



HYATT REGENCY PORTLAND AT THE OREGON CONVENTION CENTER

MEETING & EVENT MENUS



Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy and sustainable! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating items. **Prices noted are for the designated day only, if chosen on an alternate day, price will be \$59 per guest.**

GOOSE HOLLOW

MONDAY, THURSDAY AND SATURDAY

- Selection of Chilled Juices
- Diced Pineapples and Blueberries (GF, V) **VGN GF**
- Whole Bananas and Apples (GF, V) **VGN GF**
- Croissants, Blueberry Muffins, Assorted Mini Danishes (VEG) **V**
- Scrambled Egg Mushroom Leek Empanadas with Local Hot Sauces (VEG) **V**
- Coconut and Cinnamon Muesli with Dried Fruits and Maple Syrup (V) **VGN**
- Portland Coffee Roasters Coffee and Smith Tea Selection
- Infused Water

\$53 Per Guest on Designated Day

THE LLOYD

WEDNESDAY AND SUNDAY

- Selection of Chilled Juices
- Diced Honeydew Melons and Blackberries (GF, V) **VGN GF**
- Whole Bananas and Mandarins (GF, V) **VGN GF**
- Chocolate Croissants, Apple Cinnamon Muffins, Savory Croissants (VEG) **V**
- Granola with Dried Fruit and Assorted Plant-Based Milks (DF, V) **DFV**
- Breakfast Casserole with Cage-Free Eggs, Pico de Gallo, Cotija Cheese and Potato (GF, VEG) **V GF**
- Portland Coffee Roasters Coffee and Smith Tea Selection

SAUVIE ISLAND

TUESDAY AND FRIDAY

- Selection of Chilled Juices
- Diced Cantaloupes and Kiwis (GF, V) **VGN GF**
- Whole Bananas and Pears (GF, V) **VGN GF**
- Croissants, Banana Nut Muffins, Seasonal Fruit Danish (VEG) **V**
- Gluten-Free Rolled Oatmeal with Brown Sugar and Blueberries (GF, DF, V) **DF VGN GF**
- Willamette Farms Cage-Free Egg Frittata with Sweet Potato, Baby Spinach and Cheddar Cheese (GF, VEG) **V GF**
- Portland Coffee Roasters Coffee and Smith Tea Selection
- Infused Water

\$53 Per Guest on Designated Day

FOREST PARK

EVERYDAY

- Selection of Chilled Juices
- Sliced Seasonal Fruit and Berries (GF, V) **VGN GF**
- Whole Bananas and Seasonal Citrus (GF, V) **VGN GF**
- Vanilla Greek Yogurt with Granola and Berry Compote (VEG) **V**
- Croissants and Daily Selection of Muffins and Danish (VEG) **V**
- Cage-Free Scrambled Eggs with Chives (GF, VEG) **V GF**
- Breakfast Potato Hash with Herbs and Blackening Spice
- Portland Coffee Roasters Coffee and Smith Tea Selection
- Infused Water

Infused Water

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\$53 *Per Guest on Designated Day*

\$59 *Per Guest*

A 25% Service Charge will be added to all Food and BeverageFall/Winter Seasonal Menu prices valid October 1, 2025 – April 30, 2026Menu pricing may change based on availability and market conditions.For any groups under 25 people, there will be an added \$250.00 small group fee to help cover services and food costs.Gluten Free Breakfast Pastries are Available Upon Advanced Request.

Breakfast Enhancements

Additional specialty items are available to elevate existing Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

BREAKFAST ENHANCEMENTS

Breakfast Quiche | \$15 Per Guest

Quiche Lorraine to include Gruyere Cheese, Bacon and Caramelized Onions

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Steel Cut Oatmeal (V) **VGN** | \$8 Per Guest

Dried Fruits, Brown Sugar, Honey and Toasted Pecans

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Breakfast Burritos | \$17 Per Guest

Made with Flour Tortillas, includes Roasted Tomato

SalsaPlanner's Choice of 1 Option:

- Cage-Free Eggs, Sausage and Roasted Peppers with Tillamook Jack Cheese
- Cage-Free Eggs, Potato Hash and Bacon with Tillamook Cheddar Cheese
- Cage-Free Eggs, Refried Beans and Smoked Ham with Cotija Cheese
- Egg Whites, Smashed Avocado, Onions, Cilantro and Lime Crema (VEG)

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English Muffin Breakfast Sandwich | \$17 Per Guest

Cage-Free Scrambled Eggs, Diced Bacon and Tillamook Cheddar Cheese with English Muffins

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Smoked Brisket Hash | \$15 Per Guest

Smoked Brisket, Roasted Fingerling Potatoes, Onions, Roasted Peppers and Herbs

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ACTION STATION BREAKFAST ENHANCEMENTS

One Chef Attendant per 50 Guests, included in pricing.

Griddled Pancakes (VEG) **V** | \$12 Per Guest

Toppings Include:Seasonal Berries, Chocolate Chips, Maple Syrup, Whipped Butter and Whipped Cream

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Griddled French Toast (VEG) **V** | \$12 Per Guest

Toppings Include:Seasonal Berries, Chocolate Chips, Maple Syrup, Whipped Butter and Whipped Cream

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Eggs and Omelets | \$25 Per Guest

Made To Order Willamette Farms Cage Free EggsToppings Include:

- Bacon, Chicken Sausage, Chopped Turkey
- Spinach, Tomatoes, Green Onions, Onions, Mushrooms, Peppers, Jalapenos
- Tillamook Cheddar Cheese, Goat Cheese, Pepperjack Cheese

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day.All Breakfasts include Portland Coffee Roasters Coffee and Smith Tea Selection.

MOUNT TABOR

Selection of Chilled Juices

Sliced Seasonal Fruit and Berries (GF, V) **VGN GF**

Whole Bananas and Apples (GF, V) **VGN GF**

Croissants, Assorted Mini Danishes and Daily Selection of Muffins (VEG) **V**

Build Your Own Yogurt Parfait with Greek Yogurt, Granola, Seasonal Fruit Compote and Seasonal Berries (VEG) **V**

Scrambled Willamette Farms Cage-Free Eggs with Tillamook Cheddar Cheese and Green Onions (GF) **GF**

Smoked Bacon and Chicken Apple Sausage (GF, DF) **DF GF**

Oven Roasted Breakfast Potato with Sweet Onions and Fresh Herbs (GF, V) **VGN GF**

Portland Coffee Roasters Coffee and Smith Tea Selection

Infused Water

\$65 *Per Guest*

ROSE CITY **V**

VEGETARIAN

Selection of Chilled Juices

Sliced Seasonal Fruit and Berries (GF, V) **VGN GF**

Whole Bananas and Assorted Stone Fruits (GF, V) **VGN GF**

Croissants and Daily Selection of Muffins (VEG) **V**

Chia Seed Pudding with Berry Compote (GF, V) **VGN GF**

Gluten-Free Rolled Oats with Dried Fruits, Brown Sugar, Honey and Toasted Almonds (GF, VEG) **V GF**

Vanilla Waffles with Seasonal Berries, Maple Syrup and Whipped Butter (VEG) **V**

Spinach and Tomato Quiche (VEG) **V**

Portland Coffee Roasters Coffee and Smith Tea Selection

Infused Water

\$63 *Per Guest*

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Plated Breakfast

Ideal for an elevated breakfast event, our composed plated breakfast feature Chef’s seasonal specialties.

NOURISH

Chilled Orange Juice

Fresh Bakeries (VEG) **V**

Planner's Choice of: **V**

- Greek Yogurt Parfaits with Granola and Berry Compote (VEG)
- Seasonal Fruit Bowl (GF, VEG)

ALL-AMERICAN

Chilled Orange Juice

Fresh Bakeries (VEG) **V**

Planner's Choice of: **V**

- Greek Yogurt Parfaits with Granola and Berry Compote (VEG)
- Seasonal Fruit Bowl (GF, VEG)

Spinach and Tomato Quiche (VEG) **V**

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Olympia Provision Breakfast Sausage (GF) **GF**

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Roasted Radishes with Tahini, Miso, Honey, Lemon and Seeds (GF, V) **VGN GF**

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Portland Coffee Roasters Coffee and Smith Tea Selection

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\$51 *Per Guest*

Cage-Free Scrambled Eggs with Chives (GF, DF, VEG) **DF V GF**

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Hardwood Cured Bacon (GF, DF) **DF GF**

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Breakfast Potato with Caramelized Onions, Roasted Garlic, and Roasted Peppers (GF, V) **VGN GF**

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Herb Marinated Tomatoes (GF, V) **VGN GF**

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Portland Coffee Roasters Coffee and Smith Tea Selection

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\$50 *Per Guest*

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Morning Break of the Day

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy and sustainable! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. **Prices noted are for the designated day only, if chosen on an alternate day, price will be \$24 per guest.**

FRUIT LOOP **V**

MONDAY, THURSDAY AND SATURDAY

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Apple Chips (GF, V) **VGN GF**

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Chocolate Covered Cherries (GF, VEG) **V GF**

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Mini Yogurt Parfait with Berry Compote (GF, VEG) **V GF**

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Mini Apple Turnovers (VEG) **V**

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\$20 *Per Guest*

SWEET AND SALTY

TUESDAY AND FRIDAY

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Assorted Mini Macarons (GF, VEG) **V GF**

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Bagel Chips with Savory Cream Cheese Dip (VEG) **V**

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Smoked Sea Salt Almonds (GF, VEG) **V GF**

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\$20 *Per Guest*

POWER UP (VEG) **V**

WEDNESDAY AND SUNDAY

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Chocolate Covered Honey Pecans (GF, VEG) **V GF**

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Roasted Mix Nuts (GF, V) **VGN GF**

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Chia Seed Coconut Pudding with Berry Compote (GF, V) **VGN GF**

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ENERGIZE

EVERYDAY

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Build Your Own Trail Mix: **GF**

- Assorted Roasted Nuts (GF, V)
- Dark Chocolate Feves (GF, DF)
- Dried Cranberries (GF, V)
- Dried Blueberries (GF, V)
- Dried Cherries (GF, V)

Chef's Choice Seasonal Loaf Bread (VEG) V

\$20 Per Guest

- Yogurt Covered Raisins (GF)

\$24 Per Guest

BAKERY (VEG) V

EVERYDAY

Morning Muffins (DF, VEG) DF V

Mini Chocolate Croissant (VEG) V

Mini Brioche Swirls (VEG) V

Mini Scones and Lemon Curd (VEG) V

\$24 Per Guest

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Afternoon Break of the Day

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PROTEIN FIX

MONDAY, THURSDAY, AND SATURDAY

Edamame Hummus with Lemon Olive Oil (GF, V) VGN GF

Baby Carrots, Cucumbers, Baby Peppers (GF, V) VGN GF

Flat Bread (V) VGN

Crispy Chickpeas (GF, V) VGN GF

\$20 Per Guest

TASTE OF OREGON

TUESDAY AND FRIDAY

Albina City Savory Nut Mix (GF, DF) DF GF

Poplandia Popcorn: Caramel, White Cheddar, and Butter (GF) GF

Tillamook Cheese: Aged Cheddar, Monterey Jack and Swiss (GF) GF

Multigrain Crackers

\$20 Per Guest

COOKIES AND BARS

WEDNESDAY AND SUNDAY

Caramel Salted Cookie (VEG) V

ENERGIZE

EVERYDAY

Build Your Own Trail Mix: GF

Toffee Blondies (VEG) **V**

KIND Nut Bars and CLIF BAR Energy Bars

\$20 *Per Guest*

GRANGE **V GF**
EVERYDAY

Assorted Berry Bowl (GF, V) **VGN GF**

Seasonal Raw Vegetables with Everything Spice Hummus (GF, V)
VGN GF

Assorted Vegetable Chips with Spiced Bean Dip (GF, VEG) **V GF**

\$23 *Per Guest*

CRISP (GF, VEG) **V GF**
EVERYDAY

Tortilla Chips with Guacamole and Pico de Gallo (GF, V) **VGN GF**

Root Chips with Pepper Jelly (GF, V) **VGN GF**

Bagel Chips with Caramelized Onion Dip (GF, VEG) **V GF**

\$22 *Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Assorted Fresh Bagels (VEG) **V** | \$72 Per Dozen

Assorted Cream CheeseKelly’s Jelly and Butter

- Assorted Roasted Nuts (GF, V)
- Dark Chocolate Feves (GF, DF)
- Dried Cranberries (GF, V)
- Dried Blueberries (GF, V)
- Dried Cherries (GF, V)
- Yogurt Covered Raisins (GF)

\$24 *Per Guest*

NOSH
EVERYDAY

Antipasto Vegetable and Fresh Mozzarella (GF, VEG) **V GF**

Compressed Pineapple and Coconut (GF, V) **VGN GF**

Beef Jerky (GF, DF) **DF GF**

Chocolate Espresso Beans (GF, V) **VGN GF**

\$24 *Per Guest*

SNACKS

Seasonal Sliced Fruit (GF, VEG) **V GF** | \$12 Per Guest

Greek Yogurt Parfait (VEG) **V** | \$8 Each

House Baked Pastries (VEG) **V** | \$72 Per Dozen
CroissantPain au ChocolatBreakfast Loaf Breads

Jumbo Home-Style Cookies (VEG) **V** | \$72 Per Dozen
Chocolate Chunk Oatmeal Sugar

Assorted Cupcakes (VEG) **V** | \$75 Per Dozen

Assorted Mini Macarons (VEG) **V** | \$55 Per Dozen

Warm Pretzel Bites (VEG) **V** | \$10 Per Guest
Sweet Mustard Hot Mustard

Granola and Berry Compote

Whole Fruit (GF, VEG) **V GF** | \$5 Each
Charges Based on Quantity Ordered

Individual Yogurts (GF, VEG) **V GF** | \$6 Each

Ruby Jewel (VEG) | \$10 Per Guest
Ice Cream Sandwiches

Assorted Salty Snacks (VEG) | \$6 Each
Potato Chips Root Chips Pretzels

Local Artisanal Popcorn (GF, VEG) **V GF** | \$7 Per Guest
Salted Cheddar Caramel

Trail Mix (GF, VEG) **V GF** | \$8 Per Guest

Roasted Mixed Nuts (GF, DF, VEG) **DF V GF** | \$9 Per Geust

Naan Bites (DF, VEG) **V** | \$9 Per Guest
Hummus (GF, V)

Pita Chips (DF, VEG) **V** | \$9 Per Guest
Olive Tapenade (GF, V)

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

BEVERAGE PACKAGES

Full Day Beverage Service | \$50 Per Guest
*Up to 9 Hours Includes Unlimited:*Portland Coffee Roasters
Regular and Decaffeinated CoffeeSmith Tea SelectionPepsi, Diet
Pepsi and Starry Soft DrinksRed Bull Regular and Sugar FreeBubly
Flavored Sparkling WaterStill and Sparkling Water

Half Day Beverage Service | \$30 Per Guest
*Up to 5 Hours Includes Unlimited:*Portland Coffee Roasters
Regular and Decaffeinated CoffeeSmith Tea SelectionPepsi, Diet
Pepsi and Starry Soft DrinksRed Bull Regular and Sugar FreeBubly
Flavored Sparkling WaterStill and Sparkling Water

30 Minute Beverage Break | \$16 Per Guest

AND MORE...

House Made Smoothies (GF, VEG) **V GF** | \$16 Per Guest
Minimum 20 Guests

- Mixed Berry
- Banana Strawberry
- Green Apple, Cucumber, Kale

Assorted Bottled Juices | \$6 Each
Orange, Apple, Cranberry, Grapefruit

Freshly Squeezed Orange Juice | \$75 Per Gallon

Lemonade | \$65 Per Gallon

Portland Coffee Roasters Regular and Decaffeinated CoffeeSmith
Tea SelectionPepsi, Diet Pepsi and Starry Soft DrinksRed Bull
Regular and Sugar FreeBubly Flavored Sparkling WaterStill and
Sparkling Water

COFFEE AND TEA

Freshly Brewed Coffee | \$138 Per Gallon
Portland Coffee Roasters Regular and Decaffeinated Coffee

Hot Tea | \$138 Per Gallon
Smith Hot Tea Selection

Iced Tea | \$75 Per Gallon

STILL WATER & SPARKLING WATER

Still & Sparkling Water | \$7 Each

Bubly Sparkling Water | \$7 Each
Assorted Flavors

Seasonal Infused Water | \$50 Per Gallon

SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$7
Each

SPECIALTY BOTTLED BEVERAGES

Starbucks NITRO Cold Brew | \$7 Each

Energy Drinks | \$8 Each
Regular and Sugar Free Red Bull and Celsius

Crater Lake Sodas | \$8 Each
Assorted Flavors

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availability and market conditions.

Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy and sustainable! Our Chef has curated
menus for each day to provide variety and ensure we aren’t repeating options.Prices noted are for the designated day only, if chosen on an alternate
day, price will be \$76 per guest.

THE TRAIL BLAZER
MONDAY AND THURSDAY

Carrot Ginger Soup (GF, V) **VGN GF**

Baby Spinach Salad with Quinoa, Dried Cranberries, Baby
Tomato, Walnuts and Chipotle Balsamic Vinaigrette (GF, V) **VGN
GF**

HOOD MEETS FUJI
TUESDAY AND FRIDAY

Mushroom and Barley Soup (V) **VGN**

Spring Mix and Arugula with Roasted Sweet Potato, Toasted
Pecans, Crumbled Chevre, Shallot Vinaigrette (GF, VEG) **V GF**

Wedge Salad with Cucumber, Fennel, Asian Pears and Miso-

Radicchio and Baby Kale Salad with Lemon Vinaigrette (GF, V)
VGN GF

Grilled Chicken Breast with Charred Sweet Onions and Maple Mustard Sauce (GF, DF) **DF GF**

Roasted Salmon with Sage Brown Butter (GF) **GF**

Chickpea and Lentil Stew with Winter Vegetables (GF, V) **VGN GF**

Roasted Marble Potatoes with Rosemary and Garlic Confit (GF, V)
VGN GF

NY-Style Cheesecake with Chocolate Glaze and Fruit Crispies (VEG) **V**

\$71 *Per Guest*

BRIDGETOWN BBQ
WEDNESDAY AND SATURDAY

Smoky Pumpkin and Black Bean Soup (GF, V) **VGN GF**

Romaine Salad with Roasted Corn, Cotija Cheese and Chipotle Lime Vinaigrette (GF, VEG) **V GF**

Cole Slaw (DF, VEG) **DF V**

Honey Jerk Grilled Chicken (GF, DF) **DF GF**

Mostarda Glazed Salmon (GF, DF) **DF GF**

Smoked Chipotle Soy Curls with Roasted Root Vegetable Medley (GF, V) **VGN GF**

Crispy Smashed Potatoes with Roasted Garlic (GF, V) **VGN GF**

Chocolate Cake (VEG) **V**

\$71 *Per Guest*

SEASONAL DELI
AVAILABLE DAILY

Creamy Cauliflower Soup with Coconut Milk and Chives (GF, V)
VGN GF

Ginger Dressing (GF, V) **V GF**

Teriyaki Glazed Chicken Thighs with Sesame and Green Onions (DF) **DF**

Shoyu Braised Pork Shoulders with Pineapple (DF) **DF**

Stir Fried Yakisoba with Vegetables and Tofu (GF, V) **VGN GF**

Herb Infused Wild Rice Pilaf (GF, V) **GF**

Red Velvet Cake with Chantilly Cream and Caramel Sauce (VEG) **V**

\$71 *Per Guest*

OLD LITTLE ITALY
SUNDAY

Pasta Fagioli Soup (V) **VGN**

Chopped Salad with Brussels Sprouts, Salami, Lentils and Oregano (GF) **GF**

Grilled Zucchini Salad with Lemon and Arugula (GF, V) **VGN GF**

Roasted Garlic Focaccia (V) **VGN**

Buttered Polenta with Parmesan Cheese (GF, VEG) **V GF**

Eggplant Parmesan (VEG) **V**

Chicken Piccata with Olives and Capers

Rigatoni with Beef and Sausage Bolognese

Tiramisu (VEG) **V**

\$71 *Per Guest*

BUILD YOUR OWN SALAD/GRAIN BOWL
AVAILABLE DAILY

Greens

Assorted Baby Greens, Grape Tomatoes, Shredded Carrots, White Balsamic Vinaigrette (GF, DF) **DF GF**

3-Bean Salad (GF, V) **VGN GF**

Oven Roasted Sliced Turkey, Provolone Cheese, Leaf Lettuce, Sliced Tomato, Pesto Mayo on Potato Roll

Black Forest Ham, Cheddar Cheese, Leaf Lettuce, Sliced Tomato, Dijon Mayo on a Potato Roll

Seasonal Grilled Vegetable Wrap, Grilled Squash, Roasted Bell Peppers, Arugula, Harissa Hummus on a Garden Vegetable Tortilla (V) **VGN**

Kettle Chips (V) **VGN**

Blondies and Lemon Bars (VEG) **V**

\$75 *Per Guest*

PICK YOUR BEVERAGES

Choose Up to 2 Options:

Freshly Brewed Iced Tea | \$3 Per Guest

Portland Coffee Roasters Coffee and Smith Tea Selection | \$4 Per Guest

Lemonade | \$3 Per Guest

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, bread service, entrée and dessert.

STARTERS

Planner's Choice of 1 Option:

Butternut Squash and Coconut Bisque (GF, V) **VGN GF**

Roasted Tomato and Basil Soup (GF, VEG) **V GF**

Chopped Romaine, Spring Mix Salad, Spinach

Grains

Quinoa, Israeli Cous Cous, Black Lentils with Garlic and Lemon

Toppings

Grape Tomatoes, Shredded Carrots, Cucumber, Bell Pepper

MedleyAvocado, Kalamata Olive, Grilled Squash and ZucchiniRed Onion, Roasted Corn, Feta Cheese

Proteins

Grilled Chicken, Salmon, Marinated Tofu Cubes

Spreads and Dressings

White Balsamic Vinaigrette, Dill Greek Yogurt Dressing, Green Goddess DressingHarissa Crème Fraîche, Garlic Tahini Hummus

Seasonal Dessert

\$78 *Per Guest*

DESSERTS

Planner's Choice of 1 Option:

Tiramisu Cake with Chocolate Glaze and Cocoa Nibs (VEG) **V**

Crème Brûlée Cheesecake with Berry Compote, Chantilly Cream and Fruit Crispies (VEG) **V**

Sweet Potato and Leek Chowder (GF, VEG) **V GF**

Tomato, Feta, Cucumber, and Red Onion Salad (GF, VEG) **V GF**

Baby Spinach Salad with Tomato, Dried Cranberries, Walnuts and Chipotle Balsamic Vinaigrette (GF, V) **VGN GF**

Baby Greens, Tomatoes, Carrots, Cucumbers, Red Onion and White Balsamic Vinaigrette (GF, V) **VGN GF**

Baby Romaine Caesar with Shaved Parmesan, Croutons and Caesar Dressing (VEG) **V**

Heirloom Tomatoes with Burrata Cheese, Balsamic, Olive Oil, and Sea Salt (GF, VEG) **V GF** | \$3 Additional Per Guest

ENTREES

Planner's Choice of up to 2 Options, the higher priced entree will prevail as menu price:

ROASTED SALMON | \$70 Per Guest
Roasted Winter Squash and Herb Roasted Potatoes and Miso Beurre Blanc

ALL NATURAL FRENCH CHICKEN BREAST **GF** | \$68 Per Guest
Chicken Jus, Garlic Roasted Broccoli, Baby Carrot and Wild Rice Pilaf (GF)

SLOW BRAISED SHORT RIBS **DF GF** | \$70 Per Guest
Garlic Miso Barley and Roasted Asparagus (GF, DF)

CIDER BRINED PORK CHOP **DF GF** | \$66 Per Guest
Smashed Fingerling Potatoes, Haricots Vert and Citrus Gastrique (GF, DF)

DUKKAH SPICED SOY CURLS & LENTILS **VGN GF** | \$65 Per Guest
Dukkah and Harissa Marinated Soy Curls with Honey and Slow-Cooked Lentil Ragout (GF, V)

Apple Caramel Pie with Vanilla Whipped Cream and Strawberry Compote (VEG) **V**

Flourless Chocolate Cake with Toasted Meringue and Raspberry (GF, VEG)

TWO-COURSE ARTISANAL CAESAR SALAD

Includes Bread Service and Starter or Dessert

Baby Kale and Chopped Romaine Topped with Planner's Choice of Protein and Herbed Crostini, Served with Garlic-Parmesan Caesar Dressing

Planner's Choice of 1 Option:

- Grilled All Natural Breast of Chicken
- Chef's Choice Market Fish
- Sauteed Garlic Shrimp

\$59 *Per Guest*

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Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 25 pieces per selection.

COLD SELECTIONS - VEGETABLE

Mozzarella, Grape Tomato, and Basil Skewer with Balsamic Glaze (GF, VEG) **V GF**

Gluten-Free Whipped Feta Tart with Spiced Honey (GF, VEG) **V GF**

\$8 *Per Piece*

COLD SELECTIONS - BEEF AND CHICKEN

Beef Tenderloin Canape with Horseradish Cream

Thai Basil Chicken Salad Bite with Pickled Daikon (GF, DF) **DF GF**

\$9 *Per Piece*

COLD SELECTIONS - SEAFOOD

Cajun Grilled Shrimp Tartlet with Avocado Puree (DF) **DF**

Smoked Trout Dip Bite (GF) **GF**

\$9 *Per Piece*

WARM SELECTIONS - VEGETABLE

Mini Black Bean Cake (GF, V) **VGN GF**

Black Bean Mini Empanada (VEG) **V**

Brie and Raspberry Puff (VEG) **V**

Vegetable Spring Roll (VEG) **V**

3 Cheese Quesadilla Bite (VEG) **V**

\$8 *Per Piece*

WARM SELECTIONS - BEEF, CHICKEN AND DUCK

Bacon Wrapped Beef Skewer (GF, DF) **DF GF**

Beef Manchego Mini Empanada

Spicy Plum Duck Spring Roll

Spicy Buffalo Chicken Spring Rolls, Peppered Ranch

Sonoran Chicken Quesadilla Bite

\$9 *Per Piece*

WARM SELECTIONS - SEAFOOD

Tempura Shrimp with Sweet Chili Sauce (DF) **DF**

Shrimp Paella Arancini

\$9 *Per Piece*

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities. Presentation Displays Based on Two Hours of Service.

ARTISANAL CHEESE

Selection of Local Artisanal Cheeses (GF) **GF**

Rye Crisps (DF) **DF**

Grissini (DF) **DF**

Multi Grain Crackers (V) **VGN**

Local Sage Honey (GF, DF) **DF GF**

Candied Nuts (GF, VEG) **V GF**

\$28 *Per Guest*

CHARCUTERIE

Selection of Olympia Provision Cured Meats and Pepperettes (GF) **GF**

Giardiniera (GF, V) **VGN GF**

Whole Grain Mustard (GF, V) **VGN GF**

Roasted Mixed Nuts (GF, V) **VGN GF**

\$30 *Per Guest*

NACHOS AND DIP

Guacamole (GF, V) **VGN GF**

Sour Cream (GF, VEG) **V GF**

Pico de Gallo (GF, DF, V) **DF VGN GF**

Warm Cheese Sauce (GF) **GF**

House-Made Tortilla Chips (GF) **GF**

\$18 *Per Guest*

COZY PNW COMFORT

VEGETABLE CRUDITE

Baby Peppers, Cucumbers, Carrots, Tomatoes, Cauliflower (V) **VGN**

Roasted Red Pepper Hummus (GF, DF, V) **DF VGN GF**

Pepper Ranch (GF, VEG) **V GF**

Caramelized Onion Dip (GF, VEG) **V GF**

Artisanal Crackers (DF, V) **DF VGN**

\$22 *Per Guest*

CURED AND HOOPED

Artisanal Cured Meats Including Selections from Olympia Provisions (GF) **GF**

Selection of Local Artisanal Cheeses (GF) **GF**

Selection of Local Artisanal Breads (DF) **DF**

Fruit Mostarda and Portland Farmland Honey (GF, DF) **DF GF**

\$36 *Per Guest*

SUSHI ROLL AND NIGIRI

Captain's Choice | \$1100 Per Platter
160 Pieces Total to Include: Chef's Choice Nigiri, Tuna Roll, California Rolls, Rainbow Rolls, Caterpillar Rolls, Cali Crunch Roll and Wasabi Roll

Happy Valley | \$1000 Per Platter
140 Pieces Total to Include: Chef's Choice Nigiri, California Roll, Rainbow Roll, Tempura Shrimp Roll, Hawaiian Mango Roll, Alaskan Roll and Shrimp Delight Roll

Moon Light | \$425 Per Platter
50 Total Pieces to Include: Chef's Choice Nigiri, California Roll, Spicy Tuna Roll, Wasabi Roll and Caterpillar Roll

COUNTY FAIR

Ivar’s Clam Chowder (GF) **GF**

Mount Hood Chili Dog with Black Bean Chili, Tillamook Cheddar Cheese and Green Onions

Smoked Salmon Dip (GF) **GF**

Kettle Chips (GF, V) **VGN GF**

\$32 *Per Guest*

BUILD YOUR OWN TACOS

Proteins

- Chipotle Lime Carnitas (GF, DF)
- Carne Asada (GF, DF)
- Poblano Chicken (GF, DF)

Toppings

- Spiced Peppers and Onions (GF, V)
- Lime Sour Cream (GF, VEG)
- Pico de Gallo (GF, V)
- Cotija Cheese (GF, VEG)
- Shredded Cheddar Cheese (GF, VEG)

Soft Flour and Corn Tortillas (DF, VEG) **DF V**

\$36 *Per Guest*

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with sides. Attendant required, included in pricing. Based on Two Hours of Service.

BBQ SMOKED PORK LOIN

Minimum of 25 Guests

Mac and Cheese (VEG) **V**

Build Your Own Chopped Cheese Sliders to Include:

- Soft-Cooked Onions
- Portland Ketchup (GF, V)
- Kewpie Mayonnaise (GF, DF, VEG)
- Shaved Lettuce (GF, V)
- Mini Challah Bun (VEG)

Chicken Corn Dogs with BBQ Ranch Sauce

Jalapeño Poppers with Chipotle Aioli (VEG) **V**

Tater Tots with Herb Aioli (GF, VEG) **V GF**

\$32 *Per Guest*

MEZZE STATION

Zatar Chicken Skewers (GF, DF) **DF GF**

Falafels (GF, V) **VGN GF**

Assorted Dips: Babaghanoush, Hummus, and Tatziki (GF, VEG) **V GF**

Assorted Olives (GF, V) **VGN GF**

Dolmas (GF, V) **VGN GF**

Flatbread (V) **VGN**

\$28 *Per Guest*

SMOKED TURKEY BREAST

Minimum of 25 Guests

Mashed Potatoes and Turkey Gravy (GF) **GF**

Assorted Mustards and Pickled Vegetables (GF, V) **VGN GF**

Mini Sourdough Rolls (V) **VGN**

\$28 *Per Guest*

COLUMBIA RIVER HOT STEELHEAD

Minimum of 15 Guests

Roasted Corn Salad with Local Honey Vinaigrette (DF) **DF**

Sourdough Rolls

\$30 *Per Guest*

AU POIVRE CRUSTED TENDERLOIN OF BEEF

Minimum of 15 Guests

Baby Arugula, Tomatoes, Shredded Cheddar, Pickled Red Onion and Peppercorn Ranch (GF, VEG) **V GF**

Roasted Marble Potatoes with Caramelized Onion (GF, VEG) **V GF**

French Rolls and Demi Glace

\$35 *Per Guest*

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Reception Packages

Our Chef has curated reception packages designed to make planning your event easy while showcasing a unique Portland experience. Reception Packages Based on Two Hours of Service.

PDX FOOD TRUCK POD TOUR

Hawthorne

Smoked Wings (GF, DF)Assorted HAB Sauce, Blue Cheese, Ranch Dressing (VEG)Beer Batter Cod (DF)Tartare Sauce (GF, VEG)Fried Potato Wedges with Chipotle Aioli (GF, DF, VEG)

Alder Street **VGN**

Chopped Salad with White Balsamic Vinaigrette (GF, V) Soy Curl Japanese Curry (GF, V)Vegetable Fried Rice (V) Vegan Sausage and Peppers (GF, V)Vegan Shredded Cheddar (GF, V)Dos Hermanos Semolina Roll (V)

Mississippi

Brisket Chili (GF, DF)Corn Bread with Honey Butter (GF)Smoked Bratwurst (GF, DF)Assorted Mustard and Sauerkraut (GF, V)Tillamook Mac and Cheese (VEG)

Alberta

Wakame Seaweed Salad (GF, V)Shoyu Onion Tuna Poke (DF)Vegetable Shumai (VEG)Pork ShumaiPickled Ginger and Pickled Daikon (GF, V)

\$140 *Per Guest*

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Sweet Stations

A variety of sweet treats to end any special occasion.

LIFE IS SWEET (VEG)

Mini Chocolate Mousse Cups (GF) **GF**

Assorted French Macarons

Artisan Chocolate Truffles

Assorted Petit Fours

\$22 *Per Guest*

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Plated Dinner

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from an optional appetizer, soup/salad, entrée and dessert, melds together to wow your attendee’ taste buds. All Plated Dinners Include Portland Coffee Roasters Coffee and Smith Tea selection.

STARTER

SALAD

Enhance your guest experience with an optional Starter selection.

- Roasted Tomato and Basil Bisque (GF) **GF** | \$10 Per Guest
- Potato and Leek Soup (GF, V) **VGN GF** | \$12 Per Guest
- Butternut Squash Ravioli with Sage Brown Butter Sauce and Roasted Pumpkin Seeds (VEG) **V** | \$15 Per Guest
- Dungeness Crab Cake with Peppernato, Corn and Remoulade | \$18 Per Guest

ENTREES

Planner's Choice of up to 3 Options, the higher priced entree will prevail as menu price:

- FRENCH BREAST OF CHICKEN (GF, DF) **DF GF** | \$91 Per Guest
Smashed Fingerling Potatoes, Steamed Haricots Vert, Blistered Baby Tomatoes, Natural Jus
- SEARED SALMON (GF) **GF** | \$97 Per Guest
Wild Rice Pilaf, Roasted Brussels Sprouts and Mostarda Glaze
- PAN SEARED MARKET CATCH OF THE DAY (GF) **GF** | \$98 Per Guest
Quinoa-Forbidden Rice Pilaf, Grilled Asparagus, Roasted Tomato, Citrus Butter Sauce
- PINOT BRAISED SHORT RIB (GF, DF) **DF GF** | \$98 Per Guest
Chorizo Polenta, Garlic Roasted Baby Carrots, Red Wine Reduction
- GRILLED STRIP LOIN (GF) | \$100 Per Guest
Smoked Honey Gold Potatoes, Grilled Delicata Squash and Chimichurri
- ROASTED FILET MIGNON (GF) **GF** | \$110 Per Guest
Potato Gratin, Roasted Broccolini, Blistered Baby Tomato and Bordelaise
- WINTER LENTIL CHILI **VGN GF** | \$85 Per Guest
with Cannellini Beans, Blistered Tomatoes and Roasted Baby Pepper (GF, V)
- SWEET CHILI FRIED TOFU BOWL (V) **VGN** | \$85 Per Guest

Planner's Choice of 1 Option:

- Fresh Local Burrata Cheese with Heirloom Tomato, Frisee, Lemon Oil and Balsamic Glaze (GF, VEG) **V GF** | \$3 Additional Per Guest
- Baby Greens, Tomatoes, Carrots, Cucumbers, Red Onion and Shallot Vinaigrette (GF, V) **VGN GF**
- Arugula, Roasted Butternut Squash, Dried Cranberry, Toasted Sunflower Seeds and Honey Apple Cider Vinaigrette (GF, V) **VGN GF**
- Baby Spinach, Baby Tomato, Toasted Pecans, Dried Cherries, Crumbled Rogue Blue Cheese and Mustard Balsamic Vinaigrette (VEG) **V**

DESSERT

Planner's Choice of 1 Option:

- Hazelnut Toffee Cake with Chocolate Glaze and Caramelized Cocoa Nibs (VEG) **V**
- Carrot Cake with Caramel Sauce and Candied Orange Peel (VEG) **V**
- Chocolate Cake with Whipped Cream and Candied Cherry (VEG) **V**
- Red Velvet Cake with Chocolate Croquants (VEG) **V**
- Coconut Biscuit Cake with Raspberry-Passion Fruit Coulis and Fruit Crispies (VEG) **V**

with Jasmine Rice, Grilled Vegetables and Teriyaki Glaze
.....
KIMCHI FRIED RICE (GF, VEG) **V GF** | \$85 Per Guest
with Egg and Vegetables
.....
MUSHROOM RISOTTO (GF, VEG) **V GF** | \$85 Per Guest
with Roasted Wild Mushrooms and Pecorino
.....

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include Portland Coffee Roasters Coffee and Smith Tea Service.

SOUP
Planner's Choice of 1 Option:

Pacific Northwest Seafood Chowder (GF) **GF**
.....
Minestrone Soup with Ditalini (V) **VGN**
.....
Sausage and Kale Soup with Potato (GF, DF) **DF GF**
.....
Vegan Lentil Stew (GF, V) **VGN GF**
.....

SALAD
Planner's Choice of 2 Options:

Baby Greens with Roasted Beets, Shaved Fennel, Citrus Segments and Herb Vinaigrette (GF, V) **VGN GF**
.....
Spinach and Arugula Salad with Dates, Walnuts, Pickled Red Onion, Feta Cheese and Dijon Maple Dressing (GF, VEG) **V**
.....
Brussels Slaw with Apple, Almonds, Dried Cranberries and Whole Grain Mustard Dressing (GF, V) **VGN GF**
.....
Kale-Quinoa Salad with Roasted Winter Squash, Pomegranate, Goat Cheese and Tahini-Lemon Dressing (GF, VEG) **V GF**
.....

ENTREES
Planner's Choice Between 2 and 3 Options:

Selection of Two Entrees | \$103 Per Guest
.....
Selection of Three Entrees | \$115 Per Guest
.....
Seared Chicken Breast with Mushroom Jus (GF, DF) **DF GF**
.....
Grilled Chicken Breast with Orange Soy Ginger Glaze (GF, DF) **DF GF**
.....
Baked Salmon with Miso Glaze (DF) **DF**
.....
Roasted Pork Loin with Ssamjang Sauce and Green Onions (DF)

VEGETABLES
Planner's Choice of 1 Option:

Roasted Butternut Squash and Haricots Vert (GF, V) **VGN GF**
.....
Cauliflower au Gratin (GF, VEG) **V GF**
.....
Ratatouille (GF, V) **VGN GF**
.....
Roasted Root Vegetables with Charred Onions (GF, V) **VGN GF**
.....
Fried Brussels Sprouts with Chopped Bacon (GF, DF) **DF GF**
.....

DF

Slow-Cooked Brisket with Bourbon BBQ Sauce (GF, DF) **DF GF**

Grilled Skirt Steak with Chimichurri Puree (GF, DF) **DF GF**

Tofu Teriyaki Stir Fry, Roasted Bell Pepper, Baby Carrots,
Edamame, Wilted Cabbage, Toasted Sesame (V) **VGN**

STARCH

Planner's Choice of 1 Option:

Whipped Potatoes with Chives (GF, VEG) **V GF**

Pinto Bean and Sweet Potato Hash with Smoked Paprika (GF, V)
VGN GF

Creamy Polenta (GF, VEG) **V GF**

Vegetable Wild Rice Pilaf (GF, V) **VGN GF**

Cavatappi and Cheese with Brisket Bits

DESSERT

Planner's Choice of 2 Options:

Crème Brûlée Cheesecake with Chantilly Cream and Berry
Compote (VEG) **V**

Tiramisu with Chocolate Glaze and Caramelized Cocoa Nibs
(VEG) **V**

Carrot Cake with Caramel Sauce and Candied Orange Peel (GF,
VEG) **V GF**

Flourless Chocolate Cake with Chantilly Cream and Fresh Berries
(GF, VEG) **V GF**

Red Velvet Cake with Chocolate Croquants (VEG) **V**

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from three different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert. This is an option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the appetizer, salad, and dessert in advance.

2. A custom printed menu featuring up to three entree selections is provided for your guest

3. Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE APPETIZER

Planner's Choice of 1 Option:

Beet Tartare with Cashew Cream (GF, V) **VGN GF**

Lamb Meat Balls with Mint Chutney

Pacific Northwest Seafood Chowder (GF) **GF**

Dungeness Crab Cake with Peppernato and Remoulade (DF) **DF**

PLANNER'S CHOICE SALAD

Planner's Choice of 1 Option:

Baby Green Mixed Salad with Roasted Pear, Toasted Walnuts, Shaved Red Onions and Maple Balsamic Vinaigrette (GF, V) **VGN GF**

Caesar Salad with Baby Romaine Hearts, Shaved Parmesan Cheese, Herb and Olive Oil Ciabatta Crouton and Creamy Caesar Dressing (VEG) **V**

Baby Spinach, Baby Tomato, Toasted Pecans, Dried Cherries, Crumbled Rogue Blue Cheese and Mustard Balsamic Vinaigrette (VEG) **V**

Burrata Caprese Salad with Baby Tomatoes, Arugula-Frisée Blend, Balsamic Reduction, Lemon Oil and Sea Salt (GF, VEG) **V GF**

INDIVIDUAL GUESTS' CHOICE ENTREE

Planner's Choice of up to **three** entrée selections:

Herbed French Chicken (GF, DF) **DF GF**
Smashed Fingerling Potatoes, Roasted Baby Carrots, Blistered Baby Tomatoes, Rosemary Jus

Honey Chipotle Glazed Salmon (GF) **GF**
Roasted Winter Squash Medley, Roasted Broccolini, Ponzu Beurre Blanc

Roasted Beef Tenderloin (GF) **GF**
Sour Cream and Chive Mashed Potato, Grilled Asparagus, Blistered Baby Tomato, Bordelaise

Grilled Bone-In Pork Chops (GF, DF) **DF GF**
Garlic Herb Smashed Smashed Potatoes, Glazed Apples and Sweet Jalapeno Sauce

Osso Buco (GF) **GF**
Cauliflower Puree, Glazed Carrots and Gremolata

Grilled Mushroom Medley (GF, V) **VGN GF**
Herbed Quinoa, Roasted Chickpeas, Grilled Zucchini and Chimichurri

PLANNER'S CHOICE DESSERT

Planner's Choice of 1 Option:

Hazelnut Praline Cake with Nutella Cream (GF, VEG) **V GF**

Opera Cake with Chantilly Cream and Chocolate Croquants (VEG) **V**

Mango Passion Mousse with Coconut Jaconde (VEG) **V**

Black Forest Cheesecake with Berry Compote, Vanilla Cream and Fruit Crispies (VEG) **V**

\$135 *Per Guest*

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Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay**Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon**Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$50 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$50 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$50 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$50 Bottle
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$50 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

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Hand Crafted Cocktails

Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. We’ve combined exceptional ingredients for the ultimate experience in taste and balance. Cheers!

HAND CRAFTED NON-ALCOHOLIC COCKTAIL

- Pearl | \$8
Grapefruit, Agave, Lime, Fever Tree Club Soda, Salt
- Pettygrove | \$9
Strawberry Syrup, Pineapple, Orange Bitters, Fever Tree Club Soda
- Laurelhurst | \$10
Coconut Water, Cucumber, Mint, Lime

HAND CRAFTED COCKTAIL

- Lovejoy | \$15
Tito’s Vodka, Prickly Pear, Elderflower Liqueur, Lemon Juice
- Ladd | \$15
Bacardi Rum, Mango, Lime, Ginger Beer
- Chapman | \$16
Don Julio Tequila, Jalapeno, Grapefruit, Lime, Agave
- Pittock | \$16
Marker’s Mark Bourbon, Crème de Cassis, Lemon, Sugar, Angostura

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availability and market conditions.

Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

Mionetto Avantgarde Prosecco, Sparkling | \$60 Bottle

ROSE

La Vielle Ferme, Rosé | \$60 Bottle

WHITES

Kendall Jackson, Chardonnay | \$60 Bottle

Mer Soleil ‘Reserve’, Chardonnay | \$60 Bottle

Whitehaven, Sauvignon Blanc | \$85 Bottle

Chateau Ste. Michelle, Riesling | \$60 Bottle

REDS

Rodney Strong Sonoma, Cabernet Sauvignon | \$75 Bottle

Daou, Cabernet Sauvignon | \$90 Bottle

Elouan, Pinot Noir | \$80 Bottle

Catena Vista Flores, Malbec | \$70 Bottle

Joel Gott Palisades, Red Blend | \$60 Bottle

PACIFIC NORTHWEST

Argyle, Brut | Dundee, Oregon | \$70 Bottle

Browne Family Vineyards, Sauvignon Blanc | Columbia Valley, Washington | \$65 Bottle

Silvan Ridge, Pinot Gris | Eugene, Oregon | \$60 Bottle

Stoller, Pinot Noir Rose | Dayton, Oregon | \$65 Bottle

Primarius, Pinot Noir | Willamette Valley, Oregon | \$60 Bottle

High Heaven, Cabernet Sauvignon | Washington | \$60 Bottle

DIVERSITY, EQUITY AND INCLUSION (DE&I)

House of Brown, Chardonnay | \$75 Bottle

100% Black/Family-Owned and Operated and Women-Led

Alexis George, Cabernet Sauvignon | \$75 Bottle

Certified Minority African American Owned Business

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

PREMIUM BAR

Hour One | \$28 Per person
Hour Two | \$18 Per person
Each Additional Hour | \$14 Per person

SELECTIONS

Signature Cocktails
Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch
Premium Cocktails
Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum, Patrón Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey and Chivas Regal Scotch
Super-Premium Cocktails
Ketel One Vodka, Hendrick's Gin, Diplomático Reserva Exclusiva Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown Royal Whiskey, Jameson Irish Whiskey, Jack Daniel's Whiskey, Johnnie Walker Black Scotch and Del Maguey Vida Mezcal
Beer and Seltzers
Coors Light, Corona Extra, 10 Barrel Pub Lager, Hop Valley Bubble Stash IPA, Assorted White Claw Hard Seltzer, Grapefruit High Noon and Upside Dawn Golden Athletic Brewing Non-Alcoholic Beer

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

SIGNATURE BAR

Hour One | \$24 Per person
Hour Two | \$16 Per person
Each Additional Hour | \$12 Per person

SUPER-PREMIUM BAR

Hour One | \$32 Per person
Hour Two | \$24 Per person
Each Additional Hour | \$18 Per person

LABOR CHARGES

Bartender | \$150
Up to Three Hours
Cocktail Servers/Tray Passers, each | \$75
Up to Three Hours
Additional Hours for Bartenders or Servers, each, per hour | \$50

COCKTAILS

Signature Cocktails | \$12
Premium Cocktails | \$14
Super-Premium Cocktails | \$15

WINE

Signature Wine | \$12

Premium Wine | \$14

GUEST PAY PER DRINK

Cash and Card Accepted. Pricing is inclusive of Service Charge. Cash Bar requires a minimum of \$500 per bar.

WINE

Signature Wine | \$14

Premium Wine | \$16

FEATURED ON ALL BARS

Domestic Beer | \$8

Local Craft and Imported Beer | \$9

White Claw Hard Seltzer | \$8

High Noon Vodka Seltzer | \$10

Sparkling Water, Bottled Water, Juices | \$7

Pepsi Soft Drinks | \$7

Red Bull Regular and Sugar Free Red Bull | \$8

COCKTAILS

Signature Cocktails | \$14

Premium Cocktails | \$16

Super-Premium Cocktails | \$18

FEATURED ON ALL BARS

Domestic Beer | \$9

Local Craft and Imported Beer | \$10

High Noon Vodka Seltzer | \$11

White Claw Hard Seltzer | \$9

Sparkling Water, Bottled Water, Juices | \$8

Pepsi Soft Drinks | \$8

Red Bull Regular and Sugar Free | \$9

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Pacific Northwest Experience

Transform an ordinary bar into a Local Experience!

