Graduate HOTELS

EVENT MENUS



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Morning Classics

BUFFET STATIONS

Late to Class

$28 per person

Seasonal Sliced Fruit
Assorted Pastries (ONE VEGAN, GF)
Yogurt Parfaits with House Made Granola and Seasonal Fruit Compote
Orange Juice
Coffee
Hot Tea

All American Breakfast

$34 per person

Seasonal Sliced Fruit
Assorted Pastries (ONE VEGAN GF)
Scrambled Eggs
Breakfast Potatoes
Breakfast Meat Choice of:
Applewood Smoked Bacon, Pork Sausage
Vegan "Chorizo" Crumble + $2 per person
Orange Juice
Coffee
Hot Tea

High Octane

$30 per person

Green Juices
Seasonal Sliced Fruit
Coconut Chia Seed Pudding (VEGAN)
Overnight Oats (VEGAN, GF)
Tofu Scramble or Free-Range Eggs (VEGAN, GF)
Orange Juice
Coffee
Hot Tea

Boxed Breakfast

$21 per person

Whole Fruit
Choice of:
Bagel With Cream Cheese or House Made Muffin
Orange Juice
Coffee
Hot Tea

BUFFET ADD-ONS

Stations

$14 per station

Quiche
Bagels, Smoked Salmon, Heirloom Tomato, Red Onion, Capers
Avocado Toast
Smoked Salmon Hash
Chorizo Chilaquiles make it vegan +$2 per person (GF)
Omelets*
Huevos Rancheros

*Chef Attendant Fee of $150 per 25 guests

Extra Credit

$10 per additional item, per person

Vegan Coconut Chia Pudding, Fresh Berries, Sliced Almonds (VEGAN)
Spinach and Mushroom Quiche (VEG)
Buttermilk Pancakes with Vermont Maple Syrup (VEG)
Selection of Smoothies and Juices
Bagels with Cream Cheese Spread
Smoked Salmon, Pickled Onion, Capers, Dill +$8 per person
French Toast Casserole (VEG)

Based on 90 minutes of continued service with a minimum of 25 guests. A fee of $125 will be added to any menu that does not meet the 25-person guarantee.
A 24% service charge will be applied to all menu pricing; prices are subject to change without notice.

Morning Classics

PLATED

$35 per person

For a heartier morning, add additional selections:

+$4 additional starter option

+$6 additional entrée option



Starters *SELECT 1*

for the table

Seasonal Sliced Fruit
Greek Yogurt Parfait, Seasonal Berries, Granola, Honey (VEG)
Citrus and Basil with Almond Granola
Assorted Pastries
Avocado Toast

Entrées *SELECT 2*

Greens, Eggs + Ham, Braised Kale, Smokey Ham, Poached Eggs, Potatoes
Homeroom Scramble, Potatoes, Choice Of Bacon/Sausage/Vegan “Chorizo”, Potatoes
Morning Power Bowl, Ancient Grains, Vegetables, Tofu Scramble (GF, DF, VEGAN)
Huevos Rancheros Rice, Beans, Egg, Salsa
Spinach and Mushroom Egg White Frittata with Greens
Chorizo Chilaquiles make it vegan +$2 per person (GF)

Beverages

Orange Juice
Coffee
Hot Tea

Based on 90 minutes of continued service with a minimum of 25 guests.
A 24% service charge will be applied to all menu pricing; prices are subject to change without notice.

Old-School Brunch

BUFFET STATIONS

$42 per person

For a heartier brunch, add additional selections:

+$4 additional starter option

+$8 additional entrée option

+$5 additional side option

Starters *SELECT 2*

Seasonal Sliced Fruit
Greek Yogurt, Seasonal Berries, Granola, Honey
Coconut Chia Seed Pudding (DF)
Greenlight Morning Salad (VEGAN)
Citrus and Basil Salad with Almond Granola
Avocado Toast

Entrées *SELECT 2*

Scrambled Eggs (GF)
French Toast Casserole, Berry and Almond Compote (VEG)
Steak and Eggs (GF) +$4
Huevo Rancheros Rice, Beans, Egg, Salsa (GF)
Morning Power Bowl, Ancient Grains, Vegetables, Tofu Scramble (GF, DF, VEGAN +$2)
Sausage Breakfast Burrito
Smoked Salmon Scrambled (DF)

