



CATERING MENUS

THE ALLISON INN & SPA



culinary underpinnings.

Our roots sprouted long ago when giant ice dams broke, creating ancient *Lake Allison*. Raging water scoured millions of acres, leaving in its wake rich top soil on the Willamette Valley floor, thus creating one of the most fertile places on earth.

Emerging organically from its surroundings, The Allison is an expression of the bounty of this valley and its changing seasons, of genuine stewardship and hospitality excellence. Our Wine Country Cuisine results in a commitment to these things. We invite you to experience Oregon Wine Country excellence.

GATHER. TASTE. SAVOR.

Breakfast

includes fresh assorted juices, organic regular and decaffeinated coffee, steven smith teamaker® teas and a selection of dairy and non-dairy milks.

ALLISON CONTINENTAL

buffet | 29. per person

sliced seasonal fruit
jory honey yogurt
assorted housemade pastries with butter and preserves

RIBBON RIDGE CONTINENTAL

buffet | 36. per person

sliced seasonal fruit
jory honey yogurt
toaster station with assorted bagels, plain and herbed cream cheeses
smoked salmon with capers, dijon egg salad, pickled red onion and tomato

WELLNESS CONTINENTAL

buffet | 46. per person

sliced seasonal fruit
hard boiled eggs
housemade energy bars

AVOCADO TOAST

with artisan whole grain bread, sliced avocado, calabrian chiles, micro-herbs, sea salt flakes and fresh pepper

BUILD-YOUR-OWN SMOOTHIE BOWLS

with spinach-avocado smoothies, oregon berry smoothies, jory granola, chia seeds, coconut flakes, fresh berries, sliced banana, bee pollen and jory honey

Sweet & Savory Complements

BREAKFAST EGGS

select one | 8. per person

classic scrambled eggs
scrambled eggs with garden herbs
scrambled eggs with melted leeks and mushrooms
vegan tofu scramble with sautéed vegetables
frittata with ham, cheddar and caramelized onions
frittata with spinach and goat cheese

BREAKFAST POTATOES

select one | 6. per person

herb-roasted red potatoes
roasted yukon gold potatoes with peppers and onions
hashed brown potatoes with herbs

BREAKFAST MEATS

select one | 8. per person

applewood-smoked bacon
traditional breakfast sausage
maple-glazed ham
chicken-apple sausage

STEEL-CUT OATMEAL

golden raisins, brown sugar and crushed hazelnuts | 8. per person
add fresh berries | 4. per person

Breakfast, cont.

includes fresh assorted juices, organic regular and decaffeinated coffee, steven smith teamaker® teas and a selection of dairy and non-dairy milks.

YAMHILL SUNRISE BREAKFAST

buffet | 44. per person

sliced seasonal fruit
jory honey yogurt
jory granola
assorted housemade pastries with butter and preserves

(select one)

classic scrambled eggs
scrambled eggs with garden herbs
scrambled eggs with melted leeks and mushrooms
vegan tofu scramble with sautéed vegetables
frittata with ham, cheddar and caramelized onions
frittata with spinach and goat cheese

(select two)

applewood-smoked bacon
traditional breakfast sausage
maple-glazed ham
chicken-apple sausage

(select one)

herb-roasted red potatoes
roasted yukon gold potatoes with peppers and onions
hashed brown potatoes with herbs

Sweet & Savory Complements, cont.

SPECIALTY TOAST

select one | 14. per person

AVOCADO TOAST

with artisan whole grain bread, sliced avocado, calabrian chiles, micro-herbs, sea salt flakes and fresh pepper

SALTED-MAPLE-STRAWBERRY TOAST

with artisan whole grain bread, roasted sunflower seed butter and maple-sea salt strawberries

SMOKED SALMON TOAST

with artisan rye bread, cucumber, radish, dill and crème fraîche

BISCUITS AND GRAVY

select one | 10. per person

BUTTERMILK BISCUITS

with sage-pancetta gravy

BACON-CHEDDAR BISCUITS

with jalapeno-cheddar mornay

CARAMELIZED ONION BISCUITS

with duck confit and huckleberry compote

FRENCH TOAST AND PANCAKES

select one | 14. per person

includes oregon berry compote, whipped butter, chantilly and vermont maple syrup.

bourbon-cinnamon french toast

citrus-buttermilk pancakes

TOASTER STATIONS

select one | pricing below

assorted sliced breads, assorted bagels, plain and herbed cream cheeses, butter and preserves | 8. per person

smoked salmon with assorted bagels, capers, dijon egg salad, pickled red onion and tomato | 16. per person

Brunch

includes fresh assorted juices, organic regular and decaffeinated coffee, steven smith teamaker® teas and a selection of dairy and non-dairy milks.

CHEHALEM MOUNTAIN BRUNCH

buffet | 54. per person, minimum charge for 25 guests

sliced seasonal fruit
jory honey yogurt
jory granola
assorted housemade pastries with butter and preserves

(select one)

classic scrambled eggs
scrambled eggs with garden herbs
scrambled eggs with melted leeks and mushrooms
vegan tofu scramble with sautéed vegetables
frittata with ham, cheddar and caramelized onions
frittata with spinach and goat cheese

(select two)

applewood-smoked bacon
traditional breakfast sausage
maple-glazed ham
chicken-apple sausage

(select one)

herb-roasted red potatoes
roasted yukon gold potatoes with peppers and onions
hashed brown potatoes with herbs

(select one)

bourbon-cinnamon french toast
citrus-buttermilk pancakes
includes oregon berry compote, whipped butter, chantilly and vermont maple syrup

(select one)

baked eggs with prosciutto, fontina and arugula pesto
baked eggs with spinach, summer squash and tomatoes

Sweet & Savory Complements, cont.

SIMPLE

hard-boiled eggs | 32. per dozen
assorted individual yogurts | 5. each
jory honey yogurt | 6. per person
jory granola, yogurt and fresh berry parfait | 8. each
fresh berry-yogurt smoothie | 7. each
jory granola and milk | 7. per person
assorted housemade pastries with butter and preserves | 52. per dozen

HOUSEMADE DONUT HOLES

one dozen minimum per selection | 32. per dozen
maple-bacon
cinnamon-hazelnut
classic glazed vanilla
classic glazed chocolate
glazed strawberry

BENEDICT ACTION STATION

select one | 18. per person
requires an attendant for a fee of 150. per 50 guests.

JORY HAM BENEDICT

with classic hollandaise on pugliese

PULLED PORK BENEDICT

with tabasco hollandaise on cornbread

OMELET ACTION STATION

18. per person
requires an attendant for a fee of 150. per 50 guests.

local farm eggs, sausage, applewood-smoked bacon, ham, mushrooms, spinach, bell peppers, avocado, tomatoes, fines herbes, oregon cheddar and swiss cheese

Brunch, cont.

includes fresh assorted juices, organic regular and decaffeinated coffee, steven smith teamaker® teas and a selection of dairy and non-dairy milks.

