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EVENTS

Embassy Suites Portland Airport | 7900 NE 82nd Ave, Portland, OR

www.embassysuitesportlandairport.com | (503) 460-3000

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Embassy Continental Buffet | \$26

Fresh Seasonal Fruit Platter | melon, seasonal fruit, berries

Assorted Bakery Items

Variety of Fruit Juices

Royal Cup® Freshly Brewed Coffee

Steep® Herbal Teas

Rise & Shine Continental Buffet | \$30

Fresh Seasonal Fruit Platter | melon, seasonal fruit, berries

Assorted Bakery Items

Assorted Bagels and Cream Cheese

Yogurts & Granola

Variety of Fruit Juices

Royal Cup® Freshly Brewed Coffee

Steep® Herbal Teas

Please ask your Catering & Sales Manager if you have special requests for the following:



Prices are per person. A customary service charge will be added to prices.

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Prices are per person. A customary service charge will be added to prices.



Breakfast Buffet Upgrades *(Priced per person)*

Banana Bread French Toast | Butter, Syrup \$4

Chicken Apple Sausage | \$5

Gluten Free Oatmeal | Brown sugar, dried fruits, honey, & butter \$3

Quiche | Spinach, Mushroom & Cheddar Cheese \$5

Please ask your Catering & Sales Manager if you have special requests for the following:



Portland Breakfast Buffet | 38

Fresh Seasonal Fruit Platter | melon, seasonal fruit, berries

Assorted Bakery Items

Bacon

Cage Free Scrambled Eggs

Chicken Apple Sausage Links

Roasted Breakfast Potatoes

Biscuits & Sausage Gravy

Variety of Fruit Juices

Royal Cup ® Freshly Brewed Coffee

Steep Herbal ® Teas

Sunrise Buffet | 34

Fresh Seasonal Fruit Platter | melon, seasonal fruit, berries

Assorted Bakery Items

Bacon

Cage Free Scrambled Eggs

Pork Sausage Links

Roasted Breakfast Potatoes

Variety of Fruit Juices

Royal Cup ® Freshly Brewed Coffee

Steep Herbal ® Teas

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Atrium Breakfast | 25

Join hotel guests for our full, hot breakfast [in the Atrium](#).

Made to Order Eggs/ Omelets

Fresh Seasonal Fruit | melon, seasonal fruit, berries

Assorted Bakery Items | served with butter, jellies, and jams.

Whole Fruits

Smoked Applewood Bacon

Pork Sausage Links

Breakfast Potatoes

Cage Free Scrambled Eggs

Fruit Juice

Royal Cup® Freshly Brewed Coffee

Steep Herbal® Teas and Milk

The Atrium Breakfast is Open:
Monday – Friday 6am – 9am
Saturday – Sunday 7am – 10am

Please ask your Catering & Sales Manager if you have special requests for the following:



A La Carte

Assorted Marsee Bakery Items | 52 per dozen

Marsee Bagels and Cream Cheese | served with cream cheese, butter, jellies, jams, and peanut butter | 52 per dozen

Gluten Free Muffins or Sliced Bread | Upon request +3 per dozen

Breakfast Burrito | smoked applewood bacon, cage free scrambled eggs, Tillamook cheddar, tomato salsa. *Vegetarian option available.* 15 each

Ham, Cheddar and Egg English Muffin Sandwich | 10 each

Fresh Seasonal Fruit | 8 per person

Whole Fruit | 4 each

Gluten Free Oatmeal | Brown sugar, dried fruits, honey, & butter | 5 per person

Yogurt | 3 each

Hard Boiled Eggs | 24 per dozen

Nova Scotia Lox and Bagel Platter (Serves 10-12 people)

thinly sliced smoked salmon, cream cheese, red onions, capers and lemon.
Served with sliced Marsee bakery bagels. | 125 per platter.

Prices are subject of change. A customary service charge will be added to prices.

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Sweet & Salty | 18

Chocolate Brownies, Freshly Baked Cookies
Fresh Popped Popcorn, Local Gourmet Nuts
Assorted Soft Drinks and Water

Movie Theater | 21

Fresh Popped Popcorn
Tortilla Chips, Soft Pretzels
Nacho Cheese Sauce & Dipping Mustards
Assorted "Movie" Candy
Assorted Soft Drinks and Water

Trail Mix Bar | 22

Build your own trail mix!
Selection of Granola, M&M's, Toasted Coconut,
Local Gourmet Nuts, Craisins, Raisins,
Sweet & Spicy Snack Mix
Assorted Soft Drinks and Water



Mediterranean | 22

Roasted Red Pepper and Traditional
Hummus, Assorted Olives, Vegetable Crudité
with Tzatziki Dip & Warm Pita Bread
Assorted Sparkling Water

Sweet Treat | 20

Freshly Baked Cookies, Chocolate Brownies,
Assorted Dessert Bars
Milk & Chocolate Milk,
Fresh Brewed Coffee and Herbal Teas

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Shrimp and Grits | 23

Experience the best in southern hospitality in the northwest!

Grilled shrimp lightly seasoned with Cajun spices served on a bed of creamy, buttery grits sourced locally from Bob's Red Mill. Warm cornbread and honey's round out this delectable break. Served with freshly brewed Sweet Tea

Wurst Break Ever | 24

The best is simply the wurst!

Take your break to the next level with a selection of fresh sausages from around the world, paired with pretzel sticks and mustards. Served with Assorted Soda and Bottled Water. Guaranteed to please even the strictest of carnivores!



Tea-Time | 22

Take a trip across the pond to a high tea garden party just for you!

Enjoy a selection of local Steven Smith Co. premium teas served in traditional porcelain tea pots. Accompanied with an assortment of tea sandwiches and treats, honeys and jams. (40 guests max)

Please ask your Catering & Sales Manager if you have special requests for the following:



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The following items are priced per dozen | 52

Breakfast Pastries, Breads, Muffins or Croissants

Bagels with Assorted Cream Cheese

Assorted Donuts (displayed on a donut wall)

Chocolate Fudge Brownies or Blondies

Hot Jumbo Pretzels served with Mustard

Freshly Baked Cookies

Freshly Baked Brownies

The following items are priced individually

Fresh Seasonal Assorted Fruit **9 person**

Assorted Candy Bars **4 ea**

Granola Bars/Energy Bars **4 ea**
(Kind & Luna)

Individual bags of Kettle Chips **4 ea**

Fresh Popped Popcorn **4 ea**

A customary service charge will be added to prices.



Please ask your Catering & Sales Manager if you have special requests for the following:



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All-Day Beverage Package | 22

Includes unlimited freshly brewed regular and decaffeinated coffee, herbal teas, assorted soft drinks and water

The following items are Priced Individually

Assorted Regular and Diet Sodas & Bottled Water	4
Non-Sparkling Mineral Water	5
Sparkling Mineral Water	5
Assorted Juice (per carafe)	20
Red Bull (Regular & Sugar Free)	6

The following items are Priced Per Gallon

Freshly Brewed Coffee / Assorted Herbal Teas	72
Fresh Lemonade	45
Iced Tea	40

EXECUTIVE PACKAGE

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Executive Full Day

\$109 per person

Private Morning Break

Fresh Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas
Fresh Juices, Assorted Soft Drinks and Water
Sliced Fresh Fruit and Assorted Breakfast Breads

Corporate Lunch Buffet (chef's choice)

Two Salad Selections
Two Hot Entrees
Starch and Seasonal Vegetables
Rolls and Butter
Dessert
Coffee, Iced Tea and Soft Drinks

Private Afternoon Break

Regular and Decaffeinated Coffee
Assorted Herbal Teas
Fresh Juices, Assorted Soft Drinks and Bottled Water
Chef's Choice Assorted Snacks and Treats

Meeting Space

General Session with Standard Setup

Deluxe Audio-Visual Package

Screen Package
High Speed Wireless Internet

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Sandwiches and Wraps | 35

Select up to two of the following sandwiches for your guest. The following items can be boxed (to-go) for an additional \$5 per person

Italian Hoagie | Prosciutto ham, genoa salami, honey ham, fresh lettuce, roasted red pepper mayo, topped with provolone cheese and served on a ciabatta rolls

The Club | Ham, turkey, smoked Applewood bacon, and swiss on wheat bread.

