

**OUR APPROACH**



# CATERING

— MENU —



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

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 sustainable hotel and manage the reuse and recycling of all products that we purchase. Our kitchen is committed to being good stewards of the region, supporting local farms and suppliers, while utilizing sustainable practices in the purchase and preparation of products.

**We use the finest ingredients from the following local farms and purveyors:**

Willamette Valley Farm Fresh Eggs  
Willamette Valley Potatoes  
Washington and Hood River Pears  
Tillamook Brand Cheeses

Carlton Farms Pork  
Walla Walla Onions  
Hermiston Watermelon  
Hazelnuts from Evonuk Farms

Oats and 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 and entrées. Our expert Portland catering team is prepared to ply your guests with the most seasonally fresh and 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 and 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 and Catering Team: **Lorenzo Gonsalves** | Executive Chef

**Linda McCaffrey** | Director of Convention Services

**Lisa Going-Green** | Director of Catering

**Cara Jamison** | Director of Food and Beverage

# CONTINENTAL BREAKFAST SELECTIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Served for one hour. We kindly request a minimum of 10 guests.

## COLUMBIA RIVER 🍷 20

selection of warm danish, coffee cake, breakfast bread

fresh fruit display, seasonal berries 🍷

chilled orange, apple, cranberry juices

regular, decaf coffee, Stash herbal teas, enhanced with torani syrups

## HEALTHY CHOICE 🍷 22

bob's red mill oatmeal, raisins, dried cranberries, brown sugar, milk 🍷

toaster station: bagels, cream cheese, peanut butter, 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 24

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 26

house smoked wild columbia river salmon, pita

toaster station, bagels, cream cheese, peanut butter, butter

create your own yogurt parfait: honey granola, vanilla yogurt, berries 🍷

baked goods to include chef's daily variety of danish pastries, muffins, croissants 🍷

chilled orange, apple, cranberry juices

regular and decaf coffee and Stash herbal teas, enhanced with torani syrups

## enhanced options

served in conjunction with a continental or full breakfast. 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

Up to 10% of the breakfast pastries provided will be upgraded to gluten free 🍷 and vegan 🍷 selections to accommodate your guests dietary needs

🍷 gluten-free 🍷 dairy free 🍷 vegetarian 🍷 vegan \*can be prepared gluten free/vegan

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

# BREAKFAST BUFFET SELECTIONS

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## THE ISLAND 27 (hungry for more? each additional selection 2 per person)

Includes fruit display with seasonal berries, chilled orange, apple juice, cranberry juice, 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 bread, wheat bread, 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 🌱 vegetarian 🌱 vegan \*can be prepared gluten free/vegan

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# A LA CARTE SELECTIONS

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## EACH

hard cooked eggs 🌾🥚	2.50
assorted sunshine dairy yogurt 🌾🥛	3.50
create your own yogurt parfait, honey granola, vanilla yogurt, seasonal berries 🌾	6
tim's assorted potato chips 🌾🥔	3
whole fruit 🌾🥗	3
ice cream bars, frozen juice bars	3.50
granola bar	3
juice, soda, bottled water	4
coconut water	4.50
izze sparkling juice	4.50
rockstar energy drink	5
assorted breakfast sandwiches: ham with swiss, vegetarian with muenster 🥚, sausage with cheddar	6
rice krispies treats 🌾	3.50

## BY THE POUND

{1 pound will serve approximately 10 guests}

mixed nuts 🌾🥗	24
pretzels 🥚	20
kettle potato chips, french onion dip 🌾🥔	20
fresh cooked tortilla chips, salsa 🌾🥚	25
fresh popped popcorn 🌾🥚	20
house made trail mix 🌾🥚	24
lemon-basil hummus, pita bread 🥚	28

## BY THE DOZEN

marsee bakery bagels, cream cheese, peanut butter	40
warm croissants, butter, jam	38
fresh baked cookies or assorted brownies	42
assorted mini desserts	48
chocolate dipped strawberries (in season) 🌾	50
cupcakes	42
cinnamon rolls, cream cheese icing	38
assorted muffins, danish	39
gluten free pastries 🌾	55
donuts	40

