EMBASSY SUITES

by Hilton™

PORTLAND DOWNTOWN

SPRING / SUMMER 2026
CATERING MENU
APRIL-SEPTEMBER

319 SW PINE ST. PORTLAND OREGON 97204 503.416.7212

HISTORY OF US

Our team of dedicated hospitality professionals proudly carries on the long-standing tradition of excellence that was established at the Multnomah Hotel since its beginning in 1912. These standards are still cultivated today within our Embassy Suites Brand. We take pride in creating customized menus and experiences for our customers, so please ask us for a consultation on how we can make your event truly extraordinary.

Located three blocks from the river in the Historic Multnomah Hotel, the Embassy Suites by Hilton Portland Downtown has features of elegance and distinction. All of our space present unique artistry and decor. Crystal chandeliers, original marble, fireplaces and windows lend character and shape to our event spaces.

If you are looking for an alternative venue, the hotel showcases a classical Wine Cellar and our Iconic Queen Marie Ballroom. Our spacious and opulent suites provide luxurious accommodations for guests, creating the perfect confluence of guest amenities and event space to inspire memories that will last a lifetime.







CATERING GUIDELINES

Event Planning

We have a team filled with catering & event professionals. We are excited to work with you to make your event everything and more. We hope that you will find them helpful in planning your upcoming function. As always, we stand ready to prepare custom menus if you so desire. We request all event details are finalized thirty (30 days) prior to arrival date.

Outside Food & Beverage

The hotel must supply all food and beverage service in accordance to the Oregon State Health Department and Oregon Liquor & Cannabis Commission. The only exception is outside wedding cakes/desserts. These items must be provided by a licensed bakery. Outside wine is subject to a $25 corkage fee per 750ml bottle.

Audio Visual

State-of-the-art, industrial quality audio-visual equipment is available on premises. On-site management is provided by Encore Audio Visual. Your event service manager will connect you to Encore for a personalized quote.

All audio-visual charges are subject to a 25% service charge that is not a gratuity and is the property of the Hotel and Audio Visual Provider to cover discretionary and administrative costs of your event.

Gratuity & Service Charge

The combined gratuity and service charge that is in effect on the day of your event will be added to your account. Currently, the combined charge is equal to 25% of the rental, food and beverage. A portion of this combined charge (currently 12.5%) is a gratuity and will be fully distributed to the banquet team. The remainder of the combined charge (currently 12.5%) is a service charge that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of your event. Menu prices and service charge are subject to change.

Parking

Embassy Suites by Hilton Portland Downtown events team is happy to provide event parking rates for valet parking. Downtown self-parking services for your group are also available as an alternative.

Supplemental Surcharge

Parties of 25 or less (no less than 15) will be charged a $125 supplemental surcharge.

Portions & Minimum Guest Count

Plated protein serving estimate: Up to 6 oz per person for lunch, up to 7 oz for dinner. All buffets require a minimum guest count of 25 or supplemental surcharge applies. All plated meals; up to three entrees, two proteins and one vegetarian.

Guarantees

Forty-five (45) days prior to the first day of the Event will be known as the "F&B Cut-Off Date". No later than the F&B Cut-Off Date, Group must submit the final agenda with detailed daily room set specifications, final catered menu selections and the updated anticipated attendance for all scheduled catered food functions. If this information is not provided by set date, a supplemental surcharge may apply.

Group must submit the expected number of attendees for each catered food function no later than Noon (local hotel time), ten (10) business days prior to the first day of the Event.

In arranging private functions, the guaranteed attendance must be specified and communicated to the hotel by Noon (local hotel time), three (3) business days prior to the function date. This number will be considered a guarantee and is not subject to reduction; charges will be made accordingly. A final guarantee can be updated up to (3) business days prior within a 10% variance of the expected number of attendees or a supplemental surcharge may apply.

The hotel cannot be responsible for service to more than 3% over and above the guarantee, up to 50 guests maximum. If a guarantee is not given to the hotel on the date, it is due, the expected number on the Banquet Event Order will. automatically become the guarantee.

Decor

The Embassy Suites by Hilton Portland-Downtown does not accept any responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or following our patrons' event. All outside decor must be compliant with hotel fire codes. Nothing can be taped, pinned or hung from event space walls. No outside confetti or glitter is allowed in event space. All candles must be contained within a votive/hurricane. Failure to comply, may result in damage with any repairs being your responsibility and added to your final bill.

