

Carpe Eat'em

BANQUET MENUS AT THE BIDWELL

THE
BIDWELL
HOTEL PORTLAND

BANQUETS AT BIDWELL

Inspired by the independent spirit of Portland,
we bridge a good-natured boutique vibe with
the confidence and character of Marriott.

We pair our elevated menus featuring seasonal
Pacific Northwest flavors with attentive detail to
service for your next meeting or event.

**HIGH
HORSE**
AT THE BIDWELL

Breakfast & Brunch Buffets

Minimum of 12 guests. Breakfast served for 90 minutes.

CONTINENTAL DIVIDE \$25/PERSON

fresh seasonal cut fruits
assortment of breakfast pastries, fruit preserves, bread & whipped butter
granola & greek yogurt

RISE 'N' SHINE MOTHER CLUCKERS \$35/PERSON

fresh seasonal cut fruits
granola & greek yogurt
scrambled eggs or seasonal vegetable frittata
breakfast sausage or bacon (add \$5/person for both)
breakfast potatoes

AN OREGON BREAKFAST \$45/PERSON

ENHANCED CONTINENTAL DIVIDE

fresh seasonal cut fruits
assortment of breakfast pastries, fruit preserves, whipped butter
granola & greek yogurt
scrambled eggs
breakfast potatoes

MEAT

choice of one (additional choices \$5/person)

breakfast sausage links
thick cut bacon
chicken sausage patties

SWEETS

choice of one (additional choices \$8/person)

PANCAKES ♦ maple syrup, whipped butter, fresh berries
BANANAS FOSTER FRENCH TOAST ♦ foster sauce, bananas, whipped cream
WAFFLES ♦ maple syrup, whipped butter
BREAKFAST RISOTTO ♦ maple syrup, dried & fresh fruits, nuts

Ingredients in offerings are subject to change due to seasonality and our ability to get product in. Menu selections are due to the hotel a minimum of three weeks prior to events. Final guarantees are due to the hotel a minimum of seven business days prior to event. All meeting room rentals, food, beverage, and audio-visual charges are subject to a 24% service charge.

Breakfast & Brunch Buffets

THE BIDWELL BRUNCH \$55/PERSON

fresh seasonal cut fruits

granola & greek yogurt

assortment of fresh baked pastries

poached eggs & cheese scrambled eggs

thick cut bacon

BREAKFAST CHARCUTERIE BOARD ♦ assorted cured meats & fish, mud's hot sauce, aioli, pickles, fresh biscuits, honey butter

CAESAR SALAD ♦ croutons, romaine hearts, creamy caesar dressing, cracked pepper

BREAKFAST GRAIN SALAD ♦ hard cooked egg, grains, lentils, arugula, mirepoix

BAGEL & LOX BAR ♦ everything bagels, whipped cream cheese, horseradish crème fraiche, assorted pickles & vegetables

BREAKFAST SLIDERS ♦ canadian bacon, american cheese, egg, hawaiian roll

BREAKFAST ENHANCEMENTS

minimum purchase of ten of each; priced per person

ENGLISH MUFFIN SANDWICHES \$10

egg, canadian bacon, american cheese

CHIVE & CHEDDAR BISCUIT \$10

roasted portobello mushroom, fried egg, basil aioli, tomato, cheddar, arugula

BREAKFAST BAGUETTE \$10

melted artisan cheese, ham, roasted pear, jam, arugula

INDIVIDUAL QUICHE \$13

chef's whim

BANANAS FOSTER FRENCH TOAST \$12

maple syrup, butter, rum, whipped cream

BUTTERMILK PANCAKES \$10

maple syrup, butter, whipped cream, fresh berries

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Breakfast & Brunch

BEVERAGE PACKAGES

*90 minutes of service, priced per person plus bartender fee of \$175;
one bartender per 100 guests is required*

MARY BAR \$35

(60 minutes of service)

RED SNAPPER ♦ wild roots, beefeater, tanqueray

BLOODY MARY ♦ reyka, titos, wildroots

BLOODY MARIA ♦ pueblo viejo, familia camarena, lunazul

MIMOSA BAR \$30

(60 minutes of service)

bubbles, peach bellinis, lyche, orange juice, lemonade

ACTION STATIONS

90 minutes of service, priced per person plus \$225 chef fee (one chef per 50 people)

OMELET STATION \$20

whole eggs & eggs whites

CHOICE OF FIVE: pepper jack, cheddar, goat cheese, bacon, chicken sausage,
spinach, scallions, mushrooms, onions, bell peppers, tomatoes

PANCAKE STATION \$16

seasonal fruit jam, maple syrup, hazelnuts, bananas foster sauce, whipped cream

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Breaks

BREAKFAST & BREAK \$60/PERSON

INCLUDES

fresh seasonal cut fruits
assortment of breakfast pastries & bagels, fruit preserves, whipped butter, cream cheese
granola & greek yogurt
morning refresh: coffee, orange juice, assorted soft drinks

MORNING BREAK

choose one

seasonal whole fruits
protein box: hard-boiled egg, artisan cheese, crackers, grapes, nuts, bottled water
trail mix

AFTERNOON BREAK

choose two

assorted cookies
raw & grilled vegetables: romesco, white bean hummus, green goddess dressing, crackers & bread
popcorn
trail mix
chips & french onion dip
afternoon protein pack: cured meats, artisan cheese, marinated olives, baguette, pickles, mustard, sparkling water
tortilla chips & salsa

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À la Carte Snacks & Beverages

priced per person

SNACKS

mini muffins	\$12/dozen
bagels & cream cheese	\$35/dozen
freshly baked cookies	\$37/dozen
brownies	\$36/dozen
whole fruit	\$32/dozen
granola bar	\$4/each
tim's chips	\$4/each
assorted candy bars	\$3/each
popcorn	\$4/each
mixed nuts	\$5/each

BEVERAGES

fresh brewed extracto coffee & decaffeinated coffees	\$49/gallon
steven smith hot tea's	\$49/gallon
iced tea	\$45/gallon
lemonade	\$70/gallon
sparkling mineral water	\$6/each
assorted soft drinks	\$4/each
naked juices	\$8/each
coconut water	\$9/each
cold brew coffee	\$8/each
kombucha	\$6/each
gatorade	\$6/each

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À la Carte Snacks & Beverages

SPECIALTY BREAKS

priced per person; minimum of 12 people (or \$100 minimum)

ARTISAN & FARMSTEAD CHEESES \$12

seasonal jam, nuts, crackers & baguette, fresh fruit

CHARCUTERIE \$12

selection of cured meats, terrines, salami, pickled vegetables, mustards, crackers & baguette

RAW & GRILLED VEGETABLES \$10

romesco, white bean hummus, green goddess dressing, crackers & baguette

GRILLED FLATBREADS \$16

prosciutto, caramelized onion, fontina, tomato, mozzarella, basil, roasted garlic; white sauce, mushroom, bacon, goat cheese

CHIPS & DIPS \$8

tortilla & potato chips, yogurt cucumber dip, pimento cheese dip, corn salsa, sour cream + onion dip

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Lunch • Sandwich Buffet

minimum of 12 guests; all buffets are served for 90 minutes

SANDWICH BUFFET \$45/PERSON

includes chef's choice of seasonal soup, iced tea, lemonade, freshly brewed extracto coffee, decaffeinated coffee, hot teas from steven smith

SALAD

choice of two

ORZO PASTA SALAD ♦ cucumber, cherry tomato, fresh herbs, olive oil

MIXED GREENS ♦ balsamic vinaigrette, shaved carrots, radish, cherry tomato

ROASTED RED POTATO SALAD ♦ dukes' mayonnaise, bacon lardons, hard cooked egg, scallions

WEDGE SALAD ♦ blue cheese dressing, cherry tomato, bacon lardon

COBB SALAD ♦ cherry tomato, avocado, bacon, hard cooked egg, blue cheese, balsamic vinaigrette

