OUR APPROACH

The Northwest is a place where we still mostly eat & drink what we grow, pick, forage, raise, hunt, gather, fish, crush, distill, vinify & brew. It’s a way of life that promotes health & longevity. Come join us and explore what the Native American Tribes of the Northwest have long know.

In addition to a strong local approach to food, the Red Lion on the River is dedicated to preserving our environment. We pride ourselves on our commitment to being a green hotel & managing the reuse & recycling of all products that we purchase. Our kitchen is committed to being good stewards of the region, supporting local farms & suppliers, while utilizing sustainable practices in the purchase & preparation of products.

We consistently divert over 60 percent of all waste from landfills & have a strict green purchasing practice to ensure we do our part.

We use the finest ingredients from the following local farms & purveyors:

- Willamette Valley Farm Fresh Eggs
- Willamette Valley Potatoes
- Washington & Hood River Pears
- Tillamook Brand Cheeses
- Carlton Farms Pork
- Walla Walla Onions
- Hermiston Watermelon
- Hazelnuts from Evonuk Farms
- Oats & Grains from Bob’s Red Mill
- SP Breakfast Bratwurst
- SP Chicken Apple Sausage
- Northwest Wild Steelhead

No event would be complete without thoughtfully-created, artfully-presented delicacies & entrées. Our expert Portland catering team is prepared to ply your guests with the most seasonally fresh & local farm to table options, whether you are planning a breakfast meeting for 10, a banquet for 200 or a convention for 1000 in our Portland event venues. We will work with you to design the perfect catering menu, bringing offerings for every palate to the table.

Executive Chef Lorenzo Gonsalves

The self-taught culinary genius behind the extraordinary food that you will experience during a banquet or special event at the Red Lion Hotel, Chef Gonsalves has brought a fresh new vision with a classic Pacific Northwest flair to our special events & restaurant. As much as his family cultivated his passion for food, Chef Gonsalves strives to cultivate that same passion in his staff each day. He finds inspiration in the opportunity to create an artful, approachable, elevated dining experience for every palate using the local Pacific Northwest bounty as his canvas. His love of “pure, simple, clean food” is shaped by his passion to provide an honest Pacific Northwest culinary adventure in every meal.

Your Red Lion Hotel on the River Sales & Catering Team: Lorenzo Gonsalves | Executive Chef

Linda McCaffrey | Director of Convention Services

Lisa Going-Green | Director of Catering

Cara Jamison | Director of Food & Beverage
CONTINENTAL BREAKFAST SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one hour. We kindly request a minimum of 10 guests.

COLUMBIA RIVER 🍋 18
- selection of warm danish, coffee cake, breakfast bread
- chilled orange, apple, cranberry juices
- fresh fruit display, seasonal berries
- regular, decaf coffee, stash herbal teas, enhanced with torani syrups

HEALTHY CHOICE 🍋 20
- bob’s red mill oatmeal, raisins, dried cranberries, brown sugar, milk ☺️🍋
- toaster station: bagels, cream cheese, peanut butter
- fresh fruit display, seasonal berries
- yogurt, honey granola
- chilled orange, apple, cranberry juices
- regular, decaf coffee, stash herbal teas, enhanced with torani syrups

MULTNOMAH FALLS 22
- bob’s red mill oatmeal, raisins, dried cranberries, brown sugar, milk ☺️🍋
- breakfast sandwiches: ham with swiss, vegetarian with muenster
- fresh fruit display, seasonal berries
- chilled orange, apple, cranberry juices
- regular, decaf coffee, stash herbal teas, enhanced with torani syrups

BRIDGETOWN 24
- house smoked wild columbia river salmon, pita
- toaster station, bagels, cream cheese, peanut butter, butter
- create your own yogurt parfait: honey granola, vanilla yogurt, seasonal fruit, berries ☺️🍋
- baked goods to include chef’s daily variety of danish pastries, muffins, croissants ✔️
- chilled orange, apple, cranberry juices
- regular & decaf coffee & stash herbal teas, enhanced with torani syrups

enhanced options
- minimum of 25 guests

COLD CEREAL DISPLAY 🍳 6
- cheerios, raisin bran, whole grain total cinnamon nut crunch, honey nut crunch, 2% milk, almond milk, blueberries, strawberries, sun dried cranberries, candied nuts

*omelet action station 🥖 8
- bacon, ham, turkey, bay shrimp, spinach, mushrooms, peppers, onions, cheddar cheese, tomatoes
- action stations require a uniformed chef @ $125

BUILD YOUR OWN BURRITO BAR 🍳 7
- scrambled eggs, chorizo, soy chorizo, flour tortillas, sour cream, jack cheese, salsa

BREAKFAST SANDWICHES select two 🍳 6
- ham with swiss, vegetarian with muenster, sausage with cheddar

*Gluten-free ☺️, dairy free 🥛, vegan 🍳, vegetarian ✔️, *can be prepared gluten free/vegan

Sept2019

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness
BREAKFAST BUFFET SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one hour. We kindly request a minimum of 25 guests.

THE ISLAND  26  (hungry for more? each additional selection 2 per person)

Includes fruit display with seasonal berries, chilled orange, apple & cranberry juices, regular, decaf coffee, stash herbal teas, enhanced with torani syrups.

select two

BREAKFAST BREADS  
- danish
- muffins
- breakfast breads
- cinnamon rolls, cream cheese icing
- toast station, white & wheat breads, english muffins, gluten-free bread, butter, jam
- donuts

select one

ENTRÉES
- scrambled eggs, fontina, chives
- vegetable quiche, asparagus, spinach, peppers, onions, white cheddar
- orange custard brioche french toast, powdered sugar, grand marnier syrup, butter
- bacon mushroom frittata, leeks, provolone cheese

select one

BREAKFAST MEAT
- dailey’s honey cured bacon
- chicken apple sausage
- pork sausage links
- applewood smoked ham
- sausage gravy, buttermilk biscuits

select one

SIDES
- *fingerling potatoes, caramelized onions
- adobo roasted red potatoes
- bob’s red mill oatmeal, raisins, dried cranberries, brown sugar, milk
- *yukon gold hash browns, green onions
- cheese grits

Gluten-free  dairy free  vegan  vegetarian  *can be prepared gluten free/vegan

Sept 2019

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness
**A LA CARTE SELECTIONS**

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are subject to 23% service charge.

