

MENU

Spring 2013

Inspired by the flavorful culture of the
Pacific Northwest,
we are proud to present you with a
menu featuring seasonal,
locally-grown foods from sustainable
farm sources.



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GENERAL PRACTICES

Menu Selections	In addition to our printed menu suggestions, our Culinary Team are experts at preparing custom menus designed to enhance your unique event. Lunch and dinner packages include a starter, main entrée and dessert. Freshly brewed coffee, decaffeinated coffee and tea are also included during each meal period. An additional charge will be assessed if desserts will be served at breaks following the designated meal period to ensure the quality and presentation of products. The entrée with the higher price will determine the cost for the lunch/dinner service should you select more than one entrée for your dining option. An additional \$5 will be assessed to each plate when offering 4 or more plated entrees. The Executive Chef will select the most appropriate starch to compliment your entree. Starters and desserts will be the same. Prices are subject to change.
Buffets	Buffets (breakfast, lunch and dinner) are served for one & a half hours. Breakfast and lunch buffets have a minimum of 25 guests. If your guarantee is less than 25, you will be charged either an additional \$6.00 per person or charged for 25 guests (whichever is less). Dinner buffets have a minimum of 50 guests. If your guarantee is less than 50, you will be assessed either an additional \$8.00 per person or charged for 50 guests (whichever is less). Due to health regulations and quality concerns, items from the buffet may not be served during mid-morning, afternoon or evening breaks
Hotel Service/Gratuities Charge	<p>All Food and Beverage charges are subject to:</p> <p>GRATUITY: 15.65% (or the current gratuity in effect on the day of the event pursuant to the applicable collective bargaining agreement) of the food and beverage total will be added to your account as a gratuity and fully distributed to servers, and where applicable, bus persons and/or bartenders assigned to the event.</p> <p>SERVICE CHARGE: 6.35% (or the current service charge in effect on the day of the event) of the food and beverage total will be added to your account as a service charge. This service charge is not a gratuity and is the property of the hotel to cover discretionary costs of the event.</p>
Guarantees	The final attendance must be specified three business days prior to the event. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be given, your expected attendance on your Banquet Event Order will be considered the final guarantee. You will be charged for your final guarantee or number in attendance, whichever is the greater.
Linen	Black, white and ecru linens and napkins are available through the hotel at no extra charge. Specialty linens and napkins are available through outside sources. Your event manager will be happy to assist you with these services.
Flowers & Décor	The Hotel has a list of recommended vendors that we would be happy to share with you. Should you make your own arrangements, kindly supply a list of vendors so that we may assist them in servicing your needs. All deliveries should be coordinated with your event manager. The hotel does not permit the affixing of anything to the walls, doors or ceilings that would leave damage.
Audio Visual	For your convenience, Presentation Services Audio Visual (PSAV) is our in-house professionals providing a knowledgeable, on-site team and state-of-the-art equipment.
Contracts & Deposits	All events will be considered tentative until the signed contracted and deposit are received. At that time the event will be considered definite.
Function Rooms	Function rooms are assigned by the hotel according to the anticipated guests count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.



BREAKFAST BUFFETS

served for one & a half hours

classic continental	orange juice – cranberry juice medley of fruits – whole bananas – sliced melon spring assortment of fresh baked breakfast pastries – muffins croissants - scones sweet butter - preserves freshly brewed coffee – hot teas 18.75	
willamette valley buffet minimum 25 guests	orange juice – apple juice – grapefruit juice medley of fruits – whole bananas – sliced melon scrambled eggs with fresh herbs – tillamook cheese applewood smoked bacon – grilled ham roasted baby red potatoes cheese blintzes – apple & pear compote steel cut red mill oats – brown sugar – cinnamon – bananas – strawberries double lemon muffins – bran muffins sweet butter – fruit preserves freshly brewed coffee – hot teas 25.50	
continental breakfast enhancements	dried cereals – chilled milk spinach wrap – scrambled eggs – fresh herbs – smoked ham – swiss vegan wrap – tofu – asparagus – artichoke hearts – sweet onions frangelica infused hazelnut french toast – warm maple syrup greek yogurt & granola croissant sandwich with bacon – eggs – tillamook cheese hard boiled eggs – tillamook cheeses – hard salami peppered bacon local fruit yogurt bagels – cream cheese	4 5 5 5 6 5 5 2 6 3.25
stations	create your own omelet buttermilk – banana– chocolate chip pancakes belgium waffles – fresh strawberries – chantilly cream fresh fruit smoothies donut tree – fresh donuts hanging from a 3 foot high display wild mushroom & tillamook cheese frittata	7 7 7 7 4.50 7

