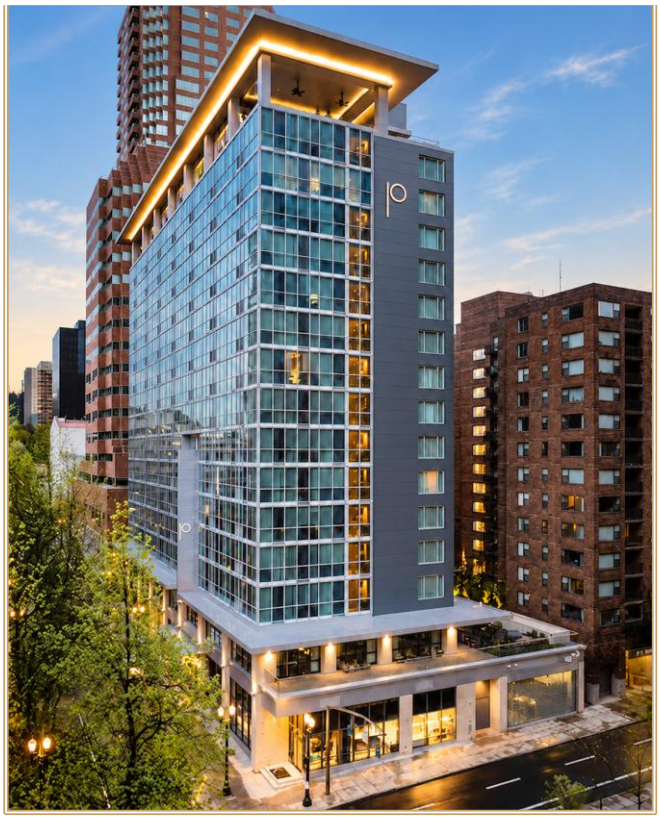
THE PORTER PORTLAND

Curio Collection by Hilton

Catering Menu

PORTLAND-ROOTED · SEASONALLY INSPIRED



1355 SW 2nd Avenue Portland, Oregon 97201
503.306.4800

Menus highlight Pacific Northwest ingredients, approachable flavors and thoughtful presentation. Our culinary team is happy to accommodate dietary needs and work with you to customize selections or enhancements that complement your event.

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Planning Your Menu

DIETARY KEY

GF Gluten-Free · V Vegetarian · VG Vegan

Dietary designations are based on standard recipes. Please share allergies and dietary requirements with your Catering Manager so our culinary team can confirm ingredients, preparation and appropriate substitutions.

SERVICE NOTES

- *All pricing is per guest unless otherwise noted and is subject to a 28% service charge.*
- *Buffet pricing is based on the minimum guarantee listed for each meal period.*
- *Menus and ingredients may change based on seasonality and product availability.*
- *Outside food and beverage is not permitted without prior written approval.*
- *Final menu selections and guaranteed attendance are due according to the event agreement.*

Breakfast Buffets

All breakfast buffets include orange and apple juices, freshly brewed Caffè D'arte regular and decaffeinated coffee, and a selection of Tao of Tea hot teas for the duration of breakfast service. Included beverages may not be substituted, credited or discounted. Buffet pricing is based on a minimum of 20 guests; a 15% upcharge will apply to the function for groups under 20 guests.

Porter Continental $35 Per Guest

Seasonal Fruit *Fresh-cut fruit and Oregon berries when in season* GF · VG
Bakeshop Assortment *Croissants, muffins and seasonal breakfast breads* V
Local Preserves *Whipped butter and Oregon berry preserves* V
Greek Yogurt *House made cherry-almond granola, and toasted hazelnuts. House-made flavorings available upon request* V

Market Morning $45 Per Guest

Seasonal Fruit *Fresh-cut fruit and Oregon berries when in season* GF · VG
Build-Your-Own Breakfast Sandwich Bar *Choice of scrambled egg patties or over-hard fried eggs, assorted sandwich croissants, brioche buns, Tillamook cheddar & smoked gouda* V
Protein (choice of two) *Pepper bacon, country pork sausage patty, chicken sausage patty, plant-based sausage patty*
Individual Berry Parfaits *Greek yogurt, Oregon berry compote and house- made cherry-almond granola* V

The Northwestern Table $50 Per Guest

Seasonal Fruit & Berry Display *Fresh-cut fruit, citrus, mint and Oregon berries when in season* GF · VG
Individual Berry Parfaits *Greek yogurt, Oregon berry compote and cherry-almond granola* V
Bakeshop Assortment *Croissants, muffins, seasonal breakfast breads, and bagels* V
Northwest Smoked Salmon *Pickled red onion, capers and whipped herb cream cheese* GF
Baked Croissant French Toast *Vanilla custard, Oregon berry compote and maple syrup, vanilla bean whipped cream* V
Morning Cheese Board *Oregon and Northwest cheeses, local honey, seasonal fruit and artisan crackers* V
Hard Boiled Eggs *Cage free* GF · V

The Morning Delight $55 Per Guest

Seasonal Fruit & Berry Display *Fresh-cut fruit, citrus, mint and Oregon berries when in season* GF · VG
Bakeshop Assortment *Croissants, muffins and seasonal breakfast breads* V
Tillamook Cheddar Scrambled Eggs *Soft herbs and cracked pepper* GF · V
Steel-Cut Oatmeal *Brown sugar, dried fruit, toasted hazelnuts and oat milk* GF · VG
Rosemary Breakfast Potatoes *Roasted peppers and onions* GF · VG
Individual Berry Parfaits *Greek yogurt, Oregon berry compote and house- made cherry-almond granola* GF · V
Protein (choice of two) *Pepper bacon, country pork sausage patty, chicken sausage patty, plant-based sausage patty*
Accompaniments *Salsa and ketchup* GF · VG

The Works $70 Per Guest

Seasonal Fruit & Berry Display *Fresh-cut fruit, citrus, mint and Oregon berries when in season* GF · VG
Bakeshop Assortment *Croissants, muffins and seasonal breakfast breads, bagels* V
Northwest Smoked Salmon *Pickled onion, capers and whipped herb cream cheese* GF
Steel-Cut Oatmeal *Brown sugar, dried fruit, toasted hazelnuts and oat milk* GF · VG
Rosemary Breakfast Potatoes *Roasted peppers and onions* GF · VG
Individual Berry Parfaits *Greek yogurt, Oregon berry compote and house- made cherry-almond granola* GF · V
Protein (choice of three) *Pepper bacon, country pork sausage patty, chicken sausage patty, plant-based sausage patty*
Accompaniments salsa and ketchup GF · VG

Brunch Specialties (Choice of Two)

- **Baked Croissant French Toast** *Vanilla custard, Oregon berry compote and maple syrup, vanilla bean whipped cream* V
- **Build-Your-Own Belgian Waffles** *Warm Belgian waffles with Oregon berry compote, maple syrup, whipped cream, chocolate chips and toasted hazelnuts* V
- **Build-Your-Own Pancake Bar** *Warm buttermilk pancakes with Oregon berry compote, maple syrup, whipped cream, chocolate chips, toasted hazelnuts, sliced strawberries, rainbow sprinkles and cookie crumbles* V

Breakfast Enhancements

Enhancements may be added to any breakfast buffet and are intended to complement your menu. Enhancements are not available as standalone meals.

Breakfast Add-Ons

Vegan Sausage Patty *Seasoned plant-based sausage* **$7 Per Guest GF · VG**

Steel-Cut Oatmeal Bar *Fruit, hazelnuts and oat milk* **$9 Per Guest GF · VG**

Baked Croissant French Toast *Oregon berry compote* **$10 Per Guest V**

Individual Berry Parfait *Berry compote and granola* **$12 Per Guest GF · V**

Northwest Smoked Salmon *Pickled onion, capers and herb cream cheese* **$15 Per Guest GF**

Mini Vegetable Frittatas *Spinach, peppers and cheddar* **$9 Per Guest GF · V**

Naked Smoothies *Assorted flavors* **$9 Each V**

JUST Egg Substitute *Soft herbs and cracked pepper* **$10 Per Guest GF · VG**

Breakfast Sandwich *Egg, cheddar and pepper bacon or country pork sausage* **$15 Per Guest**

Overnight Oats *Oat milk, Oregon berry compote, toasted hazelnuts and maple syrup* **$9 Per Guest · GF · VG**

Chef-Attended Stations

Omelet Station

$35 Per Guest

Eggs & Egg Whites *Prepared to order* **GF · V**
Fillings *Smoked ham, bacon, spinach, mushrooms, bell peppers, onions, jalapenos and tomato* **GF**
Cheeses *Tillamook cheddar, Rogue Creamery blue and chèvre* **GF · V**
One attendant is required per 75 guests.

Breakfast Bars & Displays

Sweet & Savory Biscuit Bar

$25 Per Guest

House-Made Biscuits *Warm buttermilk biscuits* **V**
Savory *Country pork sausage gravy and whipped butter*
Sweet *Local honey and assorted Oregon jams and marmalades* **V**

Avocado Toast station

$25 Per Guest

Artisan Breads *White, whole wheat and sourdough* **V**
Smashed Avocado *Lemon, sea salt and cracked pepper* **GF · VG**
Fried Eggs *Cooked over-hard for buffet service* **GF · V**
Toppings *Cherry tomatoes, baby arugula, feta cheese, toasted pumpkin and sunflower seeds, pickled red onion and chile flakes* **GF · V**

Gluten-free bread available upon request.



Meeting Breaks

Breaks are designed for 30 minutes of service

Build your own Breaks

Choose Three Options $25 Per Guest

Choose Three Options $35 Per Guest

Morning Breaks

Fresh Baked Croissants with Assorted Butters, Jams & Preserves
Assorted Whole Fruit **GF · VG**
Nature Valley & Nutri-Grain Bars **V**
Cinnamon Rolls **V**
Assorted Dried Fruit **GF · VG**
Sliced Apples with Carmel Sauce **GF · V**
Assorted Muffins **V**
Assorted KIND Bars & Mixed Nuts **V**
Assorted Naked Smoothies **GF · VG**
Sea Salt Roasted Pistachios & Almonds **GF · VG**
Plain Donut Holes **V**
Assorted Cookies **V**

Afternoon Breaks

Assorted KIND cars & mixed Nuts **V**
Assorted kettle cooked chips **GF · VG**
Fresh *house-made Hummus Pita Chips, assorted Crudite- Add $10* **VG**
Carrot & celery spears with ranch and green goddess dressings **GF · V**
House made trail mix (Toasted hazelnuts, almonds, dried cherries, pumpkin seeds, dark chocolate and banana chips) **GF · V**
Warm soft pretzels with warm queso & mustard sauces **V**
Tortilla chips with fire roasted salsa & guacamole **GF · VG**
Mini corndogs
Assorted french macarons- Add $2 **GF · V**
White cheddar & caramel popcorn **GF · V**
Rice Crispy Treats

À La Carte Break Items

Assorted Bagged Chips $6 Each **VG**
Assorted Bagged Popcorn $6 Each **GF · VG**
Assorted Granola & KIND Bars $6 Each **V**
Bagged Trail Mix *Nuts, dried fruit and chocolate* $6 Each **V**
Assorted Candy Bars $6 Each
Assorted Packaged Cookies $6 Each **V**



Lunch Buffets

All lunch buffets include freshly brewed Caffè D'arte regular and decaffeinated coffee and a selection of Tao of Tea hot teas for the duration of lunch service. Included beverages may not be substituted, credited or discounted. Buffet pricing is based on a minimum of 20 guests; a 15% upcharge will apply to the function for groups under 20 guests.

Rip City Deli Display $55 Per Guest

Choose One Soup *New England-style clam chowder; or roasted tomato bisque* GF · V
Choose One Salad *Yukon potato salad* GF · V*; herb quinoa salad* GF · VG*; classic Caesar with anchovy dressing; or market greens* GF · VG
Deli Selection *Black Forest ham, roasted turkey, roast beef, tuna salad and cherry-almond chicken salad*
Deli Display Accompaniments *Artisan breads, lettuce, arugula, tomato, onion, pickled red onion, dill pickles, Tillamook cheddar, pepper jack and Swiss* V
Condiments *Mayonnaise, Dijon mustard, whole-grain mustard and warm au jus*
Accompaniments *Assorted kettle chips* GF · VG
Desserts *Seasonal cheesecake and sea-salt chocolate chip cookies* V

Rose City Harvest $55 Per Guest

Seasonal Vegetable Soup *Seasonal vegetables, fresh herbs and vegetable broth* GF · VG
Grains (Choice of 2) *Tri-color quinoa, herbed tabbouleh, steamed white rice or brown rice* VG
Market Greens *Baby spinach, crisp lettuce, mixed greens and arugula* GF · VG
Herb-Roasted Chicken *Garlic, herbs and extra-virgin olive oil* GF
Market Toppings *Tomatoes, sweet peppers, red onion, cucumber, shredded carrot, roasted corn, black olives, cilantro, pepperoncini, roasted sweet potato, feta and freshly sliced baguette* V
Dressings *Basil, pesto, Italian dressing, balsamic vinaigrette and oil & vinegar* V
Desserts *Triple Berry Tarts* V

Mediterranean Market $55 Per Guest

Greek Village Salad *Cucumber, tomato, olive, feta, oregano vinaigrette* GF · V
Lemon-Herb Chicken *Roasted garlic and pan jus* GF
Crispy Falafel *Tahini and fresh herbs* VG
White Basmati Rice GF · VG
Roasted Cauliflower *Served with roasted red bell pepper sauce* GF · VG
Warm Pita & Dips *Hummus and tzatziki* V
Dessert *Baklava* V



Porter Taqueria $60 Per Guest

Chicken Tortilla Soup *Roasted tomato, corn, black bean and crisp tortilla* GF
Black Bean Salad *Roasted corn, tomato, cilantro and lime* GF · VG
Ensalada de Nopales *Cactus, tomato, onion, queso fresco and oregano vinaigrette* GF · V
Taco Bar *Achiote seasoned chicken and chile-rubbed beef with corn and flour tortillas*
Accompaniments *Spanish rice, charred peppers and onions, shredded lettuce, pico de gallo, Tillamook cheddar, cotija, crema and salsa verde* V
Desserts *cinnamon-sugar churros and arroz con leche* V

Tuscan Table $60 Per Guest

Tuscan White Bean Soup *Cannellini beans, tomato, kale and rosemary* GF · VG
Classic Caesar *Romaine, Parmesan, herb croutons and roasted-garlic anchovy Caesar dressing*
Tuscan Panzanella *Tomato, grilled bread, olive, caper, artichoke and mozzarella* V
Cheese Tortellini *Basil pesto, roasted tomato and Parmesan* V
Herb & Lemon Roasted Chicken *Garlic, rosemary and natural jus* GF
Roasted Asparagus *Lemon and extra-virgin olive oil* GF · VG
Desserts *Tiramisu and rustic cannoli* V

Willamette Valley Table $60 Per Guest

Oregon Greens *Pear, toasted hazelnuts, Rogue Creamery blue and blackberry vinaigrette* GF · V
Herb-Roasted Chicken *Wild mushroom jus* GF
Steelhead *Maple-miso glaze and scallions* GF
Yukon Gold Potatoes *Rosemary and roasted garlic* GF · VG
Seasonal Vegetables *Market selection* GF · VG
Dessert *Marionberry crisp with fresh vanilla bean whipped cream* V

Oregon Bounty $65 Per Guest

Roasted Carrot Bisque *Ginger, brown butter and crème fraîche* GF · V
Roasted Beet Salad *Chèvre, orange, toasted hazelnuts and lemon mint vinaigrette* GF · V
Valley Greens *Oregon pear, dried cherries, Rogue Creamery blue and cider vinaigrette* GF · V
Roasted Salmon Fillet *Dijon-herb crust and lemon butter* GF
Herb-Roasted Half Chicken *Garlic, thyme and natural jus* GF
Roasted Garlic Mashed Potatoes *Tillamook butter and chives* GF · V
Desserts *Flourless chocolate torte and triple-berry tarts* V



Hors d'Oeuvres

Stationed selections are priced per dozen, with a two-dozen minimum per selection. We recommend four to six pieces per guest prior to a meal, or eight to twelve pieces per guest when hors d'oeuvres are served in place of a meal. Passed hors d'oeuvres require one butler per 50 guests at $150 per attendant

Cold

Deviled Egg *Bourbon maple bacon* $55/dozen GF
Caprese Skewer *Mozzarella, tomato, basil and aged balsamic* $48/dozen GF · V
Brie & Oregon Berry Cracker *Local honey and toasted hazelnut* $52/dozen V
Beet Tartlet *Whipped chèvre, orange and hazelnut* $52/dozen V
Oregon Pear & Chèvre Crostini *Toasted hazelnut, balsamic reduction* $54/dozen V
Prosciutto-Wrapped Melon *Basil and balsamic* $54/dozen GF
Cucumber-Smoked Salmon Canapé *Dill crème fraîche and pickled red onion* $58/dozen GF
Ricotta & Truffle Crostini *Thyme and truffle honey* $58/dozen V
Beef Carpaccio Crostini *Caper aioli, arugula and Parmesan* $66/dozen
Tuna Tartare Phyllo Cup *Avocado, sesame and ponzu* $72/dozen
Crab Ceviche *Lemon, tomato, serrano, avocado, cilantro and red onion with crisp tortilla strips* $72/dozen GF
Oyster on the Half Shell *Seasonal mignonette and lemon* $72/dozen GF
Caviar Blini *Crème fraîche, chive and egg* market price

Hot

Crispy Falafel *Tahini and fresh herbs* $46/dozen VG
Buffalo Cauliflower *Smoked blue cheese dip* $46/dozen V
Spanakopita *Spinach, Artichoke & Gruyère Phyllo* $48/dozen V
Wild Mushroom Arancini *Parmesan risotto fritters and slow-simmered marinara* $52/dozen V
Beef Meatball *Choice of marinara or bourbon barbecue glaze* $52/dozen
Wild Mushroom Tartlet *With Gruyère and Thyme* $54/dozen V
Crispy Chicken Bite *Served with local hot honey* $54/dozen
Stuffed Mushroom *Spinach, Gruyère and herb breadcrumbs* $54/dozen V
Herb-Marinated Chicken Skewer *Served with pesto sauce* $58/dozen GF
Vegetable Samosa *Mint chutney* $60/dozen VG
Seared Beef Tenderloin Crostini *Onion jam and horseradish cream* $66/dozen
Coconut Shrimp *Served with sweet chile-lime sauce* $66/dozen
Beef Empanada *Served with Chimichurri* $72/dozen
Mini Beef Wellington *Mushroom duxelles and red wine jus* $78/dozen
Bacon-Wrapped Scallop *Apple-fennel relish and cider glaze* $84/dozen GF
Crab Cake *Served with lemon-herb aioli* $120/dozen



Displays & Reception Stations

Displays and reception stations are available for a minimum of 20 guests.

Seasonal Fruit Display $15 Per Guest

Market Fruit & Oregon Berries, citrus, mint and local honey-yogurt dip GF · V

Hummus Trio $16 Per Guest

Classic, roasted red pepper and seasonal herb VG

Accompaniments- *Market vegetables, warm pita* VG

House Chips & Dips $16 Per Guest

House Tortilla Chips, sea salt and lime VG

Dips- *fire-roasted salsa, guacamole* GF · VG

Tomato Bruschetta Board $16 Per Guest

Marinated Tomatoes *Basil, capers, shallots, roasted garlic and extra-virgin olive oil* VG

Accompaniments *Grilled artisan bread, aged balsamic* VG

Oregonian Market Board $18 Per Guest

Market Vegetables -*Raw, grilled and marinated* GF · VG

Dips - *Green goddess, smoked hazelnut romesco and whipped chèvre* V

Accompaniments - *Artisan crackers and grilled bread* VG

Northwest Cheese Board $20 Per Guest

Cheeses- *Oregon and Northwest artisan selection* V

Accompaniments - *Oregon berry preserves, local honey, toasted hazelnuts, seasonal fruit and artisan crackers* V

Porter Charcuterie $20 Per Guest

Cured Meats & Cheeses - *Regional and imported selection*

Accompaniments - *Whole-grain mustard, house pickles, marinated olives, Oregon berry preserves, seasonal fruit and artisan breads* VG

Classic Reception Display $20 Per Guest

Deviled Eggs , Maple bourbon bacon GF

Chilled Prawn Cocktail- *Lemon, horseradish cocktail sauce and fresh herbs* GF

Pacific Seafood Tower $68 Per Guest

Chilled Selection *Seasonal oysters, poached prawns, local smoked salmon, Dungeness crab and rotating ceviche* GF

Accompaniments *Mignonette, cocktail sauce, lemon, and house crackers*

Minimum 25 guests; market availability and substitution language apply.

Oysters & Caviar

Market price:

Seasonal Oysters *Two regional varieties, mignonette, cocktail sauce and lemon* GF

Caviar Service *Traditional blini, crème fraîche, chopped egg and chive*

Dinner Buffets

All dinner buffets include freshly brewed Caffè D'arte regular and decaffeinated coffee, and a selection of Tao of Tea hot teas throughout dinner service. Included beverages are not eligible for substitutions, credits or discounts. Buffet pricing is based on a minimum of 20 guests; a 15% upcharge will apply to the function for groups under 20 guests.

Porter Supper Club $65 Per Guest

Market Greens *Cucumber, tomato, carrot and herb vinaigrette* GF · VG
Cider-Brined Roast Chicken *French cut thyme jus* GF
Red Wine-Braised Beef *Roasted shallots, wild mushrooms and rosemary* GF
Buttermilk Mashed Potatoes *Tillamook butter* GF · V
Maple-Roasted Carrots *Toasted hazelnuts* GF · VG
Dessert *Warm bread pudding with bourbon caramel* V

Tuscan Dinner $68 Per Guest

Classic Caesar *Romaine, Parmesan, herb croutons and roasted-garlic anchovy Caesar dressing*
Tuscan Panzanella *Tomato, grilled bread, olive, caper, artichoke and mozzarella* V
Wild Mushroom Arancini *Parmesan risotto fritters and slow-simmered marinara* V
Red Wine-Braised Beef *Roasted shallots, wild mushrooms and rosemary* GF
Herb & Lemon Roasted Chicken *Garlic, rosemary and natural jus* GF
Roasted Asparagus *Lemon and extra-virgin olive oil* GF · VG
Herb-Roasted Potatoes *Garlic and sea salt* GF · VG
Desserts *Tiramisu and rustic cannoli* V

Rose City Steakhouse

$68 Per Guest

Wedge Salad *Bacon, tomato, fried onions and buttermilk ranch dressing, Rogue Creamery blue crumbles*
Herb-Marinated Sirloin *Port wine demi-glace* GF
Chicken Piccata with Garlic & Herb Spaghetti *lemon-caper butter sauce, garlic, parsley and Parmesan*
Roasted Garlic Mashed Potatoes *Tillamook butter and fresh chives* GF · V
Green Beans *Toasted hazelnuts and brown butter* GF · V
Dessert *Dark chocolate torte* V

The Oregon Table $78 Per Guest

Porter Charcuterie *Regional cured meats and cheeses, Oregon berry preserves, pickles, olives and artisan breads*
Roasted Beet Salad *chèvre, orange, toasted hazelnuts and lemon mint vinaigrette* GF · V
Valley Greens *Oregon pear, dried cherries, Rogue Creamery blue and cider vinaigrette* GF · V
Roasted Salmon Fillet *Dijon-herb crust and lemon butter* GF
Herb-Roasted Half Chicken *Garlic, thyme and natural jus* GF
Roasted Brussels Sprouts *Bacon, cider glaze and toasted hazelnuts* GF
Roasted Garlic Mashed Potatoes *Tillamook butter and chives* GF · V
Desserts *Flourless chocolate torte and triple-berry tarts* V

The Porter Dinner $78 Per Guest

Chilled Prawn Cocktail *Lemon, horseradish cocktail sauce and fresh herbs* GF
Apple-Kale Salad *Dried cherries, toasted hazelnuts, chèvre and cider vinaigrette* GF · V
Marionberry Arugula Salad *Oregon berries, shaved fennel, Rogue Creamery blue and marionberry vinaigrette* GF · V
Coq au Vin *Red wine-braised chicken, roasted shallots, bacon and wild mushrooms* GF
Macadamia & Panko-Crusted Halibut *White wine, shallot-lemon butter sauce*
Yukon Gold Potato Gratin *Tillamook cream, roasted garlic and Gruyère* GF · V
Roasted Rainbow Carrots *Local honey, thyme and toasted pumpkin seeds* GF · V
Desserts *French macarons and assorted petit fours* V

The Porter Prime Rib Supper $80 Per Guest

Willamette Garden Salad *Butter lettuce, crisp pancetta, toasted hazelnuts, aged Gruyère, brioche croutons and Dijon vinaigrette*
Slow-Roasted Prime Rib *Black pepper and rosemary crust, carved to order with natural jus and whipped horseradish* GF
Maple-Miso Steelhead *Ginger and scallion* GF
Creamed Corn Gratin *With Parmesan* V
Roasted Garlic Mashed Potatoes *Tillamook butter and chives* GF · V
Market Vegetables *Chef's seasonal selection* GF · VG
Dinner Rolls *With whipped sea-salt butter* V
Dessert *Dark chocolate hazelnut torte and Oregon berry trifle* V

Plant-Based Buffet Entrées

Available as additions to lunch or dinner buffets. Please select one entrée for all guests requiring the accommodation. Minimum 10 portions per selection.

Maple-Miso Tofu $15 Per Guest

Roasted market vegetables, scallions and sesame GF · VG

Wild Mushroom & Herb Polenta $15 Per Guest

Creamy plant-based polenta, roasted mushrooms, tomato confit and herb oil GF · VG

Quinoa-Stuffed Bell peppers $16 Per Guest

Roasted bell peppers filled with tri-color quinoa, seasonal vegetables, herbs and roasted tomato sauce GF · VG

Vegan Eggplant Parmesan $16 Per Guest

Crispy eggplant, slow-simmered tomato sauce, basil and plant-based mozzarella VG

Vegetarian versions using traditional dairy may also be prepared where appropriate. Final accommodations depend on the selected buffet and confirmed dietary needs.

Action & Carving Stations

Carving stations are designed to serve approximately 15 portions and include thoughtfully selected accompaniments. One attendant is required per station at $150.

Carving Stations

Honey-Baked Ham $265 Per Order

Brown sugar mustard and miniature rolls

Fennel & Herb Roasted Salmon Filet $325 Per Order

Fennel, fresh herbs and lemon GF

Black Pepper-Crusted Prime Rib of Beef $495 Per Order

Horseradish cream, red wine jus and miniature rolls



Desserts & Sweet Bites

Dessert selections are offered by the dozen, with a two-dozen minimum per selection unless otherwise noted.

Seasonal Sorbet chef's seasonal selection $12 Per Guest GF · VG
The sorbet station requires one attendant per 75 guests at $150 per attendant
Sea-Salt Chocolate Chip Cookies $75/dozen V
Oatmeal Cherry Cookies $75/dozen V
Double Chocolate Brownies $75/dozen V
S'mores Bites *Toasted marshmallow, chocolate and graham cracker* $75/dozen
Lemon Olive Oil Cake Bites $75/dozen V
Marionberry Hand Pies $85/dozen V
Marionberry Cheesecake Bars $85/dozen V
Chocolate Profiteroles *Whipped cream and chocolate ganache* $85/dozen V
Seasonal Berry Shortcake *Vegan biscuit, macerated berries and whipped coconut cream* $85/dozen VG
Tiramisu Cups $90/dozen V
Oregon Berry Trifle $90/dozen V
Chocolate Avocado Mousse $90/dozen GF · VG
Assorted French Macarons *Chef's seasonal selection* $90/dozen GF · V
Vegan Fruit Tart *Plant-based vanilla pastry cream and seasonal fruit* $90/dozen VG
Vanilla Bean Crème Brûlée $95/dozen GF · V
Dark Chocolate Hazelnut Tart $95/dozen V
Flourless Chocolate Torte $95/dozen GF · V

Dessert Bar Experiences

Dessert bars are designed for 30 minutes of service and require a minimum of 20 guests.

Candy Bar **$14 Per Guest**
A colorful mix of nostalgic favorites, chocolates and gummies with take-home bags

Cookie & Milk Bar **$16 Per Guest**
Sea-salt chocolate chip and oatmeal cherry cookies with whole, chocolate and oat milk V

Hot Chocolate Bar **$18 Per Guest**
Rich hot chocolate, whipped cream, mini marshmallows, chocolate curls, peppermint, cinnamon and caramel

S'mores Bar **$20 Per Guest**
Graham crackers, chocolate, toasted marshmallow bites, marshmallow crème, chocolate sauce and caramel



Beverages

Beverage Packages

Packages are priced per guest. Brand selections may vary based on availability and current purchasing agreements.

Half-Day Beverage Package $28 Per Guest

Includes continuous beverage service for up to four hours

Freshly brewed Caffè D'arte regular and decaffeinated coffee
Tao of Tea hot teas
Canned soft drinks
Sparkling water
Bottled iced tea

All-Day Beverage Package $38 Per Guest

Includes continuous beverage service for up to eight hours

Freshly brewed Caffè D'arte regular and decaffeinated coffee
Tao of Tea hot teas
Canned soft drinks
Sparkling water
Bottled iced tea

Beverages Based on Consumption

Freshly brewed Caffè D'arte regular and decaffeinated coffee | $80/full Urn
Tao of Tea assorted teas and hot water | $80/full Urn
Iced Tea (sweet or unsweetened) | $60/gallon
Lemonade | $60/gallon
Assorted canned soda | $5/Each
Assorted Cans of Sparkling Water | $5/Each
Bottled Water | $4 Each
San Pellegrino or Perrier Sparkling Water | $8/bottle



Bar & Beverage Service

Hosted Bar Packages

Hosted packages include the beverages listed within the selected tier and are charged for all attending guests age 21 and older. Each guest may receive up to three alcoholic beverages during two hours, four during three hours, or five during four hours.

Package Tier	2 Hours	3 Hours	4 Hours
Beer & Wine	$36	$51	$61
Classic Cocktails	$38	$53	$63
Premium Cocktails	$45	$60	$70
Portland Reserve	$50	$65	$75

Beer & Wine

Beer- *Domestic and rotating Oregon craft selections*
Wine- *A selection of sparkling, white, red house and premium wines*
Also Included- *Soft drinks and sparkling water.*

Classic Cocktails

Spirits- *House vodka, gin, silver rum, blanco tequila, bourbon, Irish whiskey and Scotch*
Also Included- *Non-Alcoholic beverages, soft drinks, sparkling water, standard juices and standard mixers*

Premium Cocktails

Spirits- *Tito's Vodka, Bombay Sapphire Gin, premium rum, reposado tequila, Bulleit Bourbon, Jameson Irish Whiskey and Johnnie Walker Red*
Also Included- *Non-Alcoholic beverages, soft drinks, sparkling water, standard juices and standard mixers*

Portland Reserve

Spirits- *Curated Oregon-made vodka, gin, rum and whiskey alongside nationally recognized reserve brands*
Also Included- *One seasonal Portland signature cocktail, non-Alcoholic beverages, soft drinks, sparkling water, standard juices and standard mixers*

The Complete Collection

Beer & Wine- *All available domestic, rotating Oregon craft beer and wine selections*
Spirits- *All spirits included across our Classic, Premium and Portland Reserve packages*
Also Included- *Two seasonal Portland signature cocktails, non-alcoholic beverages, soft drinks, sparkling water, standard juices and standard mixers*
Available on consumption only at the applicable listed per-drink rates.

Final brands are subject to distributor availability and purchasing approval.



Beverages Based On Consumption

Soft drinks and sparkling water $5 Each
Domestic beer $10 Each
Local, craft and imported beer $12 Each
Zero-proof signature cocktail $14 Per Drink
House wine $14 per glass
Classic cocktail $16 Per Drink
Premium wine $17 per glass
Premium cocktail $19 Per Drink
Portland Reserve cocktail $22 Per Drink
Custom Signature cocktail $25 Per Drink

Service Standards

- *One bartender is required per 50 guests. Additional staffing may be necessary based on beverage selections, bar locations and service requirements.*
- *Cash bars require a dedicated cashier at $100 and minimum beverage sales of $500.*
- *Hosted packages are charged for all attendees age 21 and older, regardless of individual consumption.*
- *Each eligible guest may receive up to three alcoholic beverages during a two-hour package, four during a three-hour package, or five during a four-hour package. Allotments are nontransferable and unused beverages are nonrefundable.*
- *Additional beverages may be hosted at the applicable consumption rate. Package allotments will be administered and tracked by the hotel. Shots, doubles and neat pours are not included.*
- *The hotel reserves the right to discontinue service to any guest who appears intoxicated or whenever safe service is compromised.*

Let's Plan Something Memorable!

Our Catering and Culinary teams are available to customize menu selections based on your event needs and preferences. Please contact your Catering Manager to discuss custom menus, plated dining and specialty culinary experiences.

From initial planning through the day of your event, our team is here to support you every step of the way.



Frequently Asked Questions

Food & Beverage Policy

In accordance with state and local health regulations, all food and beverage must be purchased exclusively through The Porter Hotel and consumed on property. Exceptions may be made for specific pre-approved occasions, subject to approval by hotel management.

Pricing & Service Charges

A 28% service charge will be added to all event-related charges, including:

- Food and beverage
- Audiovisual services
- Bartender, cashier and attendant fees
- Room rental

Catering Selections & Guarantees

- All catering selections must be submitted three weeks prior to the event.
- A guaranteed guest count is required 10 business days before the event. This number will be used for billing and preparation of all event elements, including food, beverages and setup.
- If a final guarantee is not provided, the original contracted guest count will serve as the final guarantee.
- Signed Banquet Event Orders must be returned no later than two weeks prior to the event.
- Bartender and attendant fees apply based on menu selections and guest count.
- The hotel will prepare food for 5% above the final guaranteed guest count to accommodate last-minute additions.
- Catering selections are prepared with individual portions in mind. Please consider the group's demographics and appetite, as some groups may require more generous portions.

Additional Fees

- All buffets, breaks, displays and plated meals must be guaranteed based on the actual guest count.
- A room reset on the day of the event is subject to a minimum $250 fee, plus 28% service charge.
- Outside food and beverage brought into event space without prior approval will incur a minimum $300 fee, plus 28% service charge.
- Action and carving stations require an attendant at $150 per attendant unless waived as a sales concession.
- Outside licensed caterers may be approved for cultural celebrations with valid proof of insurance. An outside catering fee of $15 per guest applies.
- For approved outside catering, a member of the catering company must be present at delivery to assist with initial food setup.
- The hotel will provide chafing dishes and serving utensils. The outside caterer remains responsible for presentation and proper food handling during setup.
- No outside beverages are permitted except approved wine subject to the applicable corkage fee.
- Plated meal service incurs an additional $15 per guest due to increased labor costs.

Alcohol Service

- All beer and liquor must be purchased through the hotel. No outside beer or liquor is permitted.
- Guests may bring wine with advance approval. A $35 corkage fee per 750 ml bottle applies.
- Guests may bring beer with advance approval. A $4 corkage fee applies per 12 oz. bottle or can opened.
- Bartenders are $150. One bartender is required per 50 guests.
- The hotel may discontinue alcohol service for any guest who appears intoxicated or for any event where a minor attempts to consume alcohol.
- Hosted bar packages must be purchased for all guests age 21 and older and include the limited beverage allotment associated with the selected tier and duration.
- Unauthorized outside alcohol is subject to a minimum $500 fee, plus 28% service charge, excluding approved exceptions.