PACIFIC NORTHWEST WINE

- Argyle, Brut | Dundee, Oregon | \$70 Bottle
- Browne Family Vineyards, Sauvignon Blanc | Columbia Valley, Washington | \$65 Bottle
- Silvan Ridge, Pinot Gris | Eugene, Oregon | \$60 Bottle
- Stoller, Pinot Noir Rose | Dayton, Oregon | \$65 Bottle
- Primarius, Pinot Noir | Willamette Valley, Oregon | \$60 Bottle
- High Heaven, Cabernet Sauvignon | Washington | \$65 Bottle

HOST SPONSORED PACIFIC NORTHWEST BAR PER DRINK

- Oregon Cocktails | \$13
- Wild Root Vodka, Aviation Gin and Pendleton Whisky
- Pacific Northwest Wine | \$14
- Argyle Brut, Altered Dimension Sauvignon Blanc, Silvan Ridge Pinot Gris, Stoller Pinot Noir Rose, Primarius Pinot Noir and High Heaven Cabernet Sauvignon
- Portland Local Craft Beer and Cider | \$9
- 10 Barrel Pub Lager, Hop Valley Bubble Stash IPA and Portland Cider Co "Kinda Dry"

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Holiday Reception Enhancements

Offering a variety of Holiday enhancements for your attendees to enjoy.

HORS D’OEUVRES

- Deviled Eggs with Applewood Smoked Bacon (GF) **GF** | \$8 Per Piece
- Chicken Waldorf Salad Bite (GF) **GF** | \$9 Per Piece
- Pulled Pork on Garlic Crostini with Cranberry Jam and Snipped Chives | \$9 Per Piece

PRESENTATION STATIONS

- Holiday Chips and Dips **V GF** | \$20 Per Guest
- Pita Chips (V), Corn Tortilla Chips (GF, V), Potato Chips (GF, V)Baked Bean Dip with Cheddar Cheese (GF, VEG)Baked Brie (GF, VEG)Hummus (GF, V)
- Holiday Bites | \$28 Per Guest
- Feta and Spinach Spanakopita (VEG)Pimento Cheese with Double Baked Crackers (VEG)Tuna Escab che Mini Chicken Pot Pies

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Holiday Buffet Dinner

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SOUP

SALAD

Planner's Choice of 1 Option:

- Potato and Leek Soup (GF) **GF**
- Pacific Northwest Seafood Chowder (GF) **GF**
- Roasted Tomato Bisque (GF, VEG) **V GF**
- Winter Squash Bisque with Crème Fraiche and Chives (GF, VEG) **V GF**

ENTRÉE

Planner's Choice, Between 2 or 3 Options:

- Selection of Two Entrees | \$103 Per Guest
- Selection of Three Entrees | \$115 Per Guest
- Winter Lentil Chili with Cannellini Beans, Blistered Tomatoes and Roasted Baby Pepper (GF, V) **VGN GF**
- Baked Chicken Breast with Rosemary and Blueberry Glaze (GF, DF) **DF GF**
- Maple Glazed Salmon (GF, DF) **DF GF**
- Grilled Flank Steak with Chimichurri (GF, DF) **DF GF**
- Pinot Braised Short Rib (GF, DF) **DF GF**
- Apple and Herb Roasted Turkey Breast (GF, DF); Optional Carving Station **DF GF**
- Smoked Brisket with Bourbon BBQ Sauce (GF); Optional Carving Station **DF GF**

STARCH

Planner's Choice of 1 Option:

- Whipped Potatoes with Chives (GF, VEG) **V GF**
- Vegetable Wild Rice Pilaf (GF, V) **VGN GF**

Planner's Choice of 2 Options:

- Baby Greens, Tomatoes, Carrots, Cucumbers, Red Onion and Shallot Vinaigrette (GF, V) **VGN GF**
- Arugula, Roasted Butternut Squash, Dried Cranberry, Toasted Sunflower Seeds and Honey Apple Cider Vinaigrette (GF, V) **VGN GF**
- Baby Spinach, Baby Tomato, Toasted Pecans, Dried Cherries, Crumbled Rogue Blue Cheese and Mustard Balsamic Vinaigrette (VEG) **V**
- Arugula with Red Wine Poached Pear, Crushed Walnuts, Gorgonzola Cheese and Citrus Maple Vinaigrette (VEG) **V**

VEGETABLES

Planner's Choice of 1 Option:

- Roasted Butternut Squash and Haricots Vert (GF, V) **VGN GF**
- Cauliflower au Gratin (GF, VEG) **V GF**
- Ratatouille (GF, V) **VGN GF**
- Green Beans Casserole with Crispy Shallots (V) **VGN**

DESSERT

Planner's Choice of 2 Options:

- Chocolate Pot De Crème Verrine (GF) **GF**
- Pumpkin Cheesecake Verrine with Cinnamon Whipped Cream

Marble Roasted Potatoes with Charred Fennel (GF, V) **VGN GF**

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Creamy Polenta (GF, VEG) **V GF**

.....

Cavatappi and Cheese (VEG) **V**

.....

(GF, VEG) **V GF**

.....

Apple Tarts with Chantilly Cream and Caramel Sauce (VEG) **V**

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Flourless Chocolate Cake with Chantilly Cream and Fresh Berries (GF, VEG) **V GF**

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Red Velvet Cake with Chocolate Croquants (VEG) **V**

.....

A 25% Service Charge will be added to all Food and BeverageFall/Winter Seasonal Menu prices valid October 1, 2025 – April 30, 2026Menu pricing may change based on availability and market conditions.For any groups under 25 people, there will be an added \$250.00 small group fee to help cover services and food costs.

Holiday Cheers

Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. We’ve combined exceptional ingredients for the ultimate experience in taste and balance. Cheers!

HAND CRAFTED NON-ALCOHOLIC COCKTAIL

Apple Cider Sangria

Apple, Pear, Orange, Lemon, Pomegranate Seeds, Apple Cider, Cinnamon, Sparkling Water and Garnished with a Cinnamon Stick

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Minty Pomegranate Punch

Blueberries, Pomegranate Seeds, Fresh Mint, Unsweetened Cranberry Juice, Unsweetened Pomegranate Juice, Agave Nectar, Sparkling Water and Garnished with Mint

.....

Orange Cranberry Mimosa Holiday Mocktail

Orange Juice, Sweetened Cranberry Juice, Sparkling Apple Cider Garnished with Fresh Cranberries and a Pinch of Cinnamon with a Sugared Rim

.....

Cranberry Pineapple Mocktail

Sparkling Cranberry Fruit Juice Blend, Pineapple Juice, Fresh Cranberries and Garnished with Orange Curls

.....

\$8*Per Drink*

HAND CRAFTED COCKTAIL

Pomegranate Sour

Vodka, Lemon, Maple Syrup, Pomegranate Juice/ PAMA Liqueur with a Rosemary Garnish

.....

Pear Pressure

Vodka, Pear Puree, Elderflower Liqueur, Lime Juice with a Dehydrated Lemon Garnish

.....

Gingerbread Smash

Bourbon, Mint, Lime, Gingerbread Syrup with a Thyme Garnish

.....

Holly Jolly

Bourbon, Allspice Dram, Apple Cider, Lemon Juice, Black Walnut Bitters with a Cinnamon Stick Garnish

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Stark and Stormy

Spiced Rum, Ginger Beer, Fig Puree, Vanilla Syrup with a Candied Fig Garnish

.....

Caribbean Christmas

Dark Rum, Velvet Falernum, Lime, Sugar, Daiquiri Bitters with a Star Anise Garnish

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\$14*Per Drink*

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian