

OUR STORIES – **VANCOUVER**

FLAVOR

TASTE
EXPLORE
ENGAGE
TOAST

2020

**“WE BEFORE ME, IT
TAKES A TEAM”**
– CHEF TROY

**REDISCOVER OUR
DOWNTOWN**

EXPLORE THE
CITY'S BEST
LIBATIONS

**COMMUNITY,
CULTURE, AND
CUISINE**

**CITY
FLAVORS:**
CURATED MENUS
& EXPERIENCES
BREAKFAST
BUFFETS THAT PUT
ENERGY INTO
THE DAY
SWOON-WORTHY
“ACTION” STATIONS

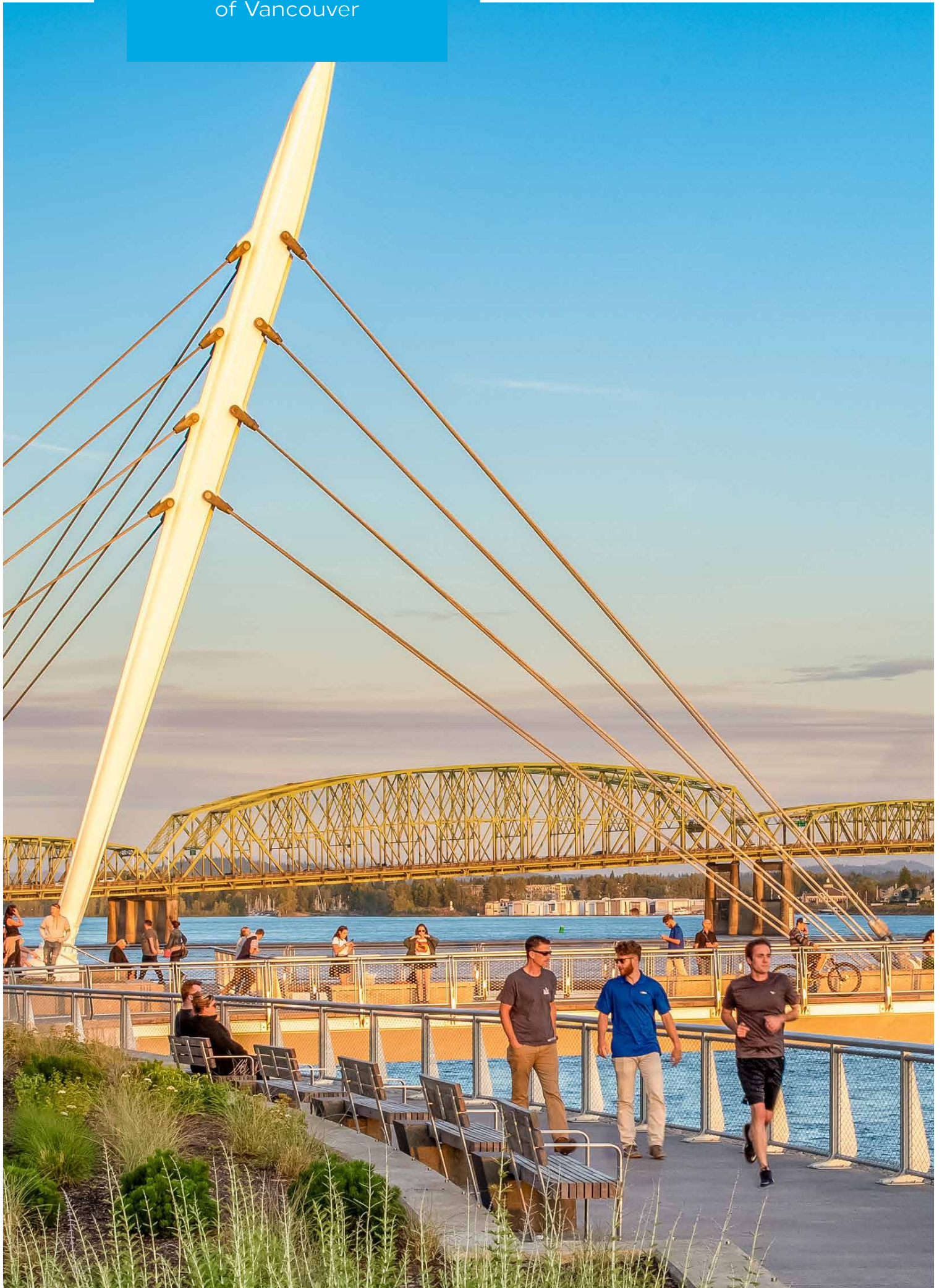


Hilton

VANCOUVER WASHINGTON

STORIES & MENUS

of Vancouver



Welcome to Vancouver

At Hilton, we like to think the best meetings and events go beyond four walls or the 9-to-5 business day. When thoughtfully planned—when designed to WOW—they inspire ideas and action, turn peers into friends, create shared memories and leave an indelible impression on everyone involved.

Like all of the special places and destinations you'll discover when staying at a Hilton hotel, Vancouver offers an abundance of things to do, sights to see and unique settings. The sky's the limit, and we want you to enjoy the best that Hilton and this city have to offer.

That's why we're delighted to bring you this issue of FLAVOR, where you'll find our Vancouver stories, our menus and our chefs' choices for things to taste, explore, engage and toast.

Think of FLAVOR as your digital concierge with locally inspired menus and other special food and beverage offerings to help you create an unforgettable experience for your clients or attendees.

Come and explore with us on these pages. Together, we'll create a whole new flavor for your next meeting or event—curated just for you in a space only a Hilton can provide.



[Hilton Vancouver Washington](#)

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STORIES & MENUS
of Vancouver



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 Vegetarian

 Vegan

 No added gluten

 Dairy free

 Does not contain nuts





Culinary Transformation

FROM HOT DOGS TO HOSPITALITY

TROY LUCIO, EXECUTIVE CHEF

I MUST HAVE GIVEN MY MOTHER NIGHTMARES WHEN I WAS A CHILD

She was a great cook with a great palate. Everyone in our household ate everything she prepared except for the little dude who ate practically nothing because he was so picky. For my school lunch I would only eat plain hot dogs on a bun packed in my Spider Man lunchbox. As soon as I could see over the stovetop, I realized that I'd better learn to feed myself because hot dogs weren't going to cut it forever. Before long I was not only cooking for myself but for my whole family as well. Turns out this picky kid was a natural in the kitchen. I found my calling, and as I grew older, my senses awakened, and my palate became more sophisticated.

When we moved to Italy, I found the way of life to be much simpler compared to the United States. There were no supermarkets so we went to the neighborhood store instead. Going early was critical because stock would run out quickly. During the week we would go to the mercato centrale to buy food for the day. We haggled over prices for a kilo of potatoes, freshly butchered chicken, cavolo nero, etc. I learned to admire the passion and pride these farmers, ranchers and fishermen had for the fruits of their labor. Once the shopping was done, we stopped by the bakery to buy a loaf of bread, then passed by the vinaio for a bottle of wine and finally, we put it all together at home.

During the summer, a watermelon from the back of a Napoletano farmer's truck was a Sunday treat. The farmers drove up from Naples with loads of watermelons and parked under the bridge. Believe it or not, buying a watermelon was quite an experience. Our dad would pick a watermelon from the truck and inspect every detail. He looked for dents, bruises, cracks and discoloration. Then he would lift it up and down and gently toss it in the air to get a sense of its mass. Next came the sound test. He put his ear to the watermelon while rotating and tapping it. Then he decided if the candidate was juicy or not. Once the watermelon passed all those tests, it was ready for the ultimate test. The farmer pulled out his pocketknife, cut out a perfect 2"x 2" wedge and handed it to Dad. He tasted the watermelon, sipping and swirling it in his mouth as if tasting a fine glass of wine. If the watermelon passed the taste test, they would haggle before exchanging money. If it didn't make the cut, the whole process would start all over again. These simple yet profound experiences taught me that when you connect with your food and its journey to your table, you will inherently develop an appreciation for it and not take it for granted. This philosophy has been a guiding light for me. The ability to transform raw ingredients into something delicious and memorable and the knowledge that one is creating edible art that will nourish others was all I needed to get hooked for good. The rest is history: three decades of cooking, hundreds of menus, thousands of recipes, millions of people fed and I'm still loving it. And I rarely eat hot dogs these days unless I'm feeling a little nostalgic for my childhood.

Hilton Vancouver Washington Executive Chef Troy Lucio has worked in kitchens throughout Italy, Germany, California and the Pacific Northwest. For the past 20 years, Chef Troy has led Hilton kitchens and has been involved with the opening and rebranding of many Hilton restaurants. Chef Troy's ideology is simple: "If you have passion for your work it will show in the results." Chef Troy is a graduate of Istituto Professionale Alberghiero Di Stato G. Minuto, a hotel management institute in Marina di Massa, Italy. Over the years Chef Troy has had the honor of cooking for many high-ranking dignitaries from first ladies, governors, generals and secretaries of state to foreign presidents and prime ministers. He believes the Pacific Northwest has so much to offer. "The people here are great stewards of the land and waterways. Sustainable farming, ranching and fishing is not just a popular phrase but a way of life. As a chef and one who loves nature, there is no other place I'd rather live or work." Chef Troy enjoys kayaking, fishing and hiking with his dogs in the local wilderness.



STORIES
of Vancouver





Mamma Pamela's
**PERSIMMON
COOKIES**

INGREDIENTS

- 2 cups all-purpose flour, sifted
- 1 ½ cups brown sugar
- ½ cup shortening or margarine
- 1 egg
- 1 cup persimmon pulp
(approx. two persimmons)

Note: pumpkin puree can be substituted for persimmon. If using pumpkin puree, increase brown sugar to 2 cups

- 1 tsp baking soda
- ¼ tsp cinnamon
- ½ tsp ground cloves
- ¼ tsp nutmeg
- ½ tsp salt
- 1 cup raisins
- 1 cup walnuts, chopped
(or preferred nut)

DIRECTIONS

1. Preheat oven to 350°F
2. Place all ingredients into a large bowl and mix well
3. Scoop 2 oz. balls of dough onto a greased cookie sheet. Space them 2" apart
4. Bake in 350°F oven for approximately 10-15 minutes or until lightly browned (a toothpick inserted into the center should come out clean)
5. Cool before serving

STORIES of Vancouver

Patricia Dahms, a standout in the Pacific Northwest food scene, recently joined Executive Chef Troy Lucio as Banquet Executive Sous Chef. With over 16 years of culinary experience, Patricia has a unique passion for crafting well-balanced, locally sourced dishes that diners love. After graduating from the Oregon Culinary Institute, she went on to lead the banquet kitchens of several critically acclaimed Portland eateries, including Jake's Catering, Imperial Restaurant and Nike headquarters. Having worked in large-scale dining for most of her career, Patricia brings her banquet expertise, along with a desire to deliver more personalized dining experiences to Hilton Vancouver Washington.





Community, Culture and Cuisine

PATRICIA DAHMS, BANQUET EXECUTIVE SOUS CHEF

I GREW UP IN A HOME THAT DEPENDED ON COMMERCIALLY PRODUCED, READY-TO-EAT FOODS.

As a child, I didn't think much about food or how it relates to our community as a whole. It wasn't until I began working in commercial kitchens, whose staff is inherently diverse, that my world began to expand, both culinary and culturally. In many ways, industrial food has become mainstream America's food culture. I am against this development in both my personal and professional life and I have dedicated myself to teaching my staff and two young children to cook locally and seasonally.

While my young son and I spend our weekends baking together, there is a special place in my heart for Southern food. Southern cuisine is inspiring to me because it has maintained a connection to its history and community throughout the years.

If you ever spot me at the farmers' market, you'll probably notice my children shifting impatiently from foot to foot as I listen to a farmer describe the nuanced flavors of their hand-churned butters. For me, everything starts with the right ingredients and the people who create them. I believe in honoring the people who believe in their product and dedicate their lives to it. That's what it all comes down to for me. This is what inspires me and drives me to create food that is simple, local and rooted in community.

CHICKEN & SAUSAGE GUMBO

INGREDIENTS

- 5 slices bacon, diced
- 5 andouille or Cajun sausage, sliced half inch rounds
- 6 chicken thighs, bone in, skin removed
- 1 red bell pepper, small dice
- 1 green bell pepper, small dice
- 3 celery stalks, small dice
- 1 yellow onion, small dice
- ½ cup neutral vegetable oil
- 1 cup flour
- 6 oz. canned tomatoes, diced
- 1 quart chicken stock
- 2 bay leaves
- 2 tsp gumbo filé
- ½ cup Cajun seasoning
- 1 bunch fresh Italian parsley, chopped
- 1 bunch green onions, sliced

DIRECTIONS

1. In an 8-quart Dutch oven, sauté the sausage and bacon on medium to high heat until well caramelized. This should take about 7-10 minutes.
2. While the sausage and bacon are cooking, generously season both sides of the chicken with salt, pepper and Cajun seasoning.
3. Once the sausage and bacon are well caramelized, remove from the pan with a slotted spoon, reserving the oil.
4. Add the chicken to the pan with preheated, reserved oil and sear each side until well caramelized: 5-7 minutes per side. Remove from the pan and set aside.
5. Reduce the heat to medium low and add the oil and flour. Use a wooden spoon to scrape up the caramelized bits (fond) from the bottom of the pan. Cook the flour mixture (roux) for 45 minutes to 1 hour until caramel in color.
6. Add the peppers, onion and celery and sauté for 5-7 minutes until the vegetables begin to wilt. Add the garlic and tomatoes and cook for an additional 1-2 minutes.
7. Add the chicken stock, bacon, sausage, seared chicken and bay leaves back to the pot. Bring the entire mixture to a boil. Be sure to scrape up any of the fond that accumulated on the bottom of the pot.
8. Reduce the heat to a simmer and cover the pan. Allow the gumbo to simmer, stirring occasionally for 45 minutes to 1 hour, until the chicken falls from the bone.
9. Remove the chicken, shred with two forks and return the meat to the pot. Discard the bones.
10. Finish with the fresh herbs and gumbo filé.
11. Enjoy over a bed of white rice.





Breakfast Buffets

Minimum of 25 people. Maximum of 90 minutes of service. Chef and attendant fees are an additional cost.

Simple Start Continental

orange, cranberry and apple juice | bagels, sliced breads, English muffins | jams, butter and cream cheese | peanut butter | sliced fresh seasonal fruits and berries |

freshly brewed regular and decaffeinated coffee | tea service

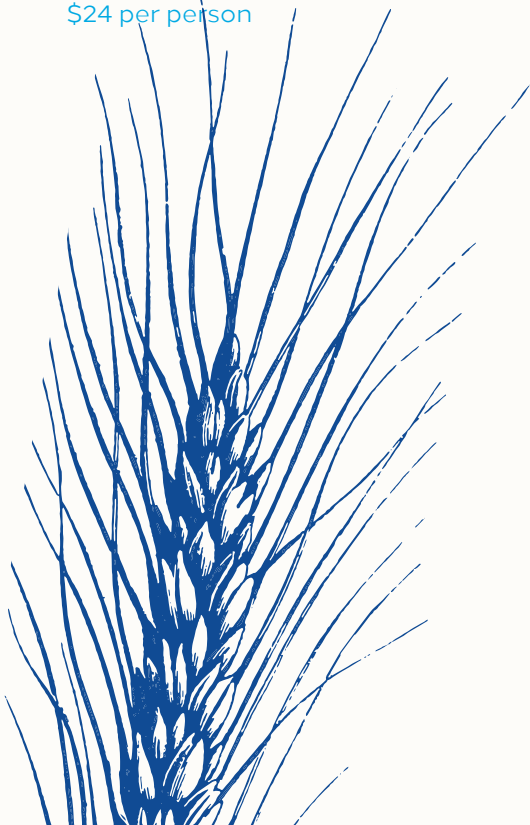
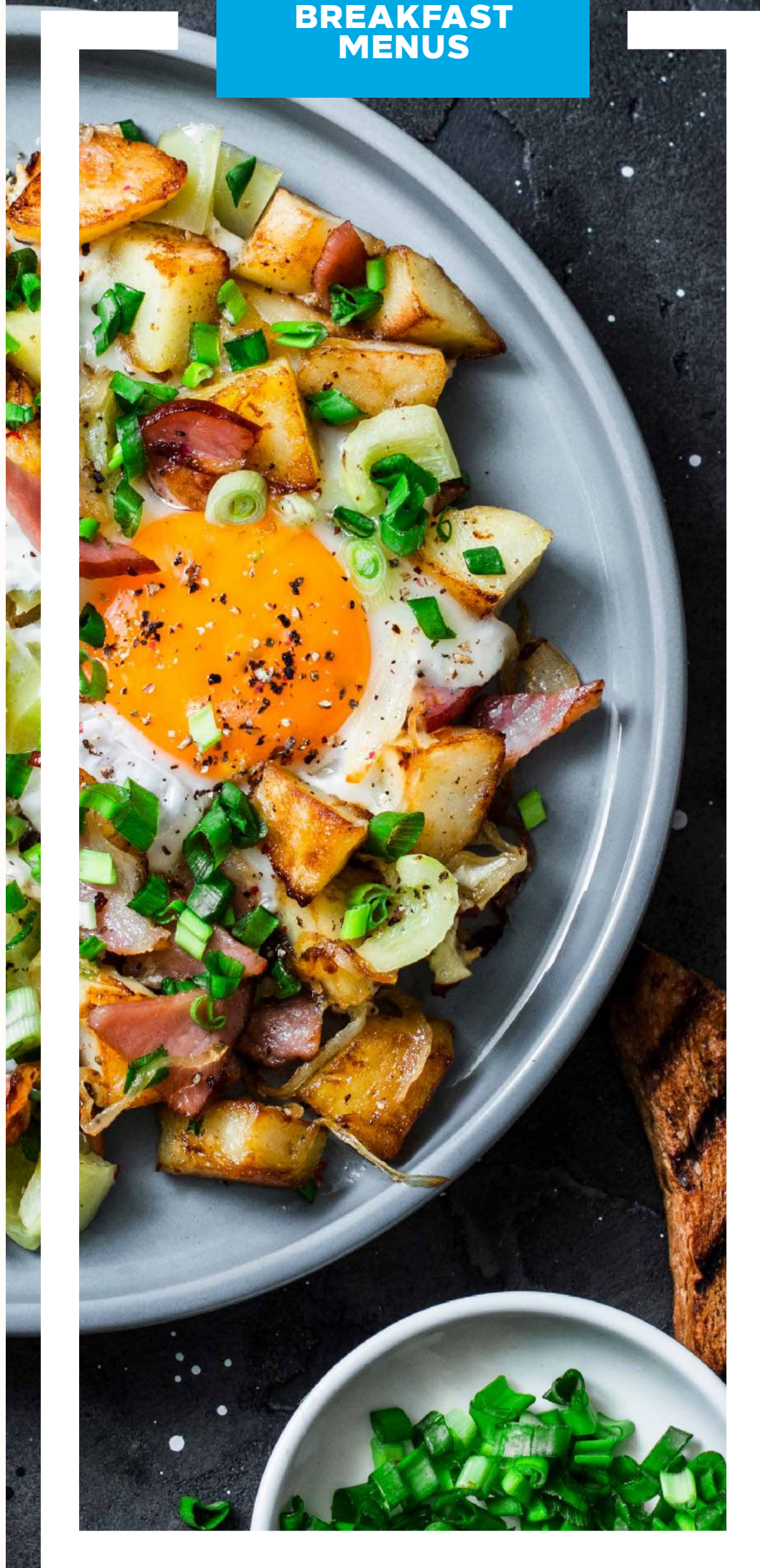
\$22 per person | 100 people or less

Mindful Eating Healthy Start Continental

orange, cranberry and apple juice | assorted bagels, freshly baked seasonal muffins and tea breads | jams, butter and cream cheese | peanut butter | sliced fresh seasonal fruits and berries | individual fruit yogurts | house-made granola | regular and decaffeinated coffee | tea service

\$24 per person

BREAKFAST MENUS



Downtown Breakfast Buffet

orange, cranberry and apple juice | assorted freshly baked seasonal muffins and tea breads | butter and fruit preserves | sliced fresh seasonal fruits and berries | freshly scrambled cage-free eggs topped with fresh herbs and Tillamook cheddar cheese | applewood smoked pepper bacon | sausage links | breakfast potatoes | regular and decaffeinated coffee | tea service
\$30 per person

Something for Everyone Buffet

orange, cranberry and apple juice | assorted freshly baked seasonal muffins and tea breads | butter and fruit preserves | sliced fresh seasonal fruits and berries | oatmeal with raisins, brown sugar and cream | buttermilk biscuits with sausage gravy | freshly scrambled cage-free eggs topped with fresh herbs and Tillamook cheddar cheese | applewood smoked pepper bacon | sausage links | ruby red potatoes with roasted peppers and onions | regular and decaffeinated coffee | tea service
\$31 per person

Steak and Egg Buffet

orange, cranberry and apple juice | buttermilk biscuits with honey whipped butter | sliced fresh seasonal fruits and berries | bloody Mary spiced London broil with roasted peppers and onions | freshly scrambled cage-free eggs topped with fresh herbs and Tillamook cheddar cheese | applewood smoked pepper bacon | gratin red potatoes | regular and decaffeinated coffee | tea service
\$33 per person

Breakfast Enhancements

Enhancements are to complement your breakfast buffet.

Yogurt Parfaits (build-your-own)

assorted plain and fruit yogurts | granola | fresh seasonal fruit and berries
\$5 per person

The Egg Bundle

freshly scrambled cage-free eggs topped with fresh herbs and Tillamook cheddar cheese | applewood smoked pepper bacon or breakfast sausage links | country-style breakfast potatoes
\$9 per person

The Country Skillet (buffet only)

red skin potatoes, scrambled cage-free eggs, sausage, bacon, pepper hash, and Gruyère cheese
\$6.50 per person

Bob's Red Mill Oatmeal

raisins | brown sugar | cream
\$4 per person

Breakfast Wrap

scrambled cage-free eggs, Tillamook cheddar, choice of diced pork sausage, turkey sausage or chopped crisp bacon
\$6.50 each

English Muffin Breakfast Sandwich

cage-free egg, Tillamook cheddar, sausage patty
\$6.50 each

Texas Toast

Hickory ham, applewood smoked pepper bacon, sliced hard-boiled egg, cream cheese
\$6.50 each

Smoked Salmon Lox Display

assorted sliced bagels | assorted whipped cream cheese | capers and onions
\$8 per person

Pancakes, Waffles or French Toast

walnuts | seasonal fruit compote | maple syrup | fresh seasonal berries | butter | vanilla whipped cream
\$6 per person

Omelet Station

cage-free eggs | onions | mushrooms | tomatoes | peppers | spinach | cheddar cheese | ham
\$9 per person | \$125 per chef attendant

Crêpe Station

assorted fresh seasonal fruits and berries | strawberry and chocolate sauce | lemon curd
\$8 per person | \$125 per chef attendant

AM SIPS AND BREWS

Spice up the morning with the perfect AM beverage!

Nothing says Pacific Northwest like our world-famous **Starbucks** coffee

Morning in Vancouver is the time to bring in Pacific Perks espresso and smoothie bar. All drinks are made to order and will be a memorable experience for your guests

Plant-based milk such as soy, almond, and coconut are available for coffee or cereal stations

BREAKFAST MENUS





**RISE &
SHINE**
WITH FRESH-TO-PLATE
DISHES

Plated Breakfasts

Minimum of 25 people. Maximum of 90 minutes of service.

Plated breakfasts include orange juice, freshly brewed regular and decaffeinated coffee and tea service.

Tillamook Scramble

assorted freshly baked seasonal muffins and tea breads, scrambled cage-free eggs with Tillamook cheddar cheese, breakfast potatoes, applewood smoked pepper bacon or sausage links

\$27 per person

Healthier Breakfast Plate 🥗

mini yogurt parfait, scrambled cage-free eggs with spinach, Tillamook cheddar cheese and garden herbs, chicken apple sausage, red bliss potatoes

\$28 per person

Asparagus and Brie Crepes

two asparagus and Brie crepes, sun-dried tomato crème fraîche, applewood smoked pepper bacon, breakfast potatoes

\$29 per person

Enchilada Scramble

freshly scrambled cage-free eggs, chorizo, potatoes, salsa verde, queso, cilantro cream, refried white beans, pico de gallo

\$28 per person

Chicken and Baked Waffle

cornflake-crusted fried chicken tenderloin, waffle bread pudding, cracked pepper buttermilk gravy, ginger spiced maple syrup

\$29 per person

Preset starter enhancements to our plated breakfasts are served as individually, tapas style. Pricing is in addition to plated breakfast cost.

sliced melon and berry salad, toasted coconut 🍓🥥

\$4 per person

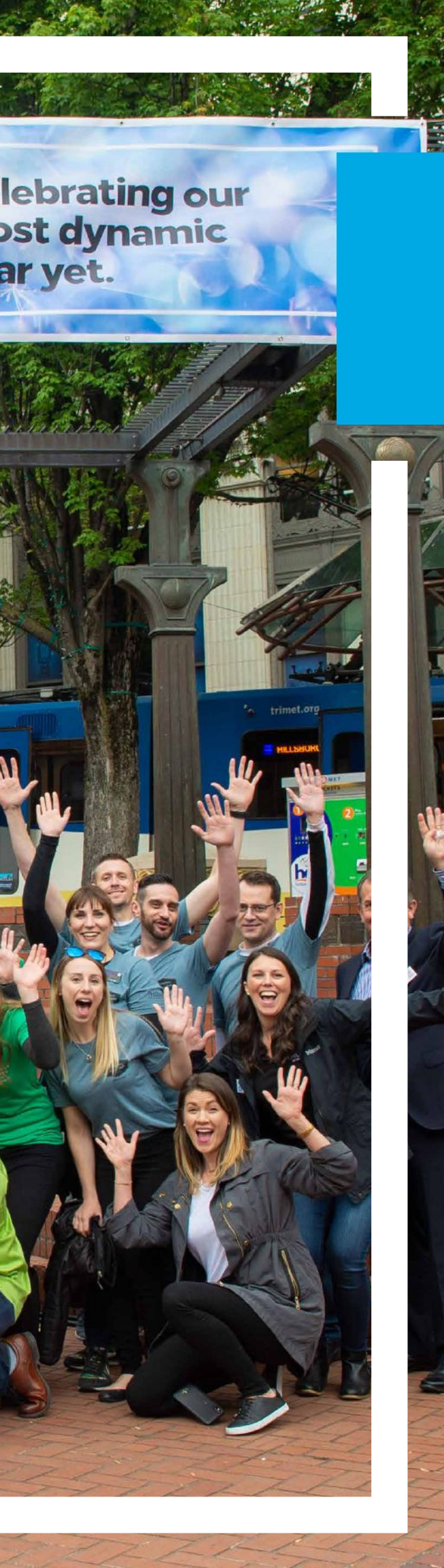
STORIES
of Vancouver

100
YEARS OF
Hospitality

Hilton

Ce
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celebrating our
most dynamic
year yet.

Our Random Acts of Hospitality

AT HILTON VANCOUVER WASHINGTON, WE HIRE LOCAL, BUY LOCAL AND INVEST LOCAL.

For over 10 years, we have been investing in our community. We believe the success of our business is directly linked to the success of our communities. Our Team Members have contributed hundreds of volunteer hours annually through a variety of worthy causes. By sorting and repacking food monthly at the Clark County Food Bank, sponsoring Vancouver's Downtown Associations Annual Spring Clean Up of the city, planting flowers right in our front yard in Popstra Square to joining several of our sister Hilton properties to celebrate Hilton's 100 year anniversary by creating hygiene kits donated to Share, a local nonprofit, whose mission is to lead the hungry and homeless to self-sufficiency. In addition to our Team Members' volunteer efforts, the hotel has donated over a million dollars to support nonprofits in Southwest Washington. Our proudest contribution to the community comes from our Team members. They donated over 7,000 pounds of nonperishable food to our annual food drive.

FunBREAKS

Packaged break minimums are 25 people for up to 30 minutes of service.

Beverage Station

freshly regular and decaffeinated coffee | tea service | assorted soft drinks | bottled still and sparkling waters

\$6.50 per person

Awake Beverage Station

freshly brewed regular and decaffeinated coffee and hot tea | assorted soft drinks | bottled still and sparkling waters | bottled juices | assorted energy drinks

\$8.50 per person

Energizer Break

turkey slider, pesto aioli, fresh mozzarella cheese, heirloom tomatoes, brioche bun | grab and go vegetable sticks with hummus | sliced fresh fruit and berries | bottled still and sparkling waters | assorted energy drinks

\$13 per person

Tea Break

seasonal mini quiche | smoked salmon deviled eggs | Northwest chicken salad on mini croissant | assorted beignets | assorted hot tea selection

\$16 per person

Campfire Break

house-made chocolate s'mores | build-your-own trail mix bar: granola, Rice Chex, M&M's, raisins, peanuts and salted cashews | hot chocolate, mini marshmallows and whipped cream

\$14 per person

Seventh Inning Stretch Break

build your own nachos: tortilla rounds | cheddar cheese sauce | sliced jalapeños | diced tomatoes | onions | sliced olives

select four: M&M's | M&M's Peanut | Hershey's Kisses | Red Vines | Snickers Miniatures | individual bags of trail mix | house-made spiced and glazed nuts | individual bags of potato chips

\$13 per person

Washington Apple Break

fresh apple slices with melted dipping caramel | warm apple cobbler with vanilla bean ice cream | whole fresh apple display | hot apple cider

\$14 per person

Italian Break

crostini bar: olive tapenade, bruschetta, spinach and artichoke | Mediterranean olives | charcuterie and cheese display

\$16 per person

Ultimate Pepsi Break

Pepsi, Diet Pepsi, Sierra Mist, Dr Pepper and Aquafina

select four: Quaker Chewy Granola Bars | Stacy's Parmesan and Garlic Pita Chips | Rold Gold Tiny Twist Pretzels | Lays | Dorito's | Sun Chips

\$12 per person

Lemonade Stand Break

fresh lemonade garnished with mint leaves | raspberry, strawberry and blackberry purees | mini lemon tartlets | mini cheesecake bites | assorted fresh berries

\$13 per person

Cookie Break 🍪

individual bags of trail mix | assorted individual bags of potato chips

select three: chocolate chip | white chocolate macadamia nut | oatmeal raisin | peanut butter

\$12 per person



**AM/PM BREAK
MENUS**



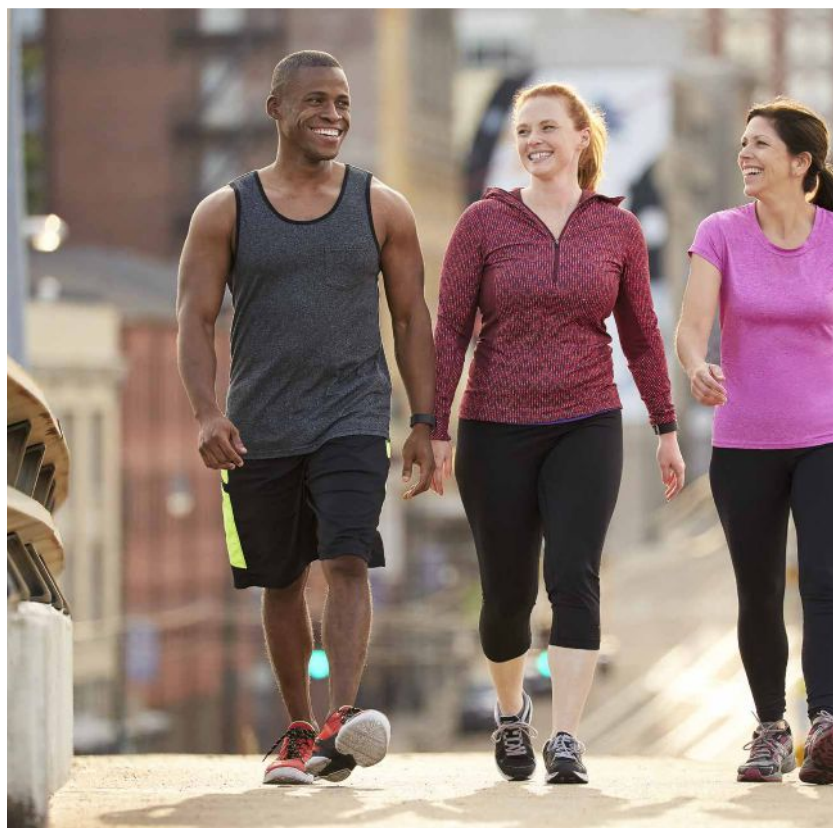
Meet with Purpose

A new way to meet for an impactful return

THESE DAYS attendees want more. *(Tell you something you don't know, right?)* More time for exercise during the meeting day, more fulfilling breaks and more kinds of foods that keep them energized, clearheaded and powering through the afternoon slump. With Meet with Purpose you can offer all of that—plus so much more.

Planners choose from a selection of turnkey menus that pair healthy, energy-boosting meals with fitness, wellness or philanthropic activities. Even more, these packages often reduce food waste, incorporate environmentally friendly solutions and meet social responsibility goals—important issues to people looking for more purpose from their meetings.

With Meet with Purpose, you can customize your own programs or select from proven ideas that elevate the overall meeting experience for a lasting WOW impression.





Here are just a few ideas Meet with Purpose brings to the table:

Easy-to-implement, balanced menus

- Infused fruit and herb water stations
- Flavorful seasonal ingredients
- Sustainable seafood selections
- Vegetarian, vegan and no added gluten standard selections

Fitness- and wellness-focused breaks

- Instructor-led stretching activities
- City walk/run routes via event app
- Morning yoga, run and silent cardio-disco activities
- Meditation areas with virtual-reality headsets and headsets with music
- Standing table areas

Philanthropic tie-ins

- Local community give-back on-site and off site activities arranged by Hotel Community Projects Manager

Resource management and waste reduction

- Paperless guest room check-in through Hilton Honors Digital Key
- Energy-efficient lightbulbs, not-in-use default off switches for lights and equipment
- Surplus supplies donated to local charities, arranged by Hotel Community Projects Manager
- Recycling and responsible food waste management

AM/PM BREAK MENUS



Mindful Eating Breaks

Packaged break minimums are 25 people for up to 30 minutes of service.

Flex Power

Activity: instructor-led session focusing on stability, balance and core. Boost your mental stamina and focus by rebuilding the neural pathways between mind and body
(activity is an additional cost)

- whole-grain croissants, jams, preserves
- steel-cut oats with seasonal local berries
- savory spinach and feta pastry
- seasonal fruit and berry salad, toasted coconut
- fruit and herb-infused waters ✓ 🌿
- bottled electrolyte waters
- freshly brewed premium Starbucks regular and decaffeinated coffee and teas

\$26 per person

Stay in Motion

Activity: instructor-led one or two-mile morning fun run or power walk along the Vancouver Waterfront
(activity is additional cost)

- whole-grain and nut muffins 🌿
- spinach and cage-free egg white frittata, tomato relish 🌿 🥗
- seasonal fruit salad ✓ 🌿
- fruit and herb-infused waters ✓ 🌿
- assorted bottled smoothies
- bottled electrolyte waters
- freshly brewed premium Starbucks coffee, decaffeinated and teas

\$27 per person

Yoga and Yogurt

Activity: instructor-led yoga focused on clearing mental fog while connecting mind, body and spirit
(activity is additional cost)

- seasonal berry medley salad, watermelon, yuzu, mint, citrus basil dressing 🌿 🥗
- assorted fruit and plain Greek yogurts 🌿
- house-made granola 🌿
- deviled eggs, no mayo 🥗 🥗
- fruit and herb-infused waters ✓
- bottled electrolyte waters
- freshly brewed premium Starbucks regular and decaffeinated coffee and teas

\$27 per person

MINDFUL BEVERAGES

Don't forget...Mindful Drinking Ideas!

Bottled Electrolyte Water which help your body absorb the water more quickly

Healthy Tip – electrolytes are helpful in preventing dehydration, so they're especially useful during and after intense workouts

Assorted Kombucha selection will help your Guests stay healthy and balanced through the event

Healthy Tip - Kombucha, the fermented tea, has large amounts of B vitamins and antioxidants which are said to aid in detoxification, produce healthy livers, improve joint care and strengthen the immune system.



À la carte Break Selections

All break items must be purchased per item and are not offered on consumption. Minimum order of one dozen of each item.

Sweet Snacks

- freshly baked assorted cookies \$48 per dozen
- freshly baked chocolate fudge brownies \$48 per dozen
- whole fresh fruit \$3.25 each
- fruit kabobs \$5 each
- assorted yogurts \$3.75 each
- assorted candy bars \$3.50 each
- assorted KIND bars \$4 each
- assorted Blue Bunny ice cream bars \$4.25 each
- croissants, freshly baked danishes and house-made muffins \$48 per dozen
- assorted local coffee cakes \$48 per dozen
- assorted seasonal breakfast breads \$48 per dozen
- cinnamon buns \$48 per dozen
- assorted sliced bagels \$48 per dozen
- local tea breads \$48 per dozen
- house-made candied nuts (1 pound serves 10 people) \$25 per pound

Salty Snacks

- individual bags of chips \$3.50 each
- individual bags of northwest trail mix \$3.50 each
- individual bags of popcorn \$3.50 per bag
- pretzels (1 pound serves 10 people) \$18 per pound
- house-made spiced and glazed nuts (1 pound serves 10 people) \$25 per pound
- assorted sliced bagels with cream cheese \$45 per dozen
- corn tortilla chips and salsa 🌱🌱 \$5 per person

BREW

- Taraza Bold regular coffee \$70 per gallon
- decaffeinated coffee \$70 per gallon
- Starbucks brewed regular or decaffeinated coffee \$85 per gallon
- bottled cold brew coffees \$7 each
- Tea Leaves – assorted herbal and caffeinated teas with hot water \$70 per gallon

BREW Experience

Plant-based and non-dairy milk alternatives are available for brew stir-ins, review with hotel team in advance for options.

- almond milk
- soy milk
- coconut milk

CHILL

- fruit and herb-infused water, seasonal flavors \$30 per gallon
- iced tea \$70 per gallon
- ginger, mango, peach iced tea \$75 per gallon
- passion fruit, mango, green iced tea \$75 per gallon
- lemonade, seasonal flavors \$50 per gallon
- fruit punch \$50 per gallon
- bottled still waters \$5 each
- vitaminwater, assorted flavors \$7 each
- bottled iced teas \$6 each
- assorted bottled juices \$6 each
- orange, cranberry, grapefruit, apple juice \$50 per gallon
- individual Naked juices and smoothies \$6 each

CHILL BUBBLES

- San Pellegrino, sparkling mineral water, plain and assorted flavors \$6 each
- assorted soft drinks \$5 each
- bottled sparkling waters \$5 each
- Red Bull, regular and diet \$6 each
- kombucha, assorted flavors \$7 each

LOCAL AND TRENDY SIPS

Pepsi Break locally sourced
Pepsi products

Not Your Basic Bloody Mary Bar
made with local Hot Monkey
pepper-flavored vodka

Fresh Lemonade Stand raspberry,
strawberry and blackberry purees
with mint leaves for garnish



**AM/PM BREAK
MENUS**



Driving Down Waste

OUR JOURNEY TO STOP FOOD WASTE IN ITS TRACKS

PATRICIA DAHMS,
BANQUET EXECUTIVE SOUS CHEF

I HAVE WORKED IN THE FOOD SERVICE

industry at restaurants large and small for over 16 years. Some composted, some recycled, some did both, some did neither, but what they all had in common was that they produced a LOT of waste. To me, it seemed impossible to find a corporation who was able to set aside the bottom line and focus on their social and environmental responsibilities.

When I started at the Hilton Vancouver Washington, it became clear that I had finally found a company that not only aligned with my own beliefs but took an active role in being a responsible member of our global community. We have committed to cut our environmental footprint in half and double our social impact by the year 2030. One of the many ways

we plan to achieve this goal is by reducing and eliminating the food waste that our property produces. 30% of food produced for human consumption goes to waste worldwide while 800 million people go hungry. Each day our goal is to do everything that we can to reduce these sobering statistics. One step of this journey was the implementation of a compost and grease recycling program, so no food products end up in the landfill. We have reduced over production and over ordering, and we observe proper food rotation standards to eliminate food loss. We also started a food waste tracking program to help us identify opportunities for improvement. In addition to these programs, we have teamed up with Share House and the Salvation Army to donate ready-to-eat food to people in need. All of our Team Members take great pride in making a difference. Each day brings us a little bit closer to achieving our very important 2030 goal.





Monday

NW Healthy Bowl

Lunch Buffet

Minimum of 25 people. Maximum of 90 minutes of service.

Salads

Mixed Green Salad 🌱

roasted butternut squash, pumpkin seeds, dried cranberries, green goddess dressing

Quinoa Salad ✓

red bell peppers, grilled vegetables, chickpeas, parsley, roasted garlic, olive oil and lemon

Kale Salad ✓

roasted beets, white beans, tomatoes, lemon, garlic, herbs

Sandwiches and Wraps

Mesquite Turkey Sandwich

havarti cheese, spring greens, tomatoes, roast leek mayo, whole wheat hoagie

Grilled Chicken Cranberry

Salad Sandwich

apple walnut cream cheese, butter leaf lettuce, brioche bun

Grilled Portobello

Mushroom Wrap 🌱

spinach, goat cheese, roasted red peppers, tomatoes, cucumbers, hummus

Vegetarian Croissant

Club Sandwich 🌱

grilled tofu, avocado, tomatoes, cucumbers, roasted peppers, basil pesto

Soup

Mushroom Corn Chowder 🌱

Hot Mains

Grilled Chicken 🔥🌱🌍

Grilled Flank Steak 🌱🌍

Braised Pulled Pork 🌱🌍

Charred Cauliflower Steaks ✓🌱🌍

Sides

Brown Rice 🌱🌱🌍

Black Beans 🌱🌱🌍

Warm Grilled Vegetable Board

✓🌱🌍

Ancient Grain Warm Salad ✓

sautéed vegetables, lemon, garlic oil

Accompaniments

house-made pickled onions, jalapeños, grilled corn, cilantro, diced tomatoes, peanut lime vinaigrette, avocado puree

Sweets

Sliced Melon and Berry Salad, Toasted Coconut

Vanilla Bean Yogurt, Berries, House-Made Granola

Day of the Week Cold Buffet

two salads | three sandwiches | kettle chips | dessert assortment
\$35 per person

Day of the Week Hot Buffet

two salads | two hot mains | two sides | dessert assortment
\$38 per person

Include third hot main - additional
\$3 per person

Include soup selection - additional
\$2 per person

FLAVORED HOT OR ICED COFFEE STATION

Choose your favorite hot coffee or cold brew, then add one of these flavors: vanilla, butterscotch, orgeat (amaretto), Irish cream, raspberry or caramel



LUNCH MENUS



Engage & Explore Ideas

Add these delectable and interactive experiences to your day for a more personal experience

- Explore the past with a visit to Fort Vancouver National Historic Site. Be sure to visit the Blacksmith, where a modern day blacksmith quilt is made using period authentic tools
- Want a jump-start on the weekend? Arrange a brewery, wine or coffee biking tour with Couve Cycle – See Events Manager for pricing and details

LUNCH MENUS



Engage & Explore Ideas

Add these delectable and interactive experiences to your day for a more personal experience.

- Visit the Salmon Run Bell Tower in Esther Short Park and see the glockenspiel which commemorates the Pacific salmon and its importance to the Chinook tribe
- Explore vintage biplanes and the history of aviation at Pearson Air Museum, located next to one of the oldest continuously operating airfields in the country

Tuesday

Street Taco

Lunch Buffet

Minimum of 25 people. Maximum of 90 minutes of service.

Salads

Mexican Chopped Salad

chopped greens, red beans, cherry tomatoes, cucumbers, queso fresco, tortilla strips, honey lime vinaigrette

Black Bean and Corn Salad

cherry tomatoes, Cotija cheese, cilantro pesto

Savoy Cabbage Jicama Slaw

roast jalapeño dressing

Sandwiches and Wraps

Vegetarian Wrap

black beans, corn, peppers, avocado, shredded cabbage, cilantro lime crema

Mexican Chicken Wrap

ancho-grilled chicken breast, chopped romaine hearts, black beans, corn, cherry tomatoes, avocado mayo

Achiote Roast Turkey Wrap

lettuce, charred tomatoes, roasted peppers, Jack cheese, cilantro lime crema

Pork Belly Torta Sandwich

caramelized onions, white cheddar cheese, pickled slaw, avocado crema, cubano bun

Soup

Vegetable Posole

Hot Mains

Build-Your-Own Street Tacos

Pork Carnitas

Ancho Marinated Chicken

Chipotle Spiced Flank Steak

chimichurri

Sides

Cumin-Roasted Vegetables

Tomatillo Cilantro Rice

Pinto Beans

Accompaniments

corn and flour tortillas, queso fresco cheese, pico de gallo, sour cream, avocado puree, sliced limes, hot sauces

Sweets

Churros

Caramel Flan

Day of the Week Cold Buffet

two salads | three sandwiches | kettle chips | dessert assortment

\$35 per person

Day of the Week Hot Buffet

two salads | two hot mains | two sides | dessert assortment

\$38 per person

*Include third hot main - additional **\$3 per person***

*Include soup selection - additional **\$2 per person***

Wednesday Farmers' Market

Lunch Buffet

Minimum of 25 people. Maximum of 90 minutes of service.

Salads

Macaroni Salad 🌿

grilled vegetables, crispy bacon, buttermilk dressing

Mixed Green Salad 🌿

shaved Tillamook white cheddar cheese, carrots, pickled red onions, chickpeas, fennel, pumpkin seeds, cider vinaigrette

Classic Potato Salad 🌿

egg, celery, onions

Sandwiches and Wraps

Slow-Roasted Turkey Flatbread

grilled vegetable relish, baby leaf lettuce, tomatoes, pickles, smoked Gouda cheese

Cajun Grilled Chicken Breast Sandwich

honey Dijon kale slaw, tomatoes, hard-boiled egg, pimiento sweet relish aioli, havarti cheese, hoagie

Eggplant Parmesan Flatbread

shaved zucchini, mozzarella cheese, sun-dried tomatoes, arugula

Farmers' Market Wrap 🌿

fresh greens, cucumbers, carrots, tomatoes, feta cheese, red onions, pepperoncinis, spinach tortilla

Soup

Roasted Garlic Tomato Basil Bisque

Hot Mains

Mesquite-Rubbed Sriracha Barbecue Beef Brisket 🌿

Chargrilled Chicken Thighs 🌿🌿

Calabrian chili glaze, grilled green onions

Macaroni and Cheese 🌿

blue cheese and panko crust

Sides

Grilled Corn, Green Beans, Roasted Peppers 🌿🌿

Molasses-Baked Red Beans

Farmers' Market Ratatouille 🌿🌿🌿

Roasted Russet Potatoes 🌿🌿🌿

garlic and sage oil

Sweets

Berry Cobbler Bars

vanilla whipped cream

Lemon Poppy Seed Mousse

shaved white chocolate

Day of the Week Cold Buffet

two salads | three sandwiches | kettle chips | dessert assortment

\$35 per person

Day of the Week Hot Buffet

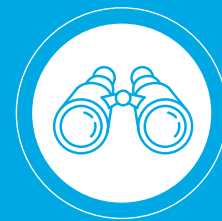
two salads | two hot mains | two sides | dessert assortment

\$38 per person

*Include third hot main - additional **\$3 per person***

*Include soup selection - additional **\$2 per person***

LUNCH MENUS



Engage & Explore Ideas

Add these delectable and interactive experiences to your day for a more personal experience

- Love the arts? Visit the second floor of the Convention Center to see rotating exhibitions from local art galleries, then continue to the Vancouver Arts District and visit one (or all) of the many art galleries within blocks of the hotel
- Visit one or all five of downtown's urban vinters for a relaxing afternoon of tasting local wines. Call ahead and see what live music is at Koi Pond Cellars or join a paint-and-sip event at Niche Wine Bar

LUNCH MENUS



Engage & Explore Ideas

Add these delectable and interactive experiences to your day for a more personal experience

- Stroll through Main Street's Clark County Historical Museum and discover Vancouver's roots
- Rock the retro look by visiting downtown's many shabby chic boutiques and vintage shops such as 1709 Records, House of Vintage, Most Everything and Urban Barnhouse



Thursday

Asian Build-a-Bowl

Lunch Buffet

Minimum of 25 people. Maximum of 90 minutes of service.

Salads

Kale and Cabbage Salad ✓

matchstick carrots, sliced baby bell peppers, edamame, green onions, mandarin oranges, peanut ginger vinaigrette

Mango Salad ✓

Napa cabbage, carrots, dried plums, spiced cashews, tangy mustard dressing

Pad Thai Chicken Salad

pulled chicken, cabbage, carrots, radishes, crushed peanuts, scallion, peanut sauce

Sandwiches and Wraps

Roast Pork Banh Mi Sandwich

cucumbers, pickled vegetable slaw, cilantro, sriracha aioli, baguette

Miso and Citrus-Glazed Chicken Sandwich

shredded cabbage, Asian slaw, hoagie roll

Spicy Beef Wrap

ponzu-marinated beef, Asian slaw, scallions, soy aioli, cilantro tortilla

Vegetarian Wrap ✓

soy-glazed tofu, edamame hummus, scallions, Asian slaw

Soup

Grays Coconut Curry Chicken Soup 🍲

Hot Mains

Asian Grilled Chicken 🍲

Braised Pork 🍲

Steamed Chopped Vegetables ✓

carrots and broccoli florets

Spring Rolls

pork or vegetarian, sweet and sour sauce

Sides

Vegetable Fried Rice 🍲

White Rice ✓ 🍲

Yakisoba Noodles 🍲

Accompaniments

ginger orange glaze and teriyaki hot sauce, soy sauce, crushed peanuts

Sweets

Mango Cheesecake

Fortune Cookies

Day of the Week Cold Buffet

two salads | three sandwiches | kettle chips | dessert assortment

\$35 per person

Day of the Week Hot Buffet

two salads | two hot mains | two sides | dessert assortment

\$38 per person

*Include third hot main - additional **\$3 per person***

*Include soup selection - additional **\$2 per person***

Friday

Pacific Northwest

Lunch Buffet

Minimum of 25 people. Maximum of 90 minutes of service.

Salads

Baby Spinach Salad 🌿

port-poached pear, house-smoked gorgonzola, black pepper spiced pecans, cranberry vinaigrette

Hot Smoked Salmon Niçoise Salad

green beans, white beans, hard-boiled egg, black olives, red onions, tomatoes

Bay Shrimp Pasta Salad

orecchiette, cucumbers, tangy sun-dried tomato dressing

Sandwiches and Wraps

Smoked Salmon Sandwich

cucumbers, frisée, tomatoes, buttermilk dill cream cheese, seeded wheat bread

Grilled Portobello Vegetable Focaccia Sandwich 🌿

spinach, mozzarella cheese, roasted peppers, pesto

Roast Beef Sandwich

caramelized onions, Dijon mayo, smoked Gouda cheese, hoagie roll

Ham and Brie Croissant Sandwich

arugula, sliced apples, seasonal compote

Soup

Butternut Squash Bisque 🌿🍂

spiced pumpkin seeds and maple crème fraîche

Hot Mains

Pan-Seared Salmon

thyme lemon butter sauce, shaved fennel, artichoke salad

Grilled London Broil

roasted mushrooms, horseradish demi-glace

Herb-Grilled Chicken

pancetta, rosemary cream, fried sage

Wild Mushroom Ravioli

sage brown butter sauce, roasted walnuts, fried sage

Sides

Roasted Red Potatoes

sea salt, olive oil

Charred Cauliflower and Broccoli Gratin

Wild Rice

hazelnuts, dried tree fruits

Sweets

White Chocolate Raspberry Mousse

Sweet Potato Bread Pudding, Butterscotch Rum Sauce

Day of the Week Cold Buffet

two salads | three sandwiches | kettle chips | dessert assortment

\$35 per person

Day of the Week Hot Buffet

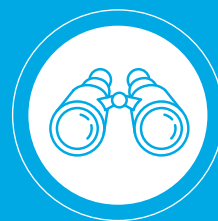
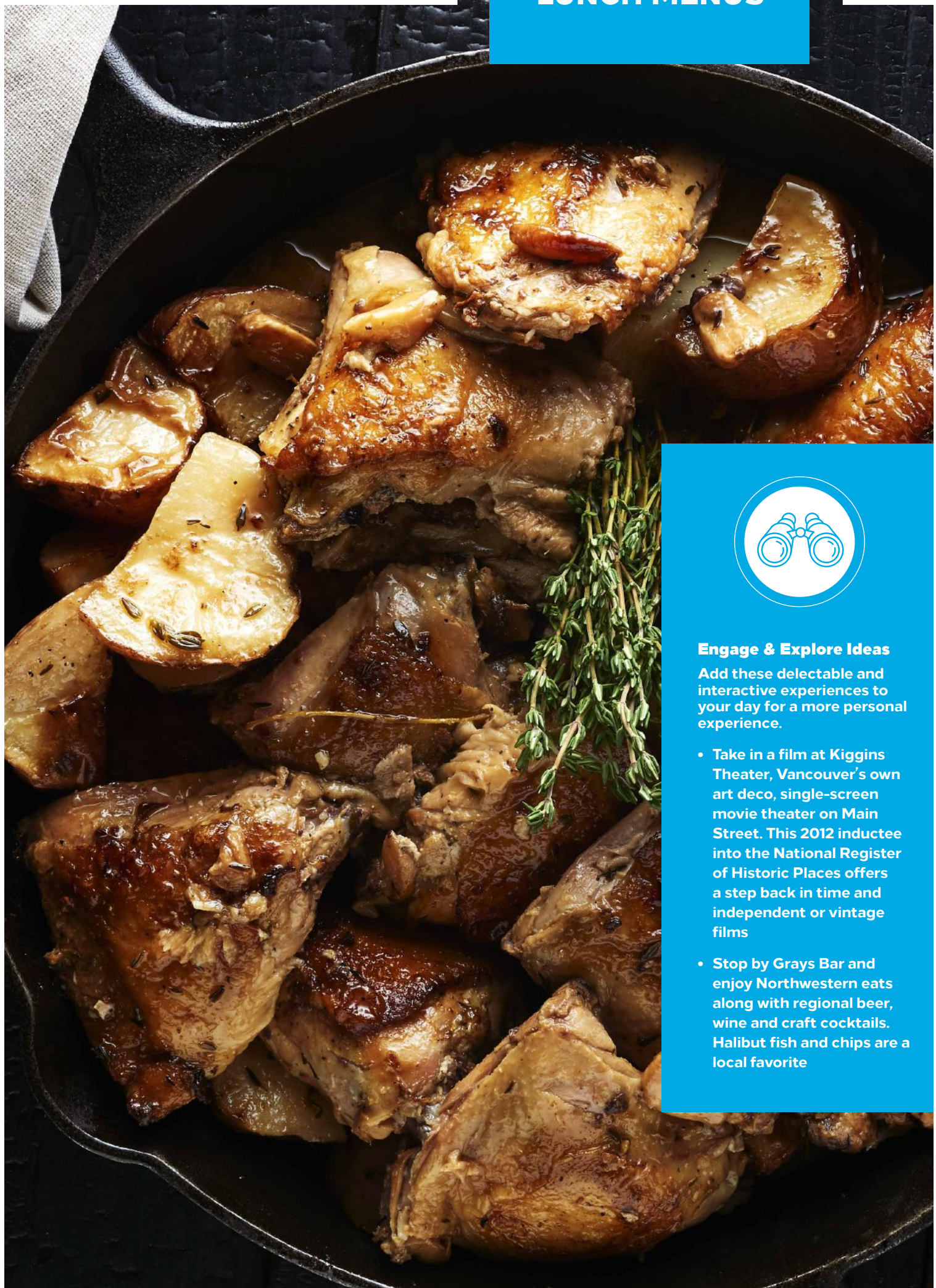
two salads | two hot mains | two sides | dessert assortment

\$39 per person

Include third hot main - additional \$3 per person

Include soup selection - additional \$2 per person

LUNCH MENUS



Engage & Explore Ideas

Add these delectable and interactive experiences to your day for a more personal experience.

- Take in a film at Kiggins Theater, Vancouver's own art deco, single-screen movie theater on Main Street. This 2012 inductee into the National Register of Historic Places offers a step back in time and independent or vintage films
- Stop by Grays Bar and enjoy Northwestern eats along with regional beer, wine and craft cocktails. Halibut fish and chips are a local favorite

LUNCH MENUS



Engage & Explore Ideas

Add these delectable and interactive experiences to your day for a more personal experience.

- Wander your way to the Vancouver Waterfront and take in the views of the majestic Columbia River from the 90-foot cable suspended Grant Street Pier
- Need a little extra caffeine kick? Visit Kafiex Roasters Coffee Lab located across Esther Short Park and see the science behind their unique coffee brewing process
- Looking to add a little competition to your meeting? A Tacos & Tequila Challenge could be right for you – See Events Manager for pricing and details



Saturday Mediterranean

Lunch Buffet

Minimum of 25 people. Maximum of 90 minutes of service.

Salads

Ancient Grain Salad

tabbouleh-inspired ancient grain salad, cucumbers, heirloom tomatoes, tahini dressing

Watermelon Salad

balsamic reduction, fresh basil

Mixed Green Salad

chickpeas, radishes, feta cheese, Kalamata olives, red wine vinaigrette

Sandwiches and Wraps

Vegetarian Wrap

marinated grilled tofu, tomatoes, cucumbers, shaved purple cabbage, herbs, hummus, tahini yogurt sauce

Chicken Focaccia Sandwich

oregano grilled chicken, cucumber, tomato, arugula, pesto cream cheese

Gyro Sandwich

marinated grilled beef, tomatoes, lemon aioli, shaved onions, feta cheese, pita

Chipotle BLTT Croissant Sandwich



turkey breast, chipotle bacon, lettuce, tomatoes, avocado mayo, Swiss cheese

Soup

Mediterranean White Bean Soup

Hot Mains

Grilled Lemon Chicken

olives, tomatoes, feta cheese  

Grilled Pepper-Crusted Flank Steak

red wine gastrique, herbs  

Ziti Pasta

sun-dried tomatoes, artichokes, portobello mushroom ragu 




Sides

Saffron-Scented Rice

Hummus

seasonal vegetables, warm pita 

Mediterranean Vegetables

zucchini, onions, bell peppers   

Sweets

Baklava

Fresh Fruit Macedonia

Day of the Week Cold Buffet

two salads | three sandwiches | kettle chips | dessert assortment

\$35 per person

Day of the Week Hot Buffet

two salads | two hot mains | two sides | dessert assortment

\$38 per person

Include third hot main - additional \$3 per person

Include soup selection - additional \$2 per person

FRESH LEMONADE STAND

Bring some fruity fun with flavors such as mint, rosemary, lavender, ginger, raspberry, strawberry, blackberry, or a blend of a few flavors. Keep it fresh and clean, top with sparkling soda or even make it boozy if it's that kind of day.

Sunday Italian

Lunch Buffet

Minimum of 25 people. Maximum of 90 minutes of service.

Salads

Caesar Salad 🌿

shaved Parmesan cheese, house-made croutons, Caesar dressing

Italian Chopped Salad 🌿🍷🌍

romaine lettuce, radicchio, halved cherry tomatoes, red onions, cucumbers, garbanzo beans, pepperoncini, Kalamata olives, Parmesan cheese, Italian vinaigrette

Orzo Salad

basil pesto, grilled vegetables, artichokes, olives

Sandwiches and Wraps

Caprese Sandwich

fresh mozzarella cheese, tomatoes, basil, balsamic vinaigrette, ciabatta

Peppered Roast Beef Sandwich

blue cheese mayo, wild arugula, fire-roasted peppers, Parmesan baguette

Italian Hoagie Sandwich

ham, capicola, turkey, Calabrian chile aioli, shredded lettuce, tomatoes, provolone cheese

Grilled Chicken Wrap

basil pesto, arugula, oven-roasted tomatoes, fresh mozzarella cheese

Soup

Minestrone 🌿

Hot Mains

Chicken Parmigiana

tomato basil marinara

Rosemary Pesto-Rubbed Pork Loin 🍷🌍

roasted apples, pork sugo

Three Cheese Ravioli

creamy mushroom pesto, artichoke relish

Sides

Garlic and Sage Roasted Potatoes 🌿🌍

Italian Roasted Vegetables 🌿🌍

Build-Your-Own Artisan Bruschetta

tapenade | spinach and artichoke | tomatoes, garlic, olive oil, pesto

Sweets

Blood Orange Panna Cotta

Classic Tiramisu

Day of the Week Cold Buffet

two salads | three sandwiches | kettle chips | dessert assortment

\$35 per person

Day of the Week Hot Buffet

two salads | two hot mains | two sides | dessert assortment

\$39 per person

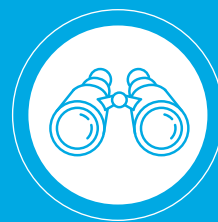
*Include third hot main - additional **\$3 per person***

*Include soup selection - additional **\$2 per person***

FLAVORED ICED TEA

Upgrade your iced tea with one of these amazing flavors:
ginger, mango, peach or passion fruit, mango, greens

LUNCH MENUS



Engage & Explore Ideas

Add these delectable and interactive experiences to your day for a more personal experience.

- Visit the Uptown shops and see Seattle-based artist Matthew Dockrey's *The Visitor*, a welded steel, suction-cupped tentacle emerging from a manhole
- A mixology class is a fun option for anyone who loves making and drinking cocktails. Learn about our regional spirits and ingredients – See Events Manager for details and pricing



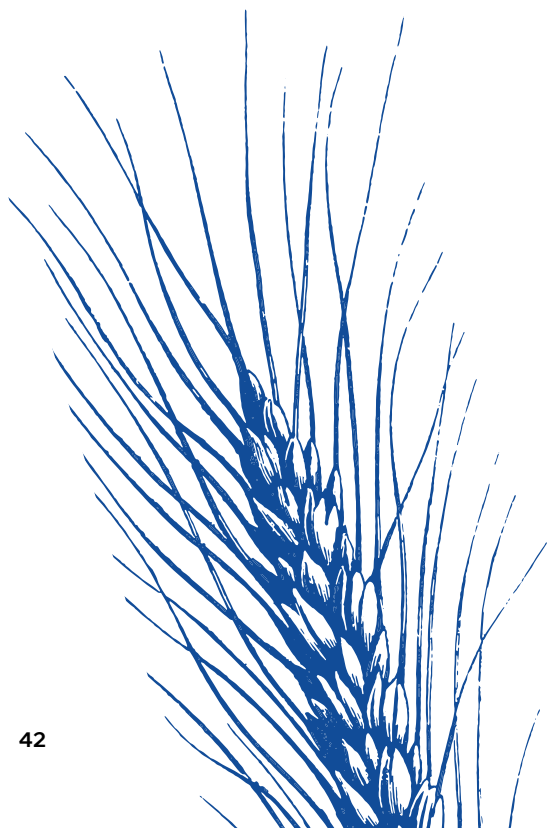
From High School Student to Team Member

KYNGSTON BEGAN HIS CAREER WITH HILTON AFTER GRADUATING

from Fort Vancouver High School's culinary program and participating in Foundation for Vancouver's Public Schools annual luncheon. The annual luncheon is an opportunity for culinary students to develop, prepare and serve a meal for 600+ attendees while working alongside the hotel's culinary team.

Fort Vancouver High's culinary program gave Kyngston the opportunity to find his career path. The program pushed him to do better both inside and outside of school. Kyngston was also able to rely on his instructors and it helped him develop a strong work ethic. Kyngston was also able to rely on his instructors for guidance both educationally and personally. After growing up in Jersey City, New Jersey and moving across the country during his final years of high school, finding a sense of support and community was immensely valuable.

For over a decade we have partnered with Foundation for Vancouver Public Schools and hosted a luncheon for 600+ attendees. The luncheon raises funds that helps families in need, fills pantries for students facing food insecurity and supports mentoring programs. During the luncheon gala our culinary team provides guidance to culinary students during service. This helps the students become more familiar with real-life scenarios in a working environment. As a student, Kyngston was impressed by the environment and the controlled chaos of a large event.





Plated Lunches

Minimum of 25 people. Service time of 90 minutes, unless otherwise noted. Select one salad, one entrée and one dessert. Includes regular and decaffeinated coffee and tea service.

Salad Starters

Mixed Greens & Watermelon Salad 🥗

arugula, feta, yellow pear tomatoes, champagne cider vinaigrette (Spring/Summer)

Butter Leaf Mixed Greens 🥗

pickled watermelon radish, smoked blue cheese, organic rainbow carrots, sunburst tomatoes with a champagne basil vinaigrette (Spring/Summer)

Mixed Greens Salad 🥗

mixed greens, maple roasted winter squash, dried cranberries, toasted pumpkin seeds, celery root, blood orange vinaigrette (Fall/Winter)

Baby Spinach Salad 🥗

baby leaf spinach, port-poached pear, house-smoked gorgonzola, black pepper spiced pecans, cranberry vinaigrette (Fall/Winter)

Add Soup Course

Grilled Corn & Asparagus Chowder with Roasted Red Pepper Pesto 🥗

(Spring/Summer)

\$4 per person (100 people maximum)

Butternut Squash Bisque 🥗

maple crème fraîche, spiced pecans (Fall/Winter)

Salad Entrées

Cherrywood Chicken Salad 🥗

greens, grape tomatoes, Willamette Valley Brie, cucumbers, spiced hazelnuts, apple chips, huckleberry glaze, cider vinaigrette

\$33 per person

Smoked Chicken Chopped Salad

hearts of romaine lettuce, julienned peppers, roasted tomatoes, shaved red onion, blue cheese, balsamic vinaigrette

\$32 per person

Entrées

Herb-Grilled Chicken Breast 🥗

roasted potato medley with fresh herbs and olive oil, fresh seasonal vegetables, chicken jus and corn succotash

\$34 per person

Chive Pesto-Grilled Chicken Breast

angel hair noodles, heirloom tomato cream sauce, wild honey Dijon, summer squash relish

\$34 per person

Blackened Flank Steak 🥗

roasted Yukon Gold potatoes, fresh seasonal vegetables, pan jus reduction, sautéed crimini mushrooms

\$35 per person

Cracked Pepper Crusted Sliced Roast Sirloin

savory bacon bread pudding, fresh seasonal vegetables, vin rouge mushroom demi-glace, crumbled blue cheese

\$36 per person

Pan-Roasted Steelhead 🥗

rosemary sea salt Butterball potatoes, fresh seasonal vegetables, thyme lemon butter sauce, shaved fennel and artichoke salad

\$36 per person

House-Smoked Chicken Penne Pasta

mushrooms, artichoke hearts, Kalamata olives, sweet peppers, sun-dried tomatoes, leek and parmesan cream sauce, spinach pecan pesto

\$32 per person

Baked Portobello Mushroom Cap 🥗

stuffed with tomato, spinach, mozzarella pesto risotto, balsamic reduction

\$32 per person

Butternut Squash Alfredo 🥗

coconut cream, charred cherry tomatoes, caramelized onions and seared wild mushrooms

\$32 per person

LUNCH MENUS

Desserts

Petite Locally Crafted Cheesecake 🌿
seasonal compote

Blood Orange Panna Cotta

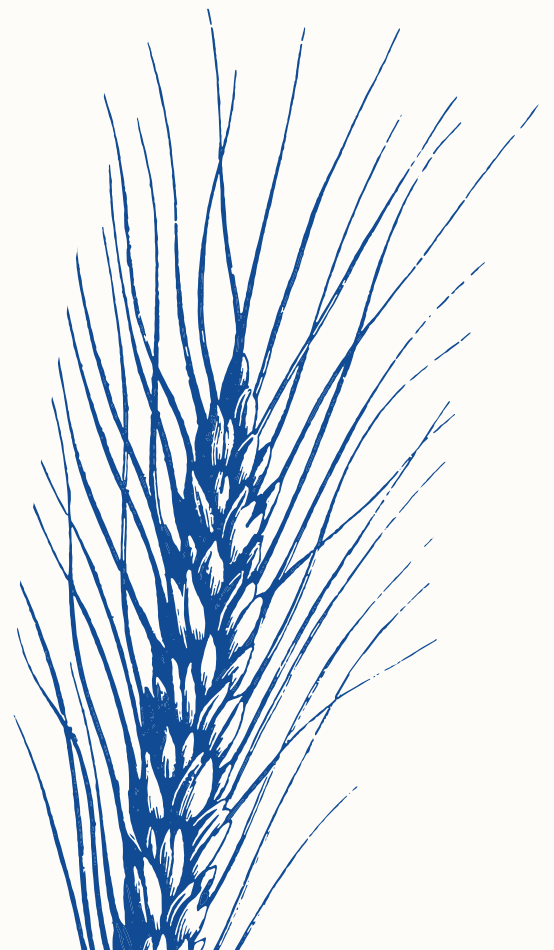
Assorted Cookies and Brownies 🌿
served family style or buffet

Chocolate Mousse 🌿
raspberry coulis, crispy pearls

Petite Chocolate Brownie 🌿
rich ganache, vanilla crème anglaise

Chocolate Espresso Silk Mousse 🌿
dark chocolate-dipped Italian cookie,
shaved white chocolate, berries

Tiramisu 🌿
cherry coulis, chocolate sauce



Rediscover Our Downtown

THERE ARE NUMEROUS REASONS TO REDISCOVER DOWNTOWN

VANCOUVER ranging from over 50 new restaurants, bars and coffee shops to the historic Fort Vancouver and Officers' Row just east of Downtown. The 30-acre Vancouver Waterfront development is just three blocks south of our hotel with additional restaurants, office space and park featuring a 90-foot cable suspended pier over the Columbia River.

Located in the heart of Downtown Vancouver, **Little Conejo** is known for its open-air kitchen design and house-made corn tortillas. Next door is **Nonavo Pizza** with farm-to-table ingredients and wood-fired pizzas boasting a lightly spiced sauce and fluffy crust. Nonavo was recently ranked the #12 Best Wood-Fired Pizza in the Portland metro area by Oregon Live.

With nearby Seattle as the home of Starbucks, it's no wonder that the Northwest's love for coffee is well-known. One visit to **Kafex Roasters Coffee Lab** in Downtown Vancouver explains why Vancouver, Washington was recently ranked the #2 Best City for Coffee Lovers by Apartmentguide.com.

Explore the nightlife and drinks at one of Downtown's breweries, tap houses or wine-tasting rooms. Enjoy craft cocktails in one of the area's unique locations such as **The Grocery Cocktail & Social** or Vancouver's very own speakeasy, **UnderBar**.





RECEPTION MENUS





Vancouver by Night Street Food Stories

Minimum of 25 people. Service time of 90 minutes, unless otherwise noted. Chef and server fees are an additional cost.

Northwestern Reception Station

cedar plank salmon | Grays baked mac and cheese | assorted savory flatbreads | take and shake salad, mixed greens, kale, coffee spiced toasted hazelnuts, air-dried huckleberries, smoked feta cheese, organic rainbow carrots, shaved pickled beets, red wine vinaigrette

\$28 per person

Mangia Italia!

seasonal ravioli | chef's choice of pasta | selection of seasonal sauces | Parmesan cheese | garlic breadsticks

\$14 per person

Chef action station – chef fees apply

Slider Reception Station

bratwurst, stone-ground mustard aioli, caramelized peppers and onions, potato bun | fried chicken, chili gastrique, radish lime slaw, brioche bun | chickpeas, tomatoes, coconut chutney, red onions, cilantro, sesame bun | tots | kettle chips

\$20 per person

Sweet and Savory Crepe Reception Station

assorted fresh berries | bananas | shaved dark and white chocolate | toasted almonds and hazelnuts | raspberry Grand Marnier sauce | shaved Gruyère cheese | crumbled chevre cheese | sautéed wild mushrooms | black forest ham | fresh herbs

\$15 per person

Chef action station – chef fees apply

Grays Pub Reception Station

Bavarian pretzel bites | beer cheese fondue | assorted mustards | assorted mac and cheese: smoked gorgonzola, bacon and jalapeño | vegetable crudités, warm pita, hummus

\$16 per person

Pacific Rim Reception Station

pork pot stickers | pork shumai | vegetarian dumplings | yakisoba noodle salad | tandoori chicken skewers

\$15 per person

Street Taco Reception Station

select two proteins: chipotle beef, carnitas pork, grilled shrimp | grilled vegetables | flour and corn tortillas | Cotija cheese | salsa | black bean pico de gallo | cilantro | limes | jalapeño aioli | hot sauces | tortilla chips | salsa | guacamole

\$19 per person

Toss it Up Salad Reception Station

Garden Salad

baby spinach | mixed greens | dried huckleberries | cherry tomatoes | yellow bell peppers | cucumbers | feta cheese | red onions | sunflower seeds | toasted hazelnuts | green goddess dressing

Caesar Salad

romaine lettuce | Parmesan cheese | rustic croutons | Caesar dressing

\$8 per person

Chef action station – chef fees apply

Risotto Reception Station

blend of local mushrooms | fire-grilled vegetables | Oregon shrimp | Gruyère cheese | Parmesan cheese | sun-dried tomatoes | white wine | fresh herbs

\$14 per person

Chef action station – chef fees apply

Gatherings

Minimum of 25 people. Service time of 90 minutes, unless otherwise noted. Chef and server fees are an additional cost.

Local Artisan Cheese and Charcuterie Display

assorted artisan breads and crackers | balsamic mushrooms | olives | nuts | dried fruits | fresh berries

\$24 per person

minimum 50 people

Domestic and Imported Cheese Display

assorted rustic northwest breads and crackers | candied nuts | fresh and dried fruits

\$10 per person

Vegetable Display 🥬🍅

season's best such as: carrots | radishes | celery | tomatoes | cauliflower | broccoli | sliced bell peppers | edamame

select two: buttermilk ranch | balsamic dressing | red pepper pesto | hummus

\$7 per person

Mediterranean Display

grilled pita | hummus | marinated feta cheese | grilled lemon prawns | oregano grilled chicken | olives | roasted peppers | stuffed grape leaves | tabbouleh | pepperoncini peppers

\$16 per person

Fruit Display 🍌🍇

season's best such as:

cantaloupe | watermelon | melon | pineapple | grapes | oranges | whole apples | whole pears

select two: brown sugar cream cheese | honey yogurt | berries | Greek yogurt | apple butter | berries

\$8 per person

Seafood Display

oysters on half shell | chilled jumbo prawns | cracked crab claws | seared rare tuna on a crispy wonton, wasabi crème fraîche | cedar plank salmon | smoked salmon, capers, onions, cream cheese, rustic breads | bay shrimp and scallop ceviche | steamed clams in a saffron broth

select three: \$24 per person

select four: \$32 per person

Pickled Display

asparagus | green beans | beets | carrots | radishes | cauliflower | cucumbers | peppers

\$12 per person

Chip and Dip Display

Crunch

select two: kettle chips | veggie chips | corn tortilla chips | pita | crostini | pretzels

Dunk 🥒

select two: roasted garlic and chive sour cream | hummus | artichoke and spinach dip | tapenade | pico de gallo | guacamole | chipotle corn salsa | traditional salsa | salsa verde | wasabi-edamame dip

\$9 per person

Carving Stations

Beef Steamship Round

silver dollar rolls, creamed horseradish, mayo, Dijon mustard

\$700 | serves 150 people

Rosemary-Crusted

Prime Rib Roast

silver dollar rolls, creamed horseradish, mayo, Dijon mustard

\$475 | serves 40 people

Seared Prime Rib Chops

house-made steak sauce, creamed horseradish

\$475 | serves 40 people

Herb-Roasted Turkey Breast

silver dollar rolls, cranberry relish, mayo, Dijon mustard

\$350 | serves 35 people

Pork Steamship Round

silver dollar rolls, stone-ground mustard, mayo, apple raisin chutney

\$450 | serves 50 people

\$125 per carver is an additional cost

"PUB CRAWL" BEER PAIRING

Enjoy Clark County's best breweries under one roof. Pair our Grays Pub Reception Station or Chef Troy Lucio's Portobello Steak Fries with a Local Craft Beer Station for the ultimate experience.

RECEPTION MENUS



RECEPTION MENUS



Hors d'oeuvres

Minimum of 25 people. Service time of 90 minutes, unless otherwise noted. Chef and server fees are an additional cost.

Small Hot Bites

- **Spinach and Feta Spanakopita** 🌿
- **Spicy Marinara and Parmesan Meatballs** 🍴
- **Calabrian Chile Barbecue Meatballs** 🍴🌿
- **Swedish-Style Meatballs** 🍴
- **Gorgonzola Cheesecake Tartlet** 🍴🌿
tomato jam
- **Baked Brie in a Phyllo Tart** 🍴
raspberry coulis
- **Crispy Butterball Potatoes** 🍴
applewood smoked pepper bacon, white cheddar, chive crème fraîche
- **Pork or Vegetarian Spring Rolls** 🍴
sweet and sour sauce
- **Pork or Vegetarian Pot Stickers** 🍴
soy sauce
- **Mini Mac and Cheese**
select one: smoked gorgonzola 🍴 |
bacon and jalapeño | crab and chives | andouille and roast pepper |
roast vegetable and sun-dried tomatoes 🌿 | truffle and mushroom

\$400 per 100 pieces

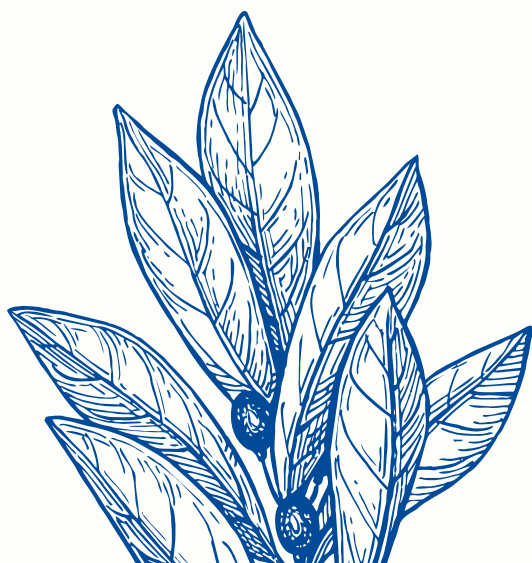
- **Artichoke, Crab, Cream Cheese Bouchée**
- **Grilled Cheese Slider and Tomato Cream Dip** 🌿
- **Smoked Salmon Mousse on Rye Crostini**
pickled onions and rooftop-grown dill
- **Skewers Galore**
select one: teriyaki beef kabobs |
sirloin brochettes, house-made rosemary chianti steak sauce |
tandoori chicken, cucumber chutney | bourbon maple seared chicken, cranberry apple aioli |
blackened Cajun chicken, zesty rémoulade | char-grilled chicken, peanut sauce | tempura shiitake, wasabi miso
\$425 per 100 pieces

- **Mushroom Quiche** 🍴
- **Smoked Salmon Cream Cheese Tart**
cucumber caper salsa
- **Portobello Steak Fries**
roast scallions, malt tartar sauce
\$475 per 100 pieces

- **Bacon-Wrapped Scallops** 🍴🌿
- **Coconut-Crusted Shrimp** 🍴
- **Mini Beef Wellingtons**
béarnaise sauce
- **Bite-Sized House-Made Crab Cakes**
lemon aioli
\$500 per 100 pieces

Small Cold Bites

- **Mini Ham and Cream Cheese-Wrapped Asparagus** 🍴
- **Prosciutto and Mascarpone Pinwheels**
cantaloupe salsa and sun-dried figs 🍴
- **Deviled Eggs** 🍴
select one: Cajun deviled eggs with crab and pimiento | deviled eggs with candied bacon | smoked salmon deviled eggs
- **Chicken-Apple Salad in a Tricolor Tart Shell**
dried cranberry and hazelnuts
- **Bruschetta**
fresh mozzarella cheese, tomato basil relish, basil pesto
- **Smoked Salmon Amusettes**
citrus crème fraîche, capers, dill
- **Caprese Skewer**
tomato, mozzarella cheese, basil, balsamic drizzle 🍴 (Spring/Summer)
- **Cucumber Canapes**
select one: dill cream cheese, smoked salmon, dill garnish |
sun-dried tomato cream cheese, basil garnish | shrimp, mango cream cheese
\$425 per 100 pieces
- **Jumbo Prawns** 🍴🌿
cocktail sauce, lemon wedges
- **Crab Claws** 🍴🌿
cocktail sauce, lemon wedges
- **Seared Rare Tuna on a Crispy Wonton**
wasabi crème fraîche
\$525 per 100 pieces



RECEPTION MENUS





Sweet Stories

Minimum of 25 people. Service time of 90 minutes, unless otherwise noted. Chef and server fees are an additional cost.

Chocolate Fondue Station

select one: dark chocolate | white chocolate
strawberries | pineapple | bananas | pretzel sticks |
rice krispies treats | cubed angel food cake |
graham crackers | cheesecake bites | marshmallows
\$13 per person

Boozy Float Action Station

select two:

Boozy Buttered Rum

salted caramel sauce, vanilla bean ice cream,
whipped cream

Orange Creamsicle

whipped vodka, triple sec, vanilla ice cream,
orange soda

Kahlúa and Coke

vanilla ice cream

Blackberry Gin Fizz

lemon sorbet, blackberry puree, black berries,
club soda

White Russian Cinnamon Coffee

rum, root beer, coffee liqueur, cinnamon stick

\$24 per person
\$125 Bartender fee



Most Requested

ALLAN'S LOVE FOR FOOD BEGAN AT A VERY EARLY AGE as he watched his grandmother, Josephine, prepare classic Italian dishes for the family's Sunday dinner. He observed closely as she made braciole, stuffed cabbage rolls and cannoli. When Josephine passed away, he hoped his sole inheritance would be her handwritten recipes.

Now Allan proudly displays these recipes in a neat little frame, protected forever, the way others display family heirlooms or vintage photographs. Each day he honors her memory through his cooking with an emphasis on Italian classics. Allan is known among the culinary team for his cheesecake, which he makes for each and every team member's birthday using his grandmother's recipe. He admits that he cannot choose between his love of both sweet and savory dishes, but stresses the importance of the final course, "Dessert is what makes a great meal. A bad dessert can ruin the whole experience."

Allan hopes to open an Italian restaurant in honor of his grandmother one day. Naturally it will be named "Josephine's."



STORIES
of Vancouver



STORIES
of Vancouver





INGREDIENTS

- 4 cups heavy cream
- 1/2 cup sugar
- 2 tsp vanilla extract or 1 vanilla bean, split lengthwise
- 1 cup blood orange juice
- 1 tsp orange zest
- 2 packets powdered unflavored gelatin
- 6 tbsp cold water

DIRECTIONS

1. Heat blood orange juice in saucepan over medium heat until the juice is reduced by half. The juice should be syrupy and coat the back of a spoon.
2. Heat the heavy cream and sugar in another saucepan. Once the sugar is dissolved, remove from heat and stir in the vanilla extract, blood orange syrup, and orange zest.
3. Lightly oil eight custard cups (or similar containers) with a neutral-tasting vegetable oil.
4. Sprinkle the gelatin over the cold water in a medium-sized bowl and let stand 5 to 10 minutes.
5. Pour the very warm panna cotta mixture over the gelatin and stir until the gelatin is completely dissolved.
6. Pour the panna cotta mixture into the prepared containers, then chill until firm. This will take at 2-4 hours. If you're pressed for time, you can pour the mixture into oiled wine glasses.
7. Run a sharp knife around the edges of each panna cotta and unmold onto a serving plate. If your containers have curved sides, use a small, thin-bladed flexible silicone spatula to release the panna cotta.
8. **To make panna cotta with sheet gelatin:** Soften 25g (approximately six sheets) in a liter of cold water for 5 to 10 minutes. Wring the sheets out and stir them into the warm panna cotta mixture in step #5, until dissolved.

Dinner Buffets

Minimum of 25 people. Service time of 90 minutes, unless otherwise noted.

Fall Equinox Buffet (Fall/Winter)

Chilled Tortellini Salad

roasted butternut squash, caramelized onion, sundried tomatoes, pistachio pesto

Chopped Greens and Spinach Salad

port-poached pears, crumbled gorgonzola, dried cherries, spiced hazelnuts, wheat berries, cranberry champagne vinaigrette

Buttermilk-Glazed Breast of Chicken

Gruyère and Romano cheese fondue, balsamic mushrooms

Slow-Braised Boneless Beef Short Ribs

tarragon demi-glace

Roasted Potato Medley

fresh herbs and garlic oil 🌿🍷

Roasted Seasonal Vegetables

Cheesecake Station with Seasonal Toppings

\$52 per person

A Walk in the Park Buffet (Fall/Winter)

Cucumber & Heirloom Tomato Salad

cilantro pesto, Cotija cheese

Grilled & Fresh Vegetable Crudite

green goddess dressing, espelette aioli

Mixed Green Salad

tomatoes, cucumbers, carrots, summer berry vinaigrette

Grilled Chicken Breast with Chicken Jus

sweet corn succotash

Seared Salmon

citrus cream sauce, grilled papaya relish

Chipotle & Cumin Rubbed Flank Steak,

chipotle demi-glace, fried shoestring onions 🌿🍷

Warm Couscous Salad

grilled corn, cherry tomatoes, fresh parsley, preserved lemons

Grilled Seasonal Vegetables Tossed in Roasted Garlic Oil

rooftop herbs

Chef's Choice Seasonal Dessert Display

\$52 per person





DINNER MENUS

Main Street Buffet

Hearty Greens Salad

kale and mixed greens, roasted beets, crumbled goat cheese, toasted almonds, pomegranate vinaigrette

Orzo Pasta Salad

artichokes, olives, sun-dried tomatoes, pickled vegetables, Parmesan dressing

Rosemary Chianti Grilled Sirloin Medallions

espagnole sauce

Grilled Chicken Breast

chicken au jus, corn succotash

Yukon Gold Mashed Potatoes

cheddar cheese, chive, sour cream

Fresh Seasonal Vegetables 🌿🥬

Chef's Dessert Assortment

\$52 per person

Broadway Buffet

Mixed Greens Salad

pickled beets, rainbow carrots, sun-dried cranberries, tomatoes, cucumbers, creamy orange poppy seed vinaigrette

Roasted Root Vegetable and Quinoa Salad

toasted pine nuts, champagne herb vinaigrette

Chicken Saltimbocca

marsala demi-glace, fontina cheese, prosciutto, fried sage

Cider Pan-Roasted Salmon

winter citrus cream sauce, shoestring sweet potatoes

Vegetable Cassoulet

Roasted Potatoes

Fresh Seasonal Vegetables 🌿🥬

Chef's Dessert Assortment

\$48 per person

DINNER MENUS





Dinner Buffets

Minimum 25 people. Service time 90 minutes unless noted otherwise. Chef and server fees additional.

Evergreen Buffet

Beet Salad

wild arugula, goat cheese, pecans, white balsamic vinaigrette

Tri-Colored Bowtie Pasta Salad

grilled vegetables, artichoke hearts, sun-dried tomatoes

Roast Pork Loin

grilled vegetables, artichoke hearts, sun-dried tomatoes

Herb-Grilled Breast of Chicken

cauliflower white cheddar mornay, tomato chips

Garlic Herb-Roasted Yellow and Red Skin Potatoes 🍷🍷

Fresh Seasonal Vegetables 🍷🍷

Chef's Dessert Assortment

\$45 per person

Columbia Buffet

Baby Spinach Salad

port-poached pears, toasted pecans, blue cheese, blackberry vinaigrette

Tortellini Salad

grilled vegetables, oven-roasted tomatoes, prosciutto, arugula, Italian parsley pesto, grated Parmesan cheese

Boneless Beef Short Ribs

cabernet demi-glace, charred mushrooms, fried shoestring onions

Cedar Plank Salmon

lemon dill aioli

Three Cheese Ravioli

wild mushroom velouté, artichoke relish, fresh herbs

Classic Au Gratin Potatoes

Fresh Seasonal Vegetables 🍷🍷

Chef's Dessert Assortment

\$56 per person

COCKTAILS OF VANCOUVER WASHINGTON: VANTINI, VANHATTAN, AND VANCOUVER'S OLD FASHIONED

Add a taste of our region's distilled spirits featuring: Crater Lake Vodka (Bend, Oregon), Hot Monkey Vodka (Vancouver, Oregon), Aviation Gin (Vancouver, Oregon), JS Tallman Whiskey (Battle Ground, Washington).

Plated Dinners

Minimum of 25 people. Service time of 90 minutes, unless otherwise noted. Chef and server fees are an additional cost.

Select one salad, one entrée and one dessert. Includes regular and decaffeinated coffee and tea service.

Salad Starters

Hearty Green Salad

kale and mixed greens, roasted beets, crumbled goat cheese, toasted almonds, pomegranate vinaigrette (Fall/Winter)

Baby Spinach Salad

port-poached pears, house-smoked gorgonzola, black pepper spiced pecans, cranberry vinaigrette (Fall/Winter)

Chopped Green Salad

Toy Box tomatoes, marinated feta, organic carrots, cucumbers, summer berry vinaigrette (Spring/Summer)

Butter Leaf Salad

heirloom tomato, fresh mozzarella, basil hazelnut emulsion, balsamic vinaigrette (Spring/Summer)

Add Soup Course

Butternut Squash Bisque

maple crème fraîche, spiced pecans

Chicken Gumbo

Roasted Garlic Tomato Basil Bisque

Mushroom Corn Chowder

\$4 per person (100 person maximum)



Entrées

Seared Chicken Breast

roasted Yukon Gold potatoes, seasonal vegetables, buttermilk-Parmesan demi-glace, creamed Brie, applewood smoked bacon, mushroom compote

\$43 per person

Frenched Chicken Breast (bone-in) 🍷

roasted potato medley, seasonal vegetables, leek cream sauce, corn succotash

\$46 per person

Braised Boneless Beef Short Ribs

Tillamook cheddar cheese-chive mashed Yukon Gold potatoes, seasonal vegetables, cabernet demi-glace, charred mushrooms, crumbled blue cheese

\$47 per person

Tenderloin Medallions 🍷

roast garlic mashed potatoes, seasonal vegetables, tarragon demi-glace, crispy prosciutto

\$48 per person

Grilled Salmon 🍷

citrus and pea risotto, seasonal vegetables, butternut squash cream sauce

\$45 per person

Grilled Pork Rib Eye 🍷

garlic Yukon Gold mashed potatoes, hearty root vegetables, hard cider pan jus, spiced pear chutney, fried sage, balsamic reduction

\$45 per person

Rosemary Chianti Grilled Sirloin Medallions

Gruyère potato gratin, seasonal vegetables, espagnole sauce

\$45 per person

Crab-Stuffed Pacific Halibut 🍷

roasted fingerling potatoes, seasonal vegetables, vodka cream sauce, air-dried tomato chips

market price: available March - October

Duet Entrée: Short Ribs and Crab Risotto

fresh seasonal vegetables, pan jus

\$50 per person

DINNER MENUS



Acorn Squash

stuffed with butternut risotto, charred vegetables, roasted red pepper coulis

Cauliflower Lasagna

ricotta, mozzarella cheese, spinach cream pesto, roasted root vegetables, charred mushrooms

\$43 per person

Desserts

Caramel Apple Torte

vanilla bean whipped cream, cinnamon

Flourless Chocolate Torte

marionberry coulis

Crème Brûlée Cheesecake

caramel sauce, Chantilly cream, seasonal fruit garnish

Pumpkin Cheesecake

caramel, Chantilly whip, cinnamon (Winter/Fall)

Buttermilk Panna Cotta

caramel apple compote (Winter/Fall)

Peppermint Cake

chocolate sauce, Chantilly cream (Winter/Fall)

Baked Strawberry Rhubarb Tart

crème anglaise, apricot brandy, raspberry sauce, vanilla whipped cream (Spring/Summer)

Summer Fruit Tartlet

streusel, caramel sauce, Chantilly cream (Spring/Summer)

Summer Berry Buttermilk Panna Cotta

(Spring/Summer)

WINE SERVICES WITH DINNER

Table-side wine service is an elegant touch as well as a great way to keep people in their seats during a dinner program.

Next Beer Town

ANYONE WHO LIVED IN VANCOUVER, WASHINGTON,

from 1950-1985 also lived, sometimes literally, in the shadow of the Lucky Lager Brewery. Originally opened as the Star Brewery in 1939, the building and its iconic neon “L” stood until they were demolished in 1995. Vancouver’s history is synonymous with beer, and the city has experienced a beer renaissance in recent years. More than 14 independent breweries, each with their own unique style and flavor, have sprung up across the city.

Trap Door Brewing is located on Main Street in Vancouver’s Uptown neighborhood. Trap Door has an on-site 15 barrel brew system and focuses on unique styles of beer using a wide variety of hops to achieve delicious results. Many of Trap Door’s beers are hazy New England-style unfiltered varieties, and they excel at allowing each type of hop to shine. Multiple beers are “DDH” or “Double Dry Hopped.” Dry hopping beers involves adding dried hops to the brew during a later

Fortside Brewing is a local favorite. Named for its foundation on the “fort” (Vancouver) side of the Columbia River, Fortside’s logo is an illustration of Fort Vancouver, the

founding site of Vancouver, Washington. Fortside has its own taproom offering fresh pours of its latest and classic brews, but also has a strong tap presence in a multitude of taprooms across Vancouver and Portland, Oregon. Fortside’s flagship and most popular beer is Orange Whip, one of the first (and best) varieties of hazy, Northeast-style IPAs available in the Vancouver area. Orange Whip tastes heavily of citrus as a result of its El Dorado and Mosaic hops, but contains no actual fruit or juice. Other standouts include Couve A’licious Brown Ale and Newest IPA, a rotating calendar of IPAs that strives to be “The Best IPA in the Universe.”

Loowit Brewing, founded in 2012, is a block away from Lucky Lager Brewery’s original site in Downtown Vancouver. Loowit’s taproom and brewery is across the street from Hilton Vancouver Washington. Loowit’s signature beer is Shadow Shinobi IPA, named for the classic arcade game, and it’s a classic Northwestern-style IPA: hoppy, resinous and highly drinkable, with just enough malt to disguise its 7.2 ABV. There’s even a Shinobi arcade console inside the taproom. Another highlight is the Loowit Lager canned in an old-school white and red can with an “L” aevocative of the classic Lucky Lager neon sign and beer that was once brewed so close by. Thankfully the flavor is all new school, with a clean hop finish that puts macro brews and Lucky Lager, to shame.





DJ Michael Sharp Dinner Play List

MICHAEL CHARPENTIER,
GRAYS RESTAURANT CHEF

Dining is entertainment and what better way to engage the senses than great food, cocktails and music.

A Vancouver native and a graduate of the Clark County Culinary Arts program, Chef Michael found his love for hospitality while working in several notable restaurants and as a DJ in downtown Portland's dance clubs and cocktail lounges. After a decade of playing music, Chef Michael went back to his culinary roots and followed his passion in the kitchen.

He has worked in executive chef kitchen's and front of the house roles at some of Portland's most notable restaurants, including Smokehouse Provisions, Cassidy's Restaurant, Zeus Café, Rose & Thistle, and Roots Restaurant & Bar. Following a mentor's advice, Chef Michael has focused his talents on flavor, seasonality, butchery, experimentation and ice cream. The results can be experienced through Grays seasonal specials.

Chef Michael has established himself as a masterful curator of Pacific Northwest flavor, beer pairing and music.

All-Time House Tracks

(10 isn't enough...)

**The Music Sounds
Better with You**
Stardust

Your Love
Frankie Knuckles

You've Got the Love
The Source Feat. Candi Staton

Capital Rocka
Medicine8

Face to Face
Daft Punk

**Future of the Future
(Stay Gold)**
Deep Dish vs.
Everything But The Girl

**Hoping
(Herbert's High Dub)**
Louie Austen

My Heart
11 11 (Guy Gerber + Puff Daddy)

The Way
Global Communication

So Will Be Now...
John Talabot Feat. Pional

Inspector Norse
Todd Terje

Jet
Ellen Allien & Apparat

High Fidelity
Daft Punk

BAR MENUS



**WANT ADDITIONAL
IDEAS?** JUST ASK!
WE LOVE TO TALK ABOUT
CREATIVE TWISTS
ON COCKTAILS.



Bar Experiences

Local Tastes Bar

The Pacific Northwest's distillery scene is growing, bring your guests on a regional tasting journey.

Crater Lake Vodka | Hot Monkey Vodka | Aviation Gin | 4 Spirits Spiced Rum | Ghost Owl Pacific Northwest Whiskey | JS Tallman Bourbon | Columbia Crest, Cabernet Sauvignon | Wine by Joe, Pinot Noir | Ponzi, Pinot Gris

local craft beers: GoodLife Descender IPA, Terminal Gravity Pilsner, Everybody's Local Logger Lager, Base Camp S'more Stout, Tieton Cider Cherry Cider | assorted sodas and mixers

Local Liquor: \$10.25 per drink

Local Wine: \$9.75 per glass

Local Craft Beer: \$7 each

Soft Drinks and Water: \$5 each

Distinct Bar

Tito's Handmade Vodka | Hendrick's Gin | Atlantico Platino Rum | Casamigos Blanco Tequila | Knob Creek Bourbon | Jameson Whiskey | Glenmorangie Whisky 10 Year | Wente Wines | Domaine Ste. Michelle Brut Champagne | domestic and imported beers | assorted sodas and mixers

Distinct Liquor: \$10.75 per drink

Distinct Wine: 9.75 per glass

Domestic Beer: \$6.25 each

Imported Beer: \$7 per each

Soft Drinks and Water: \$5 each

Enhance Bar

Absolut Vodka | Tanqueray Gin | Bacardi Superior Rum | 1800 Silver Tequila | Jack Daniel's Tennessee Whiskey | Bulleit Rye Whiskey | Dewar's Scotch Whisky 12 Year | Greystone Wines | Riondo Prosecco | domestic and imported beers | assorted sodas and mixers

Enhance Liquor: \$9.75 per drink

Enhance Wine: \$9.25 per glass

Domestic Beer: \$6.25 each

Imported Beer: \$7 per each

Soft Drinks and Water: \$5 each

Classic Bar

Smirnoff Vodka | New Amsterdam Gin | Myers's Platinum White Rum | Jim Beam Bourbon | Canadian Club Whiskey | Sauza Blue Agave Silver Tequila | J&B Scotch Whisky | Proverb Wines | Wycliff Brut Champagne | domestic and imported beers | assorted sodas and mixers

Classic Liquor: \$8.75 per drink

Classic Wine: \$8.25 per glass

Domestic Beer: \$6.25 each

Imported Beer: \$7 per each

Soft Drinks and Water: \$5 each

Bloody Mary Bar

build-your-own Bloody Mary with Tito's Handmade Vodka, Hot Monkey Vodka, house-made Bloody Mary Mix, assorted garnishes

One-Hour Package: \$15 per person

Curated Bar Experiences

Upgrade your bar with a curated experience.

Pricing is available to provide experiences separate from bar packages.

Margarita Bar

made-to-order margaritas with choice of tequila: Casamigos Blanco, Patron Silver or Maestro Dobel Diamante, topped with seasonal fruits and garnish

Mimosa Bar

Selection of champagne and prosecco, served with orange, cranberry, grapefruit and pineapple juices

select one custom cocktail:

Sangri-osa

Chambord, orange juice, pineapple juice, Chateau Ste. Michelle Sparkling White Wine, topped with raspberries, strawberries and pineapple

Lemon Thyme

lemonade, thyme simple syrup, topped with prosecco, garnished with a lemon wheel and thyme

Moscow Mule

Tito's Handmade Vodka, ginger beer, simple syrup, orange juice, topped with prosecco, garnished with fresh lime

Citrus Pomegranate

Bacardi Limón Rum, pomegranate juice, orange juice, champagne or prosecco, garnished with orange peel garnish

One-Hour Package: **\$13 per person**





Curated Cocktails

Select one per event to enhance the bar

\$12 each, charged on consumption

Vodka Inspired

Pomegranate Punch

Tito's Handmade Vodka, fresh lemon juice, pure cane syrup, pomegranate juice, pineapple juice, ginger ale

White Cosmo

Tito's Handmade Vodka, triple sec, white cranberry juice, squeeze of lime and orange juice

Modern Mule

Tito's Handmade Vodka, fresh lime juice, pineapple juice, agave nectar, ginger beer

Gin Inspired

Gin Berry

Tanqueray Gin, Chambord Liqueur, pure cane syrup, fresh lime juice, cranberry juice

Cherry Lime Rickey

Tanqueray Gin, pure cane syrup, dark sweet cherries, fresh lime juice, Sprite

Ginger Collins

Tanqueray Gin, ginger syrup, pure cane syrup, fresh lime juice, club soda

Rye and Bourbon Inspired

Peach Julep

bourbon, white peach syrup, peach puree, mint leaves, lime juice, club soda

Spiced Berry Sour

Fireball Cinnamon Whiskey, blood orange syrup, agave, sour mix, raspberries, club soda

Rum Inspired

Bella Donna

Bacardi Rum, Amaretto Liqueur, pure cane syrup, fresh lemon juice, splash of water

Bahamian Daiquiri

Bacardi Rum, Coconut Rum, Kahlúa Coffee Liqueur, pineapple juice, fresh lime juice

Tequila Inspired

Cranberry Margarita

tequila, Grand Marnier, pomegranate juice, cranberry juice, sweet and sour select

La Posada

tequila, ginger syrup, agave nectar, apple cider, fresh lime juice, strawberry

Sparkling Inspired

Italian Spritzer

pinot grigio, peach schnapps, sweet and sour select, fresh strawberries, lemon and orange garnishes

Cinnamon Apple Sangria

VSOP cognac, merlot, apple cider, cranberry juice, pineapple juice, cinnamon, Sierra Mist

No Alcohol, Full Flavor Inspired

Ginger Cherry

pure cane syrup, ginger syrup, dark sweet cherries, fresh lime juice, cranberry juice

Tuscan Sun

pure cane syrup, basil leaves, fresh strawberries, fresh lime juice, cranberry juice

Cherry Lemonade

pure cane syrup, dark sweet cherries, fresh lemon juice, grenadine, club soda

Basil Lemonade

pure cane syrup, fresh lemon juice, basil leaves, club soda

STORIES
of Vancouver





What's Your Vinovibe?

IS YOUR VINOVIBE FOR CALIFORNIA OR OREGON PINOT NOIRS?

Are you decisive and like to take control of situations? Do you like your coffee black and don't understand why others don't love intense and complex wines? If this is you, your vinotype probably leans to Pinot Noir and its dry, fruit forward and often earthy character.

The West Coast produces fantastic Pinot Noirs, but which should you choose – Oregon or California? The wine-growing regions are so different. What's your vinovibe feel like?

From the San Francisco Bay south to Santa Barbara, California's Central Coast has dramatic coastlines, rich and famous residents, and centuries of wine history in its mild climate. Grapes were first planted by Franciscan monks who were part of the Spanish colonies almost 500 years ago.

Today celebrities like Pink, Ellen DeGeneres, Rob Lowe and Oprah Winfrey call this area with sunny skies and natural beauty their home. The famously temperamental and thin-skinned Pinot Noir grapes love the area too, especially in the valleys and hills cooled by fog. You can get your Central Coast vibe going too with the medium to full-bodied Parker Station Pinot Noir.

Oregon's cool and rainy Willamette Valley is nestled quietly between the Coastal Range and the Cascades with the Willamette River running through it. It's a recent arrival to the Pinot Noir scene, with grapes being planted in the 1960s. Within 20 years this upstart region won prestigious international awards – and turned the heads of the elite international wine world. Also during these early days, growers started their tradition in sustainable land-use practices.

Pinot Noir is now Oregon's signature grape and recognized worldwide for its quality. And that's not all this hipster region excels at – they're leaders in craft beer, cider, locally roasted coffee, and sustainability. Try the Acrobat Pinot Noir for a brilliant example of Western Oregon's cool, natural vibe.

We know you'll love exploring your vinovibe from California's beautiful Central Coast to Oregon's natural Willamette Valley. And we get that you savor your complex, intense, ruby-red Pinot Noir, but try its cousins Pinot Gris and Pinot Blanc. DNA analysis has revealed these have all evolved from the same grape!

Wine Journeys

Pricing listed below is per bottle

Light, Bright Whites

Sparkling Brut, Domaine Ste.

Michelle, WA

\$38

green apple | freshly cut lemon |
lime peel

Sparkling Brut, Chandon, CA

\$58

Bartlett pear | lemon zest | apple

Pinot Grigio, Terlato Family, Italy

\$60

white peach | Asian pear |
spring flowers

Sauvignon Blanc, Matanzas Creek,

Sonoma, CA

\$38

honeydew melon | lemon lime |
hint of lavender

Riesling, Chateau Ste. Michelle,

Columbia Valley, WA

\$36

crisp apple | subtle mineral notes |
medium dry

Bold, Rich Whites

Chardonnay, Proverb, CA

\$32

baked apple | pineapple
chunks | caramel

Chardonnay, Greystone, CA

\$34

Golden Delicious apples | pears |
vanilla cream

Chardonnay, Smoke Tree, Sonoma, CA

\$38

Asian pear | Meyer lemon |
white nectarine

Chardonnay, J. Wilkes, CA

\$38

dried lemon | key lime | white peach

Chardonnay, Sonoma-Cutrer, CA

\$52

Honeycrisp apple |
roasted nut | butter

Chardonnay, Quilt, Napa, CA

\$61

baked apple | pineapple mango
cream | buttered toast

Light, Refreshing Rosés and Reds

Sparkling, etoile Rosé, Carneros, CA

\$86

plums | smashed raspberry | nutmeg

Rosé, Whispering Angel,

Côte de Provence

\$54

strawberry | Bing cherry |
jasmine flowers

Pinot Noir, Parker Station, CA

\$44

black cherry | vanilla |
sweet strawberry

Pinot Noir, Acrobat, OR

\$46

dried cherry | figs | allspice

Ponzi Vineyards, Willamette Valley, OR

\$75

blackberry | cinnamon stick |
dried cranberry

Wine by Joe, Willamette Valley, OR

\$42

black cherry | plum | cocoa



BAR MENUS

Medium, Friendly Reds

Cabernet Sauvignon, Proverb, CA

\$32

blackberry | mocha | vanilla bean

Cabernet Sauvignon, Greystone, CA

\$32

plums | currant berries | tobacco leaf

Merlot, Seven Falls Cellar, WA

\$38

cherry | black currant | blackberry

Merlot, Tangle Oaks, Napa, CA

\$36

juicy raspberry | plums | savory herbs

Dark, Opulent Reds

Cabernet Sauvignon, Columbia

Crest H3, WA

\$38

plum | cocoa | medium bodied

Cabernet Sauvignon, Oberon, CA

\$63

candied blackberry | dark chocolate |
coffee bean

Cabernet Sauvignon, DAOU,

Paso Robles, CA

\$62

fig | raisin | espresso

Storypoint, Healdsburg, CA

\$38

dark red fruit | subtle spice | toffee notes

Important Things to Know

1. Taxes and Service Charge

All food, beverage and corkage fees on the Banquet Event Order (BEO) are subject to a 23% combined gratuity and service charge and 8.4% state and local taxes. 13.34% of the combined charge is a gratuity and will be fully distributed to Team Members assigned to the event. 9.66% of the combined charge is a service charge that is not a gratuity and is the property of the hotel to cover discretionary and administrative costs of the event. For further details, see your Sales Agreement (if applicable).

2. Expected Attendance and Final Guarantees

Expected attendance numbers (noted as EXP on the Banquet Event Orders) for your events must be submitted by 8:00 AM, local time, 10 business days prior to the first scheduled event. Final guarantees (noted as GTD on the Banquet Event Orders) are due by 8:00 AM, local time, three (3) business days prior to the first scheduled event and cannot be reduced after this time. If final guarantees are not received, the expected attendance numbers will be the base for billing purposes.

Final guarantees are to be within 10% of the expected attendance numbers or additional charges will apply. If a final guarantee is reduced by more than 10% of the expected attendance number, the hotel will add a supplemental charge equal to the menu price per person multiplied by the difference between the expected attendance less 10%



and the final guarantee. If a final guarantee is increased by more than 10% of the expected attendance, the hotel will add a supplement charge to cover rush orders and overtime equal to 15% of the menu price multiplied by the difference the final guarantee and the expected attendance plus 10%. Additionally, the contracted menu items may not be available for the additional guests added. You will be charged for the final guarantee, or number of guests served, whichever is greater. Hotel will only prepare food based on the final guarantees, and will not set rooms (noted as SET on the Banquet Event Orders) for more than 3% over the final guarantees.

3. Additional Charges

An Extra Facility Charge of \$125 will apply to buffets with fewer than (25) guests.

4. Labor Charges

Chefs & Attendant Fees:

\$125.00 per chef for four hours and \$25.00 per hour for each additional hour (plus applicable sales tax)

Bartender Labor:

\$125.00 per attendant for four hours and \$25.00 each additional hour (plus applicable sales tax).

Staffing for Bars:

1 bartender per 100 guests

Butler Passing:

\$50.00 per server for one hour

Labor charge for food and beverage events with fewer than 25 guests: \$125.00.

Additional labor charges may apply for additional services requested, event changes made less than 48 hours in advance or for extraordinary cleaning required by use of glitter, confetti or similar items.

5. Food and Beverage Policies

Due to licensing requirements and quality-control issues, all food and beverage to be served on Hotel property must be supplied and prepared by Hotel and may not be removed from Hotel property. Alternate menu selections (vegetarian, etc.) will be deducted from the total guarantee. Should either the number of alternates or the designated entrée not be adequate in amount, you will be asked to confirm in writing whether or not to incur the additional cost of preparing more entrées or alternates. Please also note that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

6. Audio Visual and Lighting

Hilton Vancouver Washington has an on-site audio-visual company, Presentation Services. We offer the latest equipment available on a rental basis as well as a business center with private work stations. Your Catering or Event Manager can assist you with these audio-visual needs.

7. Displays, Decorations and Entertainment

All displays, exhibits, decorations, equipment and musicians/entertainers must enter the hotel via the loading dock. Delivery time must be coordinated with the hotel in advance. Special ingress and egress, insurance and security requirements may apply in the case of events with decor, sets, special lighting or special sound; consult with your Catering and Event Manager prior to finalizing such arrangements. Nothing may be attached to the walls and ceilings. A walk-through is to be arranged with a designated person and hotel representative after the dismantling. You are responsible for obtaining all applicable fire marshal approvals or permits required for your event.

8. Security

Hotel does not provide security in the meeting and event space and all personal property left in the meeting or event space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or property in hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by hotel, including insurance and indemnification requirements, and at all times remains subject to hotel's advance approval.







Hilton

VANCOUVER WASHINGTON

FLAVOR

Stories & Menus
of Vancouver