Damage

As a patron, you are responsible for any damages done to the premises or any other part of the hotel during the period of time your invitees, employees, independent contractors or other agents are under your control, or the control of any independent contractor hired by you. The hotel may require a certificate of insurance from any sub-contractor(s) or agent(s) you engage providing adequate financial responsibility in the event of loss or damage to the hotel property. As such, the hotel shall be named as additional insured on any certificate of insurance.

BREAKFAST

CONTINENTAL BREAKFAST

Fresh Squeezed Orange Juice, Grapefruit Juice, & Apple Cider, Rainforest Alliance Certified Regular & Decaffeinated Coffee, Coffee Accompaniments & Assorted Steven Smith Teas

Fresh Fruit Display Featuring Local Organic Fruits

Choice of One:
Assorted Mini French Pastries | 35

Buttermilk Biscuits, Assorted Breakfast Breads, Croissants w/Local Butter & Preserves | 35

Bagels, Salmon Lox & Assorted Cream Cheeses | 40

Assorted Voodoo Doughnuts | 40

POWER START

Fresh Squeezed Orange Juice, Grapefruit Juice, & Apple Cider, Rainforest Alliance Certified Regular & Decaffeinated Coffee, Coffee Accompaniments & Assorted Steven Smith Teas

Hard Boiled Eggs

Overnight Oats w/Chia Seeds, Cocoa Powder & Peanut Butter

Whole Bananas

Fresh Fruit Yogurt Parfait
| 46

OREGON COUNTRY BREAKFAST

Fresh Squeezed Orange Juice, Grapefruit Juice, & Apple Cider, Rainforest Alliance Certified Regular and Decaffeinated Coffee, Coffee Accompaniments & Assorted Steven Smith Teas

Fresh Fruit Display featuring Local Organic Fruits

Assorted Doughnuts

Breakfast Potatoes

Applewood Bacon and Turkey Sausage
(Vegan Sausage Available Upon Request)

Tillamook Cheddar Scrambled Eggs

Sausage Gravy (Vegetarian Wild Mushroom Gravy Upon Request)

Buttermilk Biscuits, Local Butter, Seasonal Fruit Preserves
| 52



PRICES ARE SUBJECT TO SERVICE CHARGE & GRATUITY. PRICES AND ITEMS ARE SUBJECT TO CHANGE

BREAKFAST

EMBASSY BRUNCH

Fresh Squeezed Orange Juice, Grapefruit Juice, & Apple Cider. Rainforest Alliance Certified Regular & Decaffeinated Coffee, Coffee Accompaniments & Assorted Steven Smith Teas

Fresh Fruit Salad

French Toast

Cream Cheese Blintz

Bacon

Yogurt & Oatmeal Bar

Breakfast Potatoes

Salmon Lox, Bagels & Chive Cream Cheese

| 59

BUFFET ENHANCEMENTS

Minimum order of 15 per selection. Items must be added to an existing menu

Bob's Red Mill Steel Cut Oats with Assorted Toppings	7 per guest
Gluten Free Bob's Red Mill Steel Cut Oats with Assorted Toppings	8 per guest
Bagels & Seasonal Cream Cheese	5 each
Hard Boiled Eggs	6 each
Scrambled Eggs	5 per guest
With Cheddar	7 per guest
Vegan Tofu Scramble	7 per guest
Breakfast Burrito with eggs, potatoes, roasted bell peppers, cheddar cheese. Add sausage +2	12 per guest



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BREAKS

A LA CARTE BREAK ITEMS

Sweet

Nature Valley Granola Bars*	5 each
Assorted Kind Bars*	5 each
Marionberry Fruit Bars	55 per dozen
House Baked Assorted Cookies	54 per dozen
Assorted Candy Bars*	5 each
Whole Fresh Fruit	4 each
Sliced Fresh Fruit	10 per guest
House Baked Assorted Pastries	52 per dozen
Local Individual Yogurt	4 each
Jacobsen Oregon sea salt popcorn	5 per guest
Chocolate Peanut Butter Brownies	55 per dozen
Voodoo Doughnuts	40 per dozen

Savory

Individual Trail Mix*	6 each
Individual Apple Chips*	4 per guest
Individual Kettle Chips*	4 each
Individual Pretzel Bags*	4 each
Individual Beef Jerky*	6 each
Salsa & Guacamole w/Tortilla Chips	8 per guest
Premium dry snacks: Marcona Almonds, Cashews, Macadamia, Pretzels & Mixed Nuts	10 per guest

