

THE LUXURY Collection







Catered restaurant-style menus. Experience life to the Nines.

Fall 2019 / Winter 2020 Menu

BUFFET BREAKFAST

Priced per guest, based on 60 minutes of continuous service A service fee will be applied for groups of less than 15 guests

To Start Your Day

24

Selection of chilled fruit juices, sliced seasonal fruits and berries **or** agave scented fruit salad basil and mint, the Nines bakery basket, whipped butter and preserves (gluten free available) freshly brewed coffee, decaffeinated coffee, selection of Smith Teamaker[®] teas

the Nines Enhancements

Select two additional items for 8 three for 10 four for 13 five for 15 six for 18

Cold

Vanilla Yogurt Parfait, seasonal fruit compote, hand-rolled granola VEG
 Chia Seed Breakfast Pudding, shaved almonds, blueberries GF/V
 Farm Fresh Deviled Eggs, espelette GF/VEG
 Organic Bircher Muesli, toasted almonds, golden raisins, apple GF/VEG
 Assorted Local Bagels, whipped seasonal cream cheeses, butter, preserves
 Assorted Breakfast Cereals, with hand-rolled granola, milk, soy milk

Hot

Scrambled Eggs, Tillamook cheddar, chives ^{GF/VEG} Scrambled Eggs, fragrant herbs ^{DF/GF/VEG} Egg White Frittata, roasted peppers, zucchini, cured tomato ^{DF/GF/VEG} Poached Eggs, creamy polenta, marinated tomato, toasted brioche, tarragon ^{VEG} Applewood Smoked Bacon ^{DF/GF} House-Made Chicken and Cherry Sausage ^{DF} House-Made Fennel Pork Sausage ^{DF/GF} Roasted Marble Potato, caramelized onion, potato spice ^{GF/V} Home Fried Bliss Potato, smoked paprika and garlic ^{GF/V} Steel Cut Oatmeal ^{DF/GF/V}, seasonal berries, apple compote ^{VEG}, brown sugar Brioche French Toast, seasonal fruit compote ^V, Vermont maple syrup ^{VEG}

BUFFET ENHANCEMENT STATIONS

Priced per guest, based on 60 minutes of continuous service Chef attendant required per 50 guests per station, \$150 per chef

Omelette Station ^{GF} Farm fresh eggs, ham, bacon, smoked salmon, spinach, tomato, bell pepper, onion, forest mushrooms, aged goat cheese, white cheddar, gruyere, herbs	19
Waffle Station ^{veg} Buckwheat and Belgium waffle batters, seasonal fruit compote, Vermont maple syrup, toasted almonds,	14

whipped cream

 Lox Bar GF
 18

 Smoked salmon, assorted bagels, whipped seasonal cream cheeses, pickled onions, egg, capers, tomato, cucumber, radish sprouts, watercress (not attended)
 18

PLATED BREAKFAST

Includes the Nines bakery basket, seasonal berry and lime leaf yogurt, fresh squeezed orange juice Freshly brewed coffee, decaffeinated coffee, and selection of Smith Teamaker® teas

Grilled Leek and Forest Mushroom Quiche VEG White cheddar, baby arugula, tomato	34
Shrimp and Grits ^{GF} White corn grits, blistered tomato relish, rye croutons, poached egg, spiced béarnaise	37
Strip Steak and Eggs GF Chive scrambled eggs, crispy fried fingerling potatoes, arugula chimichurri	40

A LA CARTE

Beverages	Priced per Gallon
Freshly squeezed orange or grapefruit juice	70
Freshly squeezed lemonade	70
Apple or cranberry juice	70
Freshly brewed iced tea	70
Freshly brewed coffee, decaffeinated coffee, selection of Smith Teamaker [®] teas	75
Chef's choice seasonal smoothie	70
Fruit infused water	40

	Priced on Consumption
Voss [®] still or sparkling water	5
Pepsi [®] soft drinks	5
Red Bull [®] and Red Bull [®] Sugar Free	7
Gatorade®	5
Riff [®] Cold Brew Coffee	8