DETROIT GREEK SALAD ♦ iceberg lettuce, kalamata olives, red onion, pepperoncini, feta, chickpeas, beets, tomatoes, greek dressing

MAC SALAD ♦ dukes' mayonnaise, carrots, apple cider vinegar

CAESAR SALAD ♦ romaine, croutons, parmesan, creamy caesar dressing

CHICORY SALAD ♦ dried cherries, blue cheese, herbs, balsamic vinaigrette

DIY SALAD (add \$3/person) ♦ mixed greens, carrots, cherry tomatoes, cucumber, onion, crouton + blue cheese, ranch, balsamic vinaigrette

SANDWICHES

choice of three

(additional choices \$15/person)

ROASTED TURKEY BREAST ♦ garlic aioli, lettuce, tomatoes, artisan whole wheat

PNW GRINDER ♦ cured meats, provolone, mama lil's peppers', tomato, lettuce, dukes' mayonnaise, grinder bun

STEAK ♦ cheddar cheese, lettuce, tomato, horseradish aioli, rustic sourdough

TUNA SALAD ♦ albacore tuna, tomatoes, lettuce, capers, red onions

ROASTED MUSHROOM PANINI ♦ caramelized onions, swiss cheese, arugula, aged balsamic, sourdough

CHICKEN SALAD ♦ classic chicken salad, cranberries, lettuce, swiss cheese

PIMENTO CHEESE ♦ pimento cheese spread, pickles, red onion, japanese milk bread

DEVILED HAM ♦ chopped ham salad, hard cooked egg, onions, dill pickles, japanese milk bread

CHICKEN BAHN MI ♦ pork pate, grilled chicken, jalapeños, pickled carrots & daikon, cilantro

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Lunch • Sandwich Buffet

SWEETS

choice of one

(additional choices \$10/person)

CHOCOLATE TART ♦ pistachio, salted caramel, blackberries

FRESH BERRIES ♦ whipped cream

SEASONAL FRUIT COBBLER ♦ whipped cream

BREAD PUDDING ♦ whipped goat cheese, caramel

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Lunch • Buffet

LUNCH BUFFET \$55/PERSON

*includes chef's choice of seasonal soup, artisan rolls & butter
iced tea, lemonade, freshly brewed extracto coffee, decaffeinated coffee, hot teas from steven smith*

SALAD

choice of three

ORZO PASTA SALAD ♦ cucumber, cherry tomato, fresh herbs, olive oil

MIXED GREENS ♦ balsamic vinaigrette, shaved carrots, radish, cherry tomato

ROASTED RED POTATO SALAD ♦ dukes' mayonnaise, bacon lardons, hard cooked egg, scallions

WEDGE SALAD ♦ blue cheese dressing, cherry tomato, bacon lardon

COBB SALAD ♦ cherry tomato, avocado, bacon, hard cooked egg, blue cheese, balsamic vinaigrette

DETROIT GREEK SALAD ♦ iceberg lettuce, kalamata olives, red onion, pepperoncini, feta, chickpeas, beets, tomatoes, greek dressing

MAC SALAD ♦ dukes' mayonnaise, carrots, apple cider vinegar

CAESAR SALAD ♦ romaine, croutons, parmesan, creamy caesar dressing

CHICORY SALAD ♦ dried cherries, blue cheese, herbs, balsamic vinaigrette

DIY SALAD (add \$3/person) ♦ mixed greens, carrots, cherry tomatoes, cucumber, onion, crouton + blue cheese, ranch, balsamic vinaigrette

ENTRÉES

choice of two

(additional choices \$18/person)

ROASTED CHICKEN QUARTERS ♦ charred lemon, fresh cracked pepper, herbed chicken jus

SALMON ♦ dill, aji amarillo, lemon, butter sauce

ROAST BEEF ♦ chimichurri, demi-glace, horseradish cream

ROASTED CAULIFLOWER "STEAKS" ♦ harissa, pine nut + raisin relish

BRAISED SHORT RIBS ♦ natural jus, gremolata

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Lunch • Buffet

SIDES

choice of two

(additional choices \$12/person)