Sides *SELECT 2*

Breakfast Potatoes
Bacon
Sausage
Vegan “Chorizo” +$2
Vegetable Hash (GF)
Fresh Fruit
Biscuits

Beverages

Orange Juice
Coffee
Hot Tea



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Newstalgic Lunches

BUFFET STATIONS

BOXED LUNCH

$33 per person

For a heartier lunch,
add additional selections:

+$8 additional sandwich option

INCLUDES:

Whole Fruit (*Apple*, *Orange*)
Chips
Cookie
Bottled Water



Sandwich Options *SELECT 3*

Beef and Horseradish: cheddar, shaved red onion, tomatoes, arugula, creamy horseradish on seeded wheat

Hickory Ham and Cheese: salami, pepperoncini, provolone, dijon, market greens on seed wheat

Herbed Chicken Salad: chicken breast, romaine, provolone, tomatoes, Caesar dressing on seeded wheat

Turkey Club with Basil Mayo: turkey, bacon, tomatoes, shaved red onion, greens on seeded wheat

Tomato and Mozzarella (VEG): balsamic glaze, basil. Greens on seeded wheat

Grilled Portobello and Squash (VEGAN): mushrooms, squash, hummus, greens, shaved red onion, on ciabatta bread

Brown bag lunches are available for groups of 150 or less. For groups above 150, a labor fee of $500 will be added.
All brown bag lunches include sandwich, cookie, seasonal fruit, chips, bottled water, appropriate condiments, and cutlery.

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Newstalgic Lunches

BUFFET STATIONS

COLD LUNCH

$38 per person

For a heartier lunch,
add additional selections:

+$4 additional starter option
+$8 additional sandwich option
+$4 additional dessert option

INCLUDES:
House Made Chips
Iced Tea

Salads + Starters *SELECT 2*

Hearty Gem Lettuce and Grains, Crispy Quinoa, Manchego, Green Goddess (GF, VEG)
Leafy Lettuces, Radish, Cucumber, Citrus Vinaigrette (GF, DF, VEGAN)
Iceberg Lettuce Salad, Cherry Tomato, Bacon, Bleu Cheese Dressing (GF, VEG)
Kale Caesar, Anchovy, Parmesan, Garlic Breadcrumbs
Tricolored Beets, Quinoa, Pistachio, Sherry Vinaigrette (GF, DF, VEGAN)
Heirloom Tomato, Burrata, Basil, Sweet Onion Vinaigrette (VEG)
Roasted Tomato Soup (VEG)
Wild Mushroom Soup (VEG)
Arcadian Mix, Pear, Walnut, Blue Cheese, Honey Vinaigrette (VEG,GF)

Sandwich Options *SELECT 3*

Beef and Horseradish: cheddar, shaved red onion, tomatoes, arugula, creamy horseradish on seeded wheat
Hickory Ham and Cheese: salami, pepperoncini, provolone, dijon, market greens on seed wheat
Herbed Chicken Salad: chicken breast, romaine, provolone, tomatoes, Caesar dressing on seeded wheat
Turkey Club with Basil Mayo: turkey, bacon, tomatoes, shaved red onion, greens on seeded wheat
Tomato and Mozzarella (VEG): balsamic glaze, basil. Greens on seeded wheat
Grilled Portobello and Squash (VEGAN): mushrooms, squash, hummus, greens, shaved red onion, on ciabatta bread

Dessert *SELECT 1*

Platter of Cookies
Flourless Chocolate Torte (GF)
Berry Shortcake
Coconut Rice Pudding (VEGAN/GF)
Tray of Brownies
Seasonal Cheesecake

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Newstalgic Lunches

BUFFET STATIONS

HOT LUNCH

$40 per person

For a heartier lunch, add additional selections:

+$6 additional starter option
+$8 additional protein option
+$4 additional side option

