



The
ROYAL
SONESTA

ROYAL SONESTA PORTLAND

BANQUET MENU

TABLE *of* CONTENTS



BREAKFAST

BREAKS

LUNCH

DINNER

RECEPTION

BARS & BEVERAGE

INFORMATION



BREAKFAST



CONTINENTAL BREAKFAST

Pricing is based on 60 minutes of service. All breakfasts include assorted Steven Smith teas and freshly brewed Caffè Vita coffee, freshly brewed Caffè Vita decaffeinated coffee available upon request. Parties of fewer than 12 guests will be charged a small party fee of \$100.

FRESH START

32 per person

Freshly squeezed orange juice

Chef's selection of fresh fruits and berries (VG) (GF)

Fresh breakfast pastries with sweet cream butter and wild berry preserves (V)

Build your own yogurt parfait (V)

Greek yogurt, dried fruit, honey, granola, almonds

ROYAL CONTINENTAL

40 per person

Freshly squeezed orange juice

Chef's selection of fresh fruits and berries (VG) (GF)

Warm baguette with sweet cream butter and wild berry preserves (V)

Whole grain bread (V)

Zesty lemon or cranberry orange bread (V)

Select one

Lox Display

Smoked salmon, capers, red onion, chopped egg, onion, dill cream cheese

Breakfast Charcuterie Display

Prosciutto, genoa salami, Dutch gouda, chèvre "boursin", spiced almonds, poached figs



BREAKFAST BUFFETS

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WILLAMETTE BREAKFAST

38 per person

Fresh squeezed orange juice

Chef's selection of fresh fruits and berries (VG) (GF)

Fresh breakfast pastries with sweet cream butter and wild berry preserves (V)

Farm-fresh scrambled eggs (GF) (DF)

Applewood smoked bacon, pork sausage links or chicken sausage (DF)

Crispy yukon gold potatoes, cajun spice, green onion (VG) (GF)

WALLA WALLA BREAKFAST

40 per person

Fresh squeezed orange juice

Chef's selection of fresh fruits and berries (VG) (GF)

Arugula, shaved fennel, sunflower seeds, lemon, extra virgin olive oil (VG) (GF)

Chef-inspired vegetarian strata or chef-inspired strata

Crispy yukon gold potatoes, griddled peppers & onions (VG) (GF)

UMPQUA BREAKFAST

44 per person

Fresh squeezed orange juice

Chef's selection of fresh fruits and berries (VG) (GF)

Bread pudding french toast, maple syrup (V)

Farm-fresh scrambled eggs (GF) (DF)

Applewood smoked bacon (GF) (DF)

Crispy yukon gold potatoes, griddled peppers & onions (VG) (GF)

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are subject to a 26% gratuity and a 10% administrative fee on all food and beverage. Current state sales tax is added to the total.

BREAKFAST ENHANCEMENTS

A continental or full breakfast buffet is required when adding any of the breakfast enhancements. Breakfast enhancements may not be ordered individually and must be ordered based upon the guest guarantee.

SMOOTHIES

Avocado, Kale, Pear, Banana, Lime and Greek Yogurt (V) (GF)

9 per person

Chef's Seasonal Selection (V) (GF)

Vegan options available

9 per person

BAKED GOODS

Assorted Muffins (V)

60 per dozen

Assorted Scones (V)

60 per dozen

Assorted Danish (V)

60 per dozen

Assorted Bagels and Cream Cheese (V)

68 per dozen

SIGNATURE BREAKFAST ENHANCEMENTS

PNW Smoked Salmon

Cream cheese, lox, red onions, tomato, arugula

17 per person

Avocado "Toast" (V)

English muffin, extra virgin olive oil, pickled peppers, radish, sunflower seeds

12 per person

Yogurt Parfait (V)

Greek yogurt, seasonal berries and fruit, honey, granola, almonds

12 per person

Steel-Cut Oatmeal (V) (GF)

Brown sugar, toasted almonds, dried fruit

12 per person

BREAKFAST SANDWICHES

12 each

Minimum order of 6 per type of sandwich

Croissant Breakfast Sandwich

Applewood smoked bacon, scrambled farm egg, Tillamook cheddar

Breakfast Wrap

Cajun breakfast sausage, scrambled farm egg, potato hash, Tillamook cheddar

Veggie Breakfast Wrap (V)

Kale, roasted peppers, potato hash, egg whites, smoked gouda



BREAKS

BREAK PACKAGES

Based on 30 minutes of continuous service.

FIESTA BREAK

16 per person

House-made tortilla chips, guajillo chili pico, guacamole (V) (GF)

BRUSCHETTA TIME

20 per person

Tapenade, kalamata olive, shallot, thyme, lemon zest, dijon (VG) (GF)

Artichoke and whipped feta dip

Grilled focaccia (V)

TRAILHEAD BREAK

16 per person

Build-your-own trail mix bar (V)

AFTERNOON NOSH

18 per person

Spiced garlic hummus, crispy chickpeas, marinated olives, pita (VG)

Fresh vegetables, herb-buttermilk dressing (V) (GF)

POP & TWIST

18 per person

White truffle + parmesan popcorn (V) (GF)

Pretzel bites, fruit mustard, grain mustard (V)

Add tillamook white cheddar and local pilsner sauce (V)

3 per person

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

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All prices are subject to a 26% gratuity and a 10% administrative fee on all food and beverage. Current state sales tax is added to the total.



A LA CARTE BREAKS

SMOOTHIES

Avocado, Kale, Pear, Banana, Lime and Greek Yogurt (V) (GF)

9 per person

Chef's Seasonal Selection (V) (GF)

Vegan options available

9 per person

Yogurt Parfait (V)

Greek yogurt, seasonal berries and fruit, honey, granola, almonds

9 per person

Whole Fruit (V) (GF)

3 per person

House Baked Cookies (V)

40 per dozen

House Baked Brownies (V)

42 per dozen

Smoked Almonds & Honey Roasted Cashews (V)

38 per pound

All Day Coffee and Tea Service

Freshly brewed Caffe Vita regular and decaf coffee, selection of Steven Smith teas

16 per person | based on 8 hours of service

Half Day Coffee and Tea Service

Freshly brewed Caffe Vita regular and decaf coffee, selection of Steven Smith teas

8 per person | based on 4 hours of service

Freshly Brewed Caffe Vita Regular or Decaf Coffee

90 per gallon

Steven Smith Teas

90 per gallon

Freshly Brewed Iced Tea

65 per gallon

Bottled Juices

Freshly squeezed orange, apple or cranberry

8 each

Pepsi, Diet Pepsi, Starry

6 each

Still and Sparkling Waters

6 each



LUNCH



LUNCH BUFFETS

Pricing is based on 60 minutes of service. All lunches include assorted Steven Smith teas and freshly brewed Caffè Vita coffee, freshly brewed Caffè Vita decaffeinated coffee available upon request. Parties of fewer than 12 guests will be charged a small party fee of \$100.

ST. JOHN'S

48 per person

Chopped salad, kale, romaine, cucumber, tomato, chives, buttermilk-blue cheese dressing (V) (GF)

Yukon gold potato salad, celery, red onion, chopped egg, mustard-herb dressing (GF)

Smoked chicken, tangy bbq sauce (GF)

Shaved sweet onion, dill pickles, jalapeño (VG) (GF)

Charro beans (GF) (DF)

Baked mac & cheese, green chilis (V)

Cornbread (V)

Chef-inspired dessert

TACO TRUCK

48 per person

Romaine salad, cherry tomato, red onion, pepitas, queso fresco, oregano vinaigrette (V) (GF)

Pork carnitas (GF) (DF)

Crispy fish of the day (DF)

Guajillo + tomatillo salsas (VG) (GF) (DF)

Black beans and red rice (VG) (GF) (DF)

Shredded cabbage and escabeche (VG) (GF) (DF)

Queso fresco

Corn tortillas (VG) (GF) (DF)

Churros with chocolate dipping sauce

HAWTHORNE

44 per person

Oregon greens, apples, shaved celery, roasted hazelnuts, aged gouda, sherry vinaigrette (V) (GF)

Farmer's market soup (GF)

Sliced deli breads

Smoked turkey breast, slow roasted beef, Genoa salami (GF) (DF)

Grilled vegetables (VG) (GF)

Oregon aged cheddar, provolone, pepper jack (V) (GF)

Lettuce, tomatoes, shaved red onion, roasted peppers, house dill pickles (VG) (GF) (DF)

Dijonnaise, horseradish cream (GF)

Yukon gold potato salad, celery, red onion, chopped egg, mustard-herb dressing (GF)

Assorted cookies and brownies

LUNCH BUFFETS

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TRATTORIA

46 per person

Caesar salad, focaccia croutons, parmesan

Chicken parmesan

Seasonal roasted vegetables (V) (GF) (DF)

Garlic bread

Tiramisu

Pasta | Select One

Spaghetti marinara, fresh basil, parmesan (V)

Spaghetti cacio e pepe, pecorino romano, black pepper mascarpone (V)

WESTSIDE

50 per person

Hearts of romaine, shaved red onion, cucumber, pita croutons, caesar dressing, parmesan

Grilled chicken breast with garlic, white wine, lemon, parsley & caper sauce or cucumber-yogurt, dill, oregano & roasted pepper sauce (GF)

Grilled vegetables, sesame dukkah (V) (GF)

Garlic-herb focaccia (V) (DF)

Chef-inspired dessert

Pasta | Select One

Cavatappi pesto pasta | sun-dried tomato (V)

Baked rigatoni | ragu with beef, spiced tomato sauce, béchamel, mozzarella, feta

MORRISON

55 per person

Arugula salad, radicchio, fennel, pears, goat cheese, pecans, red wine vinaigrette (V) (GF)

Herb-roasted fingerling potatoes (V) (GF)

Seasonal farm vegetables (V) (GF) (DF)

House breads, sweet cream butter

Chef-inspired dessert

Soup | Select One

Kale-farro minestrone (V)

Farmer's market soup (V) (GF)

Entrées | Select Two

Smoked pork loin, orchard fruit glaze, mustard, sage-jus (GF)

Cedar plank salmon, citrus-herb glaze*

Grilled bistro filet, roasted cremini mushroom madeira-peppercorn sauce*

5 additional per person



PLATED LUNCH

Entrée count must be communicated to your catering manager five business days prior to your event.

PLATED LUNCH

50 per person

Served with freshly brewed coffee & tea service and house breads

Soups & Salads | Select One

Heirloom Tomato Bisque (V) (GF)

Smoked paprika, thyme

Roasted Squash, Vadouvan Curry & Coconut Milk

Soup (VG) (GF)

Farmer's Market Soup (VG) (GF)

Oregon Greens (V) (GF)

Oregon greens, apples, shaved celery, roasted hazelnuts, aged gouda, sherry vinaigrette

Romaine Hearts (V) (GF)

Romaine hearts, kale, bartlett pear, feta, toasted pecans, lemon-thyme vinaigrette

Mixed Lettuces (V) (GF)

Mixed lettuces, marinated beets, shaved radish, smoked pepitas, herb-buttermilk dressing

Entrées | Select up to Two

Roasted Marinated Delicata Squash (VG)

Smoked farro, grilled mushrooms, romesco, shaved fennel

Grilled Herb-Marinated Chicken Breast (GF)

Whipped potatoes, baby carrots, saltimbocca sauce (prosciutto, sage, lemon)

Pan-Roasted Salmon* (GF)

Celery root purée, green lentil ragout, fresh herbs

NW Rockfish (GF)

Confit tomato, squash caponata, cauliflower-fennel purée

Smoked Pork Loin (GF)

Creamy polenta, mustard-braised savoy cabbage, roasted apple-shallot relish

Cheese Ravioli (V)

Melted leeks, caramelized squash, garlic-confit tomato sauce

Dessert

Chef-Inspired Dessert



DINNER



DINNER BUFFETS

Pricing is based on 90 minutes of service. All dinners include assorted Steven Smith teas and freshly brewed Caffè Vita coffee and house breads, freshly brewed Caffè Vita decaffeinated coffee available upon request. Parties less than 12 guests will be charged a small party fee of \$100.

LA TAVOLA

75 per person

Lentil soup | beluga lentils, winter vegetable mirepoix, crushed tomato, herb-porcini broth (V) (GF)

Caesar salad | romaine hearts, garlic-lemon dressing, croutons, parmesan cheese (V)

Chicken parmesan | marinara, mozzarella, parsley

Shrimp scampi, garlic, white wine, capers, lemon butter

Linguine aglio e olio | toasted garlic, parsley, cracked pepper, parmesan (V)

Seasonal roasted vegetables (VG) (GF) (DF)

Garlic bread | toasted ciabatta, roasted garlic, chile, oregano, parmesan (V)

Tiramisu

FIFTH AND ALDER

75 per person

Farmer's market soup

Oregon greens, apples, shaved celery, roasted hazelnuts, aged gouda, sherry vinaigrette (V) (GF)

Grilled boneless chicken breast | melted shallots, sage, apple cider glaze (GF) (DF)

Ravioli | parmesan and ricotta filled, foraged mushrooms, leeks, black truffle butter

Seasonal farm vegetables (VG) (GF)

Warm baguette

Cheesecake, salted caramel sauce

BUILD-YOUR-OWN DINNER BUFFET

Exact quantities must be ordered in advance and guaranteed no later than 3 business days prior to event date.

BUILD-YOUR-OWN BUFFET

90 per person

STARTERS | SELECT TWO

Coconut-curry squash soup

Tomato-herb bisque

White bean and leek soup, chorizo, chives

Toasted farro and vegetable soup, parsley

Oregon greens, apples, shaved celery, roasted hazelnuts, aged gouda, sherry vinaigrette (V) (GF)

Baby spinach and frisee, roasted sweet potato, toasted pepitas, dried cranberries, chèvre, white balsamic vinaigrette

Arugula and radicchio, pear, toasted pecans, drunken goat cheese, pomegranate vinaigrette

Kale and romaine, pickled red onion, toasted walnuts, shaved parmesan, creamy peppercorn dressing

SIDES | SELECT TWO

Roasted brussels sprouts, bacon, sweet onions, thyme (GF)

Creamy parmesan polenta

Roasted broccoli and cauliflower, confit garlic, lemon, extra virgin olive oil (VG) (GF) (DF)

Spice roasted delicata squash, brown sugar glaze, pumpkin seeds (V) (GF)

Seasonal farm vegetables (VG) (GF) (DF)

Smoked gouda mac and cheese, toasted bread crumbs (V)

Garlic and herb roasted potatoes (VG) (GF) (DF)

Potato gratin, shallots, aged cheddar, thyme cream (V)

Braised tuscan kale, olive oil, garlic, onion, lemon

ENTRÉES | SELECT TWO

Roasted delicata squash stuffed with mushroom and lentil ragu (V)

Chicken dijon - seared boneless breasts, white wine, shallots, prosciutto, herb butter (GF)

Italian hunter's chicken - roasted drumstick & thigh, braised in garlic, onions, plum tomato, peppers, mushrooms (GF) (GF)

Petrale sole, melted shallots, grapefruit butter (GF)

Cedar plank salmon, lemon, dill, citrus-ginger glaze, chives* (DF)

Cider-brined pork loin, roasted fuji apples, shallots, sage jus (GF)

Smoked NW brisket, coriander rub, pickled cabbage, caramelized onion jus (GF)

Balsamic and thyme marinated skirt steak, pinot noir-mushroom jus* (GF)

DESSERT

Chef-inspired dessert

PLATED DINNER

All dinners include assorted Steven Smith teas and Caffè Vita coffee and house breads, Caffè Vita decaffeinated coffee available upon request.

PLATED DINNER

90 per person

Add a second starter

5 per person

STARTERS | SELECT ONE

Tomato-herb bisque

Coconut-curry squash soup ^{VG} ^{GF}

White bean and leek soup, chorizo, chives

Toasted farro and vegetable soup, parsley ^{VG}

Mixed lettuces, crisp celery, local apples, hazelnuts, aged gouda cheese and sherry vinaigrette ^V ^{GF}

Arugula and radicchio, pear, toasted pecans, drunken goat cheese, pomegranate vinaigrette ^V ^{GF}

Baby spinach and frisée, roasted sweet potato, toasted pepitas, dried cranberries, chèvre, white balsamic vinaigrette

Kale and romaine, pickled red onion, toasted walnuts, shaved parmesan, creamy peppercorn dressing ^V

ENTRÉES | SELECT UP TO TWO

Roasted delicata squash stuffed with mushroom & lentil ragu ^V

Cheese ravioli, butternut squash, melted shallots, hazelnuts, sage ^V

Airline chicken breast, porcini risotto, kale, marsala jus ^{GF}

Potato-crust cod, celery root purée, baby carrots, orange-ginger sauce ^{GF}

Pan-seared king salmon, roasted cauliflower, beluga lentils, spinach, fennel, tahini-miso sauce* ^{GF}

Herb-crust pork loin, golden potatoes, braised cabbage, apple compote, natural jus ^{GF}

Red wine-braised beef, creamy spaetzle, garlic spinach, horseradish

Blackened ny strip, boulangère potatoes, creamed kale, onion rings* ^{GF}

DESSERTS | SELECT ONE

NY-style cheesecake, dark chocolate sauce

Flourless chocolate torte, poached pear, chantilly ^{GF}

Tiramisu

Apple frangipane cake, butterscotch mousse, cocoa nibs



RECEPTION

HORS D'OEUVRES

Two dozen minimum order required per selection.

Cucumber Cups

Maple-roasted squash, pumpkin seed gremolata

48 per dozen

Hush Puppies [Ⓥ]

Aged cheddar, cajun ranch

48 per dozen

Caramelized Mushroom & Leek Tart [Ⓥ]

Black truffle honey

60 per dozen

Spanakopita Triangles [Ⓥ]

60 per dozen

Vegetable Spring Rolls [Ⓥ]

Sweet chili sauce

60 per dozen

Vegetable Samosas [Ⓥ] ^{GF}

Spiced yogurt sauce

60 per dozen

Polenta Tots [Ⓥ] ^{GF}

Parmesan, rosemary, black pepper, chive, lemon aioli

60 per dozen

Rosemary & Cracked Pepper Gougères

Whipped goat cheese, honey-glazed applewood smoked bacon

60 per dozen

Puff Pastry Smoked Sausage Bites

Everything seasoning, Dijon

60 per dozen

Chèvre, Caramelized Onion, and Fig Tarts [Ⓥ]

60 per dozen

Sesame Ginger Meatballs

Soy-pomegranate glaze

60 per dozen

Chicken Wings

Fresno chili bbq sauce, buttermilk dressing

60 per dozen

Crispy Potato Skins ^{GF}

Aged cheddar, bacon, green onion crema

60 per dozen

Smoked Salmon on Fennel Cracker

Horseradish crème fraîche, dill

48 per dozen

Artichoke and Olive Tapenade

Rice cracker

48 per dozen

Dungeness Crab Salad ^{GF}

Celery root, pickled peppers on salt 'n vinegar chip

72 per dozen

Chili Relleno Cigars

Smoked pork shoulder, white cheddar, avocado crema

48 per dozen

Deviled Eggs ^{GF}

Crispy bacon

48 per dozen

Honey-Hot Sauce Glazed Fried Chicken Sliders

Dill pickle

60 per dozen

Smoked Brisket Sliders

Cheddar, arugula, horseradish mayo

60 per dozen

Smoked Pork Shoulder Sliders

Cabbage slaw, carolina bbq sauce

72 per dozen

Winter Squash Soup Shooters [Ⓥ]

Crème fraîche, chives

48 per dozen

Preserved Tomato Bisque Shooters [Ⓥ]

Parmesan, thyme

48 per dozen

Farm Fresh Vegetable Shooters [Ⓥ] ^{GF}

Herb-buttermilk dressing

48 per dozen

Beef Skewers* ^{GF} ^{DF}

Red onion, chimichurri

60 per dozen

Greek Chicken Skewers ^{GF}

Sweet onion, lemon, garlic, rosemary

60 per dozen

Lamb Gyro Skewers

Garlic, cumin, parsley, cucumber yogurt

60 per dozen

Creole Blackened Shrimp Skewers ^{GF} ^{DF}

Shaved celery

62 per dozen

Foraged Mushroom & Lentil Pate Crostini [Ⓥ]

48 per dozen

Whipped Ricotta Crostini [Ⓥ]

Roasted grapes, radicchio, Meyer lemon

48 per dozen

White Bean Hummus Crostini

Charred broccolini, soppressata

48 per dozen

Blue Cheese Mousse Crostini

Bacon-fig jam

38 per dozen

Beef Tartare Crostini*

Mama Lil's peppers, capers, green onion, Dijonnaise

60 per dozen

^{DF} Dairy-Free

[Ⓥ] Vegetarian

^{ⓋG} Vegan

^{GF} Gluten-Free

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DISPLAYS

Displays serve 20 guests each.

CHEESE BOARD

360 each

Selection of aged and fresh local and European cheeses, dried fruit, candied nuts, house-made crackers

CHARCUTERIE BOARD

400 each

Prosciutto, smoked meats and salamis, roasted red peppers, assorted pickles, marinated olives, mostarda, house-made crackers

MEDITERRANEAN BOARD

300 each

Roasted garlic hummus, herb dressing, marinated olives, fresh vegetables, grilled and pickled vegetables, pita

SHRIMP DISPLAY

480 each

Saltwater poached shrimp, house-made cocktail sauce

SEAFOOD DISPLAY

480 each

Smoked salmon with dill, lemon+ charred scallion dip, pickled shrimp with creole cocktail sauce, smoked whitefish pate

Crackers, lemon, shaved fennel, shaved celery, pickled mustard seeds

DF Dairy-Free

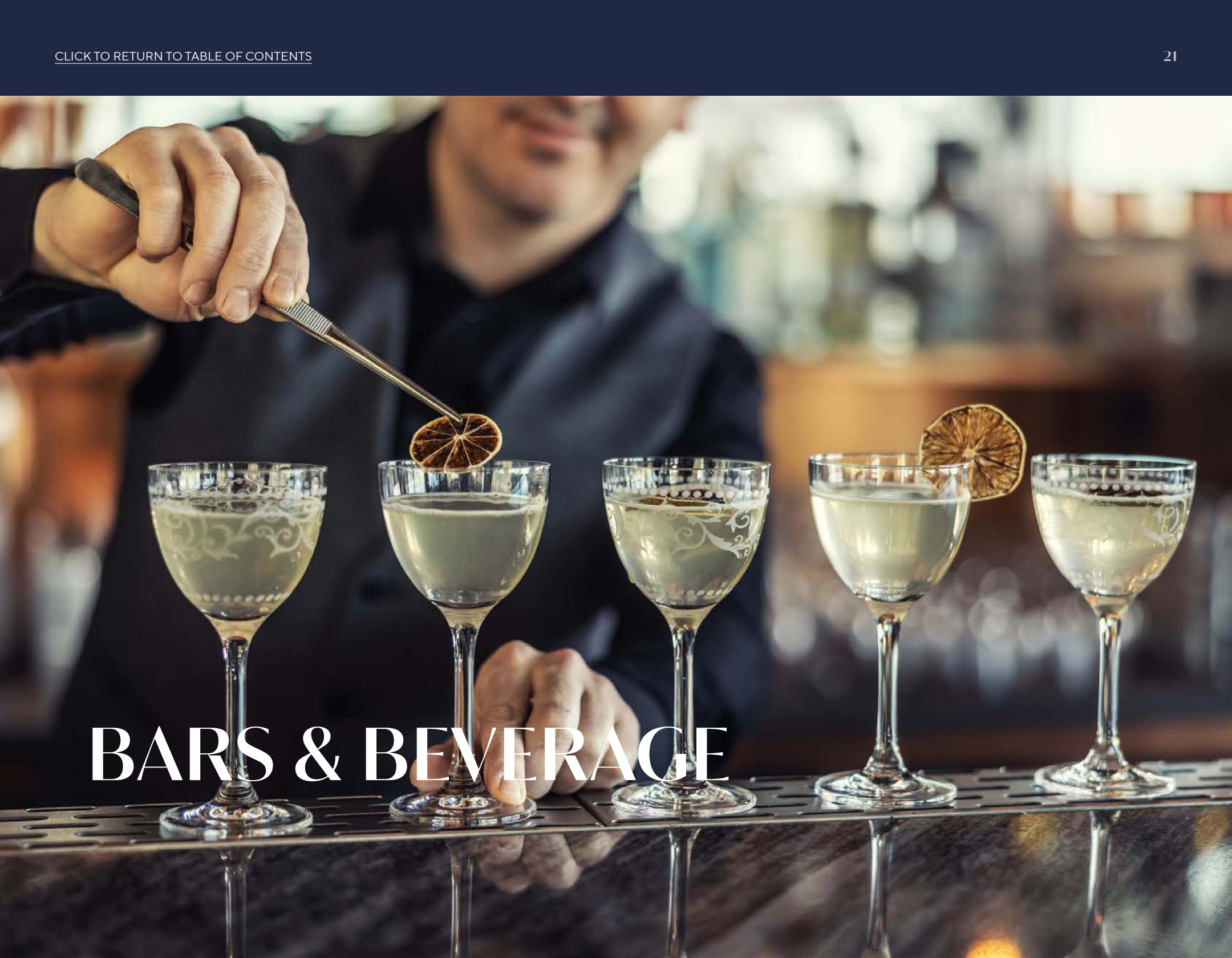
V Vegetarian

VG Vegan

GF Gluten-Free

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BARS & BEVERAGE



BAR PACKAGES

Beer, Wine and Spirits Bar – Bar Station
Fee \$150 per Bartender (based on 1-3 hours of service)
Beer and Wine Bar – Bar Station Fee \$100
per Bartender (based on 1-3 hours of service)
Each additional hour of bartender labor
is charged at \$100 per hour
Bar packages are priced per guest and must be ordered for
entire group

SIGNATURE

Selection of spirits: Svedka Vodka, New
Amsterdam Gin, Cruzan Rum, Jack Daniel's,
Rittenhouse Rye, Corazón Tequila, DeKuyper
Cordials, Carpano Vermouth

Selection of beer: Selection of Domestic Beer
and Local Microbrews, Local Ciders, Hard Seltzer

Selection of wine: Wycliff Sparkling Brut, Bulletin
Place Chardonnay, Sauvignon Blanc, Merlot and
Cabernet Sauvignon

PREMIUM

Selection of spirits: Tito's Handmade Vodka,
Sipsmith Gin, Bacardí Rum, High West Bourbon,
Knob Creek Rye, Patrón Silver Tequila, DeKuyper
Cordials, Carpano Vermouth

Selection of beer: Selection of Domestic Beer
and Local Microbrews, Local Ciders, Hard Seltzer

Selection of wine: La Marca Prosecco, William Hill
Estate Chardonnay, Sauvignon Blanc, Merlot and
Cabernet Sauvignon

ULTRA-PREMIUM

Selection of Spirits: Crater Lake Vodka, Oregon
Spirit Dry Gin, Kirk & Sweeney Gran Reserva Rum,
Trail's End 8 Whiskey, Maker's Mark Bourbon,
Rogue Spirits Oregon Rye Whiskey, Herradura
Blanco Tequila, DeKuyper Cordials, Carpano
Vermouth

Selection of Beer: Selection of Domestic Beer
and Local Microbrews, Local Ciders, Hard Seltzer

Selection of Wine: J Vineyards Cuvée Sparkling,
Louis Latour Chardonnay, Spy Valley Satellite
Sauvignon Blanc, Cline Seven Ranchlands Pinot
Noir and Cabernet Sauvignon

SIGNATURE BAR

One Hour 30 per person

Two Hours 45 per person

Three Hours 55 per person

PREMIUM BAR

One Hour 40 per person

Two Hours 55 per person

Three Hours 65 per person

ULTRA-PREMIUM BAR

One Hour 50 per person

Two Hours 60 per person

Three Hours 70 per person

BEVERAGES

One bartender required for every 100 guests at \$150 per bartender for 3 hours of service, \$100 each additional hour. There is a \$300 minimum purchase required for each bar package.

HOST BAR

Spirits

Signature	14 per drink
Premium	16 per drink
Ultra-Premium	20 per drink

Wine by the Glass

Signature	13 per glass
Premium	14 per glass
Ultra-Premium	15 per glass

Beer

Imported	8 per bottle
Domestic	8 per bottle
Craft	9 per bottle

Non-Alcoholic

Evian Water	6 each
Soft Drinks	6 each

CASH BAR

Spirits

Signature	16 per drink
Premium	20 per drink
Ultra-Premium	25 per drink

Wine by the Glass

Signature	14 per glass
Premium	15 per glass
Ultra-Premium	16 per glass

Beer

Imported	9 per bottle
Domestic	9 per bottle
Craft	10 per bottle

Non-Alcoholic

Evian Water	6 each
Soft Drinks	6 each



INFORMATION

INFORMATION

Thank you for selecting Sonesta for your upcoming event. We are thrilled to offer you exceptional hospitality, cuisine, and service. Our culinary team prides itself on crafting nutritious and balanced options tailored to promote a positive lifestyle. As always, we are delighted to create a custom menu tailored to your unique tastes and preferences. To ensure the success of your event, we kindly request your familiarity with the following details.

Meal Guarantees

To ensure availability all setup and menu selections are due thirty (30) days to the date of arrival. A final meal guarantee is required 72 business hours prior to your function and is not subject to reduction. We are pleased to set 5% over the guarantee for functions. If the final guarantee is not advised by this time, the hotel will bill based on the last available estimate or actual attendance, whichever is greater.

Limited Menus: If an event is booked within ten (10) days of the function date, menu selection will be limited due to availability. This also applies to events that have not selected their menu within ten (10) days of the function date.

Outside Food and Beverage Policy

The State of Oregon issues the licenses for the sale and services of alcoholic beverages. The hotel is responsible for the administration of these regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. Additionally, the hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for cakes which need to be pre-arranged. All food and beverage must be served by hotel staff and consumed on property. Any unauthorized outside food and beverage is subject to removal and/or corkage fees by the hotel.

Service Charges

A 26% service charge is added to all food & beverage, room rental, and audio-visual charges. A portion of this combined charge is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. Current state sales tax is added to the total. If you are a tax exempt organization, please provide us with a copy of a valid Oregon Tax Exempt Certificate.

Labor Charges

Bartenders are available at a charge of \$150 for the first three hours & \$100 per hour thereafter.

Chefs and culinary attendants are required for some menu items and are charged at \$150 each.

Cake Cutting Fees are required for outside cakes brought into the hotel and are charged at \$4 per person.

Audio-Visual

Royal Sonesta Portland Downtown can provide you with the latest in technical equipment & excellent service. Current prices are subject to change without notice. The hotel cannot be responsible for audio-visual equipment brought into the hotel by guests. Use of any audio-visual/production companies other than Royal Sonesta Portland Downtown is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside audio-visual liaison fee will be charged to the group.

Special Catering Services

Our Catering & Convention Service Managers are available to assist you in planning any special themed parties or special events to take place in the hotel. Please contact your manager for a preferred vendor list.

Pickup and Dropoff Point

For groups arriving on buses, mini coaches, coaches or other large vehicles, please coordinate your arrival time with your Event Manager. Off-site bus parking can be arranged for an additional fee.



INFORMATION

Damages

Group/catering clients are responsible for all damage, loss, or theft, which occur during the period of time the function's guests, independent contractors or other agents are on site.

Promotional Material: Nothing shall be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, furniture or other parts of the building. Any special measures taken in connection with affixing promotional material to hotel property, for the protection of equipment or furniture, will be at the Customer's expense and only with the hotel's prior approval.

Shipments

Due to storage limitations, the hotel can only accept your shipment within three (3) days of your group arrival. Up to five (5) boxes may be sent and held at no charge. For additional boxes the following charges apply: \$5 per box and \$50 per pallet. If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the hotel reserves the right to assess an additional storage charge. Please inform your Convention Services Manager of the total number of boxes being shipped.

To ensure proper handling of your materials, shipping labels must include the following:

Royal Sonesta Portland Downtown
506 SW Washington Street
Portland, OR 97204
Attention: Catering/Convention Service
Manager's Name
Hold For: Guest Name/Convention Name/
Conference Dates
Vendor Name (if applicable)

Security

The hotel may require security officers for certain events. Security officer fee is \$50 per hour, four (4) hour minimum applies.

Should security be required, contracting for these services by the hotel will be necessary at least thirty (30) days prior to arrival. Fees for services will be provided at time of request.

Permission to provide organization's own security must be obtained at least thirty (30) days prior to the event and will not be unreasonably withheld or delayed. The hotel may require that such vendor, if approved, provide the hotel proof of adequate insurance coverage naming hotel as an additional insured.