



Embassy Suites Portland Downtown
Spring 2015



This menu presented by
Kevin Graham – Executive Chef
Megan Johnson – Sous Chef

ABOUT US

Our team of dedicated hospitality professionals proudly carries on the long standing tradition of excellence that was established at the Multnomah Hotel since its beginning in 1912. These standards are still cultivated today within our Embassy Suites Brand. We take pride in creating customized menus and experiences for our customers, so please ask us for a consultation on how we can make your event truly extraordinary.

Located in the heart of downtown Portland in the Historic Multnomah Hotel, the Embassy Suites Portland Downtown has features replete with elegance and distinction. All of our event space presents unique craftsmanship and appointments such as crystal chandeliers, fireplaces or windows that lend character and shape to the rooms. If you are looking for an alternative venue, the hotel also showcases a classical Wine Cellar. Our spacious and opulent suites also provide luxurious accommodations for guests, creating the perfect confluence of guest amenities and dramatic event space to inspire endearing memories that will last a lifetime.



MEET OUR CHEFS

Chef Kevin Graham grew up close to the restaurant business and he started cooking professionally when he was just fourteen years old for a local Eastern Oregon Hotel. He attended Le Cordon Bleu Academy of Culinary Arts, has worked from Hawaii to Florida, and traveled to France to work for a Michelin Starred Restaurant (La Chaîne d'Or).

Locally, he has worked in highly esteemed establishments such as Bluehour, The Heathman Hotel and 23 Hoyt.

He received the state wide award for sustainable leadership from the Governor of Oregon, and has been the driving force for a more sustainable way of doing business.

Chef Graham is passionate about knowing where his food is sourced, from its carbon foot print, that it was ethically raised and most importantly that it's the freshest and highest quality that can be found.

Sous Chef Megan Johnson grew up in California and moved to Portland to attend Le Cordon Bleu Academy of Culinary Arts. From there she worked at The Ahwahnee Hotel in Yosemite, CA and then was the Sous Chef at Saucebox until she became the Sous Chef here at Embassy Suites. Megan is passionate about providing the most sustainable, freshest seafood on the market.

OUR CULINARY PASSION

The Embassy Suites Portland-Downtown is passionately committed to sustainability. These are values that we have incorporated into all aspects of our catering operations. We believe in doing so, not only to create exquisite cuisine with fresh flavors but also to support the environment and our local community. In addition we have a commitment to use organic, cage free and free range products where possible. We prepare our products à la minute — preserving the integrity and freshness of each dish.

All pork products come from Carlton Farms (Or)

All beef products come from Morasch Farms (Wa)

All of our seafood is purchased in accordance to Monterey Bay Aquarium standards which is nationally known for their sustainable seafood.

Oregon blueberries

Oregon filberts

Our eggs are cage free, hormone free, brown eggs (Or)

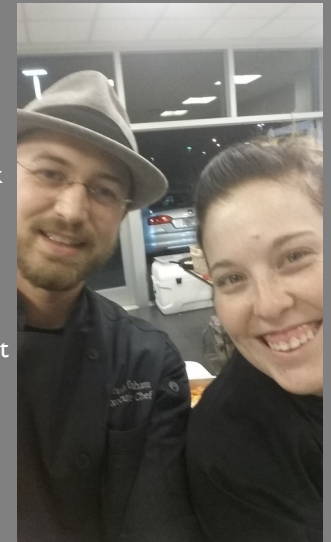
Green onions come from Cerigino Farms (Or)

Parsnips come from Hilltop Farms (Or)

Russet potatoes come from Amstad Produce (Or)

Spring Mix & Spinach come from Siri Farms (Portland)

Dairy Products (Clackamas)





EMBASSY SUITES®

Portland - Downtown



BREAKFAST

Breakfast Buffets

TRADITIONAL CONTINENTAL BREAKFASTS

Fresh Fruit Display Featuring Local and Organic Fruits

Fresh Squeezed Orange, Grapefruit, Apple Juice

Rainforest Alliance Certified Regular and Decaffeinated Coffee, Coffee Accompaniments, Assorted Teas

Assorted Mini Pastries (baked in house daily)

(Includes – Orange Vanilla Cream, Spring Strawberry Crowns,

Blueberry Wraps, Apricot Pastries), Croissants

English Muffins, Lemon Scones, Assorted Muffins

Local Butter and Preserves

Bagels, Assorted Cream Cheeses, Salmon Lox, Capers,

Cucumber, Hard Boiled Brown Organic Eggs, Chives,

Pickled Fennel

DELUXE CONTINENTAL BREAKFAST

Parties of 25 or less (no less than 10) will be charged a labor fee

Fresh Squeezed Orange, Cranberry and Apple Juice

Rainforest Alliance Certified Regular and Decaffeinated Coffee, Coffee Accompaniments, Assorted Teas

Fresh Fruit Display Featuring Local and Organic Fruits

Assorted Mini Pastries (baked in house daily)

(Includes – Orange Vanilla Cream, Spring Strawberry Crowns, Blueberry Wraps, Apricot Pastries)

Vanilla Macerated Strawberry, Local Yogurt Granola Parfaits

Bagels, Assorted Cream Cheeses, Salmon Lox, Capers, Cucumber, Hard Boiled Brown Organic Eggs, Chives

LET'S HASH IT OUT

Parties of 25 or less (no less than 10) will be charged a labor fee

Fresh Squeezed Orange, Cranberry and Apple Juice

Rainforest Alliance Certified Regular and Decaffeinated Coffee, Coffee Accompaniments, Assorted Teas