AU GRATIN POTATOES ♦ cream, parmesan

ROASTED FINGERLING POTATOES ♦ romesco, sea salt

PENNE ♦ marinara, basil, parmesan

BRAISED KALE ♦ shallots, garlic, white wine

ROASTED SEASONAL VEGETABLES ♦ chef's whim

BUTTERMILK WHIPPED POTATOES ♦ gravy, garlic confit, parsley

MAC & CHEESE ♦ orecchiette pasta, cream, swiss & cheddar cheeses, herb bread crumbs

HONEY GLAZED CARROTS ♦ toasted caraway, parsley

GRILLED ASPARAGUS ♦ lemon zest, ricotta

GREEN BEANS ♦ toasted almonds, garlic confit

SWEETS

choice of one

(additional choices \$10/person)

CHOCOLATE TART ♦ pistachio, salted caramel, blackberries

FRESH BERRIES ♦ whipped cream

SEASONAL FRUIT COBBLER ♦ whipped cream

BREAD PUDDING ♦ whipped goat cheese, caramel

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Lunch • Burger Bar

BURGER BAR \$60/PERSON

includes iced tea, lemonade, chef's choice of seasonal soup & french fries

SALADS

choice of two

CAESAR SALAD ♦ romaine, parmesan, rustic croutons, creamy caesar dressing

DIY SALAD ♦ mixed greens, carrots, cherry tomatoes, cucumber, onion, crouton + blue cheese, ranch, balsamic vinaigrette

MAC' SALAD ♦ mayonnaise, carrots, apple cider vinegar

ORZO PASTA SALAD ♦ cucumber, cherry tomato, fresh herbs, olive oil

GRAIN & LENTIL SALAD ♦ fennel, citrus, olive oil, herbs

ROASTED RED POTATO SALAD ♦ dukes' mayonnaise, bacon lardons, hard cooked egg, scallions

BURGER FIXIN'S

grilled certified angus beef burger patties

american, swiss, cheddar, and provolone cheeses

dijon + whole grain mustards, ketchup, mayonnaise, fancy sauce

soft buns (gluten free buns available upon request)

lettuce, shaved red onions, tomatoes

3 types of assorted pickles

french fries

add impossible burgers: \$5/person (minimum of 10)

SWEETS

choice of one

(additional choices \$10/person)

CHOCOLATE TART ♦ pistachio, salted caramel, blackberries

FRESH BERRIES ♦ whipped cream

SEASONAL FRUIT COBBLER ♦ whipped cream

BREAD PUDDING ♦ whipped goat cheese, caramel

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Dinner Buffet

DINNER BUFFET \$70/PERSON

*includes chef's choice of seasonal soup, artisan rolls & butter
iced tea, lemonade, freshly brewed extracto coffee, decaffeinated coffee, hot teas from steven smith*

SALAD

choice of three

ORZO PASTA SALAD ♦ cucumber, cherry tomato, fresh herbs, olive oil

MIXED GREENS ♦ balsamic vinaigrette, shaved carrots, radish, cherry tomato

ROASTED RED POTATO SALAD ♦ dukes' mayonnaise, bacon lardons, hard cooked egg, scallions

WEDGE SALAD ♦ blue cheese dressing, cherry tomato, bacon lardon

COBB SALAD ♦ cherry tomato, avocado, bacon, hard cooked egg, blue cheese, balsamic vinaigrette

DETROIT GREEK SALAD ♦ iceberg lettuce, kalamata olives, red onion, pepperoncini, feta,
chickpeas, beets, tomatoes, greek dressing

MAC SALAD ♦ dukes' mayonnaise, carrots, apple cider vinegar

CAESAR SALAD ♦ romaine, croutons, parmesan, creamy caesar dressing

CHICORY SALAD ♦ dried cherries, blue cheese, herbs, balsamic vinaigrette

DIY SALAD (add \$3/person) ♦ mixed greens, carrots, cherry tomatoes, cucumber, onion,
crouton + blue cheese, ranch, balsamic vinaigrette