**Packaged goods can be charged on consumption*

BEVERAGE SELECTIONS

Rainforest Alliance Certified Regular & Decaf Coffee w/Coffee Accompaniments & Steven Smith Teas	95 per gallon
Iced Tea	70 per gallon
Lemonade	70 per gallon
Fruit Punch	70 per gallon
Sparkling Punch	78 per gallon
Bottled Minute Maid Juices	5 each
Sparkling Mineral Water	5 each
Bottled Still Water	5 each
Assorted AHA Sparkling Water	5 each
Coke, Diet Coke, Sprite	5 each
Stumptown Cold Brew 'Stubbies'	6 each
Assorted Naked Juices	6 each
Water Ave Cold Brew	6 each
Red Bull (Regular & Sugar Free)	6 each

ALL DAY BEVERAGE SERVICE

Rainforest Alliance Certified Regular & Decaffeinated Coffee withCoffee Accompaniments & Assorted Steven Smith Teas

Coke, Diet Coke, Sprite
Sparkling Mineral Water & Assorted AHA Sparkling Water

33 per guest- Full Day
25 per guest- Half Day

Minimum 15 guests required

BREAKS

THEMED BREAK PACKAGES

(MINIMUM 15 GUESTS)

The Health Break

Kind Bars, Granola Bars, Peanut Butter Overnight Oats & Naked Fruit Smoothies | 21

Snack Time

Kettle Chips, Baked Spinach & Artichoke Dip with Seasonal Fruit Bars & Whole Fruit | 19

Stumptown Board

Chef's Choice SP Provisions Cured Meats, Whole Grain Mustard, Fennel Compote & Toasted Artisan Bread | 22

Sweet Portland

Assorted House-Made Cookies, Individual Bagged Chips, Assorted Candy Bars & Seasonal Fruit Bars | 20

Power Break

Cliff Bars, Mixed Nuts, Jerky & Cheese Board | 25

Bridge Break

Chef's Trail Mix with M&M's, Mixed Nuts, Golden Raisins, Dried Cranberries, Flaked Coconut, Nature Valley Clusters, Toasted Pepitas & Soft Pretzels with Mustard | 22

Mezza

Hummus with Za'atar, Marinated Peppers, Olives, Tomatoes & Cucumbers with Pita Bread | 19

Crunch Time

House-Made Caramelized Onion Dip, Hummus, Pico de Gallo & Pesto Dip with Kettle, Tortilla and Pita Chips | 20

Build -A- Break

Choose Two "Sweet" & Two "Savory" Items from our A La Carte Break Items | 25

MEETING PLANNER PACKAGE

One stop shop for your all-day meeting

All Day Beverage Service

Rainforest Alliance Certified Regular and Decaffeinated Coffee, Coffee Accompaniments & Assorted Steven Smith Teas

Coke, Diet Coke, Sprite
Sparkling Mineral Water & Assorted AHA Sparkling Water

Continental Breakfast

Fresh Squeezed Orange Juice, Grapefruit Juice & Apple Cider Whole Fresh Fruit Display Featuring Local Organic Fruits with Assorted Mini French Pastries

(Upgrade to Voodoo Doughnuts +5pp)

Lunch

Chef's Choice Lunch Buffet with Iced Tea Station
(Plated Menu Available Upon Request)

Morning & Afternoon Breaks

Choice of One AM & PM Break

MPP Package Pricing

Full Package:
All Day Beverage Service
Continental Breakfast
Lunch
Morning & Afternoon Breaks
| 120

Full package with Choice of One Break | 105
Full package with out Breakfast | 95



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LUNCH BUFFET

HAWTHORNE BRIDGE DELI

Kettle Chips

Seasonal Pasta Salad

Organic Salad withBaby Lettuce, Crisp Vegetables, & Assorted House Dressings

Sliced Roast Beef, Black Forest Ham, Smoked Turkey Breast, Tillamook Cheddar, Aged Provolone, Pepper Jack Cheese, Lettuce, Tomato, Grilled Yellow Onions & Hummus

(FiVegan Options Available Upon Request)

Spinach Wraps, Wheat Bread, Rustic Sourdough Bread, Mustards, Herb & Plain Mayonnaise

House Baked Assorted Cookies

Iced Tea Station
| 48

PDX STREET CART DELI

Greek Pasta Salad

Baby Lettuce, Cherry Tomatoes, Feta, Sliced Olives with Avocado Dressing.