Fresh Fruit Display Featuring Local and Organic Fruits

Assorted Mini Pastries (baked in house daily)

(Includes – Orange Vanilla Cream, Spring Strawberry Crowns, Blueberry Wraps, Apricot Pastries)

Build Your Own Hash Brown Bowl

Crispy Hash Browns, Cheddar, Bacon, Sausage, Ham, Sour Cream, Green Onions, Salsa, Scramble Eggs, Vegetarian Gravy

Buttermilk Biscuits, Local Butter, Berry Jam, Powdered Sugar

Plated Breakfast Selections

Parties of 25 or less (no less than 10) will be charged a labor fee

All Plated Breakfast Selections include:

Pre-Set Fresh Sliced Assorted Fruit, Fresh Squeezed Orange Juice, Rainforest Alliance Certified Coffee and Assorted Tea by Request.

LEMON POPPY SEED PANCAKES

Lemon Poppy Seed Buttermilk Pancakes, Fresh Berries,

Local Butter, Maple Syrup, Powdered Sugar

MULTNOMAH CLASSIC

Scrambled Eggs with Chives and Boursin, Trio of Potatoes, Chicken Apple Sausage

EGGS NORWEGIAN

English Muffin, Poached Eggs*, Salmon, Spinach,

House Made Hollandaise Sauce*, Trio of Roasted Potatoes



We Proudly Serve Rainforest Alliance Certified Coffee

Spring 2015

Prices do not include the Customary 11% Service Charge and 11% Gratuity. Prices and items subject to change.



EMBASSY SUITES®

Portland - Downtown



Meeting Planner Packages

Meeting Planner Packages are for parties of 25 guests or more

CONTINENTAL BREAKFAST

Fresh Squeezed Orange, Grapefruit, Apple Juice
Rainforest Alliance Certified Coffee, Tea Station

Seasonal Fruit Display Featuring Local and Organic Fruits
Assorted Mini Pastries (baked in house daily)
Includes – Orange Vanilla Cream, Spring Strawberry Crowns,
Blueberry Wraps, Apricot Pastries, Croissants

ALL DAY BEVERAGE SERVICE

Service for three bottled beverages per guest. Additional bottled beverages will be charged on consumption.

Rainforest Alliance Certified Coffee, Assorted Tea, Coffee Accompaniments
Assorted Soda: Coke, Diet Coke, Coke Zero, Sprite
San Pellegrino Sparkling Mineral Water, Bottled Still Water

LUNCH

Embassy Suites Daily Lunch Buffet (Plated Meal available upon request)

MORNING & AFTERNOON BREAKS

Planner's choice of the following breaks.

THE HEALTH BREAK

Variety of Organic Protein Bars, Coconut Chia Seed, Yogurt and Fruit Parfait,
Fresh Whole Fruit, Assorted Flavors Vitamin Water

PORTLAND SUNSHINE

Honey Baked Greek Yogurt with Orange & Marcona Almonds,
Lemon Pound Cake, Blueberry, Whipped Cream,
Strawberry Banana Smoothie.

LOVE, PEACE & BANANA BREAD

Mini Quiche, Banana Bread, Pumpkin Seed Trail Mix

SPRING MEETING FUEL

Individual Mixed Nuts, Peanut M&Ms, Carrots with Ranch,
Celery with Peanut Butter

WEEKEND PICNIC

Cornbread, Strawberry Lemonade Served in a Mason Jar, BBQ Kettle Chips,
Cheese, Crackers

FRENCH CONNECTION

Powder Sugar Beignets, Apple Tarts, Cinnamon Honey Glazed Pecans

BREAK TIME MELTING POT

Warm Five Cheese Fondue, Soft Pretzel, Diced Bread, German Sausages,
Radishes

Package with One Break:

Package with Two Breaks:

Full Package

Full Package

Without Breakfast

Without Breakfast

Without Lunch

Without Lunch

Just Beverages

Just Beverages



EMBASSY SUITES®

Portland - Downtown



BREAKS

Ala Carte Break Items

SWEETS AND TREATS

Assorted Organic Protein Bars (Odwalla, Cliff, Luna)

Nature Valley Granola Bars

House Baked Fresh Fruit Bars

Individual Sized Kettle Chips

Premium Dry Snacks – (Marcona Almonds, Cashews, Macadamia, Pretzels, Mixed Nuts, Dry Snacks)

Assorted Candy Bars

Individual Locally Made Plain and Fruit Yogurt

House Made Assorted Miniature Cookies, Fruit Bars

Whole Fresh Fruit

Fresh Fruit Skewers

Chocolate Dipped Strawberries (minimum of 30)

Rosemary Sea Salt Caramel Corn

Fresh Baked Assorted Pastries

BEVERAGE SELECTIONS

Iced Tea with Fresh Lemons

Fresh Squeezed Orange, Grapefruit, Apple Juice

Seasonal Lemonade Served in Mason Jars

Assorted Odwalla Organic Juices

Rainforest Alliance Certified Coffee, Assorted Stash Teas, Coffee Accompaniments

Bottled Minute Maid Juices, San Pellegrino Limonata and Aranciata, Bottled Water, San Pellegrino Sparkling Mineral Waters

Bottled Soft Drinks: Coke, Diet Coke, Coke Zero, Sprite

Themed Break Packages

All break packages include Rainforest Alliance Certified Regular Coffee,

Decaffeinated Coffee, Coke, Diet Coke, Coke Zero, Sprite and Bottled Water

Themed breaks are for service of no more than 1 hour and have a minimum of 25 people (excluding The Cookie Monster)

THE COOKIE MONSTER

Assorted Miniature Cookies, Fruit Bars, Chef's Daily Specials

PORTLAND HOSPITALITY

Strawberry Granola Tart, Strawberry Salsa, Pita Chips,

Chocolate Strawberry Mousse Verrine, Strawberry Lemonade

(Oregon strawberries when available)

THE HEALTH BREAK

Organic Protein Bars, Granola Bars, Coconut Chia Seed Yogurt

and Fruit Parfait, Fruit Smoothie Shots, Mixed Nuts

SUMMER DREAMS

Coconut Water, Mango Nectar, Pulled Pork Sliders, Watermelon Wedges,

Pineapple Papaya Skewers, Mango Salsa, Chips

BREAK TIME MELTING POT

Warm Five Cheese Fondue, Soft Pretzel Bites, Diced Bread,

German Sausages, Radishes

ROMAN EMPIRE

Roasted Pepper White Bean Dip, Celery, Pita, Feta, Fire Roasted Peppers,

Olives, Goat Cheese, Rustic Baguette, Honey Baked Greek Yogurts,

San Pellegrino Aranciata, San Pellegrino Limonata

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EMBASSY SUITES®

Portland - Downtown



PLATED LUNCH

Starters

Choice of Starter, Entrée and Dessert. Starters and Desserts limited to one choice. Entrées limited to two choices, plus vegetarian, Higher price Entrée applies to all ordered. Coffee service included. Parties of 25 or less (no less than 10) will be charged a labor fee.

SPRING BABY GREENS

Spicy Local Organic Mixed Greens, Butter Lettuce, Fresh Herbs, Fennel, Grilled Asparagus, Lemon Honey Olive Oil Vinaigrette

KALE CAESAR SALAD

Romaine, Kale, Goat Cheese, Flax Seed, Diced Tomato, Caesar Dressing

THE IDAHO SPUD SOUP

Caramelized Onion, Organic Leeks, Idaho Russets, Carlton Farms Bacon, Splash of Local Organic Cream

HEIRLOOM TOMATO WITH FRESH MOZZARELLA

Fresh Local Heirloom Tomatoes and Fresh Mozzarella with Aged Balsamic Vinegar, Basil, Garlic Crostini **(not available until late May)**

SOUP AND SALAD

Kale Caesar & The Idaho Spud Soup

Plated Lunch Entrée Selections

QUINOA & GRILLED VEGETABLE NAPOLEON (VEG)

Quinoa, Grilled Vegetables, Boursin Cheese

PORTABELLA WELLINGTON (VEG)

MARINATED PORTABELLA WITH SAUTÉED SPINACH, ROASTED PEPPERS, BRIE CHEESE WRAPPED IN FLAKY PUFF PASTRY

EGGPLANT PARMESAN (VEG)

Eggplant, Mozzarella, Marinara Sauce, Fried Capers, Green Pea Cream Sauce

PROVENCE RUB CHICKEN BREAST

Napoleon Ratatouille, Frisée Lettuce

GRILLED MUSTARD CHICKEN

Roasted Fingerling Potatoes, Mustard Glaze, Arugula, Radish, Pickled Onion Salad

GNOCCHI AND BUTTERED PRAWNS

Gnocchi with Roasted Cherry Tomatoes, Fennel, Fresh Asparagus, Yellow Squash, Capers, Pacific White Prawns

SPRING LEMON DILL STEELHEAD*

Spring Honey Carrots, Fresh Snap Peas, Pea Tendrils and Fennel Salad

COCONUT HALIBUT*

Jasmine Rice, Cinnamon White Raisin Chutney, Spring Carrots

CARLTON FARMS PORK LOIN*

Balsamic Glazed Pork Loin, Thyme Roasted Tomatoes, Asparagus, Garlic Mashed Potatoes

GRILLED FLAT IRON STEAK*

Herb Polenta, Grilled Asparagus

PAELLA DE MAR

Saffron Rice, Spanish Spices, Clams, Mussels, Crab Claw, Chicken Thigh, Spanish Sausage

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EMBASSY SUITES®

Portland - Downtown



PLATED LUNCH

Lunch Dessert Selections

CARROT CAKE

Fresh Local Carrots, Spice Cake, Cream Cheese Frosting

FRENCH SILK PAVÉ

Chocolate Sponge Cake, Chocolate Butter Cream, Fresh Raspberries

HAZELNUT CHOCOLATE MOUSSE

House Made Mousse, Raspberry Compote, Hazelnut Cookie

CITRUS SILK TART

Chocolate Tart Shell, Whipped Pastry Cream, Grapefruit, Orange, Lime Zest

MANGO PANNA COTTA

Candied Papaya, Date, Passion Fruit, Cookie Crumb

Plated Soup, Salads and Sandwiches

Choice of salad or soup, one entrée and dessert.

Parties of 25 or less (no less than 10) will be charged a labor fee

Soups

THE ROGUE TOMATO

Creamy Tomato Basil Soup, Rogue River Blue Cheese, Local Bacon

THE IDAHO SPUD SOUP

Caramelized Onion, Organic Leeks, Idaho Russets, Carlton Farms Bacon, Splash of Local Organic Cream

SPRING ONION SOUP

Spring Onion, Peas, Yellow Squash, Oyster Mushrooms, Fingerling Potatoes

Sandwiches

SMOKED TURKEY SANDWICH

Applewood Smoked Turkey, Brie Cheese, Watercress, Caramelized Onion, Roasted Tomatoes, Orzo Salad, Pickle

FRENCH DIP SANDWICH

French Bread and House Roast Beef, Truffle Fries, Caramelized Onion Jus

WARM GRILLED CHICKEN SANDWICH

Sliced Tomato, Basil, Mozzarella Cheese, Focaccia, Garlic Herb Fries, Pickle

Salads

COBB SALAD

Romaine Lettuce, Watercress, Belgian Endive, Olive, Cucumber, Blue Cheese, Avocado, Egg, Local Bacon, Chicken

AHI TUNA CONFIT NIÇOISE SALAD

French Green Beans, Hard Boiled Eggs, Niçoise Olives, New Potatoes, Watercress, Endive, Romaine, Red Wine Vinaigrette

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EMBASSY SUITES®

Portland - Downtown



LUNCH BUFFETS

THE NORTHWESTERN DELI BUFFET

Soup of the Moment

Local Organic Fruit Salad

Organic Baby Lettuce Salad, Crisp Vegetables, House Dressings

Sliced Roast Beef, Black Forest Ham, House Smoked Turkey Breast
Tillamook Cheddar, Swiss, Aged Provolone, Pepper Jack Cheeses
Lettuce, Tomato, Sliced Red Onions, Grilled Yellow Onions,
Seed, Rye, Rustic, Sourdough Bread Selections
Pickle Spears Assorted Mustards, Herb and Plain Mayonnaise

House Made Assorted Miniature Cookies, Fresh Fruit Bars
Rainforest Alliance Certified Coffee and Assorted Tea

EMBASSY PRE-MADE SANDWICH BUFFET

Parties of 25 or less (no less than 10) will be charged a labor fee

Soup of the Moment

Fresh Seasonal Fruit Salad

Local Baby Lettuce Salad, Crisp Vegetables, House Dressings
Organic Spinach, Feta Cheese, Grilled Mushrooms, Bacon

Assortment of Pre-Made Sandwiches Include
BLTA— Bacon, Lettuce, Tomato, Avocado
Grilled Chicken. Sliced Tomato, Basil, Mozzarella, Focaccia
Veggie Sandwich with Grilled Onions, Cucumber, Avocado, Smoked Gouda,
Lettuce, Roasted Red Peppers, Herb Mayonnaise

House Made Assorted Miniature Cookies, Fresh Fruit Bars
Rainforest Alliance Certified Coffee and Assorted Tea

CREATE YOUR OWN COBB SALAD

Parties of 25 or less (no less than 10) will be charged a labor fee

Soup of the Moment

Seasonal Fruit Display

Romaine, Belgian Endive, Watercress,
Diced Tomatoes, Minced Bacon, Black Olives,
Egg Wedges, Diced Avocado,
Crumbled Blue Cheese, Diced Chicken
Assorted House Dressings

Italian Pasta Salad

House Made Assorted Miniature Cookies, Fresh Fruit Bars
Rainforest Alliance Certified Coffee and Assorted Tea

MADE IN OREGON

Parties of 25 or less (no less than 10) will be charged a \$75 labor fee

Soup of the Moment

Organic Baby Spinach Salad, Thyme Crimini Mushrooms,
MontChevre Goat Cheese, Carlton Farms Bacon

Butter Lettuce, Kale, Sunflower Seeds, Flax Seeds,
Goat Cheese, Roasted Yellow Local Beets

Linguine Pasta, Oregon Coast Crab Claws, Capers, Green Onion,
White Wine Butter Sauce
Morasch Farms Flat Iron Steak, Garlic & Chive Mashed Potatoes, Date Jus
Herb Roasted Chicken, Bob's Red Mill Polenta

Marionberry Hazelnut Mascarpone Tarts, Éclairs
Rainforest Alliance Certified Coffee and Assorted Tea

Spring 2015

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EMBASSY SUITES®

Portland - Downtown



LUNCH BUFFETS

EVOO

Parties of 25 or less (no less than 15) will be charged a labor fee

Mediterranean Lentil Soup

Spinach Salad

Spinach, Tomato, Olives, Feta, Olive Oil, Balsamic

Classic Hummus

Pita, Grilled Bread, Roasted Red Peppers, Kalamata Olives, Cucumber

Pesto Chicken

Roasted Tomato, Yellow Summer Squash and Chive Risotto

Lemon Dill Pacific Red Snapper

Fluffy Cous Cous, Sautéed Chard

Orecchiette Pasta

Pesto, Artichoke Hearts, Olives, Tomatoes, Octopus, Splash Of Cream

Baklava

San Pellegrino Limonata and Aranciata

Rainforest Alliance Certified Coffee and Assorted Tea

KOREAN MEXICAN FUSION BUFFET

Parties of 25 or less (no less than 15) will be charged a labor fee

BBQ Pork Steamer Buns

Spring Rolls

Sesame Shrimp Cucumber Salad

Korean Napa Cabbage Noodle Salad

Sweet Chili Chicken Quesadilla

Sweet Chili Chicken, Scallion, White Corn Tortillas

Korean Pork Tacos

Korean BBQ Shredded Pork

Korean Sangchu Lettuce for Tacos

Lightly Pickled Julienne Red Onion, Shredded Carrots

Sriracha, Lime Wedges, Cilantro Leaf, White Corn Tortillas

Pineapple Fried Rice

Green Tea Mexican Wedding Cookies and Fortune Cookies

Spring 2015

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EMBASSY SUITES®

Portland - Downtown



PLATED DINNER

Dinner Starters

Choice of Starter, Entrée and Dessert. Starters and Desserts limited to one choice. Entrées limited to two choices, plus vegetarian, Higher price Entrée applies to all ordered. Coffee service included. Parties of 25 or less (no less than 10) will be charged a labor fee.

SPRING BABY GREENS

Spicy Local Organic Mixed Greens, Butter Lettuce, Fresh Herbs, Fennel, Grilled Asparagus, Lemon Honey Olive Oil Vinaigrette

COUNTRY BUTTER LETTUCE

Butter Lettuce, Fried Parsnips, Free Range Egg, Roasted Garlic Buttermilk Dressing

KALE CAESAR SALAD

Romaine, Kale, Goat Cheese, Flax Seed, Diced Tomato, Caesar Dressing

SPRING ONION SOUP

Spring Onion, Peas, Yellow Squash, Oyster Mushrooms, Fingerling Potatoes

VINTNERS SPINACH SALAD

Winey Goat Cheese, Red Grapes, Filberts, Port Wine Fig Dressing

FRESH BAKED BREAD SALAD

Portland French Potato Rosemary Bread, Arugula, Figs, Gruyère Cheese, Chickpeas, Lightly Dressed with Red Wine Vinaigrette and EVOO

BUTTERED CRAB CLAWS*

With Celery Root Puree, Herbed Butter Sauce

Intermezzo

Intermezzo is served as a palate cleanser in between courses and is in addition to our three course minimum

LEMON BASIL SORBET

Served in a Cosmopolitan Glass with a Zingy Ginger Soda Float

Dinner Dessert Selections

MILKY WAY TORTE

Chocolate Torte Layered with Fudge, Caramel

CITRUS SILK TART

Chocolate Tart Shell, Whipped Pastry Cream, Grapefruit, Orange, Lime Zest

MANGO PANNA COTTA

Candied Papaya, Date, Passion Fruit, Cookie Crumb

THE FRENCH TRIO

Miniature Crème Brûlée, Chocolate Covered Éclair, Mocha Espresso Cup

DECONSTRUCTED BLACK FOREST CAKE

Dark Chocolate Cake Pyramid, Whipped Cream, Brandied Cherries, Warm Dark Chocolate Sauce, Chantilly Cream

HAUTE S'MORES À LA MODE

Warm Fallen Chocolate Soufflé, Graham Cookie, Toasted House Made Marshmallow, Locally Made Vanilla Bean Ice Cream

Cheese Course

Cheese Served with Quince, Fig Bread, Local Apples or Pears, Crackers and Marcona Almonds,

EPOISSES DE BOURGOGNE

French, Cows Milk, Washed Rind, Soft Ripened, Pungent. Often the Gold Winner for Best Cheese in the World

COWGIRL CREAMERY MT. TAM

Organic, Cows Milk, Triple Cream, Mild.

CYPRESS GROVE PURPLE HAZE

Goats Milk, Subtle Lavender and Wild Fennel Pollen (served with local honey)

CHEF'S CHOICE

Usually Local, Interesting and Approachable



EMBASSY SUITES®

Portland - Downtown



PLATED DINNER ENTRÉE

Plated Dinner Entrées

Choice of Starter, Entrée and Dessert. Starters and Desserts limited to one choice. Entrées limited to two choices, plus vegetarian, Higher price Entrée applies to all ordered.

Coffee service included. Parties of 25 or less (no less than 10) will be charged a labor fee.

QUINOA & GRILLED VEGETABLE NAPOLEON(VEG)

Quinoa, Grilled Vegetables, Boursin Cheese (Vegan by request)

PORTABELLA WELLINGTON (VEG)

Marinated Portabella with Sautéed Spinach, Roasted Peppers, Brie Cheese
Wrapped in Flaky Puff Pastry (Vegan by request)

CURRIED SPICED CHICKEN

Spring Cous Cous, Roasted Okra

LEMON THYME CHICKEN BREAST

Chive and Roasted Shallot Whipped Potatoes, Grilled Asparagus

PESTO CHICKEN BREAST CAPRESE

Fresh Tomato, Fresh Mozzarella, Pine Nuts, Gnocchi, Summer Squash,
Balsamic Sauce

CARLTON FARMS BONE IN PORK CHOP*

Crispy Shallots, Roasted Pork Belly, Garlic Rosemary Fingerling Potato

PORK LOIN PINWHEEL*

Locally Grown Pork Rolled with Spinach, Smoked Blue Cheese,
Caramelized Onions, Apricots. Served with Cous Cous, Broccolini

GNOCCHI AND BUTTERED PRAWNS

Gnocchi with Roasted Cherry Tomatoes, Fennel, Fresh Asparagus,
Yellow Squash, Capers, Pacific White Prawns

CITRUS MAHI MAHI

Garden Vegetables, Fingerling Potato, Purple Potato Sauce

SPRING LEMON DILL STEELHEAD*

Spring Honey Carrots, Fresh Snap Pea, Pea Tendrils and Fennel Salad

WILD LINE CAUGHT SALMON*

Parsnip Puree, Watercress, Pickled Fennel, Honey Carrots

GRILLED FLAT IRON STEAK*

Rustic Red Mashed Potatoes, Romanesco, Truffle Jus

SMOKE ROASTED RIB EYE* AND PRAWN SKEWER

Loaded Twice Baked Potato, Asparagus, Demi Glace

LAND AND SEA

Grilled Sliced Hanger Steak, Lobster Tail, Scallops,
Parmesan Whipped Potatoes, Bay Shrimp Caper Sauce



EMBASSY SUITES®

Portland - Downtown



DINNER BUFFET

Dinner Buffet Starter

Choice of three starters. Buffet includes dessert and coffee service.

Parties of 25 or less (no less than 10) will be charged a labor fee

PORTLANDIAN SALAD

Roasted Sweet Yellow Local Beets, Organic Pumpkin Seeds, Sunflower Seeds, Local Goat Cheese, Rainbow Swiss Chard, Kale, Butter Lettuce

HEIRLOOM TOMATO SALAD

Fresh Local Heirloom Tomatoes, Fresh Mozzarella, Aged Balsamic Vinegar, Extra Virgin Olive Oil, Basil (not available until late May)

VINTNERS SPINACH SALAD

Winey Goat Cheese, Red Grapes, Hazelnuts, Port Wine Fig Dressing

BREWERS SALAD

Barley, Brussel Sprouts, Corn, Fingerling Potatoes, Hefeweizen Vinaigrette

THE IDAHO SPUD SOUP

Caramelized Onion, Organic Leeks, Idaho Russets, Carlton Farms Bacon, Splash of Local Organic Cream

CLASSIC CAESAR SALAD

Crispy Romaine Lettuce, Parmesan Cheese, Caesar Dressing*, Garlic Croutons

Dessert

Strawberry Crème Puffs, Assorted French Macaroons, Chocolate Sea Salt Pot d'Crème

Dessert services are prepared for two pieces per person.

Ask about upgrading to our enhanced dessert stations

Dinner Buffet Entrée Choices

LEMON THYME CHICKEN BREAST

Lemon Thyme Chicken Breast, Rosemary Roasted Potatoes

BLACK PEPPER AND ROSEMARY CHICKEN BREAST

Brown Butter Brussel Sprouts

PINEAPPLE GRILLED CHICKEN THIGH

Jasmine Rice

SPANISH STYLE ROASTED PORK LOIN*

Garlic Rosemary Potatoes

ASPARAGUS STUFFED PASTA

Marinated White Bean, Roasted Fennel, Zucchini, Peas, Hazelnuts, Pecorino Romano, Plum Tomato Sauce

GNOCCHI

Caramelized Onion, Oyster Mushrooms, Roasted Garlic, Kale, Basil, Pine Nuts, Roasted Tomato Sauce

NORTHWEST CRAB RISOTTO

Yellow Squash, Zucchini, Mushrooms, Bacon and Tomato, Topped with Dungeness Crab & Snow Crab Claws

LIME CILANTRO STEELHEAD

Jasmine Rice, Grilled Pineapple Salsa

GRILLED FLAT IRON STEAK*

Caramelized Shallot Chive Potatoes, Demi Glace

Choice of Two Entrées

Choice of Three Entrées

Choice of Four Entrées

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EMBASSY SUITES®

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HORS D'OEUVRES

Hot Hors d'Oeuvres

Minimum order of 40 Pieces per Hors d'Oeuvres selection

Grilled Chicken, Mushroom, Pepper Skewers

Vegetarian Spring Rolls

Chef's Choice

Twice Baked Potatoes, Caramelized Onion, Bacon

Miniature Cassoulet

Dungeness Crab, Shrimp Cakes, Quince Creole Grain Mustard

Vietnamese Chicken Wings, Pickled Carrots, Lotus Root

Epoisses "Grilled Cheese" on Brioche, Vodka Tomato Shooter

Scallops Wrapped in Bacon with Crispy Capers, Lemon Celery Root

Honey Applewood Pork Belly, Giant White Bean

Individual Rack of Lamb, Minted Lingonberry

Hudson Valley Foie Gras, Pistachio Paint, Brioche, Pomegranate Glaze

Cold Hors d'Oeuvres

Minimum order of 40 Pieces per Hors d'Oeuvres selection

Pear Tomato, Buffalo Mozzarella and Fresh Basil Skewer

Quince, Manchego Cheese, Rosemary, Cracked Pepper Cracker

Chef's Choice

Shrimp Salad Rolls, Peanut Sauce

Vietnamese Lotus Root Salad, Shrimp Cracker

House Made Ganache Spoons with Fresh Raspberry

Snow Crab Claws in Gazpacho Shooter

Asian Marinated Ahi* Tuna, Wonton, Pickled Ginger, Black Tobiko

Green Pea Blini, Smoked Salmon Mousse, Black Tobiko

Deviled Quail Eggs with Sturgeon Caviar on a Frisée Nest

Halibut Ceviche, Lemon Pepper Crackers

Bloody Mary Shrimp Cocktail: Spicy Cocktail Sauce, Poached White Prawns,
Pickled Vegetable and Lemon Served in a Cosmopolitan Glass

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EMBASSY SUITES®

Portland - Downtown



RECEPTION ENHANCEMENTS

Stationed Hors d'Oeuvres

FROM THE GARDEN

Fresh Assorted Vegetables, Blue Cheese, Boursin Dip

FRESH FRUITS

Fresh Assorted Whole and Sliced Organic Fruits

MEDITERRANEAN TAPAS PLATTER

25 person minimum

An assortment of Cured Meats, Grilled Vegetables, Specialty Cheeses, Roasted Peppers, Oven Dried Tomatoes, Olives, Artichokes

HAND CRAFTED CHEESE

Whiskey Cheddar (WA), Beecher's Flagship (WA), Fougereus (FR), Purple Haze Goat Cheese (CA), Gouda (WA), Rogue Hazelnut Smoked Blue (OR) Sliced Rustic Baguette, Crackers, Filbert Quince Mostarda, Fig Bread

BUTCHER BLOCK

25 person minimum

Prosecco Salami, Fennicchio Salami, Pinot Noir Salami Truffled Duck Liver Pâté, Chorizo, Sliced Rustic Baguette, Crackers, Imported Mustards, Pickled Vegetables

PUGET SOUND SEAFOOD DISPLAY*

25 person minimum

Shrimp, Snow Crab Claws, Oysters*, Clams, Scallops*, Cocktail Sauce, Tabasco, Horseradish, Fresh Lemon

Late Night Snacks

Organic Brown Hard Boiled Eggs, Salt and Pepper

Mixed Nuts and Pretzels

Assorted Kettle Chips

The American

Classic Mini Cheeseburger, LTO On The Side, Mini Garlic Herb Fry

Quesadillas with Queso Blanco, Pepper Jack, Cheddar, Cilantro Churros, Mexican Chocolate Sauce

Mini Dessert Verrines

Cookies and Cream - Oreo Crumb, Vanilla Bean Mousse

Lemon Curd, Toasted Meringue

Amaretto Chocolate Mousse, Brandy Cherry, Vanilla Mousse

Whiskey Cinnamon Apple, Toasted Oat Crumb





EMBASSY SUITES®

Portland - Downtown



BEVERAGES

Beverage Selections

A Bartender Fee will be applied for a Beer and Wine Bar (up to a 4 hour time frame)

A Bartender Fee will be applied for a Beer, Wine and Cocktail Bar (up to a 4 hour time frame)

MIXED DRINKS

Call

Windsor Canadian Blended Whiskey
Beam 8 Star Bourbon
Castillo Rum
Gordon's Gin
Grant's Scotch
Sauza Giro Tequila
Gordon's Vodka

Premium

Seagram's 7
Jim Beam Bourbon
New Amsterdam Gin
Myers's Platinum Rum
Cutty Sark Scotch
Jose Cuervo Tequila
Smirnoff Vodka

Top Shelf

Crown Royal Blended Whiskey
Jack Daniels Bourbon
Tanqueray Gin
Bacardi Superior Rum
Johnny Walker Black Scotch
Patron Tequila
Grey Goose Vodka

Oregon Liquor

A selection of liquors distilled in Oregon

All Mixed Drinks are served with a 1 and 1/4 ounce pour
Martini and specialty drinks are subject to an up charge

Wine Selections by the Bottle

Wines are listed from light-bodied to full-bodied

Sparkling Wines

Prosecco, **Mionetto** 187 ml, Italy
Prosecco, **La Marca**, Italy
Sparkling, **Chandon Brut**, Napa

White Wines

Moscato, **Bella Sera**, Italy
Riesling, **Pacific Rim**, Washington
Sauvignon Blanc, **Oyster Bay**, New Zealand
Sauvignon Blanc, **Matetic EQ**, Chile
Viognier, **Illalhe**, Willamette Valley, Oregon
Pinot Gris, **Firesteed**, Oregon
Pinot Gris, **Eola Hills**, Oregon
Pinot Gris, **Stangeland Vineyards**, Oregon
Chardonnay, **Girardet**, Oregon
Chardonnay, **Maryhill Winery, Oregon**
Chardonnay, **Morning Fog**, California

Red Wines

Red Blend, **Sokol Blosser**, Oregon
Red Blend, **Murphy-Goode Home front**, California
Pinot Noir, **Firesteed**, Oregon
Pinot Noir, **Parker Station**, California
Pinot Noir, **Elouan**, Oregon
Pinot Noir, Barrel Select, **Girardet**, Oregon
Merlot, **Red Diamond**, Washington
Merlot, **Columbia Winery**, Washington
Malbec, **Terrazas "Alto"**, Mendoza, Argentina
Tempranillo, **Holloarn "La Chenaie"**, Oregon
Cabernet Sauvignon, **Canoe Ridge Expedition**, WA
Cabernet Sauvignon, **Jade Mountain**, California
Cabernet Franc, **Jackalope Wine Cellars**, Oregon

We are able to accommodate special orders based on availability.



EMBASSY SUITES®

Portland - Downtown



BEVERAGES

Wine and Beer Selections

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A Bartender Fee will be applied for a Beer, Wine and Cocktail Bar (up to a 4 hour time frame)

HOUSE WINE

Copperidge

Cabernet Sauvignon
Chardonnay

PREMIUM HOUSE WINE

Chardonnay, A by Acacia, CA
Pinot Grigio, Esperto, CA
Pinot Noir, Lost Angel, CA
Cabernet, Greystone, CA

Selection varies, specific requests may be available in advance

NORTHWEST HOUSE WINES

Firesteed Pinot Gris
Firesteed Pinot Noir
Chateau St. Michelle (Sparkling-By the bottle only)

BOTTLED BEER

Domestic Beer

Budweiser	Bud Light
Coors Light	Miller Light
Michelob Ultra	Blue Moon
Samuel Adams	O'Douls Non Alcoholic

Microbrew and Imports

Pelican Brewery IPA (OR)	Scuttlebutt Amber (WA)
Widmer Hefeweizen (OR)	One Square Mile Cider (OR)
Ninkasi Seasonal (OR)	Hop Valley Seasonal (OR)
Deschutes Mirror Pond Pale Ale (OR)	
Heineken	
Corona	

Selection varies, specific requests must be made in advance

Keg Beer and Other Beverages

KEG BEER

Domestic Kegs

Coors Light, Budweiser, Bud Light, Miller Light, Samuel Adams*
Full Keg
Pony Keg

Microbrew Kegs

A Wide selection of kegs are available.
Please ask your Event Manager for Details.
Full Keg
Pony Keg

NON-ALCOHOLIC BEVERAGES

Minute Maid Bottled Juices

Cranberry, Orange, Ruby Red Grapefruit

Bottled Soda

Coke, Diet Coke, Coke Zero and Sprite

Mineral Waters

Bottled Water, San Pellegrino Sparkling Mineral Water

Fruit Punch

Embassy Signature Coffee Service

Freshly Ground Regular Coffee, Decaffeinated Coffee,
Assorted Stash Herbal Teas, Chocolate Shavings,
Cinnamon Sticks and Whipped Cream



EMBASSY SUITES®

Portland - Downtown



MENU SELECTION

It is with great pleasure that the Embassy Suites Hotel Portland-Downtown presents our Seasonal menu suggestions. We hope that you will find them helpful in planning your upcoming function. As always, we stand ready to prepare custom menus if you so desire. To assure the availability of menu items, your selections should be submitted to the Catering Office four weeks prior to your scheduled event.

FOOD AND BEVERAGES

The hotel must supply all food and beverage service. Prior arrangements must be made for any exceptions to outside food and beverages being brought in and a fee will be assessed. Split entrées will be charged at the higher entrée price. Parties of 25 or less will be charged a labor fee. Please talk to one of our sales managers for more information.

“ * “ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

AUDIO VISUAL

For your convenience, we have an in-house audio-visual department equipped to supply all your audio-visual needs using state-of-the-art equipment.. Should you choose to make these arrangements yourself, please supply us with a list of your vendors so that we may assist them in servicing your needs.

GRATUITY AND SERVICE CHARGE

The combined gratuity and service charge that is in effect on the day of your Event will be added to your account. Currently, the combined charge is equal to 22% of the food and beverage, plus any applicable state and/or local taxes. A portion of this combined charge (currently 11%) is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The remainder of the combined charge (currently 11%) is a service charge that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of your Event. We will endeavor to notify you in advance of your Event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of your Event.

All audio-visual charges are subject to a 22% service charge that is not a gratuity and is the property of the Hotel and Audio Visual Provider to cover discretionary and administrative costs of your event.

ENTERTAINMENT AND DECOR

The ambiance of your function can be enhanced with flowers, music and specialty linens. All deliveries must be coordinated through the catering office. The hotel will not permit the affixing of anything to the walls, floors, windows or ceilings throughout the property.

GUARANTEES

In arranging private functions, the guaranteed attendance must be specified and communicated to the hotel by 12:00 noon, seventy-two (72) business hours prior to the function date. Guarantees for functions held on Sunday, Monday and Tuesday are due by 12:00 noon the preceding Thursday. This number will be considered a guarantee and is not subject to reduction; charges will be made accordingly. The hotel cannot be responsible for service to more than 3% over and above the guarantee, up to 50 guests maximum. If a guarantee is not given to the hotel on the date it is due, the expected number on the contract will automatically become the guarantee.

FUNCTION ROOMS

Function rooms are assigned by the hotel according to the guaranteed number of people anticipated. The hotel reserves the right to make room changes if another room is more suitable for the group's attendance. Room rental fees are applicable if a group drops below the estimated attendance at the time of booking. Additional labor fees and/or room rental will apply for meetings, wedding ceremonies, and events with special set-up requirements. The Embassy Suites Hotel Portland Downtown does not accept any responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or following our patrons' event.

DAMAGE

As a patron, you are responsible for any damages done to the premises or any other part of the hotel during the period of time your invitees, employees, independent contractors or other agents are under your control, or the control of any independent contractor hired by you. The hotel may require a certificate of insurance from any sub-contractor(s) or agent(s) you engage providing adequate financial responsibility in the event of loss or damage to the hotel property. As such, the hotel shall be named as additional insured on any certificate of insurance.

METHODS AND CONDITIONS OF PAYMENT

A non-refundable deposit is required for all functions, with the balance payable no later than 14 days prior when paid via check. Credit cards must be provided and authorized no later than 14 days prior and will be charged following the event. Payment shall be made in advance of all corporate functions unless credit has been established to the satisfaction of the hotel, in which case a deposit will be paid at the time of signing the agreement. If direct billing has been established with the hotel's accounting department, the balance of the account is due and payable upon receipt of invoice by check, money order or wire transfer.

SIGNS AND DISPLAYS

The hotel reserves the right to approve all signage. All signs must be professionally printed. Signs are not allowed on the guest room levels, elevators, or building exterior. All signs must be free-standing or placed on an easel. The hotel will assist in placing all signs and banners. Depending upon the labor and equipment needed for an event, a charge for the services.