ENTRÉES

choice of three

(additional choices \$18/person)

ROASTED CHICKEN QUARTERS ♦ charred lemon, fresh cracked pepper, herbed chicken jus

SALMON ♦ dill, aji amarillo, lemon, butter sauce

ROAST BEEF ♦ chimichurri, demi-glace, horseradish cream

ROASTED CAULIFLOWER "STEAKS" ♦ harissa, pine nut + raisin relish

BRAISED SHORT RIBS ♦ natural jus, gremolata

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Dinner Buffet

SIDES

choice of two

(additional choices \$12/person)

AU GRATIN POTATOES ♦ cream, parmesan

ROASTED FINGERLING POTATOES ♦ romesco, sea salt

PENNE ♦ marinara, basil, parmesan

BRAISED KALE ♦ shallots, garlic, white wine

ROASTED SEASONAL VEGETABLES ♦ chef's whim

BUTTERMILK WHIPPED POTATOES ♦ gravy, garlic confit, parsley

MAC & CHEESE ♦ orecchiette pasta, cream, swiss & cheddar cheeses, herb bread crumbs

HONEY GLAZED CARROTS ♦ toasted caraway, parsley

GRILLED ASPARAGUS ♦ lemon zest, ricotta

GREEN BEANS ♦ toasted almonds, gallic confit

SWEETS

choice of one

(additional choices \$10/person)

CHOCOLATE TART ♦ pistachio, salted caramel, blackberries

FRESH BERRIES ♦ whipped cream

SEASONAL FRUIT COBBLER ♦ whipped cream

BREAD PUDDING ♦ whipped goat cheese, caramel

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Plated Dinner

PLATED DINNERS \$80/PERSON

*all plated dinners include artisan rolls & butter;
all entrée selection amounts are needed 72 hours in advance
choice day of add: \$15/person*

SUMMER SEASON (MID-JUNE THROUGH MID-SEPTEMBER)

STARTERS

choice of one

KALE CAESAR ♦ shredded kale, croutons, parmesan, creamy caesar dressing

MIXED GREENS ♦ carrot vinaigrette, shaved carrots, radish, candied walnuts

TOMATO ♦ cardamom yogurt, oil cured olives, charred onion

WATERMELON ♦ pickled blackberries, mint, pistachio, watercress, feta

TOMATO GAZPACHO ♦ buttermilk, olive oil, cucumber

CHILLED ENGLISH PEA SOUP ♦ dill, crème fraiche, almonds

ENTRÉES

choice of two

BBQ CHICKEN ♦ summer squash slaw, roasted shishito peppers, bbq sauce

ALBACORE ♦ fregola sarda, pickled chili crème fraîche, basil oil, grapefruit & fennel salad

ROASTED PORK LOIN ♦ hazelnut baked beans, grilled carrots, blistered cherry tomato, corn relish

ROASTED CAULIFLOWER "STEAK" ♦ labneh, spiced chickpeas, cherry relish, spinach

SWEETS

choice of one

CHEESECAKE ♦ graham crust, amarena cherries

CHOCOLATE TART ♦ pistachio, salted caramel, seasonal fruit

FRESH BERRIES ♦ whipped cream

STONE FRUIT COBBLE ♦ whipped cream

CRÈME BRÛLÉE ♦ seasonal jam

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Plated Dinner

FALL SEASON (MID-SEPTEMBER THROUGH MID-NOVEMBER)

