

# MENU

Spring 2013

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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

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<b>Menu Selections</b>	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.
<b>Buffets</b>	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
<b>Hotel Service/Gratuity Charge</b>	All Food and Beverage charges are subject to: 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.  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.
<b>Guarantees</b>	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.
<b>Linen</b>	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.
<b>Flowers &amp; Décor</b>	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.
<b>Audio Visual</b>	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.
<b>Contracts &amp; Deposits</b>	All events will be considered tentative until the signed contracted and deposit are received. At that time the event will be considered definite.
<b>Function Rooms</b>	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

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<b>classic continental</b>	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	
<b>willamette valley buffet</b> 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	
<b>continental breakfast enhancements</b>	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
<b>stations</b>	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

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<b>continental breakfast</b>	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
<b>morning refresh</b>	freshly brewed coffee – hot breakfast teas – hot chocolate – assorted soft drinks

<b>afternoon refreshments</b>	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
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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

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



## A LA CARTE

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<b>beverages</b>	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	
	<b>baked goods</b>	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		
<b>snacks</b>	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

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

## SANDWICHES

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

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<b>roast beef sandwich</b>	sliced roast beef – caramelized onions – provolone cheese – crisp lettuce dijonaise – freshly baked onion Kaiser roll 25
<b>grilled chicken sandwich</b>	grilled Mediterranean chicken – lettuce – sliced tomato – gouda – sun dried tomato kalamata aoli - foccacia 24
<b>ham &amp; cheese</b>	smoked ham – Tillamook cheddar – lettuce – tomato – whole grain mustard & horseradish spread – marbled rye 24
<b>grilled portobello</b>	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

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

## BUILD A PICNIC TO GO

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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

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**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

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**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

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

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**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  
focaccia - 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

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<b>timbers break</b>	popcorn – licorice – peanuts - cracker jacks - m&m's nachos - ice cream sandwiches assorted sodas - mineral water 13
<b>cookie monster</b>	chocolate chip - peanut butter - white macadamia nut oatmeal raisin - chocolate turtle cookies soft drinks - mineral water - chilled milk freshly brewed coffee – hot teas 9
<b>the harvest break</b>	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
<b>potato chips &amp; dips</b>	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
<b>trail mix break</b>	house made granola dried fruits – pretzels – raisins – candied nuts – spiced nuts vitamin water & Sobe <u>or</u> local sodas & iced teas 12
<b>farmers break</b>	assorted flavored hummus and dips gourmet open faced flatbread grilled with Mediterranean toppings local sodas – iced teas 9



## HORS D' OEUVRES

100 pieces minimum required per each item

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<b>cold hors d' oeuvres</b>	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
<b>hot hors d' oeuvres</b>	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

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<b>local &amp; artisan cheeses platter</b>	local artisan cheeses - mixed nuts - dried fruits – baguettes – crackers \$410 serves 50
<b>marinated &amp; grilled vegetables</b>	with fava bean and garlic hummus \$310 serves 50
<b>fresh market vegetables</b>	spring onion dip \$260 serves 50
<b>warm brie en croute</b>	persimmon jam – walnuts – whole wheat baguettes – water crackers \$260 serves 40
<b>warm spinach &amp; artichoke dip</b>	freshly baked french bread \$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>	bagel crisps – shaved red onion – chopped eggs – capers – cream cheese \$335 serves 50
<b>antipasti display</b>	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

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

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### DINNER SOUPS

choose one soup or salad selection to accompany your dinner entrée

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vegetarian tomato tarragon

English sweet pea

cream of asparagus

chicken noodle

### DINNER SALADS

pick one from each category

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#### 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

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### 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

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### 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

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- 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

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<b>Champagne &amp; Sparkling</b>	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

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### OREGON

<b>Whites</b>	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
<b>Reds</b>	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

<b>Whites</b>	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
<b>Reds</b>	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



<b>White Wines</b>	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
<b>Chardonnay</b>	Parducci, Mendocino County, California	40
	A by Acacia, Central Coast, California	46
	Votre Sante, Chardonnay, Sonoma	49
	Hess, Shirltail Creek Vineyard, Monterey	55
<b>Pinot Noir</b>	Lost Angel, California	39
	Fess Parker, Central Coast	43
	Jargon, California	46
	Buena Vista, Carneros, California	49
	Tangley Oaks, Sonoma Coast	63
<b>Merlot</b>	Wente, Livermore Valley, California	40
	Red Rock, California	44
<b>Cabernet Sauvignon</b>	Parducci, Mendocino County, California <i>committed to sustainable wine growing practices</i>	40
	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
<b>Red Wines</b>	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
<b>House Wines</b>	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		
 <b><u>Oregon Microbrew Experience</u></b>	 5.75	 6.50
Bridgeport India Pale Ale		
Portland Full Sail Amber - Hood River Deschutes		
Mirror Pond Pale Ale - Bend		
 <b><u>Oregon Wine Experience</u></b>		
Cooper Mountain Pinot Gris, Oregon	8.50	9.25
Cooper Mountain Pinot Noir, Oregon	10	10.75
 <b><u>Washington Wine Experience</u></b>		
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.

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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.

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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

