



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 Honeydew Melons (GF, V) **VGN GF**
- Whole Bananas and Apples (GF, V) **VGN GF**
- Croissants, Blueberry Muffins, Assorted Mini Danishes (VEG) **V**
- Scrambled Egg, Bacon and Cheese Empanadas with Local Hot Sauces
- Strawberry Muesli with Toasted Almonds and Dried Fruits (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 Blueberries (GF, V) **VGN GF**
- Whole Bananas and Apples(GF, V) **VGN GF**
- Chocolate Croissants, Apple Cinnamon Muffins, Savory Croissants (VEG) **V**
- Overnight Oats with Dried Fruit (GF, DF, VEG) **DF V GF**
- Breakfast Casserole with Cage-Free Eggs, Croissant, Mushroom, Green Onion, Sage, and Cheddar Cheese (VEG) **V**
- Portland Coffee Roasters Coffee and Smith Tea Selection
- Infused Water

SAUVIE ISLAND *TUESDAY AND FRIDAY*

- Selection of Chilled Juices
- Diced Cantaloupes and Berries (GF, V) **VGN GF**
- Whole Bananas and Seasonal Stone Fruits (GF, V) **VGN GF**
- Croissants, Banana Nut Muffins, Seasonal Fruit Danish (VEG) **V**
- Steel Cut Oatmeal with Brown Sugar and Blueberries (GF, DF, V) **DF VGN GF**
- Tortilla Espanola with Willamette Farms Cage-Free Egg, Roasted Red Peppers and Onions (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
- Seasonal Selection of Melons and Berries (GF, V)
- Whole Bananas and Seasonal Oranges (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 (GF, V) **VGN GF**
- Portland Coffee Roasters Coffee and Smith Tea Selection

\$53 Per Guest on Designated Day

Infused Water

\$61 Per Guest

A 25% Service Charge will be added to all Food and BeverageSpring/Summer Seasonal Menu prices valid May 1, 2025 – September 30, 2025Menu 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 **DF** | \$15 Per Guest
Smoked Brisket, Roasted Fingerling Potatoes, Onions, Roasted Peppers, and Herbs (DF)

Dungeness Crab Hash | \$20 Per Guest
Dungeness Crab, Bacon, Roasted Potatoes, Onions, Cream Cheese and Chives

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) **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 Ham
- Spinach, Tomatoes, Green Onions, Onions, Mushrooms, Peppers, Jalapenos
- Tillamook Cheddar Cheese, Pepper Jack 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

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 Scones (VEG) **V**
- Chia Seed Pudding with Berry Compote (GF, V) **VGN GF**
- Steel Cut Oats with Dried Fruits, Brown Sugar, Honey and Toasted Pecans (VEG) **V**
- 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

ALL-AMERICAN

- Chilled Orange Juice

Fresh Bakeries (VEG) **V**

Planner's Choice of:

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

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

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

Breakfast Potato Hash with Sweet Onions and Fresh Herbs (GF, V)
VGN GF

Portland Coffee Roasters Coffee and Smith Tea Selection

\$51 *Per Guest*

Fresh Bakeries (VEG) **V**

Planner's Choice of:

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

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

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

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

Roasted Tomatoes with Herbs (GF, V) **VGN GF**

Portland Coffee Roasters Coffee and Smith Tea Selection

\$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

MONDAY, THURSDAY AND SATURDAY

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

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

Mini Blueberry Yogurt Parfait (GF, VEG) **V GF**

Mini Apple Turnovers (VEG) **V**

\$20 *Per Guest*

SWEET AND SALTY

TUESDAY AND FRIDAY

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

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

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

\$20 *Per Guest*

POWER UP (VEG) **V**

WEDNESDAY AND SUNDAY

ENERGIZE (GF) **GF**

EVERYDAY

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

.....

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

.....

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

.....

Chef's Choice Seasonal Loaf Bread (V) **VGN**

.....