Sandwiches and Wraps | 30

Select up to two of the following sandwiches for your guest. The following items can be boxed (to-go) for an additional \$5 per person

Classic Turkey | Turkey, Tillamook cheddar, tomato, leaf lettuce and dijonnaise on a ciabatta roll

Classic Pastrami | Swiss cheese, spicy mustard, pickles on marble rye bread

Hearty Chicken Caesar Wrap | grilled chicken, crisp romaine lettuce, shredded parmesan cheese, classic Caesar dressing

Greek Veggie Wrap | Hummus, feta cheese, spinach, tomato, cucumber, & basil vinaigrette dressing

All Items served with

Elbow macaroni pasta salad
Individual bag of potato chips
Freshly baked cookie
Iced beverage

Gluten Free Bread | upon request \$2

Please ask your Catering & Sales Manager if you have special requests for the following:



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Salads

Please select one salad choice for your guests to enjoy. *The following items can be boxed (to-go) for an additional \$5 per person*

Northwest Salmon Arugula Salad | 34

Pan seared salmon, raspberry vinaigrette, toasted Oregon hazelnuts, cranberries and feta cheese

The Cobb Salad | 30

Fresh salad greens, roasted chicken, cured bacon, hard-boiled eggs, tomatoes, bleu cheese with ranch dressing

Chef's Salad | 30

Fresh salad greens topped with hickory smoked ham, smoked turkey breast, swiss and cheddar cheese, tomatoes, olives, and hard-boiled eggs with choice of dressing

Chicken Caesar Salad | 28

Sliced marinated grilled chicken breast over crisp romaine hearts tossed with parmesan cheese, herbed croutons, and classic Caesar dressing
Upgrade to shrimp or salmon **\$12 per person**

All salads include rolls with sweet cream butter, chef's choice dessert selection and Royal Cup® freshly brewed coffee.

Two salads (max) may be selected for groups less than 25. More than 25 guests, a maximum of three may be selected which would include a vegetarian option.

Multiple selections will be priced at the highest cost entrée.

Please ask your Catering & Sales Manager if you have special requests for the following:



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Hot Plated Lunch Options

All lunches include rolls with sweet cream butter, mixed green salad, chef's choice dessert, Freshly brewed Coffee.



Moroccan Spiced Breast of Chicken | 38

Chicken breast served with lentil and quinoa pilaf, roasted carrots, salsa verde

Short Rib | 42

Slow braised boneless beef short rib with cheddar-jack grits, hickory-onion demi, broccolini

Jamaican Breast of Chicken | 38

Chicken breast with Piri Piri sauce, mashed sweet potatoes, seasonal vegetables

Grilled Atlantic Salmon | 42

Grilled filet of Salmon topped with marionberry cherry glaze, port wine gastrique. Served with roasted potatoes and seasonal vegetables

Cheese Ravioli | 30

Roasted portobella mushroom and arugula pesto

Grilled Beyond Burger (Vegetarian) | 30

Beyond Burger patty, lettuce, tomato, pickles on toasted brioche
Served with pasta salad

Only one entrée may be selected for groups less than 25. More than 25 guests, a maximum of three entrees may be selected which would include a vegetarian option.

Multiple entrée selections will be priced at the highest cost entrée.

When multiple entrees are selected, all attendees will receive the same salad, starch, vegetable, and dessert.

Please ask your Catering & Sales Manager if you have special requests for the following:



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Lunch Buffets

per person

All lunches include Royal Cup® freshly brewed coffee and water service.

Buffets- Minimum of 20 guests required

The Deli | 42

Deli Meats | turkey, ham, roast beef

Cheeses | swiss, cheddar and provolone

Condiments | leaf lettuce, sliced tomatoes, pickle chips, mustard, mayonnaise

Mixed Salad Greens | Grape tomato, cucumber and julienned carrots

Elbow Macaroni Pasta Salad

Assorted Kettle Chips

Variety of Fresh breads and Rolls

Assorted Cookies and Brownies

Hawaiian Luau | 48

Traditional Hawaiian Elbow Macaroni Salad

Mixed Greens | carrots, cucumber, tomato and raspberry vinaigrette

Braised Chicken | with ginger, garlic, soy sauce, white wine and lemon grass

Seared Salmon | with mango relish and mango butter sauce

Broccolini | drizzled with hot honey and soy sauce

Steamed Jasmin Rice | with ginger and garlic

Tropical Fruit Display | pineapple, melon, seasonal berries and toasted coconut

Taste of Italy | 45

Tortellini Salad

Caesar Salad | Hearts of romaine with fresh grated parmesan cheese, croutons and Caesar dressing

Roasted Chicken | with lemon, garlic and rosemary

Artichoke Crusted Pacific Cod

Roasted Potatoes | with lemon, butter and oregano

Roasted Zucchini & Squash with Red Onions

Lemon Bars

Please ask your Catering & Sales Manager if you have special requests for the following:



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Lunch Buffets

per person

All lunches include Royal Cup® freshly brewed coffee and water service.

Buffets- Minimum of 20 guests

South of the Border | 45

Chopped Salad | Chopped romaine, red onion, cilantro and tomato with chipotle lime ranch dressing

Cheese Enchiladas

Fiesta Rice | Steamed rice with corn and red peppers

Char Grilled Chicken | with sautéed peppers and onions

Shredded Beef | with caramelized onions and Mexican spices. Lime wedges on the side

Condiments | guacamole, shredded cheese, pico de gallo, sour cream,

Crispy Tortilla Chips and Salsa

Warm Tortillas

Mexican Sugar Cookies

Mediterranean | 49

Greek Salad | seasonal greens, shaved red onion, pepperoncini, kalamata olives, feta, lemon vinaigrette

Golden Couscous Salad | cucumber, onion, parsley, mint and lemon juice

Grilled Beef Souvlaki | with peppers, onions, garlic-lemon jus, mint tzatziki sauce

Seared Salmon | with sundried tomato pesto, balsamic drizzle

Pita Triangles

Roasted Red Pepper Hummus

Assorted Dessert Bars

Evergreens | 42

Chef's Choice Soup of the Day

Mixed Greens & Romaine

Accompaniments to Include | Grilled Chicken, Bacon Bits, Diced Tomato, Carrots, Hard Boiled Egg, Croutons, Garbanzo Beans, Blue Cheese, Cheddar Cheese.

Assorted Dressing

Fresh Rolls and Butter

Chef's Choice Dessert

Please ask your Catering & Sales Manager if you have special requests for the following:



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Tomato Bruschetta	5
Chipotle Roasted Shrimp, Tropical Fruit Salsa	8
Smoked Salmon on English Cucumber with dill & herb cream cheese	7
Beef Tenderloin with Raspberry and Onion Crostini	8
Spanakopita	5
Miniature Beef Wellington	8
Vegetable Pot Sticker	5
Vegetable Egg Rolls	5
Scallops Wrapped in Bacon	8
Coconut Shrimp	8
Chicken Wings Choice of BBQ, Teriyaki, Jamaican Jerk	6
Shrimp & Grits	10

Priced Per Piece – 25 Piece Minimum Order

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Artisan Cheese Slate \$265

Selection of regional and imported cheeses, dried fruits, artisan crackers and sliced baguette

Pacific NW Seafood Salad Slate \$375

Crab salad, smoked salmon, jumbo shrimp, crackers and crostini, capers, diced red onion, cucumber, chopped egg

Jumbo Shrimp Cocktail \$349

Served with cocktail sauce and lemon wedges

Fresh Sliced Seasonal Fruit Display \$220

Chef's choice of seasonal fruit and berries

Crudit  \$165

Chef's choice of fresh vegetables, served with ranch dressing and hummus

Antipasto \$275

Fine Italian cured meats, assorted grilled vegetables, roasted mushrooms, pepperoncini, and olives

Brie en Croute \$220

Baked brie, with roasted hazelnut and berry compote, wrapped in a flaky pastry crust, served with artisan breads

Pacific Crab Artichoke Dip \$269

Served with crostini

Please ask your Catering & Sales Manager if you have special requests for the following:



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Shrimp and Grits | 23

Experience the best in southern hospitality in the northwest!

Grilled shrimp lightly seasoned with Cajun spices served on a bed of creamy, buttery grits sourced locally from Bob's Red Mill. Warm cornbread and honey's round out this delectable break. Served with freshly brewed Sweet Tea

Wurst Break Ever | 24

The best is simply the wurst!

Take your break to the next level with a selection of fresh sausages from around the world, paired with pretzel sticks and mustards. Guaranteed to please even the strictest of carnivores.



Tea-Time | 22

Take a trip across the pond to a high tea garden party just for you!

Enjoy a selection of local Steven Smith Co. premium teas served in traditional porcelain tea pots. Accompanied with an assortment of tea sandwiches and treats, honeys and jams. (40 guests max)

Please ask your Catering & Sales Manager if you have special requests for the following:



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Carving Stations

Roasted Young Turkey Breast (Serves 10-12) | 90

Cranberry Relish, Chive Mayonnaise and Rolls

Roasted Pork Loin (Serves 35-40) | 300

Fruit Compote and Rolls

Roasted Beef Tenderloin (serves 25) | 450

Dried Chili Aioli and Rolls

All carving stations required attendant fee of \$150 per attendant.

Please ask your Catering & Sales Manager if you have special requests for the following:



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Salads | to accompany a plated meal

Caesar Salad

Romaine Lettuce, Garlic Croutons, Freshly Grated Parmesan with Traditional Caesar Dressing

Market Garden Salad

Seasonal Greens, Hot House Cucumbers, Grape Tomatoes

Arugula Salad

Blue Cheese Crumbles, Hazelnuts, and Dried Cranberries

Mini Wedge Salad

Crisp Iceberg, Blue Cheese, Bacon Lardoons, Sundried Tomato Relish

Please ask your Catering & Sales Manager if you have special requests for the following:



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Dinner Plates | Entrees

Dinner includes rolls with sweet cream butter, choice of salad and dessert *, Freshly brewed Coffee and water service.

NY Strip Steak | 58

10 oz grilled seasoned grilled steak served with citrus-chili butter, roasted potatoes and seasonal vegetables

Grilled Filet Mignon | 68

8 oz center cut with caramelized onions and mushrooms, au gratin potatoes seasonal vegetables

Seared Halibut | 59

Hazelnut crusted, bourbon-maple butter sauce, served with rice pilaf and broccolini

Seared Salmon | 58

Grilled filet of salmon topped with blackberry-cherry glaze, port wine gastrique, quinoa pilaf and asparagus

Columbia River Steelhead | 52

Cajun spiced and sweet corn coulis

Santa Fe Chicken | 48

Ancho spiced airline chicken breast, rojo mole sauce, corn & green chili cous-cous, chili threads, seasonal vegetables

Lemon and Thyme Chicken | 48

Airline chicken breast with roasted red pepper coulis

Only one entrée may be selected for groups less than 25. More than 25 guests, a maximum of three entrees may be selected including a vegetarian option.

Multiple entrée selections will be priced at the highest cost entrée.

*When multiple entrees are selected, all attendees will receive the same salad and dessert.

Please see your catering manager for more details.



Please ask your Catering & Sales Manager if you have special requests for the following:

Prices are per person. A customary service charge will be added to prices.

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Dinner Buffet – Make it your own! Select from each column

Minimum of 30 guests required

Salad Options / Select Two

Spinach Salad | roasted Oregon hazelnuts, cranberries, bleu cheese, and a raspberry vinaigrette dressing

Market Greens | mixed greens, grape tomato, and hot house cucumbers and a choice of two dressings

Tortellini Salad | red and green peppers, red onions, kamala olives, feta, sun dried tomato vinaigrette

Roasted Beet Salad | Oregon bleu cheese crumbles, arugula, side of raspberry dressing

NW Red Potato Salad | tender new crop potatoes in a classic mix of mayonnaise, celery and a hint of mustard

Caesar Salad | Romaine Lettuce, Garlic Croutons, Freshly Grated Parmesan with Traditional Caesar Dressing

All dinner buffets include dinner rolls with sweet cream butter, Royal Cup® freshly brewed coffee and Steep® herbal teas.

Our custom buffets feature an assortment of Desserts

Pricing:

Pick 2 Entrees: \$64

Pick 3 Entrees: \$69

Entrees

Pan Roasted Salmon | marionberry glazed, port wine gastrique

Grilled Chicken | mushroom marsala

Petite Beef Filet | pepper corn cream sauce

Boneless Short Rib | with riche red wine demi-glace

Columbia River Steelhead | Cajun spiced and sweet corn coulis

Lemon Rosemary Roasted Breast of Chicken

Smoked Pork Loin | served with hickory jus

Pasta Primavera | served with seasonal vegetables, garlic herbs and lemon cream sauce

Carved Entrée Items

Carved Turkey | Cranberry and turkey gravy

Carved Prime Rib | Au Jus, creamy horseradish (**add \$8 person**)

All carving stations required attendant fee of \$150 per attendant

Sides / Select Two

Herb Roasted Potatoes

Rice pilaf

Yukon Gold Garlic Whipped Potatoes

Buttered Green Beans

Grilled Asparagus

Quinoa Pilaf

Honey Roasted Sweet Potatoes

Please ask your Catering & Sales Manager if you have special requests for the following:



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Desserts Selections

Cake

Toffee Luscious Cake | White cake layered with caramel mousse and iced with chocolate butter cream, coated with ganache, almonds & topped with toffee pieces and a caramel drizzle

Coconut Dream Cake | Layers of White cake filled with coconut cream cheese buttercream, iced with vanilla cream cheese butter cream and shaved coconut

Harvest Carrot Cake | Rich carrot cake with walnuts and raisins, filled and iced with cream cheese frosting

Lemon Cream Cake | Rich layered white cake with lemon filling and lemon cream cheese frosting

Torte

Chocolate Ganache Torte | Dark chocolate cake filled and iced with ganache

Flourless Decadence Torte | a decadent flourless, gluten free torte made with four kinds of chocolate and finished with ganache

Tiramisu Torte | White cake drenched with coffee and rum syrup, filled with tiramisu mousse

Cheesecake

Classic Vanilla Cheesecake

Lemon Cheesecake

Marionberry Cheesecake

Double Chocolate Cheesecake

New York Cheesecake



The following items are priced per dozen

Assorted Petite Fours | 39

Assorted Cheesecake Cupcakes- Chocolate, Marionberry & Lemon | 49

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Kids Entrées | 17

Cheeseburger and Fries

Served with lettuce, tomato & pickles

Chicken Strips and Fries

Served with ranch or BBQ sauce

Linguine Pasta

Tossed with parmesan & butter

Each meal comes with choice of Soda, Juice or Water

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Bar Service Based on Consumption

	Cash	Hosted
Well Cocktail	11	10
Premium Cocktail	12	11
Platinum Cocktail	14	13
Imported Beer	8	7
Domestic Beer	7	6
House Wine/By the Glass	10	10
Premium Wine/By the Glass	15	14
Mineral Water	4	3
Red Bull	5	4
Soft Drinks & Juice, Bottled Water	4	4

\$150.00 / bartender fee | Prices are per each drink. A customary service charge will be added to prices.

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Beer Selections

Angry Orchard, Blue Moon, Coors Light, Dogfish Head 60, Dos XX Especial, Guinness, Heineken, Miller Lite, Stone, Truly, Weihenstephaner, Bud Light

Please ask your Sales/Catering Representative for current wine menu

Batch Cocktails

Choose from the following, batches prepared per 50 guests

Classic Margarita
Simple Cosmopolitan
Vodka Collins
Island Daiquiri
Perfect Manhattan
Old Fashioned
Negroni
Sex on the Beach

Prices vary depending on level of liquor selected.

Additional Costs may apply if ordered for less Than 50 Guests

Barrel Aged Cocktails

Batched Wine or Liquor / Cocktail Barrel aged in custom charred oak barrel celebrating your special occasion, which you get to take home!

Prices Start at : Wine \$200 Liquor \$300 please ask your salesperson for additional information.

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Wine Selections- House Wine

Cabernet	Chloe Vineyards
Red Blend	
Pinot Noir	
Merlot	
Rose	
Chardonnay	
Sauv Blanc	
Pinot Grigio	
Prosecco	

Wine Selections- Premium

Cabernet	Substance
Red Blend	Troublemaker
Pinot Noir	Argyle
Merlot	Benzinger
Chardonnay	Kendall Jackson
Sauv Blanc	Rodney Strong
Moscato	Moncalvina
Prosecco	La Marca



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Liquor Selections- Premium

Vodka	New Amsterdam
Rum	Don Q Cristal
Gin	Gordon's
Bourbon	Jim Beam
Tequila	Camarena (silver)

Triple Sec	DeKuyper
Scotch	Grant's

Brandy	E & J
Dry Vermouth	Carpano Dry
Sweet Vermouth	Carpano Classico

Liquor Selections- Platinum

Vodka	Ketel One
Rum	Bacardi Superior
Gin	Hendrick's
Bourbon	Maker's Mark
Tequila	Casamigos Reposado
Triple Sec	Cointreau
Scotch	Johnnie Walker Black

Brandy	Courvoisier VSOP
Dry Vermouth	Carpano Dry
Sweet Vermouth	Carpano Classico

Liquor Selections- Well

Vodka	Conciere
Rum	Conciere (silver)
Gin	Conciere
Bourbon	Conciere
Tequila	Conciere (silver)
Triple Sec	Conciere



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TECHNOLOGY

FLAWLESS

lights
camera
action

TECHNOLOGY

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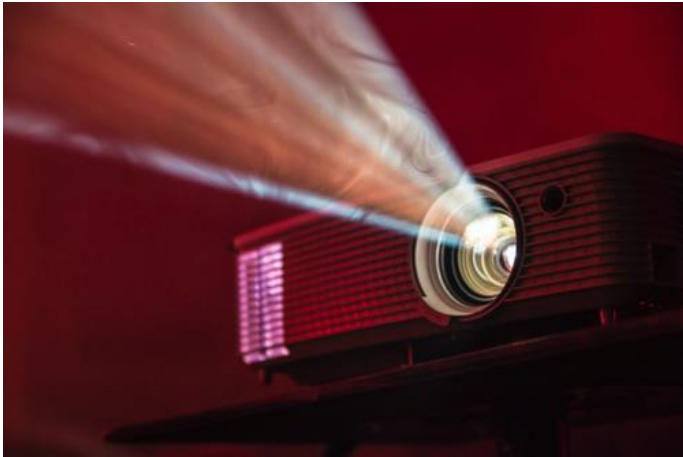
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Projector Packages

LCD projector

Dropdown screen (add \$45 for mobile screen)

AV Table

Assorted cables and connections

*dual projection packages include HDMI Cable/Splitter and power package

Projector with laptop audio	\$600
Projector without laptop audio	\$550
Dual projector* with laptop audio	\$1,250
Dual projector* without laptop audio	\$1,200

Video Switcher	\$100
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Screen Support Packages (Group provides LCD projector & Laptop)

Dropdown screen (add \$45 for mobile screen)

Assorted cables and connections

*dual support packages include HDMI cable and power package

Screen support with laptop audio	\$225
Screen support without laptop audio	\$185
Dual screen support* with laptop audio	\$475
Dual screen support* without laptop audio	\$400

Group agrees to work exclusively with Hotel for audio-visual needs. Any exceptions require Sales Manager approval and will be subject to an outside AV fee. All equipment rental and services are subject to a service charge. All AV Equipment and service must be ordered and or cancelled 72 hours in advance to avoid additional fees.

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A la carte presentation equipment



Screens and Monitors

6' tripod Screen	\$60
8' tripod screen	\$75
10' cradle screen	\$100
12' x 12' drop down screen	\$100
20" computer monitor	\$100
75" mobile TV monitor	\$200
42" TV monitor	\$100

Presentation accessories

	\$50
Blu-Ray player	\$50
Web Camera	\$50
Wireless slide advancer	\$10
Wireless mouse	

Sound Equipment

Audio/Sound patch	\$100
6 channel audio mixer	\$75
Computer Speakers	\$30
Wireless handheld microphone	\$150
Wireless lavalier microphone	\$150
<i>(mic rental requires 6 channel audio mixer)</i>	

Deluxe Sound Package

<i>One powered speaker and stand, mixer and cables</i>	\$200
<i>Ideal for quality DJ and movie theater sound.</i>	
Additional Speaker	\$45

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Conference Call Equipment

Polycom (Conference Phone) | \$250

(includes 2 extender microphones)

Power

Power Package | \$30

Extension cord and power strip

Power Strip | \$15

Extension Cord \$15

Spiderbox | \$100

Six thirty-amp circuits

Led Uplight (choice of color) | \$30

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Accessories

Flipchart easel with pad and markers	\$60
additional for adhesive pad	\$20
Poster easel	\$15
Grafters Tape	\$50/ roll
2'x3' White Board with markers	\$50
4'x6' rolling White Board with markers	\$100

Internet

Wireless internet (per person)	\$10
Single hardwired internet	\$50

Standard bandwidth included premium bandwidth available for fee. Group specific passwords can be made upon request.

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