

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	SAUVIE ISLAND TUESDAY AND FRIDAY
Selection of Chilled Juices	Selection of Chilled Juices
Diced Pineapples and Blueberries (GF, V) VGN GF	Diced Cantaloupes and Kiwis (GF, V) VGN GF
Whole Bananas and Apples (GF, V) VGN GF	Whole Bananas and Pears (GF, V) VGN GF
Croissants, Blueberry Muffins, Assorted Mini Danishes (VEG) V	Croissants, Banana Nut Muffins, Seasonal Fruit Danish (VEG) V
Scrambled Egg Mushroom Leek Empanadas with Local Hot Sauces (VEG) V	Gluten-Free Rolled Oatmeal with Brown Sugar and Blueberries (GF, DF, V) DF VGN GF
Coconut and Cinnamon Muesli with Dried Fruits and Maple Syrup (V) VGN	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	Portland Coffee Roasters Coffee and Smith Tea Selection
Infused Water	Infused Water
\$53 Per Guest on Designated Day	\$53 Per Guest on Designated Day
THE LLOYD WEDNESDAY AND SUNDAY	FOREST PARK EVERYDAY
Selection of Chilled Juices	Selection of Chilled Juices
Diced Honeydew Melons and Blackberries (GF, V) VGN GF	Sliced Seasonal Fruit and Berries (GF, V) VGN GF
Whole Bananas and Mandarins (GF, V) VGN GF	Whole Bananas and Seasonal Citrus (GF, V) VGN GF
Chocolate Croissants, Apple Cinnamon Muffins, Savory Croissants	Vanilla Greek Yogurt with Granola and Berry Compote (VEG) V
(VEG) V	Croissants and Daily Selection of Muffins and Danish (VEG) V
Granola with Dried Fruit and Assorted Plant-Based Milks (DF, V) DF V	Cage-Free Scrambled Eggs with Chives (GF, VEG) V GF
Breakfast Casserole with Cage-Free Eggs, Pico de Gallo, Cotija	Breakfast Potato Hash with Herbs and Blackening Spice
Cheese and Potato (GF, VEG) V GF	Portland Coffee Roasters Coffee and Smith Tea Selection
Portland Coffee Roasters Coffee and Smith Tea Selection	Infused Water

\$53 Per Guest on Designated Day

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

Steel Cut Oatmeal (V) **VGN** | \$8 Per Guest Dried Fruits, Brown Sugar, Honey and Toasted Pecans

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)

English Muffin Breakfast Sandwich | \$17 Per Guest Cage-Free Scrambled Eggs, Diced Bacon and Tillamook Cheddar Cheese with English Muffins

Smoked Brisket Hash | \$15 Per Guest Smoked Brisket, Roasted Fingerling Potatoes, Onions, Roasted Peppers and Herbs

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

Griddled French Toast (VEG) \mathbf{V} | \$12 Per Guest Toppings Include:Seasonal Berries, Chocolate Chips, Maple Syrup, Whipped Butter and Whipped Cream

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	ROSE CITY V
Selection of Chilled Juices	VEGETARIAN
Sliced Seasonal Fruit and Berries (GF, V) VGN GF	Selection of Chilled Juices
Whole Bananas and Apples (GF, V) VGN GF	Sliced Seasonal Fruit and Berries (GF, V) VGN GF
Croissants, Assorted Mini Danishes and Daily Selection of Muffins	Whole Bananas and Assorted Stone Fruits (GF, V) VGN GF
(VEG) V	Croissants and Daily Selection of Muffins (VEG) V
Build Your Own Yogurt Parfait with Greek Yogurt, Granola, Seasonal Fruit Compote and Seasonal Berries (VEG) V	Chia Seed Pudding with Berry Compote (GF, V) VGN GF
Scrambled Willamette Farms Cage-Free Eggs with Tillamook Cheddar Cheese and Green Onions (GF) GF	Gluten-Free Rolled Oats with Dried Fruits, Brown Sugar, Honey and Toasted Almonds (GF, VEG) V GF
Smoked Bacon and Chicken Apple Sausage (GF, DF) DF GF	Vanilla Waffles with Seasonal Berries, Maple Syrup and Whipped Butter (VEG) $f V$
Oven Roasted Breakfast Potato with Sweet Onions and Fresh Herbs (GF, V) VGN GF	Spinach and Tomato Quiche (VEG) V
Portland Coffee Roasters Coffee and Smith Tea Selection	Portland Coffee Roasters Coffee and Smith Tea Selection
Infused Water	Infused Water
\$65 Per Guest	<i>\$63</i> Per Guest

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Plated Breakfast

• Seasonal Fruit Bowl (GF, VEG)

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

NOURISH	ALL-AMERICAN
Chilled Orange Juice	Chilled Orange Juice
Fresh Bakeries (VEG) V	Fresh Bakeries (VEG) V
Planner's Choice of: V • Greek Yogurt Parfaits with Granola and Berry Compote (VEG)	Planner's Choice of: V • Greek Yogurt Parfaits with Granola and Berry Compote (VEG)

• Seasonal Fruit Bowl (GF, VEG)

	\$50 Per Guest
<i>\$51</i> Per Guest	Portland Coffee Roasters Coffee and Smith Tea Selection
Portland Coffee Roasters Coffee and Smith Tea Selection	Herb Marinated Tomatoes (GF, V) VGN GF
Roasted Radishes with Tahini, Miso, Honey, Lemon and Seeds (GF, V) VGN GF	Breakfast Potato with Caramelized Onions, Roasted Garlic, and Roasted Peppers (GF, V) VGN GF
Olympia Provision Breakfast Sausage (GF) GF	Hardwood Cured Bacon (GF, DF) DF GF
Spinach and Tomato Quiche (VEG) V	Cage-Free Scrambled Eggs with Chives (GF, DF, VEG) DF V GF

Morning Break of the Day

Roasted Mix Nuts (GF, V) VGN GF

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

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.

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FRUIT LOOP V MONDAY, THURSDAY AND SATURDAY	SWEET AND SALTY TUESDAY AND FRIDAY
Apple Chips (GF, V) VGN GF	Assorted Mini Macarons (GF, VEG) V GF
Chocolate Covered Cherries (GF, VEG) V GF	Bagel Chips with Savory Cream Cheese Dip (VEG) V
Mini Yogurt Parfait with Berry Compote (GF, VEG) V GF	Smoked Sea Salt Almonds (GF, VEG) V GF
Mini Apple Turnovers (VEG) V	\$20 Per Guest
\$20 Per Guest	
POWER UP (VEG) V WEDNESDAY AND SUNDAY	ENERGIZE FVFRYDAY
Chocolate Covered Honey Pecans (GF, VEG) V GF	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	Yogurt Covered Raisins (GF)
\$20 Per Guest	\$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	
A 25% Service Charge will be added to all Food and BeverageFall/Winter Seaso availability and market conditions.	nal Menu prices valid October 1, 2025 – April 30, 2026Menu pricing may change based on
Afternoon Break of the Day	
	ay is designed to make planning your event easy and sustainable! Our Chef has eating options. Prices noted are for the designated day only, if chosen on an
PROTEIN FIX	TASTE OF OREGON
MONDAY, THURSDAY, AND SATURDAY	TUESDAY AND FRIDAY
Edamame Hummus with Lemon Olive Oil (GF, V) VGN GF	Albina City Savory Nut Mix (GF, DF) DF GF
Baby Carrots, Cucumbers, Baby Peppers (GF, V) VGN GF	Poplandia Popcorn: Caramel, White Cheddar, and Butter (GF) GF
Flat Bread (V) VGN	Tillamook Cheese: Aged Cheddar, Monterey Jack and Swiss (GF)
Crispy Chickpeas (GF, V) VGN GF	GF
\$20 Per Guest	Multigrain Crackers
	\$20 Per Guest
COOKIES AND BARS	ENERGIZE
WEDNESDAY AND SUNDAY	EVERYDAY
Caramel Salted Cookie (VEG) V	Build Your Own Trail Mix: GF

Toffee Blondies (VEG) V	Assorted Roasted Nuts (GF, V)Dark Chocolate Feves (GF, DF)	
KIND Nut Bars and CLIF BAR Energy Bars	Dried Cranberries (GF, V)Dried Blueberries (GF, V)	
\$20 Per Guest	 Dried Didebernes (Gr, V) Dried Cherries (GF, V) Yogurt Covered Raisins (GF) 	
	\$24 Per Guest	
GRANGE V GF EVERYDAY	NOSH <i>EVERYDAY</i>	
Assorted Berry Bowl (GF, V) VGN GF	Antipasto Vegetable and Fresh Mozzarella (GF, VEG) V GF	
Seasonal Raw Vegetables with Everything Spice Hummus (GF, V)	Compressed Pineapple and Coconut (GF, V) VGN GF	
VGN GF	Beef Jerky (GF, DF) DF GF	
Assorted Vegetable Chips with Spiced Bean Dip (GF, VEG) V GF	Chocolate Espresso Beans (GF, V) VGN GF	
\$23 Per Guest	\$24 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		
A 25% Service Charge will be added to all Food and BeverageFall/Winter Seasona availability and market conditions.	al Menu prices valid October 1, 2025 – April 30, 2026Menu pricing may change based	
A La Carte Bakeries and Snacks		

SNACKS

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

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

Variety of goods available during morning and afternoon breaks.

