



RiverPlace Hotel

Catering Menu

“Is that USDA organic, or Oregon organic, or Portland organic?”

– CARRIE BROWNSTEIN, PORTLANDIA



RiverPlace Hotel

1510 SW Harbor Way

Portland, OR 97201

503.228.3233

503.295.6190 fax

www.riverplacehotel.com

RiverPlace Hotel

All day packages

HEALTHY EATING MEETING

PORTLANDIA BREAKFAST BUFFET

- Egg white frittata *seasonal vegetables*
- Seasonal sliced fruit
- House-made granola *organic greek yogurt*
- Sliced tomato and cottage cheese
- Cream of quinoa *almond milk, apricot preserves, coconut*
- Caffe Vita coffee and Mighty Leaf teas
- Fresh fruit juices

BELMONT LUNCH BUFFET

- Seasonal soup
- Roasted beets *avocado, red onion, sherry vinegar, arugula*
- Grilled chicken breast and heirloom grain salad *cucumbers, herbs, lemons, tomatoes, olive oil*
- Confit tuna nicoise *green beans, hard boiled egg, olives, zinfandel vinaigrette*
- House-made bread and butter
- Chef's seasonal dessert
- Caffe Vita coffee and Mighty Leaf teas

WELLNESS BREAK

- Build-your-own trail mix bar
- Fresh fruit smoothies: *green tea, mango, papaya or blueberry, banana, flax seed, greek yogurt*

ALL-DAY BEVERAGES

- Caffe Vita coffee and Mighty Leaf teas
- Coconut water

\$90 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. For events of less than (15) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

LIVE LIKE A LOCAL MEETING

ROSE CITY BREAKFAST BUFFET

- Selection of freshly baked miniature pastries *whipped butter, house-made preserves*
- Seasonal sliced fruit
- Home fried potatoes
- Banana bread french toast *chocolate ganache*
- Three cheese scramble
- Choice of bacon or sausage
- Caffe Vita coffee and Mighty Leaf teas
- Fresh fruit juices

SELLWOOD LUNCH BUFFET

- Organic Sauvie Island greens *radish, tomato, herbs, sauvignon blanc vinaigrette*
- Arugula salad *pears, endive, smoked blue cheese, red wine vinaigrette*
- Herb roasted chicken *white wine mustard jus*
- Cedar plank salmon *citrus honey glaze*
- Seasonal vegetables
- Garlic and herb roasted potatoes
- House-made bread and butter
- Chef's Seasonal Dessert
- Caffe Vita coffee and Mighty Leaf teas

THREE DEGREES BREAK

- Togarashi-lime popcorn
- House pickled veggies

ALL-DAY BEVERAGES

- Caffe Vita coffee and Mighty Leaf teas
- Crater Lake sodas

\$91 Per Person

BOARD ROOM MEETING

BRIDGE TOWN BREAKFAST BUFFET

- Selection of freshly baked miniature pastries *whipped butter, house-made preserves*
- Seasonal sliced fruit
- Organic greek yogurt
- Cream of quinoa *almond milk, apricot preserves, coconut*
- Caffe Vita coffee and Mighty Leaf teas
- Fresh fruit juices

LAURELHURST LUNCH BUFFET

- Creamy wild mushroom soup
- Baby spinach *hazelnuts, pecorino, roasted peppers, preserved lemon vinaigrette*
- Butter lettuce *blue cheese, pickled onions, candied pecans, buttermilk dressing*
- Slow roasted pork loin *honey thyme jus*
- Grilled flank steak *red wine onions, chimichuri*
- Seasonal vegetables
- Scallion whipped potatoes
- House-made bread and butter
- Chef's seasonal dessert
- Caffe Vita coffee and Mighty Leaf teas

TAKE A BREAK

- House-made potato chips *jalapeno lime salt*
- The cookie jar *freshly baked cookies, bars*

ALL-DAY BEVERAGES

- Caffe Vita coffee and Mighty Leaf teas
- Assorted soft drinks
- Domestic still & sparkling water

\$89 Per Person

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RiverPlace Hotel

Breakfast

PDX BREAKFAST BUFFET

- Selection of freshly baked miniature pastries
whipped butter, house-made preserves
- Seasonal sliced fruit
- Caffe Vita coffee and Mighty Leaf teas
- Fresh fruit juices