Spinach, Pickled Onions, Shaved Fennel, Goat Cheese, Spiced Pistachios & House Vinaigrette

Make Your Own Pita:
Beef Gyro, Grilled Chicken Shawarma & Greek Tofu with Grilled Pita

Yogurt Tzatziki, Cucumber, Tomato, Onion, with Avocado Spread, Chickpea Spread, Goat Cheese & Feta

Chocolate Dipped Macaroons & Gingersnap Cookies

Iced tea station
| 50

MEXICAN TACO TRUCK

Sliced Watermelon

Romaine Hearts, Shaved Radishes, Tomatoes, Roasted Corn, Cucumbers, Toasted Pepitas with Queso Fresco & Cilantro Lime Vinaigrette

Black Bean, Corn & Lime Salad

Make Your Own Tacos:
Pollo Asado
Carnitas
Mushroom Fajita Mix

Corn Tostada & Flour Tortillas

Queso Fresco, Lime Wedges, Guacamole, Pico De Gallo with Salsa Verde & Corn Chips

Spanish Rice

Churros with Chocolate Sauce

Iced Tea Station
| 52

LUNCH BUFFET

ITALIAN TOUR

Caprese Salad

Baby Gem Caesar Salad

Baked Ziti with Chicken Sausage & House-Made Marinara Sauce

Flank Steak Topped with Crushed Marcona Almonds & Romesco Sauce

Spring Orzo, Squash, Bell Pepper & Onion Blossom Tossed in Pesto

Local Foraged Mushroom Risotto

Seasonal Vegetables

Tiramisu Torte

Iced Tea Station
| 53



TIME TO LUAU

Hawaiian Green Salad w/Creamy Miso Dressing

Potato Macaroni Salad

Saba Noodle Salad with Cucumber, Green Onions with Orange & Sesame Dressings

Shoyu Chicken Thighs & Legs

Korean Short Ribs

Coconut Calrose Rice

Tofu Stir Fry with Carrots, Bok Choy, Onions, Celery & Peppers Served with Soba Noodles

Coconut Dream Cake

Iced Tea Station
| 51





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LUNCH

PLATED LUNCH

Entrées include up to TWO choices, Higher price entrée applies to all ordered. Multiple entrees do require a meal indicator card. Iced tea service included for plated lunch.

Entrées

Power Bowl- Kale, Tomatoes, Corn Salsa, Quinoa, Green Onions, Grilled Chicken Breast with Green Goddess Dressing | 41

Chicken Caesar Salad - Grilled Chicken, Shaved Parmesan with Buttery Herb Croutons | 40

Tofu Stir Fry with Carrots, Bok Choy, Onions, Celery & Peppers Served with Soba Noodles | 40

Provence Rub Chicken with Butternut Bacon Risotto & Brussels Sprouts | 42

Flat Iron Steak with Roasted Red Potatoes, Caramelized Onion Sauce with Charred Eggplant & Sesame Sautéed Spinach | 45

Choice of One Dessert

Carrot Cake
Chocolate Cake

BOXED LUNCH

Choose (2) Boxed Lunch Selections for your guests to enjoy
| 40

Oregon Turkey:
Smoked Turkey with Tillamook Cheddar, Lettuce, Tomato, Onion with Mustard & Mayo

The Multnomah:
Roast Beef, Swiss, Grain Mustard & Onion Jam with Mayo

Portland Veggie:
Tillamook Pepper Jack, Cured Tomato, English Cucumbers, Roasted Red Peppers, Hummus, Pickled Red Onions with Butter Lettuce & Mayo

The Columbia:
Curried Chicken Salad Wrap with Currents, Cashews, Scallions, Sweet Onions & Lettuce

BLTA:
Pepper Bacon, Butter Lettuce, Tomato, Avocado & Mayo

All boxed lunches are served with a bag of chips, whole fruit, sweet treat.