## BY THE GALLON

regular, decaf coffee, Stash herbal tea, assorted torani syrups	60
iced tea	42
lemonade	42
strawberry lemonade	44
hot chocolate	40
hot apple cider	40
milk	25
fruit punch	38
fruit juice: cranberry, orange, pineapple, tomato, apple	25

## FRESH JUICE BAR {per person}

naked juice: carrot, green machine	5
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🌾 gluten-free 🥛 dairy free 🥚 vegetarian 🥗 vegan \*can be prepared gluten free/vegan

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# PLATED BREAKFAST SELECTIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Please select one options to serve to your guests. Selections are per person and are subject to 24% service charge. Decaf coffee and Stash herbal tea upon request.

## HAYDEN ISLAND SCRAMBLE 24

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 and tableside service of regular coffee

## FRENCH TOAST 25

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 and tableside service of regular coffee

## HOUSE BRAISED CORNED BEEF HASH CAKES 26

corned beef, yukon potatoes, scallions, poached eggs, grain mustard

fresh baked muffins or fruit 🌱

orange juice and tableside service of regular coffee

## BACON MUSHROOM FRITTATA 25

cage-free scrambled eggs, cured bacon, mushrooms, leeks, provolone cheese 🌾

yukon gold hash 🌾🌱

fresh baked muffins or fruit 🌱

orange juice and tableside service of regular coffee

## VEGETABLE QUICHE 🌱 23

cage-free scrambled eggs, asparagus, spinach, onions, peppers, fontina 🌱

fresh baked muffins or fruit 🌱

orange juice and tableside service of regular coffee

## BISCUITS AND PORK SAUSAGE GRAVY 24

scrambled eggs, roasted potatoes 🌾🌱

fruit 🌱

orange juice and tableside service of regular coffee

🌾 gluten-free 🥛 dairy free 🌱 vegetarian 🌱 vegan \*can be prepared gluten free/vegan

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# ALL DAY BREAK PACKAGES

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% 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 juices

### 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 33

### MORNING REFRESHMENTS 21

selection of warm danish, coffeecake

fruit display, seasonal berries 🍏

hard cooked eggs 🍳

fruit juices

### MID-MORNING REFRESHMENTS 6

soda, bottled water

### AFTERNOON REFRESHMENTS 12

house made trail mix 🌱🍌

potato chips 🍌

assorted brownies 🍌

soda, bottled water

## EXECUTIVE'S CHOICE 40

### 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 🌱🍌

fruit juices

### MID-MORNING REFRESHMENTS 🍏 9

cheese squares, whole fruit

izze sparkling juices, bottled water

### AFTERNOON REFRESHMENTS 🍏 16

assorted candy bars

house made trail mix 🌱

roasted nuts

rice krispies treats

soda, bottled water, lemonade

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# AFTERNOON BREAK SELECTIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% 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 and decaf coffee, Stash herbal teas, enhanced with torani syrups

## COOKIE BAR 12

fresh baked cookies, assorted brownies 🌱

assorted soda

2% milk, almond, soy

regular and decaf coffee, Stash herbal teas, enhanced with torani syrups

## RED LION SIGNATURE BREAK 14

chef's choice of sweet, salty, savory snacks

regular and 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 AND SALTY 15

assorted candy bars 🌱

house made trail mix 🌱🌱

tim's cascade potato chips 🌱🌱

tri-color tortilla chips and 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



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# LUNCH BUFFET SELECTIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Served for one and one-half hours. We kindly request a minimum of 25 guests.