THE ALLISON BRUNCH

buffet | 78. per person, minimum charge for 35 guests
action stations require an attendant with a fee of 150.
per station, per 50 guests. designed for one hour of service.

sliced seasonal fruit
housemade biscuits with strawberry-rhubarb jam
smoked salmon on buckwheat blini with crème fraîche and chives

SALADS

garden tomato salad with compressed watermelon and basil
farfalle pasta salad with grilled vegetables, feta and garden herbs
green salad with dried cherries, red onion, roasted hazelnuts,
pecorino and muscatel vinaigrette

LOCAL ARTISAN CHEESES

with roasted hazelnuts, fresh fruit compotes, housemade lavash
and carlton bakery baguette

HUEVOS RANCHEROS

with scrambled eggs, avocado crema, cheddar and pepper jack cheese,
corn tortillas, ranch-style beans and guajillo salsa

CARVING ACTION STATION

with herb-roasted tri-tip

ACCOMPANIMENTS

white corn grits
bacon-braised greens
herb-roasted red potatoes

DESSERTS

seasonal fruit tartelette
strawberry-white chocolate cheesecake
carrot cake with white chocolate ganache
dark chocolate-raspberry torte

Sweet & Savory Complements, cont.

BREAKFAST BOWL STATIONS

BUILD-YOUR-OWN SMOOTHIE BOWLS

16. per person
with spinach-avocado smoothies, oregon berry
smoothies, jory granola, chia seeds, coconut flakes,
fresh berries, sliced banana, bee pollen and jory honey

BUILD-YOUR-OWN YOGURT AND CHIA BOWLS

16. per person
with greek yogurt, dairy-free coconut-chia seed pudding,
seasonal fruit, fresh berries, jory granola, coconut flakes
and toasted almonds

BUILD-YOUR-OWN SAVORY BREAKFAST BOWLS

16. per person
fried rice with egg, sautéed garden vegetables, snap peas,
spinach, micro radish greens, housemade kimchi and
assorted hot sauces

BREAKFAST SANDWICHES AND WRAPS

select one | 10. each

croissant with scrambled egg, ham, brie and
caramelized onion

grilled ciabatta with fried egg, applewood-smoked
bacon, white cheddar and garlic aioli

wrap with chorizo, scrambled egg, roasted
potato, tomatillo verde and cotija

vegetarian wrap with scrambled egg, roasted potato,
onions, peppers, spinach and fire-roasted salsa

Meeting Package

includes all-day organic regular and decaffeinated coffee, steven smith teamaker® teas, a selection of dairy and non-dairy milks and assorted soft drinks.

EXECUTIVE SESSION

package | 120. per person

AUDIO VISUAL

1 - projection screen | 1 - 7000 lumen hd lcd projector |
1 - wireless microphone | 1 - podium | 1 - laser pointer |
1 - post-it flip chart package

CONTINENTAL BREAKFAST

fresh assorted juices
sliced seasonal fruit
jory honey yogurt
jory granola
assorted housemade pastries with butter and preserves
allison trail mix

MORNING BREAK

assorted nutrition bars

LUNCH

please make your selection from one of the following:

ARTISAN TRIO PLATED LUNCH (see page 10 for selections)

ARTISAN TRIO BUFFET LUNCH (see page 10 for selections) - add 6. per person

AFTERNOON BREAK

HOUSEMADE COOKIES (select three types):

oatmeal-cherry-hazelnut
salted brown butter-chocolate chip
strawberry snickerdoodles
gluten-free chocolate-dipped coconut macaroons
classic chocolate-crinkles

Break Packages

TASTE OF HOME

station | 22. per person
tomato soup shooters
mini grilled cheese sandwiches
housemade potato chips
salted brown-butter chocolate chip cookies
assorted soft drinks

WINEMAKER'S WINE-DOWN

station | 25. per person
sliced seasonal fruit
local artisan cheeses with roasted hazelnuts, fresh fruit
compotes, housemade lavash and carlton bakery baguette
fresh garden vegetables with seasonal dips
cugini sparkling grape juice

ALLISON TEA

station | 30. per person
includes steven smith teamaker® teas.
chicken-almond salad on crostini
profiteroles with herbed-goat cheese mousse
cucumber sandwiches with smoked salmon,
watercress and chive crème fraîche
mini scones with chantilly and preserves
gluten-free chocolate-dipped coconut macaroons
lavender-lemon bars
fresh fruit tartelettes

BAKESHOP

station | 20. per person, minimum charge for 10 guests
includes organic regular and decaffeinated coffee
and steven smith teamaker® teas.

MINI CUPCAKES

vanilla bean cupcakes with vanilla buttercream
and valrhona chocolate pearls

citrus cupcakes with lemon curd, toasted meringue
frosting and valrhona chocolate pearls

chocolate devil's food cake cupcakes with mocha
buttercream and valrhona chocolate pearls

Breaks

SWEET

WHOLE SEASONAL FRUIT | 5. per piece

SLICED SEASONAL FRUIT | 14. per person
with jory honey yogurt

BUILD-YOUR-OWN SMOOTHIE BOWLS | 16. per person
with spinach-avocado smoothies, oregon berry smoothies, jory granola, chia seeds, coconut flakes, fresh berries, sliced banana, bee pollen and jory honey

BUILD-YOUR-OWN YOGURT AND CHIA BOWLS | 16. per person
with greek yogurt, dairy-free coconut-chia seed pudding, seasonal fruit, fresh berries, jory granola, coconut flakes and toasted almonds

ASSORTED NUTRITION BARS | 5. each

HOUSEMADE ENERGY BARS | 72. per dozen
with oats, dates, cashews, cranberries, apricots, coconut, almond milk and maple syrup

HOUSEMADE COOKIES | 48. per dozen
(select three types):
oatmeal-cherry-hazelnut
salted brown butter-chocolate chip
strawberry snickerdoodles
gluten-free chocolate-dipped coconut macaroons
classic chocolate-crinkles

ALLISON TRAIL MIX | 39. per pound

MILK CHOCOLATE M&M'S | 18. per pound

PEANUT M&M'S | 18. per pound

HOUSEMADE CHOCOLATE TRUFFLES | 30. per dozen

ALLISON PEPPERMINT PATTIES | 26. per dozen

HAZELNUT BUTTERCRUNCH TOFFEE | 40. per pound

RASPBERRY PÂTE DE FRUIT | 22. per dozen

CHOCOLATE-DIPPED STRAWBERRIES | 30. per dozen

DELUXE ICE CREAM BARS | 74. per dozen

MINI CUPCAKES | 54. per dozen (one dozen minimum order, per selection): vanilla bean, citrus or chocolate

SAVORY

CRUDITÉS | 14. per person
with seasonal vegetables, grilled artisan flatbreads, housemade crackers and dips (select two):
classic hummus
black garlic hummus
roasted tomato hummus
baba ganoush
tyrosalata
green goddess dressing
buttermilk-ranch dressing

CHARRED GARDEN VEGETABLES | 10. per person
with romesco dipping sauce

HOUSEMADE POTATO CHIPS | 7. per person
add french onion dip | 4. per person

TORTILLA CHIPS AND HOUSEMADE SALSA | 8. per person
add guacamole | 6. per person

HOUSEMADE POPCORN
maldon sea salt | 6. per person
bacon-caramel | 8. per person
parmesan-herbed | 9. per person
truffle-sea salt | 9. per person

JORY ROASTED HAZELNUTS | 39. per pound

DELUXE MIXED NUTS | 39. per pound

MINI PRETZELS | 4. per person

MINDFUL MEETING BREAKS.

