



WORLD TRADE CENTER®
PORTLAND

Conference Center Catering Packet

MENU AND PRICES VOID AFTER SEPTEMBER 30 2018
Contact your sales representative
for an updated copy

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Please Note:

-We are happy to create a custom menu for your group!-

-Catering Order must be finalized no later than 7 business days in advance of your event-

-Please inform your Sales Coordinator of any Dietary Restrictions no later than 7 business days in advance of your event-



Beverages

PLEASE NOTE THESE ITEMS ARE BILLED ON CONSUMPTION

Coffee Service Portland Roasting Regular and Decaffeinated Coffees and a Variety of Organic Teas	\$46 per gallon
Fruit Punch	\$28 per gallon
Carafe of Fruit Juice Varieties Include Orange, Apple Grapefruit, Tomato and Cranberry	\$13 per carafe
Iced Tea	\$20 per gallon
Lemonade	\$20 per gallon
Chilled Sodas Coca-Cola Products	\$2.75 per soda
Sparkling Perrier Water	\$4.00 per bottle
Izze Sparkling Juices Assorted Varieties	\$4.50 per juice

Bakery Sweets

Sugar Dusted Lemon Bars	\$58 per two dozen
Frosted Dark Chocolate Brownies	\$60 per two dozen
Petite Shortbread Cookies	\$34 per two dozen
Assorted Freshly Baked Large Cookies	\$23 per dozen
Assorted Freshly Baked Petite Cookies	\$17 per dozen
Vegan Tofu Cloud Mousse with Berries	\$45 per two dozen
Decorated Sheet Cakes <i>Includes Silk Screening or Lettering</i> Quarter serves 24 Half serves 48 Full serves 96	\$85 per cake \$155 per cake \$300 per cake

Available Flavors

CAKE

White, Chocolate, Poppy Seed, Carrot, or Banana

FILLINGS

Lemon, Raspberry, Strawberry, Marionberry, Fudge, Bavarian Cream, German Chocolate, Whipped Cream, Chocolate Mousse, Raspberry Mousse, Strawberry Mousse, Lemon Mousse, Mocha Butter Cream, Chocolate Butter Cream, Vanilla Butter Cream, Ganache, or Cream Cheese

ICINGS

White Buttercream, Chocolate Cream Cheese, or Whipped Cream



Morning Refreshments

Assorted Danish, Muffins and Croissants Served with Portland Roasting Regular and Decaffeinated Coffees and a Variety of Organic Teas	\$10 per person
Potato Cheese Galette Potatoes, Gruyere Cheese and Leeks Baked in Flaky Croissant Dough	\$55 serves 18-20
Organic Steel Cut Oatmeal Dried Fruits, Nuts and Assorted Sweeteners	\$5 per person 10 person minimum
Breakfast Burrito Scrambled Eggs with Bacon or Ham, Potatoes and Cheese, Veggies, Eggs and Cheese, or Tofu Scramble with Roasted Veggies	\$4.50 Each minimum of 6 per flavor
Healthy Alternative Seasonal Fruit Smoothies or Green Smoothies	\$36 per dozen
Yogurt and Granola Yogurt with Fruit and Honey Granola	\$4 per person 10 person minimum
Fresh Seasonal Fruit Platter	\$65 serves 20-25
Freshly Baked Croissants Served with Preserves and Butter	\$32 per dozen
Cinnamon Streusel Coffee Cake	\$18 serves 8
Assorted Danish	\$26 per dozen
Freshly Baked Muffins	\$26 per dozen
Assorted Bagels Served with Cream Cheese, Butter and Jam	\$30 per dozen
Assorted Donuts	\$26 per dozen
Hard Boiled Eggs	\$12 per dozen



Continental Breakfast

15 GUEST MINIMUM

Sliced Seasonal Fresh Fruit and Berries
Assorted Freshly Baked Breakfast Pastries

JUICE SELECTION OF: Orange, Cranberry, Apple, Grapefruit and Tomato
Portland Roasting Regular and Decaffeinated Coffee and a Variety of Organic Teas

\$15 per person

Breakfasts

20 GUEST MINIMUM

Served with Portland Roasting regular and decaffeinated coffees, assorted organic teas, and fruit juice

Taylor Street

Breakfast Bakeries with Creamery Butter and Fruit Preserves
Scrambled Eggs with Tillamook Cheddar and Green Onions
Roasted Potatoes with Sweet Peppers
Fresh Seasonal Fruit and Berries

CHOICE OF :

Applewood Smoked Bacon
OR Pork Sausage Links

If ordered as a buffet both Bacon and Sausage will be served

BUFFET: \$22 per person

PLATED: \$27 per person

Hawthorne

Cage-Free Scrambled Eggs with Tillamook Cheddar
Local Chicken Breakfast Sausage Links
Roasted Potatoes with Sweet Peppers
Organic Steel Cut Oatmeal
Dried Fruits, Nuts, and Sugars
Fresh Seasonal Fruit and Berries

\$24 per person

BUFFET ONLY

Meeting Breaks

15 GUEST MINIMUM

Business Class

Morning

Sliced Seasonal Fresh Fruit and Berries
Chilled Orange & Cranberry Juice
Assorted Baked Breakfast Pastries
Portland Roasting Regular & Decaffeinated Coffees and a variety of Organic Teas

Mid-Morning

Refresh Coffee and Tea Service

Afternoon

Granola Bars
Freshly Baked Cookies
Chilled Soft Drinks

\$26 per person

Business Class—All Day Service

Morning

Sliced Seasonal Fresh Fruit and Berries
Chilled Orange & Cranberry Juice
Assorted Baked Breakfast Pastries
Portland Roasting Regular & Decaffeinated Coffees and a variety of Organic Teas

Mid-Morning

Refresh Coffee and Tea Service

Lunch

Sandwich Buffet with Soup and Salad
(Please see Page 7 for Selections)
Select up to Three Flavors of Sandwich
Soup of the Day, Garden Salad, Chips and Freshly Baked Cookies

Afternoon

Granola Bars, Pretzels and Mixed Nuts, & Chilled Soft Drinks

\$42 per person



Snacks

Deep Dish Pan Pizza Meat Lover's or Vegetarian	\$65.00 48 2x2 pieces
Street Tacos Beef, Pork or Chicken	\$24.00/Dozen 3 dozen minimum
Build Your Own Nachos Corn Chips, Frijoles, Cheese Sauce, Fresh Salsa, Jalapeños, Sour Cream and Guacamole Add Chicken or Beef	\$95 serves 30-50 add \$50
Mediterranean Platter with Grilled Pita Bread Hummus, Baba Ganoush, Labneh, Olives, Feta, Cucumbers, Tahini and Tzatziki	\$195 Large serves 50-100 \$110 Small serves 20-50
Peace, Love and Hugs Hummus, Pita and Veggies Almonds, Chocolate and Dried Fruit Apple Cider	\$11 per person 15 person minimum
Health Nut Granola and Cereal Bars Individual Bags of Trail Mix, Fresh Seasonal Whole Fruit Individual Bottles of Sparkling Water	\$10 per person 15 person minimum
Artisan Cheese Display International and Domestic Cheeses with Complements	\$255 Large serves 50-100 \$155 Small serves 20-50
Assorted Seasonal Crudités with House Dips	\$95 Large serves 50 \$55 Small serves 20-30
Chipper Dipper Freshly Fried Potato Chips Celery and Carrot Sticks Bleu Cheese, Ranch and Creamy Onion Dip	\$50 serves 20-25
Café Board Brie, White Cheddar and Bleu Cheese Dried Fruits, Assorted Nuts, Fresh Local Apples and/or Pears Baguette and Crackers	\$225 Large serves 50-75 \$125 Small serves 20-30

Quick Snacks

Assorted Granola and Cereal Bars	\$22 per dozen
Gluten Free Granola Bars	\$4 per bar
Individual Bags of Trail Mix	\$26 per dozen
Individual Bags of Chips	\$27 per dozen
Bowl of Mixed Fancy Nuts	\$24 per bowl
Seasonal Whole Fresh Fruit	\$24 per dozen



Boxed Lunches

BOXED LUNCH PRICING: PLEASE LIMIT SELECTIONS TO A COMBINED TOTAL OF THREE CHOICES BETWEEN THE SANDWICH AND SALAD OPTIONS
15 GUEST MINIMUM \$17 per Boxed Lunch, Add \$5 for Gluten Free Substitution

Fresh Deli Sandwiches

All Sandwiches Served with Chips, Whole Seasonal Fruit and a Large Cookie

Roast Turkey

with Cranberry Chutney and Chèvre Cheese on a Brioche Bun

Roast Beef

with Bleu Cheese, Caramelized Onion and Arugula on a Pretzel Roll

Italian Hoagie

with Ham, Salami, Mortadella, Olive Relish, Mozzarella and Arugula

Grilled Chicken Banh Mi

with Pickled Vegetables and Chili Aioli

Smoked Mushroom Banh Mi

with Pickled Vegetables and Chili Aioli

Albacore Tuna Salad

with White Cheddar, Lettuce and Red Onion on Whole Wheat Bread

Ham, Turkey or Roast Beef

with Swiss Cheese, Lettuce and Tomato on Sourdough Bread

Fresh Salads

All Salads Served with a Freshly Baked Roll and a Large Cookie

Vegetarian Greek Salad

Romaine, Kalamata Olives, Feta, Cucumbers, Tomatoes, Bell Peppers with Lemon Oregano Vinaigrette

Curried Chicken Salad

Roasted Chicken in a Curry Dressing with Cashews, Dried Fruits and Vegetables, over Spinach Leaves

Southern Fried Chicken Salad

Crispy Boneless Fried Chicken, Gathered Greens, White Cheddar, Fresh Veggies and Creamy Parmesan Green Onion Dressing

Black Bean and Yam Salad

Roasted Yams and Chipotle Black Beans with Quinoa and Baby Kale, Garlic Tahini Dressing

Sandwich Buffet with Soup and Salad

Select a Total of 3 Choices of Sandwiches

Soup of the Day, Garden Salad, Chips and a Large Cookie

\$22.50 per person



Lunches

15 GUEST MINIMUM

Savory Wrap Sack Lunch Options

SACK LUNCH PRICING: PLEASE LIMIT SELECTIONS TO THREE CHOICES

\$12.00 per Sack Lunch, add \$4 for Gluten Free Substitution

Served with Chips, Seasonal Whole Fruit and a Petite Cookie

Fried Chicken Wrap

Fried Chicken with Shredded Cheddar, Greens, Tomatoes and Cucumbers with Ranch Dressing

Turkey Club Wrap

Turkey Breast with Bacon, Lettuce, Tomatoes, Swiss Cheese and Pesto Aioli

Greek Salad Wrap

Spinach, Cucumbers, Tomatoes, Olives, Feta, Red Onion, Hummus and Herb Vinaigrette

Curry Chicken Wrap

Curried Chicken Salad with Cashews, Spinach and Tomatoes

Thai Chicken Wrap

Chicken with Shredded Cabbage, Carrots, Radish, Cucumber, Cilantro and Peanut Dressing

Thai Tofu Wrap

Shredded Cabbage, Carrots, Radish, Cucumber, Cilantro and Peanut Dressing

Italian Deli Wrap

Ham and Pepperoni with Mozzarella, Roasted Red Peppers, Greens, Tomatoes, Onions and Pesto Aioli

Wrap Buffet with Soup and Salad

Select up to Three Flavors of Wraps

Soup of the Day, Garden Salad, Chips and a Petite Cookie

\$20 per person

Vermicelli Bowls

CHOICE OF

Grilled Lemongrass Chicken

OR

Chili Lime Basil Tofu

Served Over Rice Vermicelli with Fresh and Pickled Asian Vegetables, Vegetarian Spring Roll Hoisin and Sriracha Sauce. Served with a side of peanut sauce. Comes with a large cookie.

\$17 per bowl



Lunch Buffets

20 GUEST MINIMUM—PRICES ARE PER PERSON

All are served with Portland Roasting regular and decaffeinated coffees and an assortment of organic teas

Mexican Fiesta - \$27

Roasted Corn and Black Bean Salad
Guacamole with Cucumbers and Jicama
Chicken Mole Poblano
Grilled Tempeh and Vegetable Fajitas
Frijoles and Rice
Flour and Corn Tortillas
Salsa, Cheese, Tomatoes, Jalapeños and Onions
Cinnamon Churros

The Mediterranean - \$26

Greek Salad, Cucumbers, Olives, Onions, Peppers, Tomatoes and Feta with Lemon Dressing
Hummus, Baba Ganoush, Tabouli, Tahini, Labneh, and Muhammara
Oregano Lemon Grilled Chicken
Orzo Sautéed with Spinach
Warm Pita Bread
Baklava

COME AND GET IT!!! - \$23

Green Salad with Garden Vegetables and Creamy Herb Dressing
Watermelon Salad with Jicama and Mint
Tillamook White Cheddar Mac and Cheese with Kettle Chip Crust
Buttermilk Fried Chicken
Country Gravy
Broccoli and Lemon Butter
Buttermilk Biscuits with Honey Butter
Apple Cranberry Cobbler

Thanksgiving Every Day - \$24

Spinach Salad with White Cheddar and Apple Cider Vinaigrette
Northwest Waldorf Salad
Roasted Breast of Turkey
Cornbread Dressing and Pan Gravy
Whipped Red Skin Potatoes
Seasonal Vegetables
Rolls and Butter
Pumpkin Pie with Cinnamon Whip

Jasmine Flower - \$25

Cucumber, Tomato and Mint Salad
Vegetarian Salad Rolls with Peanut Sauce
Grilled Lemongrass Chicken
Green Curry Eggplant and Tofu
Jasmine Rice
Pickled Daikon and Carrots, Jalapeños, Leafy Greens and Fresh Herbs,
Toasted Peanuts, Fried Shallots, Nuac Mam and Chili Oil
Fresh Mango and Berries

Napolitano - \$26

Caesar Salad with Anchovies, Parmesan Reggiano and Creamy Garlic Dressing
Olives, Roasted Peppers, Cipollini Onions and Ciliegini Mozzarella
Freshly Baked Focaccia Bread with Butter and Olive Oil
Fennel Braised Pork with Roasted Mushrooms and Tomatoes
Pasta with Garbanzos, Spinach, Red Peppers and Basil
Zucchini and Mushroom Sauté
Tiramisu

Roman Holiday - \$26

Arugula Salad with Red Grapes, Fresh Mozzarella, and Marinated Cipollini Onions with Balsamic Vinaigrette
Fresh Seasonal Vegetable
Freshly Baked Focaccia Bread with Butter and Olive Oil
Cavatappi Pasta with Pesto, Red Peppers and Spinach
Chicken Cacciatore—Chicken Braised in Tomato Sauce with Mushrooms, Peppers, Red Wine, Herbs, and Garlic
Almond Cake with Berry Sauce and Whipped Cream

Great American Picnic - \$21

Old Fashioned Potato Salad
Creamy Cole Slaw
Baked Beans with Bacon and Molasses
Sliced Watermelon
Olympia Provisions Frankfurters and Country Natural Beef Hamburgers
Traditional Condiments, Lettuce, Tomatoes and Cheese
Freshly Baked Cookies



Plated Lunches

25 GUEST MINIMUM—PRICES ARE PER PERSON

All are served with Portland Roasting regular and decaffeinated coffees and an assortment of organic teas

Roll On, Columbia - \$28

Arugula Salad with Fuji Apples, Shaved Fennel and Tillamook White Cheddar
Cider Vinaigrette
Hot Smoked Columbia River Steelhead with Sage and Roasted Onions
Seasonal Vegetable Bouquet
Freshly Baked Bread and Butter
Hazelnut Cake with Blueberry Sauce

Oregon Rancher - \$30

Iceberg Wedge Salad with Bacon, Bleu Cheese and Creamy Garlic Dressing
Country Natural Grilled Beef Shoulder Tender
Poblano Demi Glace
Cumin Spiced Roasted Fingerling Potatoes
Grilled Squash
Freshly Baked Bread and Butter
Lemon Raspberry Torte

Plated Dinners

50 GUEST MINIMUM—PRICES ARE PER PERSON

All are served with Portland Roasting regular and decaffeinated coffees and an assortment of organic teas

Northwest Bounty - \$43

Gathered Green Salad with Roasted Hazelnuts, Tillamook Sharp White Cheddar, Grilled Apples and Cider Vinaigrette
Oregon Ling Cod, Seared with Shaved Fennel, Tomatoes, Saffron, Garlic and White Wine
Lemon Orzo Sauté
Seasonal Vegetable
Almond Pound Cake with Berries and Lemon Curd

Lewis and Clark - \$44

Apple, Pear and Hazelnut Waldorf with Baby Arugula
Grilled Columbia River Steelhead with Smoked Hominy, Beet Greens, Fingerling Potatoes and Ginger Buerre Blanc
Apple Spice Cake

Montana Range - \$49

Roasted Mushroom and Cherry Tomato Salad
Sweet Roasted Onion Vinaigrette
Smoke Roasted Montana Range Strip Loin with Blackberry Pinot Sauce and Crispy Leeks
Root Vegetable Gratin
Braised Sturdy Greens with Whole Garlic Cloves
Chocolate Silk Pie with Cinnamon Mocha Cream

Dinner Buffets

50 GUEST MINIMUM—PRICES ARE PER PERSON

All are served with Portland Roasting regular and decaffeinated coffees and an assortment of organic teas

Café Normandy - \$42

Gathered Green Salad with Pickled Red Onions and Cucumbers, Toasted Almonds, and Tarragon Vinaigrette
Potato Gratin with Gruyere
Seasonal Vegetable Medley
Apple Cider Cured Pork Loin with Dried Fruit Confit and Cider Gastrique
Freshly Baked Baguette and Butter
Seasonal Fruit Clafouti

High Plains - \$45

Mesclun Green Salad with Roasted Beets, Toasted Hazelnuts, Oregon Blue Cheese and Hazelnut Balsamic
Fingerling Potatoes and Sweet Pepper Salad, Roasted Shallot Vinaigrette
Braised Montana Range Beef Short Ribs with Pearl Onions, Button Mushrooms, Lardons of Bacon and Merlot Demi Glace
Creamed Lacinato Kale with Roasted Garlic Cloves
Root Vegetable Gratin with Tillamook White Cheddar
Freshly Baked Bread and Butter
Chocolate Pear Brandy Mousse

Great Northwest - \$42

Baby Spinach Salad with Roasted Mushrooms, Cherry Tomatoes, Crispy Onions, Chèvre Cheese, and a Huckleberry Vinaigrette
Cauliflower Tabbouleh Salad
Wild Pacific Salmon Baked with Dried Cranberry
Sage Buerre Blanc
Grilled Breast of Chicken with Apricot Gastrique
Fresh Seasonal Vegetables
Lemon Orzo Sauté with Julienne Vegetables
Freshly Baked Bread and Butter
Mini Dessert Buffet