\$20 *Per Guest*

BAKERY (VEG) **V**

EVERYDAY

Morning Muffins (DF, VEG) **DF V**

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Mini Chocolate Croissant (VEG) **V**

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Mini Brioche Swirls (VEG) **V**

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Mini Scones and Lemon Curd (VEG) **V**

.....

\$24 *Per Guest*

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Afternoon Break of the Day

A part of Hyatt’s menu of the day program, our afternoon 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.**

PROTEIN FIX

MONDAY, THURSDAY, AND SATURDAY

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

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

.....

Flat Bread (V) **VGN**

.....

Crispy Chickpeas (GF, V) **VGN GF**

.....

\$20 *Per Guest*

Build Your Own Trail Mix:

- 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)

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\$24 *Per Guest*

TASTE OF OREGON

TUESDAY AND FRIDAY

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

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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**

.....

Toffee Blondies (VEG) **V**

.....

KIND Nut Bars and CLIF BAR Energy Bars (GF, V) **VGN GF**

.....

\$20 *Per Guest*

CRISP **V**

EVERYDAY

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

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

.....

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

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\$22 *Per Guest*

NOSH

EVERYDAY

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

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

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

.....

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

.....

\$24 *Per Guest*

ENERGIZE **GF**

EVERYDAY

Build Your Own Trail Mix:

- 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)

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\$24 *Per Guest*

GRANGE (VEG) **V**

EVERYDAY

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

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Seasonal Raw Vegetables with Garlic Hummus (GF, V) **VGN GF**

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Spinach & Feta Croissant (VEG) **V**

.....

\$23 *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
- 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

SNACKS

- Seasonal Sliced Fruit (GF, VEG) **V GF** | \$12 Per Guest
- Greek Yogurt Parfait (VEG) | \$8 Each
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) **V** | \$10 Per Guest
Ice Cream Sandwiches
- Assorted Salty Snacks (GF, VEG) **V GF** | \$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

AND MORE...

- Assorted Fruit 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

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
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

Freshly Squeezed Orange Juice | \$75 Per Gallon

Lemonade | \$65 Per Gallon

Seasonal Infused Water | \$50 Per Gallon

SOFT DRINKS

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

SPECIALTY BOTTLED BEVERAGES

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

Crater Lake Sodas | \$8 Each
Assorted Flavors

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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 \$80 per guest.**

THE TRAIL BLAZER
MONDAY, THURSDAY AND SATURDAY

Summer Zucchini Soup (GF, V) **VGN GF**

Spring Mix Salad with Radish, Cilantro, Toasted Walnuts and Lime

HOOD MEETS FUJI
TUESDAY AND FRIDAY

Leek Vegetable Soup with Fennel (GF, V) **VGN GF**

Baby Spinach Salad with Blueberries, Pecans, Crumbled Goat

Vinaigrette (GF, V) **VGN GF**

Romaine Salad with Baby Tomatoes, Oregano and Lemon
Vinaigrette (GF, V) **VGN GF**

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

Roasted Salmon with Dill Mustard Sauce (GF) **GF**

Roasted Vegetable Bake with Eggplant, Onion, and Roasted
Tomatoes (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 SUNDAY

Pistou Soup (GF, V) **VGN GF**

Wedge Salad with Coconut Ranch and Nori Komi Furikakae (GF,
VEG) **V GF**

Arugula and Baby Spinach Salad with Dried Cherries and Apple
Cider Vinaigrette (GF, V) **VGN GF**

Grilled Garlic Chicken Thigh with Peach Glaze (GF, DF) **DF GF**

Smoked Beef Brisket with Spicy BBQ Sauce (GF, DF) **DF GF**

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

Vegan BBQ Meatball with Roasted Summer Vegetables (GF, V)
VGN GF

Mac Salad (VEG) **V**

Tiramisu with Chantilly Cream and Chocolate Croquants (VEG) **V**

\$71 *Per Guest*

Cheese and Shallot Vinaigrette (GF, VEG) **V GF**

Composed Cucumber Salad with Baby Tomatoes, Kalamata
Olives and Yogurt-Dill Dressing (GF, VEG) **V GF**

