



Carpe Eat'em

BANQUET MENUS AT THE BIDWELL

THE BIDWELL

MARRIOTT PORTLAND

Breakfast Buffets

Minimum of 12 guests. Breakfast is served for 60 minutes.
Includes: freshly brewed regular coffee, decaffeinated coffee, hot teas from Steven Smith, and orange juice.

CONTINENTAL DIVIDE \$30/PERSON

Assorted seasonal sliced fruit (V, GF)
Granola & Greek yogurt (VG)
Assorted breakfast pastries & breads served with jam, butter & local honey (VG, GF available)
Hard boiled eggs (GF, DF)

RISE 'N' SHINE \$40/PERSON

Assorted seasonal sliced fruit (V, GF)
Granola & Greek yogurt (VG)
Assorted breakfast pastries & breads served with jam, butter, local honey (VG, GF available)
Scrambled eggs (VG, GF, DF)
Pork sausage links or Applewood smoked bacon (\$7/person for additional protein selection) (DF)
Roasted breakfast potatoes (V, GF)

CASCADE KICKSTART \$60/PERSON

Assorted seasonal sliced fruit (V, GF)
Granola & Greek yogurt parfaits with honey & a fruit compote (VG)
Assorted breakfast pastries, breads & bagels served with cream cheese, jam, butter & local honey (VG, GF available)
Scrambled eggs with Tillamook cheddar (VG, GF), bacon & goat cheese frittata with scallions (GF), or seasonal vegetable frittata (VG, GF)
Zenners pork sausage links or Hill's premium bacon (\$7/person for additional protein selection) (DF)
Crispy breakfast potatoes with caramelized onions & peppers (V, GF)
Pancakes, French toast or waffles with butter & maple syrup (VG)

BREAKFAST ADDITIONS

Maple French Toast \$10/PERSON

Whipped butter, maple syrup, vanilla cream (VG)

Classic Buttermilk Pancakes \$10/PERSON

Whipped butter, maple syrup (VG)

Bodega Breakfast Sandwiches \$9/PERSON

English muffin, scrambled egg, American cheese, bacon or sausage

Wrapped Breakfast Burrito \$9/PERSON

Scrambled egg, Applewood smoked bacon, pepper jack cheese, crispy potatoes, salsa on the side

Smoothies \$16/PERSON

Mixed berry & vanilla, mango & coconut, or strawberry & banana (VG)

House Juice Energizers \$18/PERSON

Green juice (apple, kale, celery, cucumber), beet & ginger, or carrot & turmeric (V, GF)

Local Hot Smoked Steelhead & Bagel Station \$24/PERSON

Scallion cream cheese, Lingonberry cream cheese, red onion, caper, tomato, lemon wedges, parsley

V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free

Multnomah County Health requires we inform you that eating raw or undercooked food may cause illness. Ingredients in offerings are subject to change due to seasonality and our ability to receive product. 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 three business days prior to the event. All meeting room rentals, food, beverage, and audio-visual charges are subject to a 26% service charge.



Lunch Buffets

Minimum of 12 guests. Lunch is served for 60 minutes.

Includes: house-made potato chips, assorted cookies, freshly brewed coffee, hot teas from Steven Smith, and iced tea.

SANDWICH BUFFET

CHOICE OF TWO ITEMS PER SECTION BELOW – \$48/PERSON
CHOICE OF THREE ITEMS PER SECTION BELOW – \$60/PERSON

SALADS

Greek Salad

Romaine, kalamata olives, red onion, feta, tomato, chickpea, Greek dressing (VG, GF)

Orzo Pasta Salad

Cucumber, cherry tomato, fresh herbs, feta, olive oil (VG)

Yukon Gold Potato Salad

Cornichon, celery, mustard dressing (VG)

Marinated White Bean Salad

Cannellini bean, red onion, baby kale, green olive, parmesan, oregano, EVOO, garlic vinegar (VG, GF)

Acadian Greens

Carrot, radish, tomato, balsamic vinaigrette (V, GF)

Caesar Salad

Romaine, parmesan, white anchovy, croutons, classic Caesar dressing

SANDWICHES

Roasted Turkey Breast

Garlic aioli, Havarti, arugula, and red onion on artisan ciabatta

Tuna Salad

Celery, scallion, caper, Old Bay aioli, and leaf lettuce on whole wheat bread

Flank Steak & Chimichurri

Tomato, arugula, pickled onion, and chimichurri aioli on grilled sourdough

Italian-Style Hoagie

Salami, coppola, prosciutto, provolone, Mama Lil's peppers, shaved lettuce, red onion, and mayo on a soft hoagie roll