Sweet	Priced per Dozen
Vanilla yogurt parfait, seasonal fruit compote, hand-rolled granola ^{veg}	54
Fruit skewers, lime leaf yogurt GF/VEG	52
Assorted Greek yogurts	50
Whole seasonal fruit GF/VEG	40
the Nines bakery basket, whipped butter and preserves	44
Local Coco Doughnuts (2 dozen minimum)	54
Local bagels and seasonally inspired cream cheeses	42
Gluten free breakfast pastries GF/VEG	52
Assortment of brownies, blondies, seasonal fruit bars, and millionaire's shortbread	42
Freshly baked cookies	42
Cupcake Break: chocolate hazelnut, cinnamon vanilla-DDL buttercream, zucchini-cream cheese	44
frosting, lemon-lemon cream filling-toasted meringue topping	
Chef's Choice Chocolate and Fruit Inspired Mini Desserts	50
Rice Krispies [®] treats: original, chocolate or peanut butter GF/VEG	38

Savory	Priced per Dozen
Vegetable crudité, roasted red pepper hummus GF/V	52
Beef short rib sliders, cabbage slaw, red onion, herbs, brioche roll	62
Curry chicken croissant sandwiches	74
House roasted nuts	72
the Nines trail mix	72
+sliced avocado \$3/person	

Kind Bars^{® GF/VEG} Kettle Chips[®] and Pop Chips^{® GF} Priced on Consumption

REFRESHMENT PACKAGES

Priced per guest, based on 30 minutes of continuous service A service fee will be applied for groups of less than 15 guests

Grilled Flatbreads Cotija, Spanish chorizo, pickled jalapeno, red onion, scallion Black pepper goat cheese, cherry tomato relish, basil pesto ^{VEG} Shaved roast beef, roasted garlic, grilled leek and arugula ^{DF}	18
Oregon Trail ^{VEG} Coconut, oat cluster, golden raisin, chocolate drops Urban Farmer spice roasted nuts ^{DF/GF} Miss Hannah's bridge city mix, caramel, cheddar and kettle popcorn mixed to perfection the Nines trail mix	16
The Season's Garden Roasted and Marinated Seasonal Vegetables Garlic-herb dressing ^{VEG} , green goddess dip ^{VEG} , 7 Herb Mustard Sauce ^V	17
Brittle Bar pick four Togarashi Cashew ^{GF/VEG} / Peanut Flake ^{GF/VEG} / Pumpkin Seed ^{GF/VEG} / Bacon Latte ^{GF} / Pistachio Lime Saffron ^{GF/VEG} / Sesame ^{GF/VEG} / Almond Roca ^{GF/VEG} / Blanc Cherry Pistachio ^{GF/VEG} / Pine Nut Black Pepper ^{GF/VEG} / Cinnamon Pecan ^{GF/VEG} / Cacao Nib ^{GF/VEG}	17
Chips and Dips Corn tortilla, blistered tomato salsa ^{GF/V} Taro chip, ginger avocado dip ^{GF/V} Crispy house pita bread, roasted red pepper hummus ^{VEG}	15

PLATED LUNCH SALADS

Includes freshly baked breads, whipped Oregon butter and sea salt Freshly brewed coffee, decaffeinated coffee, and selection of Smith Teamaker® teas A service fee will be applied for groups of less than 20 guests

Choose One Salad

Cobb Salad, hearts of romaine, cherry tomato, bacon, egg, avocado, chive, tarragon-blue cheese dressing ^{VEG} **The Greek,** hearts of romaine, cured tomato, olive tapenade, cucumber, grilled onion, feta, zaatar-yogurt dressing _{VEG/GF}

Roasted Beet and Baby Carrot Salad, baby kale, arugula, manchego, pumpkin seeds, cilantro-agave vinaigrette ^V **the Nines mixed greens**, shaved fennel, carrot, tomato, cucumber, radish, herbs, sherry vinaigrette ^{GF/V} **Caesar Salad**, hearts of romaine, cherry tomato, parmesan, garlic-herb vinaigrette, lace crouton ^{VEG} **Baby Arugula and Spicy Greens Salad**, creamy goat cheese, hazelnut, seasonal stone fruit, champagne vinaigrette ^{VEG}