Refresh tired minds and boost productivity with a 10-minute meditation session, aromatherapy experience or a quick visit to our onsite Chef's Garden. We'll be happy to arrange the details. Please inquire in advance for offerings and availability.

Breaks, cont.

BEVERAGES

BEVERAGE SERVICE

Up to 3 hours | 8. per person, per station

Up to 8 hours | 12. per person, per station

with organic regular and decaffeinated coffee, steven smith teamaker© teas, a selection of dairy and non-dairy milks, and house-filtered still and sparkling water with lime.

TOPO CHICO SPARKLING WATER | 6. each

(charged on consumption)

ASSORTED BREW DOCTOR KOMBUCHA | 8. each

(charged on consumption)

STUMPTOWN COLD BREW COFFEE | 8. each

(charged on consumption)

ASSORTED RUNA NATURAL ENERGY DRINKS | 6. each

(charged on consumption)

CUGINI SPARKLING GRAPE JUICE | 6. each

(charged on consumption)

ASSORTED DRY NATURAL SODAS | 6. each

(charged on consumption)

FEVER TREE GINGER ALE | 6. each

(charged on consumption)

ASSORTED SOFT DRINKS | 5. each

(charged on consumption)

HOUSEMADE ICED TEA | 5. per person

LEMONADE | 5. per person

FRESH ASSORTED JUICES | 6. per person

Specialty Beverages & Stations

CUGINI MOCKTAILS

select one | 8. each, minimum charge for 6 guests

CHEHALEM SUNSET MOCKTAIL

cugini sparkling grape juice over ice with grenadine and amarena cherries

MINT SPARKLER MOCKTAIL

cugini sparkling grape juice over ice with simple syrup and muddled mint

FRESH FRUIT LEMONADES

station | 8. per person, minimum charge for 20 guests

strawberry-basil
blueberry-lavender

HOT CIDER

station | 8. per person, minimum charge for 20 guests

pumpkin-apple with rosemary and candied orange
classic mulled cider

HOT COCOA

station | 8. per person, minimum charge for 20 guests

bittersweet cocoa with maple chantilly
amarena cherry-infused cocoa with housemade
marshmallows

CUGINI SPARKLING GRAPE JUICE.

Made right here in the Willamette Valley from 100% Oregon wine grapes by our friends at Ponzi Vineyards. A portion of the proceeds benefit local children's charities. Non-alcoholic.

Delightful on its own or served over ice with a splash of grenadine. Afternoon mocktails, anyone?

Lunch

ARTISAN TRIO LUNCH

plated | 40. per person

select one salad, up to two sandwiches (*pre-counts required*), and one dessert.

salad and sandwich are plated together and dessert is served buffet-style.

includes iced tea and lemonade.

buffet | 46. per person

select two salads, two sandwiches, and two desserts. perfect for smaller groups

or as a simplified lunch buffet. buffet minimum charge not required.

includes iced tea and lemonade.

GARDEN SALADS

kale caesar salad with garlic croutons and shaved reggiano

heirloom tomato salad with compressed watermelon, aged balsamic and fresh mint

spinach salad with strawberries, fromage blanc, pistachios and strawberry vinaigrette

heirloom greens salad with dried cherries, red onion, roasted hazelnuts, pecorino and muscatel vinaigrette

frisée and arugula salad with shaved prosciutto, candied walnuts, pickled onions and white balsamic emulsion

butter lettuce salad with garden herbs, radish, peas and green goddess dressing

ARTISAN SANDWICHES

COLD

turkey on levain with bacon, avocado, micro-greens and lemon aioli

peppered roast beef on ciabatta with tomatoes, mozzarella and balsamic emulsion

smoked salmon wrap with arugula, rémoulade, fennel and cucumber slaw

salami, coppa and ham on hoagie with provolone, pickled peppers, shaved red onion and garlic aioli

vegetarian marinated summer squash and peppers on focaccia with hazelnut romesco, arugula and herbed ricotta

WARM

reuben with corned beef on rye with gruyère, choucroute and russian dressing

pork belly banh mi on baguette with cilantro, pickled vegetables, jalapeno and caramelized garlic aioli

cubano with house-smoked pork loin and ham on griddled bread with house pickles, dijon and aged swiss

paprika-breaded chicken breast on brioche with pickles, cabbage slaw and caper rémoulade

vegetarian grilled eggplant and tomato confit on ciabatta with za'atar-spiced chickpea purée

DESSERTS

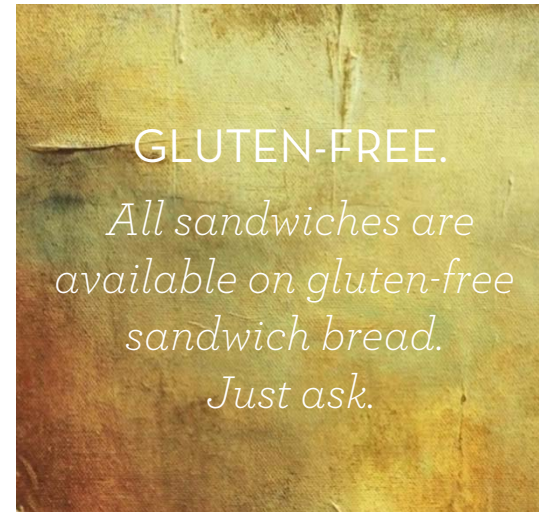
chocolate-hazelnut tart

vanilla bean cheesecake with huckleberry compote

lemon meringue tart with white chocolate ganache and fresh berries

black bottom cake with raspberry compote and chantilly

vanilla bean pot de crème with chantilly and langues de chat cookie



Lunch, cont.

WILLAMETTE VALLEY LUNCH

plated | entrées are priced as a three-course meal. select up to two entrée choices. the higher priced entrée will be charged. includes iced tea, lemonade and artisan breads.