Greek Quinoa Wrap

Hummus, kalamata olive, cucumber, tomato, feta, and Greek dressing in a spinach wrap (VG)

Portobello Panini

Caramelized onion, aged balsamic, goat cheese, and arugula on rustic sourdough (VG)

Tofu Banh Mi

Pan-fried tofu, chili crisp, pickled onion, carrots, arugula, and spicy vegan aioli on French bread (V)

Tomato Tea Sandwich

Seasoned beefsteak tomato, dill, basil salad, and mayo on toasted brioche

V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free

Multnomah County Health requires we inform you that eating raw or undercooked food may cause illness. Ingredients in offerings are subject to change due to seasonality and our ability to receive product. 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 three business days prior to the event. All meeting room rentals, food, beverage, and audio-visual charges are subject to a 26% service charge.



Lunch Buffets

Minimum of 12 guests. Lunch is served for 60 minutes.
Includes: artisan rolls & butter, freshly brewed coffee, hot teas from Steven Smith & iced tea.

BIDWELL BUFFET \$58/PERSON **CHOICE OF TWO ITEMS PER SECTION BELOW**

SALADS

Orzo Pasta Salad
Cucumber, cherry tomato, fresh herbs, feta, olive oil (VG)

Acadian Greens
Carrot, radish, tomato, balsamic vinaigrette (V, GF)

Caesar
Romaine, parmesan, white anchovy, croutons, classic Caesar dressing

SIDES

Braised Kale
Shallot, garlic, white wine (V, GF)

Honey Glazed Carrots
Local wildflower honey, caraway seed (VG, GF, DF)

Roasted Seasonal Vegetables
Olive oil, sea salt, soft herbs (V, GF)

Whipped Polenta
Parmesan, mascarpone (GF, VG)

Roasted Garlic Mashed Potatoes
Yukon gold, garlic confit, parsley (VG, DF)

Penne Pasta
Pomodoro, basil, parmesan (VG)

ENTREES

Pan Roasted Chicken
Rosemary chicken jus, lemon (GF, DF)

Salmon
Dill, aji amarillo, lemon, butter sauce (GF)

Roasted Lanroc Pork Loin
Red chimichurri, oregano, parsley (GF)

Eggplant Parmesan
Italian breadcrumbs, pomodoro, mozzarella, basil (VG)

DESSERTS

(Choice of one)

Seasonal Berries
Whipped cream, local honey (VG, GF)

Chocolate Mousse Tart
Sea salt, espresso, chocolate curl (V)

Chef's Choice Cookies & Bars

V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free

Multnomah County Health requires we inform you that eating raw or undercooked food may cause illness. Ingredients in offerings are subject to change due to seasonality and our ability to receive product. Menu selections are due to hotel a minimum of three weeks prior to events. Final guarantees are due to the hotel a minimum of three business days prior to event. All meeting room rentals, food, beverage, and audio-visual charges are subject to a 26% service charge.



Lunch Buffets

Minimum of 12 guests. Lunch is served for 60 minutes.
Includes: artisan rolls & butter, freshly brewed coffee, hot teas from Steven Smith & iced tea.

COLUMBIA COLLECTIVE \$75/PERSON **CHOICE OF TWO ITEMS PER SECTION BELOW**

SALADS

- Orzo Pasta Salad
Cucumber, cherry tomato, fresh herbs, feta, olive oil (VG)
- Acadian Greens
Carrot, radish, tomato, balsamic vinaigrette (V, GF)
- Caesar Salad
Romaine, parmesan, white anchovy, classic Caesar dressing
- Greek Salad
Romaine, kalamata olive, red onion, feta, tomato, chickpea, Greek dressing (VG, GF)
- The Wedge Salad
Iceberg lettuce, Rogue blue cheese crumbles, bacon lardon, tomato, pickled red onion, buttermilk blue cheese dressing (GF)
- Marinated White Bean Salad
Cannellini bean, red onion, baby kale, green olive, parmesan, oregano, EVOO, garlic vinegar (VG, GF)
- Tortellini Salad
Pesto, tomato, olive, artichoke, parmesan (VG)

SIDES

- Duck Fat Fingerling Potatoes
Sea salt (GF, DF)
- Whipped Polenta
Parmesan, mascarpone (GF, VG)
- Roasted Garlic Mashed Potatoes
Yukon gold, garlic confit, parsley (VG, DF)
- Penne Pasta
Pomodoro, basil, parmesan (VG)
- Three Cheese Mac
Orecchiette pasta, breadcrumbs (VG)
- Honey Glazed Carrots
Local wildflower honey, caraway seed (VG, GF, DF)
- Braised Kale
Shallot, garlic, white wine (V, GF)
- Roasted Seasonal Vegetables
Olive oil, sea salt, soft herbs (V, GF)

V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free

Multnomah County Health requires we inform you that eating raw or undercooked food may cause illness. Ingredients in offerings are subject to change due to seasonality and our ability to receive product. Menu selections are due to hotel a minimum of three weeks prior to events. Final guarantees are due to the hotel a minimum of three business days prior to event. All meeting room rentals, food, beverage, and audio-visual charges are subject to a 26% service charge.