Choose One Protein to add to Salad

Sesame Roasted Cauliflower Steak	35
Roasted Lemon-Pepper Chicken Breast	37
Seared Pepper Steak	42
Harissa Shrimp Skewer	42
Fennel Crusted Salmon	44

Choose One Dessert

Flourless Chocolate Cake, orange caramel anglaise ^{GF/contains gelatin} **Malted Milk Panna Cotta,** honey, graham ^{GF/contains gelatin} **Cashew Cheesecake,** blueberry compote, lemon tuile ^V

BUFFET LUNCHES

Priced per guest, based on 60 minutes of continuous service A service fee will be applied for groups of less than 20 guests Freshly brewed coffee, decaffeinated coffee, and selection of Smith Teamaker® teas Gluten free bread available upon request

DIY SANDWICH BUFFET

Select Two

Fruit Salad, agave, mint, basil ^{GF/V} **the Nines mixed greens,** shaved fennel, carrot, tomato, cucumber, radish, sherry vinaigrette ^{GF/V} **the Nines Caesar Salad**, romaine, parmesan, tomato, garlic-herb vinaigrette, focaccia crouton ^{VEG} **Dill Potato Salad**, gold potatoes, roasted garlic aioli ^{GF/VEG} **Pesto Pasta Salad**, arugula, cured tomato, grilled red onion, almond ^{VEG}

Select Three

Mesquite smoked turkey, honey ham, roast beef, soppressata salami, curry chicken breast salad, tuna salad, garlicherb roasted Portobello $^{\rm V}$

Includes

Assorted breads, Tillamook cheddar, pepper jack, Swiss, butterleaf lettuce, tomato, cucumbers, red onion, pickles, banana peppers, basil aioli, grain mustard, yellow mustard, mayonnaise, whipped butter

Cookies, Brownies and Bars

FLAVOR CRAFT SANDWICH BUFFET

Select Two Sides Chef's Seasonal Soup

Fruit Salad, agave, mint, basil ^{GF/V}
 the Nines mixed greens, shaved fennel, carrot, tomato, cucumber, radish, sherry vinaigrette ^{GF/V}
 the Nines Caesar Salad, romaine, parmesan, tomato, garlic-herb vinaigrette, croutons ^{VEG}
 Dill Potato Salad, gold potatoes, roasted garlic aioli, scallions ^{GF/VEG}
 Pesto Pasta Salad, arugula, cured tomato, grilled red onion, almond ^{VEG}

Select Four Sandwiches

Cold

Curry Chicken Salad, golden raisins, apple, croissant Shaved Roasted Beef, blue cheese aioli, arugula, pickled red onion, ciabatta Deli Style Turkey, shaved romaine, red wine vinaigrette, red onion, tomato, aioli, whole grain bread Almond Butter and Marionberry Jam, whole wheat bread ^{VEG} Mediterranean Wrap, greens, olive, cured tomato, artichoke, red pepper hummus, tomato wrap ^V Chicken Caesar Wrap, romaine, tomato, garlic-herb vinaigrette, parmesan, spinach wrap

Warm

Muffaletta Panini, salami, ham, coppa, cured peppers, provolone, olive salad, house-made English muffin
 Honey Cured Ham, Tillamook cheddar, maple mustard, toasted sourdough
 Smoked Salmon Reuben, sauerkraut, gruyere, marbled rye
 Miso Marinated Portobello Bánh mì, daikon, carrot, nappa cabbage slaw, mint, cilantro, radish sprouts, jalapeno, miso aioli, baguette ^{VEG}
 Herb Roasted Beef, provolone, grilled onion, broccolini, horseradish aioli, ciabatta

Tuna Melt, pickled celery, tomato, caper, dill aioli, Tillamook cheddar, rye bread **Caprese Slider**, arugula-basil pesto, tomato, mozzarella, telera roll ^{VEG}

Ginger Carrot Cake, Maple Walnut Baklava, Pumpkin Tiramisu

45

BUFFET LUNCHES

Priced per guest, based on 60 minutes of continuous service A service fee will be applied for groups of less than 20 guests Includes freshly baked breads, whipped Oregon butter and sea salt Freshly brewed coffee, decaffeinated coffee, and a selection of Smith Teamaker® teas