**ROSE CITY** ■ two entrées 36 per person ■ three entrées 39 per person

## SALADS 🌿 select three

### spinach salad 🌿🌱

blackberries, red onion, goat cheese, pomegranate vinaigrette

### 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, honey, dijon, scallions, red wine vinaigrette

### caesar salad 🌿🌱

seasoned chickpea croutons, shaved parmesan, caesar dressing

## ENTRÉES 🌿

### cedar planked salmon 🥛

citrus honey glaze, preserved lemons

### roast pork tenderloin 🥛

peppercorn-red wine demi glace

### boneless short rib 🥛

red wine demi

### savoy cabbage quinoa wraps 🌱

quinoa, lentils, brown rice, roasted vegetables, tomato-basil sauce

### eggplant and potato curry 🌱

chickpeas, coconut cream

### chicken thigh 🥛

braised chicken thigh, leeks, lemongrass broth

### herb seared chicken breast

fire-roasted artichoke cream

## SIDES 🌿 🌱 select one

adobo roasted red potato medallions 🌱

\*caramelized wild mushroom quinoa 🌱

roasted garlic mashed potatoes 🌱

scalloped potatoes 🌱

fingerlings, black kale, caramelized onions 🌱

\*jasmine rice 🌱

basmati rice 🌿🌱

## SERVED WITH

roasted vegetables 🌿🌱

### all lunch buffets are served with

regular and decaf coffee, iced tea, Stash herbal tea,  
enhanced with torani syrups  
**and**  
chef's displayed desserts

🌿 gluten-free 🥛 dairy free 🌱 vegetarian 🌱 vegan \*can be prepared gluten free/vegan

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# LUNCH BUFFET SELECTIONS continued

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Served for one and one-half hours. We kindly request a minimum of 25 guests.

## BUTCHER BLOCK DELI 33

includes regular and 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 per person

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 🌾🥚🌿

and

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

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\*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 🥚 vegetarian 🌿 vegan \*can be prepared gluten free/vegan

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# LUNCH BUFFET SELECTIONS continued

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Served for one and one-half hours. We kindly request a minimum of 25 guests. All lunch buffets are served with chef's displayed desserts, regular and decaf coffee, iced tea and Stash herbal tea, enhanced with torani syrups

## SPICE

- two entrées 34
- three entrées 37

## SALADS

### garden salad

tomato, pineapple, cucumber, tortilla strips, chipotle-mango vinaigrette

### spinach salad

pepitas, jicama, radish, cotija, creamy cilantro-lime dressing

### grilled corn and black bean salad

roasted red peppers, red onion, cucumber, sweet chili-citrus dressing

## ENTRÉES

### chicken enchiladas

poblano tomato sauce

### cheese enchiladas

poblano tomato sauce

### flank steak

chimichurri, caramelized onions

### chicken chili verde

tomatillo, cilantro, pickled red onion

### beef tamales

## SERVED WITH

roasted vegetables

\*spanish rice

flour tortillas

pinto beans

salsa verde

## TEXAS BBQ

- two entrées 35
- three entrées 38

## 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

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 34
- three entrées 37

## SALADS

### rice noodle salad

peppers, carrots, cilantro, cucumber, sesame-soy dressing

### napa romaine salad

snap peas, peppers, mandarin oranges, creamy wasabi dressing

### spicy blistered green bean salad

arugula, bean sprouts, edamame, chili-garlic dressing

## ENTRÉES

### lemongrass pho

lemongrass broth, garlic, ginger, bean sprouts, bell peppers

### chicken teriyaki stir-fry

bell pepper, onion, sugar snap peas

### spicy beef stir fry

broccoli, carrots

### coconut curry

roasted cauliflower, potatoes, coconut milk, almond milk, fried tofu

## SIDES

select one  
fried rice

yakisoba noodles


jasmine rice

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

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# PLATED SALAD ENTRÉE and SANDWICH SELECTIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge.

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

## SALADS


**blackened salmon nicoise salad**   27  
potatoes, green beans, popped capers, butter olives, hard boiled eggs, red wine-thyme vinaigrette

**thai chicken salad**  26  
bell peppers, shredded cabbage, cilantro, thai basil, wonton strips, chili-peanut dressing

**northwest romaine salad**  26  
turkey, toasted walnuts, dried cherries, sliced mushrooms, blue cheese

served with fresh artisan baked bread


## SANDWICHES

**grilled vegan chicken wrap**  24  
roasted roma tomatoes, bell peppers, olives, basil-hummus 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** 27  
caramelized onions, bibb lettuce, tomatoes, boursin, horseradish spread, ciabatta

**\*curried chicken salad wrap**  26  
curried chicken salad, almonds, asparagus, scallions, raisins, arugula  
(sub chicken with vegan patty 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 and cutlery.