Lemon Chicken Thighs with Tomato and Wild Mushrooms (GF,
DF) **DF GF**

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

Mapo Tofu with Green Beans (GF, V) **VGN GF**

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

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

\$71 *Per Guest*

SEASONAL DELI
AVAILABLE DAILY

Vegan Cream of Broccoli Soup (GF, V)

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

Rotini Pasta Salad, Cucumber, Cherry Tomato, Feta Cheese, Red
Onion, Roasted Garlic Dressing

Oven Roasted Sliced Turkey, Provolone Cheese, Leaf Lettuce,
Sliced Tomato, Pesto Mayo on Ciabatta 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)

Kettle Chips (V)

Blondies and Lemon Bars (VEG)

\$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:

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

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

Grape and Cucumber Gazpacho (GF, V) **VGN GF**

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

Baby Spinach, Baby Tomato, Chopped Bacon, Crumbled Eggs, Rogue Blue Cheese and Mustard Balsamic Vinaigrette

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:

SALMON **DF GF** | \$70 Per Guest

Heirloom Tomatoes, Burrata Cheese, Balsamic, Olive Oil, and Sea

DESSERTS

Planner's Choice of 1 Option:

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

NY Style Cheesecake with Berry Compote, Chantilly Cream and Fruit Crispies (VEG) **V**

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

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

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

Salt (GF, DF)

ALL NATURAL FRENCH CHICKEN BREAST **DF GF** | \$68 Per Guest
Chicken Jus, Grilled Summer Squash, Baby Carrot and Rice Pilaf (GF, DF)

BRAISED KALBI MARINADE SHORT RIB **DF** | \$70 Per Guest
Brown Rice and Kimchi Ratatouille (DF)

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

WILD MUSHROOM STEW (V) **VGN** | \$65 Per Guest
Cannellini Beans, Roasted Cipollini Onion, Charred Baby Pepper, Herbed Gremolata (GF, V)

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

WARM SELECTIONS - VEGETABLE

Vegan Caribbean Risotto Cake (V) **VGN**

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

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

Artichoke Beignet (VEG) **V**

\$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

WARM SELECTIONS - BEEF AND CHICKEN

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

Beef Manchego Mini Empanada

Szechuan Beef Satay (DF) **DF**

Spicy Buffalo Chicken Spring Rolls, Peppered Ranch

Tandoori Chicken Bite

\$9 *Per Piece*

COLD SELECTIONS - SEAFOOD

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

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

Smoked Salmon Mousse Bite with Dill

\$9 *Per Piece*

WARM SELECTIONS - SEAFOOD

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

Deviled Crab Bite

\$9 *Per Piece*

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. Presentation Displays Based on Two Hours of Service.

ARTISANAL CHEESE

Locally Crafted Cheese Selection

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*

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*

CHARCUTERIE

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

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

CURED AND HOOPED

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

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

Warm Cheese Sauce (GF) **GF**

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

\$18 *Per Guest*

BUILD YOUR OWN TACOS

Chipotle Lime Carnitas (GF, DF) **DF GF**

Carne Asada (GF, DF) **DF GF**

Poblano Chicken (GF, DF) **DF GF**

Spiced Peppers and Onions (GF, V) **VGN GF**

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

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

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

Cotija Cheese (GF, VEG) **V GF**

Shredded Cheddar Cheese (GF, VEG) **V GF**

\$36 *Per Guest*

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

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

\$36 *Per Guest*

COUNTY FAIR

Chopped Cheese Sliders with Sauteed Onions

Portland Ketchup (GF, V) **VGN GF**

Kewpie Mayonnaise (GF, DF, VEG) **DF V GF**

Shaved Lettuce (GF, V) **VGN GF**

Mini Challah Bun (VEG) **V**

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*

BUILD YOUR OWN GRAIN BOWL

Greens (V) **VGN**

Shredded Carrot, Cucumber, Bell Pepper Medley, Green Onion, Kalamata Olive, Red Onion, Baby Tomato, Arugula, Spinach and Spring Mix