SOUP OR SALAD (select one)

pacific clam chowder

chilled garden pea soup

garden vegetable soup with white lentils

sweet corn chowder with roasted poblano

roasted tomato soup with crème fraîche and basil

kale caesar salad with garlic croutons and shaved reggiano

heirloom tomato salad with compressed watermelon, aged balsamic and fresh mint

spinach salad with strawberries, fromage blanc, pistachios and strawberry vinaigrette

heirloom greens salad with dried cherries, red onion, roasted hazelnuts, pecorino and muscatel vinaigrette

frisée and arugula salad with shaved prosciutto, candied walnuts, pickled onions and white balsamic emulsion

butter lettuce salad with garden herbs, radish, peas and green goddess dressing

ENTRÉES (select up to two, pre-counts required)

GRILLED SALMON | 44. per person

with charred eggplant, white lentils, peperonata and white balsamic vinaigrette

PAN-SEARED HALIBUT | 46. per person

with grilled asparagus, fennel-artichoke hash and beurre blanc

GRILLED ALBACORE NIÇOISE | 42. per person

with hardboiled egg, garden tomatoes, olives, haricots verts and roasted fingerling potatoes

VEGETARIAN SAFFRON RISOTTO | 40. per person

with piquillo peppers, green beans, english peas and fines herbes

DESSERTS (select one)

chocolate-hazelnut tart

vanilla bean cheesecake with huckleberry compote

lemon meringue tart with white chocolate ganache and fresh berries

black bottom cake with raspberry compote and chantilly

vanilla bean pot de crème with chantilly and langues de chat cookie

ENHANCEMENTS.

ADDITIONAL SOUP OR SALAD COURSE

10. per person

SPECIALTY RIEDEL GLASSWARE

4. per glass, additional fee may apply

MAHOGANY CHIAVARI CHAIRS

7. per chair

UPLIGHTING AND AUDIO VISUAL

av menu available upon request.

VEGETARIAN BUCKWHEAT NOODLE SALAD | 40. per person

with housemade kimchi, snap peas, peanut sauce, sprouts, radish and bok choy

VEGETARIAN RICOTTA AGNOLOTTI | 40. per person

with summer squash, red onions, pine nuts and arugula pesto

GRILLED HANGER STEAK | 48. per person

with warm peruvian potato salad and herbed butter

PAN-SEARED CHICKEN BREAST | 42. per person

with white corn grits, braised greens and natural jus

Lunch, cont.

CHEF'S GARDEN LUNCH

buffet | 49. per person

minimum charge for 25 guests applies.
includes iced tea, lemonade and artisan breads.

SOUP

summer melon gazpacho with mint oil

PREPARED SALADS

lentil salad with garden vegetables, chèvre, spiced pumpkin seeds and provençal vinaigrette
garden squash salad with sweet peppers, arugula, mint, basil, honey-yogurt and hazelnut-coriander dust

BUILD-YOUR-OWN SALAD STATION

GARDEN GREENS

(select two)

arugula, baby kale, butter lettuce, heirloom greens, romaine lettuce or spinach

CHEESES

(select three)

white cheddar, smoked gouda, mozzarella, feta, oregon blue cheese or shaved reggiano

WARM PROTEINS

(select two)

herb-roasted chicken breast, pan-seared salmon or grilled tofu

DRESSINGS

(select two)

aged balsamic vinaigrette, muscatel vinaigrette, red wine vinaigrette, honey-tarragon emulsion, herbed-buttermilk dressing, blue cheese dressing or green goddess dressing

INCLUDED ACCOMPANIMENTS

seasonal garden vegetables, tomatoes, cucumbers, carrots, avocado, red onion, micro-greens, hard-boiled eggs, garlic croutons, sunflower seeds and hazelnuts

DESSERTS

fresh fruit tartelettes
vanilla bean cheesecake
oregon berry cobbler
valrhona dark chocolate mousse

Lunch, cont.

SPRINGBROOK DELI LUNCH

buffet | 52. per person
 minimum charge for 25 guests applies.
 includes iced tea and lemonade.

SOUP

seasonal soup

PREPARED SALADS

(select two)

pasta salad with grilled vegetables, arugula and feta
 kale caesar salad with garlic croutons and shaved reggiano
 roasted red potato salad with bacon, whole grain mustard and dill
 quinoa salad with arugula, summer squash, roasted peppers and champagne vinaigrette

BUILD-YOUR-OWN SANDWICH STATION

COLD PROTEINS

(select three)

roast beef
 smoked turkey
 black forest ham
 genoa salami
 grilled tofu

SANDWICH SALADS

(select one)

albacore tuna salad with lemon aioli, pickles and onion
 curried chicken salad with poached sultanas, cashews, butter lettuce and shaved onions
 vegetarian chickpea salad with cucumber, tomato, feta and tahini vinaigrette

CHEESES

swiss, white cheddar, provolone and smoked gouda

INCLUDED ACCOMPANIMENTS

butter lettuce, tomatoes, red onion, housemade pickles and pepperoncinis, assorted artisan breads, mayonnaise, horseradish aioli, whole grain and dijon mustards, and housemade potato chips

DESSERTS

mini s'mores
 hazelnut brownies
 lavender-lemon bars
 raspberry-pistachio bars

Lunch, cont.

SOUTHWEST TABLE LUNCH

buffet | 54. per person

minimum charge for 25 guests applies.

includes iced tea and lemonade.

SOUP

tortilla soup

SALAD

romaine salad with roasted sweet potato and corn, black beans, tomatoes and cilantro-lime dressing

ENTRÉES

(select two)

pork carnitas 'autentico'

guajillo-marinated flat iron steak

achiote chicken fajitas with sautéed onions and peppers

vegetarian fajitas with sautéed garden vegetables and tofu

ACCOMPANIMENTS

refried beans

spanish rice

flour and corn tortillas

pico de gallo

tomatillo salsa

guacamole

tortilla chips

sour cream

cotija cheese

DESSERTS

mexican tea cookies

cinnamon-chocolate tart

vanilla-citrus custard

churros with chocolate sauce and chantilly

Lunch, cont.

MEDITERRANEAN TABLE LUNCH

buffet | 54. per person

minimum charge for 25 guests applies.
includes iced tea and lemonade.

MEZE

garden vegetable minestrone
classic bulgur wheat tabbouleh salad
beet salad with oranges and red onion
shredded carrot salad with coriander-herb dressing
cauliflower salad with castelvetro olives, pine nuts and champagne vinaigrette
classic tortilla española with potatoes, onions and eggs
grilled artisan flatbreads with hummus and tapenade

ENTRÉES

(select two)

oregon rockfish putanesca
grilled lamb and pork kebabs with yogurt sauce
moroccan chicken tagine with apricots and ginger
vegetable and chickpea stew

ACCOMPANIMENTS

braised lentils and pumpkin
rice pilaf with currants and pine nuts
penne arrabiata

DESSERTS

cannolis
amaretti cookies
lemon-olive oil cake with balsamic-roasted grapes
milk chocolate-hazelnut mousse

Lunch, cont.

