



Purely Portland Catering

Portland Marriott Downtown Waterfront

2026 Banquet Menus



Portland Marriott Downtown Waterfront
1401 SW Naito Parkway, Portland, Oregon, USA

503.226.7600 [marriott.com/pdxor](https://www.marriott.com/pdxor)



Our Catering Philosophy

Chef Victor Gonzalez and his team are proud to share this Portland sourced and inspired menu with you. With the Willamette Valley and surrounding lands full of fisheries, farms, ranches, creameries, vineyards, and food-crafters from all backgrounds, our culinarians take pride in immersing you and your guests in the flavors of the Northwest. As masters of our craft, our menus reflect the traditions, imagination, and inspiration of our world-class culinary team, bringing memories and narrative to each plate. While featuring seasonally-inspired and regionally-sourced foods to ensure the highest level of freshness and flavor, we provide effortless service that creates exceptional experiences for your guests — turning moments into memories.

"Keep it Purely Portland"

Breakfast

All breakfasts come with assorted juices, coffee & tea.

Minimum 20 guests. Priced per person.

Small group fee for less than 20 people-\$300.00

Tofu scramble available, must be preordered, no additional fee.



BREAKFAST BUFFET

THE WATERFRONT

Bacon GF • Kielbasa sausage GF • Willamette Valley cage-free scrambled eggs • Your choice of garlic herb roasted breakfast potatoes, charred pepper and potato hash, hashbrown casserole, crispy hash browns, or herb sweet potatoes • Your choice of pancakes, chocolate chip waffles, french toast, or cheese blintzes with jam • Oatmeal with honey, brown sugar, blueberries, chopped dates, chopped walnuts, cinnamon and shredded coconut • Assorted pastries and breads with toasters • Berry jam and peanut butter • Cubed fruit and berries • Individual yogurts
\$56.00

SUNRISE STARTER

10 or more guests

Willamette Valley cage-free hard cooked eggs • Oatmeal with honey, brown sugar, blueberries, chopped dates, chopped walnuts, cinnamon and shredded coconut • Assorted pastries and breads with toasters • Berry jam and peanut butter • Whole fruits
\$44.00

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RIVERFRONT RUNNER

Sunrise Starter, plus choice of one (1) hand held breakfast items:

- Burrito with eggs, potatoes, onions, bell peppers, and Tillamook cheddar cheese
 - Burrito with eggs, black beans, onions, tomatoes, potatoes, and Tillamook cheese
 - Egg, ham, and cheese croissant sandwich
 - Egg, bacon, and cheese croissant sandwich
 - Egg, sausage, and cheese English muffin sandwich
 - Egg white, spinach and cheese English muffin sandwich
- \$49.00

- Small group fee for less than 20 people \$300.00

PLATED BREAKFAST

All plated breakfasts come with coffee service and orange juice, croissants and berry jam. Minimum 25 guests. Priced per person. Maximum three (3) entree selections per meal period. Client must provide attendees with meal indicators if more than one (1) entree is selected.

- Bacon GF, sausage GF, Willamette Valley cage-free over easy egg, sweet potato grits, and smoked hollandaise sauce (250 maximum) \$50.00

PEARL BREAKFAST

150 guest maximum

Omelet station including Willamette Valley cage-free eggs, egg whites, onions, peppers, mushrooms, tomatoes, spinach, cheddar cheese, ham GF, bacon GF • Willamette Valley cage-free scrambled eggs • Bacon GF • Chicken apple sausage GF • Braised beef brisket hash • Steelhead lox and condiments • Capicola and salami • Smoked gouda and brie cheese • Roasted potatoes • Roasted seasonal vegetables • Fresh chocolate chip waffles • Oatmeal with honey, brown sugar, blueberries, chopped dates, chopped walnuts, cinnamon, shredded coconut • Assorted pastries, breads and bagels with toasters • Berry jam and peanut butter • Cubed and whole fruits • Individual yogurts • Cereals

\$71.00

PEARL BREAKFAST

without omelet station (no maximum required) \$63.00

- Chili verde chilibito with chorizo, Willamette Valley cage-free scrambled eggs, pablano, pepperjack cheese, and avocado crema GF \$50.00

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- Crustless vegetable casserole with onions, bell peppers, broccoli and pepperjack cheese. Served with bacon GF, chicken apple sausage GF, garlic roasted Yukon potatoes, and sautéed greens \$50.00
- Grilled kielbasa with fried egg, tomato, sweet potato grits and sauteed greens GF \$55.00
- Corned beef hash with gruyere cheese scrambled eggs, potatoes, bell peppers, roast tomato chimichurri, onions and herbs. Served with bacon and sauteed greens GF \$58.00

BREAKFAST ADDITIONS FOR BUFFETS

Prices per person. Must be added to a full breakfast buffet menu (not à la carte).

BREAKFAST QUICHE

Willamette Valley cage-free eggs with spinach, cheese, mushrooms, onions, tomatoes \$8.00

MADE TO ORDER OMELETTE STATION

300 maximum

Willamette Valley cage-free eggs, egg whites, ham GF, bacon GF, onions, peppers, mushrooms, tomatoes, spinach, and cheddar cheese, \$18.00

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BREAKFAST ADDITIONS

- Burrito with eggs, potatoes, onions, bell peppers, Tillamook cheddar cheese \$8.00
- Burrito with eggs, black beans, onions, tomatoes, hash browns, Tillamook cheddar cheese \$8.00
- Egg, ham, and cheese croissant sandwich \$8.00
- Egg, bacon GF, and cheese croissant sandwich \$8.00
- Egg, sausage GF, and cheese English muffin sandwich \$8.00
- Egg white, spinach and cheddar cheese English muffin sandwich \$8.00

- Omelet Chef attendant \$175.00 each
- 1 per 50 guests

BRAIN BOOSTER JUICE

Choice of

- Kale, ginger, apple and turmeric served in shot glasses \$7.00
- Carrot, lemon and ginger served in shot glasses \$7.00

MIMOSA STATION

Orange juice, pineapple juice, cranberry juice with champagne & sparkling cider \$18.00

BARTENDER FEE

1 per 75 guests \$175.00

SMALL GROUP BREAKFAST

Have a small group of people but still want a private dining experience? Host your guests to a private á la carte style experience. For groups smaller than 25. Priced per person. Menu includes entree, coffee service and orange juice.

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THE RESTAURATEUR'S BREAKFAST

Sample menu:

- The Portlander: Willamette Valley cage-free scrambled eggs, bacon, sausage, home fried sweet potato, dressed greens, and biscuits with jam and butter
- Eggs Benedict: Shaved ham, poached egg*, hollandaise sauce, home fried potatoes and Portland French bakery English muffin
- Northwest PB & J Flapjacks: Vanilla cream pancakes, maple-peanut butter whiskey syrup, Northwest marionberry jam, whipped butter, powdered sugar and fresh berries with a choice of one (1) bacon, pork sausage, ham or fruit cup
- Farmhouse Skillet: Fried potatoes, sweet peppers, red onions, mushrooms, ham, pork sausage, bacon, chorizo and Tillamook cheddar cheese, topped with avocado and 2 fried eggs. Served with house made hot sauce and toast
- Brown Rice Breakfast Bowl: Sauteed sweet peppers, spinach, mushrooms, toasted tortillas, salsa fresca, arugula, house made hot sauce and a fried egg
- Oatmeal: Dried cranberries, hazelnuts and brown sugar
- Avocado Toast: Grape tomatoes, goat cheese, dressed arugula, and balsamic reduction with an option to add a poached egg

\$50.00

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Breaks

Prices per person. All composed breaks are designed for a maximum of 30 minutes. For extended break times, items will be charged on consumption

THE BASIC

Coffee, decaffeinated coffee, hot tea, soda, bottled water, Bubly sparkling water, Pellegrino®
\$18.00

HALF DAY BEVERAGE

Coffee, decaffeinated coffee, hot tea, soda, bottle water, Bubly sparkling water, Pellegrino® (Maximum 4 hours) \$30.00

ALL DAY BEVERAGE

Coffee, decaffeinated coffee, hot tea, soda, bottled water, Bubly sparkling water, Pellegrino®
\$52.00

BUILD ON THE BASIC

The Basic, plus...

Pick one (1) sweet:

Assorted sweet tarts • Fresh baked cookies • Dessert bars • Coffee cake • Sticky buns • Rice cereal bars • House candied hazelnuts • Chocolate covered espresso beans • Dried fruits • Whole seasonal fruit • Individual yogurts

Pick one (1) savory:

House fried potato chips • Onion dip with house fried potato chips • Spinach artichoke dip with house fried potato chips • Bacon wrapped dates • Local cheeses • Cured meats with condiments • Pita chips and chickpea puree • Salt toasted hazelnuts • Mixed nuts
\$31.00

SPECIALTY BREAKS

Minimum 20 guests. Small group fee for less than 20 people - \$300.00

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VOODOO DONUTS & WATER AVENUE COFFEE

Two local favorites come together to give your guests a taste of Portland. Assorted Voodoo Doughnuts complimented by locally roasted Water Avenue Coffee.

\$32.00

RUBY JEWEL SOCIAL

Keep your attendees engaged in your meeting while connecting them with the culture of Portland:

Strawberry lemonade • Assorted mini Ruby Jewel ice cream sandwiches \$29.00

- Small group fee for less than 20 people \$300.00

POPLANDIA & LOCAL SODA

Taste a bit of Purely Portland with assorted popcorn from Portland's own Poplandia and Dry Botanicals Soda.

\$29.00

SWEET SIDE

Indulge in your "Sweet" side with a selection of desserts!

House made hot chocolate and coffee service • Choose 3: Lemon bars • Brownie bites • French macarons • Assorted sweet tarts • Assorted cookies \$29.00

CREATE A BREAK

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- Freshly Baked Bagels served with Plain & Low-Fat Cream Cheese \$85.00 per dozen
- Breakfast Breads and Muffins \$85.00 per dozen
- Gluten Free Rolls \$100.00 per dozen
- Voodoo Doughnuts (3 dozen minimum) \$140.00 per dozen
- European Danish, Croissant, Sticky buns \$90.00 per dozen
- Freshly Baked Cookies \$75.00 per dozen
- Brownies \$75.00 per dozen
- Dessert Bars \$80.00 per dozen
- Whole Fresh Fruit - Apples, Oranges & Bananas \$49.00 per dozen
- Cubed Fruit \$10.00 per person

BEVERAGES

- Soft Drinks, Bottled Water, Bubly Sparkling Water, Pellegrino®, Bottled Juices \$6.00 each
- Energy Drinks-Red Bull \$7.50 each
- Infused Water \$50.00 per gallon
- Fresh Brewed Coffee & Decaffeinated Coffee \$110.00 per gallon
- Teavana® Tea \$110.00 per gallon
- Water Avenue Coffee \$140.00 per gallon
- Iced Tea \$120.00 per gallon
- Lemonade \$120.00 per gallon
- Hot Apple Cider \$110.00 per gallon
- House made Hot Chocolate \$110.00 per gallon

INDIVIDUALLY PACKAGED ITEMS

Priced per item

- Assorted bagged chips \$6.00
- Granola bars \$6.00
- Mixed nuts \$6.00
- Pretzels \$6.00
- Trail Mix \$6.00
- Cliff Bars® \$6.00
- Cookies \$6.00
- Oreos® \$6.00

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Lunch

All lunch buffets served with coffee and ice tea.

Minimum 20 people. Priced per person.

Small group fee for less than 20 people-\$300.00



LUNCH BUFFET

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PURELY PORTLAND

All ingredients sourced locally from Portland's surrounding farms, ranches and fisheries.

Pan seared salmon with lemon herb butter sauce • Baked chicken on braised greens GF DF • Assorted local Olympia Provisions salamis, Northwest cheeses with bread shards and house made compotes • Butternut squash soup GF • Roasted northwest root vegetables: parsnips, carrots, red onions, baby potatoes, and turnips GF DF VEGAN • Oregon wheatberry, Misty Mountain mushrooms DF VEGAN • Jack Siri Farms greens, roasted Columbia Gorge pears, fennel, candied walnuts, and Pinot Noir vinaigrette GF DF VEGAN • Kale salad with hazelnuts, dried cranberries, red onion and sherry vinaigrette GF DF VEGAN • Fresh baked bread and butter • Apple hazelnut tart • Mixed berry tart • Hazelnut crunch
\$74.00

THE ITALIAN TRAVELER

Chef's offering of pasta: Smoked shallot alfredo sauce GF • Italian meat sauce GF DF • Grilled lemon herb chicken GF DF • Zuppa Toscana soup GF • Antipasto salad with mixed greens, buffalo mozzarella, salami, tomatoes, mixed olives GF and basil vinaigrette GF DF VEGAN • Seasonal vegetables GF DF VEGAN • Caesar salad with romaine lettuce, croutons, shredded asiago cheese, caesar dressing • Garlic rolls • Tiramisu • Red velvet cake
\$72.00

PENDLETON BUFFET

BBQ brisket GF DF • Bone-in BBQ chicken • House made potato salad • Corn on the cob • Baked beans GF DF VEGAN • Cucumber, radish and tomato salad with feta cheese and mint vinaigrette GF • Kale salad with red onion, dried cranberries and raspberry vinaigrette • Watermelon • Marionberry cheesecake
\$74.00

SOUTH OF THE BORDER

Shredded pork with salsa verde GF DF • Adobo ancho chicken GF DF • Flour tortillas DF VEGAN • Spanish rice with peas and carrots GF DF VEGAN • Chili roasted vegetables GF DF VEGAN • Pinto beans GF DF VEGAN • Sweet charred corn, poblano pepper and potato soup GF • Cabbage, carrots, red onions, tomatoes and arugula salad with avocado vinaigrette GF DF VEGAN • Elote corn salad with cilantro, cotija cheese and lemon aioli GF • Salsa and cotija cheese • Mexican brownies • Snickerdoodle cookies
\$73.00

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TASTE OF ASIA

Teriyaki chicken with shitake mushrooms • Mongolian beef with broccoli GF DF • Chicken Thai curry soup GF DF • Yakisoba salad with snap peas, cabbage, roasted red peppers and plum sauce GF DF VEGAN • Spinach salad, bean sprouts, roasted peppers, bamboo shoots and sesame vinaigrette GF DF VEGAN • Baby bok choy with sweet chili sauce GF DF VEGAN • Garlic cilantro rice GF DF VEGAN • Vegetable spring rolls • Coconut dream cake • Fortune cookies \$76.00

TASTE OF THE MEDITERRANEAN

Oregano yogurt lemon chicken GF • Lamb curry • Curry lentil soup GF DF VEGAN • Mixed greens, fresh lemons and roasted vegetable couscous salad with Oregano vinaigrette DF • Cucumber, tomato, and onion salad with feta cheese GF • Basmati saffron rice GF DF VEGAN • Mediterranean vegetables GF DF VEGAN • Pita bread • Hummus GF DF VEGAN • Tzatziki GF • Apple crisp tart • Chocolate hazelnut tart \$72.00

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THE HAND HELD

Cheesy beer soup • Kale salad with hazelnuts, dried cranberries, red onions and sherry vinaigrette GF DF • Quinoa, corn, black bean, tomato and cilantro salad with agave citrus vinaigrette GF DF VEGAN • House fried potato chips GF DF • Assorted dessert bars

Gluten free wraps are available, must be preordered, no additional fee.

Pick one (1) hot:

Classic grilled ham and Tillamook white cheddar cheese on country bread • Turkey and gouda melt with tomatoes and avocado aioli on country sourdough bread • Hot Italian sandwich with salami, ham, capicola, provolone cheese and Italian dressing on a baguette • Hot roast beef sandwich with Swiss cheese and caramelized onions on a baguette • Corned beef sandwich with sauerkraut, Swiss cheese and thousand island dressing on marble rye bread

Pick two (2) cold:

Roasted turkey and provolone cheese with lettuce, tomato and avocado aioli on a kaiser bun • Beef pastrami sandwich with coleslaw and arugula on a kaiser roll • Black forest ham, French brie, sliced tomato, market greens, country mustard on a French baguette • Grilled chicken Caesar salad wrap • Roasted grilled vegetables, portobello mushrooms, zucchini, tomatoes, mixed greens and balsamic dressing on a kaiser roll

\$70.00

CHEF'S SEASONAL LUNCH

- Small group fee for less than 20 people \$300.00

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All seasonal lunches served with coffee and iced tea and fresh baked bread and butter. Minimum 20 guests. Priced per person. Small group fee for less than 20 people.

SPRING

March–May

- Split pea and ham soup GF
- Honey baked chicken with hazelnut basil sauce GF
- Lemon pepper rock fish with garlic butter sauce GF
- Mushroom risotto
- Spring vegetables
- Spring mix salad, watermelon radishes, cucumbers, tomatoes with strawberry vinaigrette GF DF VEGAN
- Kale, roasted tomatoes and parmesan salad with lemon vinaigrette GF
- Carrot cake

\$73.00

SUMMER

June–August

- Chilled corn soup
- Beef short ribs and carrots GF DF
- Herb crusted salmon with blood orange sauce
- Quinoa succotash
- Gourmet mushrooms and herbs GF DF VEGAN
- Farro summer salad with spinach, tomatoes, roasted zucchini, corn, chickpeas, bell peppers and garlic dressing DF
- Summer crunch salad with mixed greens, cucumbers, radishes, fennel and strawberry vinaigrette GF DF VEGAN
- Strawberries and berries
- Mini sweet and savory tarts

\$73.00

FALL

September–November

- Celery root soup with paprika oil GF
- Chicken pot pie
- Pork and beef meatloaf with brown gravy DF
- Potato au gratin
- Honey glazed baby carrots GF DF VEGAN
- Autumn chopped salad with romaine lettuce, red apples, raisins, candied pecans, feta cheese and creamy poppy seed dressing GF
- Broccoli salad with purple cabbage, red onions, tomatoes and Dijon vinaigrette GF DF VEGAN
- Pumpkin cheesecake

\$73.00

WINTER

December–February

- Bean chili
- Roasted chicken with basil puree and braised leeks GF DF
- Sweet chili honey glazed salmon with chili butter sauce GF
- Kabocha pumpkin risotto GF
- Roasted root vegetables GF DF VEGAN
- Green bean and delicata squash with mustard vinaigrette GF DF VEGAN
- Caesar salad with romaine lettuce, shredded asiago cheese, croutons and Caesar dressing
- Chocolate ganache

\$73.00

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Out of Season Menu

Add \$5.00

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ON THE GO

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Minimum 20 guests. Priced per person. Small group fee for less than 20 people.

A selection of sandwich and entree salads, bagged chips, house baked cookie and bottled water.

Pick up to three (3) sandwiches and/or salads:

SANDWICHES: Roasted turkey and gouda cheese, lettuce, tomato, and avocado aioli on a baguette • Roast beef sandwich with lettuce, tomato, white cheddar cheese and horseradish aioli on a ciabatta roll • Black Forest ham, French brie, sliced tomato, market greens, country mustard on a French baguette • Chicken BLT with bacon, lettuce, tomato, buffalo mozzarella and garlic aioli on a Kaiser roll • Vegetarian wrap with roasted vegetables, quinoa, white bean spread, arugula, lemon brined olives DF VEGAN • Oven roasted portobello mushrooms, grilled zucchini, onions, tomatoes, and spinach with balsamic glaze on a kaiser roll DF VEGAN

Gluten Free wraps are available, must be preordered, no additional fee.

SALADS: Mixed greens with pulled chicken, black beans, corn, cilantro, tortilla strips and avocado dressing GF DF • Chicken Caesar salad with romaine lettuce, shredded asiago cheese, croutons and Caesar dressing • Grilled chicken cobb salad with bacon, blue cheese, egg, tomato, cucumber, and mustard vinaigrette GF • Cilantro garlic shrimp salad with mixed greens, endive lettuce, red cabbage, artichokes and sriracha lemon aioli GF DF • Mixed greens with roasted vegetables and black bean salad and mustard vinaigrette GF DF VEGAN
\$55.00

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PLATED LUNCH

Lunch includes iced tea & coffee service and fresh baked bread & butter. Minimum 25 people. Priced per person. Maximum three (3) entree selections per meal period. Client must provide attendees with meal indicators if more than one (1) entree is selected.

SELECT A FIRST COURSE

Included in entree price

- Kale salad with roasted butternut squash, hazelnuts and pinot noir vinaigrette GF DF VEGAN
- Caesar salad with romaine lettuce, shredded asiago cheese, croutons and Caesar dressing
- Green salad with candied walnuts, roasted tomatoes, roasted apples and mustard vinaigrette GF DF VEGAN
- Mixed green salad with tomatoes, carrots and cucumber with agave dressing GF DF VEGAN
- Couscous with spinach, tomatoes, feta cheese and lemon vinaigrette
- Quinoa salad with black beans, corn, cilantro, red cabbage and lime vinaigrette GF DF VEGAN

SELECT A SECOND COURSE

LEMONGRASS AND GINGER CHICKEN

brown rice with sauteed leeks, plum sauce and seasonal vegetables GF DF \$58.00

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CAPER CRUSTED CHICKEN

pappardelle pasta with roasted fennel, lemon cream sauce and broccolini GF
\$58.00

HONEY PAPRIKA GLAZED SALMON

roasted garlic parsnip puree, lemon butter sauce and seasonal vegetables GF
\$59.00

BRAISED BEEF SHORT RIBS

pecorino romano potato au gratin, demi sauce, green beans GF
\$61.00

FARMER BROWN RICE AND LENTIL BOWL

steamed brown rice, lentils, kale, wild mushrooms, radish, cauliflower and red pepper puree GF DF VEGAN
\$58.00

PARMESAN LEMON CRUSTED SALMON

roasted cabbage-brown butter potato puree, chive butter and agave roasted brussel sprouts GF \$59.00

HOUSE MADE BEEF AND PORK MEATLOAF

Yukon gold potato puree, beef gravy, herb roasted carrots
\$59.00

QUINOA AND WHITE BEAN STUFFED PORTOBELLO MUSHROOM

Zucchini noodles, roasted baby carrots, crispy capers and tomato puree GF DF VEGAN \$58.00

ADD A THIRD COURSE

- Tiramisu cake \$7.00
- Lemon cream cake \$7.00
- Carrot cake \$7.00
- Toffee luscious cake \$7.00
- Chocolate ganache cake \$7.00
- Chocolate raspberry cake \$7.00
- Flourless chocolate cake \$7.00
- Vanilla cheesecake \$7.00
- Family style dessert to include macarons, petit fours and assorted tarts \$7.00

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SMALL GROUP LUNCH

Have a small group of people but still want a private dining experience? Host your guests to a private á la carte style experience. For groups smaller than 25. Priced per person. Menu including bread, entree, dessert, iced tea and coffee service.

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THE RESTAURATEUR'S LUNCH

Sample menu:

- Angus Bacon Cheeseburger*: Tillamook cheddar, bacon, lettuce, tomato, onion, Portland French bakery bun, French fries: Make it IMPOSSIBLE™ (plant based burger)
- Grilled Turkey Cheddar Melt: avocado and mayo on toasted white bread with french fries
- Bourbon Rickhouse Salad: Local power greens, Rogue Creamery smoked blue cheese, oil-cured tomatoes, shaved cucumbers, croutons, avocado-green goddess dressing, bourbon-glazed lardons and crispy onions: Choice of one (1) chicken, salmon or shrimp
- Proofreader Signature Salad: Local power greens, roasted butternut squash, goat cheese, spiced pepitas, roasted apple vinaigrette and cornbread croutons: Choice of one (1) chicken, salmon or shrimp
- House Roasted Garlic Caesar Salad: Crisp baby gem lettuce, house made roasted garlic Caesar dressing, grated asiago and parmesan cheese, hand torn focaccia croutons, marinated olives in lemon oil and salt cured anchovies: Choice of one (1) chicken, salmon or shrimp
- Farmers Brown Rice & Lentil Bowl: Steamed brown rice, lentils, kale, wild mushrooms, radish, cauliflower, pepper puree GF DF VEGAN: Option to add chicken, salmon or shrimp

\$58.00

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Reception

EXPLORE

STREET FOOD

Small plates from our selection of street style food. Includes the farmer's market display of roasted and chilled vegetables, cubed fruit and berries and chocolate covered espresso beans

- Local roasted vegetable curry with basmati country rice GF DF VEGAN
- Brown rice with black beans, cauliflower and roasted leeks GF DF VEGAN
- Gnocchi with porcini mushroom cream sauce GF
- Portland tofu poke bowl GF DF VEGAN
- Pan seared Asian chicken and udon noodle dish DF
- Braised short ribs, caramelized cheesy mashers, red pepper jam GF
- Pulled pork tostada, pinto beans, cotija cheese, cilantro and local hot sauces GF
- Dungeness crab cake slider, pickled cucumbers, lettuce and Sriracha aioli DF
- Red beans and rice with andouille sausage GF DF
- Seared white wine chicken, buttered leeks, herb polenta and carrot cumin sauce GF
- Lamb curry with basmati rice GF
- Creamy tikka masala chicken with rice GF
- Elk bolognese with pappardelle pasta



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

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•Northwest salmon with seasonal risotto and pepper jam GF

- Pick 3: \$80.00 per person
- Pick 4: \$97.00 per person
- Pick 5: \$114.00 per person

RECEPTION ENHANCEMENTS

COLD APPETIZERS

Priced per dozen. Minimum 3 dozen per item

- Mini ahi tuna poke bites DF \$105.00
- Shrimp cocktail shooters GF DF \$105.00
- Smoked salmon bite \$105.00
- Steak and caramelized onion aioli
crostini \$105.00
- Antipasto skewers GF \$105.00
- Chicken pate with seasonal jam \$105.00
- Deviled eggs GF DF \$105.00
- Roasted mushroom crostini, garlic aioli and asiago
cheese \$105.00
- Fresh mozzarella, Roma tomato and basil
tartlets \$105.00

HOT APPETIZERS

Priced per dozen. Minimum 3 dozen per item

- House made Oregon crab cakes with lemon dill
aioli \$108.00
- Coconut shrimp with sweet chili sauce \$108.00
- Bacon wrapped scallops GF DF \$108.00
- Beef wellington \$108.00
- Coconut chicken satays with sweet chili
sauce \$108.00
- Chicken bacon wrapped skewers with
jalapeno \$108.00
- Chicken Empanadas \$108.00
- Vegetable Samosa \$108.00
- Vegetable eggrolls with plum aioli \$108.00
- Arancini risotto croquette with roasted pomodoro
sauce \$108.00
- Beef short rib croquette with horseradish
aioli \$108.00
- Spanakopita \$108.00
- Mini sheperd's pie \$108.00
- Pimento mac and cheese bites \$108.00

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Butler passing fee (1 per 50)

+ \$175.00

CHEF'S TABLE

CARVING STATIONS & CULINARY ACTION

All carving stations include fresh baked rolls. Two (2) hour maximum time limit per item.

- Prime rib* with horseradish cream GF (30 servings): \$800.00
 - Oven roasted turkey with cranberry sauce GF DF (40 servings): \$600.00
 - Bourbon glazed roasted ham, brown sugar pear brandy glaze with dijonnaise GF DF (50 servings): \$650.00
 - Citrus crusted salmon* with garlic aioli GF DF (40 servings): \$650.00
 - Leg of lamb* with tzatziki sauce GF DF (20 servings): \$400.00
 - Blackberry and jalapeno glazed pork with apple butter sauce GF DF (40 servings): \$550.00
- Chef Attendant fee (1 per station)
+ \$175.00

DESIGN YOUR OWN

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Priced per person

- Farmers market display of roasted and chilled vegetables, cubed fruit and berries and chocolate covered espresso beans \$15.00
- Pita station: Tzatziki GF, roasted red pepper hummus GF DF VEGAN, traditional roasted sesame hummus GF DF VEGAN, marinated feta salad and olives GF, crisp house made pita chips, warm naan bread \$19.00
- Brie fondue with herb focaccia bread and pretzel bites \$16.00
- Selection of local cheeses with jams, crackers and bread \$21.00
- Selection of local charcuterie with pickled vegetables and crackers \$25.00
- Local cheese and charcuterie station with condiments and crackers \$39.00
- Mixed olives \$6.00
- Seafood tasting-Poke bites, shrimp cocktail shooters, citrus seafood ceviche, spicy tomato seafood ceviche, crisp corn tortilla planks \$28.00
- House Fried Chips and Dips-Onion dip, spinach artichoke dip, warm buffalo chicken dip and pico de gallo with tortilla chips and house fried potato chips \$16.00
- Cilantro lime shredded chicken or pork carnitas, fresh corn tortillas, Cotija cheese, medium roasted tomato salsa, mild tomatillo salsa, assorted hot sauces \$25.00
- Taco al pastor station-braised pork shoulder, corn tortillas, cilantro, onions, medium roasted tomato salsa, mild tomatillo salsa, assorted hot sauces \$25.00
- Ramen noodle station-choose chicken or beef broth, mushrooms, green onions, bean sprouts, chili oil \$23.00
- Chocolate fondue with pound cake, fruit, marshmallows and pretzels \$17.00

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Dinner

Buffet & Plated Dinner Options All dinners include coffee service. Minimum 20 guests. Priced per person. Small group fee for less than 20 people-\$300.00

DINNER BUFFET

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PURELY PORTLAND

All ingredients sourced locally from Portland's surrounding farms and ranches

Whole roasted northwest natural chicken with garlic braised greens GF DF • Garlic cilantro flank steak with onions and mushrooms GF DF • Grilled Oregon Pacific salmon* with salsa verde GF DF • Creamy chicken gnocchi soup GF • Garlic roasted potatoes, parsnips, salted padrón peppers GF DF VEGAN • Chickpeas, cilantro, charred sweet peppers GF DF VEGAN • Jack Siri Farms picked greens, cherry tomatoes, roasted fennel, cucumbers, mustard vinaigrette GF DF VEGAN • Roasted beet salad, wild arugula, Oregon chèvre, hazelnuts and Pinot Noir vinaigrette GF • Fresh baked bread and butter • Portland bourbon cake • Marionberry pot du creme
\$93.00

PACIFIC CREST

Beef short ribs with baby carrots and turnips GF DF • Pan seared Salmon and wilted greens with roasted pepper sauce GF DF • Roasted cauliflower bisque GF • Sea salt roasted fingerling potatoes GF DF VEGAN • Seasonal vegetables GF DF VEGAN • Baby arugula and spinach salad with yellow beets, dried cranberries, and tarragon vinaigrette GF DF VEGAN • Northwest salad with hazelnuts, shaved fennel, and raspberry vinaigrette GF DF VEGAN • Fresh baked bread and butter • House made s'mores bars • Pear almond tarts
\$80.00

- Small group fee for less than 20 people \$300.00

PLATED DINNER

FARM FRESH

Roasted chicken with basil salsa verde GF DF • Roasted pork loin* and apple butter GF • Pacific lemon pepper seared rock fish with creamy tomato dill sauce GF • Baby gold potatoes, roasted garlic GF DF VEGAN • Grilled asparagus, zucchini, and peppers GF DF VEGAN • Toasted farro, braised leeks and mushrooms DF VEGAN • Organic greens, toasted hazelnuts, goat cheese, baby beets, roasted apple vinaigrette GF • Romaine lettuce, croutons, shredded asiago cheese, Caesar dressing • Fresh baked bread and butter • Local artisan cheese selection with dried fruits • Chocolate pudding with sweet cream GF • Assorted dessert bars
\$85.00

BARBECUE BUFFET

BBQ bone in chicken GF DF • Baby back ribs GF DF • Classic macaroni and cheese • Jalapeno pinto beans GF DF VEGAN • Vegetarian collard greens GF DF • Green salad with tomatoes, cucumbers and carrots GF DF VEGAN with ranch dressing GF and lemon vinaigrette GF DF VEGAN • Kale, fennel and butternut squash salad with raspberry vinaigrette GF DF VEGAN • Cornbread • Watermelon • Apple hazelnut tart
\$83.00

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All dinners include fresh baked bread & butter and coffee service. Minimum 25 people. Maximum 3 entree selections per meal period. Client must provide attendees with meal indicators if more than one (1) entree is selected. Priced per person.

WHITE WINE GARLIC HERB CHICKEN

sweet potato grits, mustard sauce, seasonal vegetables GF \$68.00

CENTER CUT SEARED PORK CHOP

lemon herb rice, apple, demi sauce, asparagus and leeks GF DF \$68.00

NORTHWEST PINOT NOIR BRAISED BEEF SHORT RIBS

Pecorino Romano potato au gratin, veal demi sauce, seasonal vegetables GF \$78.00

BEEF TENDERLOIN FILET

caramelized onion mashers, veal demi sauce and brussel sprouts GF \$93.00

HONEY GLAZED SALMON

crispy potatoes, garlic butter sauce and green beans GF \$70.00

HERB ROASTED SALMON

pappardelle pasta, brown butter sauce and seasonal vegetables \$70.00

DUET ENTREE

BEEF TENDERLOIN FILET & GARLIC HERB ROASTED PRAWNS

Beef tenderloin filet with grain mustard demi sauce, garlic herb roasted prawns, truffle potato wedges, seasonal vegetables, balsamic poached tomato GF DF \$94.00

DUET ENTREE

HERB SEARED SALMON & LEMON BASIL CHICKEN

Herb seared salmon with butter sauce, Lemon basil chicken with tomato jam, mediterranean couscous, seasonal vegetables \$80.00

CHILI OIL CAULIFLOWER STEAK

lemon risotto, red pepper sauce, seasonal vegetable GF DF VEGAN \$68.00

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APPETIZER, SALADS & SWEETS

Options to add a course below. Priced per person.

ADD AN APPETIZER COURSE

Antipasto plate with local artisanal salami, savory jam, grain mustard and crostini \$9.00

ADD A SALAD COURSE

Choice of one (1) salad per meal function

- Arugula, roasted tomatoes and croutons with balsamic vinaigrette DF \$5.00
- Green salad with black beans, corn and tomatoes with cilantro vinaigrette GF DF VEGAN \$5.00
- Caesar salad with hearts of Romaine lettuce, herb croutons, parmesan cheese and Caesar dressing \$5.00
- Spinach, radicchio, carrot and shredded cabbage salad with agave vinaigrette GF DF VEGAN \$5.00

ADD A DESSERT COURSE

Choice of one (1) dessert per meal function

- Tiramisu cake \$7.00
- Lemon cream cake \$7.00
- Carrot cake \$7.00
- Toffee luscious cake \$7.00
- Chocolate ganache cake \$7.00
- Chocolate raspberry cake \$7.00
- Flourless chocolate cake \$7.00
- Vanilla cheesecake \$7.00
- Family style dessert to include macarons, petit fours and assorted tarts \$7.00

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SMALL GROUP DINNER

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THE RESTAURATEUR'S DINNER

Sample menu:

- Proofreader Salad: Local power greens, roasted butternut squash, goat cheese, spiced pepitas, roasted apple vinaigrette, cornbread croutons: Choice of one-chicken, salmon or shrimp
- Confit Chicken, Kabocha Risotto: Roasted squash, arugula hazelnut romesco, asiago cheese, fresh herbs GF
- NW Elk Bolognese: Roosevelt Elk Sausage, pappardelle pasta, asiago cheese, garlic bread
- Grilled Dry-Aged Rib Eye Steak*: Garlic mashed potatoes, grilled broccolini, bourbon butter GF
- Wild Caught NW Salmon*: Roasted golden beets, sauteed fennel, Oregon mushrooms, Kabocha pumpkin, curly-leaf kale, fennel leaf butter GF
- Farmers Brown Rice and Lentil Bowl: Steamed brown rice, lentils, kale, wild mushrooms, radish, cauliflower, pepper puree GF DF VEGAN: Option to add chicken, salmon or shrimp
- High Proof Burger*: Smoked gouda, fried onions, arugula, bacon-coffee jam, house whiskey bbq sauce and smashed fried fingerlings

\$68.00

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Beverages

Drinks | Host Bar

SPECIALTY COCKTAILS

Priced per drink, drink guarantee due 72 hours prior to function, customize your drink name, logo ice cube available +\$2/drink, minimum purchase required groups 100+.

Upgraded specialty cocktails, see your Event Manager for pricing.

Bartender fee (up to 3 hours)

Hosted bar: 1 per 75 guests

Cash Bar: 1 per 100 guests

+ \$175.00

Logo Ice Cube

+ \$2.00

SPIRITS

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Priced per drink, drink guarantee due 72 hours prior to function.

Specialty Cocktails, see your Event Manager for pricing

PREMIUM SPIRITS

Smirnoff Vodka
Cruzan Aged Light Rum
Captain Morgan Original Spiced Rum
Beefeaters Gin
Dewar's Family Reserve Scotch
Jim Beam White Label Bourbon
Jose Cuervo Especial Silver Tequila
Courvoisier VS Cognac
\$15.00

TOP SHELF SPIRITS

Tito's Vodka
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Dewar's White Label Scotch Whiskey
Jack Daniels Tennessee Whiskey
Maker's Mark Bourbon
Patron Silver Tequila
Courvoisier VS Cognac
\$17.00

LUXURY SPIRITS

Grey Goose Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Bombay Sapphire Gin
Johnnie Walker Black Label Scotch
Knob Creek Bourbon
Jack Daniels Gentleman Jack Whiskey
Crown Royal Whiskey
Casamingos Blanco Tequila
Hennessy VSOP Cognac
\$19.00

LOCAL SPIRITS

Medoyoff Vodka
Aviation Gin
Pacific Rum
Pendleton Whiskey
\$20.00

BEER

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IMPORT BEERS

Corona
Stella Artois
\$12.00

DOMESTIC BEERS

Budweisser
Michelob Ultra
Coors Light
Truly Wild Berry Seltzer
White Claw
\$10.00

CRAFT BEERS

Kona Longboard
Ninkkasi Total Domination IPA
Hop Lion IPA
Samuel Adams Boston Lager
Portland Cider
\$12.00

WINE

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- Glass House Wine \$15.00
- Bottle House Wine \$60.00
- Glass Oregon House Wine \$18.00
- Bottle Oregon House Wine \$72.00
- Fable Roots Red, Italy \$60.00
- Erath Resplendent Pinot Noir, Oregon \$67.00
- Christopher Bridge Pinot Noir, Oregon \$64.00
- Harmony and Soul Cabernet Sauvignon \$60.00
- Fleurs du Prairie Rose, France \$67.00
- Sirena del Mar Rose, Italy \$60.00
- Quintara Chardonnay, California \$60.00
- Brancott Sauvignon Blanc, New Zealand \$60.00
- Erath Pinot Gris, Oregon \$67.00
- Campo di Fiori Pinot Blanc, Italy \$60.00
- Chateau Ste. Michelle Riesling,
Washington \$60.00
- Argyle Brut Sparkling Wine, Oregon \$62.00
- Mumm Napa Brut \$60.00

NON-ALCOHOLIC BEVERAGES

- Heineken 0.0 Non-Alcoholic Beer \$7.00
- Pepsi Soft Drinks \$6.00
- Bottled water \$6.00
- Pellegrino® Sparkling Water \$6.00
- Bubly Sparkling Water \$6.00

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Shipping & Receiving

Due to the layout and limited storage on the Hotel property, it is not possible to store display materials and/or show materials more than 3 days prior or post to the event. Please follow the instructions below:

Hotel must be notified in advance that materials are being sent. The Hotel must be informed 10 days prior to the arrival of the items. Each piece received must be labeled with Name of Function, Date of Function, 1 of 2, 2 of 2, etc, and on site contact(s) name. Groups must make arrangements to ship their materials out of the hotel. The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements. The hotel will only store properly sealed and labeled materials for up to 3 days following the function. Handling fees are listed for one way. Charges are applied for both shipping into the hotel and shipping out.

Flat Envelopes

+ \$5.00

Small/Medium Boxes <20 lbs

+ \$10.00

Large Boxes >20 lbs

+ \$30.00

Large Cases

+ \$45.00

Pallets

+ \$500.00

Address boxes to:

Group Name/On-Site Contact

1401 SW Naito Parkway

Portland, Oregon 97201

Storage fees: No charge up to 3 days prior to or after the conclusion of an event. A \$25 charge will be incurred and \$5 for each day thereafter, per box.

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General Information

Guarantees

In arranging for private functions, the attendance must be definitely specified three (3) business days in advance or the expected number will be used. This number will be your guarantee and is not subject to reduction. We will set and prepare 5% over the guarantee for groups of 20-99, 3% over the guarantee for groups of 100-499, 2.5% over the guarantee of groups of 500 and over. For all buffets, the hotel will set up and prepare for the guarantee number only. If numbers go over guarantee the day of event, final charges will reflect the actual number served.

Banquet Room Set-up

Banquet seating is provided in Rounds of 10. If a lower ratio is requested, additional labor charges will apply.

Tax and Service Charge

All prices are subject to 25% Service Charges. Food and Beverage and Room Rental are subject to a 16.5% Staff Service Charge and a 8.5% House Service Charge. The Staff Service Charge is distributed to service personnel; the House Service Charge related to Food and Beverage and Room Rental is retained by the Hotel. Audio Visual (AV) is subject to a 25% House Service Charge, which is retained entirely by Hotel and/or AV provider. All prices are subject to applicable taxes (currently 0%).

Special Service Fees

Bartender

\$175 per bartender, 1 bartender for every 75 guests (Hosted Bar) and 1 bartender for every 100 guests (Cash Bar)-up to 3 hours
Additional bartender fee \$75.00 per bartender, per hour-after 3 hours

Carver/Chef attendant in the room \$175 per attendant

Butler Passing \$175 per person (see menu for required amounts)

Banner Hanging Fee \$75 per banner (Hotel staff must assist with all items hanging in the meeting space)

F&B from outside the hotel

All food and beverage must be provided by the hotel and will be consumed within the time frame of the event as stated in the Event Order. The Hotel reserves the right to confiscate food or beverage that is brought into the hotel in violation of this policy without prior arrangements with the catering department.

Alcohol and Minors

The Hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or under the influence of alcohol.

Confirmation of set up requirements

Final menu items, room arrangements and other details pertaining to these functions are outlined on the Event Order. Unless otherwise stated in the Event Orders, the Hotel reserves the right to change function rooms, at any point should the number of attendees decrease, increase or when the Hotel deems it necessary.

Signs, Display, & Decorations

All signs, displays or decorations proposed by the client are subject to the hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, displays or exhibits will be permitted in the public areas of the hotel without prior hotel approval. All decorations must meet approval of the Fire Marshall. Flammable substances are not permitted in the building, or anywhere on the Hotel's premises. The Hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives, or any other substance without prior Hotel approval.

Guest Responsibility

The organization scheduling an event agrees to assume full responsibility for the conduct of its members.

Payment Arrangements

All functions must be paid for in advance unless direct billing has been approved by our credit manager. Functions may be guaranteed for payment or paid for by the following credit cards; American Express, Diners Club, MasterCard, Visa, and Discover. Completion of a credit authorization is required.

Certificate of Insurance Requirements

The Portland Marriott Downtown Waterfront requires proof of insurance from vendors and contractors that do business with or on the premises of the Hotel. At a minimum the hotel requires that you (through your insurer) provide us with a certificate of insurance evidencing at least \$1 Million in general liability coverage (a combination of primary liability and excess liability is acceptable) and \$1 million in auto liability coverage. There may be a need for greater general liability coverage, which will be communicated to you prior to your event. We also request that the Certificate of Insurance identify each of the three (3) following entities as additional insured:

Marriott International, Inc.,

Marriott Hotel Services, Inc.,

and

AB/DCP Portland Hotel Property Owner, LLC

Please mail the certificate as soon as possible to:

Attn: Accounting Office
Portland Marriott Downtown Waterfront
1401 SW Naito Parkway
Portland, OR 97201

Meeting Room Keys

Hotel meeting rooms, with the exception of Mt. Hood and Exhibit Hall, can be closed and locked with either a key or key fob at any time. If you would like to request a key(s) for your meeting room(s) please let your Event Manager know at least 7 days in advance. You have two options for key(s):

Copies of Keys: If you require a key(s), and the hotel staff can still have access to the room(s) as well, there is no additional fee for this key(s). You may request up to (4) keys, if you require more we will have to check on availability by room. All key(s) are to be returned to the hotel staff at the conclusion of the event, if a key(s) is lost a \$250 re-key fee will apply.

Re-Key: If you require a key(s), and the hotel staff cannot have access to the meeting room(s), a \$250 per room re-key fee will apply. You may request in advance as many copies as you would like for the room(s). Loss Prevention is required to have a copy of the key(s), in case of emergency only, but no other hotel staff will have access to this space.

Security

Routine security services are provided by the Hotel. However, the guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits, merchandise or to monitor attendance of an event. In the event that additional security is deemed necessary to protect the Hotel as a result of this event, arrangements will be made by the Hotel and charged to the organization or guests.

PORTLAND MARRIOTT DOWNTOWN WATERFRONT

1401 SW Naito Parkway, Portland, Oregon, USA

503.226.7600



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