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EVENTS

8439 NE Columbia Blvd, Portland, OR
Holiday Inn Portland Airport | (503) 256-5000

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BREAKFAST

SEASONAL

Cereals

Juices

Coffee

Teas

Pastries

Milk

Yogurt

Eggs

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Continental Breakfast Buffet | 21

Gluten Free or Vegan is available for an extra charge

A Seasonal Selection of Market Style Fruit

Variety of Freshly Baked Breakfast Breads and Pastries

Bagels and Assorted Cream Cheese

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Chilled Orange, Apple, Cranberry and Grapefruit Juices

Requires a \$150 Attendant Fee up to 75 Guests.

An Additional \$50 Fee per 75 Guests.

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All Plated Breakfasts Include

Assorted Juices

Freshly Brewed Coffee

Assorted Herbal Teas

Plated Breakfast - Priced Per Person

Gluten Free or Vegan is available for \$6 extra per person

All American | 26

Scrambled Eggs

Choice of Bacon or Sausage Links

Breakfast Potatoes

Carb-Conscious Breakfast | 23

Scrambled Eggs

Choice of Bacon or Sausage Links

Fresh Tomatoes

Vegetarian Breakfast Quiche | 25

Fresh Vegetable-Sundried Tomato and Mushroom Quiche

Fresh Salsa

Breakfast Potatoes

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Healthy Buffet | 34

Gluten Free or Vegan is available for \$6 extra per person

Assorted Selection of Seasonal Fruit

Scrambled Eggs

Turkey Bacon

Chicken Apple Sausage

Breakfast Potatoes

Fresh Baked Low-Fat Bran and Blueberry Muffins

Chilled Apple, Orange, Cranberry and Grapefruit Juices

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Hearty Buffet | 30

Gluten Free or Vegan is available for \$6 extra per person

Assorted Selection of Seasonal Fruit

Bagels and Cream Cheese

French Toast with Syrup

Scrambled Eggs

Bacon

Sausage

Breakfast Potatoes

Chilled Apple, Orange, Cranberry and Grapefruit Juices

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Requires a \$150 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.

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Enhancements

Individual Low-Fat Fruit Yogurts	5
Oatmeal with Dried Fruit	5
Served with Brown Sugar and Raisins	
Fresh Blueberry, Fruit Compote, Granola and Yogurt Parfaits	7

Designed to compliment your breakfast selection.

Enhancements are served individually for your health assurance.

A La Carte

Assorted Bakery Items	43 per dozen
Bagels and Cream Cheese – served with cream cheese, butter, jellies and jams	43 per dozen
Fresh Seasonal Fruit	8 per person
Whole Fruit	2 each
Yogurt	3
Gluten Free Muffins or Sliced Bread Upon request	3
Hard Boiled Eggs (Dozen)	20

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BREAKS

DELIGHT

Muffins

Juices

Nuts

Popcorn

Pretzels

Cakes

Soda

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Energizer | 21

Yogurt, Trail Mix, Energy Bars
Regular Energy Drinks
Sugar Free Energy Drinks

Ballpark Break | 17

Fresh Popped Popcorn and Cracker Jacks,
Warm Jumbo Soft Pretzels (Salted with Mustard)
Mini Corn Dogs
Assorted Sodas

Mediterranean | 15

Red Pepper Hummus, Vegetable Crudite, Olives
& Warmed Baked Pita Bread.
Assorted Sodas

Nature's Snacks | 20

Mini Pretzels, Trail Mix, Energy Bars,
Granola Bars
Assorted Sparkling Water

Chocolate, Chocolate | 23

Chocolate Chip Cookies
Chocolate Dipped Pretzels
Double Chocolate Brownies
Chocolate Cupcakes

All breaks require a \$150 attendant fee up to 75 guests. An additional \$50 per 75 guests.

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All-Day Beverage Package | 16

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

The following items are Priced Individually

Assorted Regular and Diet Sodas	3.5
Water, Icelandic	5
Non-Sparkling Mineral Water	4
Sparkling Mineral Water	4
Assorted Chilled Bottled Juices	4
Red Bull (Regular & Sugar Free)	5

The following items are Priced Per Gallon

Freshly Brewed Coffee	60
Assorted Herbal Teas	40
Orange Juice	40
Fresh Squeezed Lemonade	40
Iced Tea	35

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The following items are priced per dozen

Gluten free or Vegan is available for an extra charge

Breakfast Pastries, Breads, Muffins or Croissants	43
Bagels with Assorted Cream Cheese	50
Brownies	35
Hot Jumbo Pretzels served with Mustard	40
Freshly Baked Cookies	35

All breaks require a \$150 attendant fee up to 75 guests. An additional \$50 per 75 guests.

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The following items are priced individually

Assorted Candy Bars	4
Fresh Whole Fruit	2
Granola Bars	3
Energy Bars	4

All breaks require a \$150 attendant fee up to 75 guests. An additional \$50 per 75 guests.

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LUNCH

ESSENCE

Salads

Hamburgers

Fish

Beef

Pasta

Desserts

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Sandwiches

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Plated Lunch* (Can be a buffet)

Gluten Free or Vegan is available for an extra charge

Roasted Chicken Breast | 32

Roasted Chicken Breast with Parmesan Mash, Asparagus and Parisian Jus

Grilled Salmon | 35

Salmon served with Fingerling Potatoes, Seasonal Vegetables, Feta Cheese and Sundried Tomatoes

Seared Sliced Beef | 40

Sliced Seared Beef with Parmesan Mash, Seasonal Vegetables

Cheese Tortellini | 30

Tortellini with Creamy Pesto Sauce

add Chicken | 7 Steak | 8 Salmon | 9

*Priced per person served with house salad, artisan bread, and chef's selection of desserts, iced tea, coffee and assorted herbal tea.

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Lunch Buffet*

Gluten Free or Vegan is available for an extra charge

Classic Grilled Chicken Caesar Salad | 26

Chopped Romaine Lettuce, Grilled Chicken, Ciabatta Crostini, Parmesan Curls with a Rich Creamy Caesar Dressing
Substitute Shrimp or Beef Tenderloin | 12

Blackened Salmon Salad | 32

Spiced Blackened Salmon with Fresh Greens, Red Onions, English Cucumbers, Roma Tomatoes

Cobb Salad | 28

Chopped Chicken and Bacon over Shredded Iceberg Lettuce, Roma Tomatoes, Sliced Hard Boiled Egg, Green Onions, and Crumbled Bleu Cheese

Choice of the Following Dressings (Choose 2)

Balsamic Vinaigrette, Creamy Ranch, Bleu Cheese, Citrus Vinaigrette



*Priced per person served with rolls, chef's selection of dessert and iced tea.

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Lunch Buffet*

Gluten Free or Vegan is available for an extra charge

The Deli | 34

Deli Meats | Turkey and ham

Cheeses | Swiss and cheddar

Condiments | Bibb lettuce, sliced tomatoes, pickles, mustard and mayonnaise

Mixed Salad Greens | Grape tomato, cucumber and julienned carrots

Macaroni Pasta Salad

Assorted Chips

Variety of Fresh breads & Rolls

Chocolate Chip Cookies & Brownies

Add Soup Du Jour | 5 Per Person

*All sandwiches served with potato chips, pickles, potato salad, chef's selection of dessert and iced tea.

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Sandwiches and Wraps | 30

Select up to two of the following sandwiches for your quests. The following items can be boxed (to-go) for an additional \$3 per person

Classic Turkey | Turkey, Tillamook cheddar, tomato, lettuce and dijonaise on wheat bread.

The Club | Ham, turkey, smoked Applewood bacon, lettuce, tomato and swiss on sourdough bread.

Chicken Caesar Wrap | Grilled chicken, crisp romaine lettuce, shredded asiago cheese, house Caesar dressing in a flour wrap

Greek Veggie Wrap | Hummus, feta cheese, arugala, tomato, pickled red onion, pickled fennel & tzatziki

Gluten Free Bread | upon request \$2

All Items served with

Individual bag of potato chips

Freshly baked cookie

Water

*All lunches served with gourmet coffee (regular and decaffeinated), assorted herbal teas and iced tea and chef's selection of desserts.

All lunches require a \$150 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.

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Lunch Buffet*

BBQ | 44

Potato Salad

Chopped Iceberg Salad | Blue cheese, tomato and bacon

Barbeque Chicken | Jack Daniel's in House BBQ Sauce

Smoked Pulled Pork | House BBQ Sauce

Corn on Cob | Butter

Sliced Sourdough Bread | Butter

Bread Pudding | Creme Anglaise

Lunch Buffet*

South of the Border | 42

Chopped Salad | Romaine, sliced avocado, red onion and tomato with a cilantro lime vinaigrette

Cheese Enchiladas

Braised Black Beans | Cotija Cheese

Spanish Rice

Grilled Chicken | Sautéed peppers and onions

Beef Picadillo | Seasoned ground beef with Mexican spices

Condiments | Guacamole, shredded cheese, tomatoes, sour cream and onions

Warm Flour Tortillas and Corn Taco Shells

*Coffee, Soda, Iced tea and Chef's selection of dessert

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Executive Full Day | 98*

Gluten Free or Vegan is available for an extra charge

Private Morning Break

Regular and Decaffeinated Coffee

Assorted Herbal Teas

Fresh Juices, Assorted Soft Drinks and Bottled Water

Sliced Fresh Fruit and Assorted Breakfast Breads

Corporate Lunch Buffet

Fresh Greens with Assorted Market Style Toppings and Dressings

Pasta Salad

Roasted Chicken Breast

Grilled Salmon

Starch and Seasonal Vegetables

Rolls

Coffee, Iced Tea and Soft Drinks

Chef's Selection of Dessert

Private Afternoon Break

Regular and Decaffeinated Coffee

Assorted Herbal Teas

Fresh Juices, Assorted Soft Drinks and Bottled Water

Assortment of Snacks and Treats

Meeting Space

General Session with Standard Set Up

Deluxe Audio-Visual Package

Screen

High Speed Wireless Internet

Prices are per person. *Prices are subject to increase if a higher priced meat is chosen for the lunch buffet.
A customary taxable service charge and sales tax will be added to prices.

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RECEPTION

ESSENCE

Canapes

Shrimp

Wraps

Bruschetta

Tenderloin

Cheese

RECEPTION

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Cold Hors D'oeuvres Stations

Tomato Bruschetta	4
Smoked Salmon on Lavash	7
Shrimp Cocktail, Cocktail Sauce	5
Beef Tenderloin with Horseradish Sauce on a Crostini	7
Stuffed Mushrooms	4

Priced Per Piece – 25 Piece Minimum Order

All stations require a \$150 attendant fee up to 75 guests. An additional \$50 per 75 guests.

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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Hot Hors D'oeuvres Stations

Spanakopita	5
Miniature Beef Wellington	8
Vegetable Pot Sticker	3
Vegetable Egg Rolls	3
Chicken Pot Sticker	4
Chicken Egg Rolls	4
Panko Fried Shrimp	6

Priced Per Piece – 25 Piece Minimum Order

All stations require a \$150 attendant fee up to 75 guests. An additional \$50 per 75 guests.

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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The following items are priced for serving 50 people

Antipasto Display 270

Grilled Vegetables, Olives, Pepperoncini, Fresh Mozzarella and Imported Cured Meats

Market Style Crudité 155

Assorted Fresh Vegetables with Ranch Dressing and Hummus

Market Style Fruit Display 210

Assorted Seasonal Sliced Fruit with Minted Yogurt Dip

Cheese Display 255

Assorted Cheeses, Artisan Crackers and Assorted Jams and Spreads

Brie en Croute 210

Baked Brie with Roasted Hazelnut and Berry Compote, Wrapped in a Flaky pastry Crust, Served with Artisan Breads

All stations require a \$150 attendant fee up to 75 guests. An additional \$50 per 75 guests.

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The following items are priced per dozen

Gluten Free or Vegan is available for an extra charge

Assorted Petit Fours 50

Mini Cheesecake 63

The following items are priced per Dozen

Gluten Free or Vegan is available for an extra charge

Assorted Cakes 40

Pies 43



All stations require a \$150 attendant fee up to 75 guests. An additional \$50 per 75 guests.

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Carving Stations

Gluten Free is available for an extra charge

Prime Rib (Serves 40) | 640

Caramelized Onions, Horseradish Sauce and Rolls

Roasted Young Turkey Breast (Serves 35-40) | 400

Cranberry Relish and Artisan Bread

Roasted Pork Loin (Serves 35-40) | 385

Spiced Apricot Compote and Rolls

Roasted Beef Tenderloin (serves 25) | 400

Dried Chili Port Demi-Glace Sauce and Rolls



All carving stations required attendant fee of \$150 up to 75 guests. An additional \$50 per 75 guests.

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DINNER

FLAVOR

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Beef

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Soup Enhancements for

Plated Dinner

Priced Per Person

Soup 9

Minestrone

Chicken Noodle

Southwest Chili

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Salads

Included in Menu Price

Gluten Free or Vegan is available for an extra charge

Caesar Salad

Romaine Lettuce, Croutons, Parmesan and Caesar Dressing

Spinach Salad

Farmer's Baby Spinach, Red Onion, Tomato, Dried Cranberries, Feta Cheese, Served with Champagne Vinaigrette

Iceberg Wedge Salad

Wedge of Iceberg Lettuce with Bacon, Tomato, Red onion and Crumbled Bleu Cheese and Topped with a Blue Cheese Dressing

Garden Salad

Organic Greens, Cucumbers, Carrots and Tomatoes with Tortilla Strips

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Dinner Plates | Entrees

Gluten Free or Vegan is available for an extra charge

Grill Seared Chicken Breast | 42

Grill Seared Chicken Breast with Chef's Choice of Vegetable and Starch with Fire Roasted Red Pepper Sauce

Braised Beef Short Rib | 45

Braised Short Rib with Chef's Choice of Vegetable and Starch with Demi-Glace

Beef Tenderloin | 51

Beef Tenderloin with Chef's Choice of Vegetable and Starch with Demi-Glace

Grilled Atlantic Salmon | 45

Grilled Atlantic Salmon with Chef's Choice of Vegetable and Starch with Lemon Herb Sauce

Cheese Tortellini | 34

Tortellini with Creamy Pesto Sauce
May add Grilled Shrimp or Chicken | 8

Sides (Select one)

Rice Pilaf

Garlic Mashed Potatoes

Roasted Potatoes

Only one entrée may be selected for groups less than 25.

25-75 guests, a maximum of 2 entrees may be selected including a vegetarian option.

More than 75 guests may select a maximum of three entrees 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, starch, vegetable and dessert.

Please see your catering manager for more details.

Entrée prices include iced tea, bread, house salad and chef's selection of dessert.

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Tuscan Dinner Buffet | 47

Gluten Free or Vegan is available for an extra charge

Caesar Salad

Tuscan Vegetable Pasta Salad

Tomato and Cucumber Salad with Red Onion Vinaigrette

Chicken Cacciatore

Creamy Tuscan Salmon

Wild Mushroom Risotto with Asiago Cheese

Chefs Selection of Dessert

Savory Dinner Buffet | 56

Gluten Free or Vegan is available for an extra charge

Spinach Salad with Roasted Mushrooms, Red Onion, Feta Cheese, dressed with a House Made Herb Vinaigrette

Corn Salad

Wild Rice Salad

Beef Short Ribs with Jack Daniel's BBQ Sauce

Pasta with Chicken and Goat Cheese Sauce

Beef Medallions with Balsamic Glazed Onions

Chef's Appropriate Starch and Vegetables

Chef's Selection of Dessert

Dinner priced per person. All dinners require a \$150 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.

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BEVERAGE

ENJOY

Mixed Drinks

Alcohol

Red wine

White wine

Beer

Non-alcoholic

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Bar Service Based on Consumption

	Cash	Hosted
Imported Beer	10	10
Micro Beer	8	8
Domestic Beer	7	7
House Wine/By the Glass	10	10
Premium Wine/By the Glass	14	14
Mineral Water	5	5
Red Bull	5	5
Soft Drinks and Juices	4	4

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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Beer

Assorted Domestic and Micro Beers

Wine

House Red and White Wines

Assorted Premium Red and White Wines

Liquor

Assorted Liquors

Various Mixers

Corkage Fees (Per bottle or can)

Wine Bottles – 25

Beer Bottles/Cans – 3

Hard Liquor* - 35

*Any bottle of hard liquor that is opened can not be taken out of the venue.

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.15c per linen



Dinner Napkins

Black	Green	Purple	Peach	Red
Maroon/Burgundy		Lavender/Violet		Yellow
Chocolate	Navy Blue	Royal Blue	White	Pecan
Champagne	Sandalwood	Rust**	Gold	Pink
Wedgewood (Light Blue)		Sea Foam Green		Grey
Dusty Rose**		Teal	Orange**	

Table Cloths

		42 x 42		
Black**	Champagne**	White**		
		53 x 53		
Black	Champagne	Red Checked**	Green**	
Pink**	Sandalwood	Burgundy**	Red	
White				
		53 x 69		
Black	Green	Pink**	White	Red
Sandalwood**		Champagne		
		53 x 92		
Champagne	White			
		53 x 114		
Black	Champagne	Royal Blue**	White	
Burgundy**	Sandalwood			
		61 x 61		
Black**	Champagne	Royal Blue**	White	

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TECHNOLOGY

FLAWLESS

Lights
Camera
Action

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Meeting Accessories

Flipchart Package 100

Whiteboard with Dry Erase Markers 100

LCD Meeting Room Projection Package 495

LCD Packages Include: HD Projector, Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable

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Meeting Accessories

Audio Patch 100

Laptop Computer 150

Wireless Presenter with Laser Pointer 25

LED Up Light 50

Polycom Speaker Phone 130

Power Drop 25

Mixer 100

Microphone 100

Wireless Microphone 150

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HSIA Capability

The Holiday Inn Portland Airport has ample internet bandwidth whether you are giving a presentation or whether you would like to support multiple devices per attendee.

\$40 per connection and goes down to \$15 per connection over 150 people.
Flat rates are available

Hybrid Meeting Package

Present to an audience at the hotel or anywhere in the world

Package Includes:

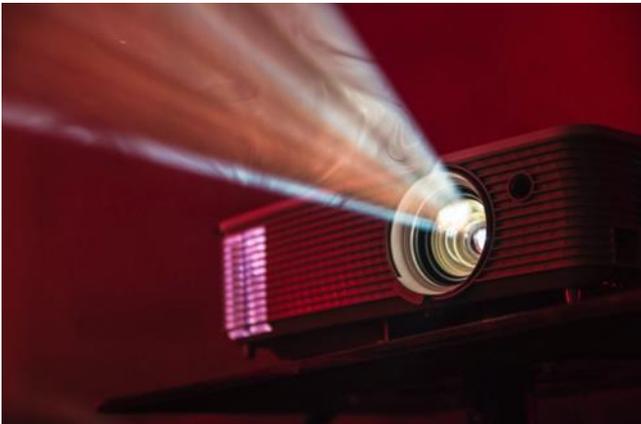
Hi Definition LCD projector

Lavalier Microphones

Increased Bandwidth per internet connection (up to 10 Mbps per connection)

Packages Begin at \$2,500

Video conference capabilities are available and are designed and priced based on your meeting needs



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ATRIUM HOSPITALITY

Atrium is committed to implementing processes to not only combat this virus, but promote healthy best practices that you can adopt at your own events during high-and low-risk time periods alike.

Atrium firmly believes that we must be the leaders in showcasing safe conferences while still allowing all attendees to have fun and book business.



Temperature checks will be conducted before entering the event.



Indoor/outdoor spaces will be used as much as possible.



Cloth masks will be required for attendees and staff at a minimum. KN95 masks will be provided for any attendee or staff who wants one.



Larger aisle ways and one-way only aisles in the trade show and appointment areas help manage traffic.



Glove and hand sanitizer stations will be available throughout the event.



Education sessions will be set up to allow for 6' space between chairs.



Disinfectant foggers will be placed in the exhibit hall area.



F&B will be provided in a no-contact way (i.e. pre-packaged food, no self-serve buffets).



New appointment design allows for social distancing measures and plexiglass shields will be placed on appointment tables.



There will be no large general sessions this year at Atrium.