WINE COUNTRY BOX LUNCH

packaged for your adventures | 42. per person

SALAD

(select one)

pasta salad with basil pesto, sun-dried tomato and pine nuts
roasted red potato salad with bacon, whole grain mustard and dill
assorted seasonal crudités and hummus

COLD ARTISAN SANDWICHES

(select up to two, pre-counts required)

turkey on levain with bacon, avocado, micro-greens and lemon aioli
peppered roast beef on ciabatta with tomatoes, mozzarella and balsamic emulsion
smoked salmon wrap with arugula, rémoulade, fennel and cucumber slaw
salami, coppa and ham on hoagie with provolone, pickled peppers, shaved red onion and garlic aioli
vegetarian marinated summer squash and peppers on focaccia with hazelnut romesco, arugula and herbed ricotta

DESSERT

(select one)

hazelnut brownie
gluten-free chocolate-dipped coconut macaroon
strawberry snickerdoodle cookie

INCLUDED IN EACH BOX

bottled water
whole seasonal fruit
kettle potato chips
eco-friendly cutlery, napkin and wet wipe

EXPLORE.

With internationally-acclaimed wines and over 500 wineries to explore, your Willamette Valley Wine Country adventure awaits. Equestrian, helicopter and hot air balloon tours, olive oil tasting, mushroom foraging, vineyard hikes—*let us know what you have in mind.*

We'll be happy to assist with recommendations.

Reception

HORS D'OEUVRES

tray-passed | 62. per dozen

GARDEN

chickpea fritter with hazelnut romesco
mushroom duxelle tartelette with triple cream brie
oregon goat cheese-pistachio "truffles" with grapes
sweet tomato, basil and 'ciliegine' mozzarella skewers
cauliflower-manchego arancini with red pepper rouille
garden tomato flatbread with fresh basil and olive oil

SEAFOOD

dungeness crab cake with caper aioli
salmon cornet with dill and crème fraîche
ahi tuna poke on wonton crisp with scallion salad
seasonal ceviche with corn salsa on tortilla chip
grilled octopus with chorizo aioli

MEAT

wagyu tartare on crostini with caper relish
moroccan-spiced lamb kebab with harissa aioli
bacon-wrapped dates with marcona almond and balsamic
garlic-ginger beef skewers with thai curry sauce
crispy pork belly with cilantro-carrot slaw and honey aioli
prosciutto and melon skewers

POULTRY

duck prosciutto on lavash with fig marmalade
crispy chicken boudin fritter with pickled pepper aioli
honey-sesame glazed chicken with pickled carrots
foie gras ganache with marionberry compote on brioche
truffled quiche with garden chives
curried chicken salad on cucumber

DISPLAY STATIONS

designed for one hour of service.

SALUMI AND CHARCUTERIE | 22. per person
with prosciutto, sopressata, house-cured olives,
mustards and cornichons

CRUDITÉS | 14. per person
with seasonal vegetables, grilled artisan flatbreads,
housemade crackers, hummus and tyrosalata

FRESH FRUIT | 10. per person
with sliced seasonal fruit and mint

DOMESTIC AND IMPORTED CHEESES | 20. per person
with roasted hazelnuts, dried fruits, grapes and
artisan breads

ARTISAN CHEESE GALLERY | 30. per person
with assorted pacific northwest rare, classic and
artisanal farm cheeses, marcona almonds, dried fruits,
grapes, artisan breads, fruit compotes and jams

PACIFIC NORTHWEST ICED SEAFOOD | 74. per dozen
minimum order of one dozen.
with poached prawns, crab legs, seasonal ceviche and
oysters on the half shell with housemade cocktail sauce,
mignonettes, assorted hot sauces and lemon wedges

OYSTERS ON THE HALF-SHELL | 72. per dozen
minimum order of one dozen.
with classic cocktail sauce, mignonette, assorted hot
sauces and lemon wedges

Reception, cont.

CHEF-ATTENDED ACTION STATIONS

action stations are designed for one hour of service.
150. action station attendant fee per 50 guests applies.
chef attendant may be eliminated to create
buffet-style stations, if desired.

CEDAR PLANK SALMON STATION

26. per person | *minimum charge for 20 guests.*
with tarragon dijon and artisan rolls

ROASTED ROSEMARY-GARLIC LAMB STATION

22. per person | *minimum charge for 30 guests.*
with roasted mushrooms, pinot noir jus and focaccia

WOOD-GRILLED BEEF TENDERLOIN STATION

28. per person | *minimum charge for 30 guests.*
with caramelized fennel and onion, beef jus, horseradish
cream and artisan rolls

PASTA STATION

32. per person | *minimum charge for 20 guests.*
includes housemade focaccia.

(select three)

HAND-ROLLED PASTA

with prawns, sun-dried tomatoes, spinach and olive oil

VEGETARIAN ORECCHIETTE POMODORO

with garden tomatoes, garlic and basil

VEGETARIAN FARFALLE WITH WILD MUSHROOMS

with herbs and truffle crema

PENNE WITH GRILLED CHICKEN

with roasted red bell peppers and vodka sauce

Reception, cont.

WINE COUNTRY TASTING

Experience a taste of Oregon Wine Country with local food and wine pairings. Perfect for casual heavy hors d'oeuvre receptions, stations include wine tasting notes for a walk-around, self-guided experience.

*select four stations | 88. per person
each additional station | 22. per person
wines are priced per bottle and charged on consumption.*

SPARKLING WINE STATION

FOOD PAIRING

smoked salmon with chive
crème fraîche on lavosh

WINE PAIRING (select one)

ARGYLE BRUT | 60.
TRISAETUM PASHEY "BLANC DE BLANCS" | 80.
ROCO WINERY "RMS" BRUT | 120.

PINOT NOIR STATION

FOOD PAIRING

rosemary-garlic lamb with roasted
mushrooms, pinot noir jus and focaccia

WINE PAIRING (select one)

AUSTIN KNOLL PINOT NOIR | 72.
BETHEL HEIGHTS "ESTATE" PINOT NOIR | 78.
ARCHERY SUMMIT PINOT NOIR | 88.

PINOT GRIS STATION

FOOD PAIRING

chèvre mousse profiterole
with roasted beet-citrus relish

WINE PAIRING (select one)

AUSTIN KNOLL PINOT GRIS | 44.
PONZI VINEYARDS OLD VINE PINOT GRIS | 85.

SYRAH STATION

FOOD PAIRING

new york strip with peppercorn-bordelaise
and fresh horseradish potato croquette

WINE PAIRING (select one)

QUADY NORTH SYRAH | 58.
BIG TABLE FARM SYRAH | 108.

CHARDONNAY STATION

FOOD PAIRING

pan-fried dungeness crab cake
with caper-mustard aioli

WINE PAIRING (select one)

ADELSHEIM CHARDONNAY | 54.
THE EYRIE VINEYARDS CHARDONNAY | 68.
GRAN MORAINÉ CHARDONNAY | 95.

DESSERT STATION

lemon tartelette
vanilla bean pot de crème
valrhona chocolate mousse
local blue cheese
seasonal fruit tartelette

Reception, cont.