above items prepared to order - \$125 attendant fee
breakfast enhancements are to accompany continental breakfasts
and buffets



ALL DAY BREAK PACKAGE

continental breakfast served for one & a half hours—breaks are served for a half hour

continental breakfast	orange juice – cranberry juice medley of fruits – whole bananas – sliced melon spring assortment of fresh baked breakfast pastries – muffins croissants - scones sweet butter - preserves freshly brewed coffee – hot teas
morning refresh	freshly brewed coffee – hot breakfast teas – hot chocolate – assorted soft drinks
afternoon refreshments	choose two of the following: assortment of freshly baked cookies chocolate fudge brownies lemon squares assortment of candy bars individual bags of trail mix rhubarb tart nature valley granola bars miniature French pastries individual bags of local kettle chips house made truffles freshly brewed coffee – hot breakfast teas – hot chocolate assorted soft drinks 34

upgrade your afternoon break to a themed break – additional 5.00 per person

BREAKFAST ENTREES

accompanied with chilled orange juice – assorted pastries
sweet butter – preserves – fresh fruit garnish
freshly brewed coffee – hot teas

pioneer square	country scrambled eggs – baked apple - applewood smoked bacon – breakfast potatoes – cranberry compote 19.75
breakfast quiche	country fresh eggs – Tillamook white cheddar – peppers - arugula served with grilled Italian sausage & asparagus 21
vegetable frittata	local mushrooms – sautéed local vegetables – fresh herbs – asiago cheese breakfast potatoes – baked apple 21
asparagus & mushroom wrap	country scrambled eggs – wild mushrooms – grilled asparagus – roasted red peppers – jack cheese – breakfast potatoes 20.50



A LA CARTE

beverages	freshly brewed house royal cup coffee	58/gallon
	assorted hot teas	58/gallon
	local gourmet teas	59/gallon
	orange juice – grapefruit juice – apple juice -	
	cranberry juice – V8 juice	39/gallon
	iced tea – sliced lemon	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
baked goods	cranberry scones	39/dozen
	double lemon muffins	35/dozen
	assortment of bagels with cream cheese	39/dozen
	apple turnovers	35/dozen
	sliced walnut coffee cake	35/dozen
	apple turnovers	35/dozen
	sliced blueberry crumb coffee cake	39/dozen
	sticky buns	35/dozen
	assorted donuts	35/dozen
	freshly baked cookies	38/dozen
	chocolate fudge brownies	38/dozen
	miniature french pastries	39/dozen
	rhubarb linzer bars	35/dozen
	lemon squares	35/dozen
snacks	individual bags of kettle chips	4 each
	assorted ice cream bars	4 each
	frozen juice bars	4 each
	nature valley granola bars	3 each
	individual rice krispy 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
	house-made sweet and spicy mixed nuts – serves 20	20/pound
	assorted candy bars	3 each
	assorted cliff bars	4 each
	power bars	4 each
	whole fresh fruit	3 each
	individual yogurts	4 each



LUNCH SALADS

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

spring salmon salad	salmon filet – grilled asparagus – fava beans – sweet onions – toasted hazelnuts herb balsamic vinaigrette 26
steak salad	sliced sirloin – romaine hearts – crumbled blue cheese – roasted beets – crisp onion straws – tarragon ranch dressing 28
asian grilled chicken salad	grilled chicken – julienne peppers – navel oranges – shiitake mushrooms water chestnuts – chow mein noodles – sesame ginger glaze 25
grilled salmon & potato bliss	roasted red potatoes – arugula – cherry tomato – tarragon vinaigrette 26