Cold Hors D'oeuvres

Please note that these items cannot be passed during service

Olympia Provisions Charcuterie Board Locally Made Pâtés, Sausages, Cured Meats, Mama Lil's Pickles, Peppers, Baguettes and Condiments	\$210 serves 30-50 \$395 serves 100
Farmer's Board Deviled Eggs, Sliced Country Ham, Pickles, Cheeses, Crusty Bread and Coarse Grain Mustard	\$195 serves 30-50 \$375 serves 100
Artisan Cheese Display International and Domestic Cheeses with Complements	\$155 serves 20-50 \$255 serves 50-100
Cold Smoked Salmon Lox Crackers and Lemon Cream Cheese	\$210 serves 50
House Smoked Seafood Antipasto Locally Smoked Variety with Condiments and Baguette	\$250 serves 50
Baked Brie with Roasted Garlic Baguette	\$180 serves 25-35
Chimichurri Marinated Prawns	\$155 serves 50
Peruvian Coconut Ceviche Scallops, Shrimp and Crab in a Coconut Lime Marinade with Tortilla Chips	\$275 serves 50
Assorted Deli Pinwheels	\$125 serves 50
Chèvre Cheese and Pesto Torte Assorted Crackers	\$130 serves 50
Traditional Antipasto Olympia Provisions Salumi, Cured Meats, Pickles and Cheeses, with Sliced Bread and Crackers	\$250 serves 50
Grilled Vegetable Antipasto Grilled and Pickled Vegetables, Cheese and Baguette	\$200 serves 50
Jumbo Shrimp Oregon Horseradish Cocktail Sauce	\$33 per pound 21-25 pieces



Hot Hors D'oeuvres

Please add a fee of \$50 per 50 guests if you would like any hors d'oeuvres passed

Fried Three-Cheese Ravioli With Spicy Marinara	\$135 per 50 pieces
Parmesan Crusted Artichoke Hearts	\$135 per 50 pieces*
Moroccan Roasted Cauliflower Buds With Garlic Tahini Sauce	\$100 per 50 pieces
Vegetarian Gyoza Potsticker With Citrus Ponzu Dipping Sauce	\$140 per 50 pieces
Chicken and Cheese Empanadas With Roasted Chili Salsa	\$155 per 50 Pieces*
Crab and Bay Shrimp Stuffed Mushrooms With Parmesan and Panko Bread Crumbs	\$180 per 50 pieces*
Chicken Satay With Spicy Peanut Sauce	\$125 per 50 pieces
Bacon Wrapped Sea Scallops With Gribiche Dipping Sauce	\$180 per 50 pieces
Grilled Bruschetta With Seasonal Toppings	\$110 per 50 pieces
Chinese Barbecued Pork With Sesame, Sweet and Sour and Hot Mustard	\$110 per 50 pieces*
Fried Ciliegine Mozzarella Balls With Marinara Dipping Sauce	\$210 per 50 pieces*
Smoked Meatballs With Zesty BBQ Sauce	\$145 per 100 pieces*
Salt and Pepper Calamari With Jalapeño Honey Mustard	\$145 per 5 pounds*
Crispy Falafel With Garlic Tahini	\$155 per 50 pieces
Mini Dungeness Crab Cakes With Creole Sherry Remoulade	\$210 per 50 pieces*
Spinach and Tofu Stuffed Mushroom Caps	\$165 per 50 pieces



Hors D'oeuvres Stations

Serves 75 to 100 people dependent upon additional items ordered.

<p>Southern Barbecue Station 100 Famous Smoked Chicken Wings, 5 Pounds Smoked Brisket with Slider Buns, Baked Beans, Cole Slaw, Corn Bread and Barbecue Sauces</p>	\$355 per station
<p>Premium Italian Station 100 Mini Meatballs in Marinara Sauce, 100 Grilled Italian Sausage Bites with Roasted Peppers, 50 Stuffed Mushrooms, 100 Fried Mozzarella Balls, Caponata, Olives and Focaccia</p>	\$695 per station
<p>Deluxe Seafood Station 5 Dozen Crab Cakes, 5 Pounds Jumbo Cocktail Prawns, 3 Dozen Oyster Shooters, 2 Pounds Fried Razor Clam Strips, Salmon Lox, Cocktail Sauce, Remoulade and Crackers</p>	\$895 per station
<p>South of the Border Station 50 Chicken Taquitos, 50 Mini Beef Empanadas, 5 Pounds Pork Carnitas, Mini Corn Tortillas, Chips, Guacamole, Red and Green Salsa, Jalapeños, Radishes and Limes</p>	\$395 per station
<p>Sweets and Treats 10 Dozen Assorted Truffles, 5 Dozen each Hazelnut Biscotti, Coconut Macarons, Chocolate Dipped Strawberries and Mini Cream Puffs</p>	\$595 per station

Carving Stations

All carving stations include petite rolls and condiments.