ALLISON SWEET TABLE

*buffet | 44. per person
minimum charge for 35 guests.*

MINI PASTRY TARTS

(select two)
seasonal fruit
chocolate caramel
lemon meringue
white chocolate mousse
passion fruit
banana cream
dulce de leche

ASSORTED HOUSEMADE PETIT FOURS

(select two)
linzer bars
assorted french macarons
gluten-free chocolate-dipped coconut macaroons
mexican wedding cookies
hazelnut brownies
assorted housemade cookies

PETITS GÂTEAUX

(select three)
opera torte
raspberry-almond mousse
hazelnut pound cake
miniature vanilla bean cheesecakes
espresso turtle torte
carrot cake with white chocolate ganache
classic tiramisu
chocolate-hazelnut torte
german chocolate cake
lemon-poppy seed cake

INCLUDED CONFECTIONS

raspberry pâte de fruit
housemade chocolate truffles

Dinner

includes organic regular and decaffeinated coffee, steven smith teamaker© teas and artisan breads.

WILLAMETTE VALLEY DINNER

plated | entrées are priced as a three-course meal. select up to two entrée choices. the higher priced entrée will be charged.

SOUP OR SALAD (select one)

roasted heirloom tomato-fennel soup

chilled garden pea soup with wood-fired rock shrimp

shellfish bisque with herbed-crostini and tarragon oil

potato-leek soup with truffle oil and fried leeks

caesar salad with garlic croutons and shaved reggiano

heirloom tomato salad with garden greens, herbed ricotta, fresh basil and white balsamic emulsion

arugula salad with prosciutto, pickled pear, toasted pine nuts and honey-citrus vinaigrette

spinach salad with oregon blue cheese, roasted hazelnuts, strawberries, candied bacon and strawberry vinaigrette

heirloom greens salad with dried cherries, red onion, roasted hazelnuts, pecorino and muscatel vinaigrette

ENTRÉES (select up to two, pre-counts required)

CORIANDER-ESPELETTE-DUSTED SALMON | 67. per person
with summer squash, blistered garden peppers
and tomato marmalade

SAUTÉED HALIBUT | 78. per person
with crispy pancetta, olives, quinoa and wilted spinach

GARDEN VEGETABLE PAELLA | 63. per person
with piquillo peppers, english peas, spring onions,
artichokes and fines herbes

SLOW-ROASTED PORK LOIN | 65. per person
with apple-cabbage choucroute, spaetzle and
housemade mustard

DESSERT (select one)

dark chocolate torte with chantilly and fresh berries

butterscotch budino with langues de chat cookie

huckleberry tart with caramel and chantilly

vanilla bean pot de crème with english shortbread

chef's special dessert trio (add 6. per person)

GRILLED NEW YORK STRIP LOIN | 74. per person
with charred asparagus, peruvian potato salad
and beef jus

GRILLED BEEF TENDERLOIN | 88. per person
with roasted yukon potatoes, garden carrots
and foraged mushroom bordelaise

PAN-SEARED OREGON LAMB | 86. per person
with white lentils, peperonata, cucumber-tomato slaw
and charred eggplant purée

HERB-SEARED CHICKEN BREAST | 64. per person
with braised greens, popcorn grits and natural jus

GRILLED FILET MIGNON & KING SALMON DUO | 110. per person
with whipped potatoes, spinach, braised cipollini
and port reduction

ENHANCEMENTS.

ADDITIONAL SOUP OR SALAD COURSE
16. per person

SPECIALTY RIEDEL GLASSWARE
4. per glass, additional fee may apply

MAHOGANY CHIAVARI CHAIRS
7. per chair

UPLIGHTING AND AUDIO VISUAL
av menu available upon request.

Dinner, cont.

includes organic regular and decaffeinated coffee, steven smith teamaker© teas and artisan breads.

FOUR-COURSE A LA CARTE

plated, choice of two entrées | 118. per person

plated, choice of three entrées | 136. per person

soup and salad courses must be pre-selected.

menu accommodates a maximum of 35 guests.

SOUP (pre-select one)

roasted heirloom tomato-fennel soup

chilled garden pea soup with wood-fired rock shrimp

shellfish bisque with herbed-crostini and tarragon oil

potato-leek soup with truffle oil and fried leeks

SALAD (pre-select one)

caesar salad with garlic croutons and shaved reggiano

heirloom tomato salad with garden greens, herbed ricotta, fresh basil and white balsamic emulsion

arugula salad with prosciutto, pickled pear, toasted pine nuts and honey-citrus vinaigrette

spinach salad with oregon blue cheese, roasted hazelnuts, strawberries, candied bacon and strawberry vinaigrette

heirloom greens salad with dried cherries, red onion, roasted hazelnuts, pecorino and muscatel vinaigrette

ENTRÉES (choice of, determined table-side)

SAUTÉED HALIBUT

with mascarpone polenta, tomato-olive compote

and chervil vinaigrette

GRILLED BEEF TENDERLOIN

with buttermilk-yukon potatoes, grilled broccolini, charred scallions

and horseradish beurre blanc

HERB-ROASTED CHICKEN

with hen-of-the-wood mushroom tart, roasted asparagus, manchego,

fines herbes jus and frisée-radish salad

DESSERT

pastry chef's dessert trio

No pre-counts? No problem.
Perfect for those intimate board dinners or casual gatherings, our Four-Course A La Carte Menu offers an elevated dining experience and stress-free planning.

PINOT WISDOM.

"The best Oregon pinots possess what might be called a complex and quiet compellingness. They are rarely (if ever) dense, alcoholic blockbusters. Instead, the best of them offer a unique richness of supple fruit, without the weight—the kind of pinot noir that would make a burgundian monk genuflect."

KAREN MACNEIL, THE WINE BIBLE

Dinner, cont.

RIBBON RIDGE DINNER

buffet | 98. per person

minimum charge for 25 guests applies.

includes organic regular and decaffeinated coffee,
steven smith teamaker© teas and artisan breads.

SALADS

kale caesar salad with garlic croutons and shaved reggiano
baby beet salad with blueberries, garden greens, chèvre, candied hazelnuts and banyuls vinaigrette
quinoa salad with arugula, summer squash, roasted peppers and champagne vinaigrette

ENTRÉES

pan-roasted salmon with coriander-espelette rub and sautéed greens
grilled heritage pork loin with roasted onions, fennel and oregon cherry compote

ACCOMPANIMENTS

wood-fired summer vegetables
grilled broccolini with romesco and manchego
mascarpone polenta

DESSERTS

marionberry-almond tartelette
strawberry-mascarpone cheesecake
assorted petite cookies
chocolate truffles

SOMMELIER-RECOMMENDED WINES FROM RIBBON RIDGE WINERIES

optional | charged on consumption

TRISAETUM PASHEY "BLANC DE BLANCS" EXTRA BRUT | 80. per bottle

PATRICIA GREEN CELLARS ESTATE SAUVIGNON BLANC | 60. per bottle

FLÂNEUR FLANERIE VINEYARD PINOT NOIR | 112. per bottle

PINOT WISDOM.

"(Ribbon Ridge pinot noirs) are one of the more tannically-structured in the Willamette Valley. With flavors focused around red fruit and loamy earth characteristics, the tannins and acid are always pronounced, which is similar to what you find in Burgundy. (...) It's that tension that personifies the 'iron fist in a velvet glove' that makes great pinot noir."

MARCUS GOODFELLOW, MATELLO (AMERICAN WINERY GUIDE)

Dinner, cont.

DUNDEE HILLS DINNER

buffet | 100. per person

minimum charge for 25 guests applies.

includes organic regular and decaffeinated coffee
and steven smith teamaker© teas.

SALADS

savoy cabbage-fennel slaw with honey-tarragon dressing
arugula salad with oregon strawberries, briar rose feta, marcona almonds and white balsamic emulsion
heirloom tomato salad with compressed watermelon, urfa biber, holy basil and verjus vinaigrette

ENTRÉES

garlic and herb-roasted chicken breast
sous vide boneless wagyu short ribs with huckleberry jus

ACCOMPANIMENTS

braised summer squash, corn and romano beans with herbed ricotta
salt-roasted potato salad with housemade bacon and wholegrain mustard emulsion
biscuits and corn muffins with honey butter
smoky baked beans

DESSERTS

bourbon-pecan tartelettes
strawberry-grand marnier tartelettes
raspberry-peach crisp with hazelnut streusel and chantilly
milk chocolate-caramel pudding

SOMMELIER-RECOMMENDED WINES FROM DUNDEE HILLS WINERIES

optional | charged on consumption

THE EYRIE VINEYARDS DUNDEE HILLS CHARDONNAY | 68. per bottle

ARCHERY SUMMIT DUNDEE HILLS PINOT NOIR | 88. per bottle

DOMAINE SERENE EVANSTAD RESERVE PINOT NOIR | 160. per bottle

PINOT WISDOM.

"Wine, especially pinot noir wine, is all about place. Plant a pinot vine here and it will taste one way, plant it over there and it will taste a different way. Plant it in the Dundee Hills of Oregon's Willamette Valley, and it will likely taste of silky red cherries or raspberries with a touch of autumn-dewed forest floor and a smidgen of mysterious minerality."

COLE DANEHOWER, PORT OF PORTLAND MAGAZINE, VOL. 6

Dinner, cont.

CHEHALEM MOUNTAINS DINNER

buffet | 110. per person

minimum charge for 25 guests applies.

includes organic regular and decaffeinated coffee,
steven smith teamaker© teas and artisan breads.

SALADS

stone fruit salad with burrata, garden herbs and 20yr balsamic
garden cucumber salad with nasturtium, crème fraîche, spiced pepitas and maldon sea salt
heirloom greens salad with dried cherries, red onion, roasted hazelnuts, pecorino and muscatel vinaigrette

ENTRÉES

pan-seared halibut with chicories and lemon beurre blanc
grilled beef tenderloin with bordelaise and sautéed garden greens

ACCOMPANIMENTS

grilled asparagus
roasted carrots with garden herbs and candied pecans
brown butter-chive whipped potatoes

DESSERTS

oregon berry shortcake with chantilly
chocolate-hazelnut torte with raspberries
vanilla bean pot de crème with english shortbread
apricot-frangipane tart

SOMMELIER-RECOMMENDED WINES FROM CHEHALEM MOUNTAINS WINERIES

optional | charged on consumption

ADELSHEIM CHARDONNAY | 54. per bottle

PONZI VINEYARDS OLD VINE PINOT GRIS | 85. per bottle

AUSTIN KNOLL PINOT NOIR | 72. per bottle

PINOT WISDOM.

"In winemaking we are given the opportunity to make something truly unique each year. Every wine is an expression of that place, that vintage, that moment in time—those singular factors that define what it means to make wine in the Chehalem Mountains."

GINA HENNEN, ADELSHEIM

Beverages

HOSTED BAR

all beverages are charged on consumption. one bar per 75 guests required. bar setup fee of 125. per bar applies.

(select bar)

DELUXE BAR | 12. per drink

tito's vodka

tanqueray gin

bacardi rum

el jimador tequila

bulleit whiskey

dewar's scotch

PREMIUM BAR | 14. per drink

ketel one vodka

bombay sapphire gin

below deck rum

hornitos tequila

maker's mark whiskey

johnnie walker black label scotch

ARTISAN BAR | 16. per drink

medoyeff vodka

aria portland gin

mount gay rum

patrón tequila

knob creek whiskey

glenlivet 12yr scotch

LOCAL ARTISAN BAR | 17. per drink

newberg ewing young vodka

portland aviation gin

corvallis 4 spirits silver rum

house-infused tequila

portland bull run whiskey

hood river mccarthy's single malt whiskey

ALL HOSTED BARS INCLUDE

CUSTOM WINE SELECTIONS (see wine list for details)

ASSORTED BEER | 7. each

ASSORTED SOFT DRINKS | 5. each

FRESH ASSORTED JUICES | 6. each

SPECIALTY BARS

all beverages are charged on consumption unless otherwise noted. one bar per 75 guests required. bar setup fee of 125. per bar applies.

MOJITO BAR | 16. per drink

(select two)

CLASSIC

BLACKBERRY-MINT

COCONUT-LIME

BLUEBERRY-BASIL

SANGRIA BAR | 14. per drink

minimum charge for 20 guests, per selection.

(select one or two)

MANGO-PEACH WHITE WINE

BLOOD ORANGE-POMEGRANATE RED WINE

BRUNCH COCKTAILS BAR | 14. per drink

(select two)

APEROL SPRITZ

BELLINIS

BLOODY MARYS

MIMOSAS

BIG LITTLE DETAILS.

Sometimes that extra special touch is a signature drink you know everyone'll love, a seasonally-inspired cocktail or even a mocktail for your health-conscious guests. Please inquire for seasonal offerings and custom options. We've got you covered.

Beverages, cont.

WINE LIST

prices are per bottle | wines charged on consumption.
additional selections available. minimum purchase may apply.

OREGON SPARKLING AND STILL ROSÉ

- 001 ARGYLE BRUT | 60.
- 002 ROCO WINERY "RMS" BRUT | 120.
- 003 TRISAETUM PASHEY "BLANC DE BLANCS" EXTRA BRUT | 80.
- 004 DOMAINE SERENE "R" ROSÉ | 80.
- 007 ROTATING OREGON ROSÉ | *please inquire for details.*

OREGON CHARDONNAY

- 010 ADELSHEIM WV CHARDONNAY | 54.
- 011 BERGSTRÖM "SIGRID" WV CHARDONNAY | 224.
- 012 THE EYRIE VINEYARDS DUNDEE HILLS CHARDONNAY | 68.
- 013 GRAN MORAINÉ YAMHILL-CARLTON CHARDONNAY | 95.
- 014 LINGUA FRANCA PIED DE COLLINE CHARDONNAY | 72.
- 015 PIKE ROAD WV CHARDONNAY | 45.
- 016 WILLAKENZIE ESTATE WV CHARDONNAY | 82.