INCLUDES:
Iced Tea

Salads + Starters *SELECT 1*

House Salad, Cucumber, Carrot, Tomato, Ranch
Leafy Lettuces, Radish, Cucumber, Tomato, Citrus Vinaigrette (GF, DF, VEGAN)
Iceberg Lettuce Salad, Cherry Tomato, Bacon, Bleu Cheese Dressing (GF, VEG)
Caesar Salad, Parmesan, Croutons, Caesar Dressing
Tricolored Beets, Quinoa, Pistachio, Sherry Vinaigrette (GF, DF, VEGAN)
Arcadian Mix, Poached Pear, Walnut, Blue Cheese, Honey Vinaigrette (VEG,GF)
Roasted Tomato Soup (VEGAN)
Minestrone Soup (VEG, GF)

Entrées *SELECT 2*

Beef Tips
Pulled Pork
Roasted Salmon with Lemon Butter Sauce (GF)
Braised Chicken Thigh Cacciatore
Roasted Chicken Breast with Pan Sauce
Brined Pork Loin (GF)
Seared Chicken Breast with Sundried Tomato Sauce
Marinated Top Sirloin with Chimichurri Sauce (GF, DF)
Spice Roasted Cauliflower, Beluga Lentils, Gold Raisins, Chermoula, Fragrant Herbs (GF, DF, VEGAN)
Beef Bolognese, Parmesan Cheese, Creamy Tomato Sauce

Sides *SELECT 2*

Fingerling Potatoes
Scalloped Potatoes
Potato Puree
Chef's Choice Pasta
Mac & Cheese
Squash
Roasted Vegetable Medley
Heirloom Carrots
Brussels Sprouts
Broccolini

Dessert *SELECT 1*

Platter of Cookies
Flourless Chocolate Torte (GF)
Assorted Cakes & Pies
Coconut Rice Pudding (VEGAN/GF)
Tray of Brownies
Fruit Cobbler

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Newstalgic Lunches

PLATED

$40 per person

For a heartier lunch, add additional selections:

+$8 additional entrée option

Salads + Starters *SELECT 1*

Hearty Gem Lettuce and Grains, Crispy Quinoa, Manchego, Green Goddess (GF, VEG)
Leafy Lettuces, Radish, Cucumber, Citrus Vinaigrette (GF, DF, VEGAN)
Wedge Salad, Cherry Tomato, Bacon, Bleu Cheese Dressing (GF, VEG)
Kale Caesar, Anchovy, Parmesan, Garlic Breadcrumbs, Olive Oil Crouton
Tricolored Beets, Quinoa, Pistachio, Sherry Vinaigrette (GF, DF, VEGAN)
Heirloom Tomato, Burrata, Basil, Sweet Onion Vinaigrette (VEG)

Entrées *SELECT 2*

Roasted Salmon, Broccolini, Fingerling Potatoes, And Lemon Butter Sauce (GF)
Roasted Chicken Breast, Squash, Quinoa, Lemon Pepper Gravy (GF)
Ham Brined Pork Loin, Creamy Grits, Lacinato Kale, Apple (GF)
Marinated Top Sirloin, Fingerling Potatoes, Spinach, Chimichurri Sauce (GF, DF)
NY Strip, Heirloom Carrots, Fingerling Potatoes, Horseradish Sauce (GF) +$10 per person
Braised Beef, Brussels Sprouts, Potato Puree, Crispy Onions
Stuffed Zucchini, Ancient Grains, Herbs, Feta Cheese, Romanesco Sauce (GF)
Spice Roasted Cauliflower, Beluga Lentils, Gold Raisins, Chermoula, Fragrant Herbs (GF, DF, VEGAN)
Rigatoni Bolognese, Ground Beef, Parmesan Cheese, Creamy Tomato

Desserts *SELECT 1*

Flourless Chocolate Torte (GF)
Berry Shortcake
Coconut Rice Pudding (GF, VEGAN)
Seasonal Cheesecake

Beverages

Iced Tea

Based on 90 minutes of continued service with a minimum of 25 guests.
A 24% service charge will be applied to all menu pricing; prices are subject to change without notice.

