged half price - please guarantee for ALL guests in attendance  
 charges are per person - prices do not include the 22% service charge

### DURATION CORDIALS

### BEER, WINE & SODAS

### SILVER

### GOLD &

One Hour	\$19	\$21	\$23
Two Hours	\$23	\$24	\$29
Three Hours	\$27	\$28	\$31
Four Hours	\$29	\$30	\$34
Five Hours	\$33	\$35	\$37

## | ENHANCEMENTS |

### DUELING WINE BARS **OREGON MEETS WASHINGTON**

be a sommelier for the night  
 Choose 3 Oregon and 3 Washington wines  
 let the tasting begin - an indigenous northwest experience  
 \$100 bartender fee per bar to serve and entertain your guests.  
 please see a la carte menu for bottle pricing.

local cheese and charcuterie tasting: \$12 per person

### DUELING BEER BARS **THE BEERVANA EXPERIENCE**

portland - home of 40+ microbreweries - more than anywhere else in the world  
 why not benefit from the competition?  
 we provide a list of breweries and beer styles for everyone's taste  
 you provide a memorable experience to your guests.  
 \$6 per bottle

mixed nuts and beer accompaniments: \$6 per person  
 jumbo pretzels: \$4 per person  
 local and imported sausages with mustards: \$8 per person  
 garlic beer fries: \$5 per person

## **THE CHAMPAGNE EXPERIENCE** **PROSECCO, BRUT, ROSE, BUBBLES**

be a mixologist for the night - mimosa - bellini - kir royal  
your recipe here - you name the drink  
our master of ceremony will saber a bottle of champagne and present the history to your guests with a  
ceremonial toast to celebrate your accomplishments  
please see a la carte menu for bottle pricing

chocolate decadence: assorted chocolate treats to include truffles - cake pops - white chocolate dipped strawberries  
\$10 per person

## **THE PORTLAND SODA FOUNTAIN** **HAND-CRAFTED LOCAL SODAS**

portland is not only known for its beer, wine and liquor  
create a unique break experience featuring local sodas with a variety of styles and flavors

\$5 per soda

a local favorite - "voodoo doughnuts" \$6 per person

prices are subject to change