DINNER BUFFET

APPALACHIAN BUFFET

Cucumber, Radish & Onion Salad

Spring Greens, Watercress, Heirloom Beets, Strawberries with Mixed Berry Vinaigrette

Crispy Buttermilk Fried Chicken with BBQ Sauce

Pulled Pork Tossed in Stoneground Mustard Sauce

Garlic Mashed Potatoes with Green Onions

Summer Squash with Cherry Tomatoes & Herb Butter

Pinto Beans & Swiss Chard

Corn Bread with Whipped Honey Butter

Sliced Watermelon

Peanut Butter Brownies

| 67

ITALIAN BUFFET

House-Made Garlic Bread

Caprese Salad

Caesar Salad with Crispy Capers, Black Pepper Croutons, Parmesan Cheese & Caesar Dressing

Italian Spinach Salad, Green Olives, Red Bell Peppers, Shaved Onions with Garden Vegetable Vinaigrette

Red Wine Braised Beef

Spring Orzo, Squash, Bell Pepper & Onion Blossoms Tossed in Pesto

Pasta Carbonara

Local Foraged Mushroom Risotto

Vegetable Caponata

Tiramisu Torte
| 68

THE MULTNOMAH

Artisan Bread with Jacobsen Sea Salt & Butter

Garden Salad:
Seasonal Fresh Vegetables with House Vinaigrette

Oregon Salad:
Frisee, Mixed Greens, Strawberry, Toasted Almonds, Face Rock Vampire Slayer Cheese & Pomegranate Vinaigrette

Ribeye Steak with Red Wine Jus

Lemon Thyme Roasted Chicken

Parmesan Mashed Yukon Gold Potatoes with Chives

Rice Pilaf

Seasonal Vegetables

Mixed Berry Almond Tart
| 75

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DINNER BUFFET

LET'S TACO 'BOUT IT

Butter Lettuce, Crispy Spanish Olives, Tomatoes, Yellow Roasted Peppers, Pickled Onions with Lime Cilantro Vinaigrette

Black Bean Corn Salad with Lime Vinaigrette

Make Your Own Tacos:
Barbacoa Beef & Chicken Mole
Shredded Cheddar, Shredded Lettuce, Pico De Gallo, Queso Fresco, Sour Cream, Guacamole & Mango Salsa

Grilled Veggie Enchilada Casserole in Red Sauce

Mexican Rice

Tortilla Chips & Salsa

Crunchy Corn Taco Shells & Soft Flour Tortillas

Mexican Chocolate Cake

| 64

NORTHWEST ADVENTURE

Artisan Bread with Jacobsen Sea Salt & Butter

Siri Farms Green Salad:
Shaved Vegetables, Beecher's Cheddar with House Vinaigrette

Charred Chicken with Fresh Herb Au Jus

Grilled Salmon with Smoked Marionberry Lavender Compote

Roasted Brussels Sprouts with Black Garlic & Lemon Vinaigrette

Roasted Fingerling Potatoes with Garlic Butter

Toffee Luscious Cake
| 73

BUILD YOUR OWN BUFFET

STARTERS

Siri Farms Mixed Greens:
Shaved Seasonal Vegetables & Toasted Hazelnuts

Classic Caesar Salad:
Parmesan Cheese, Garlic Croutons with Caper Caesar Dressing

Spinach Salad:
Green Olives, Red Bell Peppers & Shaved Onions with Garden Vegetable Vinaigrette

Harvest greens:
Mixed Greens, Blueberries, Roasted Almonds & Goat Cheese with Walnut Vinaigrette

Roasted Beets & Mozzarella Salad:
Heirloom Beets, Ciliegine Mozzarella Cheese with Toasted Walnuts, Saba, Sea Salt, New Olive Oil with Herbs

SIDES

Creamy Parmesan Risotto

Moroccan Israeli Couscous with Dried Fruit

Grilled Asparagus & Broccolini

Thyme & Garlic Marble Potatoes

Local Foraged Mushroom Risotto

ENTRÉES

Grilled Salmon*
Served with Mango Salsa

Charred Flat Iron Steak*
Served with Herbs & Roasted Mushrooms

Smoked Honey Citrus Glazed Pork Loin
Stuffed with Swiss Chard, Caramelized Onion & Parmesan Cheese

Grilled Chicken Breast with Fresh Bruschetta

Baked Ziti
Served with Roasted vegetables & Marinara

Maitaki Mushroom
Toasted & Spiced Hazelnuts, Garlic, White Beans, Micro Herbs with Citrus & Herb Vinaigrette

DESSERTS

Seasonal Cheesecake
Toffee Luscious Cake
Harvest Carrot Cake
Flourless Chocolate Torte
Mixed Berry Almond Tart

PRICING

Choice of Two Salads, Two Entrées, Two Sides & Two Desserts | 73

Choice of Two Salads, Three Entrées, Three Sides & Three Desserts | 80

Add Artisan Bread | 2 per person

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THREE COURSE PLATED DINNER

Entrées include up to three choices, two proteins plus one vegetarian. Higher price entrée applies to all ordered. Multiple entrees do require a meal indicator card. Coffee service included for dinner.

SALADS Choose one

Arugula & Kale Salad:
Arugula, Baby Kale, Almonds, Face Rock Vampire Slayer White Cheddar Cheese with Charred Shallot Vinaigrette

Spinach Salad:
Spinach, Poached Pears, Shaved Parmesan & Croutons with Red Wine Vinaigrette

Hood River Salad:
Rogue River Blue Cheese, Mixed Lettuces, Spiced Hazelnuts & Heirloom Apples with Spiced Apple Cider Vinaigrette

Harvest Greens:
Mixed Greens, Blueberries, Roasted Almonds & Goat Cheese

ENTRÉES

From the Garden

Roasted Maitake Mushrooms V GF
Toasted & Spiced Hazelnuts, Celeriac Puree & Micro Herbs with Truffle & Herb Vinaigrette
| 60

From the Sea

Grilled Northwest Salmon GF
Mango Salsa, Jicama Slaw & Grilled Broccolini
| 65

Halibut GF
Grilled Bok Choy, Pineapple & Coconut Rice
| 67

Land & Sea

New York Strip Steak & Roasted Prawns
Celery Root & Potato Puree with Seasonal Vegetables
| 79

Filet Mignon & Salmon
Parmesan Whipped Potatoes, Broccolini & Caper Sauce
| 81

From the Farm

Lemon Thyme & Black Pepper Chicken GF
Roasted Fingerling Potatoes & Seasonal Vegetables
| 62

Roasted Chicken & Mushrooms GF
Yukon Gold Mashed Potatoes, Wild Mushroom Demi & Seasonal Vegetables
| 62

Smoked Tri-Tip Steak GF
Red Wine Butter Sauce, Yukon Gold Mashed Potatoes with Seasonal Vegetables
| 70

Grilled Pork Loin GF
Stone Fruit Preserves, Rosemary Israeli Couscous Salad, Spiced Beets, Fennel & Charred Onions
| 65

Beef Roulade
Spinach & Roasted Red Pepper Stuffed Flank Steak, Mascarpone Risotto, Roasted Baby Carrots, with Citrus Olive Oil Breadcrumbs
| 70

PLATED DINNER CONTINED

DESSERTS
Choose One

Individual Cheesecake
House-Made Seasonal Selection

Mixed Berry Almond Tart
Seasonal Mixed Berries, Slivered Almonds in a Vanilla Tart Shell

Toffee Luscious Cake
Vanilla Cake Topped with Toffee, Caramel & Chocolate

Lemon Poppyseed Cake
Vanilla Cake with Lemon Buttercream & Poppy Seeds

Lemon Tart
Lemon Curd, Powdered Sugar in a Vanilla Tart Shell

Banana Cream Cake
White Cake, Sweet Cream & Bananas

Tiramisu Cake

Vegan & Gluten free option upon request

KIDS MENU

Starter
Mixed Fruit

Entrée Choice of One
Chicken Strips
Choice of Macaroni & Cheese or French Fries

Mini Cheeseburger Sliders
Veggie Sticks & French Fries

Spaghetti & Meatballs
Beef Meatballs w/Tomato Sauce

Macaroni & Cheese

| 30

Option for children to be included in adult buffet meal count at 50% off adult buffet price



HORS D'OEUVRES

Minimum order of 3 dozen per selection. Prices listed per dozen.

SERVED HOT

Vegetable Spring Rolls with Sweet Chili Sauce | 42

House-Made Mozzarella Sticks with Marinara | 42

Twice Baked Potatoes with Caramelized Onion & Bacon | 46

Beef Satay Skewer | 52

Chicken Satay Skewer with Peanut Sauce | 46

Buffalo Chicken with Celery Root Purée &Pickled Pearl Onions | 52

Crab Rangoon with Sweet Chili Sauce | 60

Crab Arancini, with Romesco Sauce & Chives | 58

Mini Tarts: Cheese or Bacon & Thyme, or Garden Vegetable | 49

Crispy Pork Belly w/Spicy Honey Glaze & Smoked Salsa Verde | 59

Grilled Kauai Coconut Shrimp | 58

Bacon Wrapped Scallops | 57

Crab Cakes w/Stone Ground Mustard Sauce| 61

Pork Pot Stickers w/Sweet Chili Sauce | 44

SERVED CHILLED

Tomato & Mozzarella Skewers with Balsamic Dressing | 41

Baby Vegetable Crudité with Whipped Goat Cheese | 41

Willamette Valley Cage Free Deviled Eggs | 45

Smoked Chicken Crostini with Blistered Grape Jalapeño Salsa | 51

Seasonal Bruschetta | 45

Mini BLT: Bacon Lardon, Avocado Mousse with Micro Lettuces, Served on a Grilled Crostini | 51

Chef's Creation | 53



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RECEPTION ENHANCEMENTS

STATIONED HORS D'OEUVRES

Minimum order of 25 guests

Mediterranean platter
Assortment of Cured Meats, Grilled Vegetables, Specialty Cheeses, Roasted Peppers, Oven-Dried Tomatoes, Olives & Artichokes | 24 per guest

Of the Sea*
Oyster Shooters w/Roe, Poke Tuna, Red Chili Poached Prawns, Seared Bay Scallops with Cocktail Sauce & Horseradish | 38 per guest

Hand Crafted Cheese Platter
Assortment of Local & Domestic Cheeses with Traditional Accompaniments | 30 per guest

Charcuterie board
Chef's Selection Assorted Meats, House Pickles, Assorted Olives with Whole Grain Mustard & Grilled Baguette | 32 per guest

Fruit Platter
Seasonal Display of Sliced Fruits | 20 per guest

Chips & Dips
Caramelized Onion Dip, White Bean Hummus with Kettle Chips & Pita Bread | 18 per guest

LATE NIGHT SNACKS

Minimum of 3 dozen per order or 25 guests

Mini Cheeseburger Sliders
Beef with Sliced Cheddar on a Toasted Bun | 45 per dozen

Mini Corndogs
House Mustard & Portland Ketchup | 39 per dozen

JoJo Bar
Cajun & Regular Jojo's with Ketchup, Ranch, Cheese & Green Onion | 12 per guest

Pretzel break
Jumbo Soft Pretzels, Beer Cheese Dip, Whole Grain, Dijon & Honey Mustards | 14 per guest

Popcorn bar
Two Flavors of Assorted Popcorn | 12 per guest

Premium Dry Snacks
Mixed Nuts: Marcona Almonds, Cashews, Macadamia Nuts & Pretzels | 12 per guest

Mini Desserts
Assortment of Individual Cheesecakes, Cream Puffs & Petit Fours| 18 per guest







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SWEET STATION

DESSERT BY THE DOZEN

Minimum order 3 dozen per selection.

Assorted Mini Individual Cheesecakes | 48
1.5" Mini Seasonal Cheesecakes

Assorted Individual Cheesecakes | 85
4" Seasonal Cheesecakes

Petit Fours | 50
Individually Decorated Petit Fours

Seasonal Fresh Fruit Bars | 54

House-Made Chocolate Dipped Rice Crispy Treats | 60

Peanut Butter Brownies | 54

House-Baked Assorted Cookies | 54

Assorted French Macarons | 60

CAKES

Marsee Baking Full Sheet Cake | 400
Serves up to 100 guests & includes cake cutting
Personalize with a photograph or logo + 25

DESSERT PACKAGES

Prices listed per person,
minimum order of 25 guests.

Chocolate Fondue Station | 20
Assorted Fruits, Marshmallows, Brownies, Pound Cake & Graham Crackers

The Candy Shop | 18
Assortment of 8 different candies beautifully displayed in glass canisters







BAR

LIQUOR SELECTIONS

Blue Tier | 11
Grant's Family Scotch
Windsor Canadian Whiskey
Early Times Bourbon
Ron Castillo Rum
Gordon's Gin
Gordon's Vodka
Arandas Plata Tequila
Hiram Walker Triple Sec

Gold Tier | 13
Canadian Club Whiskey
Jim Beam Bourbon
New Amsterdam Gin
Myers's Platinum Rum
J&B Scotch
Jose Cuervo Tradicional tequila
Smirnoff Vodka

Don't see your favorite? Please ask your Event Manager for details about other options

SPECIALTY COCKTAILS

Our bartenders can craft the following selections to enhance your bar.

