



MEETING/EVENT MENU

Taking care of business at Residence Inn North Harbour

1231 North Anchor Way, Portland, OR 97217

T 503.735.1818 | marriott.com/PDXPH

Catering provided by the Courtyard Bistro

Residence
Inn®
Marriott

BREAKFAST

10 guest minimum to order



continental

- sliced seasonal fruit
- assorted pastries, muffins & breakfast breads
- bagels with cream cheese
- assorted fruit yogurts with granola
- breakfast cereals with chilled milk

14

team breakfast

- scrambled eggs
- bacon & sausage
- roasted potatoes
- whole fruit
- assorted muffins and bagels
- assorted yogurts & granola
- orange juice

14

muffins and more

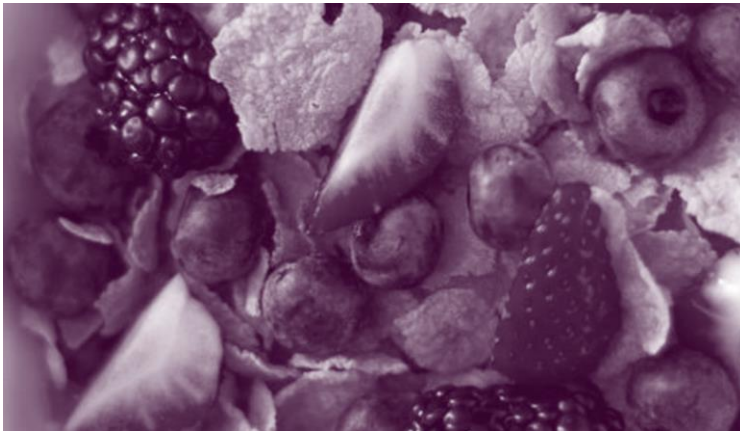
- sliced seasonal fruit
- assortment of pastries
- muffins & breakfast breads

11

traditional breakfast

- scrambled eggs with cheddar cheese
- smoked bacon and sausage
- french toast with whipped butter & maple syrup
- sliced seasonal fruit
- assorted pastries, muffins & breakfast breads
- assorted yogurts & granola
- breakfast cereals with chilled milk

19



Looking for something specific? Inquire with the Event Manager for special requests or substitutions.

A 20% service charge is added to all food and beverage orders.

A \$5 per person charge is added to gluten free orders.

BREAKS

10 guest minimum to order



snack attack

- sliced seasonal fruit
- pretzels
- party mix & m&ms

9

bake shop

- brownies and chefs assorted cookies
- served with starbucks freshly brewed coffee & hot teas

11

cheese lovers

- cubed domestic & imported cheeses
- assortment of crackers
- dried fruit & nuts

15

natures market place

- sliced seasonal fruit
- granola bars
- seasonal vegetables with dip

12



Looking for something specific? Inquire with the Event Manager for special requests or substitutions.

A 20% service charge is added to all food and beverage orders.

A \$5 per person charge is added to gluten free orders.

BREAKS

10 guest minimum to order

a la carte snacks

- assorted pastries | **25 per dozen**
- assorted bagels & cream cheese | **28 per dozen**
- cookies | **28 per dozen**
- brownies | **28 per dozen**
- party mix with nuts | **18 per pound**
- fruit cubes with yogurt for dipping | **3 per person**
- assorted chips | **3 each**
- granola bars | **3 each**
- energy bars | **4 each**
- pretzels | **2 per person**
- assorted yogurt and granola | **3 each**
- whole fruit | **2 each**
- individually packaged trail mix | **3 each**
- individually packaged nuts | **3 each**

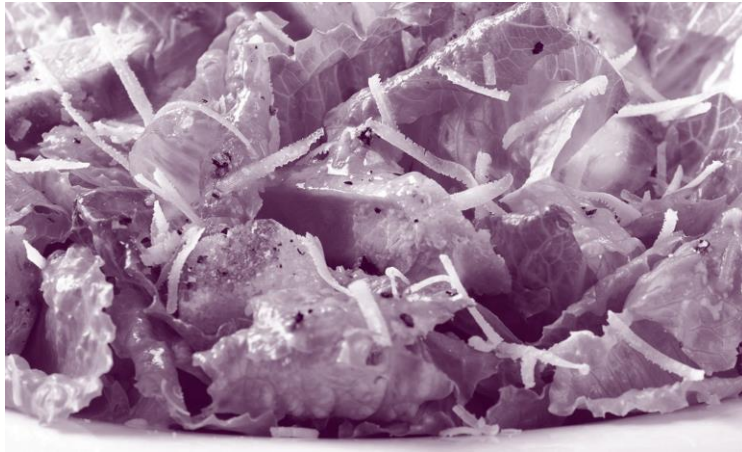
a la carte beverages

- 1 gallon starbucks coffee | **38** (20 cups)
- half gallon starbucks decaffeinated coffee | **19** (10 cups)
- half gallon hot teas | **19** (10 cups)
- assorted bottled juices | **4 each**
- bottled water | **3 each**
- assorted soft drinks | **3 each**
- assorted iced tea | **4 each**
- all day hot beverage station | **9 per person**
 - regular & decaffeinated coffee with hot tea service
- all day hydration station | **12 per person**
 - regular & decaffeinated coffee, hot tea & soft drinks

Please inquire with the Event Manager for substitution options.
A 20% service charge is added to all food and beverage orders.
A \$5 per person charge is added to gluten free orders.

LUNCH

10 guest minimum to order



BYO deli butcher block

- sliced turkey & ham
- sliced cheddar, swiss & pepper jack cheeses
- assorted deli breads with condiments
- tossed garden salad with choice of ranch and a vinaigrette dressing
- pasta and potato salad

23

all-american barbecue

- barbecue ribs
- coleslaw
- potato salad
- baked beans & cornbread

25

light delight

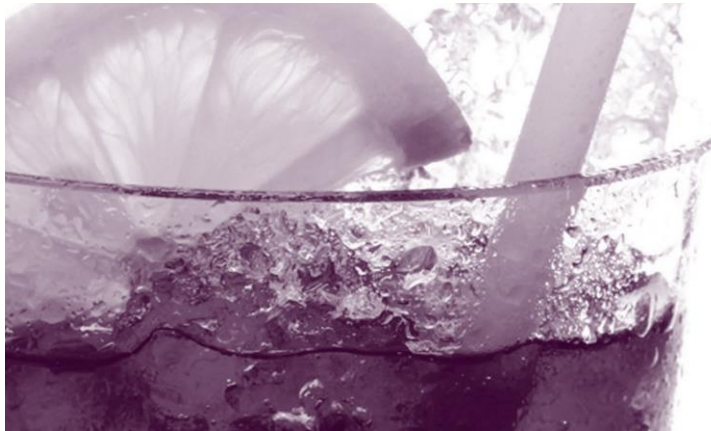
- chefs daily soup with butter rolls
- **build your own chef salad:** tossed romaine lettuce with ham, shredded cheese, bleu cheese crumbles, diced eggs, tomatoes & bacon crumbles
- bleu cheese or ranch dressing

20

italian

- rigatoni pasta with sausage, spinach, tomatoes & fresh parmesan
- tossed caesar salad
- oven roasted seasonal vegetables
- garlic bread

23



Please inquire with the Event Manager for substitution options.
A 20% service charge is added to all food and beverage orders.
A \$5 per person charge is added to gluten free orders.

LUNCH

10 guest minimum to order

south of the border

- beef and chicken fajitas with onions & peppers
- flour tortillas
- shredded lettuce
- tomatoes
- jalapenos & sour cream
- tortilla chips with fresh salsa
- refried beans & spanish rice
- tossed seasonal greens with a choice of ranch or a vinaigrette dressing

22

power punch

- mixed green salad or caesar salad
- seasonal vegetables
- pasta with marinara or alfredo sauce
- add grilled chicken to pasta for \$3 per person

23

Please inquire with the Event Manager for substitution options.
A 20% service charge is added to all food and beverage orders.
A \$5 per person charge is added to gluten free orders.

traditional lunch buffet

- tossed garden salad & chefs choice of starch
 - oven roasted seasonal vegetables & butter rolls
- choose one or two of the following proteins:**
- char-grilled london broil with a wild mushroom & cabernet demi-glaze
 - tuscan roasted chicken with roma tomatoes, kalamata olives & a rosemary cream sauce
 - herb roasted salmon with a lemon glaze

25 or 29

box lunches

- turkey, roast beef or ham sandwiches
- cheddar cheese, lettuce and tomato
- served with chips, an apple, & a cookie

15

add-on items

- whole fruit | **2 each**
- seasonal sliced fruit | **75 (serves 30)**
- granola bars or energy bars | **3 each**
- bottled water | **3 each**
- gatorade | **3.50 each**
- assorted soft drinks | **3 each**
- bottled juices | **4 each**

ALL DAY MEETING PACKAGES

10 guest minimum to order

mount saint helens

- breakfast: muffins and more
- mid-morning hydration break: starbucks house blend coffee, regular & decaffeinated, assorted soft drinks
- afternoon break: beverage refresh, fruit & cheese display with an assortment of crackers, brownies & cookies

28

mount hood

- mid-morning hydration break: starbucks house blend coffee regular & decaffeinated, assorted soft drinks, granola bars & whole fruit
- lunch table select one of the following:
deli butcher block, italian, south of the border, all-american bbq, light delight
- afternoon break: beverage refresh, fruit & cheese display with an assortment of crackers, brownies or cookies

43

board room complete meeting package

- all day hydration station: starbucks house blend coffee, regular & decaffeinated, assorted soft drinks
- continental breakfast
- mid-morning break: hydration station refresh, granola bars & whole fruit
- lunch table select one of the following:
deli butcher block, italian, south of the border, all-american bbq, light delight
- afternoon break: hydration station refresh, cookies, pretzels & party mix
- a/v included: wifi, white board with markers, screen, flip charts with markers, desk pads, note pads & pens
complete meeting package serves 8-12

65

Please inquire with the Event Manager for substitution options.
A 20% service charge is added to all food and beverage orders.
A \$5 per person charge is added to gluten free orders.

HORS D'OEUVRES

for your reception

hors d'oeuvres

- chicken satay with peanut sauce | **33 per dozen**
- chicken wings | **22 per dozen**
choice of sauce: barbecue, thai sweet chili or classic buffalo
- mini vegetable spring rolls | **22 per dozen**
served with sweet chili sauce
- hummus platter | **175** (serves 50)
served with fresh vegetables and flatbread
- seasonal fruit display | **125** (serves 50)
- cheese & cracker display | **175** (serves 50)
domestic & imported
- fresh crudites with ranch dressing | **150** (serves 50)

hors d'oeuvres

- bacon-wrapped scallops | **48 per dozen**
- chipotle barbecue pork sliders | **24 per dozen**
- poached shrimp | **25 per dozen**
served with cocktail sauce and lemon wedges
- pot stickers | **22 per dozen**
served with a soy ginger glaze

treats

- assorted cheesecakes & seasonal pies | **5.50 per person**
- NW berry patch | **8 per person**
pound cake topped seasonal PNW berries
- freshly baked cookies or brownies | **28 per dozen**

Please inquire with the Event Manager for substitution options.
A 20% service charge is added to all food and beverage orders.
A \$5 per person charge is added to gluten free orders.

RECEPTION

bar offerings

bar

- well liquor | 7
- call liquor | 9
- premium liquor | 11
- assorted soft drinks | 3

beer & wine by the glass

- domestic beer | 5.50
- imported & craft beer | 6.25
- non-alcoholic beer | 5.50
- house wines | 9

kegs

- domestic | 350
- premium | 475

wine by the bottle

- prosecco split | 12
- house sparkling | 34
- meridian pinot grigio | 34
- clos du bois chardonnay | 38
- clean slate riesling | 38
- beringer white zinfandel | 34
- eola hills pinot noir | 41
- clos du bois merlot | 46
- mary hill red blend | 34
- alamos malbec | 38
- estancia cabernet | 38



Looking for something specific?

Inquire with the Event Manager for special requests or substitutions.
A 20% service charge is added to all food and beverage orders.

DINNER

10 guest minimum to order

northwest fresh

- fresh seasonal fish & grilled flank steak
- garlic roasted yukon potatoes
- mixed green salad
- seasonal vegetables & butter rolls

39

hearty italian

- creamy italian chicken
- caesar salad
- seasonal vegetables
- caprese pasta & flat bread pizza

30

southern comfort

- grilled chicken & pork tenderloin
- mixed green salad
- coleslaw
- baked mac & cheese
- mashed potatoes & butter rolls

31

traditional table

- chicken marsala & grilled flank steak
- mixed green salad
- rice pilaf
- garlic roasted yukon potatoes
- seasonal vegetables

35



Please inquire with the Event Manager for substitution options.
A 20% service charge is added to all food and beverage orders.
A \$5 per person charge is added to gluten free orders.

EQUIPMENT RENTALS

audio/visual



data & video packages

- projection package | **250**
LCD projector, screen, projector table, cables, labor for set-up & recovery
- projector support package | **70**
(client required to bring own LCD projector) screen, projection stand, cables, labor for set-up & recovery
- 32 flat panel video display package | **120**
32 LCD display, cables, labor for set-up & recovery
- blu-ray disc player | **70**
- dvd player | **40**

misc. supplies

- wireless lavalier microphone with speaker | **250**
- white board with markers | **40**
- computer speakers | **20**
- flipchart with markers | **40**
- conference speaker phone | **60**
- power strip or extension cord | **10**
- laser pointer | **35**

Special requests for your group are welcomed.

** Prices are subject to change, please check your BEO for exact pricing
A 20% service charge is added to all audio/visual orders*

ADDITIONAL INFORMATION

- all menu selections presented for 60 minutes of service
- breakfast items are served with starbucks freshly brewed coffee & hot teas
- lunch and dinner items are served with freshly brewed iced tea
- gluten free and vegetarian options available upon request
- all prices are subject to change without notice
- 10 person minimum to order
- audio/visual prices are subject to change based on the cost the hotel incurs to rent from our vendors
- please check your banquet event order for exact prices
- changes made within 3 days of the event are subject to an additional fee
- a 20% gratuity will be applied

alcohol service policy:

- a \$100 bar set up fee will apply
- additional wines are available, please ask your Sales Manager for suggestions
- a corkage fee of \$20 (per 750ml bottle) will be applied for any wine not provided by the hotel
- prior approval must be received before any outside wine is authorized to be on premises
- all kegs are based upon availability

