






Hilton Vancouver Washington Catering Menus

2020

-  Vegetarian
-  Vegan
-  No added gluten
-  Dairy free
-  Does not contain nuts



PUBLISHED PRICING VALID THROUGH DECEMBER 2020. All selections are subject to 13.34% gratuity, 9.66% service charge and prevailing tax. Unless indicated otherwise, the following time periods are reflected in the pricing, maximum of 90 minutes of service included in pricing, additional charges apply for events beyond the 90 minutes. (See the Important Things To Know portion of this magazine for additional information.)

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

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 Buffets

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

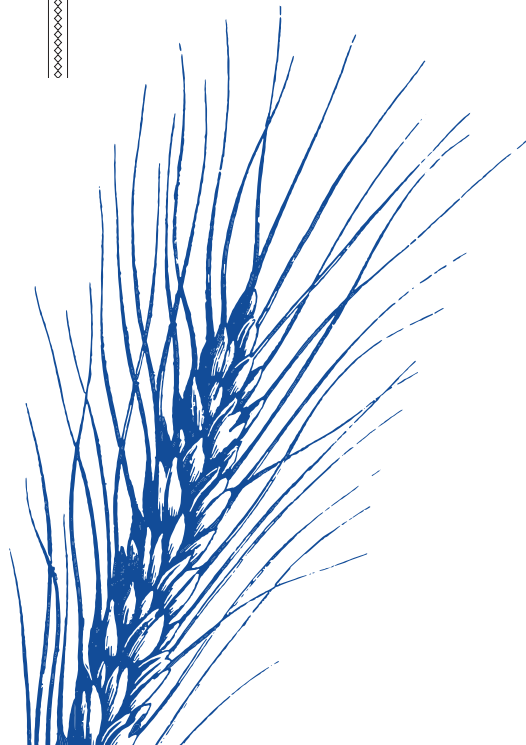
walnuts | seasonal fruit compote | maple syrup | fresh seasonal berries | butter | vanilla whipped cream
[\\$6 per person](#)

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](#)



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 fraiche, 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-crustured 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

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





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

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



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

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](#)

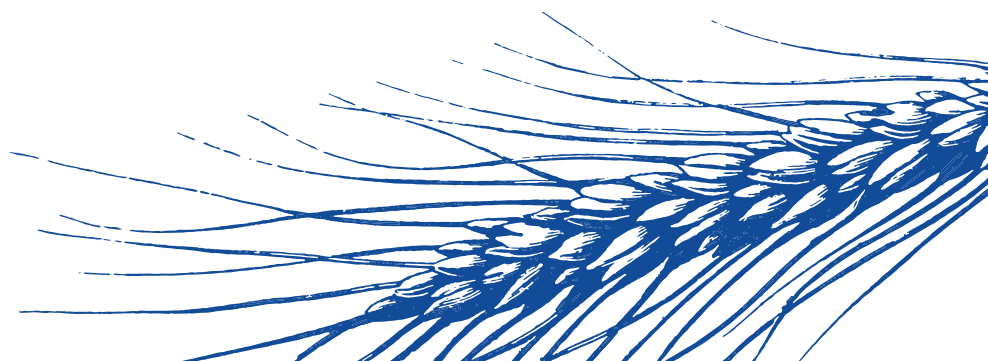
Day of the Week Hot Buffet

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

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](#)

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



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

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

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.

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

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



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

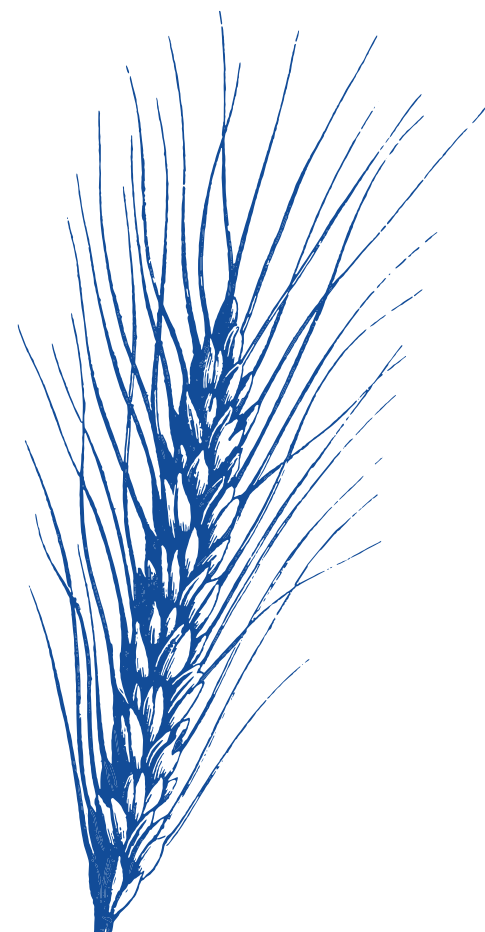
\$350 | serves 35 people

Pork Steamship Round

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

\$450 | serves 50 people

\$125 per carver is an additional cost



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 shitake, wasabi miso | bourbon maple-seared chicken, cranberry apple aioli
\$425 per 100 pieces

- **Mushroom Quiche** 🌿
goat cheese, herbs, Dijon custard
- **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

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



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 Cous Cous 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

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

Dinner Buffets

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

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

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

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

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

Plated Dinners

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

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)



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

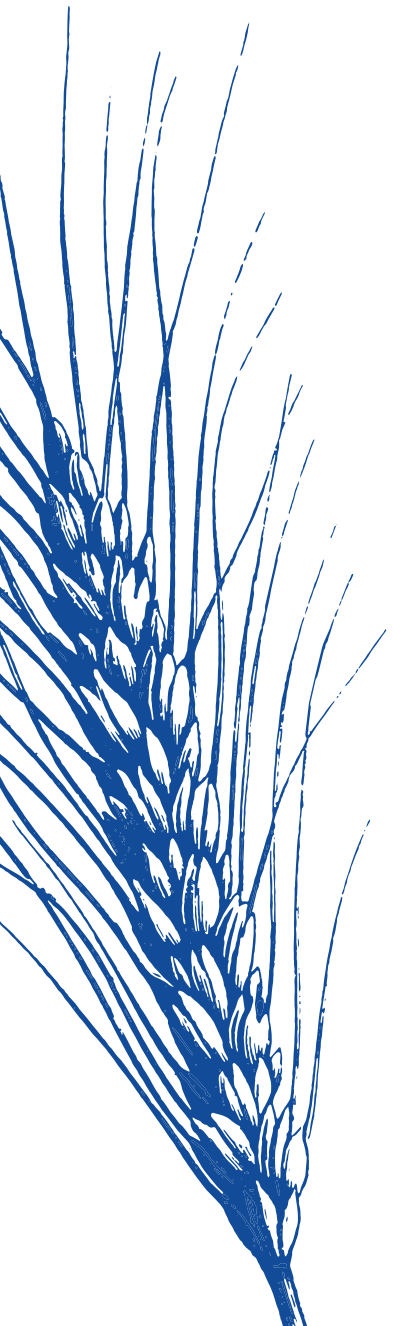
Moscow Mule

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

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

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. Taxes and Service Charge

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3. 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.

4. Additional Charges

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

5. 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.

6. 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.

7. 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.

8. 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.

9. 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.





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