SANDWICHES

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

roast beef sandwich	sliced roast beef – caramelized onions – provolone cheese – crisp lettuce dijonnaise – freshly baked onion Kaiser roll 25
grilled chicken sandwich	grilled Mediterranean chicken – lettuce – sliced tomato – gouda – sun dried tomato kalamata aoli - foccacia 24
ham & cheese	smoked ham – Tillamook cheddar – lettuce – tomato – whole grain mustard & horseradish spread – marbled rye 24
grilled portobello	grilled portobello mushroom – roasted red pepper – goat cheese – pesto spread Portland French foccacia 22

WRAPS

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

vegetable wrap	whole wheat wrap – marinated & grilled squash – zucchini bell peppers – wild mushrooms – onion – lemon herb aoli 24
smoked turkey wrap	whole wheat wrap – smoked turkey breast – swiss – stone ground mustard -lettuce sprouts 24
BLT wrap	bacon – lettuce – tomato – blue cheese spread wrapped in a jumbo tortilla 24

BUILD A PICNIC TO GO

choose any sandwich or wrap & three sides
cookie – apple with caramel – celery & carrot sticks with dip
whole fresh fruit – local kettle chips
soft drink or bottled water
26



LUNCHEON STARTERS

choose one of the following

salads mixed garden greens – dried cherries – sliced almonds – lemon vinaigrette
crisp romaine – pine nuts – herbed croutons – creamy garlic asiago
spinach – arugula – goat cheese – cucumber – tomatoes – tarragon vinaigrette

soups vegetarian tomato tarragon
home style chicken noodle
cream of asparagus
English sweet pea

LUNCHEON ENTREES

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

grilled salmon apricot glaze – pearl onions – roasted vegetable medley – wild rice blend
29

roasted chicken topped with stewed tomatoes & garlic – herbed baby red potatoes – green beans & carrots
28

breast of chicken polenta & spinach cake – fava beans – spring mushrooms – vin jaune
28

london broil whipped potatoes – house made worchestershire sauce – spring vegetables – crispy onions
30

grilled alaskan halibut with artichoke & fennel tapenade – wild rice – green beans
38

herb crusted potato cakes spring vegetable hash – light lemon cream
26

carlton roasted pork tenderloin green apple agridulce – marsala glaze – fingerling potatoes
28



LUNCHEON & DINNER DESSERTS

choose one of the following

banana cream cake	moist banana cake with white chocolate crumbles, layered with whipped cream & banana slices topped with more whipped cream
lemon meringue tart	sweet lemon filling topped with meringue
chocolate decadence cake	topped with rosettes of fudge ganache & chocolate curls
strawberry coupe	layered white pound cake – fresh berries – splash of grand marnier & whipped cream
cappuccino tiramisu cake	almond sponge filled with cappuccino tiramisu mousse
thick crusted cheesecake	new york style cheesecake – cherry compote
dessert sampler	miniature fruit tart – mini hazelnut crunch – cherry cheesecake bite
chocolate trio torte	layers of rich dark, minted white & milk chocolate butter cream on a chocolate cake with chocolate ganache
grand marnier bombe	grand marnier mousse on a chocolate cake coated with a chocolate glaze and vanilla cream sauce
pear tartlet	poached pear with almond cream in pure butter short dough



LUNCH BUFFETS

minimum of 25 guests or \$5.00 additional charge

includes freshly brewed coffee, iced tea - buffets are served for one & a half hours

a taste of Italy pasta fagioli soup
crisp romaine - garlic croutons – grated parmesan
basil pesto bow tie pasta salad with toasted pine nuts
sliced melons – whole fresh fruits
herb parmesan breadsticks - garlic bread
cannelloni shells filled with ricotta & fresh herbs topped with a roasted pomodoro sauce & freshly grated parmesan cheese
breast of chicken saltimbocca, prosciutto, fontina, sage
tuscan meatballs in spicy marinara sauce with asiago cheese
oven roasted vegetables
cappuccino tiramisu cake

33

sandwiches & such soup of the day
mixed garden salad - choice of dressings
pasta salad with sweet peppers & fresh herbs
German red potato salad with fresh dill and dijon mustard
oregonzola coleslaw – sliced melons – whole fresh fruits
kaiser roll – sliced roasted sirloin – caramelized onions - provolone
whole wheat rolls – smoked ham – swiss – dijonaise
sourdough rolls – smoked turkey – cranberry mayo – cream cheese - sprouts
foccacia - chicken salad – white cheddar- sun dried tomato spread
spinach wrap – grilled spring vegetables – garlic hummus
strawberry shortcake

33

comforts of home baby butter lettuce with apple cider vinaigrette - asparagus and artichoke salad
yukon gold potato salad - fresh fruit salad with toasted coconut
tangy bbq pork loin
breast of chicken with roasted apple chutney
grilled Italian sausages with spicy peppers & tomato sauce
fresh spring vegetables - roasted red potatoes
chocolate cream pie

33

soup & salad bar soup of the day – fresh mixed greens – julienne carrots – chopped eggs
crumbled blue cheese – cucumber – diced tomatoes –hazelnuts
herbed croutons – dried cranberries – bell pepper – red onion
diced cheddar – marinated perlini mozzarella – garlic herb white beans
herb roasted sliced breast of chicken – roasted sliced flank steak
creamy ranch – champagne mustard vinaigrette
rustic rolls to include whole wheat – ciabatta – sourdough
sliced melons – whole fresh fruit
assortment of miniature pastries

34

south of the border tortilla soup - black bean and roasted corn salad
ensalada lechuga – queso fresco – poblano pepper & sweet onion rajas
cilantro lime vinaigrette
roast pork al pastor – tomatillo salsa – chicken tinga
black bean enchilada casserole – Mexican rice – roasted calabasitas (squash)
warm flour tortillas – tres leches cake

33



AFTERNOON BREAKS

served for one half hour

timbers break

popcorn – licorice – peanuts - cracker jacks - m&m's
nachos - ice cream sandwiches
assorted sodas - mineral water
13

cookie monster

chocolate chip - peanut butter - white macadamia nut
oatmeal raisin - chocolate turtle cookies
soft drinks - mineral water - chilled milk
freshly brewed coffee – hot teas
9

the harvest break

warm apple turnovers
local tillamook, rogue river & seattle cheeses
mixed nuts – dried fruits – gourmet crackers
sliced pumpkin spice bread
soft drinks – mineral water – freshly brewed coffee – herbal teas
15

potato chips & dips

sweet potato – yam – yukon – root vegetable house made chips
onion – herb – cajun chipotle dip
local root beers – cream sodas – mineral water
12 – maximum 100 guests

trail mix break

house made granola
dried fruits – pretzels – raisins – candied nuts – spiced nuts
vitamin water & Sobe or local sodas & iced teas
12

farmers break

assorted flavored hummus and dips
gourmet open faced flatbread grilled with Mediterranean toppings
local sodas – iced teas
9