### EACH

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>hard cooked eggs</td>
<td>2</td>
</tr>
<tr>
<td>assorted sunshine dairy yogurt</td>
<td>3</td>
</tr>
<tr>
<td>create your own yogurt parfait, honey granola, vanilla yogurt, seasonal berries</td>
<td>5</td>
</tr>
<tr>
<td>tim’s assorted potato chips</td>
<td>3</td>
</tr>
<tr>
<td>whole fruit</td>
<td>2</td>
</tr>
<tr>
<td>ice cream bars, frozen juice bars</td>
<td>3.50</td>
</tr>
<tr>
<td>granola bar</td>
<td>3</td>
</tr>
<tr>
<td>juice, soda, bottled water, coconut water</td>
<td>4</td>
</tr>
<tr>
<td>izzie sparkling juice</td>
<td>4.50</td>
</tr>
<tr>
<td>rockstar energy drink</td>
<td>5</td>
</tr>
<tr>
<td>assorted breakfast sandwiches: ham with swiss, vegetarian with muenster, sausage with cheddar</td>
<td>6</td>
</tr>
<tr>
<td>rice krispies treats</td>
<td>2.50</td>
</tr>
</tbody>
</table>

### BY THE DOZEN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>marsee bakery bagels, cream cheese, peanut butter</td>
<td>40</td>
</tr>
<tr>
<td>warm croissants, butter, jam</td>
<td>38</td>
</tr>
<tr>
<td>fresh baked cookies or assorted brownies</td>
<td>40</td>
</tr>
<tr>
<td>assorted mini desserts</td>
<td>48</td>
</tr>
<tr>
<td>chocolate dipped strawberries (in season)</td>
<td>50</td>
</tr>
<tr>
<td>cupcakes</td>
<td>40</td>
</tr>
<tr>
<td>cinnamon rolls, cream cheese icing</td>
<td>36</td>
</tr>
<tr>
<td>assorted muffins, danish</td>
<td>38</td>
</tr>
<tr>
<td>gluten free pastries</td>
<td>47</td>
</tr>
<tr>
<td>donuts</td>
<td>40</td>
</tr>
</tbody>
</table>

### BY THE GALLON

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>regular, decaf coffee, stash herbal tea, assorted torani syrups</td>
<td>57</td>
</tr>
<tr>
<td>iced tea</td>
<td>38</td>
</tr>
<tr>
<td>lemonade</td>
<td>42</td>
</tr>
<tr>
<td>strawberry lemonade</td>
<td>44</td>
</tr>
<tr>
<td>hot chocolate</td>
<td>36</td>
</tr>
<tr>
<td>hot apple cider</td>
<td>36</td>
</tr>
<tr>
<td>milk</td>
<td>18</td>
</tr>
<tr>
<td>fruit punch</td>
<td>38</td>
</tr>
<tr>
<td>fruit juice: cranberry, orange, pineapple, tomato, apple</td>
<td>25</td>
</tr>
</tbody>
</table>

### FRESH JUICE BAR (per person)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>naked juice: carrot, green machine</td>
<td>5</td>
</tr>
</tbody>
</table>
PLATED BREAKFAST SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Please select one options to serve to your guests. Selections are per person & are subject to 23% service charge. Decaf coffee & stash herbal tea upon request.

HAYDEN ISLAND SCRAMBLE 22
- cage-free scrambled eggs, fingerling potatoes
- choice of dailey’s honey cured bacon, pork sausage links or chicken apple sausage
- fresh baked muffins or fruit
- orange juice & tableside service of regular coffee

BACON MUSHROOM FRITTATA 24
- cage-free scrambled eggs, cured bacon, mushrooms, leeks, provolone cheese
- yukon gold hash
- fresh baked muffins or fruit
- orange juice & tableside service of regular coffee

FRENCH TOAST 23
- orange custard brioche french toast, powdered sugar, grand marnier syrup, butter
- choice of dailey’s honey cured bacon, pork sausage links or chicken apple sausage
- fruit
- orange juice & tableside service of regular coffee

VEGETABLE QUICHE 22
- cage-free scrambled eggs, asparagus, spinach, onions, peppers & fontina cheese
- fresh baked muffins or fruit
- orange juice & tableside service of regular coffee

HOUSE BRAISED CORNED BEEF HASH CAKES 25
- corned beef, yukon potatoes, scallions, poached eggs, grain mustard
- fresh baked muffins or fruit
- orange juice & tableside service of regular coffee

BACON MUSHROOM FRITTATA 24
- cage-free scrambled eggs, cured bacon, mushrooms, leeks, provolone cheese
- yukon gold hash
- fresh baked muffins or fruit
- orange juice & tableside service of regular coffee

VEGETABLE QUICHE 22
- cage-free scrambled eggs, asparagus, spinach, onions, peppers & fontina cheese
- fresh baked muffins or fruit
- orange juice & tableside service of regular coffee

BISCUITS AND PORK SAUSAGE GRAVY 23
- scrambled eggs, roasted potatoes
- fruit
- orange juice & tableside service of regular coffee

---

Gluten-free dairy free vegan vegetarian can be prepared gluten free/vegan

spring 2019 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness
ALL DAY BREAK PACKAGES

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Minimum of 10 guests required.

packages include all day refresh of regular and decaf coffee, stash herbal tea, enhanced with torani syrups

ALL DAY BEVERAGE SERVICE  20
MORNING REFRESHMENTS
fruit juice

MID-MORNING REFRESHMENTS
soda, bottled water

AFTERNOON REFRESHMENTS
soda, bottled water
lemonade, iced tea

Additional refreshment selections are based on 30 minutes of service. Full-day package discount is available for consumption on a single day. Please reference our additional refreshment options for morning or afternoon breaks.

COFFEE CRAVINGS  15
service for 8 hours
half-day package, service for 5 hours  10

MEETINGS MADE EASY  31
MORNING REFRESHMENTS  20
selection of warm danish, coffeecake
fruit display, seasonal berries
hard cooked eggs
fruit juice

MID-MORNING REFRESHMENTS  5
soda, bottled water

AFTERNOON REFRESHMENTS  11
house made trail mix 🍎
potato chips
assorted brownies
soda, bottled water

EXECUTIVE’S CHOICE  38
MORNING REFRESHMENTS  25
assorted bagels, cream cheese, peanut butter
fruit display, seasonal berries
hard cooked eggs
yogurt honey, granola 🍃
almond milk, 2% milk
bob’s red mill oatmeal, raisins, dried cranberries, brown sugar, milk 🍳
chilled fruit juices

MID-MORNING REFRESHMENTS  8
cheese squares, whole fruit
izada sparkling juices, bottled water

AFTERNOON REFRESHMENTS  15
assorted candy bars
house made trail mix
roasted nuts
rice krispies treats
soda, bottled water, lemonade

Gluten-free 🍳 dairy free 🍳 vegan 🍳 vegetarian 🍳 can be prepared gluten free/vegan

spring 2019
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness
AFTERNOON BREAK SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for 30 minutes.

REJUVENATION 16
create your own yogurt parfaits, honey granola, vanilla yogurt, seasonal berries 🍊
naked juice: carrot, green machine
chilled bottled juice, bottled water
regular & decaf coffee, stash herbal teas, enhanced with torani syrups

HEALTHY CHOICE 15
vegetable crudité, buttermilk ranch
garlic hummus 🍊
baba ghanoush 🥝
pita bread
bottled water, v-8, naked juice

SWEET & SALTY 15
assorted candy bars
house made trail mix
tim’s cascade potato chips
tri-color tortilla chips & salsa
assorted brownies
mixed nuts
soda, bottled water

N.W. FRUIT STAND 16
honey vanilla yogurt 🍊
variety of apples, salted caramel sauce
pears
house made granola 🍁
sliced fruit
fruit juice, bottled water

COOKIE BAR 12
fresh baked cookies, assorted brownies
assorted soda
2% milk, almond, soy
regular & decaf coffee, stash herbal teas, enhanced with torani syrups

RED LION SIGNATURE BREAK 14
chef’s choice of sweet, salty, savory snacks
regular & decaf coffee, stash herbal teas, enhanced with torani syrups

Gluten-free 🍊, dairy free 🥝, vegan 🥝, vegetarian 🥝, can be prepared gluten free/vegan 🍊.
LUNCH BUFFET SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one & one-half hours. We kindly request a minimum of 25 guests.

ROSE CITY ▪ two entrées 34 per person ▪ three entrées 37 per person

SALADS select three

spinach salad 🍠
pepitas, jicama, daikon radish, creamy cilantro-lime dressing

market salad 🍠
grape tomatoes, carrots, daikon radish, diced cucumbers, herb vinaigrette

northwest kale salad 🍠
spinach, kale, roasted apples, grapes, toasted walnuts, currants, caramelized shallot dressing

iceberg wedge salad 🍠
tomatoes, bacon bits, red onion, blue cheese dressing

sun-dried tomato pasta salad 🍠
feta, kalamata olives, grape tomatoes, arugula, dried tomato pesto dressing

bibb lettuce salad 🍠
blueberries, feta, candied pecans, pear vinaigrette

*warm yukon potato bacon salad 🍠
bacon, caramelized onions, grain mustard, aged sherry vinaigrette

cauliflower salad
cauliflower, roasted garlic, dried cranberries, walnuts, maple vinaigrette

ciabatta sandwich
ciabatta, bacon, roast beef, cheese, mixed greens

cesar salad 🍠
croutons, shaved parmesan

ENTRÉES

cedar planked salmon 🍠
miso-honey glaze

herb crusted pork tenderloin 🍠
red wine demi-glaze

boneless short rib 🍠
red wine demi

savoy cabbage quinoa wraps 🍠
quinoa, lentils, brown rice, roasted vegetables, tomato-basil sauce

*crispy eggplant 🍠
moroccan spice puree

chicken thigh 🍠
braised chicken thigh, leeks, fire-roasted artichokes

herb seared chicken breast 🍠
fire-roasted artichoke cream

SIDES 🍠 select one

adobo roasted red potato medallions

* *caramelized wild mushroom quinoa 🍠
roasted garlic mashed potatoes 🍠
scallop potato wedges 🍠
*fingerlings, black kale, caramelized onions 🍠
*jasmine rice 🍠

SERVED WITH

roasted vegetables 🍠

all lunch buffets are served with
regular & decaf coffee, iced tea, stash herbal tea,
enhanced with torani syrups
&
chef’s displayed desserts

Gluten-free 🍠 Dairy-free 🍠 Vegan 🍠 Vegetarian 🍠 can be prepared gluten free/vegan

spring 2019
Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one & one-half hours. We kindly request a minimum of 25 guests.

**BUTCHER BLOCK DELI** $32
includes regular & decaf coffee, stash herbal teas, iced tea, enhanced with torani syrups

select one of the following

**BUILD YOUR OWN SALAD BAR**
mixed greens, baby spinach, carrots, english cucumbers, grape tomatoes, bacon bits, chopped eggs, sunflower seeds, black olives, shredded cheddar cheese, ranch, roasted apple vinaigrette

~ OR ~

**CHOPPED SALAD BAR** add 2
romaine, turkey, ham, chicken, chopped eggs, bacon, cheddar, blue cheese crumbles, parmesan, croutons, sunflower seeds, black olives

~ OR ~

**TWO HOUSE MADE SOUPS**
- potato leek &
- braised chicken tortilla
- corn chowder
- clam chowder
- tomato bisque

&

chef's choice deli-style salad
- honey fruit salad
- white, wheat, sourdough breads

choice of two: roasted turkey, roast beef, smoked ham, pastrami
choice of two: aged cheddar, havarti, pepperjack, provolone

lettuce, tomatoes, grilled portabella mushrooms, mayo, dijon mustard, vegan mayonnaise

assorted cookies, brownies

*gluten free bread will be available for up to 5% of your guaranteed attendance upon request
a $2 per person charge will be added to your bill for requests of gluten free product above this amount

---

Gluten-free  dairy free  vegan  Vegetarian  *can be prepared gluten free/vegan

---

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness
LUNCH BUFFET SELECTIONS continued

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one & one-half hours. We kindly request a minimum of 25 guests.