\$19 Per Person

THE “503” BREAKFAST BUFFET

- Selection of freshly baked miniature pastries
whipped butter, house-made preserves
- Seasonal sliced fruit
- Home fried potatoes
- Scrambled eggs
- Choice of bacon or sausage
- Caffe Vita coffee and Mighty Leaf teas
- Fresh fruit juices

\$25 Per Person

RIP CITY BREAKFAST BUFFET

- Build-your-own breakfast taco *tortillas, eggs, chorizo, potatoes, veggies, cotija, cheddar, salsa verde*
- Seasonal sliced fruit
- Caffe Vita coffee and Mighty Leaf teas
- Fresh fruit juices

\$27 Per Person

PORTLANDIA BREAKFAST BUFFET

- Egg white frittata
seasonal vegetable
- Seasonal sliced fruit
- House-made granola *organic greek yogurt*
- Sliced tomato and cottage cheese
- Cream of quinoa
almond milk, apricot preserves, coconut
- Caffe Vita coffee and Mighty Leaf teas
- Fresh fruit juices

\$27 Per Person

ROSE CITY BREAKFAST BUFFET

- Selection of freshly baked miniature pastries
whipped butter, house-made preserves
- Seasonal sliced fruit
- Home fried potatoes
- Banana bread french toast *chocolate ganache*
- Three cheese scramble
- Choice of bacon or sausage
- Caffe Vita coffee and Mighty Leaf teas
- Fresh fruit juices

\$30 Per Person

COMPLIMENT YOUR BREAKFAST

- House-made donuts *custard, chocolate ganache*
\$36 Per Dozen
- Bagels *traditional and lemon cream cheeses*
\$32 Per Dozen
- House-made granola and greek yogurt
\$6 Per Person
- Chicken sausage
\$7 Per Person
- Chorizo breakfast burritos
\$8 Per Person
- Tofu and spinach scramble wraps
\$8 Per Person
- House-cured salmon platter
traditional accompaniments
\$13 Per Person
- Omelet Station
**requires chef attendant (\$100 per hour)*
\$13 Per Person

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PLATED BREAKFAST

Available for on-site orders
up to 15 guest

Includes Caffe Vita coffee or Mighty Leaf tea and Fresh fruit juice

- Cream of quinoa
almond milk, apricot, coconut
\$16 Per Person
- Meyer lemon pancakes
hazelnuts, vanilla-maple syrup
\$20 Per Person
- 2 eggs any style
choice of bacon, sausage or ham
\$21 Per Person
- 3D Omelet
tasso ham, sweet peppers, onions, cheddar
\$21 Per Person
- House-cured salmon
bagel, cream cheese, capers, tomato
\$22 Per Person
- Egg white scramble
greens, quinoa, tomatoes, avocado
\$22 Per Person
- Chiliquiles verde
shrimp, cojita, over easy eggs, crème
\$22 Per Person
- Hanger steak
eggs, home fries, house-made worcestershire
\$33 Per Person

RiverPlace Hotel

Lunch

WASHINGTON PARK BOXED LUNCH (to-go only)

- Seasonal pasta salad
- Kettle chips
- Freshly baked cookie

choice of two sandwiches below

- Smoked turkey and muenster *garlic aioli, tomatoes, arugula*
- Shaved ham and swiss *house-made pickles, grain mustard aioli*
- Roast beef on house-made kaiser roll *horseradish slaw, tomatoes*
- Grilled chicken salad *red grapes, apples, pecans, butter lettuce*
- Grilled vegetable wrap *spinach tortilla, roasted red pepper tahini*

\$27 Per Person

HILLSDALE LUNCH BUFFET

- Organic Sauvie Island greens
radish, tomato, herbs, sauvignon blanc vinaigrette
- Penne pasta salad
cucumber, tomato, castelvetranos, smoked chevre, pesto, almonds
- Herb roasted beef, smoked turkey breast, smoked chicken salad
- Tillamook cheddar, provolone
- Lettuce, tomatoes, house-made pickles, red onions, pickled veggies, grain mustard, seasonal aioli, assortment of breads
- House-made potato chips
- Cookies and brownies
- Caffe Vita coffee and Mighty Leaf teas

\$27 Per Person

HOLLYWOOD LUNCH BUFFET

- Romaine *cotija, tomatoes, avocado, chili-buttermilk vinaigrette, tortilla strips*
- Quinoa *beans, corn, onion, cucumber, pickled onion*
- Warm flour tortillas
- Achiotte chicken *grilled scallions*
- Adobo beef fajitas *peppers and onions*
- Shredded lettuce, queso fresco, house-made salsa and guacamole
- Chef's seasonal dessert
- Caffe Vita coffee and Mighty Leaf teas

\$31 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. For lunch events of less than (20) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

BELMONT LUNCH BUFFET

- Seasonal soup
- Roasted beets
avocado, red onion, sherry vinegar, arugula
- Grilled chicken breast and heirloom grain salad
cucumbers, tomatoes, herbs, lemon, olive oil
- Confit tuna nicoise
green beans, hard boiled egg, olives, zinfandel vinaigrette
- House-made bread and butter
- Chef's seasonal dessert
- Caffe Vita coffee and Mighty Leaf teas

\$34 Per Person

SELLWOOD LUNCH BUFFET

- Organic Sauvie Island greens
radish, tomato, herbs, sauvignon blanc vinaigrette
- Arugula salad
pears, endive, smoked blue cheese, red wine vinaigrette
- Herb roasted chicken *white wine mustard jus*
- Cedar plank salmon *citrus honey glaze*
- Seasonal vegetables
- Garlic and herb roasted potatoes
- House-made bread and butter
- Chef's Seasonal Dessert
- Caffe Vita coffee and Mighty Leaf teas

\$35 Per Person

COMPLIMENT YOUR LUNCH

- Chef's seasonal soup
\$4 Per Person
- Penne pasta
eggplant, artichoke, confit tomato, pecorino, preserved lemon pesto
\$6 Per Person
- Grilled flank steak
red wine onions, chimichuri
\$8 Per Person

PLATED LUNCH

- House-made bread and butter
- Chef's Seasonal Dessert *daily selection*
- Caffe Vita coffee and Mighty Leaf teas

STARTER

Choose one

- **Seasonal soup**
Chef's daily selection
- **Organic Sauvie Island greens**
radish, tomato, herbs, sauvignon blanc vinaigrette
- **Hearts of romaine**
black pepper crouton, parmesan, white-anchovy dressing
- **Baby spinach**
hazelnuts, pecorino, roasted peppers, preserved lemon vinaigrette
- **Butter lettuce**
blue cheese, pickled onions, candied pecans, buttermilk dressing

Add second starter course
\$7 Per Person

ENTRÉE

Choose one

- **Market vegetarian**
Chef's seasonal selection
- **Roasted chicken breast**
garlic mashed potatoes, farm vegetables, white wine mustard jus
\$34 Per Person
- **Grilled pork chop**
stone-ground grits, braised cabbage, cider-bourbon butter
\$36 Per Person
- **Black garlic and herb roasted cod**
fingerling potatoes, turnips, preserved lemon-olive tapenade
\$37 Per Person
- **Cedar plank salmon**
lemon whipped potatoes, red chard, citrus chili glaze
\$39 Per Person
- **Grilled NY strip**
roasted fingerling potatoes, wild mushrooms, house-made worcestershire
\$42 Per Person
- **Bistro filet**
blue cheese butter, whipped potatoes, spinach, house-made worcestershire
\$45 Per Person

*For choice of up to 3 entrees, exact counts for each entrée must be provided no later than 3 business days prior to event start date
Price per person will be based on highest priced entrée selection
20 person minimum for multiple entrée selections

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RiverPlace Hotel

Breaks

MIX n' MATCH BREAKS

Choose 1 selection

\$7 Per Person

Choose 2 selections

\$13 Per Person

Choose 3 selections

\$18 Per Person

- House-made granola bar *nuts, dried fruit, chocolate*
- Fresh Pressed Juice *chef's daily selection*
- Chia Pudding Cup *banana brûlée, almond milk, cinnamon*
- Fresh fruit "kabobs"
- Spice roasted mixed nuts
- Local veggie crudités *buttermilk dip*
- House-made hummus *pita crisp, cucumber spear*
- House pickled veggies
- The cookie jar *freshly baked cookies, bars or brownies*
- PB&J bars
- Lemon Pudding Cup *house-made oreo cookie crumble*
- Togarashi-lime popcorn
- House-made potato chips *jalapeno lime salt*

WELLNESS BREAK

- Build-your-own trail mix bar
- Fresh fruit smoothies *choice of green tea, mango, papaya*
or
blueberry, banana, flax seed, greek yogurt

\$14 Per Person

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ALL-DAY BEVERAGE STATION

- Assorted soft drinks
- Local crater lake sodas
- Bottled domestic still water
- Bottled domestic sparkling water
- Coconut water
- Red Bull energy drink

Note: Beverages will be charged based on actual consumption

NON-ALCOHOLIC BEVERAGES

- Organic Caffe Vita coffee and organic Mighty Leaf teas
\$60 Per Gallon
- Fresh fruit juice or lemonade
\$40 Per Pitcher
- Freshly brewed organic iced tea
\$28 Per Pitcher
- Cold Brew Coffee (Iced)
\$70 per pitcher
- Sun Tea *chamomile, meyer lemon, cider*
\$45 per pitcher
- Berry Fizz *raspberry, soda, green tea*
\$45 per pitcher
- Assorted soft drinks
\$3.50 Each
- Local crater lake sodas
\$4.25 Each
- Bottled domestic still water
\$4 Each
- Bottled domestic sparkling water
\$4 Each
- Coconut water
\$6 Each
- Red Bull energy drink
\$6 Each

RiverPlace Hotel

Reception

HOT HORS D'OEUVRES

- **Spinach and feta spanakopita**
\$30 Per Dozen
- **Zucchini fritters**
tarragon aioli
\$31 Per Dozen
- **Leek and gruyere tartlet**
pinot noir-black pepper glaze
\$31 Per Dozen
- **Falafel**
pickled jalapeno, mint yogurt
\$31 Per Dozen
- **Crispy shrimp skewer**
sweet and sour cucumber sauce
\$39 Per Dozen
- **Ginger bbq shrimp**
steam bun, lemon grass, worcestershire
\$40 Per Dozen
- **Crispy shrimp and chorizo eggroll**
tomatillo salsa
\$38 Per Dozen
- **Pigs in a blanket**
andouille sausage, creole mustard, puff pastry
\$38 Per Dozen
- **Curried chicken skewers**
mint-curry yogurt
\$37 Per Dozen
- **Mini twice baked potato**
bacon, crème fraiche, chives
\$36 Per Dozen
- **Teriyaki beef skewers**
charred pineapple glaze
\$39 Per Dozen

COLD HORS D'OEUVRES

- **Flatbread**
mint-garbanzo pesto, preserved lemon olive oil
\$31 Per Dozen
- **Grilled crostini**
feta, olives, cucumber, basil pesto
\$31 Per Dozen
- **Wild mushroom bruschetta**
goat cheese, herb salad
\$32 Per Dozen
- **Polenta cake**
chevre, charred tomato-pine nut relish
\$32 Per Dozen
- **Deviled eggs**
traditional
\$33 Per Dozen
(add smoked salmon or Dungeness crab, +\$6 per Dozen)
- **Potato pancake**
smoked salmon, crème fraiche
\$37 Per Dozen
- **Shrimp cocktail shooter**
preserved lemon cocktail sauce
\$40 Per Dozen
- **Seared Wagyu beef**
Baguette crostini, onion jam, horseradish cream
\$42 Per Dozen
- **Double smoked bacon rilette**
cornmeal brioche, tomato jam
\$38 Per Dozen

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DISPLAYED HORS D'OEUVRES

- **Market fresh vegetables**
buttermilk dip, house vinaigrette
\$7 Per Person
- **Grilled vegetables**
balsamic glaze
\$7 Per Person
- **Seasonal fresh fruit**
\$8 Per Person
- **Trio of dips**
smoked salmon, caramelized onion, roasted red pepper hummus
\$10 Per Person
- **Artisan cheeses**
local and domestic cheeses, house made preserves, dried fruit and nuts
\$9 Per Person
- **Antipasti**
citrus marinated olives, eggplant caviar, salami and cured meats, marinated vegetables
\$12 Per Person
- **Cured meats and cheeses**
artisan sliced cured meats, local and domestic cheeses, dried fruit and nuts, citrus marinated olives, house made preserves
\$15 Per Person
- **Chilled seafood**
oysters on the half shell, poached shrimp, seasonal ceviche, smoked mussels
\$18 Per Person

STATIONED APPETIZERS

TACO TRUCK*

- **Tortillas**
- **Pork carnitas**
- **Beef asada**
- **Roasted salsa de chile de arbol**
- **Tomatillo and avocado salsa**
- *Limes, pico de gallo, cabbage, onions, cilantro, radish*
\$22 Per Person

A TASTE OF BBQ SHRIMP*

- **3D signature ginger bbq shrimp** *lemongrass, worcestershire*
- **Traditional bbq shrimp** *creole seasoning, garlic, butter, lemon*
- *Jalapeno and chive biscuits, roasted garlic foccacia*
\$24 Per Person

CEVICHE BAR*

- **Octopus**
cucumber, tomato, cilantro, jalapeno
- **Hamachi**
citrus soy, crispy ginger, serrano
- **Salmon**
horseradish cream, apple, lemon
- *Fried plantains, wontons, tortilla and taro root chips*
\$25 Per Person

O-SHUCKS!*

- **Shucked Oysters**, *mignonette, cocktail sauce, lemons*
- **NW Oysters**, *salmon jerky, cucumber gelée, salmon roe*
- **Oysters Rockefeller**, *garlic, parmesan, spinach, butter*
- **Bacon-wrapped Oysters**, *barrel-aged hot sauce*
\$26 Per Person

*requires chef attendant
\$100 Per Hour

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RiverPlace Hotel

Dinner

DINNER BUFFET

- **House-made bread and butter**
- **Caffe Vita coffee and Mighty Leaf teas**

Choice of two starters

- **Seasonal soup**
Chef's daily selection
- **Organic Sauvie Island greens**
radish, tomato, herbs, sauvignon blanc vinaigrette
- **Hearts of romaine**
black pepper crouton, parmesan, white-anchovy dressing
- **Baby spinach**
hazelnuts, pecorino, roasted peppers, preserved lemon vinaigrette
- **Butter lettuce**
blue cheese, pickled onions, candied pecans, buttermilk dressing

Choice of two sides

- **Roasted seasonal vegetables**
- **Roasted Cauliflower** *confit garlic, herbs*
- **Braised Greens** *bacon, onions, garlic*
- **Herb and garlic roasted potatoes**
- **Scallion whipped potatoes**
- **Slow cooked bacon and cheddar grits**
- **Toasted almond and currant rice pilaf**

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Choice of two entrees

- **Penne pasta**
roasted eggplant, artichoke, confit tomato, pecorino, preserved lemon pesto
- **Orecchiette pasta**
spicy fennel sausage, braised greens, garlic, tomato sauce
- **Herb roasted chicken**
white wine mustard jus
- **Slow roasted pork loin**
honey-thyme jus
- **Cedar plank salmon**
citrus chili glaze
- **Grilled flank steak**
red wine onions, chimichuri
- **Roasted sirloin**
house-made worcestershire

\$52 Per Person

MEAL COMPLIMENTS

- **Add third starter**
\$4 Per Person
- **Add third side**
\$4 Per Person
- **Add third entree**
\$8 Per Person

CARVING STATIONS

- **House roasted turkey***
truffle-black pepper gravy (each serves 20-25)
\$220 Each
- **Slow roasted steamship pork***
saffron-honey jus (each serves 30)
\$240 Each
- **Slow roasted leg of lamb***
cucumber, cumin yogurt sauce, tart cherry jus (each serves 15)
\$285 Each

- **Country pit ham***
creole mustard (each serves 40)
\$300 Each
- **Slow roasted steamship beef***
red wine jus, horseradish (each serves 40-50)
\$350 Each
- **Slow roasted prime rib***
house-made worcestershire, horseradish crème (each serves 20)
\$395 Each

*requires chef attendant
\$100 Per Hour

DESSERT

- **Flourless chocolate cake**
citrus crème fraiche, salted caramel
\$9 Per Person
- **Carrot-date cake**
chevre frosting, orange gastrique
\$9 Per Person
- **Seasonal fruit crisp**
\$8 Per Person
- **Assorted dessert buffet**
Fruit selections may vary based on seasonality
Cast-iron apple crisp, almond crumble
Mini fruit tarts, vanilla custard
Flourless chocolate cake slices, meringue
Carrot-date cupcakes, lemon frosting
\$12 Per Person

PLATED DINNER

- House-made bread and butter
- Caffe Vita coffee and Mighty Leaf teas

STARTER

Choose one

- **Seasonal soup**
Chef's daily selection
- **Wild mushroom soup**
- **Organic Sauvie Island greens**
radish, tomato, herbs, sauvignon blanc vinaigrette
- **Hearts of romaine**
black pepper crouton, parmesan, white-anchovy dressing
- **Baby spinach**
hazelnuts, pecorino, roasted peppers, preserved lemon vinaigrette
- **Butter lettuce**
blue cheese, pickled onions, candied pecans, buttermilk dressing

Add second starter course
\$8 Per Person

ENTRÉE

Choose one

- **Market vegetarian**
Chef's seasonal selection
\$34 Per Person
- **Roasted chicken breast**
garlic mashed potatoes, farm vegetables, white wine mustard jus
\$39 Per Person
- **Grilled pork chop**
stone-ground grits, braised cabbage, cider-bourbon butter
\$40 Per Person

- **Black garlic and herb roasted cod**
fingerling potatoes, turnips, preserved lemon-olive tapenade
\$47 Per Person
- **Cedar plank salmon**
lemon whipped potatoes, red chard, citrus chili glaze
\$52 Per Person
- **Grilled NY strip**
roasted fingerling potatoes, wild mushrooms, worcestershire
\$58 Per Person
- **Rack of lamb**
polenta cake, seasonal vegetables, tart cherry jus
\$60 Per Person
- **Bistro filet and salmon duo**
whipped potatoes, braised greens, salsa verde, truffled red wine reduction
\$67 Per Person

*For choice of up to 3 entrees, exact counts for each entrée must be provided no later than 3 business days prior to event start date
Price per person will be based on highest priced entrée selection

DESSERT

- **Flourless chocolate cake**
citrus crème fraiche, salted caramel
\$9 Per Person
- **Carrot-date cake**
chevre frosting, orange gastrique
\$9 Per Person
- **Seasonal fruit crisp**
\$8 Per Person
- **Assorted dessert buffet**
Fruit selections may vary based on seasonality
Cast-iron apple crisp, almond crumble
Mini fruit tarts, vanilla custard
Flourless chocolate cake slices, meringue
Carrot-date cupcakes, lemon frosting
\$12 Per Person

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RiverPlace Hotel

Beverages

BEER & WINE

* Requires bartender serving beer & wine
\$50 per station

BEER

assorted domestic and imported beers, seasonal microbrews
\$6 Per Bottle

DRAGONBOAT WINES

LaTerre Chardonnay & Cabernet Sauvignon, CA
\$36 Per Bottle

SAILBOAT WINES

Hogue Cellars Chardonnay, Sauvignon Blanc,
Pinot Grigio, Cabernet Sauvignon, Merlot
Columbia Valley, WA
\$40 Per Bottle

YACHT WINES

Genesis by Hogue Cellars Chardonnay, Syrah,
Cabernet Sauvignon
Columbia Valley, WA
\$45 Per Bottle

HOUSE SPARKLING WINE

Chateau St. Michelle Brut
Columbia Valley, WA
\$45 Per Bottle

Please inquire about our full wine list

NON-ALCOHOLIC BEVERAGES

- Organic Caffe Vita coffee and organic Mighty Leaf teas
\$60 Per Gallon
- Fresh fruit juice or lemonade
\$40 Per Pitcher
- Freshly brewed organic iced tea
\$28 Per Pitcher
- Cold Brew Coffee (Iced)
\$70 per pitcher
- Sun Tea chamomile, meyer lemon, cider
\$45 per pitcher
- Berry Fizz raspberry, soda, green tea
\$45 per pitcher
- Assorted soft drinks
\$3.50 Each
- Local crater lake sodas
\$4.25 Each
- Bottled domestic still water
\$4 Each
- Bottled domestic sparkling water
\$4 Each
- Coconut water
\$6 Each

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COCKTAILS

* Requires bartender
serving cocktails, beer &
wine
\$100 Per Station

WILLAMETTE COCKTAILS
\$8 Per Drink
\$11 Per Martini

- Smirnoff Vodka
- Beefeater Gin
- Jim Beam Bourbon
- Bacardi Light Rum
- Crown Royal Whisky
- El Jimador Tequila
- Courvisier VS Cognac
- Johnny Walker Red Scotch

COLUMBIA COCKTAILS
\$10 Per Drink
\$13 Per Martini

- Absolut Vodka
- Tanqueray Gin
- Maker's Mark Bourbon
- Flor de Cana Rum
- 1800 Silver Tequila
- Courvisier VSOP Cognac
- Johnny Walker Black Scotch
- Glenlivet 12 yr. Single Malt Scotch

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COMPLIMENT YOUR BAR

WELLNESS

- **Superberry fizz**
Beefeater gin, lemon, Canton ginger liqueur, simple syrup, blueberries
\$9.50 Per Drink
- **Organic agave margarita**
El Jimador Reposado tequila, organic agave nectar, fresh lime juice
\$9.50 Per Drink
- **Red dawn**
Portland 88, limoncello, lemon juice, pomegranate grenadine
\$10 Per Drink

CLASSICS

- **Kimpton house dry martini**
Tanqueray gin, Noilly Pratt dry vermouth
\$13 Per Drink
- **Manhattan**
Bulleit bourbon, Martini & Rossi sweet vermouth, Agnostura bitters, brandied cherries
\$14 Per Drink
- **Old Fashioned**
Maker's Mark, lemon peel, simple syrup, Angostura bitters
\$13 Per Drink
- **Daiquiri**
Flor de Cana, Castor sugar, lime juice
\$11 Per Drink
- **Mojito**
Bacardi, lime juice, simple syrup, mint leaves, soda
\$9.50 Per Drink

KIMPTON CRAFTED

- **On Taylor**
Tanqueray 10 gin, Lustau East India sherry, honey syrup
\$11 Per Drink
- **Cable Car**
Captain Morgan spiced rum, orange Curacao, fresh lemon juice, simple syrup
\$10 Per Drink
- **La Perla**
Sauza hornitos, Manzanilla sherry, Mathilde Pear Liqueur
\$10 Per Drink

“SPIKE IT” STATIONS

LEMONADE STAND

- Fresh lemonade, ice teas, aromatic syrups and flavors, fruits, additional fruit purees and juices
- Bourbon, gin, St. Germain
\$20 Per Person (2 hours)

COLOR MY BUBBLES

- Juices and purees, assorted herbs
- Sparkling wine, liqueurs
\$15 Per Person (2 hours)

COFFEE CART

- fresh brewed coffee and decaf coffee, house made syrups, flavored whipped cream, sprinkles, little cookies
- Bailey's, Frangelico, Irish coffee setup, kahlua
\$15 Per Person (2 hours)

BLOODY MARY BAR

- Tomato juice, clamato, hot sauces, horse radish, worcestershire, pepper, salt, pickled vegetables, spices
- Smirnoff vodka, Beefeater gin
\$18 Per Person (2 hours)

RiverPlace Hotel

Audio Visual

AUDIO VISUAL

PROJECTION

LCD Projector
8' screen with power strip
\$350 Per Day

LCD Support Package
8' screen, power strip, projection table
\$75 Per Day

LCD Projector
\$300 Per Day

6 Foot Screen | 8 Foot Screen
\$70 Per Day

10 Foot Screen
\$130 Per Day

Laptop
\$250 Per Day

DEDICATED INTERNET

DSL
\$100 Per Day

Dedicated 20MB Hard Line
\$600 Per Day

SOUND

Wired Handheld Microphone
\$40 Per Day

Wireless Lavalier
\$125 Per Day

Wireless Handheld Microphone
\$125 Per Day

Podium
With wired microphone
\$55 Per Day

Computer Sound Patch
\$40 Per Day

4-Channel Mixer
\$40 Per Day

8-Channel Mixer
\$150 Per Day

Auxiliary Cord
\$25 Per Day

Mobile Sound Package A
1 speaker with stand, mixer,
1 wireless microphone
\$200 Per Day

Mobile Sound Package B
2 speakers with stands, mixer,
1 Wireless microphone
\$275 Per Day

PRESENTATION SUPPORT EQUIPMENT

Polycom Speaker Phone
\$85 Per Day

Flipchart Package
pad, easel, markers
Standard Flipchart Pad \$40 Per Day
Post-It Flipchart Pad \$60 Per Day

Whiteboard
\$80 Per Day

Wireless Slide Advance
\$20 Per Day

Wireless Mouse
\$30 Per Day

Laser Pointer
\$10 Per Day

Podium
\$20 Per Day

Easels
Standard Easel \$10 Per Day
Flipchart Easel \$20 Per Day

6' x 8' Riser/Staging
\$100 Per Day

Power Strip & Extension Cord
\$10 Per Day

Connection Cables
HDMI | Mac Thunderbolt | RGB Cables
\$40 each Per Day

Menu pricing subject to change. All Audio Visual charges shall be subject to a 15% gratuity and a 7% administrative fee.