Inquire about creating signature drinks

Marionberry Mule | 16
Wild Roots Marionberry Vodka with Ginger Beer & Fresh Lime

Old Fashioned | 16
Local Burnside Bourbon, Orange Bitters & Cherry

Cosmopolitan | 14
Smirnoff Vodka, Cranberry Juice & Cointreau

Embassy Bloody Mary | 13
Smirnoff Vodka, Tomato Juice, Worcestershire, Salt & Pepper, Garnished with Celery & Queen Olives Stuffed w/Pimento

Mimosa Bar | 42 per bottle
House Sparkling Wine with Grapefruit, Orange, Cranberry & Pineapple Juice

Sangria | 120 per gallon
Red or White Wine, Rum, Triple Sec, Peach, Apple & Cranberry Juice

A 175 Bar Facility Fee will be applied per 75 guests . Max 6 hours.

BAR

BY THE GLASS WINE & BEER

House Wine | 13 / 42
Copper Ridge Cabernet Sauvignon, Chardonnay & Wycliff Brut

Premium Wine| 14 / 44
Proverb Cabernet Sauvignon, Chardonnay & Rionda Prosecco

Northwest Wine | 15 / 48
Premium Northwest Selection

Domestic Beer | 9
Bud Light
Coors Light
Budweiser

Available Upon Request:
Miller Lite
Blue Moon
Stella Artois
Modelo
Truly Seltzer

Local Microbrew | 10
Pelican NW Red Ale (OR)
Breakside Stay West IPA (OR)
Widmer Hefeweizen (OR)
Deschutes Mirror Pond Pale Ale (OR)
Portland Cider 'Kinda-Dry' (OR)

Available Upon Request:
Corona
Heineken
High Noon Pineapple

DRAUGHT BEER

Domestic Kegs
Coors Light, Budweiser, Bud Light

Full Keg | 575
Pony Keg | 300

Microbrew Kegs
Stella or Fresh Squeeze Hop Valley

Full Keg | 750
Pony Keg | 400

Full Keg Serves (~124) 16 oz. glasses
Pony Keg Serves (~62) 16 oz. glasses

A wide selection of kegs are available.
Please ask your Event Manager for details.

NON-ALCOHOLIC BEVERAGES

Assorted Soda | 5 each
Coke, Diet Coke, Sprite

Bottled Waters | 5 each
Still Bottled Water or Sparkling Mineral Water

Fruit Infused Water
Priced per canister. Full canister serves 100 guests
Cucumber or Citrus | 25
Fruit & Herb | 25

Iced Tea | 70 per gallon

Lemonade | 70 per gallon

Fruit Punch | 70 per gallon

BAR

WINE SELECTIONS BY THE BOTTLE

Oregon Red
Pinot Noir, Planet Oregon | 48
Pinot Noir, A to Z Wineworks | 65
Pinot Noir, Jackalope Wine Cellars* | 65
Red Blend, Sokol Blossor Evolution | 48
Merlot, Jackalope Wine Cellars | 60

Washington Red
Merlot, Seven Falls | 42
Cabernet Sauvignon, Columbia Crest H3 | 48
Cabernet Sauvignon, Canoe Ridge Expedition | 55

Rose
Rose, A to Z Wineworks, OR |48
Rose, Murphy-Goode, CA | 42
Rose, Jackalope Wine Cellars, OR |52

Others
Malbec, Trivento Reserve, Argentina* | 44
Cabernet Sauvignon, Storypoint, Sonoma, CA | 48
Red Blend, Aothic Red, CA | 42
Merlot, Wente Sandstone Livermore Valley, CA|48
Pinor Noir, Meiomi, CA | 50
Chardonnay, Sonoma-Cutrer, Sonoma, CA | 50
Chardonnay, Decoy by Duckhorn, Sonoma, CA* |52
Sauvignon Blanc, Starborough, Marlborough, New Zealand

Oregon White
Pinot Blanc, Erath | 45
Pinot Gris, Pike Road | 45
Chardonnay (Unoaked), A to Z Wineworks | 44
Chardonnay, Pike Road | 50
Cabernet Franc, Jackalope Wine Cellars, Oregon | 58

Sparkling
Brut, Sokol Blossor Evolution, Oregon | 53
Brut, Chandon, Napa CA | 58
Imperial Brut, Moet & Chandon, Napa CA | 66



Minimum 3 week notice for ordering.
Want more options? We are able to accommodate special orders based on availability.
Please ask your Event Manager for details

EVENT ENHANCEMENTS

ENHANCE YOUR EXPERIENCE

Dance Floor	300
Stage Section (4 X 8)	65
with Stairs	25
with Ramp	25
Podium	100

*Custom Decor & Furniture Available Upon Request