**SPICE**
- two entrées 32  □ three entrées 35

**SALADS**
- market salad  
  grape tomatoes, carrots, daikon radish, diced cucumber, herb vinaigrette
- spinach salad  
  pepitas, jicama, daikon radish, creamy cilantro-lime dressing

**ENTRÉES**
- chicken enchiladas  
  poblano tomato sauce
- flank steak  
  chimichurri, caramelized onions
- chicken chili verde  
  tomatillo, cilantro, pickled red onion

**SERVED WITH**
- roasted vegetables
- *spanish rice  
  pinto beans
- flour tortillas  
  pico de gallo

**TEXAS BBQ**
- two entrées 33  □ three entrées 36

**SALADS**
- market salad  
  grape tomatoes, carrots, daikon radish, diced cucumber, herb vinaigrette
- roasted red potato salad  
  red onions, celery, mayonnaise, mustard dressing
- coleslaw  
  cabbage, peppers, onion, jicama, sweet chili dressing

**ENTRÉES**
- smoked brisket  
  ancho chili blackberry demi
- bbq chicken breast
- meatloaf  
  caramelized onion demi
- whole cedar planked bbq salmon

**SIDES** select one  
- adobo roasted red potatoes
- mashed potatoes
- bbq baked beans
- scalloped potatoes

**SERVED WITH**
- roasted corn on the cob

**ASIAN INSPIRE**
- two entrées 32  □ three entrées 35

**SALADS**
- rice noodle salad  
  peppers, carrots, cilantro, edamame, sesame-soy-chili dressing
- napa romaine salad  
  bean sprouts, peppers, mandarin, sesame, miso vinaigrette
- market salad  
  grape tomatoes, carrots, daikon radish, diced cucumbers, herb vinaigrette

**ENTRÉES**
- spicy lemongrass pho  
  lemongrass broth, garlic, ginger, bean sprouts, bell peppers
- chicken teriyaki stir-fry  
  bell pepper, onion, sugar snap peas
- coconut curry  
  roasted cauliflower, potatoes, carrot milk, almond milk, fried tofu

**SIDES** select one  
- fried rice  
  yakisoba noodles

---

Gluten-free  □ dairy free  □ vegan  □ vegetarian  *can be prepared gluten free/vegan

---

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

---

spring 2019
PLATED SALAD ENTRÉE & SANDWICH SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge.

Plated selections include choice of single dessert selection & tableside service of regular coffee, decaf coffee, iced tea & stash herbal teas upon request. Maximum of 2 entrée selections. The per person charge will reflect the higher entrée price.

**SALADS**

- **grilled salmon arugula salad** 27
  - salmon, cherry tomatoes, asparagus, fennel, lemon-balsamic dressing

- **korean bbq chicken & romaine salad** 26
  - bbq chicken, bean sprouts, bell pepper, snap peas, mandarin oranges, sesame oil, lemon-soy dressing

- **northwest romaine salad** 25
  - turkey, toasted walnuts, dried cherries, sliced mushrooms, blue cheese
  - served with fresh artisan baked bread

- **herb grilled vegetable wrap** 24
  - portabella, roasted roma tomatoes, bell peppers, arugula, basil pesto spread, spinach wrap

- **smoked ham sandwich** 26
  - salami, provolone, mama lil’s peppers, arugula, roasted garlic-dijon aioli, ciabatta

- **roasted turkey** 26
  - bacon, pepper jack, onions, lettuce, avocado spread, ciabatta

- **roast beef** 26
  - caramelized onions, bibb lettuce, tomatoes, boursin, horseradish spread, ciabatta

- **curried chicken salad wrap** 25
  - curried chicken salad, almonds, asparagus, scallions, raisins, arugula
  - (sub chicken with tofu as vegan option)
  - served with chef’s choice of composed salad

---

**BOX LUNCHES**

Make any salad or sandwich a boxed meal

**Add:** 2 per person

- a cookie, potato chips, whole fruit on the side, soda or bottled water

Boxed lunches are presented with recyclable boxes, napkins & cutlery.

---

Gluten-free bread will be upon request for 5% of your guaranteed attendance.

2 per person charge will be added to your bill for requests for gluten-free product above the listed amount.

---

*Gluten-free  Dairy-free  Vegan  Vegetarian  *can be prepared gluten free/vegan

---

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness
PLATED LUNCH SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge.

Plated entrées include choice of single soup or salad & dessert selection, tableside service of regular coffee, decaf coffee, iced tea & stash herbal teas upon request.

STARTER SELECTIONS

SALADS

market salad 🍅
grape tomatoes, carrots, daikon radish, diced cucumber, herb vinaigrette

cæsar salad 🍲
herb crusted croutons, shaved parmesan

northwest kale salad 🍥
spinach, kale, roasted apples, grapes, toasted walnuts, currants, lemon dijon mustard dressing

spinach salad 🍲
pepitas, jicama, daikon radish, creamy cilantro-lime dressing

SOUP SERVICE

braised chicken tortilla 🍴, potato leek 🍲, corn chowder 🍲, clam chowder 🍲, tomato bisque 🍲

enhanced options

replace our traditional starter with one of our enhanced options add 1 per person

grilled romaine salad 🍓
strawberry, cojita cheese, pine nuts, white balsamic-raspberry vinaigrette

arugula & spinach salad 🍶
roasted artichokes, peppers, shallots, crispy pancetta, roasted garlic balsamic vinaigrette

ENTRÉES

(maximum of 2 entrée selections. per person charge will reflect the higher entrée price)

teriyaki grilled chicken 🍲 28
garlic teriyaki, scallions, pineapple pico de gallo, jasmine rice, broccoli

chicken piccata 🍲29
lemon-caper cream sauce, wild rice, broccolini, carrots

bacon-wrapped pork loin 🍲30
mashed potatoes, roasted vegetables, roasted garlic demi

seared salmon 🍲 32
english pea risotto, grilled lemon, roasted vegetables

flank steak 🍲 33
adobo roasted potatoes, roasted vegetables, garlic demi

wild truffle mushroom risotto 🍲 29
shaved parmesan, roasted vegetables

tofu hash 🍲 28
fingerlings, kale, tomatoes, onions, peppers, romesco sauce

Gluten-free 🍎  dairy free 🍎  vegan 🍎  vegetarian 🍎  can be prepared gluten free/vegan 🍎

spring 2019

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness
DESSERT SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge.

DESSERTS

Plated entrées are accompanied by a single dessert selection.

- **sticky toffee pudding cake**
- **flourless chocolate cake**
- **ny cheesecake**
- **marionberry cheesecake**
- **carrot cake**
- **granny smith caramel apple pie**

Replace our traditional desserts with one of our enhanced options:

Add 1 per person:

- **red velvet cake**
- **white chocolate raspberry cheesecake**
- **salted caramel cheesecake**
- **peanut butter chocolate mousse cake**
- **whiskey bundt cake**

Gluten-free, dairy free, vegan, vegetarian. *Can be prepared gluten-free/vegan.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
DINNER BUFFET SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one & one-half hours. We kindly request a minimum of 25 guests.

BBQ
- two entrées 46  ▼ three entrées 49

Buffets are served with roasted corn on the cob, specialty butter ▼ & chef’s displayed desserts, regular & decaf coffee, iced tea & stash herbal tea enhanced with torani syrups.

STARTERS

bacon jalapeño purses
scallions, cheddar, cream cheese

jalapeño cornbread, honey butter served tableside ▼

SALADS  select three

market salad ▼
grape tomatoes, carrots, daikon radish, diced cucumbers, herb vinaigrette

macaroni salad ▼
celery, onions, grape tomatoes, olives

cole slaw ◆ ▼
cabbage, peppers, onion, jicama, creamy sweet chili dressing

*warm yukon potato bacon salad ◆ ◆
bacon, caramelized onions, grain mustard, aged sherry vinaigrette

chopped iceburg wedge salad ◆
grape tomatoes, bacon bits, red onion, blue cheese dressing

ENTRÉES ◆

boneless short rib
red wine demi

slow smoked bone-in chicken

smoked baby back ribs	house-made bbq sauce

whole cedar planked salmon
mesquite glaze

SIDES  select two

adobo roasted red potatoes ◆ ◆
*roasted corn on the cob ◆
cavatappi mac n cheese
jo jo potatoes ◆
baked beans ◆
roasted garlic mashed potatoes ◆ ◆

Gluten-free ◆ dairy free ◆ vegan ◆ vegetarian ◆ can be prepared gluten free/vegan

spring 2019  Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness  page 15
DINNER BUFFET SELECTIONS continued

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one & one-half hours. We kindly request a minimum of 25 guests.

TOUR OF ITALY

- two entrées 44
- three entrées 48

Buffets are served with fresh artisan baked dinner rolls, butter, roasted vegetables & chef’s displayed desserts, regular & decaf coffee, iced tea & stash herbal tea enhanced with torani syrups.

STARTERS

antipasto display
baguette, boursin, grilled peppers, fire-roasted artichokes, marinated mushrooms, cured olives, marinated mozzarella, salami, mama lil’s peppers, oven roasted tomatoes

SALADS  select three

cæsar salad  
herb crusted croutons, shaved parmesan

antipasto salad  
arugula, artichoke, roasted red peppers, salami, kalamata olives, pesto dressing

spinach arugula salad  
pickled red onion, grape tomatoes, asiago cheese, sherry vinaigrette

sun-dried tomato pasta salad  
leta, kalamata olives, grape tomatoes, arugula, sun-dried tomato pesto dressing

market salad  
grape tomatoes, carrots, daikon radish, diced cucumbers, herb vinaigrette

ENTRÉES

pork loin  
artichokes, fresh herbs, roasted garlic demi

marinated flank steak  
sun-dried tomato rubbed, red wine sauce

three cheese ravioli  
alta cucina tomato sauce, fire-roasted artichokes

chicken piccata  
grilled chicken, lemon caper cream sauce

cod arrabiata  
tomatoes, garlic, kalamata olives, saffron

herb crusted bone-in chicken  

pork belly ragu  
rigatoni, parmesan

SIDES  select two

fingerlings, black kale, caramelized onions  
butter roasted potatoes  
basil mashed potatoes  
adobo roasted red potato  

---

Gluten-free  Dairy-free  Vegan  Vegetarian  *can be prepared gluten free/vegan

spring 2019

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness
Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one & one-half hours. We kindly request a minimum of 25 guests.

**BRIDGE CITY**
- two entrées 47  
- three entrées 50

Buffets are served with fresh artisan baked bread, roasted vegetables & chef’s displayed desserts, regular & decaf coffee, iced tea & stash herbal tea enhanced with torani syrups.

**SALADS** select three
- quinoa & arugula salad  
cucumbers, grape tomatoes, red onion, bell pepper, red wine vinaigrette

- market salad  
grape tomatoes, carrots, daikon radish, diced cucumber, herb vinaigrette

- northwest kale salad  
spinach, kale, roasted apples, grapes, toasted walnuts, currants, lemon dijon mustard dressing

- bibb lettuce salad  
blueberry, feta, candied pecans, pear vinaigrette

- rice noodle salad  
peppers, carrots, cilantro, edamame, sesame-soy chili dressing

- spinach salad  
pepitas, jicama, daikon radish, creamy cilantro-lime dressing

- *warm yukon potato bacon  
bacon, caramelized onions, grain mustard, aged sherry vinaigrette

- quinoa purse  
quinoa, lentils, brown rice, red rice, roasted vegetables in a puff pastry

**ENTRÉES**
- pork loin roulade  
roasted artichokes, fresh herbs

- whole cedar planked salmon  
miso-honey glaze

- boneless short rib  
red wine demi

- *roasted cauliflower truffle risotto  
shaved parmesan

- blackened cod  
citrus, fennel tapenade

- chicken breast  
fire-roasted artichoke cream

**enhanced entrées**
- carved prime rib  
add 5 per person

- carved beef tenderloin  
add 3 per person

**SIDES** select two
- medley of roasted potatoes  
roasted garlic mashed potatoes

- scalloped potatoes  
baked cavatappi mac n’ cheese

- nw wild rice, cranberries, nuts

*Gluten-free  
*dairy free  
*vegan  
*vegetarian  
*can be prepared gluten free/vegan

Spring 2019  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness
PLATED DINNER SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge.

Plated entrées include fresh artisan baked bread, choice of single salad or soup & dessert selection, tableside service of regular coffee, decaf coffee & stash herbal tea upon request.

SALADS

market salad
grape tomatoes, carrots, daikon radish, diced cucumber, herb vinaigrette

iceberg wedge salad
 tomatoes, bacon bits, red onion, blue cheese dressing

northwest kale salad
spinach, kale, roasted apples, grapes, toasted walnuts, currants, lemon dijon mustard dressing

bibb lettuce salad
blueberry, feta, candied pecans, pear vinaigrette

SOUP SERVICE

braised chicken tortilla
 potato leek 
 corn chowder 
 clam chowder 
 tomato bisque 

enhanced options
 replace our traditional starter with one of our enhanced options  add 2 per person

grilled romaine salad
 strawberry, cojita cheese, pine nut, white balsamic raspberry vinaigrette

arugula & spinach salad
 roasted artichokes, peppers, shallots, crispy pancetta, roasted garlic balsamic vinaigrette

ENTRÉES

maximum of two entrée selections. per person charge will reflect the higher entrée price

roasted chicken
 38
airline chicken breast, au gratin potatoes, chicken jus, roasted vegetables

brined bone-in pork chop
 37
roasted apple grain mustard demi-glace, garlic mashed potatoes, roasted vegetables

roasted cod
 40
cured Spanish chorizo corn risotto, roasted vegetables

beef short rib wellington
 43
smashed yukon potatoes, roasted vegetables, red wine demi-glace

pavé-cut new york steak
 42
roasted potato medley, bordelaise sauce, roasted vegetables

grilled salmon
 43
caramelized wild mushroom quinoa rice blend, roasted vegetables

*roasted cauliflower truffle risotto
 38
roasted vegetables

*wild mushroom quinoa
 37
maple roasted squash, roasted vegetables

herb roasted chicken breast
 37
caramelized onion, mushroom jus, mashed potatoes, roasted vegetables
DESSERT SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge.

DESSERTS

plated entrées are accompanied by a single dessert selection

sticky toffee pudding cake
flourless chocolate cake
rich chocolate ganache cake, raspberry sauce, fresh raspberries

ny cheesecake
strawberry sauce, sliced strawberries, chocolate curl

marionberry cheesecake
blackberry sauce

carrot cake
cream cheese icing, caramel drizzle

granny smith apple pie
caramel drizzle, whipped cream

replace our traditional dessert with one of our enhanced options
add 1 per person

red velvet cake
white chocolate sauce

white chocolate raspberry cheesecake
fresh raspberries, melba sauce

salted caramel cheesecake

peanut butter chocolate mousse cake

whiskey bundt cake
cinnamon candied walnuts, caramel drizzle

Gluten-free   Dairy free   Vegan   Vegetarian   *can be prepared gluten free/vegan
ACTION & CARVING STATIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one & one-half hours. We kindly request a minimum of 50 guests.

Stations are available to serve as additions to your reception & prepared to order by our culinary team

fresh salad 10
mixed greens, baby spinach, carrots, english cucumbers, grape tomatoes, bacon bits, chopped eggs, sunflower seeds, black olives, cheddar cheese, ranch, roasted apple vinaigrette

scampi 14
shrimp, tomatoes, onions, garlic butter, citrus

blackening station 16
cod, shrimp, salmon, assorted aioli

taco bar 16
taco station with pork & beef
cabbage, cilantro, yellow onion, salsa trio, sour cream, guacamole
fresh corn & flour tortillas
substitute choice of halibut or shrimp 4 per person

pasta bar 15
penne, linguini, chicken, shrimp, tomatoes, mushrooms, cream sauce, tomato sauce, pesto

pho 20
stock, noodles, vegetables, dry age ribeye, tofu, chicken, cilantro

CARVED SELECTIONS

glazed pit ham
mustard, artisan rolls
225 per 25 guests

roasted pork loin
apple pork jus, artisan rolls
300 per 30 guests

prime rib of beef
creamy horseradish, au jus, artisan rolls
475 per 40 guests

smoke roasted turkey breast
mayonnaise, dijon mustard, artisan rolls
225 per 25 guests

roast baron of beef
horseradish mayonnaise, gourmet mustards, artisan rolls
800 per 100 guests

cedar plank salmon
mesquite glaze
300 per 25 guests

please add $125 chef fee
to all action & carving stations

Gluten-free  dairy free  vegan  vegetarian  *can be prepared gluten free/vegan

spring 2019
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness
Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge.

**hand-crafted artisan cheese display**
tillamook smoked cheddars, dill havarti, havarti, french-style brie, cheddar, pepper-jack, swiss, rogue river blue, boursin, crackers
- small 225 (serves 25)
- large 400 (serves 50)

**fresh fruit platter**
pineapple, melon, cantaloupe, seasonal berries
- small 200 (serves 25)
- large 350 (serves 50)

**vegetable crudite**
broccoli, cauliflower, asparagus, fire-roasted artichokes, carrots, celery, cherry tomatoes, green squash, yellow squash, buttermilk ranch
- small 175 (serves 25)
- large 325 (serves 50)

**cold smoked salmon lox**
lemon, capers, onions, mini bagels, dill cream cheese, chopped eggs
- 200 per 25 guests

**smoked seafood display**
dungeness crab, poached shrimp, scallops, smoked salmon, ceviche cocktail sauce, lemons
- 500 per 25 guests

**cheese & more**
fruit display: pineapple, melon, cantaloupe, seasonal berries
hand-crafted artisan cheese: tillamook smoked cheddars, dill havarti, havarti, french-style brie, cheddar, pepper jack, swiss, rogue river blue, boursin, crackers
butter-poached shrimp, baked antipasto
- 20 per person (minimum 25 guests)

**antipasto display**
cured meats, pesto mozzarella, boursin, marinated mushrooms, fire-roasted artichokes, olives, mama lil’s peppers, roasted tomatoes, sliced baguette
beef carpaccio bruschetta
- 24 per person (minimum 25 guests)

**asian display**
crispy chicken wings, garlic ginger hoisin, pork pot stickers, vegetable spring rolls, bbq pork, sweet chili sauce, ginger soy sauce
cold asian rice noodle salad
- 28 per person (minimum 25 guests)

**dessert display**
chocolate dipped strawberries, assorted bar cookies, bananas, marshmallows, wafer cookies, brownies, cookies, mini cheesecakes, rice krispies
- 18 per person (minimum 25 guests)

---

**Please add $125 chef fee to all action & carving stations**

---

spring 2019

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness
HORS D’OEUVRES

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge.

COLD HORS D’OEUVRES

ceviche shooters bay scallops, shrimp, cilantro, lime, tomato ▪ 375 per 100 pieces

smoked salmon pinwheels cream cheese ▪ 400 per 100 pieces

crispy pita hummus, chili-olive tapenade ▪ 300 per 100 pieces

seared sea scallops pickled fennel, orange balsamic reduction ▪ 400 per 100 pieces

antipasto skewers marinated mozzarella, kalamata olives, salami ▪ 375 per 100 pieces

beef carpaccio bruschetta micro arugula, chimichurri aioli ▪ 400 per 100 pieces

butter poached shrimp bloody mary cocktail sauce ▪ 450 per 100 pieces

blackened ahi tuna asian micro green slaw, tobiko caviar, wasabi aioli ▪ 450

HOT HORS D’OEUVRES

ceviche shooters bay scallops, shrimp, cilantro, lime, tomato ▪ 375 per 100 pieces

smoked salmon pinwheels cream cheese ▪ 400 per 100 pieces

baked antipasto puff pastry, fire-roasted artichokes, sun-dried tomatoes, feta ▪ 375 per 100 pieces

crispy asparagus rolls puff pastry, asparagus, parmesan ▪ 400 per 100 pieces

seared dungeness crab cakes citrus aioli ▪ 500 per 100 pieces

basil-tomato cocktail meatballs ▪ 350 per 100 pieces

crispy chicken wings bbq or buffalo ▪ 375 per 100 pieces

bbq pork sliders slow braised smoked pork, pineapple slaw, brioche bun ▪ 375 per 100 pieces

paella croquette arborio rice, chorizo, shrimp, chicken, chipotle aioli ▪ 425 per 100 pieces

baked empanada pork, cilantro, spices ▪ 450 per 100 pieces

fired tofu scallion chutney ▪ 350 per 100 pieces

chicken florentine purse puff pastry, feta, sun dried tomatoes, spinach, smoked chicken ▪ 450 per 100 pieces

crispy pita hummus, chili-olive tapenade ▪ 300 per 100 pieces

chicken meatball poblano cream ▪ 350 per 100 pieces

meatloaf sliders garlic mashed potatoes, gravy ▪ 425 per 100 pieces

vegetable spring roll sweet chili sauce ▪ 325 per 100 pieces

pork pot sticker ginger soy sauce ▪ 350 per 100 pieces

bacon-wrapped scallops ▪ 400 per 100 pieces

paella croquette arborio rice, chorizo, shrimp, chicken, chipotle aioli ▪ 425 per 100 pieces

blackened ahi tuna asian micro green slaw, tobiko caviar, wasabi aioli ▪ 450

spicy prawns en croute ▪ 400 per 100 pieces

fried tofu scallion chutney ▪ 350 per 100 pieces

chicken florentine purse puff pastry, feta, sun dried tomatoes, spinach, smoked chicken ▪ 450 per 100 pieces

chicken meatball poblano cream ▪ 350 per 100 pieces

meatloaf sliders garlic mashed potatoes, gravy ▪ 425 per 100 pieces

vegetable spring roll sweet chili sauce ▪ 325 per 100 pieces

pork pot sticker ginger soy sauce ▪ 350 per 100 pieces

bacon-wrapped scallops ▪ 400 per 100 pieces

paella croquette arborio rice, chorizo, shrimp, chicken, chipotle aioli ▪ 425 per 100 pieces

blackened ahi tuna asian micro green slaw, tobiko caviar, wasabi aioli ▪ 450

spicy prawns en croute ▪ 400 per 100 pieces
RECEPTION PACKAGES

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one & one-half hours. We kindly request a minimum of 25 guests. Decaf coffee & stash herbal tea upon request.

{additional enhancements available with our action station selections}

**DISPLAYS** select two
- fresh fruit platter 🍊
  - pineapple, melon, cantaloupe, berries
- vegetable crudite 🥒
  - broccoli, cauliflower, asparagus, artichoke hearts, carrots, celery, cherry tomatoes, green & yellow squash, buttermilk ranch 🍗 (without dipping sauce)
- hand-crafted domestic & imported cheese tray 🧀
  - tillamook smoked cheddars, dill havarti, havarti, cheddar, french-style brie, pepper-jack, swiss, rogue river blue, boursin, crackers 🍪 (without crackers)

{(select a maximum of five)}

<table>
<thead>
<tr>
<th>COLD HORS D’OEUVRES</th>
<th>HOT HORS D’OEUVRES</th>
</tr>
</thead>
<tbody>
<tr>
<td>ceviche shooters</td>
<td>spicy prawns en croute</td>
</tr>
<tr>
<td>bay scallops, shrimp, cilantro, lime, tomato 🍊</td>
<td>chicken meatball 🌶</td>
</tr>
<tr>
<td>smoked salmon pinwheels</td>
<td>poblano cream</td>
</tr>
<tr>
<td>cream cheese</td>
<td></td>
</tr>
<tr>
<td>beef carpaccio bruschetta</td>
<td>crispy chicken wings 🍗</td>
</tr>
<tr>
<td>micro arugula, chimichurri aioli</td>
<td>bbq or buffalo</td>
</tr>
<tr>
<td>antipasto skewers</td>
<td>meatloaf sliders 🍩</td>
</tr>
<tr>
<td>marinated mozzarella, kalamata olives, salami</td>
<td>garlic mashed potatoes, gravy</td>
</tr>
<tr>
<td>crispy pita 🍪</td>
<td>bacon-wrapped scallops</td>
</tr>
<tr>
<td>hummus, chili-olive tapenade</td>
<td></td>
</tr>
</tbody>
</table>

**service with approximately:**
- 5 pieces per person | 29
- 7 pieces per person | 34
- 9 pieces per person | 39

**upgraded selections** Add: 2 per person

blackened ahi tuna 🍥
- asparagus, wasabi, tobiko caviar, wasabi aioli
- Gluten-free, dairy free

seared dungeness crab cakes 🦀
- citrus aioli
- Gluten-free, dairy free

empanada 🥑
- porc, cilantro, spices
- Gluten-free, dairy free

beef short rib canape 🧀
- fried potato canape, red wine demi-glace
- *can be prepared gluten free/vegan

chicken florentine purses 🧀
- puff pastry, feta, sun-dried tomatoes, spinach, smoked chicken

---

spring 2019

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

page 23
Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for 90 minutes. We kindly request a minimum of 50 guests per station. $125 attendant fee applies to each station.