Grains (V) **VGN**

Planner's Choice of 2 Options:

- *Farro (V)*
- *Black Lentils with Garlic and Lemon (GF, V)*
- *Israeli Cous Cous with Saffron (V)*
- *Quinoa (GF, V)*

Spreads (VEG) **V**

Planner's Choice of 2 Options:

- *Dill Greek Yogurt Dressing (GF, VEG)*
- *Baba Ghanoush (VEG)*
- *Harissa Crème Fraîche (GF, VEG)*
- *Green Goddess Dressing (GF, VEG)*
- *Garlic Tahini Hummus (GF, V)*

MEZZE STATION

Minimum of 50 Guests

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

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

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

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

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

\$28

Per Guest

SEAFOOD PLATEAUX

Minimum of 75 Guests

Chef's Selection of Oysters (GF, DF) **DF GF**

Shrimp Cocktail (GF, DF) **DF GF**

Chilled Crab Claws (GF, DF) **DF GF**

Shoyu Onion Tuna Poke (DF) **DF**

Mignonette, Cocktail Sauce, Lemon, Selection of Hot Sauces and Drawn Butter (VEG) **V**

\$38

Per Guest

Protein

Planner's Choice of 2 Options:

- Chicken Thigh with Miso, Ginger and Lime (DF)
- Crumbled Lamb and Feta Cheese (GF)
- Slow Cooked Spicy Pork Shoulders (DF)
- Dry-Rubbed Chilled Flank Steak (GF, DF)
- Marinated Tofu Cubes with Chili Scallion Dressing (GF, V)

\$38

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

COZY PNW COMFORT

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

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required, included in pricing. Based on Two Hours of Service.

BBQ SMOKED PORK LOIN

Minimum of 25 Guests

Mac and Cheese (VEG) **V**

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

Mini Sourdough Rolls (V) **VGN**

\$28 *Per Guest*

COLUMBIA RIVER HOT SMOKED STEELHEAD

Minimum of 15 Guests

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

Sourdough Rolls (V) **VGN**

\$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*

SLOW COOKED ROASTED PRIME RIB OF BEEF

Minimum of 25 Guests

German Potato Salad with Bacon (GF, DF) **DF GF**

Horseradish Cream Sauce (GF, VEG) **V GF**

Whole Grain Mustard (V) **VGN**

French Rolls (V) **VGN**

\$32 *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

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)Pickled Ginger and Pickled Daikon (GF, V)Spicy Pork Bulgogi Bao Bun with Slaw (DF)
.....
\$140*Per Guest*

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Sweet Stations

A variety of sweet treats to end any special occasion.

LIFE IS SWEET (VEG)
Mini Cheesecake Bites (VEG) **V**
.....
Assorted French Macarons (GF) **GF**
.....
Artisan Chocolate Truffles (GF) **GF**
.....
Assorted Petit Fours (VEG) **V**
.....
\$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
Enhance your guest experience with an optional Starter selection.

Tomato and Basil Bisque (GF) **GF** | \$10 Per Guest
.....
Turkish Yogurt Soup with Chicken and Chickpeas (GF) **GF** | \$12

SALAD
Planner's Choice of 1 Option:

Fresh Local Burrata Cheese with Heirloom Tomato, Frisee, Lemon Oil and Balsamic Glaze (GF, VEG) **V GF**
.....

Per Guest

.....

Cured Fish Platter - Served Family Style | \$18 Per Guest

Smoked Salmon, Smoked Trout Dip, Boquerones, Pickled Vegetables, Capers, Wholegrain Mustard, and Artisan Crackers

.....