Breaktime Bites

Blaze Your Own Trail

$18 per person

Walnuts, Pecans, Almonds, Pistachios,
Roasted Nuts, Sunflower Seeds,
Sun Dried Cherries, Apricots, Papaya, Pineapple,
Wasabi Peas, White Chocolate Bits, Chocolate Bits,
Coconut, Pretzels, and M&M's

Nourish

$15 per person

Whole Fruit
Granola Bars
Individual Yogurt
Dried Fruit and Nuts

Wake and Bake

$13 per person

Banana Bread
Vegan Muffin or Scone
Toasted Bagels and Spreads
Biscuits and Jam



Greek Life

$20 per person

Fresh Vegetables
Grilled Pita
Smokey Eggplant
Spicy Hummus
Garlic Infused Yogurt

At the Movies

$15 per person

House Made Popcorn
Ranch-Fiery-Blue Cheese-Nacho-Kettle Seasoning
Raisinetes
Reese's Pieces
M&M's

Indulge

$16 per person

Chocolate Chip Cookies
Brownies
Cheesecake Bites

Fiesta

$18 per person

Corn Tortilla Chips
House Made Guacamole
House Made Salsa
Jalapeño Queso
Mexican Coca-Cola

Twisted

$16 per person

Soft Pretzels With Hop Valley Beer Cheese

Fondue
Honey Mustard and Spicy Mustard
Chocolate Covered Pretzels
Yogurt Covered Pretzels

BREAKTIME ENHANCEMENTS

Packages

$40 Per Dozen

Assorted Bagels and Cream Cheese
Assorted Bakeries and House Specialties
Assorted Cookies – Sugar, Chocolate Chip, Oatmeal Raisin, Carnival,
White Chocolate Macadamia, Peanut Butter, Chocolate Brownie

A La Carte

$4 per item

Whole Market Fruits – Seasonal Selection
Mini Bagged Jerky-Spice Sweet, Teriyaki
KIND Fruit and Nut Bars

All breaks are based on 45 minutes of continues service. Must purchase for full guarantee
A 24% service charge will be applied to all menu pricing; prices are subject to change without notice.

Breaktime Drinks



Beverage Break

Half Day (4 hours) $22 per person

Full Day (8 hours) $38 per person

Regular Drip Coffee
Decaf Drip Coffee
Assorted Hot Tea Selections
Regular, Diet and Decaffeinated Soft Drinks
Still and Sparkling Waters

Arnold Palmer's Dream

Half Day (4 hours) $15 per person

Full Day (8 hours) $25 per person

Iced Black Tea
Lemonade
Assortment of Fresh Herbs
Assorted Sweeteners

Juicy Greens

Half Day (4 hours) $25

Full Day (8 hours) $40

Green Juice
Beet Juice
Ginger Shots
Sparkling Water
Cucumber Mint Water

A LA CARTE

Cycle Town Roasted Coffee $70 per gallon
Regular, Decaffeinated Coffee and Stash Teas

Arnold Palmer Dream $60 per two gallons

House Made Strawberry Lemonade $40 per gallon

House Infused Water Station $25 per gallon
Lemon-Blueberry, Strawberry-Cantaloupe, Honeydew-Sage, Watermelon-Mint and Cucumber-Lemon

Water and Soft Drinks $4 per unit
Still Water, Sparkling Water, Soft Drinks, San Pelegrino Sparkling Fruit Beverages

Sips breaks must be purchased for full guarantee.
A 24% service charge will be applied to all menu pricing; prices are subject to change without notice.

A Prologue for the Books

Limit (4) selections per event.

Passed Service Attendant fee of $125 per attendant.

Starters

$80 per 25 pieces

Mini Avocado Toast, Garlic Infused Seeds, Cherry Tomato, Rye (VEGAN)
Vegan Felafel, Tahini Sauce
Arancini (VEG)
Crispy Egg Roll (pork, chicken, or veg)
Spicy Crunchy Tuna, Rice Cracker (GF) (DF)
Shrimp Cocktail, Mango
Mini Lobster Roll
Crab Cake, Remoulade Sauce
Honey Sriracha Chicken Meatball
Char-Grilled Chicken Skewer, Garlic Infused Yogurt
Steakhouse Skewer, Chimichurri Sauce (GF) (DF)
Candied Pork Belly (DF)
Bleu Cheese Stuffed Dates Wrapped in Prosciutto
Coconut Chicken Tenders with Coconut Curry Drizzle

Sweet Starters

$65 per dozen

House Made Chocolate Truffles and Salted Caramels
Dark Chocolate Mousse Cups with Nutella Mousse
Miniature Seasonal Flavored Macaroons

Butcher

$25 per person

Prosciutto, Coppa, Mortadella
House-Made Pickles and Mustards
Parmigiano Reggiano, Smoked Cheddar, Fontina
Sliced Baguette
Toasted Hazelnuts
Dalmatia Fig Jam



Farmer

$20 per person

Chefs Selection of Cheeses
Dried Fruit, Nuts, Crackers
Sliced Baguette
Dalmatia Fig Jam

Crispy Spud Bar

$18 per person

Cheese Sauce
Bacon
Scallion
Sour Cream
Jalapeños
Chili

Greek Life

$20 per person

Fresh Vegetables
Grilled Pita
Smokey Eggplant
Spicy Hummus
Garlic Infused Yogurt

Bruschetta Bar

$20 per person

Kalamata Olive Tapenade
Roasted Garlic Hummus
Fresh Tomato and Basil Bruschetta
House Pickled Vegetables and Marinated Olive Salad
Grilled Crostini, Pita Bread and Artisan Crackers

All reception are based on 90 minutes of continues service. Limit (4) selections per event.
A fee of $125 will be added to any menu that does not meet the 25 persons guarantee. Passed Service Attendant fee of $125 per attendant
A 24% service charge will be applied to all menu pricing; prices are subject to change without notice.

A Prologue for the Books

ACTION STATIONS

Chef Service at each Action Station.
Must purchase for full guarantee.

Carving Block

Local Grass Fed Beef Tenderloin with Red Wine Demi-Glace, Creamy Horseradish
$30 per person
Roasted Pig with BBQ Sauce and Apple Slaw $20 per person
Mustard Crusted Pork Loin with Cranberry Compote $15 per person
Brown Sugar Crusted Bourbon Glazed Ham with Apple Compote $15 per person

Grilled Corn

$10 per person

Mexican Style: Served with Mayonnaise, Cotija Cheese, Chili Powder and Lime
Japanese Style: Served with Soy Sauce, Butter, Lemon, and a Garlic-Ginger Blend
Sweet Heat: Served with Jacobsen Habanero Salt and Bee Local Honey Butter
Classic: With Butter and Chives

Lettuce Wrap

$13 per person

Oregon Mushrooms or Draper Valley Chicken
Assortment of Sauces and Toppings

Chicken & Waffle

$16 per person

Mini Herb Waffles
Buttermilk Fried Chicken
Trio of Hot Sauces
Caramel Cashew Drizzle
Infused Honey
Maple Syrup

Pat vs Geno's Philly Steak

$18 per person

Prime Rib
Green Peppers, Onions
Sauteed Mushrooms
Provolone Cheese
Bread
Horseradish Cream
House Steak Sauce
Mayonnaise

Hot Slider

$17 per person

Mini Beef Sirloin Slider
Buttermilk Chicken Breast Slider
Mushroom Slider
Brioche buns
Savory Mustard
House Burger Sauce
Buffalo
Jalapeño Honey
Lettuce
Tomatoes
Sweet Onions
Dill Pickle Chips
Loaded Potato Salad

Quesabirria

$15 per person

Corn Tortilla, Shredded Beef, Lamb +$5 per person
Mozzarella Cheese
Cotiza Cheese
Housemade Salsa
Consome
Onion
Cilantro
Lime Wedges

All action stations are based on 90 minutes of continues service. A $125 Attendant fee will be charged for Chef Service at each Action Station
Must purchase for full guarantee.
A 24% service charge will be applied to all menu pricing; prices are subject to change without notice.

A Prologue for the Books

BUFFET STATIONS

Fiesta Dinner

$40 per person

Chicken and Tortilla Soup
Chips and Tortillas
Assortment of Toppings
Rice and Beans (VEGAN)

CHOOSE TWO ENTREES:

Ancho Marinated Grilled Top Sirloin
Tequila Lime Grilled Chicken
Blackened Salmon
Grilled Shrimp

Plant-Based (VEGAN)

$35 per person

Tricolored Beets, Quinoa, Pistachio, Sherry Vin
Vegan Kale Caesar, Nutritional Yeast, Garlic, Pepper
Stuffed Squash and Avocado with Cashew
Seven Bean Salad, Citrus Vinaigrette, and Herbs
Sweet Potato and Tofu Stew, Preserved Lemon, and Harissa
Vegan Ceviche with Chips

The Comforts of Home

$43 per person

Green Salad
Lasagna with Garlic Bread
Choice of Roasted Chicken or Meatloaf
Buttery Mashed Potatoes
Glazed Carrots

Gameday Classics

$30 per person

Pigs in a Blanket
Buffalo Wings
Chips and Chili
Mini Cheeseburgers
Hot Dogs
Loaded Potato Skins
French Fries



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Newstalgic Feast

BUFFET STATIONS

$60 per person

For a heartier feast, add additional selections:

+$5 additional starter option
+$8 additional entrée option
+$5 additional dessert option

INCLUDES:

Bread and Butter
Iced Tea

Salads + Starters *SELECT 1*

Hearty Gem Lettuce and Grains, Crispy Quinoa, Manchego, Green Goddess (GF, VEG)
Leafy Lettuce, Radish, Cucumber, Citrus Vinaigrette (GF, DF, VEGAN)
Iceberg Lettuce Salad, Cherry Tomato, Bacon, Bleu Cheese Dressing (GF, VEG)
Caesar Salad, Parmesan, Garlic Croutons, Caesar Dressing
Tricolored Beets, Quinoa, Pistachio, Sherry Vinaigrette (GF, DF, VEGAN)
Arugula, Tomato, Mozzarella, Basil, Sweet Onion Vinaigrette (DF, VEG)
Roasted Tomato Soup (VEGAN)
Wild Mushroom Soup, Crème Fraiche, Parsley (VEG)

Entrées *SELECT 2*

Cod with Pomegranate Reduction
Roasted Salmon with Mustard Sauce (GF)
Market Fish with Lemon Butter Sauce (GF)
Roasted Chicken Breast with Pan Sauce (DF)
Chicken Marsala
Brined Pork Loin (GF)
Marinated Top Sirloin with Chimichurri Sauce (GF, DF)
NY Steak with Horseradish Sauce (GF) +$10 per person
Braised Beef with Crispy Onions
Spice Roasted Cauliflower, Beluga Lentils, Gold Raisins, Chermoula, Fragrant Herbs (GF, DF, VEGAN)
Rigatoni Beef Bolognese , Parmesan Cheese, Creamy Tomato Sauce

Sides *SELECT 2*

Fingerling Potatoes
Garlic Mashed Potatoes
Wild Rice
Rice Pilaf
Broccolini
Squash
Heirloom Carrots
Brussels Sprouts
Green Beans

Desserts *SELECT 1*

Mini Displayed Desserts
Cheesecake with Berries
Assorted Dessert Bars
Berry Shortcake

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Newstalgic Feast

PLATED

$58 per person

For a heartier dinner, add additional selections:

+$8 additional entrée option

INCLUDES:

Bread and Butter
Iced Tea

Salads + Starters *SELECT 1*

Hearty Gem Lettuce and Grains, Crispy Quinoa, Manchego, Green Goddess (GF, VEG)
Leafy Lettuces, Radish, Cucumber, Citrus Vinaigrette (GF, DF, VEGAN)
Wedge Salad, Cherry Tomato, Bacon, Bleu Cheese Dressing (GF, VEG)
Kale Caesar, Anchovy, Parmesan, Garlic Breadcrumbs, Olive Oil Crouton
Tricolored Beets, Quinoa, Pistachio, Sherry Vinaigrette (GF, DF, VEGAN)
Heirloom Tomato, Burrata, Basil, Sweet Onion Vinaigrette (DF, VEG)

Entrées *SELECT 2*

Seared Salmon with Beurre Blanc, Wild Rice, Charred Broccolini (GF))
Market Fish, Broccolini, Fingerling Potatoes, and Lemon Butter Sauce (GF)
Airline Chicken with Pan Gravy, Fingerling Potatoes, Grilled Asparagus (GF)
Beef Tenderloin with Peppercorn Sauce, Garlic Mashed Potatoes, Broccolini (GF) +$8 per person
Marinated Coulette Steak with Chimichurri, Fingerling Potatoes, Spinach (GF/DF)
NY Strip, Heirloom Carrots, Fingerling Potatoes, Horseradish Sauce (GF) +$8 per person
Short Ribs with Reduction, Potato Puree, Brussels Sprouts, Crispy Onions (GF)
Mushroom Risotto with Balsamic Reduction, Squash, Zucchini (GF/Veg)
Spice Roasted Cauliflower, Beluga Lentils, Gold Raisins, Chermoula, Fragrant Herbs (GF, DF, VEGAN)

Desserts *SELECT 1*

Flourless Chocolate Torte, Salted Caramel, Soft Whip, Cracked Hazelnuts
New York Cheesecake, Lemon Curd, Hazelnut Crumble
Tart Apple Crisp, Salted Caramel, Whipped Cream
Berry Shortcake, Sponge Cake, Whipped Cream, Marinated Berries

A 24% service charge will be applied to all menu pricing; prices are subject to change without notice.

The Graduate Meeting

ALL-DAY MEETING

$74 per person

Market Continental Breakfast

Bakery Selection and Specialties
Local and Seasonally Inspired Fruit
Orange Juice, Apple Juice, and Cranberry Juice
Cycle Town Portland Roasters Coffee, Decaf, and Stash Hot Tea

Mid-Morning Break

Assorted Whole Fresh Fruit (Apples, Oranges)
Cycle Town Portland Roasters Coffee, Decaf, and Stash Hot Tea

Farm Board Buffet Lunch

Tomato Basil Soup
Marble Potato Salad with Red Onions, Sweet Peppers, and Fresh Dill
Baby Iceberg Lettuce Salad, Oven Dried Cherry Tomatoes, Crisp Chard, Buttermilk Dill Dressing
Roasted Fall Vegetable Wrap, Baby Spinach, with Hummus
Black Forest Ham, Genoa Salami, and Provolone Cheese with Shaved Iceberg, Pepperoncini, and Basil Spread on a Hoagie Roll
Slow Roasted Natural Beef with Thinly Sliced Onions, Arugula, Oregon Smoked Cheddar, Creamy Horseradish on Ciabatta
House Made Savory Potato Chips with Sweet Onion Dip

Afternoon Break

Popcorn Bar Served with a Variety of Fun Flavor Shakers
Strawberry Lemonade & Iced Tea Served with a Trio of Flavored Seasonally Inspired Simple Syrups

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The Executive Meeting

ALL-DAY MEETING

$80 per person

Market Continental Breakfast

Bakery Selection and Specialties
Local and Seasonally Inspired Fruit
Orange Juice, Apple Juice, and Cranberry Juice
Cycle Town Portland Roasters Coffee, Decaf, and Stash Hot Tea

Mid-Morning Break

Assorted Whole Fresh Fruit (Apples, Oranges)
Cycle Town Portland Roasters Coffee, Decaf, and Stash Hot Tea

Willamette Board Hot Lunch Buffet

Chicken Noodle Soup
Baby Spinach, Feta, Maple Candied Walnuts, Pomegranate Seeds, Fig Vinaigrette
Baby Iceberg Lettuce Salad, Blistered Cherry Tomatoes, Smoked Bacon, Crisp Crouton, Buttermilk Dill Dressing
Marinated Sirloin Steak with Chimichurri
Roasted Chicken with Sundried Tomato Cream Sauce
Roasted Fingerling Potato, Fresh Herbs
Charred Broccolini

Afternoon Break

Popcorn Bar Served with a Variety of Fun Flavor Shakers
Strawberry Lemonade & Iced Tea Served with a Trio of Flavored Seasonally Inspired Simple Syrups

A 24% service charge will be applied to all menu pricing; prices are subject to change without notice. A fee of $125 will be added to any menu that does not meet the 25 person guarantee. Breakfast based on 90 minutes of continuous service, and breaks based on 45 minutes of continuous service.