Prices below do not include a carving fee of \$45 per carver and reflect a maximum of 1.5 hours of service.

Oven Roasted Breast of Turkey	\$225 serves 35
Texas Style Barbecued Brisket	\$295 serves 35
Honey Glazed Baked Ham	\$220 serves 50
Cider Brined Smoked Pork Loin	\$225 serves 35
Herb Crusted Prime Rib	\$450 serves 50



Bar Information

Pricing Applies to 4 Hours of Service

Bar Set Up Fee

A \$250 bar set up fee will be applied to all bars, and includes the use of 1 bartender for up to 100 guests. Please ask your Sales Coordinator for more details to meet the needs of your event.

Hosted Bar Incentive

Bar Set Up Fee of \$250 to be waived once bar sales reach \$1,000 (per bar)

BAR ITEM	PRICE
Cocktails	\$9.00
Wine	\$9.00
Assorted Bottled Beers	\$7.00
Sparkling Mineral Waters	\$5.00
Soft Drinks	\$4.00

Included Liquor Selection

Tanqueray Gin
Bacardi Rum
Skyy Vodka
Sauza Tequila
Jack Daniels Whiskey
Johnnie Walker Red Scotch

Bar Security

One security guard is required per 100 guests.
Please check with your Sales Coordinator for current Security guard pricing.

Corkage and Tap Fees

A \$20 corkage fee will apply to each 750ml bottle of wine brought in.
A \$25 corkage fee will apply to each 1.5L bottle of wine brought in.
A \$200 tap fee will apply to each keg of beer brought in.

PLEASE NOTE: There is no service charge applied to the Bar Set Up Fee or the Corkage and Tap Fees

Pacific Northwest Wine List

Beer List

WINE SELECTIONS AND BEER KEGS MUST BE ORDERED THREE WEEKS PRIOR TO THE EVENT*

White Wines

Bridgeview Chardonnay (House Wine) Cave Junction, Oregon	\$26 per bottle
North by Northwest Riesling Walla Walla, Washington	\$28 per bottle
Underwood Pinot Gris Tualatin, Oregon	\$30 per bottle
Acrobat Pinot Gris Eugene, Oregon	\$37 per bottle
Del Rio Chardonnay Gold Hill, Oregon	\$39 per bottle

Red Wines

Bridgeview Cabernet-Merlot (House Wine) Cave Junction, Oregon	\$26 per bottle
Foris Fly-Over Red Blend Cave Junction, Oregon	\$37 per bottle
Sokol Blosser Pinor Noir Dundee, Oregon	\$43 per bottle
Boom Boom! Syrah Prosser, Washington	\$45 per bottle
Foris Cabernet Sauvignon Cave Junction, Oregon	\$45 per bottle

Sparkling Wines

Piper Sonoma Brut Sonoma County, California	\$38 per bottle
World Trade Center Select Sourced from the Pacific NW	\$25 per bottle

Rosé

Del Rio Rose Jolee Gold Hill, Oregon	\$32 per bottle
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Based on Availability

Premium Kegs

Full Keg: \$500 Sixth Keg: \$350

Alaskan Amber Ale Juneau, Alaska
Ninkasi Total Domination IPA Eugene, Oregon
Deschutes Mirror Pond Pale Ale Bend, Oregon

Deschutes Black Butte Porter
Bend, Oregon

Buoy IPA
Astoria, Oregon

New Belgium Fat Tire
Fort Collins, Colorado

Rogue Dead Guy
Ashland, Oregon

Widmer Hefeweizen
Portland, Oregon

Full Sail Amber Ale
Hood River, Oregon

Breakside Pilsner
Portland, Oregon

Domestic Kegs

Full Keg: \$400 Sixth Keg: \$250

Coors Light	
Coors Banquet	FULL KEG ONLY
Miller Genuine Draft	FULL KEG ONLY
Miller Light	
Budweiser Light	FULL KEG ONLY
Budweiser	FULL KEG ONLY