



Weddings 2011

Congratulations on your upcoming Wedding!

Our goal is to make your reception one that family and friends will long remember...

Our All Inclusive Package Prices Include:

Delicious & Freshly Prepared Food

Made From Scratch in Our Kitchen... Beautifully Displayed Buffet Service*!

Organic & Vegan Available On Request

*(Additional Styles of Service Available, including Sit-Down Receptions & Barbecues,
Please Call For Ideas and a Customized Proposal)

Professional Event Planner and Service Staff

Set-Up, Service & Clean-Up for a Four Hour Reception

White, Black or Ivory Linens*

Accent Linens to Compliment Your Colors Included

For Buffet, Seating, Cake, Gift, Coffee, DJ & Guest Book Tables

*(Bistro, Photo & Favor Table Linens Available For Additional Charge)

Glass Ware and Linen Rolled Flatware

For Buffet, Cake and Coffee & Punch Service

Coffee and Punch Service

Cake Cutting Service

(Client Provided Cake)

One Site Visit & Consultation with Your Event Planner & A Wedding

Day Gift Basket filled with Fruits, Sweets & Champagne

Package Pricing Minimum of 75 Adults & Locations in the Portland Area

Weddings 2011

Custom design a menu that is perfect for your wedding.
Select from 2011 wedding package menus or upgrade with our premium selections

Hors d'oeuvres & Buffet Reception Packages

Cocktail Hors d'oeuvres

4 Hors d'oeuvres
&
2 Platters

\$24.95 Per Guest

**Not recommended for the dinner hour*

***2011 Wedding Buffet Special**
2nd Entree
Included at no Extra Charge!

Wedding Buffet

Hors d'oeuvres
1 Hors d'oeuvre
1 Platter

Buffet
*2 Entrées
3 Salads or Sides
Gourmet Bread Selection

***\$27.95 Per Guest**

****2011 Grand Buffet Special**

Grand Buffet

Hors d'oeuvres
**2 Hors d'oeuvres
2 Platters

Buffet
2 Entrées
3 Salads or Sides
Gourmet Bread Selection

****\$35.50 Per Guest**

**18% Service Charge Is Added To Package Pricing Including All Food, Bar, Dessert
Rentals, Corkage, Additional Labor & Premium Services**

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Hors d'oeuvres

Cocktail Meatballs Select One: BBQ or Marinara Sauce
Asian Shrimp Balls Shrimp, Water Chestnuts & Chives, Apricot Dipping Sauce
Pastry Wrapped Baked Brie with Caramelized Apples & Spiced Walnuts, Sliced Baguette
Beef Empanadas Filled with Spicy Beans, Chili Peppers & Shredded Beef, Sour Cream Chili Dip
Baby Red Potatoes with Ricotta & Bacon Baked with a Savory Blend of Ricotta, Bacon & Chives
Cilantro Pesto & Chicken Empanadas with Mexican Cojita Cheese in Delicate Pastry Dough, Fresh Salsa
Petit Pizzas Choice of: Caramelized Onions, Roasted Pepper, Sausage & Walnuts or Wild Mushrooms, Feta & Spinach
Petit Chicken Wellington Boneless Herb Grilled Chicken & Wild Mushroom Ragout with Fresh Thyme, Baked in Puff Pastry
Marsala Figs Wrapped in Bacon Dried Mission Figs, Steeped in Marsala, Wrapped with Bacon & Baked with a Balsamic Glaze
Lebanese Ground Lamb Kebobs Seasoned with Cinnamon, Coriander, Mint & Garlic & Grilled, Served with Tzatziki
Polenta, Pesto & Mozzarella Crispy Polenta Cups with Pesto, Mozzarella & Roasted Cherry Tomato
Five Spice Chicken Wings Marinated in a Teriyaki, Ginger, Hoisin, Citrus & Chinese Five Spice
Petit Quiche Tender, Flaky Crust with your Choice of: Vegetarian or Classic Quiche Lorraine
Spinach, Blue Cheese & Bacon Puffs Puff Pastries with Spinach, Bacon & Blue Cheese
Asian Satay Choice of Indonesian Chicken or Korean Beef, Spicy Peanut Dipping Sauce
Sausage & Gruyere Mushrooms with Spinach, Roasted Red Pepper & Marsala
Blue Cheese Mushrooms with Sautéed Onion, Roasted Garlic & Fresh Thyme
Bay Shrimp Mushrooms A Delicate Blend with Parmesan, Herbs & Spices

Sun-Dried Tomato and Artichoke Pesto Torta with Roasted Garlic, Chevre & Cream Cheese, Rosemary Croccantini
Devine Deviled Eggs Garnishes Include Bay Shrimp, Black Olives & Capers
Smoked Trout on Sesame Wonton Crisps with Wasabi Cream Cheese & Pickled Red Onion
Cucumber Cups With Thai Beef Salad Grilled Tenderloin Marinated in Cilantro, Red Onion, Chilies & Lime
Hummus, Veggies & Pita Chips Served with Carrot, Red Pepper & Pita Chips (*Available with Baba Ghanoush*)
Cannellini Bean & Roasted Red Pepper Dip Extra Virgin Olive Oil, Fresh Basil & Sage, Served with Garlic Crostini
Beef Tenderloin & Dijon Crostini Grilled Medium Rare Tenderloin, Organic Greens, French Dijon & Red Onion Confit
Spinach & Artichoke Dip Spinach, Water Chestnuts, Artichoke Hearts & Peppers. Served with Sliced Artisan Baguette
Confetti Chicken Skewers Garlic, Lemon & Mint Marinated, Skewered & Fried in Phyllo "Confetti", Red Pepper Sauce
Sherried Figs with Chevre & Spiced Walnuts Dried Figs Steeped in Sherry, Goat Cheese, Fresh Thyme & Spiced Walnuts
Thai Spring Rolls with Bean Thread Noodles, Cilantro, Carrot, Jicama & Shiitake Mushrooms, Thai Sweet Lime & Chili Sauce
Mango, Ginger & Jicama Salad Rolls with Sprouts, Lettuce, Mint, Cilantro & Peanut Sauce. Thai Sweet Lime & Chili Sauce
Applewood Smoked Salmon Terrine Smoked Salmon, Cream Cheese, Lemon & Pepper, Served with Gourmet Crackers
Chicken & Roasted Red Pepper Roulades Breasts Layered With Chevre, Basil, Fresh Spinach & Roasted Red Peppers
Grilled Bruschetta ~ Select One: Tomato & Balsamic Vinegar ~ Eggplant Tapenade ~ Pesto Ricotta & Cherry Tomato
Wild Mushroom Strudel with Apricots, Hazelnuts, Gorgonzola, Marsala & Fresh Thyme, Baked in a Puff Pastry Braid
Basil & Olive Oil Mozzarella Skewers Marinated Fresh Mozzarella Skewered with Basil Leaves & Cherry Tomatoes
Greek "Salad" Skewers Oregano & Lemon Marinated Feta, Skewered with Tomato, Red Onion & Kalamata Olives
Curried Onion Tartlets Pastry Shells Filled with Caramelized Onion, Curry, Brown Sugar, Cilantro & Plum Relish
Vegetarian Stromboli Pizza Dough Filled with Roasted Vegetables & Assorted Cheeses, Baked & Sliced
Pepperoni Stromboli Pizza Dough Filled with Sliced Pepperoni, Provolone and Pepperoncini

Chef's Canapé Trio ~ Select Three:

In-House Applewood Smoked Salmon Spread on Garlic Crostini ~ Chevre & Olive Tapenade on Crostini
Smoked Chicken Mousse with Brandy & Fresh Thyme ~ Phyllo Cups with Gruyere, Tomato, Mushroom & Thyme
Toasted Brioche with Caramelized Pear, Spiced Walnut & Blue Cheese ~ Cucumber with Blue Cheese Mousse, Bacon & Chive

Platters

Fresh Cut Fruit Display Assorted Melons, Pineapple, Grapes & Seasonal Berries, Fruit Yogurt Dip
Fresh & Tropical Fruit Display Pineapple, Kiwi, Mango, Papaya, Cantaloupe & Star Fruit, Ginger Coconut Dip
Asian Vegetable Display Grilled Eggplant, Green Beans, Jicama, Baby Corn and Soy Beans. Served with Sesame Peanut Dip
Domestic Cheese Selection of Cheddar, Gouda, Fontina, Provolone, Dill Havarti & Swiss, Gourmet Crackers
Northwest Vegetable Crudite Display of Marinated and Fresh Vegetable, Served with Tarragon Dip
Southwest Vegetable Display Filled with Fresh Vegetables, Served with Sour Cream Chili Dip

Add an Additional Hors d'oeuvre to Your package for \$4.50 per guest

Additional .50 for Tray Passed Service, Per Item, Per Guest

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Entrees

- Chicken Marsala** Chicken Breasts & Mushrooms Glazed with a Rich Marsala Cream Sauce
Raspberry Chicken Breast Finished with a Delicate Raspberry Cream Sauce & Fresh Raspberries
Thai Coconut Chicken Breast with Fresh Basil, Eggplant, Bamboo Shoots, Peppers & Coconut Milk
Lemongrass Chicken Breasts Grilled with Lemongrass, Sweet Onions, Bok Choy, Cilantro & Carrots
Chicken Breasts With Peaches & Cranberries Grilled Breasts in a Brandy & White Balsamic Reduction
Mustard Chicken Breast Boneless Chicken finished with a Delicate Dijon, White Wine & Cider Cream Sauce
Chicken Souvlaki Tender Lemon, Oregano, Mint & Garlic Marinated Chicken Skewers, Traditional Tzatziki Sauce
Teriyaki Grilled Chicken Breast Marinated & Grilled In Ginger, Garlic, Citrus, Chinese Five Spice, Sherry & Sesame
Dijon Schnitzel Chicken Breast Rubbed with Dijon, Breaded, Grilled & Glazed with a Lemon and Caper Butter Sauce
Pomegranate Chicken Breast Panko Breaded with Roasted Onions, Candied Walnuts and a Spicy Pomegranate Glaze
Chicken Breast Parmesan Boneless Breasts Breaded & Baked with Marinara Sauce, Mozzarella, Provolone & Parmesan
Mango Chicken Breast Marinated in Apricot Chutney & White Wine, Served with a Mango, Strawberry & Red Pepper Salsa
Mediterranean Chicken Grilled Lemon, Garlic & Oregano Marinated Breasts with Mushrooms, Artichoke, Tomato & Rosemary
Char Broiled Asian Chicken Thighs Marinated in Sesame, Sherry, Garlic, Oyster & Soy Sauce, Jalapeno & Five Spice Powder
- Beer Braised Pot Roast** Seared Brisket, Braised in Stock, Porter, Onions & Thyme, Served with a Batonette of Carrots & Celery
Broiled Chimichurri Sirloin Tri-Tip Olive Oil, Wine Vinegar, Parsley, Cilantro, Lemon & Garlic Marinade, Grilled Medium Rare
Teriyaki Sliced Sirloin Tri-Tip Marinated in Soy Sauce, Lemongrass, Garlic, Ginger & Cilantro, Char Broiled Medium Rare
Grilled Latin Tri-Tip Lime, Cilantro & Tequila Marinade, Choice of a Cherry Tomato Relish or Tomato & Avocado Salsa
London Broil Lean Sirloin Tri-Tip Marinated in Red Wine, Worcestershire & Herbs, Mushroom Demi-Glace
Brisket of Beef Choice of: Slowed Cooked BBQ or Oregon Apple & Dijon Glazed
- Rosemary & Dijon Roasted Pork Loin** Boneless Pork Loin, Brandy Demi-Glace
Stuffed Pork Loin Choose One: Italian Sausage & Rosemary or Fruit and Herbed Bread Stuffing, Marsala Demi-Glace
Honey & Balsamic Roast Lamb Boneless Leg of Lamb, Seared with Olive Oil, Roasted & Basted in Honey, Balsamic & Mint
Greek Moussaka Seasoned Ground Lamb (or Beef), Onions, Tomatoes & Eggplant with a Parmesan & Nutmeg Béchamel Crust
- Penne Bolognese** A Meat Lovers Bolognese, with Italian Sausage & Meatballs, Parmesan on the Side
Italian Sausage, Spinach or Roasted Vegetable Lasagna Served with Marinara or Meat Sauce, Parmesan on the Side
Linguine with Clams & Oregon Bay Shrimp Olive Oil, Chardonnay, Garlic, Tomato & Italian Parsley, Parmesan on the Side
Grilled Chicken Alfredo Penne Pasta, Mushrooms & Roasted Peppers in Garlic Cream Sauce, Parmesan on the Side
- Pan Seared Salmon with Braised Fennel** Shaved Cucumber & Pinot Gris Mustard Sauce
Cod with a Roasted Yellow Pepper, Pumpkin & Rum Sauce Pan Seared, with Basil & Pumpkin Seeds
Orange & Ginger Seared Salmon Citrus & Ginger Marinated Salmon, Seared & Finished with Ginger Teriyaki Glazed Peppers
Cod Florence Seared & Finished with Olive Oil, Shallots, Garlic, Pinot Gris, Fresh Tomatoes, Capers & Italian Parsley

Vegetarian Entrees

- Spaghetti Squash & Ricotta Cabbage Rolls** Mango, Pineapple & Pecan Glaze
Spanikopita Layers of Phyllo Filled with Spinach, Feta Cheese, Parsley & Greek Herbs
Linguine and Tomato with Pesto Alfredo Sauce Fresh Tomato & Pine Nuts, Parmesan on the Side
Couscous Stuffed Red Peppers with Eggplant, Feta and Tomato, Roasted Red Pepper Cream Sauce
Yakisoba Noodles with Cabbage, Green Onion, Mushrooms and Carrot in a Savory Sesame, Garlic, Soy & Honey Sauce
Macaroni & Cheese Baked with a Blend of Cheddar, Fontina, Gruyere & Smoked Gouda, Herb & Parmesan Crumbs
Toni's Greek Linguine with Olive Oil, Garlic, Onion, Chardonnay, Oregano, Tomatoes, Olives, Artichokes, Mushrooms & Feta
Vegetable Kabobs Bell Peppers, Zucchini, Sweet Onions & Eggplant Brushed with Greek Style Vinaigrette or Teriyaki Glaze
Eggplant Napoleon Layers of Eggplant, Potato, Tomato, Bell Pepper & Marinara, Topped with Artichoke Hearts & Cheese
Springtime Pasta Linguine in a Lemon Cream Sauce, with Asparagus & Seasonal Vegetables, Parmesan on the Side
Vegan Eggplant Involtini with Spinach, Fennel & Sun Dried Tomato, Spicy Tomato Sauce & Herbed Bread Crumbs

Add an Additional Entree to Your package for \$7.50 per guest

Freshly Baked Bread Selection

Herbed Focaccia, Sunflower Sourdough Rolls & Sliced "Bread & Ink" Baguette, Sweet Cream Butter

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Salads and Side Dishes

Salads

Caesar Salad Tossed with our Garlic & Lemon Caesar Dressing, Hand Cut Croutons & Parmesan
Pacific Rim Greens with Jicama, Bean Sprouts, Mandarin Orange & Sesame, Sesame Peanut Dressing
Spinach Salad Chopped Egg, Peppers & Sliced Mushrooms, Raspberry Vinaigrette and Ranch Dressing
Greens with Pears, Feta, Candied Walnuts & Dried Cranberries Raspberry Vinaigrette & Ranch Dressing
Tossed Greek Salad Greens, Tomato, Cucumber, Pepperoncini, Red Onion, Kalamatas & Feta, Oregano Vinaigrette
Gourmet Green Salad with Mushrooms, Red & Yellow Peppers & Grape Tomato, Ranch Dressing & Apple Cider Vinaigrette
Gorgonzola & Walnut Chopped Salad with Romaine, Figs, Red Onion & Red Peppers, White Balsamic & Gorgonzola Dressing

Cucumber & Jicama Salad Tossed with Light Sweet Rice Wine Vinaigrette
Fresh Fruit Salad Seasonal Selection of Melons, Pineapple, Berries & Grapes
Broccoli, Grape & Bacon Salad with Sunflower Seeds & Green Onion in a Creamy Dressing
Brazilian Orange, Avocado & Tomato Salad Fresh Orange, Avocado, Tomato, Pineapple & Cilantro
Greek Vegetable Salad Roma Tomato, Cucumber, Red Onion, Kalamatas & Feta with Oregano Vinaigrette
Tropical Fruit Salad Selection May Include Pineapple, Mango, Papaya, Kiwi, Melons, Berries & Grapes, Toasted Coconut

Macaroni Salad with Sweet Relish, Celery & Cheddar Cheese
Orzo Pasta Salad with Feta, Red Onion, Fresh Spinach and Balsamic Vinaigrette
Red Potato Salad with Celery, Red Onion & Sweet Relish in a Creamy Mustard Dressing
Italian Pasta Salad Penne Pasta, Red Pepper, & Pine Nuts in a Creamy Basil Pesto Dressing
Greek Tortellini Salad Cheese Tortellini, Baby Spinach & Feta in Lemon & Oregano Vinaigrette
Moroccan Couscous with Currants, Apricots, Honey, Almonds, Green Onion & Delicate Spices
Oriental Noodle Salad Chinese Noodles, Green Onion, Bok Choy, Cilantro & Carrot in a Sesame Soy Dressing
Gorgonzola Pepper & Pasta Salad Penne Pasta, Gorgonzola, & Bell Pepper in Walnut Oil & Champagne Vinaigrette
Yukon Gold Potato, Tarragon & Horseradish Salad with Green Onion in a Horseradish & Whole-Grain Mustard Vinaigrette

Side Dishes

Saffron Rice Perfectly Cooked with a Hint of Saffron
Lemon Rice Pilaf Long Grain Pilaf with Lemon & Thyme
Jasmine Rice Fragrant Rice Enhanced with Lemon & Ginger
Harvest Pilaf Long Grain & Wild Rice Pilaf with Seasonal Dried Fruits & Herbs
Cavatappi Pasta Sauté Olive Oil, Garlic, White Wine, Parmesan, Lemon & Parsley
Penne Pasta Served with our Spicy Marinara, Parmesan on the Side

Oven Roasted Red Potatoes with Olive Oil, Herbs & Whole Garlic
Garlic Mashed Potatoes Steamed & Whipped with Cream, Butter & Roasted Garlic.
Au Gratin Potatoes Russet Potatoes Layered with Gruyere, Blue & Mozzarella Cheeses and Cream
Parmesan Roasted Potatoes with Extra Virgin Olive Oil, Parmesan, Kosher Salt & Italian Parsley

Baby Carrots Glazed with Orange and Brown Sugar
Spinach Sauté Fresh Spinach Sautéed in Olive Oil & Garlic
Grilled Asparagus Extra Virgin Olive Oil, Balsamic & Fresh Herbs
Grilled Vegetables Seasonal Selection of Vegetables, Grilled with Olive Oil and Herbs
Fresh Sautéed Seasonal Vegetables Chef's Choice, Finished with Fresh Seasonal Herbs
Asian Stir-Fry Vegetables with Peppers, Carrot, Bok Choy, Red Onion & Snow Peas in a Delicate Teriyaki Glaze
Ratatouille Olive Oil & Garlic Roasted Tomato, Peppers, Zucchini, Eggplant & Onion, Seasoned with Fresh Basil
Green Beans Almondine Sautéed with Red Onion, Garlic & Slivered Almonds

Add an Additional Salad or Side to Your package for \$3.00 per guest

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Menu Upgrades

Upgrade your package by adding or substituting several items from our premium selections

Premium Hors d'oeuvres & Platters

Grilled Shrimp & Petits Pois Crostini Garnished with Mint Chiffonade

Hot Artichoke, Spinach & Oregon Dungeness Crab Dip Served with Sliced Baguette

Beef & Pepper Negamaki Citrus Marinated Beef Tenderloin Wrapped Around Red Pepper, Green Onion & Grilled

Imported Cheese Marble Cambazola, Huntsman, Chevre, Humboldt Fog, St Andre, Brie, Baguette & Rosemary Croccantini
Cocktail Sandwiches Cure 81 Ham, Swiss, Grilled Pineapple & Cranberry ~ Turkey, Provolone, Roasted Tomato & Basil Mayo
Roast Beef, Cheddar, Caramelized Onion & Horseradish Cream

Grand Aioli Display Green Beans, Marinated Beets, Asparagus, Grape Tomatoes, Artichoke Hearts, Yukon Gold's
Fennel & Peppers, with Roasted Garlic Aioli & Hard Boiled Eggs

Add to a Package for \$6.00 per Guest (Or Substitute for One Standard Hors d' and Add \$1.50 per Guest)

Ginger Prawns Stir-Fried with Peppers in Ginger, Garlic, Sesame Oil & Teriyaki Sauce

Grilled Chicken & Shiitake Yakitori with Green Onion, Marinated in Sake, Soy Sauce & Mirin

Cocktail Prawns Poached & Seasoned with Olive Oil, Fresh Tarragon, Pepper & Lemon Juice, Cocktail Sauce

Scampi Prawns with Prosciutto Jumbo Prawns Sautéed in Olive Oil, Garlic & Chardonnay, Wrapped with Imported Prosciutto

Applewood Smoked Salmon Display Served with Lemon Cream Cheese, Remoulade Sauce and Sliced Baguette

Greek Mezza Platter Our House-Made Baba Ghanoush, Dried Apricots, Pistachios, Falafel, Stuffed Grape Leaves
Roasted Peppers & Greek Olives, Served with Pita Crisps & Tzatziki

Phyllo Tartlets With Dungeness Crab, Ginger & Lime Garnished with Sesame Seeds & Cilantro

Petit Oregon Dungeness Crab Cakes Drizzled with Roasted Red Pepper Sauce & Cilantro

Add to a Package for \$7.00 per Guest (Or Substitute for One Standard Hors d' and Add \$2.50 per Guest)

Premium Entrees

Chili Powder Seared Halibut with Grape Tomatoes in a Saffron Cream Sauce

Prosciutto Wrapped Salmon Imported Prosciutto Di Parma & Fresh Basil, Lemon Beurre

Mozzarella & Prosciutto Stuffed Chicken Breasts Prosciutto, Fresh Mozzarella & Sage. Pan Seared, Marsala Demi Glace

Coq Au Vin Pan-Seared Chicken Breast Supreme in Toasted Garlic, Mushrooms, Pearl Onions, Fresh Herbs & White Wine

Grilled Pork Chops with Peach Salsa Thick Cut Chops, Apple Cider & Bourbon Brined with Peach, Tomato & Mint Salsa

Scampi Prawns & Mushrooms Prawns & Wild Mushrooms Sautéed in Olive Oil, Garlic, Chardonnay & Lemon Juice

Add to a Package for \$12.50 per Guest (Substitute for One Entree and Add \$5.00 per Guest)

Premium Carved Entrees

Choose One:

Slow-Roasted Garlic & Herb Crusted Prime Rib or Steamship Baron of Beef

Served with Au Jus & Creamed Horseradish

(Professional Carving Attendant \$125, Dollar Rolls Included when added to an Hors d'oeuvre Package)

Add to a Package for \$12.50 Per Guest (Or Substitute for One Standard Entrée and Add \$5.00 per Guest)

Pasta Station

Choose One Pasta:

Linguine, Penne or Cheese Tortellini

Choose Two Sauces:

Marinara, Basil Pesto Alfredo, Roasted Garlic & Cream, Garlic Olive Oil & Pinot Gris with Fresh Tomato

Choose Two Toppings:

Herb Roasted Chicken, Grilled Italian Sausage, Italian Meatballs, Sautéed Mushrooms & Roasted Peppers

Add to a Package for \$13.50 Per Guest

(Substitute for an Entrée & Two Sides or Substitute for One Standard Entrée and Add \$5.00 per Guest)

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Bar Packages & Pricing

We've made this a simple decision for you by offering a per guest price for a hosted selection of house beers and wines. Service includes bar set up, professional bartenders (OLCC Licensed), glassware, beverage napkins and ice
(Package Pricing based on a Four Hour Reception, add \$4.00 per adult guest for each additional hour)
(Alcohol must be served by our OLCC Licensed Bartenders, Packages do not include wine bottles at seating tables)

Beer & Wine Package

\$13.95 Per Guest

House Beer Selection*: Domestic (Choose 1)

Bud Light or Henry Weinhard's Private Reserve

Northwest Microbrew & Imports (Choose 2)

Widmer Hefeweizen, Full Sail Amber, Black Butte Porter
Bridgeport IPA, Pyramid Apricot Ale, Stella Artois & Corona

~Keg beer available, with a selection of one domestic and one microbrew (Minimum 125 Guests)

Northwest House Wine Selection (Choose 3)*:

Pinot Gris, Riesling, Chardonnay

Pinot Noir, Syrah & Cabernet

All of our house selections are excellent wines, tasted by our staff and are highly rated by The Wine Spectator or Enthusiast

***Special requests from our house selections will incur additional charges and may not be available in the Beer & Wine Package.**

Premium Beverage Package

\$14.95 per Guest Includes Beer, Wine, Assorted Sodas & San Pellegrino

Ultimate Beverage Package

\$17.50 per Guest Includes Beer, Wine, Champagne Toast & Assorted Sodas & San Pellegrino

Champagne Toast

\$3.50 per Guest Imported Italian Prosecco Brut or Spanish Cava

Italian Soda Bar

\$4.00 per Guest Traditional Italian Sodas with Raspberry, Cherry and Orange Torani Syrup, Club Soda and Half & Half

Corkage Fee

For client provided alcohol, we charge \$4.00 Per Guest for the necessary set-up, bar supplies, ice and plastic cups (bartenders, glassware and bar table linens billed separately)

On Consumption Bar Pricing

Includes glassware, Billed on Consumption (except keg beer) **

Athena Bottled Water

\$1.25

Sodas & San Pellegrino

\$1.75

Domestic and Microbrew Bottled Beers

\$3.00 / \$4.00

Kegs – Domestic/Microbrew**

Pony: \$150/\$200 Full: \$250/\$350

Northwest House Wines

\$6.00 per Glass

Call Liquor Service

\$5.50 in compostable cups, \$6.00 in glassware

Premium Liquor Service

\$6.50 in compostable cups, \$7.00 in glassware

Specialty Cocktails

Starting at \$7.50 per drink, ask your Event Planner for a list

Bartenders Billed at \$25.00 per Hour All bars sold on consumption or corkage will include separate billing for the bartenders plus an 18% Service Charge. Catering At Its Best does not offer Cash Bars (No Host) on Wedding Receptions

Miscellaneous Services & Pricing

Child Pricing Policy

Children 4 and under ~ No Charge, Ages 5 through 11 ~ Half Price (No Additional Discounts Apply)

Premium Services Available

~ **Table Water Service** \$1.00 Per Guest (Includes Glassware & Carafes) ~ **Preset Flatware & Napkins** \$1.50 Per Guest
~ **Family Style Service Available** Additional Charge of \$2.50 per guest & Separate Billing for Extra On-Site Staff

Equipment Rentals

Additional equipment such as specialty linens, tents, seating tables and chairs, buffet tables and dance floors are available for rental. Prices will be added to your proposal based on the requirements of your wedding and available equipment at your site or venue. Our Wedding Planner can help you determine your rental needs.

Contract

A signed contract of terms & conditions (in addition to your \$250.00 deposit) is required to secure the services of Catering At Its Best. The contract will state and verify the agreed payment terms and conditions of your reception. The signed contract will identify the Wedding Package, including price and minimum guest guarantee. Once the contract has been signed, the package and the minimum guest guarantee may **ONLY** be increased. **Please give careful thought to the contracted guest count.**

Payment Policy

Your \$250.00 deposit will be credited toward your final invoice. Fifty percent of the proposed total invoice will be due one month prior to your scheduled event date. The final unpaid amount of your total proposed invoice must be paid one week prior to your scheduled date. Any outstanding charges or over paid amounts incurred during your reception will be billed or reimbursed within ten business days. Your deposit and payments can be in the form of Check or Charge (Visa, Master Card, Discover and American Express) **Mail Checks To: Catering At Its Best PO Box 42264 Portland, Oregon 97242**

Cancellation Charges

Events cancelled less than one month prior to the event date will be charged cancellation fees (in addition to the \$250 non-refundable deposit). Fees will vary from \$5.00 per guest to the entire contracted amount. Ask your Event Planner for details or refer to the Terms & Conditions of Agreement on your signed contract.

Leftover Food

Catering At Its Best will provide packaging for small quantities of leftovers. Our staff will pack leftovers, assuming they determine the food can be safely consumed at a later time. Buffet foods can deteriorate quickly, for your protection; our staff will use extreme caution.

Wedding Package Pricing/Discounts

Our pricing for these wedding packages has been discounted and represents an excellent value. We do provide additional discounts (food package pricing only, does not apply to beverages, 18% service charge, labor or rentals) for larger weddings: **Groups of 150 (Adults Only) or More Guests, Less 4%** **Groups of 200 (Adults Only) or More Guests, Less 6%**

Additional Reception Time

Events requiring additional time (receptions longer than 4 hours, Locations Outside of Downtown Portland, difficult load-in/set up/servicing/breakdown etc.) will be billed at **\$175 per hour** and up.

Your Event Planner will alert you to any additional charges after completing a consultation and visit to your reception site. **Pricing received prior to a site visit is subject to change.** Venues with steps, inaccessible areas (no use of carts) etc., will incur additional charges. If your ceremony is planned for the same facility or room as your reception, there will be additional charges for the extra set up, ceremony and room change-over time. These charges may include the above listed fees and/or charges for additional service staff. Several venues/independent Wedding Coordinators in the Portland area charge the caterers a fee, usually a percentage of the final invoice. In such instances, these fees may be added to your invoice.

Custom Wedding Proposals

The menu options in this package cover a wide array of budgets and tastes. However, our Event Planners can also discuss a customized proposal for unique wedding receptions including Brunches, Plated Dinners, Display Station Cooking or Outdoor BBQ's. We will create a customized proposal based on your specific needs, detailing the prices for food, service staff, equipment, linens, service charges and any other required services.