Cheers to Your Memories

Each bar will have a $150.00 bar set up fee and a $125.00 bartender fee per bar
if $500 in beverage sales is not met per bar. Graduate Eugene will set one bar per every 125 guests.
3 hour time limit per bar | $200 for each additional hour | $100/hr additional bartender
$20 per bottle corkage fee | $275 keg tapping fee | Cake cutting fee: $75 if 50 or less | $150 for 50+

Prestige Labels

Jim Beam Bourbon
New Amsterdam Gin
Mr.Boston Rum
Monark Tequila
New Amsterdam Vodka
Triple Sec
Dewar's Whiskey

Luxury Labels

Bombay Sapphire Gin
Bacardi Rum
Milagro Silver Tequila
Tito's Handmade Vodka
Johny Walker Red
Bulleit Rye
Jack Daniels Black Label

Cordial Labels

Kahlua
Baileys Irish Cream
Remy Martin VSOP
Hennessey VS

Bottled + Can Beers

Coors Light
PBR
Hop Valley Citrus Mistress
Corona Extra
Coors Light
Henry Weinhard's lager
Ninkasi Total Domination Pale Ale,
Oakshire Brewing Amber Ale
Two Town Bright Cider

CASH BAR/ HOST BAR

Prestige Labels $9
Luxury Labels $10
Prestige Cordials & Liquor $12
Domestic Beer $7
Premium Beer $8
House Wine $10
Premium Wine $14
Sparkling & Still Water $4
Soft Drinks $4

Beer Barrel

Orders must be requested at least
10 days in advance

Domestic Kegs 16 Gallon Keg - $600
Premium Kegs 16 Gallon Keg - $750

House Wine

Chardonnay
Pinot Grigio
Pinot Noir
Cabernet Sauvignon

Premium Wine

Willamette Valley Vineyard Riesling
LaVelle Duet
Erath Pinot Gris
Josh Cellars Craftsman's Collection Cabernet
House of the Brown Chardonnay
Josh Cellars Craftsman's Collection Pinot Noir
Red Impulse Red Blend

A 24% service charge will be applied to all menu pricing; prices are subject to change without notice.

Classic Cocktail Add-Ons

Add a specialty bar or cocktail setup to any standard bar package.

Minimum 25 guests

Mimosa Bar

$12 per person
for 2 hours

Orange Juice
Grapefruit Juice
Cranberry Juice
Pineapple Juice
Pomegranate Juice
Fresh Berries
Mint
Basil
Rosemary

Bloody Mary Bar

$15 per person
for 2 hours

Hot Sauce Selection
Filthy Bloody Mary Mix
Celery
Assorted Olives
Cornichons
Pickled Onions
Spicy Green Beans
Cheese Cubes
Lemon
Lime

Add-Ons *(additional $4)*

Shrimp
Bacon



Welcome Cocktail

$14 per Cocktail

$12 per Mocktail

A 24% service charge will be applied to all menu pricing; prices are subject to change without notice.

A service charge, currently 24%, will be applied to the subtotal of all charges related to the Event (i.e., food and beverage, audio visual, room rental, rentals, etc.), and will be subject to all applicable state and/or local tax. The Service Charge is not a gratuity or tip for Hotel staff and is the property of the Hotel to cover discretionary costs of the Event and may be changed to reflect market conditions.

The exact number of persons in attendance for all banquet functions is due by noon four (4) business days prior to the date of the event. This number will serve as the guarantee by which the room will be set up and meals prepared. This amount may not be reduced once final guarantee is provided. The hotel will be prepared to serve 5% above the guaranteed number. If no guarantee is received, we will consider the expected number indicated on the original forms to be the guaranteed numbers. Any room setup changes requested within 24 hours of event are subject to a $500 fee per event space.

Graduate HOTELS

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