HORS D' OEUUVRES

100 pieces minimum required per each item

cold hors d' oeuvres	belgian endive – kiln dried cherries – local creamery oregonzola	4.00
	prosciutto wrapped asparagus	4.00
	salmon canapé – garlic cream cheese – organic spinach	4.00
	crostini – arugula – peppered roast sirloin – romano	4.00
	smoked scallop canapé – wasabi cream cheese – fresh herbs	4.25
	poppy seed cracker – soft brie – apricot	4.25
	sliced baguette – chicken liver mousse – spicy cherry chutney	3.75
	asian lettuce wraps – grilled chicken – pickled vegetables	4.00
	pumpernickel – smoked duck – rhubarb relish	4.25
	sturgeon ceviche – corn crisp	4.25
	jumbo prawns	5.00
	crab claws	5.00
hot hors d' oeuvres	beef tenderloin & mushroom duxelle in puff pastry	5.00
	butterflied shrimp rolled in coconut crumbs – orange plum sauce	4.25
	phyllo purse – sweet golden fig – mascarpone cheese	4.00
	miniature crab cakes – garlic lemon aioli	4.50
	chicken cordon bleu bites	4.25
	brie – raspberry – puff pastry	4.25
	parmesan artichoke hearts	4.00
	spanikopita	3.50
	wild mushroom – caramelized spring onion – puff pastry	4.25
	dragon shrimp – ponzu sauce	4.75
	phyllo purse – feta cheese – sun dried tomato	4.00
	phyllo purse – brie – almond	4.00



DISPLAY SPECIALTIES

local & artisan cheeses platter	local artisan cheeses - mixed nuts - dried fruits – baguettes – crackers \$410 serves 50
marinated & grilled vegetables	with fava bean and garlic hummus \$310 serves 50
fresh market vegetables	spring onion dip \$260 serves 50
warm brie en croute	persimmon jam – walnuts – whole wheat baguettes – water crackers \$260 serves 40
warm spinach & artichoke dip	freshly baked french bread \$260 serves 50
house smoked fish display	local smoked trout – scallops – keta salmon - sturgeon rye bread – capers - onions - cream cheese \$335 serves 50
house smoked side of salmon	bagel crisps – shaved red onion – chopped eggs – capers – cream cheese \$335 serves 50
antipasti display	salami & mortadella – prosciutto wrapped asparagus – pecorino romano cheese – provolone ciliegine mozzarella – green olives – marinated artichokes \$360 serves 50

STATIONS

carving stations are accompanied with silver dollar rolls & mini croissants

cracked black pepper & sea salt crusted top round of beef	Oregon country natural beef - pinot noir au jus – Dijon mustard \$220 serves 30
smoked honey glazed bone-in ham	orange blossom honey clover glaze \$250 serves 30
garlic & herb roasted prime rib	Willamette Valley pinot noir au jus – spicy creole mustard \$300 serves 25
risotto station	sautéed spinach – artichoke hearts – sundried tomatoes – mushrooms – pecorino cheese \$310 serves 25
crostini station	spring onion – fennel – local mushrooms – spinach - garlic \$310 serves 25
shrimp shooter station	traditional shrimp cocktail Louis – Mexican lime & tequila cocktail – spicy Thai coconut milk & curry shrimp \$300 serves 30

\$125 attendant fee per station



DINNER – BE YOUR OWN CHEF

choose of soup – salad – entrée – dessert – freshly brewed coffee – hot tea

• • •

DINNER SOUPS

choose one soup or salad selection to accompany your dinner entrée

vegetarian tomato tarragon

English sweet pea

cream of asparagus

chicken noodle

DINNER SALADS

pick one from each category

lettuces

romaine
arugula & frisée
baby iceberg
mixed greens
spinach

cheeses

oregonzola
fresh goat cheese
sheep's milk feta
asiago
blue cheese

nuts – eggs

candied walnuts
spicy or toasted almonds
pine nuts
toasted hazelnuts
sliced hard boiled egg

fruits

dried tart cherries
dried apricots
red wine poached pears
strawberries
raspberries

vegetables

cucumber
cherry tomato
salt roasted beets
belgian endive
shaved carrot

dressings

balsamic vinaigrette
raspberry tarragon vinaigrette
champagne vinaigrette



MAIN ENTREES

choice of soup – salad – dessert – freshly brewed coffee – iced tea

FROM THE RANCH



beef tenderloin 58

flat iron steak 45

spring lamb chops 42

beef strip loin 48

pork loin 42

New York steak 51

FROM THE FARM

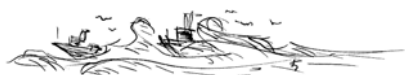


boneless chicken breast 44

duck breast 52

half roasted chicken 45

FROM THE COAST



salmon 46

halibut 52

true cod 45

jumbo prawns 46

FROM MOTHER EARTH



potato cakes 38

risotto cakes 38

crispy tofu 38

SHARE



combination plate - combine two of your choice: 64

SAUCE

bordelaise

romesco

piri piri

chimichurri

sweet onion nage

wild mushroom

STARCHES

fingerling potatoes

whipped new potatoes

polenta cake

warm potato salad

risotto cake

wild rice

Yukon gold potatoes

TOPPINGS

crispy onions

red pepper & olive

tapenade

apple raisin chutney

spring mushrooms



BUILD YOUR OWN DINNER BUFFET

minimum of 50 guests
freshly brewed coffee – hot tea
buffets are served for one & a half hours

soups and salads	select three starters vegetarian tomato tarragon English sweet pea cream of asparagus watercress – fresh spinach – toasted almonds – apricot vinaigrette gathered greens – dried apricot – candied walnuts – citrus vinaigrette wild mushrooms – roasted peppers – parmesan pasta salad – sweet peppers – fresh herbs seafood salad – calamari – rock prawn – Dungeness crab - scallops
main entrée	select two, three or four main entrees Greek islands yogurt chicken - feta – tomatoes - imported olives – citrus velouté corn crusted true cod - hot mustard sauce roasted chicken – white wine – lemon – tomatoes - capers grilled salmon - cilantro - pesto - fried habanera peppers fusilli pasta - white cheddar alfredo - English peas roasted sirloin of beef marinated in molasses & honey carrot & spring squash strudel - smoked tomato sauce grilled vegetable brochettes
fresh vegetables	select two vegetables steamed spring vegetables baby bok choy - tomatoes - garlic grilled asparagus sautéed mushrooms & leeks oven roasted spring vegetables
starches	choose two starches wild mushroom risotto roasted Yukon potatoes - onions - peppers wild rice - walnuts - dried cherries creamy asiago polenta Israeli cous cous pesto whipped potatoes English pea & organic carrot fried rice
desserts	choose two desserts banana cake tiramisu cheesecake selection of mini French pastries chocolate decadence cake vanilla cheesecake - fresh berries

two main entrees 53 | three main entrees 55 | four main entrees 57



WINE LIST

Champagne & Sparkling	Domaine Ste Michelle, Columbia Valley	39
	Prosecco, Mionetto Presto, Italy	45
	Prosecco, La Marca, Italy	47
	Domaine Chandon, Brut, California	58
	Argyle, Sparkling, Dundee, Oregon	66
	Étoile, Rose, Napa	79
	Moët & 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	46
	Bethel Heights Gewürztraminer, Rogue Valley	57
	Lange, Willamette Valley	52
	Ponzi, Pinot Noir Rosé, Beaverton	45
	Cooper Mountain, Pinot Gris, Willamette Valley Reserve <i>made with 100% organic and biodynamic grapes</i>	44
Reds	Coeur de Terre Pinot Noir, McMinnville	56
	Montinore Estates Pinot Noir, Forest Grove	49
	Firesteed Pinot Noir, Eola Hills	44
	Erath Pinot Noir, Dundee Hills	52
	Cooper Mountain Pinot Noir, Willamette Valley <i>made with 100% organic and biodynamic grapes</i>	59
	Argyle Pinot Noir, Willamette Valley	69

WASHINGTON

Whites	Columbia Crest Sauvignon Blanc, Two Vines, WA	39
	Chateau Ste Michelle Chardonnay, Columbia Valley	46
	Columbia Crest Chardonnay, Two Vines, WA	41
	Pacific Rim, Riesling, Washington	39
	Columbia Winery Pinot Gris	44
Reds		
	Tre Nova "Bonatello" Sangiovese, Columbia Valley	49
	Genesis, Cabernet Sauvignon, Columbia Valley	47
	Columbia Crest Cabernet Sauvignon, Two Vines	39
	Château Ste Michelle Cabernet Sauvignon, Columbia Valley	48
	14 Hands, Cabernet Sauvignon, Washington State	46
	Columbia Crest Merlot, Two Vines	39
	Red Diamond Merlot	42
	Seven Falls, Wahluke Slope	45
	Canoe Ridge Merlot, Columbia Valley	59
	Château Ste Michelle Syrah, Columbia Valley	44
	Meritage, Horse Heaven Hills, Washington	46