Dungeness Crab Cake with Peppernato, Corn and Remoulade | \$20 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, DF) **DF GF** | \$97 Per Guest

Quinoa, Butter-Braised Carrots with Thyme and Achiote Miso Orange Sauce

.....

GRILLED STRIP LOIN (GF) **GF** | \$105 Per Guest

Smoked Baby Potatoes, Grilled Asparagus and Chimichurri

.....

ROASTED FILET MIGNON (GF) **GF** | \$110 Per Guest

Potato Gratin, Braised Leeks and Bordelaise

.....

PAN SEARED MARKET CATCH OF THE DAY (GF, DF) **DF GF** | \$97 Per Guest

Quinoa-Forbidden Rice Pilaf, Grilled Asparagus, Roasted Tomato, Citrus Butter Sauce

.....

SAFFRON MUSHROOM PAELLA (GF, V) **VGN GF** | \$85 Per Guest

.....

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

with Jasmine Rice, Grilled Vegetables and Teriyaki Glaze

.....

PENNE WITH VODKA CREAM SAUCE (VEG) **V** | \$87 Per Guest

Marinated Tomatoes, and Parmesan Cheese

.....

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

.....

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

.....

Baby Spinach, Baby Tomato, Chopped Bacon, Crumbled Eggs, Rogue Blue Cheese and Mustard Balsamic Vinaigrette

.....

DESSERT

Planner's Choice of 1 Option:

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

.....

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

.....

Chocolate Mousse Cake with Chocolate Glaze and Raspberry (GF, VEG) **V GF**

.....

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

.....

Coconut Jaconde with Raspberry-Passion Fruit Coulis and Fruit Crispies (VEG) **V**

.....

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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**
- Pistou Soup (GF, V) **VGN GF**
- Leek Vegetable Soup with Fennel (GF, V) **VGN GF**
- Vegan Lentil Stew (GF, V) **VGN GF**

SALAD

Planner's Choice of 2 Options:

- Baby Greens, Tomatoes, Carrots, Cucumbers, Red Onion and Shallot Vinaigrette (GF, V) **VGN GF**
- Mediterranean Salad with Mixed Greens, Falafel, Kalamata Olives, Cucumber, Tomato, Crumbled Feta and Yogurt Dill Dressing (VEG) **V**
- Baby Spinach Salad with Blueberries, Pecans, Crumbled Goat Cheese, and Shallot Vinaigrette (GF, VEG) **V GF**
- Marinated Carrot Salad with Ginger, Cilantro and Sesame Oil (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 Lemon Garlic Jus (GF, DF) **DF GF**
- Grilled Chicken Breast with Sweet Chili Mustard Glaze (GF, DF) **DF GF**
- Baked Salmon with Sauce Vierge (GF, DF) **DF GF**
- Grilled Skirt Steak with Chimichurri Puree (GF, DF) **DF GF**
- Roasted Pork Loin with Ssamjang Sauce and Green Onions (DF) **DF**
- BBQ Vegan Meatballs (GF, V) **VGN GF**
- Tofu Teriyaki Stir Fry, Roasted Bell Pepper, Baby Carrots, Edamame, Wilted Cabbage, Toasted Sesame (V) **VGN**

VEGETABLES

Planner's Choice of 1 Option:

- Roasted Corn and Fingerling Potatoes with Cilantro and Chipotle Lime Dressing (GF, V) **VGN GF**
- Charred Cabbage with Coconut, Garlic, and Chili Crisp (GF, V) **VGN GF**
- Ratatouille (GF, V) **VGN GF**
- Roasted Summer Squash with Charred Onions (GF, V) **VGN GF**
- Butter Braised Carrots with Thyme (GF, VEG) **V GF**

STARCH

Planner's Choice of 1 Option:

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

DESSERT

Planner's Choice of 2 Options:

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

Vegetable Wild Rice Pilaf (GF, V) VGN GF	Tiramisu with Chocolate Glaze and Caramelized Cocoa Nibs (VEG) V
Roasted Baby Gold Potatoes with Rosemary and Garlic Confit (GF, V) VGN GF	Carrot Cake with Caramel Sauce and Candied Orange Peel (VEG) V
Israeli Cous Cous with Saffron and Dried Cherries (V) VGN	Flourless Chocolate Cake with Chantilly Cream and Fresh Berries (GF) GF
Cavatappi and Cheese (VEG) V	Red Velvet Cake with Chocolate Croquants (VEG) V

Spring/Summer Seasonal Menu prices valid May 1, 2025 – September 30, 2025Menu 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.

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 SALAD

Planner's Choice of 1 Option:

Baby Green Salad with Figs, Toasted Walnuts, Soft Herbs, 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, Chopped Bacon, Crumbled Eggs, Rogue Blue Cheese, and Mustard Balsamic Vinaigrette
Burrata Caprese Salad with Baby Tomatoes, Arugula-Frisée

PLANNER'S CHOICE APPETIZER

Planner's Choice of 1 Option:

Lamb Meat Balls with Mint Chutney
Beet Tartare with Cashew Cream (GF, V) VGN GF
Lobster Gazpacho (GF, DF) DF GF
Dungeness Crab Cake with Peppernato, Corn, and Remoulade

INDIVIDUAL GUESTS' CHOICE ENTREE

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

Honey Chipotle Glazed Steelhead (GF) GF
Roasted Summer Squash Medley, Broccolini, Ponzu Beurre Blanc
Grilled Bone-In Pork Chops (GF, DF) DF GF
Garlic Herb Smashed Smashed Potatoes, Grilled Seasonal Stone Fruit and Sweet Jalapeno Glaze
Roasted Beef Tenderloin (GF) DF GF
Sour Cream and Chive Mashed Potato, Grilled Asparagus, Blistered Baby Tomato, Bordelaise

Blend, Balsamic Reduction, Lemon Oil and Sea Salt (GF, VEG) **V**
GF

.....

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)

.....

Flourless Chocolate Cake with Shiny Chocolate Glaze and Chantilly Cream (GF, VEG)

.....

Mango Passion Mousse with Coconut Jaconde (VEG)

.....

NY Style Cheesecake with Berry Compote, Vanilla Cream and Fruit Crispies (VEG)

.....

\$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

SEASONAL COCKTAIL FEATURE: COMING SOON!

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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

- Mionetto Avantgarde Prosecco, Sparkling | \$60 Bottle

ROSE

- La Vielle Ferme, Rosé | \$60 Bottle

WHITES

- Kendall Jackson, Chardonnay | \$60 Bottle

REDS

- Rodney Strong Sonoma, Cabernet Sauvignon | \$75 Bottle

Mer Soleil ‘Reserve’, Chardonnay | \$60 Bottle
.....
Whitehaven, Sauvignon Blanc | \$85 Bottle
.....
Chateau Ste. Michelle, Riesling | \$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
.....

Daou, Cabernet Sauvignon | \$90 Bottle
.....
Elouan, Pinot Noir | \$80 Bottle
.....
Catena Vista Flores, Malbec | \$70 Bottle
.....
Joel Gott Palisades, Red Blend | \$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.

SIGNATURE BAR

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

PREMIUM BAR

Hour One | \$28 Per person
.....
Hour Two | \$18 Per person
.....

SUPER-PREMIUM BAR

Hour One | \$32 Per person
.....
Hour Two | \$24 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.

WINE

Signature Wine | \$12

Premium Wine | \$14

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

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

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

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

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

High Heaven, Cabernet Sauvignon | Washington | \$65 Bottle
.....

10 Barrel Pub Lager, Hop Valley Bubble Stash IPA and Portland
Cider Co "Kinda Dry"
.....

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Spring/Summer Seasonal Menu prices valid May 1, 2025 – September 30, 2025
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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian