



AUTOGRAPH COLLECTION®
HOTELS

BANQUET AND CATERING MENU



BREAKFAST
INCLUDES ROASTED COFFEES, SMITH TEAS AND ICED TEA

BREAKFAST BUFFET

\$45 PER PERSON

INCLUDES

- Scrambled Eggs
- Bacon or Sausage
- French Toast maple syrup, butter,
- Breakfast Potatoes
- Seasonal Fruit
- Juice
- Coffee

CONTINENTAL BUFFET

\$35 PER PERSON

INCLUDES

- Assorted Pastries
- Individual Greek Yogurt Parfaits
- Seasonal Fruit
- Cage Free Hard-Boiled Eggs
- Juice
- Coffee

ENHANCEMENTS

\$8 PER SELECTION PER PERSON

SWEET

Over Night Oats - craisins, cinnamon, almonds, brown sugar, orange zest

Buttermilk Pancakes - maple syrup, whipped cream, butter, and seasonal fruit

SAVORY

Sausage Scramble - eggs, cotija cheese, rope sausage, cilantro

Breakfast Burrito - eggs, potato, pepper, onion, Tillamook cheese

English Muffin Sandwiches - egg, canadian bacon, american cheese

SIDES

\$6 PER PERSON

- Thick Cut Smoked Bacon
- House-made sausage
- Kielbasa
- Linguisa
- Home Fried Potatoes
- Hard Boiled Eggs
- Parfait
- Fresh Fruit



THEMED BREAKS
INCLUDES ROASTED COFFEES, SMITH TEAS AND ICED TEA

WAKE UP BREAK

\$24 PER PERSON

INCLUDES

Assorted Pastries • Individual Yogurt
Parfaits • Seasonal Fruit • Juice

BURNSIDE BREAK

\$32 PER PERSON

INCLUDES

Vegetable Crudites with ranch or blue
cheese • Charcuterie and local cheese •
Seasonal Fruit

BRIDGE CITY BREAK

\$19 PER PERSON

INCLUDES

Home-made cookies • Assorted whole
fruit • Popcorn • Assorted nut mix

ENHANCEMENTS

BEVERAGES

priced per person

fresh brewed coffee/tea	\$12 pp
iced tea/lemonade	\$10 pp
still bottled water	\$5 each
sparkling mineral water	\$6 each
assorted pepsi soft drinks	\$4 each
coconut water	\$9 each
cold brew coffee	\$9 each
kombucha	\$12 each
gatorade	\$6 each

SNACKS

priced per person

mixed nuts	\$6 each
popcorn	\$4 each
assorted candy bars	\$5 each
assorted kettle chips	\$3 each
granola bar	\$4 each
whole fruit	\$3 each
candy station	\$6 each
brownies	\$44 per dozen
bagels & cream cheese	\$67 per dozen
freshly baked cookies	\$36 per dozen



THEMED BREAKS

BREAKFAST & BREAK PACKAGE

\$55 PER PERSON

INCLUDES

assorted pastries • individual greek yogurt parfaits • seasonal fruit • cage free hard-boiled eggs • seasonal fruit juice • coffee

Morning Break

choose one

seasonal whole fruit
trail mix
granola bar

Afternoon break

choose two

assorted cookies
popcorn
trail mix
assorted chips
crudite with romesco, hummus, crackers & pita bread
fruit platter



BREAKS

A' LA CARTE SNACKS

PRICED PER PERSON; minimum of \$100

CHARCUTERIE \$15

selection of cured meats, salami, local cheeses, pickled vegetables, stone mustards and crackers

CRUDITE \$12

romesco, hummus, crackers, and pita bread

GRILLED FLATBREADS \$15

Pesto, mushroom, parmesan
romesco, rope sausage, pickled onion, 3 cheese blend

GYRO AND TZAZIKI \$20

lamb, tomatoes, red onion, lettuce, pita



LUNCH
INCLUDES ICED TEA AND LEMONADE

SANDWICH BUFFET

INCLUDES CHIPS, ICED TEA, & LEMONADE

\$45 PER PERSON

SANDWICHES

Choice of two items

GRILLED CHICKEN CIABBATA

with pesto, balsamic glaze, 3 cheese, heirloom tomato

TURKEY BACON ROMESCO

grand central sour dough, romesco, turkey, thick cut bacon, lettuce, onion, cheddar

PHILLY CHEESE STEAK

french roll, prime rib, caramelized onion, provolone, wild mushrooms

VEGETABLE STUFFED CIABBATA

seasonal vegetables, 3 cheese

(can be made vegan)

SALADS

Choice of one

HOUSE SALAD

heirloom carrots, tomatoes, cucumbers, ranch or blue cheese

CHOPPED CAESAR

with pecorino, grana, romaine, caesar, lemon

ANTIPASTA

olives, shallots, tomato, red wine vineagarette

POTATO SALAD

yukon potatoes, celery, carrots, scallions, sweet bell peppers, house dijon-mayonaise

MAKE IT TO GO

\$55 per person



LUNCH
INCLUDES ICED TEA AND LEMONADE

TACO BAR

INCLUDES ICED TEA, & LEMONADE

\$50 PER PERSON

PROTEIN

choice of one
grilled chicken, steak, and shrimp
bell peppers and onions

TOPPINGS

black beans, spanish rice, tortilla chips,
shredded cheddar cheese, cilantro,
pico de gallo, crema, avocado, limes, house roasted salsa

TORTILLIAS

corn and flour

SOUTH WESTERN CAESAR SALAD

roasted corn, black beans, avocado, pico de gallo,
cilantro southwest caesar dressing

DESSERT

cinnamon apple beignets
vanilla creme anglaise, bourbon caramel
OR
churros
cinnamon and sugar



LUNCH
INCLUDES ICED TEA AND LEMONADE

DIY - BURGER BAR

INCLUDES ICED TEA & LEMONADE

\$60 PER PERSON

PROTIEN

hand-pattied burgers
beyond burger +\$6 per person

grand central bakery brioche buns

SIDES

french fries

SALAD

choice of two

HOUSE SALAD

heirloom carrots, tomatoes, cucumbers, ranch or blue
cheese

CHOPPED CAESAR

with pecorino, grana, romaine, caesar, lemon

ANTIPASTA

olives, shallots, tomato, red wine vineagarette

POTATO SALAD

yukon potatoes, celery, carrots, scallions, sweet bell
peppers, house dijon-mayonaise

TOPPINGS

american, swiss, and cheddar
honey mustard, ketchup, mayonnaise, house sauce
lettuce, red onion
tomatoes & pickles

DESERT

choice of two

CHOCOLATE LAYER CAKE

with crème anglaise or
raspberry coulis

CHEESECAKE

with seasonal compote

CINNAMON APPLE BEIGNETS

with vanilla creme anglaise and bourbon caramel



LUNCH
INCLUDES ICED TEA AND LEMONADE

THREE COURSE PLATED LUNCH

\$55 BEEF | \$55 FISH | \$50 CHICKEN | \$50 VEGETARIAN SELECT
ONE SALAD, TWO SIDES, TWO ENTREES, ONE DESSERT

SIDES

choice of two

BRUSSEL SPROUTS AND BACON FAT

CHUNKY MASHED RED POTATOES

RICE PILAF

CAULIFLOWER KABOBS

CHEFS SEASONAL VEGETABLES

SALAD

choice of one

HOUSE SALAD

heirloom carrots, tomatoes, cucumbers, ranch or
blue cheese

CHOPPED CAESAR

with pecorino, grana, chopped romaine, caesar,
lemon, grand central bakery croutons

WEDGE

iceberg lettuce, lardons, tomatoes, red onion, blue
cheese crumbles, blue cheese dressing



LUNCH
INCLUDES ICED TEA AND LEMONADE

THREE COURSE PLATED LUNCH

\$55 BEEF | \$55 FISH | \$50 CHICKEN | \$50 VEGETARIAN
SELECT ONE SALAD, TWO SIDES, TWO ENTREES, ONE DESSERT

ENTREES

choice of two

STEAK FRITES
chimichurri

PAN SEARED BUTTER STUFFED AIRLINE CHICKEN BREAST
with hungarian mushroom cream

FRESH ATLANTIC SALMON
with sweet pico de gallo

MUSHROOM PESTO TORTELLINI
mushrooms, pesto, cream sauce

PORTOBELLO MUSHROOM STACK
grilled marinated portobello, seasonal grilled vegetable caponata

DESSERT

choice of one

CHOCOLATE LAYER CAKE
with crème anglaise or raspberry coulis

CHEESECAKE
with seasonal compote

CINNAMON APPLE BEIGNETS
with vanilla creme anglaise and bourbon caramel



APPETIZERS

TRAY PASSED APPETIZERS

sold by the dozen

- BEEF & BRIE CROUSTINI \$9 EA
- BBQ CHICKEN OR PORK SLIDERS \$8 EA
- PROSCIUTTO WRAPS \$10 EA
- PROSCIUTTO WRAPPED ASPARAGUS \$10 EA
- BEEF SKEWERS with chimichurri \$9 EA
- CHICKEN SATAY with chipotle honey mustard \$8 EA
- COCONUT SHRIMP with ponzu \$10 EA
- AHI TUNA POKE BITES \$12 EA
- LEMON BUTTER POACHED PRAWNS \$10 EA
- BACON WRAPPED SCALLOPS \$11 EA

VEGETERIAN OPTIONS

- CAULIFLOUR SKEWERS \$7 EA
- VEGETABLE POTSTICKERS with sweet chili \$5 EA
- CAESAER ENDIVE BITES \$7 EA
- RAINBOW BEET SKWERS with balsamic vinegar reduction \$7 EA
- ARANCINI with fresno chili jam \$5 EA
- TOMATO-RICOTTA TARTLETS \$5 EA
- STUFFED PORTABELLO MUSHROOM with capanota \$5 EA



APPETIZERS

STATIONED APPETIZERS

APPETIZER PLATTER

VEGETABLE DISPLAY \$13 PER PERSON

Grilled seasonal vegetables with ranch dressing and romesco

MUSHROOM TOAST \$15 PER PERSON

Toast points, tomato, artichoke, wild mushrooms, red and yellow bell peppers, and red onion

FLATBREADS \$20 PER PERSON

Chef's choice of flatbreads – customizable

CHEESE BOARD DISPLAYS

ASSORTMENT OF ARTISINAL CHEESES \$20 PER PERSON

with fruit, mustard, nuts, crostini and assorted crackers

CHARCUTERIE BOARD \$25 PER PERSON

Assorted cured meats, marinated olives, assorted pickles, mustards, crostini and assorted crackers

APPETIZER STATION

FRENCH FRY STATION \$14 PER PERSON

Salted, parmesan garlic, and sweet potato fries

MAC n CHEESE BAR \$16 PER PERSON

Bacon bits, chicken, bread crumb, tomatoes, roasted corn, poblano peppers, caramelized onion, and sautéed mushrooms.

RAW BAR \$50 PER PERSON EACH

CHILLED GULF SHRIMP COCKTAIL

PACIFIC OYSTERS ON THE HALF SHELL with mignonette

AHI TUNA POKE with avocado, cucumbers, scallions, eel sauce, sesame seeds, masago



ACTION & DESERT STATION

ACTION STATION AND DESSERT STATION

EACH STATION REQUIRES A CHEF IN ATTENDANCE FOR SERVICE.
\$200 PER CHEF, PER HOUR

ACTION STATION

PASTA STATION \$20 PER PERSON
CHOOSE ONE

Choice of marinara, Bolognese, pesto, or mushroom cream sauce

RISOTTO STATION \$24 PER PERSON

Wild mushroom, white truffle, corn, and rock shrimp risotto

CARVING STATION \$36 PER PERSON
CHOOSE TWO

Prime rib, ham, lamb, or pork tenderloin



DINNER BUFFET

INCLUDES LOCALLY ROASTED COFFEES, ICED TEA, AND SMITH TEAS

BUILD YOUR OWN DINNER BUFFET

SELECT ONE SALAD, TWO SIDES, TWO ENTREES, ONE DESSERT \$70 PER PERSON
SELECT TWO SALADS, TWO SIDES, TWO ENTREES, TWO DESSERT \$75 PER PERSON

SALADS

MIXED GREENS
with cucumber, carrots, tomato and ranch

CAESAR SALAD
romaine, croutons, parmesan, lemon,
caesar dressing

BUTTER LETTUCE
fine herbs, and lemon vinaigrette

COBB SALAD
romaine, avocado, egg, bacon,
feta cheese, and ranch dressing

RED BEET SALAD
arugula, almonds, and blood orange vinaigrette

DESSERT

CHOCOLATE LAYER CAKE
with crème anglaise or raspberry coulis

CHEESECAKE
with seasonal compote

CINNAMON APPLE BEIGNETS
with vanilla creme anglaise and bourbon caramel

SIDES

MAC n CHEESE
pecorino grana cheddar sauce, poblano peppers

ROASTED FINGERLING POTATOES
with leeks and bacon

ROASTED YUKON POTATOES
with fennel, chili flakes

GARLIC RED MASHED POTATOES
with chives

ROASTED ROOT VEGETABLES
potatoes, carrots, collard greens, and beets

BABY CARROTS
glazed with honey and thyme

SAUTÉED GREEN BEANS
with onion and almonds

ROASTED SEASONAL VEGETABLES



DINNER BUFFET (CONTINUED)

INCLUDES LOCALLY ROASTED COFFEES, ICED TEA, AND SMITH TEAS

BUILD YOUR OWN DINNER BUFFET

ENTREES

ADD 3RD ENTRÉE FOR ADDITIONAL \$20 PER PERSON

GRILLED NEW YORK STEAK

with red wine jus

BRAISED SHORT RIBS

braised with herbs and red wine

AIRLINE CHICKEN BREAST

with wild mushroom sauce

MISO GLAZED SALMON

with thai chili pico de gallo

PAN SEARED TROUT FILET

with bacon, leeks, fingerling potatoes, and buerre blanc

VEGETERIAN ENTREE OPTIONS

SEASONAL TORTELLINI or RAVIOLI

with mushroom pesto parmesan cream sauce

STUFFED POBLANO PEPPER

spanish rice, bell peppers, shallots, roasted red peppers, and cotija cheese

PORTOBELLO MUSHROOM

grilled caponata, balsamic glaze



PLATED DINNER

INCLUDES LOCALLY ROASTED COFFEES, ICED TEA, AND SMITH TEAS

PLATED DINNER

SELECT ONE SALAD OR SOUP, THREE ENTREES, ONE DESSERT
\$90 BEEF | \$95 FISH | \$80 CHICKEN | \$75 VEGETERIAN

ENTREES

GRILLED NEW YORK STRIP STEAK

whipped garlic-herb potatoes, roasted seasonal vegetables, natural jus

RED WINE BRAISED SHORT RIBS

crispy artichokes, roasted root vegetables, and gremolata

CHIPOTLE BRAISED SHORT RIBS

cheddar and chive mashed potatoes, braised greens, and charred tomatillo relish

AIRLINE CHICKEN BREAST

with wild mushroom sauce

MISO GLAZED SALMON

with thai chili pico de gallo

LAND & SEA

Seared beef tenderloin & broiled lobster tail served with buttered red potatoes,
and green beans (\$35 add)

SEASONAL TORTELLINI or RAVIOLI

with mushroom pesto parmesan cream sauce

STUFFED POBLANO PEPPER

spanish rice, bell peppers, shallots, roasted red peppers, and cotija cheese

PORTOBELLO MUSHROOM

grilled caponata, balsamic glaze



PLATED DINNER (CONTINUED)

INCLUDES LOCALLY ROASTED COFFEES, ICED TEA, AND SMITH TEAS

PLATED DINNER

SELECT ONE SALAD OR SOUP, THREE ENTREES, ONE DESSERT
\$90 BEEF | \$95 FISH | \$80 CHICKEN | \$75 VEGETERIAN

SALADS

MIXED GREENS

with cucumber, carrots, tomato and ranch

CAESAR SALAD

romaine, croutons, parmesan, lemon,
caesar dressing

BUTTER LETTUCE

fine herbs, and lemon vinaigrette

COBB SALAD

romaine, avocado, mushroom, egg, bacon,
feta cheese, and red wine vinaigrette

RED BEET SALAD

arugula, almonds, and blood orange vinaigrette

DESSERT

CHOCOLATE LAYER CAKE

with crème anglaise or raspberry coulis

CHEESECAKE

with seasonal compote

CINNAMON APPLE BEIGNETS

with vanilla creme anglaise and bourbon caramel

SOUPS

CORN CHOWDER

TOMATO BASIL

HUNGARIAN MUSHROOM

LEMON GRASS CHICKEN AND RICE



BEVERAGES

BEVERAGE SELECTIONS

CLASSIC BAR

BEEF EATER GIN
MONOPALOWA VODKA
BACARDI SUPERIOR RUM
SAUZA BLUE TEQUILA
EVAN WILLIAMS BOURBON
BALLENTINE SCOTH
OLD OVERHOLT RYE

PREMIUM BAR

TITO'S VODKA
TANQUERAY GIN
FLOR DE CANA RUM
JOHNNIE WALKER RED
LUNA AZUL TEQUILA
GEORGE DICKEL RYE
BUFFALO TRACE BOURBON

RESERVE BAR

KETEL ONE VODKA
ARIA GIN
HAVANA CLUB RUM
ESPOLON BLANCO TEQUILA
JOHNNIE WALKER BLACK
KNOB CREEK RYE
FOUR ROSES BOURBON

DRINK TYPE

HOST BAR PRICING

CLASSIC COCKTAIL	\$ 12
PREMIUM COCKTAIL	\$ 14
RESERVE COCKTAIL SPECIALTY COCKTAILS	\$ 15
DOMESTIC OR IMPORTED BEER	\$ 8
HOUSE WINE OR HOUSE SPARKLING	\$ 40 BOTTLE
SOFT DRINKS AND BOTTLED WATERS	\$ 5

A BARTENDER SERVICE FEE OF \$175 WILL BE APPLIED TO ANY HOSTED OR CASH BAR PER 4 HOURS. EACH ADDITIONAL HOUR COSTS \$50 PER HOUR.

FOR GUESTS BRINGING IN THEIR OWN WINE, THERE IS A CORKAGE FEE OF \$25 PER BOTTLE, PLUS SERVICE CHARGE AND SALES TAX.



BEVERAGES CONTINUED

BEVERAGE PACKAGES

CLASSIC BAR

CLASSIC LIQUOR AND MIXERS ASSORTED BEER SELECTION
HOUSE WINES AND HOUSE SPARKLING SOFT DRINKS AND BOTTLED WATERS

\$22 PER GUEST, FIRST HOUR

\$16 PER GUEST EACH
ADDITIONAL HOUR

PREMIUM BAR

PREMIUM BEVERAGES AND MIXERS ASSORTED BEER SELECTION
HOUSE WINES AND HOUSE SPARKLING SOFT DRINKS AND BOTTLED WATERS

\$24 PER GUEST, FIRST HOUR

\$18 PER GUEST EACH
ADDITIONAL HOUR

RESERVE BAR

RESERVE BEVERAGES AND MIXERS ASSORTED BEER SELECTION
HOUSE WINES AND HOUSE SPARKLING SOFT DRINKS AND BOTTLED WATERS

\$26 PER GUEST, FIRST HOUR

\$20 PER GUEST EACH
ADDITIONAL HOUR

WINE & BEER PACKAGE

ASSORTED BEER SELECTION
HOUSE WINES AND HOUSE SPARKLING SOFT DRINKS AND BOTTLED WATERS

\$18 PER GUEST, FIRST HOUR

\$12 PER GUEST EACH
ADDITIONAL HOUR



GUIDELINES & FEES

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MEAL SERVICE TIMES

BREAKFAST 60 MINUTES **BREAKS** • 30 MINUTES

LUNCH • 60 MINUTES **DINNER** • 60 MINUTES

RECEPTION • 90 MINUTES

GUIDELINES

ALL PRICING IS PER PERSON UNLESS OTHERWISE NOTED

FINAL GUEST COUNTS ARE DUE 72 BUSINESS HOURS PRIOR TO EVENT

SPECIAL MEALS: WITH ADVANCE NOTICE, WE WILL GLADLY HONOR DIETARY RESTRICTIONS

AN ADDITIONAL 24% SERVICE CHARGE WILL BE APPLIED TO ALL PRICING LISTED

FEES

CHEF FEE \$200/HOUR

BARTENDER FEE \$175/HOUR

GRATUITY AND ADMINISTRATIVE FEE

A 24% SERVICE CHARGE WILL BE ADDED TO ALL AUDIO VISUAL, FOOD AND BEVERAGE CHARGES. THERE ARE CURRENTLY NO COUNTY, CITY OR STATE TAXES TO CONSIDER

MENU SELECTIONS & GUARANTEES

MENUS AND DETAILS FOR YOUR EVENT SHOULD BE FINALIZED AT LEAST TEN (10) BUSINESS DAYS PRIOR TO YOUR EVENT DATE. TO EXPAND THE VARIETY OUR PROFESSIONAL CATERING AND CULINARY STAFF WILL BE HAPPY TO TAILOR A MENU TO YOUR SPECIFIC TASTE AND NEEDS. PRICES ARE PER BANQUET MEAL. MULTIPLE CHOICE MENUS ARE SUBJECT TO AN ADDITIONAL CHARGE, AND THE HIGHEST PRICE ENTRÉE WILL BE CONSIDERED FOR ALL GUESTS. MENU ITEMS AND PRICING IS SUBJECT TO CHANGE. GUARANTEE (NUMBER OF GUESTS EXPECTED) ARE REQUIRED NO LATER THAN NOON (12PM) FIVE (5) BUSINESS DAYS PRIOR TO THE SCHEDULED EVENT TO ENSURE PROPER STAFFING AND FOOD QUANTITIES. AFTER THE GUEST COUNT HAS BEEN RECEIVED, YOU MAY NOT REDUCE THE NUMBER. IN THE EVENT THE GUEST COUNT INCREASES, CRAFTPDX WILL MAKE EVERY EFFORT TO ACCOMMODATE THE INCREASE



GUIDELINES & FEES

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OUTSIDE FOOD SERVICE

TYPICALLY, OUTSIDE FOOD IS NOT PERMITTED IN HI-LO HOTEL AND CRAFTPDX. THE EXCEPTION BEING OUTSIDE CAKES OR DESSERTS PREPARED BY A LICENSED VENDOR. PLEASE ADVISE YOUR SALES MANAGER IF YOU PLAN TO BRING IN OUTSIDE PRODUCT. AN OUTSIDE SERVING FEE WILL BE ACCESSED FOR EACH GUARANTEED GUEST, WITH THE HOTELS SERVICE CHARGE ATTACHED.

BEVERAGER BAR SERVICE

BEVERAGE PLAN IS DUE AT TIME OF MENU SELECTION, TEN (10) BUSINESS DAYS PRIOR TO YOUR EVENT. THE HOTEL OFFERS A COMPLETE SELECTION OF BEVERAGES INCLUDING NON-ALCOHOLIC BEVERAGES FOR YOUR EVENT. THE HOTEL DOES NOT PERMIT ALCOHOL TO BE BROUGHT ONTO THE PREMISES FROM OUTSIDE SOURCES WITHOUT SPECIAL ADVANCED AUTHORIZATION FROM THE HOTEL. THE HOTEL WILL ASSESS A NEGOTIATED CORKAGE FEE PER 750ML BOTTLE OF \$25 (PLUS SERVICE CHARGE) FOR ALL WINE OR CHAMPAGNE BROUGHT IN FOR AN EVENT. A BARTENDER FEE OF \$175 PER BARTENDER WILL APPLY TO ALL FULL LIQUOR BARS. ONE (1) BARTENDER REQUIRED PER 85 GUESTS. THERE IS A MINIMUM SPEND OF \$200 PER HOUR FOR ALL LIQUOR BARS, NOT INCLUSIVE OF SERVICE CHARGE

OVERTIME

FUNCTIONS MUST BEGIN PROMPTLY AT THE SCHEDULED START TIME AND ALL GUESTS MUST VACATE THE DESIGNATED EVENT SPACE AT THE END TIME INDICATED ON THE FINAL BANQUET EVENT ORDER. FOR EACH THIRTY (30) MINUTES OF ACCRUED OVERTIME THE BELOW CHARGES WILL BE APPLIED TO YOUR MASTER ACCOUNT. ADDITIONAL SETUP FEE OF \$150, ADDITIONAL LABOR FEE OF \$75 PER STAFF MEMBER.