VARIOUS OREGON WHITES

- 020 LOVE & SQUALOR SUNNYSIDE VINEYARD RIESLING | 56.
- 021 WILLAKENZIE ESTATE YAMHILL-CARLTON PINOT BLANC | 60.
- 022 AUSTIN KNOLL CHEHALEM MOUNTAINS PINOT GRIS | 44.
- 023 PONZI VINEYARDS OLD VINE WV PINOT GRIS | 85.
- 024 PATRICIA GREEN CELLARS ESTATE SAUVIGNON BLANC | 60.
- 025 J.K.CARRIERE "GLASS" WV WHITE PINOT NOIR | 58.

OREGON PINOT NOIR

- 030 ARCHERY SUMMIT DUNDEE HILLS PINOT NOIR | 88.
- 031 AUSTIN KNOLL CHEHALEM MOUNTAINS PINOT NOIR | 72.
- 032 BERGSTRÖM "GREGORY RANCH" PINOT NOIR | 132.
- 033 BETHEL HEIGHTS "ESTATE" EOLA-AMITY PINOT NOIR | 78.
- 034 CHEHALEM "THREE VINEYARDS" PINOT NOIR | 58.
- 035 FLÂNEUR FLANERIE VINEYARD PINOT NOIR | 112.
- 036 J.K.CARRIERE "PROVOCATEUR" PINOT NOIR | 68.
- 037 LINGUA FRANCA PIED DE COLLINE PINOT NOIR | 74.
- 038 SOTER NORTH VALLEY VINEYARDS "RESERVE" PINOT NOIR | 129.

VARIOUS PACIFIC NORTHWEST REDS

- 040 ALEXANDRIA NICOLE "A SQUARED" BOHEMIAN BLEND (HORSE HEAVEN HILLS) | 56.

With an award-winning wine list, our cellar is home to over 700 extraordinary labels. Mostly rare or small-production, quantities are often limited.

To ensure availability and proper quantities, we've curated an exceptional collection just with groups in mind.

- 041 BIG TABLE FARM SYRAH (ROGUE VALLEY) | 108.
- 042 BERGEVIN LANE "MOONSPELL" CABERNET SAUVIGNON (COLUMBIA VALLEY) | 76.
- 043 HILLCREST VINEYARD TEMPRANILLO (UMPUA VALLEY) | 60.
- 044 NATALIE'S ESTATE "THE PINES" MERLOT (COLUMBIA VALLEY) | 64.
- 045 QUADY NORTH SYRAH (ROGUE VALLEY) | 58.

CHAMPAGNE, GLOBAL SPARKLING AND STILL ROSÉ

- 050 HENRIOT MILLÉSIMÉ CHAMPAGNE | 100.
- 051 TAITTINGER CHAMPAGNE | 92.
- 052 VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE BRUT | 114.
- 053 PIZZOLATO FIELDS PROSECCO BRUT | 40.
- 054 BISSON CILIEGIOLO ROSATO | 56.
- 055 BY.OTT CÔTES DE PROVENCE ROSÉ | 56.

BURGUNDY, DOMESTIC AND GLOBAL WHITES

- 060 LES TOURELLES DE LA CRÉE MONTAGNY PREMIER CRU CHARDONNAY (BURGUNDY) | 62.
- 061 HOOK & LADDER CHARDONNAY (RUSSIAN RIVER) | 58.
- 062 PAUL HOBBS CHARDONNAY (RUSSIAN RIVER) | 120.
- 063 STAG'S LEAP CHARDONNAY (NAPA VALLEY) | 64.
- 064 CHATEAU STE. MICHELLE EROICA RIESLING (COLUMBIA VALLEY) | 46.
- 065 CIECK "ERBALUCE" ERBALUCE DI CALUSO (PIEDMONT) | 45.
- 066 JULES TAYLOR SAUVIGNON BLANC (MARLBOROUGH) | 42.
- 067 VILLA WOLF DR LOOSEN DRY RIESLING (MOSEL) | 46.

BURGUNDY, DOMESTIC AND GLOBAL REDS

- 070 LOUIS LATOUR BOURGOGNE PINOT NOIR (BURGUNDY) | 68.
- 071 ROUTESTOCK CABERNET SAUVIGNON (NAPA VALLEY) | 64.
- 072 PAUL HOBBS PINOT NOIR (RUSSIAN RIVER) | 136.
- 073 PEACHY CANYON WESTSIDE ZINFANDEL (PASO ROBLES) | 58.
- 074 CATENA LUNLUNTA MALBEC (MENDOZA) | 60.

General Info

FOOD AND BEVERAGE

The Allison Inn & Spa is the sole provider of all food and beverage served in the event space.

Exceptions may apply, subject to applicable fees. Please contact your Sales & Catering Manager for prior written approval.

GUARANTEE

Your final guaranteed guest count must be provided to your Sales & Catering Manager no later than 7 business days prior to your first scheduled event and is not subject to reduction. If your final guarantee is not provided by the due date, the estimated attendance noted on the Banquet Event Order will serve as your guarantee. Our Culinary Team will over-prepare for a 3% increase in attendance above your guarantee and you will be charged for your guarantee or actual attendance, whichever is greater.

SERVICE CHARGE

All food, beverage and audio visual prices are subject to a 23% service charge.

DIETARY REQUESTS

Our Culinary Team is happy to provide menu substitutions for guests with dietary distinctions and allergies. Menu substitutions will be accommodated based on the guest's specific needs as "chef's-choice". Please notify your Sales & Catering Manager of guest dietary requirements no later than 7 business days prior to your first scheduled event.

NON-SMOKING POLICY

As part of our LEED Certification, The Allison Inn & Spa is a smoke-free property. Smoking is not permitted within the hotel or anywhere on hotel grounds. Please notify your guests in advance of our eco-friendly policy.

VENDORS

The Allison Inn & Spa does not employ florists, musicians, officiants, etc. All vendors must be pre-approved by your Sales & Catering Manager. Vendors are required to sign our Vendor Responsibility Agreement and provide proof of liability insurance. Our Preferred Vendor List is available upon request.

DAMAGES

The Allison Inn & Spa is not responsible for damage or loss of any merchandise or articles brought onto premises or for any item left unattended. The Allison Inn & Spa reserves the right to inspect and control all events. Liability for damages to the premises will be charged accordingly. The host of the function is held responsible for personal property or equipment brought onto premises.

AUDIO VISUAL

A full range of state-of-the-art audio visual equipment and services are available through our in-house provider. Please inquire with your Sales & Catering Manager for details.

ITEMS INCLUDED WITH YOUR EVENT

Garnier-Thiebaut/Rivolta
Carmignani Linens and Napkins
Flatware, Glassware and China
Votives for Dinner Tables

AVAILABLE UPON REQUEST,
BASED ON AVAILABILITY
Table Numbers and Stands
Oak Parquet Dance Floor
Stage Risers

COVER PAGE ARTWORK: James Frey, *Terroir No. 7*