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

Assorted Cream CheeseKelly's Jelly and Butter

BAKERY

House Baked Pastries (VEG) V \$72 Per Dozen CroissantPain au ChocolatBreakfast Loaf Breads	Granola and Berry Compote
	Whole Fruit (GF, VEG) V GF \$5 Each
Jumbo Home-Style Cookies (VEG) V \$72 Per Dozen Chocolate Chunk Oatmeal Sugar	Charges Based on Quantity Ordered
	Individual Yogurts (GF, VEG) V GF \$6 Each
Assorted Cupcakes (VEG) V \$75 Per Dozen	Ruby Jewel (VEG) \$10 Per Guest
Assorted Mini Macarons (VEG) V \$55 Per Dozen	Ice Cream Sandwiches
Warm Pretzel Bites (VEG) V \$10 Per Guest Sweet Mustard Hot Mustard	Assorted Salty Snacks (VEG) \$6 Each Potato Chips Root Chips Pretzels
	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)

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	Seasonal Infused Water \$50 Per Gallon
COFFEE AND TEA	SOFT DRINKS
Freshly Brewed Coffee \$138 Per Gallon Portland Coffee Roasters Regular and Decaffeinated Coffee	Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks \$7 Each
Hot Tea \$138 Per Gallon Smith Hot Tea Selection	
Iced Tea \$75 Per Gallon	
STILL WATER & SPARKLING WATER	SPECIALTY BOTTLED BEVERAGES
Still & Sparkling Water \$7 Each	Starbucks NITRO Cold Brew \$7 Each
Bubly Sparkling Water \$7 Each Assorted Flavors	Energy Drinks \$8 Each Regular and Sugar Free Red Bull and Celsius
	Crater Lake Sodas \$8 Each Assorted Flavors

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	HOOD MEETS FUJI
MONDAY AND THURSDAY	TUESDAY AND FRIDAY
Carrot Ginger Soup (GF, V) VGN GF	Mushroom and Barley Soup (V) VGN
Baby Spinach Salad with Quinoa, Dried Cranberries, Baby	Spring Mix and Arugula with Roasted Sweet Potato, Toasted
Tomato, Walnuts and Chipotle Balsamic Vinaigrette (GF, V) VGN GF	Pecans, Crumbled Chevre, Shallot Vinaigrette (GF, VEG) V GF
GI	Wedge Salad with Cucumber, Fennel, Asian Pears and Miso-

Radicchio and Baby Kale Salad with Lemon Vinaigrette (GF, V)	Ginger Dressing (GF, V) V GF
VGN GF	Teriyaki Glazed Chicken Thighs with Sesame and Green Onions (DF) DF
Grilled Chicken Breast with Charred Sweet Onions and Maple Mustard Sauce (GF, DF) DF GF	Shoyu Braised Pork Shoulders with Pineapple (DF) DF
Roasted Salmon with Sage Brown Butter (GF) GF	Stir Fried Yakisoba with Vegetables and Tofu (GF, V) VGN GF
Chickpea and Lentil Stew with Winter Vegetables (GF, V) VGN GF	Herb Infused Wild Rice Pilaf (GF, V) GF
Roasted Marble Potatoes with Rosemary and Garlic Confit (GF, V) VGN GF	Red Velvet Cake with Chantilly Cream and Caramel Sauce (VEG) V
NY-Style Cheesecake with Chocolate Glaze and Fruit Crispies (VEG) ${f V}$	\$71 Per Guest
\$71 Per Guest	
BRIDGETOWN BBQ WEDNESDAY AND SATURDAY	OLD LITTLE ITALY SUNDAY
Smoky Pumpkin and Black Bean Soup (GF, V) VGN GF	Pasta Fagioli Soup (V) VGN
Romaine Salad with Roasted Corn, Cotija Cheese and Chipotle Lime Vinaigrette (GF, VEG) V GF	Chopped Salad with Brussels Sprouts, Salami, Lentils and Oregano (GF) GF
Cole Slaw (DF, VEG) DF V	Grilled Zucchini Salad with Lemon and Arugula (GF, V) VGN GF
Honey Jerk Grilled Chicken (GF, DF) DF GF	Roasted Garlic Focaccia (V) VGN
Mostarda Glazed Salmon (GF, DF) DF GF	Buttered Polenta with Parmesan Cheese (GF, VEG) V GF
Smoked Chipotle Soy Curls with Roasted Root Vegetable Medley	Eggplant Parmesan (VEG) V
(GF, V) VGN GF	Chicken Piccata with Olives and Capers
Crispy Smashed Potatoes with Roasted Garlic (GF, V) VGN GF	Rigatoni with Beef and Sausage Bolognese
Chocolate Cake (VEG) V	Tiramisu (VEG) V
\$71 Per Guest	\$71 Per Guest
SEASONAL DELI AVAILABLE DAILY	BUILD YOUR OWN SALAD/GRAIN BOWL AVAILABLE DAILY
Creamy Cauliflower Soup with Coconut Milk and Chives (GF, V) VGN GF	Greens

Assorted Baby Greens, Grape Tomatoes, Shredded Carrots, White Balsamic Vinaigrette (GF, DF) DF 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
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,	Onion, Roasted Corn, Feta Cheese
Dijon Mayo on a Potato Roll	Proteins
Seasonal Grilled Vegetable Wrap, Grilled Squash, Roasted Bell Peppers, Arugula, Harissa Hummus on a Garden Vegetable Tortilla (V) VGN	Grilled Chicken, Salmon, Marinated Tofu Cubes
	Spreads and Dressings White Balsamic Vinaigrette, Dill Greek Yogurt Dressing, Green
Kettle Chips (V) VGN	Goddess DressingHarissa Crème Fraîche, Garlic Tahini Hummus
Blondies and Lemon Bars (VEG) V	Seasonal Dessert
\$75 Per Guest	\$78 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 Gu	uest
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	DESSERTS
Planner's Choice of 1 Option:	Planner's Choice of 1 Option:
Butternut Squash and Coconut Bisque (GF, V) VGN GF	Tiramisu Cake with Chocolate Glaze and Cocoa Nibs (VEG) V
Roasted Tomato and Basil Soup (GF, VEG) V GF	Crème Brûlée Cheesecake with Berry Compote, Chantilly Cream
	and Fruit Crispies (VEG) V

Sweet Potato and Leek Chowder (GF, VEG) V GF	Apple Caramel Pie with Vanilla Whipped Cream ar
Tomato, Feta, Cucumber, and Red Onion Salad (GF, VEG) V GF	Compote (VEG) V
Baby Spinach Salad with Tomato, Dried Cranberries, Walnuts and Chipotle Balsamic Vinaigrette (GF, V) VGN GF	Flourless Chocolate Cake with Toasted Meringue a (GF, VEG)
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	TWO-COURSE ARTISANAL CAESAR SALA

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)

AD

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

nd Strawberry

and Raspberry

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	WARM SELECTIONS - VEGETABLE
Mozzarella, Grape Tomato, and Basil Skewer with Balsamic Glaze	Mini Black Bean Cake (GF, V) VGN GF
(GF, VEG) V GF	Black Bean Mini Empanada (VEG) V
Gluten-Free Whipped Feta Tart with Spiced Honey (GF, VEG) V GF	Brie and Raspberry Puff (VEG) V
\$8 Per Piece	Vegetable Spring Roll (VEG) V
	3 Cheese Quesadilla Bite (VEG) V
	\$8 Per Piece
COLD SELECTIONS - BEEF AND CHICKEN	WARM SELECTIONS - BEEF, CHICKEN AND DUCK
Beef Tenderloin Canape with Horseradish Cream	Bacon Wrapped Beef Skewer (GF, DF) DF GF
Thai Basil Chicken Salad Bite with Pickled Daikon (GF, DF) DF GF	Beef Manchego Mini Empanada
\$9 Per Piece	Spicy Plum Duck Spring Roll
	Spicy Buffalo Chicken Spring Rolls, Peppered Ranch
	Sonoran Chicken Quesadilla Bite
	\$9 Per Piece
COLD SELECTIONS - SEAFOOD	WARM SELECTIONS - SEAFOOD
Cajun Grilled Shrimp Tartlet with Avocado Puree (DF) DF	Tempura Shrimp with Sweet Chili Sauce (DF) DF
Smoked Trout Dip Bite (GF) GF	Shrimp Paella Arancini
\$9 Per Piece	\$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	VEGETABLE CRUDITE
Selection of Local Artisanal Cheeses (GF) GF	Baby Peppers, Cucumbers, Carrots, Tomatoes, Cauliflower (V) VGN
Rye Crisps (DF) DF Grissini (DF) DF	
	Roasted Red Pepper Hummus (GF, DF, V) DF VGN GF Pepper Ranch (GF, VEG) V GF
Multi Grain Crackers (V) VGN	Caramelized Onion Dip (GF, VEG) V GF
Local Sage Honey (GF, DF) DF GF	Artisanal Crackers (DF, V) DF VGN
Candied Nuts (GF, VEG) V GF	
\$28 Per Guest	\$22 Per Guest
CHARCUTERIE	CURED AND HOOPED
Selection of Olympia Provision Cured Meats and Pepperettes (GF) GF	Artisanal Cured Meats Including Selections from Olympia Provisions (GF) GF
Giardiniera (GF, V) VGN GF	Selection of Local Artisanal Cheeses (GF) GF
Whole Grain Mustard (GF, V) VGN GF	Selection of Local Artisanal Breads (DF) DF
Roasted Mixed Nuts (GF, V) VGN GF \$30 Per Guest	Fruit Mostarda and Portland Farmland Honey (GF, DF) DF GF
	\$36 Per Guest
NACHOS AND DIP	SUSHI ROLL AND NIGIRI
Guacamole (GF, V) VGN GF	Captain's Choice \$1100 Per Platter 160 Pieces Total to Include: Chef's Choice Nigiri, Tuna Roll,
Sour Cream (GF, VEG) V GF	California Rolls, Rainbow Rolls, Caterpillar Rolls, Cali Crunch Roll
Pico de Gallo (GF, DF, V) DF VGN GF	and Wasabi Roll
Warm Cheese Sauce (GF) GF	Happy Valley \$1000 Per Platter 140 Pieces Total to Include: Chef's Choice Nigiri, California Roll,
House-Made Tortilla Chips (GF) GF	Rainbow Roll, Tempura Shrimp Roll, Hawaiian Mango Roll, Alaskan Roll and Shrimp Delight Roll
\$18 Per Guest	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

COZY PNW COMFORT

Ivar's Clam Chowder (GF) GF	Build Your Own Chopped Cheese Sliders to Include:
Mount Hood Chili Dog with Black Bean Chili, Tillamook Cheddar Cheese and Green Onions	 Soft-Cooked Onions Portland Ketchup (GF, V) Kewpie Mayonnaise (GF, DF, VEG)
Smoked Salmon Dip (GF) GF	Shaved Lettuce (GF, V)Mini Challah Bun (VEG)
Kettle Chips (GF, V) VGN GF	Chicken Corn Dogs with BBQ Ranch Sauce
\$32 Per Guest	Jalapeño Poppers with Chipotle Aioli (VEG) V
	Tater Tots with Herb Aioli (GF, VEG) V GF
	\$32 Per Guest
BUILD YOUR OWN TACOS	MEZZE STATION
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)	Zatar Chicken Skewers (GF, DF) DF GF
	Falafels (GF, V) VGN GF
	Assorted Dips: Babaghanoush, Hummus, and Tatziki (GF, VEG) $f V$
	Assorted Olives (GF, V) VGN GF
	Dolmas (GF, V) VGN GF
	Flatbread (V) VGN
Soft Flour and Corn Tortillas (DF, VEG) DF V	\$28 Per Guest

\$36 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.

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	SMOKED TURKEY BREAST
Minimum of 25 Guests	Minimum of 25 Guests
Mac and Cheese (VEG) V	Mashed Potatoes and Turkey Gravy (GF) GF

Assorted Mustards and Pickled Vegetables (GF, V) VGN GF	Roasted Brussels Sprouts with Mustard Dressing and Dried Cranberries (GF, V) VGN GF
Mini Sourdough Rolls (V) VGN \$28 Per Guest	Mini Challah Rolls (VEG) V
	\$28 Per Guest
COLUMBIA RIVER HOT STEELHEAD Minimum of 15 Guests	SLOW COOKED ROASTED PRIME RIB OF BEEF Minimum of 25 Guests
Roasted Corn Salad with Local Honey Vinaigrette (DF) DF	German Potato Salad with Bacon (GF, DF) DF GF
Sourdough Rolls	Horseradish Cream Sauce (GF, VEG) V GF
\$30 Per Guest	Whole Grain Mustard (V) VGN
	French Rolls (V) VGN
	\$32 Per Guest
AU POIVRE CRUSTED TENDERLOIN OF BEEF Minimum of 15 Guests	
Baby Arugula, Tomatoes, Shredded Cheddar, Pickled Red Onion an	d Peppercorn Ranch (GF, VEG) V GF
Roasted Marble Potatoes with Caramelized Onion (GF, VEG) V GF	
French Rolls and Demi Glace	
\$35 Per Guest	

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. Planner's Choice of 1 Option: Roasted Tomato and Basil Bisque (GF) GF | \$10 Per Guest Fresh Local Burrata Cheese with Heirloom Tomato, Frisee, Lemon Oil and Balsamic Glaze (GF, VEG) V GF | \$3 Additional Per Guest Potato and Leek Soup (GF, V) VGN GF | \$12 Per Guest Baby Greens, Tomatoes, Carrots, Cucumbers, Red Onion and Butternut Squash Ravioli with Sage Brown Butter Sauce and Shallot Vinaigrette (GF, V) VGN GF Roasted Pumpkin Seeds (VEG) V | \$15 Per Guest Arugula, Roasted Butternut Squash, Dried Cranberry, Toasted Dungeness Crab Cake with Peppernato, Corn and Remoulade Sunflower Seeds and Honey Apple Cider Vinaigrette (GF, V) VGN \$18 Per Guest GF Baby Spinach, Baby Tomato, Toasted Pecans, Dried Cherries, Crumbled Rogue Blue Cheese and Mustard Balsamic Vinaigrette (VEG) V **ENTREES DESSERT** Planner's Choice of up to 3 Options, the higher priced entree will Planner's Choice of 1 Option: prevail as menu price: Hazelnut Toffee Cake with Chocolate Glaze and Caramelized FRENCH BREAST OF CHICKEN (GF, DF) DF GF | \$91 Per Guest Cocoa Nibs (VEG) V Smashed Fingerling Potatoes, Steamed Haricots Vert, Blistered Carrot Cake with Caramel Sauce and Candied Orange Peel (VEG) Baby Tomatoes, Natural Jus SEARED SALMON (GF) GF | \$97 Per Guest Chocolate Cake with Whipped Cream and Candied Cherry (VEG) V Wild Rice Pilaf, Roasted Brussels Sprouts and Mostarda Glaze Red Velvet Cake with Chocolate Croquants (VEG) V PAN SEARED MARKET CATCH OF THE DAY (GF) GF | \$98 Per Guest Quinoa-Forbidden Rice Pilaf, Grilled Asparagus, Roasted Tomato, Coconut Biscuit Cake with Raspberry-Passion Fruit Coulis and Citrus Butter Sauce Fruit Crispies (VEG) V 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 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

SWEET CHILI FRIED TOFU BOWL (V) VGN | \$85 Per Guest

Pepper (GF, 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	

Buffet Dinner	
Treat your attendees to a variety of options with our Chef's inspired dinn their personal favorites. All dinners include Portland Coffee Roasters Co	er buffet. A perfect choice for your evening event for your attendees to select ffee and Smith Tea Service.
SOUP	SALAD
Planner's Choice of 1 Option:	Planner's Choice of 2 Options:
Pacific Northwest Seafood Chowder (GF) GF	Baby Greens with Roasted Beets, Shaved Fennel, Citrus Segments
Minestrone Soup with Ditalini (V) VGN	and Herb Vinaigrette (GF, V) VGN GF
Sausage and Kale Soup with Potato (GF, DF) DF GF	Spinach and Arugula Salad with Dates, Walnuts, Pickled Red Onion, Feta Cheese and Dijon Maple Dressing (GF, VEG) V
Vegan Lentil Stew (GF, V) VGN GF	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	VEGETABLES
Planner's Choice Between 2 and 3 Options:	Planner's Choice of 1 Option:
Selection of Two Entrees \$103 Per Guest	Roasted Butternut Squash and Haricots Vert (GF, V) VGN GF
Selection of Three Entrees \$115 Per Guest	Cauliflower au Gratin (GF, VEG) V GF
Seared Chicken Breast with Mushroom Jus (GF, DF) DF GF	Ratatouille (GF, V) VGN GF
Grilled Chicken Breast with Orange Soy Ginger Glaze (GF, DF) DF	Roasted Root Vegetables with Charred Onions (GF, V) VGN GF
GF	Fried Brussels Sprouts with Chopped Bacon (GF, DF) DF GF
Baked Salmon with Miso Glaze (DF) DF	
Roasted Pork Loin with Ssamjang Sauce and Green Onions (DF)	

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	DESSERT
Planner's Choice of 1 Option:	Planner's Choice of 2 Options:
Whipped Potatoes with Chives (GF, VEG) V GF	Crème Brûlée Cheesecake with Chantilly Cream and Berry Compote (VEG) V
Pinto Bean and Sweet Potato Hash with Smoked Paprika (GF, V) VGN GF	Tiramisu with Chocolate Glaze and Caramelized Cocoa Nibs (VEG) V
Vegetable Wild Rice Pilaf (GF, V) VGN GF	
Cavatappi and Cheese with Brisket Bits	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	PLANNER'S CHOICE APPETIZER
1. The planner chooses the appetizer, salad, and dessert in	Planner's Choice of 1 Option:
advance.	Beet Tartare with Cashew Cream (GF, V) VGN GF
2. A custom printed menu featuring up to three entree selections is provided for your guest	Lamb Meat Balls with Mint Chutney
3. Specially trained servers take your guests' orders as they are	Pacific Northwest Seafood Chowder (GF) GF
seated.	Dungeness Crab Cake with Peppernato and Remoulade (DF) DF

PLANNER'S CHOICE SALAD INDIVIDUAL GUESTS' CHOICE ENTREE Planner's Choice of up to three entrée selections: Planner's Choice of 1 Option: Baby Green Mixed Salad with Roasted Pear, Toasted Walnuts, Herbed French Chicken (GF, DF) DF GF Shaved Red Onions and Maple Balsamic Vinaigrette (GF, V) VGN Smashed Fingerling Potatoes, Roasted Baby Carrots, Blistered GF Baby Tomatoes, Rosemary Jus Caesar Salad with Baby Romaine Hearts, Shaved Parmesan Honey Chipotle Glazed Salmon (GF) GF Cheese, Herb and Olive Oil Ciabatta Crouton and Creamy Caesar Roasted Winter Squash Medley, Roasted Broccolini, Ponzu Beurre Dressing (VEG) V Baby Spinach, Baby Tomato, Toasted Pecans, Dried Cherries, Roasted Beef Tenderloin (GF) GF Crumbled Rogue Blue Cheese and Mustard Balsamic Vinaigrette Sour Cream and Chive Mashed Potato, Grilled Asparagus, (VEG) V Blistered Baby Tomato, Bordelaise Grilled Bone-In Pork Chops (GF, DF) DF GF Burrata Caprese Salad with Baby Tomatoes, Arugula-Frisée Blend, Balsamic Reduction, Lemon Oil and Sea Salt (GF, VEG) V Garlic Herb Smashed Smashed Potatoes, Glazed Apples and GF 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

\$135 Per Guest

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Signature Wine Series

Mango Passion Mousse with Coconut Jaconde (VEG) V

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

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	HAND CRAFTED COCKTAIL
Pearl \$8 Grapefruit, Agave, Lime, Fever Tree Club Soda, Salt	Lovejoy \$15 Tito's Vodka, Prickly Pear, Elderflower Liqueur, Lemon Juice
Pettygrove \$9 Strawberry Syrup, Pineapple, Orange Bitters, Fever Tree Club Soda	Ladd \$15 Bacardi Rum, Mango, Lime, Ginger Beer
Laurelhurst \$10 Coconut Water, Cucumber, Mint, Lime	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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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	ROSE
Mionetto Avantgarde Prosecco, Sparkling \$60 Bottle	La Vielle Ferme, Rosé \$60 Bottle
WHITES	REDS
Kendall Jackson, Chardonnay \$60 Bottle	Rodney Strong Sonoma, Cabernet Sauvignon \$75 Bottle
Mer Soleil 'Reserve', Chardonnay \$60 Bottle	Daou, Cabernet Sauvignon \$90 Bottle
Whitehaven, Sauvignon Blanc \$85 Bottle	Elouan, Pinot Noir \$80 Bottle
Chateau Ste. Michelle, Riesling \$60 Bottle	Catena Vista Flores, Malbec \$70 Bottle
	Joel Gott Palisades, Red Blend \$60 Bottle
PACIFIC NORTHWEST	DIVERSITY, EQUITY AND INCLUSION (DE&I)
Argyle, Brut Dundee, Oregon \$70 Bottle	House of Brown, Chardonnay \$75 Bottle 100% Black/Family-Owned and Operated and Women-Led
Browne Family Vineyards, Sauvignon Blanc Columbia Valley, Washington \$65 Bottle	
	Alexis George, Cabernet Sauvignon \$75 Bottle Certified Minority African American Owned Business
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	

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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.

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 PERSON

These packages are designed to assist your budget guidelines and include a full bar set-up to include Liquor,
Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices,
Mixers and Bottled Water and appropriate garnishes. The
packages are priced per guest and are charged based on the
guarantee or actual attendance, if higher.

Signature Bar | \$24 Hour One Per Person | \$16 Hour Two Per Person | \$12 Each Additional Hour Per Person

Premium Bar | \$28 Hour One Per Person | \$18 Hour Two Per Person | \$14 Each Additional Hour Per Person

Super Premium Bar | \$32 Hour One Per Person | \$24 Hour Two Per Person | \$18 Each Additional Hour Per Person

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed.

Prices shown are Per Drink and include a full bar set-up to include
Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks,
Juices, Mixers and Bottled Water and appropriate garnishes.

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

Wine | \$12 Signature | \$14 Premium

Featured on All Bars | \$8 Domestic Beer | \$9 Local Craft and Imported Beer | \$8 White Claw Hard Seltzer | \$10 High Noon Vodka Seltzer | \$7 Still & Sparkling Water, Juices | \$7 Pepsi Soft Drinks | \$8 Regular and Sugar Free Red Bull

GUEST PAY PER DRINK

Full Bar Setups are included in the package and guests may elect to purchase their own beverages of choice using Cash and Card Accepted. Pricing is inclusive of Service Charge. Cash Bar requires a minimum of \$500 per bar.

Cocktails | \$14 Signature | \$16 Premium | \$18 Super Premium

Wine | \$14 Signature | \$16 Premium

Featured on All Bars | \$9 Domestic Beer | \$10 Local Craft and Imported Beer | \$9 White Claw Hard Seltzer | \$11 High Noon Vodka Seltzer | \$8 Still & Sparkling Water, Juices | \$8 Pepsi Soft Drinks | \$9 Regular and Sugar Free Red Bull

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

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 Escabéche Mini Chicken Pot Pies

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Holiday 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	SALAD
Planner's Choice of 1 Option:	Planner's Choice of 2 Options:
Potato and Leek Soup (GF) GF	Baby Greens, Tomatoes, Carrots, Cucumbers, Red Onion and Shallot Vinaigrette (GF, V) VGN GF
Pacific Northwest Seafood Chowder (GF) GF	Arugula, Roasted Butternut Squash, Dried Cranberry, Toasted
Roasted Tomato Bisque (GF, VEG) V GF Winter Squash Bisque with Crème Fraiche and Chives (GF, VEG) V GF	Sunflower Seeds and Honey Apple Cider Vinaigrette (GF, V) VGN GF
	Dahu Chinagle Dahu Tarrata Tagatad Dagaga Driad Charries
	Baby Spinach, Baby Tomato, Toasted Pecans, Dried Cherries, Crumbled Rogue Blue Cheese and Mustard Balsamic Vinaigrette (VEG) ${f V}$
	Arugula with Red Wine Poached Pear, Crushed Walnuts, Gorgonzola Cheese and Citrus Maple Vinaigrette (VEG) V
ENTRÉE	VEGETABLES
Planner's Choice, Between 2 or 3 Options:	Planner's Choice of 1 Option:
Selection of Two Entrees \$103 Per Guest	Roasted Butternut Squash and Haricots Vert (GF, V) VGN GF
Selection of Three Entrees \$115 Per Guest	Cauliflower au Gratin (GF, VEG) V GF
Winter Lentil Chili with Cannellini Beans, Blistered Tomatoes and Roasted Baby Pepper (GF, V) VGN GF	Ratatouille (GF, V) VGN GF
	Green Beans Casserole with Crispy Shallots (V) VGN
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:	DESSERT Planner's Choice of 2 Options:
Whipped Potatoes with Chives (GF, VEG) V GF	Chocolate Pot De Crème Verrine (GF) GF
Vegetable Wild Rice Pilaf (GF, V) VGN GF	Pumpkin Cheesecake Verrine with Cinnamon Whipped Cream (GF, VEG) V GF
Marble Roasted Potatoes with Charred Fennel (GF, V) VGN GF	
Creamy Polenta (GF, VEG) V GF	Apple Tarts with Chantilly Cream and Caramel Sauce (VEG) V
Cavatappi and Cheese (VEG) V	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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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

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



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

Stark and Stormy

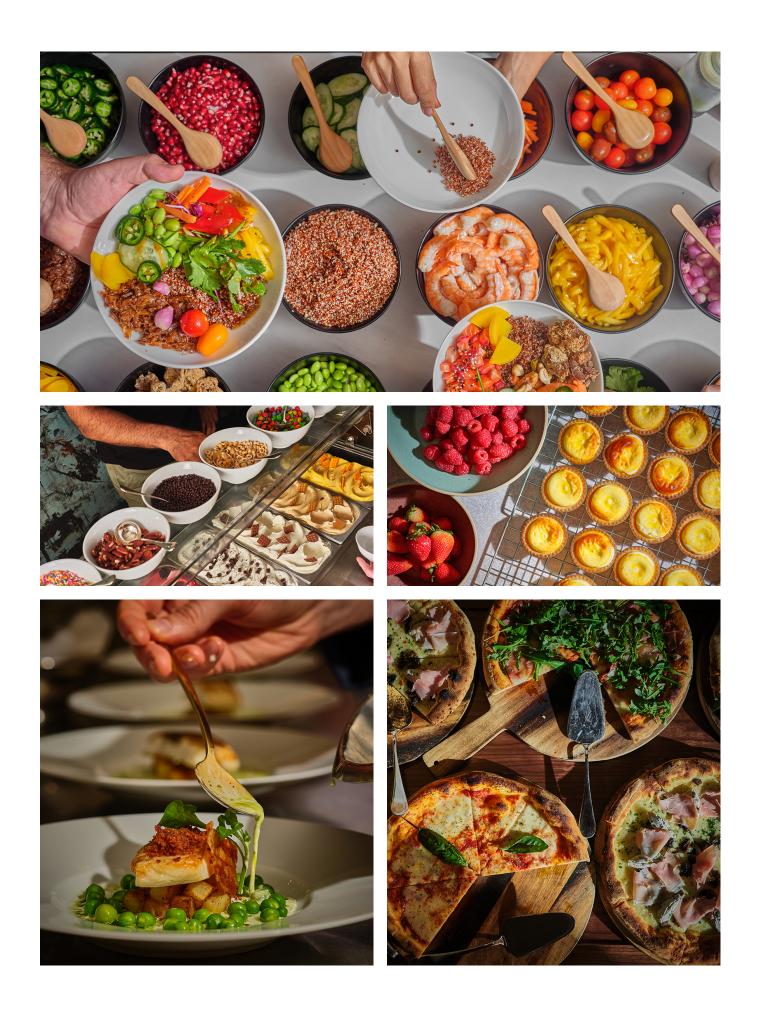
Spiced Rum, Ginger Beer, Fig Puree, Vanilla Syrup with a Candied Fig Garnish

Caribbean Christmas

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

\$14 Per Drink

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