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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  vegetarian  vegan \*can be prepared gluten free/vegan

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# PLATED LUNCH SELECTIONS

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

## STARTER SELECTIONS

### SALADS

#### market salad

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

#### caeser salad

seasoned chickpea croutons, shaved parmesan, caesar dressing









#### northwest kale salad

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

#### spinach salad

blackberries, red onion, goat cheese, pomegranate 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 1 per person

#### grilled romaine salad

strawberry, cojita cheese, pine nuts, white balsamic-raspberry vinaigrette

#### arugula and 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 29

garlic teriyaki, scallions, pineapple pico de gallo, jasmine rice, broccoli

#### chicken piccata 31

lemon-caper cream sauce, wild rice, roasted vegetables

#### bacon-wrapped pork loin 31

mashed potatoes, roasted vegetables, roasted garlic demi

#### seared salmon 33

roasted tomato risotto, grilled lemon, roasted vegetables, basil infused oil

#### flank steak 33

adobo roasted potatoes, roasted vegetables, garlic demi

#### \*roasted artichoke and spinach risotto 30

shaved parmesan, roasted vegetables

#### quinoa and brown rice cabbage rolls 29

basil tomato sauce

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# DESSERT SELECTIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge.

## DESSERTS 🍷

plated entrées are accompanied by a single dessert selection

### sticky toffee pudding cake

caramel sauce, chocolate sauce

### 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 caramel apple pie

caramel drizzle, whipped cream

replace our traditional desserts with one of our

## enhanced options

add 1 per person

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### 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 🍷 vegetarian 🌱 vegan \*can be prepared gluten free/vegan



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# DINNER BUFFET SELECTIONS

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## BBQ


▪ two entrées 47 ▪ three entrées 51

 Buffets are served with roasted corn on the cob, specialty butter  and chef's displayed desserts, regular and decaf coffee, iced tea and Stash herbal tea enhanced with torani syrups.

## STARTERS

### bacon jalapeño purses

scallions, cheddar, cream cheese

**cornbread**, honey butter served tableside 

## SALADS select three

### market salad

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

### macaroni pasta salad

celery, onions, grape tomatoes, olives, mayonnaise

### cole slaw

cabbage, peppers, onion, jicama, creamy sweet chili dressing

### warm red potato bacon salad

bacon, honey, dijon, scallions, red wine vinaigrette

### chopped iceberg 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

### bbq pulled pork

brioche buns ( without bun)



### bbq pulled chicken

brioche buns ( without bun)

## SIDES select two

adobo roasted red potatoes  

cavatappi mac n cheese 

mashed skin-on baby red potatoes  

baked beans  

roasted garlic mashed potatoes  

 gluten-free  dairy free  vegetarian  vegan \*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 continued

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Served for one and one-half hours. We kindly request a minimum of 25 guests.

## TOUR OF ITALY

- two entrées 45
- three entrées 49



Buffets are served with fresh artisan baked dinner rolls, butter, roasted vegetables and chef's displayed desserts, regular and decaf coffee, iced tea and 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

### caesar salad

seasoned chickpea crouton, shaved parmesan, caesar dressing

### 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

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

### market salad

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

## ENTRÉES

### pork loin

crispy pancetta, sauteed mustard greens

### balsamic marinated flank steak

red wine demi

### portabella mushroom ravioli

herb cream sauce, shaved parmesan

### chicken piccata

grilled chicken, lemon caper cream sauce

### cod arrabiata

tomatoes, garlic, kalamata olives, saffron

### herb crusted bone-in chicken

### \*roasted artichoke and spinach risotto

shaved parmesan

## SIDES select two

fingerlings, black kale, caramelized onions

butter roasted potatoes

basil mashed potatoes

adobo roasted red potatoes

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

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# DINNER BUFFET SELECTIONS continued

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Served for one and one-half hours. We kindly request a minimum of 25 guests.

## BRIDGE CITY

- two entrées 49
- three entrées 53



Buffets are served with fresh artisan baked bread, roasted vegetables and chef's displayed desserts, regular and decaf coffee, iced tea and Stash herbal tea enhanced with torani syrups

### SALADS select three

#### quinoa and 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

#### macaroni pasta salad

celery, onions, grape tomatoes, olives, mayonnaise

#### spinach salad

blackberries, red onion, goat cheese, pomegranate vinaigrette

#### warm red potato salad

bacon, honey, dijon, scallions, red wine vinaigrette

### ENTRÉES

#### pork tenderloin

sauteed lacinato kale, bacon, cherry-apple demi glaze

#### cedar planked salmon

citrus-honey glaze, preserved lemons

#### boneless short rib

red wine demi

#### \*roasted artichoke and spinach risotto

shaved parmesan, roasted vegetables

#### chicken breast

fire-roasted artichoke cream

#### quinoa purse

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

replace our traditional desserts with one of our

### enhanced options



carved prime rib add 5 per person


carved beef tenderloin add 3 per person




carved items require a carving station and uniformed chef @ \$125



### SIDES select two


medley of roasted potatoes  

mashed skin-on baby yukon potatoes  

scalloped potatoes  

baked cavatappi mac n' cheese 

\*fingerlings, black kale, caramelized onions  


jasmine rice  

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# PLATED DINNER SELECTIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge.

 Plated entrées include fresh artisan baked bread, choice of single salad or soup and dessert selection, tableside service of regular coffee, decaf coffee and 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 and 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

### braised lamb shank 45

herbed mashed potatoes, cherry demi, roasted vegetables

### brined bone-in pork chop 40

roasted apple grain mustard demi-glace, garlic mashed potatoes, roasted vegetables

### seared duck confit quarter 46

braised cabbage, roasted yukon potatoes, roasted vegetables, pomegranate demi

### beef short rib wellington 43

smashed yukon potatoes, roasted vegetables, red wine demi-glace

### pavé-cut new york steak 43

roasted potato medley, bordelaise sauce, roasted vegetables

### grilled salmon 44

yukon potato cake, lemon shallot beurre blanc, roasted vegetables

### \*roasted artichoke and spinach risotto 39

shaved parmesan, roasted vegetables

### quinoa and brown rice cabbage rolls 39

basil-tomato sauce, roasted vegetables

### herb roasted chicken 39

adobo roasted potatoes, balsamic onion and bacon jam, roasted vegetables

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# DESSERT SELECTIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge.

## DESSERTS 🌿

plated entrées are accompanied by a single dessert selection

### sticky toffee pudding cake

caramel sauce, chocolate sauce

### 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

### white chocolate raspberry cheesecake

fresh raspberries, melba sauce

### salted caramel cheesecake

### peanut butter chocolate mousse cake

### whiskey bundt cake

cinnamon candied walnuts, caramel drizzle



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# ACTION & CARVING STATIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Served for one and one-half hours. We kindly request a minimum of 50 guests.

Stations are available to serve as additions to your reception and 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 and beef  
cabbage, cilantro, yellow onion, salsa trio,  
sour cream, guacamole  
fresh corn and flour tortillas  
substitute choice of halibut or shrimp add 3 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  
250 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  
500 per 40 guests

### smoke roasted turkey breast

mayonnaise, dijon mustard, artisan rolls  
250 per 25 guests

### roast baron of beef

horseradish mayonnaise, gourmet mustards, artisan rolls  
750 per 100 guests

### cedar plank salmon

mesquite glaze  
300 per 25 guests



please add \$125 chef fee  
to all action and carving stations

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# RECEPTION DISPLAYS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% 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 250 (serves 25)
- large 450 (serves 50)

## fresh fruit platter 🌾🌿

pineapple, melon, cantaloupe, seasonal berries

- small 200 (serves 25)
- large 350 (serves 50)

## vegetable crudite 🌾🥛 (🌿 without dipping sauce)

broccoli, cauliflower, asparagus, fire-roasted artichokes, carrots, celery, cherry tomatoes, cucumbers, black olives, 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 (🌾 without crackers)

dungeness crab, poached shrimp, scallops, smoked salmon, ceviche cocktail sauce, lemons

- 500 per 25 guests

## cheese and 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 🌾🥛 (🌾 without crackers)

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 (🌾 without baguette)

beef carpaccio bruschetta

crispy asparagus rolls 🥛

- 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, brownies, cookies, mini cheesecakes, petit fours

- 18 per person (minimum 25 guests)

🌾 gluten-free 🥛 dairy free 🥛 vegetarian 🌿 vegan \*can be prepared gluten free/vegan

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# HORS D'OEUVRES

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge.

## COLD HORS D'OEUVRES

### shrimp salad sliders

bay shrimp, arugula, celery, onion, citrus aioli

- 400 per 100 pieces

### smoked salmon pinwheels

cream cheese

- 400 per 100 pieces

### crispy pita

roasted garlic edamame hummus, chili-olive tapenade

- 350 per 100 pieces

### \*charred mini peppers

couscous salad, tzaziki dipping sauce

- 400 per 100 pieces

### antipasto skewers

mozzarella, olives, salami, roasted artichoke hearts

- 375 per 100 pieces

### mini blt baguette bites

bacon, lettuce, tomato, mayonnaise, sourdough baguette

- 400 per 100 pieces

### poached shrimp

bloody mary cocktail sauce

- 450 per 100 pieces

### blackened ahi tuna

asian micro green slaw, tobiko caviar, wasabi aioli

- 450

### caprese skewers

heirloom tomatoes, marinated mozzarella, basil, balsamic glaze

- 350

## HOT HORS D'OEUVRES

### empanada

pork, cilantro, spices

- 500 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

- 550 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

- 400 per 100 pieces

### spicy prawns en croûte

- 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

- 450 per 100 pieces

### vegetable spring roll

sweet chili sauce

- 350 per 100 pieces

### pork pot sticker

ginger soy sauce

- 350 per 100 pieces

### bacon-wrapped scallops

lemon cream

- 400 per 100 pieces

### tasso ham bites

puff pastry, tillamook cheddar cheese, grain mustard

- 450 per 100 pieces

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# RECEPTION PACKAGES

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Served for one and one-half hours. We kindly request a minimum of 25 guests. Decaf coffee and Stash herbal tea upon request.

## DISPLAYS 🍷 select two

### fresh fruit platter 🍌🌿

pineapple, melon, cantaloupe, berries

### vegetable crudite 🍌🥛🌿

broccoli, cauliflower, asparagus, artichoke hearts, carrots, celery, cherry tomatoes, cucumber, black olives, buttermilk ranch (🌿🥛without dipping sauce)

### hand-crafted domestic and 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

### COLD HORS D'OEUVRES

#### shrimp salad sliders 🥛

bay shrimp, arugula, celery, onion, citrus aioli

#### smoked salmon pinwheels

cream cheese

#### mini blt baguette bites

bacon, lettuce, tomato, mayonnaise, sourdough baguette

#### antipasto skewers 🍌

mozzarella, olives, salami, roasted artichoke hearts

#### crispy pita 🌿

roasted garlic edamame hummus, chili-olive tapenade

### HOT HORS D'OEUVRES

#### spicy prawns en croustade

#### chicken meatball 🍌

poblano cream

#### crispy chicken wings 🍌🥛

bbq or buffalo

#### meatloaf sliders

garlic mashed potatoes, gravy

#### bacon-wrapped scallops 🍌

lemon cream

#### fried tofu 🌿

scallion chutney

#### vegetable spring rolls 🌿

sweet chili sauce

#### baked antipasto 🌿

puff pastry, fire-roasted artichokes, sun-dried tomatoes, feta

#### pork pot sticker 🥛

ginger soy sauce

#### crispy asparagus rolls 🌿

puff pastry, asparagus, parmesan

{additional enhancements available with our action station selections}

service with approximately: ■ 5 pieces per person | 30 ■ 7 pieces per person | 35 ■ 9 pieces per person | 40

### upgraded selections add 2 per person

#### blackened ahi tuna 🍌🥛

asian micro green slaw, tobiko caviar, wasabi aioli

#### seared dungeness crab cakes 🥛

citrus aioli

#### empanada 🥛

pork, cilantro, spices

#### beef short rib canape

fried potato canape, red wine demi-glace

#### chicken florentine purses 🌿

puff pastry, feta, sun-dried tomatoes, spinach, smoked chicken

🍌 gluten-free 🥛 dairy free 🌿 vegetarian 🌿 vegan \*can be prepared gluten free/vegan

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# ACTION RECEPTION PACKAGE

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Served for 90 minutes. We kindly request a minimum of 50 guests per station. \$125 attendant fee applies to each station.

## attended station packages

served for 90 minutes

{minimum of 4 stations}

4 stations	52
5 stations	65
6 stations	72

## FROM THE CARVING BOARD

### glazed pit ham

mustard, artisan rolls

- 250 per 25 pieces

### roasted pork loin

apple pork jus, artisan rolls

- 300 per 30 pieces

### smoked prime rib of beef

creamy horseradish, au jus

- 500 per 40 pieces

### smoked turkey breast

herb butter, gravy

- 250 per 25 pieces

### roasted strip loin of beef

creamy horseradish, au jus

- 400 per 40 pieces

## CHEF ATTENDED

### 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

### pasta bar 15

penne, linguini, chicken, shrimp, tomatoes, mushrooms, cream sauce, tomato sauce, pesto

### slider station 12

bbq pulled pork, crisp coleslaw, cheddar cheese, mini brioche bun

### stir-fry station 🍴🌊 16

ginger soy marinated chicken or beef, asian vegetables, soba noodles, teriyaki sauce

### fajita station 🍴🌊 15

cilantro lime marinated chicken or beef, peppers, onions, flour tortillas, traditional salsa, salsa verde

### mashed potato martini station 🍴🌱 15

roasted garlic mashed potatoes served in a martini glass. choice of toppings: bacon bits, sour cream, shredded cheddar, green onions, red wine demi-glace

### blackening station 🍴🌱 16

cod, shrimp, salmon, assorted aioli

### taco bar 🍴🌱 16

pork, beef, cabbage, cilantro, yellow onion, salsa trio, sour cream, guacamole, fresh corn tortillas, flour tortillas  
add halibut or shrimp add 3 per person

## DISPLAYS

### vegetable crudité 🍴🌱 11

broccoli, cauliflower, asparagus, fire-roasted artichokes, carrots, celery, cherry tomatoes, cucumber, black olives, buttermilk ranch, pita (🍴🌱 without pita)

### cheese and fruit 🍴🌱 15

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 (🍴 without crackers)

### antipasto display 20

cured meats, pesto mozzarella, boursin, marinated mushrooms, fire-roasted artichokes, olives, mama lil's peppers, roasted tomatoes, sliced baguette (🍴 without baguette)

### asian display 🍴🌊 24

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 🍴🌱

## DESSERT

### mini dessert display 18

chocolate dipped strawberries, assorted bar cookies, brownies, cookies, mini cheesecakes, petit fours

🍴 gluten-free 🍴 dairy free 🍴 vegetarian 🍴 vegan \*can be prepared gluten free/vegan

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# BEER and WINE SELECTIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Allow roughly half bottle of wine per guest.

## WINE SELECTIONS

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

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

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

## BEER SELECTIONS

**DOMESTIC** 6  
coors light  
buckler non-alcoholic beer

**MICROBREWS** 7  
boont amber ale  
nikasi ipa  
widmer hefeweizen  
winter seasonal  
corona  
2 towns cider

we gladly offer beer service by the bottle or keg.  
domestic keg 500    microbrewed keg 650

{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.*

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# TENDED BAR and BEVERAGES

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge.



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.

## premium and northwest bar brands 9

crown royal whiskey  
sauza hornitos tequila  
pendleton canadian whiskey  
portland potato vodka  
grey goose vodka  
johnny walker red  
bombay sapphire gin

## call bar brands 8

absolut vodka  
tanquery gin  
jack daniels whiskey  
jose cuervo tequila  
burnside bourbon  
barcardi light rum  
captain morgan spiced rum  
bailey's irish cream  
kahlua  
fireball whiskey

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 and fresh juices 4

perrier, san pellegrino, orange, grapefruit, cranberry, pineapple, tomato

## energy drink 5

regular and sugar free rockstar

## assorted peps soft drinks 4

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## HOSPITALITY SERVICE

### BASIC HOSPITALITY SERVICE | 4 per suite guest

glassware, ice, bar fruit (lemons, limes, maraschino cherries and 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 including orange, grapefruit, cranberry, mixers to include tonic, soda, bloody mary mix, peps, diet peps and sierra mist

### ICE DELIVERY | 15 per bin

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