White Wines	Sterling, Vintners Collection, Sauvignon Blanc, California	39
	Oyster Bay, Sauvignon Blanc, New Zealand	41
	Girard, Sauvignon Blanc, Napa	45
	Alta Luna, Pinot Grigio, Italy	43
	Esperto by Livio Felluga, Pinot Grigio, Italy	45
	Seven Daughters White Blend, California	45
	Beringer White Zinfandel, California	38
	Bella Sera, Moscato, Italy	39
Chardonnay	Parducci, Mendocino County, California	40
	A by Acacia, Central Coast, California	46
	Votre Sante, Chardonnay, Sonoma	49
	Hess, Shirltail Creek Vineyard, Monterey	55
Pinot Noir	Lost Angel, California	39
	Fess Parker, Central Coast	43
	Jargon, California	46
	Buena Vista, Carneros, California	49
	Tangley Oaks, Sonoma Coast	63
Merlot	Wente, Livermore Valley, California	40
	Red Rock, California	44
Cabernet Sauvignon	Parducci, Mendocino County, California	40
	<i>committed to sustainable wine growing practices</i>	
	Greystone, California	41
	Jade Mountain, Napa	45
	Silver Palm, North Coast, California	41
	BR Cohn, "Silver Label", North Coast	55
	Tangley Oaks, Napa, California	72
Red Wines	Sebastiani, Sonoma Zinfandel, California	47
	Rock Rabbit Shiraz, Central Coast, California	39
	Good Night Meritage, Central Coast Red Blend, California	56
	Bodega Norton, Malbec, Reserve, Mendoza, Argentina	49
House Wines	Canyon Road Chardonnay, California	36
	Canyon Road Sauvignon Blanc, California	36
	Canyon Road Cabernet Sauvignon, California	36
	Canyon Road Merlot, California	36
	Canyon Road White Zinfandel, California	36



2013 EVENT BAR SERVICE

\$100 bartender fee per bar - to ensure quality of service during your event we schedule (1) bartender per every 100 guests.
Host prices do not include 15.65% gratuity, 6.35% service charge - cash prices include a \$0.75 gratuity for the bartender.

PER DRINK

SELECTIONS	HOSTED BAR	CASH BAR
House	7	7.75
Silver brands	7.50	8.25
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 Microbrew 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

House brands: Gordon's Vodka – Gilbey's Gin – Castillo White Rum – Sauza Silver Tequila – Early Times Bourbon
Black Velvet Whiskey – Grant's Scotch – Canyon Road Wines

Silver brands: Smirnoff Vodka – New Amsterdam Gin – Myer's Platinum White Rum – Sauza Silver Tequila - Jim Beam Bourbon – Seagram's 7 Whiskey - Cutty Sark Scotch – Mionetto Prosecco - Sterling Sauvignon Blanc – Lost Angel Pinot Noir

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.

SELECTIONS	HOSTED BAR	CASH BAR
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
Eastside Distilling Burnside Bourbon, 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 number of total guests in attendance.
Charges are per person – prices do not include the 22% service charge.

DURATION	BEER, WINE & SODAS	SILVER	GOLD/CORDIALS
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

THE CHAMPAGNE EXPERIENCE PROSECCO, BRUT, ROSÉ, 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 Donuts” \$6 per person



ENHANCEMENTS - DUELING BARS

DUELING WINE BARS OREGON MEETS WASHINGTON

Be a sommelier for the night.
Choose 3 Oregon and 3 Washington wines,
and 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.
Provide a memorable experience for 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