Valet

Roasted Red Pepper and Tomato Soup, cherry tomato, pine nut, basil ^{GF/V} **the Nines mixed greens**, shaved fennel, carrot, tomato, cucumber, radish, sherry vinaigrette ^{GF/V} **Caesar Salad**, hearts of romaine, parmesan, cherry tomato, garlic-herb vinaigrette, crouton ^{VEG} **Pan Seared Chicken Breast**, herb marinated farro, hazelnut, tomato-caper vinaigrette ^{DF} **Roasted Pacific Cod**, stewed chickpeas, chorizo, red bell pepper, herb gremolata **Radiatore Pasta**, eggplant caponata, cherry tomato, oregano, ricotta ^{VEG}

Almond Caramel Panna Cotta ^{GF/contains gelatin} Cranberry Lemon Meringue Tart Chocolate Diner Cake ^{GF/contains} gelatin

Concierge

Carrot Soup, rainbow carrot, hazelnut charmoula ^{GF/V} Baby Arugula and Spicy Greens Salad, aged goat cheese, hazelnut, seasonal stone fruit, champagne vinaigrette ^{VEG} Marble Potato Salad, roasted carrot and fennel, red onion, 7 herb mustard sauce ^{GF/V} Roasted Pork Loin, grilled cabbage, shallot, pickled mustard seeds ^{DF/GF} Seared Salmon, lemon scented quinoa, marinated collard greens, citrus butter sauce ^{GF} Roasted Seasonal Squash, marinated corona beans, sweet peppers ^{GF/V} Cinnamon Bittersweet Chocolate Tart Apple Cider Crème Brulee ^{GF} Almond Cashew cheesecake ^{GF/V}

Retinue

Butternut Squash Soup, toasted-chopped hazelnuts, spicy greens pistou^{GF/V}
 Golden Beet and Baby Carrot Salad, arugula, manchego, pumpkin seeds, cilantro-agave vinaigrette ^{GF/VEG}
 Marinated Kale and Treviso Salad, seasonal stone fruit, pecorino, dill vinaigrette ^{GF/VEG}
 Pan Seared Chicken Breast, charred zucchini, foraged mushroom jus ^{DF/GF}
 Roasted Beef Tenderloin, French beans, almond and sweet pepper romesco ^{DF/GF}
 Toasted Corn Polenta, charred leek relish, orange ^{VEG}

Dark Chocolate Espresso Eclairs Vanilla Bean Cream Pie Hazelnut Pear Macaron GF/contains almonds 53

55

DISPLAYED RECEPTION STATIONS

Priced per guest, based on 60 minutes of continuous service Service fee will be applied for groups of less than 20 guests

Artisan Cheese ^{VEG} A selection of four regional and imported cheeses, mostarda ^{GF/V} , roasted nuts ^{GF/V} , sweet grape r salt crackers. *Add Oregon Bleu cheese \$5/person	21 relish ^{GF/V} , baguette, sea
Charcuterie Shop Sopressata, speck, rosemary pork terrine, beef summer sausage, house pickles, grain mustard, baguette, sea salt crackers	19
Spanish Tapas Bacon wrapped dates ^{DF/GF} Marinated Corona beans, arugula, herbs ^{GF/V} Baked goat cheese, sofrito, warm crusty bread ^{VEG} Papas bravas, smoked paprika, salsa brava, rosemary ^{GF/VEG} Roasted Delicata Squash, romesco, herbs ^{GF/V}	26
Kabob Stand Chicken tikka ^{GF} Seared Skirt Steak, bay leaf marinade ^{DF/GF} Grilled seasonal vegetables, garam masala ^{GF/V} Roasted red pepper hummus ^{DF/GF/V} , dill tzatziki, baba ghanoush ^{DF/V}	28
Tastes of the Sea Poached prawn, cocktail sauce, horseradish ^{DF/GF} Oyster shooter, yuzu, scallion oil ^{DF/GF}	30

Poached prawn, cocktail sauce, horseradish ^{DF/GF} Oyster shooter, yuzu, scallion oil ^{DF/GF} Scallop ceviche, grapefruit, turmeric ^{DF/GF} Warm mussels in coconut broth, chili, lime ^{DF/GF}