**CHEF ATTENDED**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Quantity per 25 pieces</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh salad</td>
<td>$10</td>
<td>10</td>
</tr>
<tr>
<td>Glazed pit ham</td>
<td>$225</td>
<td>25</td>
</tr>
<tr>
<td>Roasted pork loin</td>
<td>$300</td>
<td>30</td>
</tr>
<tr>
<td>Smoked prime rib of beef</td>
<td>$475</td>
<td>40</td>
</tr>
<tr>
<td>Smoked turkey breast</td>
<td>$250</td>
<td>25</td>
</tr>
<tr>
<td>Roasted strip loin of beef</td>
<td>$400</td>
<td>40</td>
</tr>
</tbody>
</table>

**FROM THE CARVING BOARD**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Quantity per 25 pieces</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mustard, artisan rolls</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted garlic mashed potatoes served in a martini glass. Choice of toppings: bacon bits, sour cream, shredded cheddar, green onions, red wine demi-glace</td>
<td>$14</td>
<td>14</td>
</tr>
<tr>
<td>Antipasto display</td>
<td>$20</td>
<td></td>
</tr>
<tr>
<td>Dessert display</td>
<td>$18</td>
<td></td>
</tr>
</tbody>
</table>

**DISPLAYS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Quantity per 25 pieces</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable crudité</td>
<td>$11</td>
<td></td>
</tr>
<tr>
<td>Antipasto</td>
<td>$15</td>
<td></td>
</tr>
<tr>
<td>Cold Asian rice noodle salad</td>
<td>$14</td>
<td></td>
</tr>
<tr>
<td>Chocolate dipped strawberries</td>
<td>$18</td>
<td></td>
</tr>
</tbody>
</table>
BEER & WINE SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Allow roughly half bottle of wine per guest.

WINE SELECTIONS

brut, j roget, california l 22
brut, chateau ste. michelle, washington l 30
sparkling rose, miguel torres, chile l 40

sauvignon blanc, arbor crest, washington l 30
chardonnay, canyon road, california l 22
chardonnay, 14 hands, washington l 30
chardonnay, cooper mountain reserve, oregon l 36
chardonnay, foris, oregon l 36
pinot gris, canyon road, california l 22
pinot gris, acrobat by kings estate, oregon l 36
riesling, chateau ste. michelle, washington l 22
white zinfandel, canyon road, california l 22
white zinfandel, maddalena, california l 30

pinot noir, underwood, oregon l 30
pinot noir, acrobat by kings estate, oregon l 40
red blend, maryhill, washington l 30
malbec, bodega norton reserve, argentina l 40
cabernet sauvignon, canyon road, california l 22
cabernet sauvignon, 14 hands, washington l 30
cabernet sauvignon, seven hills, washington l 36
cabernet sauvignon, sharecroppers, oregon l 40
merlot, canyon road, california l 22
merlot, 14 hands, washington l 30
merlot, desert wind, washington l 36

DOMESTIC 5.50
coors light
buckler non-alcoholic beer

MICROBREWS 6
riverbend boxcar rapids red ale
terminal gravity esg
ninkasi ipa
widmer hefeweizen

IMPORTED 6
corona

CIDER 6
2 towns cider

we gladly offer beer service by the bottle or keg.
domestic keg 450 microbrewed keg 495

{1 keg serves approximately 120 – 12 oz glasses}

We would enjoy the opportunity to assist you in tailoring our offerings to your needs. We are pleased to procure wines from special producers, growers or vintages that may not be listed here.


Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge.

**premier & northwest bar brands** 8.50
- crown royal
- sauza hornitos tequila
- pendleton canadian whiskey
- hennessey whiskey
- portland potato vodka
- burnside bourbon
- bombay sapphire gin

**call bar brands** 7.50
- absolut vodka
- tanquery gin
- jack daniels whiskey
- jose cuervo tequila
- barcardi light rum
- captain morgan spiced rum
- bailey’s irish cream

A selection from the following will be available:

- **house wines by the glass** 7
canyon road, cabernet, chardonnay

- **northwest wines by the glass** 9
14 hands cabernet, chardonnay, chateau ste. michelle, reisling

- **mineral water & fresh juices** 4
perrier, san pellegrino, orange, grapefruit, cranberry, pineapple, tomato

- **energy drink** 5
regular & sugar free rockstar

- **assorted pepsi soft drinks** 4

---

**HOSPITALITY SERVICE**

**BASIC HOSPITALITY SERVICE** 4 per suite guest
- glassware, ice, bar fruit (lemons, limes, maraschino cherries & green olives), cocktail napkins, stir sticks

**COMPLETE HOSPITALITY SUITE SERVICE** 8 per suite guest
- glassware, ice, bar fruit (lemons, limes, maraschino cherries, green olives, cocktail napkins, stir sticks, assorted juices (orange, grapefruit, variety of cranberry, orange mixers to include tonic, soda, bloody mary mix, pepsi, diet pepsi & sierra mist

**ICE DELIVERY** 15 per bin

---

In compliance with the Oregon Liquor Commission regulations, all alcoholic beverages must be dispensed by licensed hotel staff. For each bar there is a licensed bartender fee of $125. We provide one bar for every one hundred guests. A hotel-designated alcohol monitor is required for events with four or more bars. Parties with 500 or more guests, or by the designation of hotel management for a $100 fee.