









30800 SW Parkway Ave., Wilsonville, OR 97070 503.855.0966

WELCOME

Dear Valued Client,

Welcome to the Hilton Garden Inn Wilsonville, a Vesta Hospitality-managed facility! We are honored you have considered us to host your event and look forward to assisting you in all aspects. Our goal is to provide you with *excellent service* to ensure your production is a memorable and successful occasion that exceeds your expectations. We wish to establish with you a relationship of trust and confidence that prompts you to return many times to the Hilton Garden Inn Wilsonville for all your special event needs.

Communication between our organizations will be essential as we coordinate the numerous details involving your meeting, conference or social affair. This Catering Menu Package will facilitate the planning process by providing great food and beverage options as well as procedures and information. This packet will serve as a valuable tool to enhance the interaction you will have with your event team throughout the planning process.

Executive Chef, Dolan Lane, is a Pacific Northwest native from Seattle, WA. He has called Oregon his home for the past 20+ years. During this time, he had the pleasure to be a part of the "great food movement" in Portland, building relationships with local farmers and producers. The Pacific Northwest provides so much inspiration from land and sea, allowing him to offer a farm-to-table experience to our guests.

As your Catering Sales Manager, I bring over 30 years of experience in the hospitality industry. Creating new event departments from the ground-up is a passion of mine and I have had the opportunity to do so at landmark spaces such as the Portland Art Museum, Portland Spirit and Oregon Museum of Science and Industry. As a former event planner for non-profit agencies such as the American Heart Association, March of Dimes and Oregon Food Bank, galas and fundraisers placed me on the side of producing events for non-profit organizations with the highest standards.

The Hilton Garden Inn Wilsonville was designed to be both aesthetically pleasing and functional, to impress attendees while serving the needs of both the client and the event planner. Additionally, we are located very near Wilsonville shops, dining, and tech, the hotel is off I-5, just north of the Willamette River and down the street from Memorial Park. Shop tax-free at the Woodburn Premium Outlets or head for downtown Portland – both are 20 minutes away. We have all the amenities covered with a restaurant, indoor pool, and sunlit conference space. Enjoy a cocktail in our bar and ask our staff about Oregon Wine Country tours.

The Hilton Garden Inn Wilsonville presents flexibility, versatility and hospitality in the center of it all! Together, we will produce an exceptional event. We hope it will be the first of many.

In Hospitality,

Christine Vaughan Dolan Lang Melizza Inocencio

Christine Vaughan Dolan Lane Melizza Inocencio
Catering Sales Manager Executive Chef General Manager

Catering Policies

All food and beverage must be supplied by the Hilton Garden Inn Wilsonville. Outside food and beverage will not be permitted. Exceptions may be considered and will require the approval of management.

GUARANTEES In order to provide the best possible service, it is important that we receive your agendas, menu selections, set-up requirements, AV requirements, including a signed contract and/or signed banquet event order (BEO) at least (10) ten days prior to your event. Depending on complexity, some events require will a (30) thirty day confirmation. Upon receipt of signed documents, all events are considered definite. A final guaranteed number of guests is required (72) seventy-two business hours prior to your event. The guaranteed number represents the minimum billing, and your expected number of guests can only increase.

ALCOHOLIC BEVERAGE SERVICE The Oregon Liquor Control Commission (OLCC) regulates the sale and service of alcoholic beverages. As a licensee, Hilton Garden Inn Wilsonville is responsible for the administration of these regulations. Hilton Garden Inn Wilsonville practices responsible hospitality, anyone who appears under the legal drinking age will be asked to supply proper identification. We also reserve the right to deny service to anyone who appears intoxicated. Alcoholic beverages must be served by certified hotel staff only. Guests will not be allowed to handle alcohol, including bottled wine served at the dining table.

FOOD AND BEVERAGE Food and beverage may not be brought into the hotel's public areas or banquet space by patrons or their guests. If found outside of the policy a \$250.00 fee will be applied to your final bill. In addition, due to state health codes, removing food and beverages from the hotel premise is prohibited.

MULTIPLE ENTREE MENUS, PLATED MEALS In order to provide the best quality and service possible, it is recommended that the same entree be selected for all guests. No more than two entree selections may be made. Each Person's entree choice must be designated by a meal indicator card provided by the host. Split menus are not available to groups of 30 or more.

SERVICE CHARGE A 23% service charge will be added to all food and beverage pricing. All prices are per person, unless otherwise noted, and are subject to change. Special requests and food selections are always welcome. We will strive to fulfill all your needs. Please ask to speak to our Catering Sales Manager, Executive Chef or Director of Sales.

PAYMENT A non-refundable deposit of 50% of the estimated final bill is due to hold the event. Should the event cancel, the deposit will be held on account to be applied towards a future event. Deposit must be used within (6) six months from cancellation. Full estimated event payment must be made (72) seventy-two business hours prior to the event. Adjustment to final bill for increased guest count and products charged on consumption shall be made at the conclusion of the event. Completed credit application or credit card must be on file to secure and finalize an event.

PRICING DISCLAIMER FOR COST OF GOODS According to information provided by the Consumer Price Index, recent supply chain issues have resulted in a rise across food and beverage commodities. This jump in expenses calls for an evaluation of our current pricing as outlined herein. Therefore, please be aware that all menu items are subject to a percentage increase that accounts for inflation. A cap of 10% will apply. Final menu selections will be evaluated by the Chef and priced accordingly. This change applies to 2022 and will be reviewed and adjusted as needed. Please see the Catering Sales Manager or Director of Sales if any questions.



BREAKFAST BUFFETS

All Buffets include apple juice, orange juice, Pete's coffee, and herbal tea
A 23% service charge will be added to all food and beverage.

Minimum of 20 or more guests

SUNRISE BREAKFAST 16.00

Steel cut oats, vanilla yogurt with seasonal fruit toppings, brown sugar, granola, hemp seeds, toasted walnuts, nut butter and roasted walnuts.

CLASSIC EGG BREAKFAST 21.00

Scrambled egg breakfast, choose one: smoked bacon, ham or sausage. Crisp breakfast potatoes and seasonal fruit.

OFF THE GRIDDLE 22.00

Choice of cinnamon French toast or buttermilk waffles, maple syrup, fruit compote, choice of breakfast sausage, smoked ham or bacon. Crisp breakfast potatoes and seasonal fruit.

FARMER'S BREAKFAST 22.00

Scrambled eggs with cheddar, buttermilk biscuit, sausage gravy. Crisp breakfast potatoes and seasonal fruit.

PARKWAY SCRAMBLE 22.00

Seasonal vegetables, feta, choice of breakfast sausage, smoked ham or bacon. Crisp breakfast potatoes and seasonal fruit **Add smoked salmon to scramble 5.00**

THE CLASSIC CONITNENTAL 13.00

An assortment of muffins, pastries and seasonal fruit

BAGEL BAR 12.00

Assortment of bagels, cream cheese, seasonal flavored cream cheese and nut butter

Add smoked salmon cream cheese 3.00 per person



PLATED BREAKFAST SELECTIONS

Includes apple juice, orange juice, Pete's coffee, and herbal tea A 23% service charge will be added to all food and beverage.

TRADITIONAL BREAKFAST 18.00

Scrambled eggs, choice of breakfast sausage, smoked ham or bacon. Crisp breakfast potatoes .

FARMER BREAKFAST 20.00

Scrambled eggs with cheddar, buttermilk biscuit, sausage gravy, crisp potatoes, seasonal fruit

PARKWAY SCRAMBLE 20.00

Roasted peppers, zucchini, goat cheese, choice of breakfast sausage, smoked ham or bacon. Crisp breakfast potatoes . **Add** Smoked Salmon to scramble **5.00**

WRAP IT UP 17.00

Breakfast Wraps in flour tortilla with scrambled eggs, sausage, crisp potatoes, Oregon cheddar, spicy salsa. served with seasonal fruit



Lunch Buffets

All buffets include coffee, tea and iced tea
All prices are per person
Minimum of 20 or more guests
A 23% service charge will be added to all food and beverage

PARKWAY DELI 22.00

Sliced turkey, smoked ham, roast beef, Oregon cheddar and Gruyere, Tim's chips, and assortment of breads and condiments. Seasonal Pasta salad, house baked chocolate chip cookies

Add: Soup of the day 4.00 per person

SOUP AND SALAD BAR 22.00

Siri Farm greens, grilled chicken, cucumber, tomatoes, roasted beets, radish, shaved carrots, Oregon cheddar, hard boiled eggs, pumpkin seeds, herb vinaigrette, buttermilk dressing and seasonal soup. Add: Grand central Rolls: 3.00 per person

TASTE OF ITALY 28.00

Chicken picatta with lemon and capers, penne with plum tomato, sweet garlic and basil sauce, caesar salad, Siri farm greens with oregano vinaigrette, Grand Central's como bread with butter and fudge espresso cake

TACO BAR 28.00

Choice of Pork carnitas **OR** chili and lime chicken, red rice, black beans, corn tortillas, lettuce, Oregon cheddar, chipotle salsa, pico de gallo, guacamole, sour cream, cinnamon churros **Add** crisp rockfish **4.00** per person

NORTHWEST BUFFET 36.00

Roasted wild salmon with citrus butter, grilled chicken with foraged mushrooms, seasonal vegetables, crisp garlic potatoes, Siri Farm green salad, Grand Central bread, Chef's seasonal dessert choice.

Build Your Own Plated Lunch

A 23% service charge will be added to all food and beverage All pricing per person

Starters

Choose up to two items

Seasonal Soup Cup	7.00
Siri Farm Green Salad with sherry vinaigrette	8.00
Caesar with parmesan and croutons	9.00
Roasted Beet Salad arugula, fennel, citrus,	
feta, orange vinaigrette	9.00
Seasonal Chef's Creation	M/P

Entrées

Choose up to two items

GRILLED NY STEAK SANDWICH with smoked cheddar, roasted onion, Carolina bbg sauce, herb potato salad **18.00** per person

Grilled Chicken Caesar Salad with parmesan and croutons **16.00** per person

Asian Chicken Salad Orange marinated chicken, Sesame Seeds, Mandarin Oranges, Roasted cashews, Cilantro and Sesame-Ginger Dressing **17.00**

Mac & Cheese creole roasted chicken, roasted peppers, bacon, Oregon cheddar, parmesan, chives 16.00 Spicy Chicken Breast Sandwich tomatoes, lettuce, mama lil's dressing, cheddar cheese, avocado, Tim;'s chips 16.00 Fish of the Day Chef's seasonal creation M/P

Citrus Glazed Chicken with creamy polenta, coriander glazed carrots and herb jus 19.00



Dinner Buffet

A 23% service charge will be added to all food and beverage

Minimum of 20 or more guests

BBQ 45.00

Chicken with tangy BBQ sauce, pulled pork with mustard bbq, corn on the cob, brown sugar baked beans, coleslaw, seasonal fruit, cornbread, fruit crisp

LITTLE ITALY 48.00

Chicken Parmesan with plum tomato sauce, rigatoni Bolognese, penne with basil pesto, Caesar salad, Siri farm greens

with oregano vinaigrette, Grand Central's como bread with butter and fudge espresso cake

FARM DINNER 55.00

Carman Ranch grass fed Flat iron steak madeira and mushroom sauce, grilled free range chicken breast with almond romesco sauce, seasonal vegetables, Siri Farm green salad, roasted beet salad, garlic roasted potatoes, Grand Central Bakery potato rolls, Chef's seasonal dessert ADD Seasonal soup 4.00 per person

TACO BAR 48.00

Pork carnitas, chili and lime chicken, red rice, black beans, corn tortillas, lettuce, Oregon cheddar, chipotle salsa, pico de gallo, guacamole, sour cream, lime tortilla chips, selection of your favorite hot sauces, cinnamon churros **Add** crisp rockfish **4.00** per person

PARKWAY AVE. BUFFET 58.00

Roasted wild salmon with citrus butter, coriander rubbed Beef Brisket, seasonal vegetables, chive whipped potatoes, Siri Farm green salad, Grand Central bread, Chef's seasonal dessert choice.



Build Your Own Plated Dinner

A 23% service charge will be added to all food and beverage All pricing per person

STARTERS AND SHAREABLES - CHOOSE UP TO TWO ITEMS

Daily Seasonal Soup 7.00

Chef's Selection of salamis, artisan cheese, grilled bread, mustards, roasted nuts, olives **16.00**

Hummus grilled pita, seasonal vegetable, marinated olives, espelette

Siri farm greens with apples, blue Cheese, glazed walnuts, sherry mustard vinaigrette 12.00 Caesar Salad classic preparation with parmesan and como bread croutons 12.00 Roasted Beet and Citrus Salad with arugula, fennel, pistachios, goat cheese crema, tangerine vinaigrette 12.00

Mushroom Arancini with lemon aioli 9.00

Grilled Shrimp with almond romesco, arugula, crisp fennel **14.00**

ENTRÉES

CHOOSE UP TO TWO ITEMS

NOT SEEING WHAT YOUR LOOKING FOR... PLEASE ASK, CUSTOM MENUS ARE AVAILABLE

Seasonal Fish of the Day Prepared with Chef's Inspiration M/P

Grilled New York Steak with roasted garlic potatoes, seasonal vegetables, madeira 38.00

Winter Millet Cakes with roasted vegetables, arugula, herb pistou 26.00

Roasted Half Chicken potato puree, seasonal vegetables, foraged mushroom and sherry sauce 28.00

Braised Pork with creamy polenta, baby carrots, cider jus 28.00

Roasted Pork Loin with chili and lime, spiced potatoes, broccoli, spicy pineapple salsa 32.00

Rigatoni Bolognese with braised beef, plum tomato sauce, parmesan 24.00

DESSERTS

PLEASE INQUIRE ABOUT SEASONAL SELECTIONS

Platter or Passed Hors D'oeuvres

Spanakopita 20.00 dz

Foraged Mushroom and Kale Arancini with lemon aioli 18.00 dz (4dz minimum)

Pork Pate on toasted brioche with fruit mustard 24.00 dz (2dz minimum)

Artisan cheese on crostini with jam and roasted almonds 20.00 dz (2dz minimum)

Seared Grits with white cheddar and mama lil's peppers 20.00 dz (2dz minimum)

Dungeness Crab Rangoon 36.00 dz (2dz minimum)

Grilled Shrimp with almond romesco 24.00 dz (2dz minimum)

Pork polpetinne (little meatball) with sweet and sour sauce 24.00 dz (4dz minimum)

Sweet and Spicy Chicken wings with sriracha and honey glaze 24.00 dz

(4dz minimum)

Pumpkin blini with chestnut puree and grilled pear 20.00dz (2dz minimum)

Chicken salad with preserved cherry, walnuts, tarragon aioli in endive 24.00 dz 2dz minimum)

Toasted mushroom bread dumpling with cranberry relish 20.00 dz (2dz minimum)

Toasted brioche with black truffle egg salad and parmesan 24.00 dz (2dz minimum)

Hard Boiled Eggs with smoked bacon and chives 28.00 dz (2dz minimum)

Smoked Salmon rye bread crostini, cucumber and horseradish 24.00dz (2 dz minimum)

Sausage stuffed mushrooms with parmesan 18.00 dz (4dz minimum)

Crostini with roasted beets, goat cheese crema, preserved cherries and balsamic 20.00 dz (2 dz minimum)



Platters serve 24-30 ppl



Charcuterie Plate Selection of salamis and cured meats with marinated olives, pickled vegetables, mustards, crackers **175.00**

Artisan Cheese Plate Chef selection of Artisan cheeses, seasonal fruit, roasted walnuts, quince paste and crackers **150.00**

Seasonal Fruit Plate 95.00

Hummus Platter house made hummus with, marinated olives, espelette, crudité and grilled pita **125.00**

Crudité Platter seasonal vegetables with buttermilk dressing 105.00

Chicken and waffle bites with maple syrup and powdered sugar 120.00

Mini Potato rolls with bbq pork and apple cabbage slaw 48.00 dz (2 dz minimum)

Smoked Salmon and Artichoke dip with garlic crostini 95.00

House Popped Popcorn 4.00 per person per flavor

Sea Salt and Butter Nutritional Yeast, Butter and Salt Espelette and Lime Powder Black truffle Oil, Butter and Sea Salt



Refreshment Breaks



SWEET SENSATION\$8.	50 per person
Home baked cookies, fudge brownies, beverage based on consumption	

SOUTH OF THE BORDER\$9.00 per person
House fried lime chips served with pico de gallo, guacamole, beverage based on consumption

CRUDITÉ seasonal vegetables with buttermilk dressing beverage based on consumption.......\$9.50 per person

COFFEE BREAK\$4.25 per person

Beverages

HOUSE WINE BY THE GLASS	\$8.00 each
HOUSE WINE BY THE BOTTLE	\$32.00
DOMESTIC BEER	\$4.00 each
IMPORT & MICROBREWS	SERELLA
CHANADACNE	

 IMPORT & MICROBREWS
 \$7.00 each

 CHAMPAGNE
 Varies

 ASSORTED SPIRITS
 Varies

 BOTTLED WATER
 \$2.50 each

 ASSORTED SOFT DRINKS
 \$2.50 each

 ICED TEA / LEMONADE
 \$2.00 per person



Enhancements

WHOLE FRUIT	\$2.25 per person
SLICED FRUIT TRAY	\$4.00 per person
VEGETABLES WITH DIP	\$5.00 per person
BAGELS WITH CREAM CHEESE	\$4.00 per person
MUFFINS & DANISH	\$36.00 per dozen
FUDGE BROWNIES	\$24.00 dozen
HOME BAKED COOKIES	\$18.00 dozen
LEMON TARTS	\$36.00 dozen
MINI APPLE COBBLER	\$36.00 dozen
ICE CREAM SANDWICHES	\$6.00 per person