STARTERS

choice of one

KALE CAESAR ♦ shredded kale, croutons, parmesan, creamy caesar dressing

MIXED GREENS ♦ balsamic vinaigrette, shaved carrots, radish, cherry tomato

MUSHROOM ♦ chestnut puree, belgian endive, watercress

BEET ♦ whipped goat cheese, grapefruit, arugula, toasted hazelnuts

MUSHROOM SOUP ♦ cream, truffle, crème fraiche, chives

CHICKEN & POLENTA SOUP ♦ mirepoix, kale, thyme, parmesan

ENTRÉES

choice of two

ROASTED CHICKEN ♦ fingerling potatoes, braised greens, grape mostarda

STURGEON ♦ cannellini bean ragu, vermouth, escarole, crème fraiche

SHORT RIBS ♦ horseradish whipped potatoes, gremolata, natural jus

STUFFED CABBAGE ♦ lamb & pork sausage, tomato, crème fraiche

MUSHROOM STRUDEL ♦ mushroom duxelle, fontina cream, delicata squash

SWEETS

choice of one

CHEESECAKE ♦ graham crust, amarena cherries

CHOCOLATE TART ♦ pistachio, salted caramel, seasonal fruit

FRESH BERRIES ♦ whipped cream

APPLE COBBLER ♦ whipped cream

BREAD PUDDING ♦ whipped goat cheese, caramel

CRÈME BRÛLÉE ♦ seasonal jam

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Plated Dinner

WINTER SEASON (MID-NOVEMBER THROUGH MID-MARCH)

STARTERS

choice of one

KALE CAESAR ♦ shredded kale, croutons, parmesan, creamy caesar dressing

MIXED GREENS ♦ carrot vinaigrette, shaved carrots, radish, candied walnuts

CHICORY ♦ winter chicory, creamy peppercorn dressing

ROASTED WINTER VEGETABLES ♦ whipped goat cheese, winter root vegetables, greens

FRENCH ONION SOUP ♦ caramelized onions, madeira, fontina toast

CHICKEN & POLENTA SOUP ♦ mirepoix, kale, thyme, parmesan

ENTRÉES

choice of two

ROASTED CHICKEN ♦ roasted garlic whipped potatoes, winter vegetables, chicken jus

STURGEON ♦ cannellini bean ragu, vermouth, escarole, crème fraiche

BEEF BOURGOGNE ♦ bacon lardon, pearl onions, red wine sauce, pomme puree

STUFFED CABBAGE ♦ lamb & pork sausage, tomato, crème fraiche

RISOTTO ♦ chestnuts, pecorino, butternut squash, fried sage

SWEETS

choice of one

CHEESECAKE ♦ graham crust, amarena cherries

CHOCOLATE TART ♦ pistachio, salted caramel, seasonal fruit

FRESH BERRIES ♦ whipped cream

APPLE COBBLER ♦ whipped cream

BREAD PUDDING ♦ whipped goat cheese, caramel

CRÈME BRÛLÉE ♦ seasonal jam

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Plated Dinner

SPRING SEASON (MID-MARCH THROUGH MID-JUNE)

STARTERS

choice of one

KALE CAESAR ♦ shredded kale, croutons, parmesan, creamy caesar dressing

MIXED GREENS ♦ carrot vinaigrette, shaved carrots, radish, candied walnuts

ASPARAGUS ♦ avocado, snap & english peas, arugula, mint, lemon, ricotta

LITTLE GEMS ♦ croutons, radish, green goddess dressing

SPRING ONION SOUP ♦ crème fraiche, almonds, preserved lemon, dill

CHICKEN & POLENTA SOUP ♦ mirepoix, kale, thyme, parmesan

ENTRÉES

choice of two

ROASTED CHICKEN ♦ nettle puree, ricotta gnocchi, rhubarb relish

RISOTTO VERDE ♦ manila clams, mussels, asparagus, peas, spring mushrooms

BRAISED PORK SHOULDER ♦ creamy polenta, spring onions, hazelnut aillade

STUFFED CABBAGE ♦ lamb & pork sausage, tomato, crème fraiche

MUSHROOM STRUDEL ♦ mushroom duxelle, fontina cream, favetta

SWEETS

choice of one

CHEESECAKE ♦ graham crust, amarena cherries

CHOCOLATE TART ♦ pistachio, salted caramel, seasonal fruit

FRESH BERRIES ♦ whipped cream

RHUBARB COBBLER ♦ whipped cream

BREAD PUDDING ♦ whipped goat cheese, caramel

CRÈME BRÛLÉE ♦ seasonal jam

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Displays

DISPLAYS

SEAFOOD TOWER \$55/PERSON

chef's choice of three raw & chilled seafood with accompaniments

CHARCUTERIE \$24/PERSON

a selection of cured meats, marinated olives, pickled vegetables

whole grain mustard, baguette

ARTISAN & FARMSTEAD CHEESES \$18/PERSON

three cheeses from near and far

baguette, crackers, toasted nuts & seasonal fruit

CRUDITÉS \$22/PERSON

romesco, hummus, grilled flatbread, assorted seasonal vegetables

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Reception

priced by the dozen
minimum 2 dozen per selection
gluten free vegetarian** vegan****

COLD

- seasonal poke, cucumber, soy* \$52
- wild mushroom tartlet, goat cheese, truffle, herbs** \$24
- smoked salmon rillettes, rice crisp* \$24
- bruschetta, marinated cherry tomato, cheese, basil, aged balsamic** \$24
- shrimp cocktail, cocktail sauce, lemon* \$48
- bay shrimp roll, dukes' mayonnaise, celery, scallion \$48
- eggplant, roasted garlic, mama lil's peppers', tofu feta* *** \$24

HOT

- braised short rib slider \$56
- philly cheesesteak egg rolls \$55
- bay shrimp cake, lemon caper aioli \$48
- mini fried chicken and waffle skewer \$32
- cheese and spinach pastry** \$52
- braised pork belly, pear mostarda, onion straws* \$36
- beef satay, sticky sauce, fried garlic* \$36
- pimento cheese fritters** \$24
- falafel bites, lemon & chickpea sauce* *** \$24

Ingredients in offerings are subject to change due to seasonality and our ability to get product in. Menu selections are due to the hotel a minimum of three weeks prior to events. Final guarantees are due to the hotel a minimum of seven business days prior to event. All meeting room rentals, food, beverage, and audio-visual charges are subject to a 24% service charge.

Bar Packages

*bartender fee of \$175 applies to each bar • one bartender per 100 guests is required
pricing below is based on per glass unless otherwise noted
cash bars have a minimum of \$500 per bar*

SPIRITS

premium \$10/drink

rose city vodka

rose city gin

cruzan silver rum

pueblo viejo tequila

evan williams bourbon

TOP SHELF \$12/DRINK

titos vodka

bombay sapphire

bacardi silver rum

espolon blanc tequila

dewar's white label scotch

buffalo trace

LUXURY \$14/DRINK

belvedere vodka

aviation gin

bacardi anejo cuatro

corralejo blanco

monkey shoulder

woodford

BASIC COCKTAILS \$15/DRINK

negroni

old fashioned

manhattan

freezer martini

additional signature cocktails available upon request

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Bar Packages

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BEER

DIVE BAR BEERS \$7

high life, old german, pnw, tecate

NORTHWEST CRAFT BEERS & CIDERS \$10

an assortment of pilsners, ipas, lagers, sours, ciders, etc.

WINE

a rotating selection of pacific northwest wines showcasing the award-winning varietals of our area

house \$55/bottle

cellar \$50/bottle

premium \$75/bottle

NON-ALCOHOLIC

assorted soft drinks \$5

sparkling water \$5

bottled water \$5

energy drink \$6

coconut water \$9

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Guidelines & Fees

MEAL SERVICE TIMES

breakfast ♦ 60 minutes

breaks ♦ 30 minutes

lunch ♦ 60 minutes

dinner ♦ 60 minutes

reception ♦ 90 minutes

GUIDELINES

all pricing is per person unless otherwise noted

final guest counts are due 72 business hours prior to event

special meals: with advance notice, we will gladly honor dietary restrictions

an additional 24% service charge will be applied to all pricing listed

FEES

chef fee \$225/hour

bartender fee \$175/hour

attendant fee \$50/hour, above and beyond the meal service time listed above

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