ENTREES

Pan Roasted Chicken
Rosemary chicken jus, lemon (GF, DF)

3 Bone Short Rib
Beef jus, gremolata (GF)

Salt Crusted Tri-Tip
Creamy horseradish, chimichurri (GF)

Roasted Pacific Halibut
Blistered tomato relish, basil, pine nut, EVOO (GF, DF)

Salmon
Dill, aji amarillo, lemon, butter sauce (GF)

Roasted Lanroc Pork Loin
Red chimichurri, oregano, parsley (GF)

Eggplant Parmesan
Italian breadcrumbs, pomodoro, mozzarella, basil (VG)

Seasonal Vegetable Risotto
Preserved lemon, basil, and grana padano (VG)

DESSERTS

(Choice of one)

Seasonal Berries
Whipped cream, local honey (VG, GF)

Chocolate Mousse Tart
Sea salt, espresso, chocolate curl (V)

Bread Pudding
Salted caramel, whipped cream (VG)

Chef's Choice Cookies and Bars

V – Vegan | VG – Vegetarian | GF – Gluten Free | DF – Dairy Free

Multnomah County Health requires we inform you that eating raw or undercooked food may cause illness. Ingredients in offerings are subject to change due to seasonality and our ability to receive product. Menu selections are due to hotel a minimum of three weeks prior to events. Final guarantees are due to the hotel a minimum of three business days prior to event. All meeting room rentals, food, beverage, and audio-visual charges are subject to a 26% service charge.



Packages

Minimum of 12 guests. Breakfast is served for 60 minutes, and breaks are served for 30 minutes.

MT. HOOD PACKAGE \$75/PERSON

Includes: continental breakfast, choice of one morning break, and one afternoon break.

Breakfast

Includes freshly brewed coffee & assorted Steven Smith teas, orange juice.

Hard boiled eggs (VG, GF, DF)

Assorted seasonal sliced fruit (V, GF)

Granola & Greek yogurt (VG)

Assorted breakfast pastries & breads served with jam, butter, & local honey (VG, GF available)

Morning Break

Includes: freshly brewed coffee, assorted Steven Smith teas, orange juice.

(Choice of one)

Healthy & Bright

Yogurt parfaits topped with berries & honey and seasonal fruit salad (VG, GF)

The Protein Bar

Hard boiled eggs, artisan cheese, crackers, grapes, nuts, trail mix

Afternoon Break

Includes: freshly brewed coffee, assorted Steven Smith teas, lemonade.

(Choice of one)

Crispy & Crunchy

Raw & grilled vegetables, hummus, green goddess dressing, French onion dip (VG)

Afternoon Picnic

Cured meats, artisan cheese, marinated olives, baguette, pickles, mustard

The Remix

Build your own trail mix bar: assorted nuts, chocolate chips, raisins, coconut flakes, dried fruits (VG)

Sweet & Salty

Popcorn with topping bar: truffle parmesan seasoning, cheddar seasoning, cinnamon sugar seasoning (VG)

Housemade potato chips, crackers (VG)

V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free

Multnomah County Health requires we inform you that eating raw or undercooked food may cause illness. Ingredients in offerings are subject to change due to seasonality and our ability to receive product. 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 three business days prior to the event. All meeting room rentals, food, beverage, and audio-visual charges are subject to a 26% service charge.



Packages

Minimum of 12 guests. Breakfast and lunch are each served for 60 minutes. Breaks are served for 30 minutes.

STAY ALL DAY PACKAGE \$115/PERSON

Continental breakfast, choice of one morning break, The Bidwell lunch buffet, and one afternoon break.

Breakfast

Includes: freshly brewed coffee, assorted hot teas from Steven Smith teas, orange juice.

Fresh seasonal sliced fruits (V, GF, DF)

Assortment of breakfast pastries & bagels, fruit preserves, whipped butter, cream cheese (VG)

Granola & Greek yogurt (VG, GF)

Hard boiled eggs (VG, GF, DF)

Morning Break

Includes freshly brewed coffee, assorted hot teas from Steven Smith, orange juice.

(Choice of one)

The Protein Bar

Hard boiled egg, artisan cheese, crackers, grapes, nuts, trail mix (VG)

Afternoon Picnic

Cured meats, artisan cheese, marinated olives, baguette, pickles, mustard

Healthy & Bright

Yogurt parfaits topped with berries & honey and seasonal fruit salad (VG, GF)

Lunch Buffet

From The Bidwell lunch buffet menu: choice of two salads, entrees, sides, and one dessert

Includes: artisan rolls & butter, freshly brewed coffee, hot teas from Steven Smith, iced tea.

Afternoon Break

Includes: freshly brewed coffee, assorted hot teas from Steven Smith, lemonade.

(Choice of one)

The Remix

Build your own trail mix bar: assorted nuts, chocolate chips, raisins, coconut flakes, dried fruits (VG)

Sweet & Salty

Fresh popcorn with topping bar: truffle parmesan seasoning, cheddar seasoning, cinnamon sugar seasoning (VG)

Crispy & Crunchy

Raw & grilled vegetables, hummus, green goddess dressing, French onion dip, house-made potato chips, crackers (VG)

V – Vegan | VG – Vegetarian | GF – Gluten Free | DF – Dairy Free

Multnomah County Health requires we inform you that eating raw or undercooked food may cause illness. Ingredients in offerings are subject to change due to seasonality and our ability to receive product. 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 three business days prior to the event. All meeting room rentals, food, beverage, and audio-visual charges are subject to a 26% service charge.



Breaks

Minimum of 12 people. Breaks are served for 30 minutes.

House Juice Energizers \$18/PERSON

Green Juice (apple, kale, celery, cucumber), beet & ginger, or carrot & turmeric (V, GF)

Smoothies \$16/PERSON

Mixed berry & vanilla, mango & coconut, or strawberry & banana (VG, GF)

Mini Açaí Bowls \$21/PERSON

House granola, banana, toasted coconut, blueberry, strawberry (VG)

Breakfast Break \$19/PERSON

Assorted breakfast pastries & bagels, fruit preserves, whipped butter, cream cheese (VG)

Yogurt parfaits topped with berries & honey, seasonal fruit salad (VG, GF)

The Remix \$14/PERSON

Build your own trail mix bar: assorted nuts, chocolate chips, raisins, coconut flakes, dried fruits (VG)

Afternoon Sugar Rush \$18/PERSON

Assorted cookies and brownies, popcorn with truffle parmesan seasoning, cheddar seasoning, cinnamon sugar seasoning (VG)

Crispy & Crunchy \$24/PERSON

Raw & grilled vegetables, hummus, green goddess dressing, French onion dip, salsa, assorted chips, crackers (VG)

Charcuterie & Cheese Spread \$27/PERSON

Chef's selection of local meats & cheeses (3 each), rustic crackers, grain mustards, local fruits & nuts

À la Carte Snacks & Beverages

SNACKS (VG)

Mini muffins	\$18/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

Freshly brewed coffee, regular or decaf	\$100/gallon
Steven Smith hot teas	\$100/gallon
Iced tea	\$60/gallon
Lemonade	\$70/gallon
Sparkling mineral water	\$7 each
Assorted soft drinks	\$6 each
Coconut water	\$7 each
Cold brew coffee	\$8 each
Kombucha	\$7 each
Gatorade	\$6 each

V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free

Multnomah County Health requires we inform you that eating raw or undercooked food may cause illness. Ingredients in offerings are subject to change due to seasonality and our ability to receive product. 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 three business days prior to the event. All meeting room rentals, food, beverage, and audio-visual charges are subject to a 26% service charge.



Dinner Buffet

Minimum of 12 guests. Dinner is served for 60 minutes.

Includes: artisan rolls & butter, freshly brewed coffee, assorted hot teas from Steven Smith, iced tea, lemonade.

RIVER'S EDGE \$65/PERSON **CHOICE OF TWO ITEMS PER SECTION BELOW**

SALAD

Caesar Salad

Romaine, parmesan, white anchovy, croutons, classic Caesar dressing

Acadian Greens

Carrot, radish, tomato, balsamic vinaigrette (V, GF)

Macerated Kale Salad

Lacinato kale, pecorino, roasted garlic, chili flake, breadcrumbs (VG)

Chef's Choice Soup

(May request a vegan or vegetarian soup)

SIDES

Seasonal Vegetable Risotto

Preserved lemon, basil, grana padano (VG)

Roasted Garlic Mashed Potatoes

Yukon gold, garlic confit, parsley (VG, DF)

Whipped Polenta

Parmesan, mascarpone (GF, VG)

Braised Kale

Shallot, garlic, white wine (V)

Grilled Asparagus

Lemon, parmesan (VG)

Roasted Seasonal Vegetables

Olive oil, sea salt, soft herbs (V)

ENTREES

Roasted Salmon

Dill butter sauce, caper (GF)

Whole Roasted Chicken

Herbed chicken jus, lemon (GF, DF)

Roasted Lanroc Pork Loin

Red chimichurri, oregano, parsley (GF, DF)

Eggplant Parmesan

Italian breadcrumbs, pomodoro, mozzarella, basil (VG)

DESSERTS

(Choice of one)

Bread Pudding

Salted caramel, whipped cream (VG)

Cheesecake

Strawberry compote (VG)

Seasonal Berries

Whipped cream, local honey (VG)

V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free

Multnomah County Health requires that we inform you that eating raw or undercooked food may cause illness. Ingredients in offerings are subject to change due to seasonality and our ability to receive product. 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 three business days prior to the event. All meeting room rentals, food, beverage, and audio-visual charges are subject to a 26% service charge.



Dinner Buffet

Minimum of 12 guests. Dinner is served for 60 minutes.

Includes artisan rolls & butter, freshly brewed coffee, assorted hot teas from Steven Smith, iced tea & lemonade

WILLAMETTE WORKS \$85/PERSON **CHOICE OF TWO ITEMS PER SECTION BELOW**

SALADS

Caesar Salad

Romaine, parmesan, white anchovy, croutons, classic Caesar dressing

Acadian Greens

Carrot, radish, tomato, balsamic vinaigrette (V, GF)

The Wedge Salad

Iceberg lettuce, Rogue blue cheese crumbles, bacon lardon, tomato, pickled red onion, buttermilk blue cheese dressing (GF)

Macerated Kale Salad

Lacinato kale, pecorino, roasted garlic, chili flake, breadcrumbs (VG)

Chef's Choice Soup

(May request a vegan or vegetarian soup)

SIDES

Warm Couscous

Blistered tomato, mint, basil, charred red onion, red bell pepper, garlic confit, and EVOO (V)

Roasted Garlic Mashed Potatoes

Yukon gold, garlic confit, parsley (VG, GF)

Au Gratin Potatoes

Parmesan, breadcrumbs (VG)

Whipped Polenta

Parmesan, mascarpone (GF, VG)

Braised Kale

Shallot, garlic, white wine (V)

Grilled Asparagus

Lemon, parmesan (VG)

Crispy Brussel Sprouts

Pesto, parmesan, verjus reduction (VG)

Roasted Seasonal Vegetables

Olive oil, sea salt, soft herbs (V)

V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free

Multnomah County Health requires that we inform you that eating raw or undercooked food may cause illness. Ingredients in offerings are subject to change due to seasonality and our ability to receive product. Menu selections are due to hotel a minimum of three weeks prior to events. Final guarantees are due to the hotel a minimum of three business days prior to event. All meeting room rentals, food, beverage, and audio-visual charges are subject to a 26% service charge.



ENTREES

3 Bone Short Rib
Beef jus, gremolata (GF)

Roasted Salmon
Dill butter sauce, caper (GF)

Salt Crusted Tri Tip
Creamy horseradish, chimichurri (GF)

Whole Roasted Chicken
Herbed chicken jus, lemon (GF, DF)

Roasted Pacific Halibut
Blistered tomato relish, basil, pine nut, EVOO (GF, DF)

Roasted Lanroc Pork Loin
Red chimichurri, oregano, parsley (GF, DF)

Seasonal Vegetable Risotto
Preserved lemon, basil, grana padano (VG)

DESSERTS

(Choice of one)

Bread Pudding
Salted caramel, whipped cream (VG)

Seasonal Berries
Whipped cream, local honey (VG)

Chocolate Mousse Tart
Sea salt, espresso, chocolate curl (V)

Seasonal Fruit Cobbler
Whipped cream (VG)

V – Vegan | VG – Vegetarian | GF – Gluten Free | DF – Dairy Free

Multnomah County Health requires we inform you that eating raw or undercooked food may cause illness. Ingredients in offerings are subject to change due to seasonality and our ability to receive product. 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 three business days prior to the event. All meeting room rentals, food, beverage, and audio-visual charges are subject to a 26% service charge.



Dinner Buffet

Minimum of 12 guests. Dinner is served for 60 minutes.

Includes: artisan rolls & butter, freshly brewed coffee, assorted hot teas from Steven Smith, iced tea, lemonade.

MT. HOOD RESERVE \$105/PERSON **CHOICE OF TWO ITEMS PER SECTION BELOW**

SALADS

Caesar Salad

Romaine, parmesan, white anchovy, croutons, classic Caesar dressing

Acadian Greens

Carrot, radish, tomato, balsamic vinaigrette (V, GF)

Burrata Caprese

Marinated cherry tomato, basil, olive oil, balsamic vinegar (VG, GF)

The Wedge Salad

Iceberg lettuce, Rogue blue cheese crumbles, bacon lardon, tomato, pickled red onion, buttermilk blue cheese dressing (GF)

Macerated Kale Salad

Lacinato kale, pecorino, roasted garlic, chili flake, breadcrumbs (VG)

The Bidwell Salad

Arugula, pear, Rogue creamery blue cheese, walnut, cranberry, herbed vinaigrette (VG, GF)

Chef's Choice Soup

(May request a vegan or vegetarian soup)

SIDES

Roasted Garlic Mashed Potatoes

Yukon gold, garlic confit, parsley (VG, GF)

Duck Fat Fingerling Potatoes

Sea salt (GF, DF)

Au Gratin Potatoes

Parmesan, breadcrumbs (VG)

Whipped Polenta

Parmesan, mascarpone (GF, VG)

Warm Couscous

Blistered tomato, mint, basil, charred, red onion, red bell pepper, garlic confit, and EVOO (V)

Braised Kale

Shallot, garlic, white wine (V)

Grilled Asparagus

Lemon, parmesan (VG)

Crispy Brussel Sprouts

Pesto, parmesan, verjus reduction (VG)

Roasted Seasonal Vegetables

Olive oil, sea salt, soft herbs (V)

V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free

Multnomah County Health requires we inform you that eating raw or undercooked food may cause illness. Ingredients in offerings are subject to change due to seasonality and our ability to receive product. 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 three business days prior to the event. All meeting room rentals, food, beverage, and audiovisual charges are subject to a 26% service charge.



ENTREES

Roasted Salmon
Dill butter sauce, caper (GF)

Roasted Pacific Halibut
Blistered tomato relish, basil, pine nut, EVOO (GF, DF)

3 Bone Short Rib
Chili crisp oil, scallion (GF, DF)

Salt Crusted Tri Tip
Creamy horseradish, chimichurri (GF)

Whole Roasted Beef Tenderloin
Au Poivre, haricot vert (GF, DF)

Whole Roast Chicken
Herbed chicken jus, lemon (GF, DF)

Roasted Lanroc Pork Loin
Red chimichurri, oregano, parsley (GF, DF)

Black Truffle Tagliatelle
Wild mushroom butter sauce, grana padano, herbs, seasoned breadcrumbs (VG)

Seasonal Vegetable Risotto
Preserved lemon, basil, grana padano (VG)

DESSERTS

(Choice of one)

Bread Pudding
Salted caramel, whipped cream (VG)

Cheesecake
Strawberry compote (VG)

Housemade Tiramisu
Whipped mascarpone, cocoa, chocolate chips (VG)

Seasonal Berries
Whipped cream, local honey (VG)

Chocolate Mousse Tart
Sea salt, espresso, chocolate curl (V)

V – Vegan | VG – Vegetarian | GF – Gluten Free | DF – Dairy Free

Multnomah County Health requires we inform you that eating raw or undercooked food may cause illness. Ingredients in offerings are subject to change due to seasonality and our ability to receive product. Menu selections are due to hotel a minimum of three weeks prior to events. Final guarantees are due to the hotel a minimum of three business days prior to event. All meeting room rentals, food, beverage, and audio-visual charges are subject to a 26% service charge.



Reception

Priced by the dozen unless otherwise noted. Minimum two dozen per selection.
All items served stationed or may be served passed for additional fee.

HOT

Hot Dungeness Crab Cakes \$96
Old bay remoulade

Classic Slider \$78
American cheese, ground beef, tomato, mayo

Crispy Falafel \$42
Chickpea sauce, lemon (V, GF, DF)

Roasted Meatball \$68
Herbed jus

Teriyaki Beef Skewer \$58
Charred teriyaki, sesame

Seared Chicken Satay \$48
Peanut dipping sauce

Bacon Wrapped Shrimp \$75
Chive oil (DF)

Fried Mac & Cheese Ball \$46
Cheddar fondue (VG)

COLD

Bay Scallop Ceviche \$86
Avocado puree, radish, tortilla chip (DF)

Heirloom Bruschetta \$44
Tomato, scallion, French bread, olive oil, sea salt (VG)

Truffle Egg Gougeres \$56
Black truffle, chive, emmentaler (VG)

Panisse Fries: \$8/person
Fried chickpeas, olive oil, herbs de Provence (V)

Smoked Salmon Rilette \$59
Olive oil cracker, dill

Shrimp Cocktail Shooter \$62
Poached tiger shrimp, house cocktail sauce, lemon (GF, DF)

Whipped Scallion & Feta Tart \$55
Pistachio, honey (VG)

DESSERTS

Chef's Choice Macaron (VG) \$36

Mini Chocolate Espresso Tart (VG) \$46

Mini Strawberry Cheesecake Tart (VG) \$36

DISPLAYS

Vegetable Crudit  \$22/Person
Romesco, hummus, grilled flatbread, assorted seasonal vegetables (VG)

Charcuterie & Cheese Spread \$26/Person
Chef's selections of local meats and cheeses, rustic crackers, grain mustards, local fruits, nuts

Artisan & Farmstead Cheeses \$23/Person
Chef's selection of three cheeses, baguette, crackers, toasted nuts, seasonal fruit (VG)

V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free

Multnomah County Health requires we inform you that eating raw or undercooked food may cause illness. Ingredients in offerings are subject to change due to seasonality and our ability to receive product. Menu selections are due to hotel a minimum of three weeks prior to events. Final guarantees are due to the hotel a minimum of three business days prior to event. All meeting room rentals, food, beverage, and audio-visual charges are subject to a 26% service charge.



Menu Additions

CHEF ACTION STATIONS \$20/PERSON

CHEF ATTENDANT FEE \$225/HOUR

PASTA BAR STATION

Choice of two sauces:

Marinara, Bolognese, Alfredo, Pesto, Puttanesca sauce

Choice of two pastas:

Spaghetti, penne, farfalle, rigatoni (GF options available)

Choice of three proteins:

Chicken, bacon, pancetta, salmon, tofu

Choice of eight toppings:

Parmesan cheese, shredded mozzarella, diced bell peppers, shredded carrots, spinach, mushrooms, broccoli, black olives, capers

BIBIMBAP ACTION STATION

Choice of two sauces:

Yangnyeom ganjang, gochujang, soy sauce

Choice of two grains:

Basmati rice, white rice, brown rice

Choice of two proteins:

Chicken, beef, ground beef, turkey, tofu

Choice of eight toppings:

Fried egg, sliced onions, sliced mushrooms, soybean sprouts, zucchini, shredded carrots, spinach, mushrooms, garlic, sesame seeds, shredded seaweed, kimchi

SALAD BAR STATION

Choice of two greens:

Mixed greens, spinach, romaine, arugula

Choice of three proteins:

Hard-boiled eggs, chicken, bacon, salmon, tofu, steak

Choice of eight toppings:

Parmesan cheese, cottage cheese, shredded mozzarella, diced bell peppers, shredded carrots, diced tomatoes, cucumber, red onion, olives, chickpeas, dried cranberries, sliced almonds, walnuts, sunflower seeds, croutons, sliced avocado, edamame

Choice of five dressings:

Italian vinaigrette, balsamic vinegar, EVOO, honey mustard, ranch, blue cheese, balsamic vinaigrette, green goddess

V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free

Multnomah County Health requires we inform you that eating raw or undercooked food may cause illness. Ingredients in offerings are subject to change due to seasonality and our ability to receive product. Menu selections are due to hotel a minimum of three weeks prior to events. Final guarantees are due to the hotel a minimum of three business days prior to event. All meeting room rentals, food, beverage, and audio-visual charges are subject to a 26% service charge.



Menu Additions

CHEF ACTION STATIONS \$20/PERSON
CHEF ATTENDANT FEE \$225/HOUR

CREPE STATION

Includes Classic Crepes

Choice of six toppings:

Strawberry jam, honey, Nutella, chocolate chips, shredded coconut,
chopped walnuts, strawberries, blueberries, blackberries, sliced apples, cinnamon

STIR FRY STATION

Choice of three grains:

White rice, brown rice, rice noodles, lo mein noodles

Choice of three proteins:

Chicken, steak, shrimp, tofu

Choice of eight toppings:

Broccoli, onions, diced peppers, shredded carrots, diced tomatoes,
spinach, mushrooms, choy, zucchini

Included sauces:

Teriyaki, Sweet & Sour

AÇAI BOWL BUILD

Includes dairy or non-dairy açai

Choice of eight toppings:

Strawberries, blueberries, banana slices, raspberries, blackberries,
mango, pineapple, kiwi, granola, chocolate chips, toasted coconut,
almonds, pecans, walnuts, chia seeds, hemp hearts, Nutella, honey

V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free

Multnomah County Health requires that we inform you that eating raw or undercooked food may cause illness. Ingredients in offerings are subject to change due to seasonality and our ability to receive product. 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 three business days prior to the event. All meeting room rentals, food, beverage, and audio-visual charges are subject to a 26% service charge.



Bar Packages

Includes: one bartender per 50 guests at \$200 per bartender.
All pricing below is based on consumption.

MULTNOMAH BAR \$14/DRINK

Svedka Vodka, Cazadores Blanco Tequila, Beefeater Gin, Appleton Rum, Dewar's White Label Scotch, Four Rose Bourbon

COLUMBIA RIVER GORGE BAR \$16/DRINK

Tito's Vodka, Espolon Blanc Tequila, Tanqueray Gin, Bacardi Silver Rum, Maker's Bourbon, Monkey Shoulder Scotch

MT. HOOD BAR \$18/DRINK

Belvedere Vodka, Hendricks Gin, Smith & Cross Rum, Don Julio Blanco, Glen Livet 12 Year, Angel's Envy Whiskey

BRANDED SPECIALTY COCKTAILS \$17+/DRINK

Customized cocktails starting at \$17

BEER & CIDERS \$8/DRINK

An assortment of Pilsners, India Pale Ales, Lagers, Sours & Ciders

HOUSE WINES \$14/GLASS

Red Wine

Forestville Pinot Noir
Markstone Pinot Noir
Douglass Hill Merlot
Canyon Road Cabernet Sauvignon

White Wine

Salmon Creek Pinot Grigio
Crane Lake Pinot Grigio
CK Mondavi Sauvignon Blanc
Proverb Chardonnay

LOCAL WINES \$17/GLASS

Red Wine

Forager Pinot Noir, OR
Jezebel Pinot Noir, OR
Kind Stranger Cabernet, WA
The Pines Syrah, OR

White Wine

Carabella Pinot Gris, OR
Broadley Ramato Pinot Gris, OR
Airfield Sauvignon Blanc, WA
La Biblioteca Chardonnay, OR

EFFERVESCENT SELECTION

OR Argyle Brut \$21/glass
OR Mermosa Sparkling Rosé \$19/glass
Willamette Valley Still Rosé \$15/glass
Odd Bird Blanc to Blanc N/A \$15/glass

NON-ALCOHOLIC

Negroni \$13/each
Lavender Lemonade \$12/each
Sparkling mineral water \$7/each
Assorted soft drinks \$6/each

V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free

Multnomah County Health requires we inform you that eating raw or undercooked food may cause illness. Ingredients in offerings are subject to change due to seasonality and our ability to receive product. 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 three business days prior to the event. All meeting room rentals, food, beverage, and audio-visual charges are subject to a 26% service charge.



Guidelines & Fees

MEAL SERVICE TIMES

Breakfast ♦ 60 minutes
Breaks ♦ 30 minutes
Lunch ♦ 60 minutes
Dinner ♦ 60 minutes
Reception ♦ 90 minutes

GUIDELINES

Our pricing structure is based per person unless noted otherwise.

To ensure seamless service delivery, final guest counts are required 72 business hours before your event begins.

Dietary accommodations are welcome with advance coordination.

Meal service extensions beyond the standard allocated time are available for an additional per-person charge.

Service options include buffet, family style, or plated (additional charge). Please indicate your preference during menu selection.

Professional bartender service follows our standard of one bartender per 50 guests.

All listed pricing includes a 26% service charge.

FEES

Bartender fee: \$200 each

Chef fee: \$225 per hour

Action station attendant fee: \$125 per hour

Staff fee: \$30 per hour for functions going beyond the time outlined on the event orders.

V – Vegan | VG – Vegetarian | GF – Gluten Free | DF – Dairy Free

Multnomah County Health requires we inform you that eating raw or undercooked food may cause illness. Ingredients in offerings are subject to change due to seasonality and our ability to receive product. 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 three business days prior to the event. All meeting room rentals, food, beverage, and audio-visual charges are subject to a 26% service charge.*



THE BIDWELL
+
HIGH HORSE

#PORTLANDSDOORSTEP @THEBIDWELL



MARRIOTT
BONVOY