CHEF ATTENDED RECEPTION STATIONS

Priced per guest, based on 60 minutes of continuous service The guarantee for each station equals the guarantee for the event A service fee will be applied for groups of less than 20 guests Chef attendant required per 100 guests per station, \$150 per chef

Risotto Station Carnaroli rice, saffron, Spanish chorizo, red pepper, shrimp ^{GF} Toasted wheat-berry, braised beef short rib, watercress Forbidden rice, shitake mushroom, truffle, scallion ^{GF/V}	25
Roasted Pork Al Pastor Street taco, lime and chili mojo, smoked jalapeño-pineapple salsa, butter lettuce, radish, citrus onions, griddled corn tortillas	20
Carved Cedar Plank Salmon GF Polenta cake, seasonal succotash, chimichurri	21
Poke Station ^{GF} Big eye tuna, wakame, edamame, Korean red chili King salmon, avocado, kyuri cucumber, yuzu-chili Grilled hearts of palm, pickled daikon, black sesame, garlic-soy Sushi rice	25
New York Strip Steak Carving Station Horseradish aioli, red wine jus, chive pop-overs	28
Beignet Station	19

Chocolate dip, cinnamon, star anise and vanilla sugars, orange marmalade

HORS D'OEUVRES

Priced per dozen, minimum order of 2 dozen per selection

Cold

Port Fig, onion jam, croissant, chive VEG60
Whipped Brie, chamomile infused honey, fennel pollen, grilled flat bread VEG66
Beet Lollipop, whipped goat cheese, toasted pistachio, watercress ^{GF/VEG} 66
Endive Spear, purple kale, citrus quinoa, candied olive, hazelnut DF/GF/V68
Radish Toast, whipped avocado butter, French radish, rough cracked pepper VEG68
Burratta, dried peach, fleur de sel, brioche VEG78
Local Oysters, black pepper, jalapeño, watermelon radish DF/GF78
Smoked Salmon Gougere, crispy caper, dill78
Ahi Crudo, Korean chili, scallion, sesame DF/GF90

Hot

Indian Fritter, seasonal veggies, garbanzo, spicy cilantro chutney	60
Crisp Artichoke, lemon aioli, smoked paprika GF/V	60
Scallion Pancake, roasted hen of the woods, Asian chimichurri sauce DF/V	60
Anson Mills Polenta, burnt eggplant, cured tomato, fresh oregano GF/V	60
Crispy Pork Belly, pickled cherry, ginger, black sesame, scallion	78
Angus Meatball, salsa verde, toasted cumin, cotija	78
Seared Scallop, kuri squash crema, toasted hemp hearts, smoked salish GF	78
Beef and Brussels Sprout, smoky blue cheese aioli, crispy garlic chip	90
Dungeness Crab Cake, saffron aioli	90

PLATED DINNERS

Priced per guest, based on three course minimum Printed menu cards provided for each place setting Includes freshly baked breads, whipped Oregon butter and sea salt Freshly brewed coffee, decaffeinated coffee, and a selection of Smith Teamaker® teas

Restaurant Style Service Tableside

A choice of two entrées offered tableside at the time of dinner. A four course menu is required to allow our culinary staff to prepare your entrées a la minute. The higher priced entrée will prevail with an additional \$15.00 per guest

- OR -

Pre-Selected Choice of entrée

A pre-selected choice of two entrées is available. Entrée count must be communicated to your catering or convention services manager 5 business days prior to the start of your program. The higher priced entrée will prevail as menu price.

Appetizers select one	17
Seared Scallop, pickled mushroom, grilled scallion, citrus aioli, cilantro ^{GF} Seared Pork Belly, carrot-ginger puree, toasted hazelnut, kale, black vinegar ^{GF} Dungeness Crab Cakes, celery root and turnip slaw, pickled mustard, cilantro, dill Braised Fennel, saffron, citrus, shaved apple, arugula, pine nut-basil pistou ^{GF/V}	
Soups select one	13
Butternut Squash Soup, toasted pumpkin seed, spicy greens pistou GF/V	
Carrot Ginger Soup, rainbow carrot, carraway, cilantro GF/V	
Roasted Red Pepper and Tomato Soup, cherry tomato, pine nut, basil GF/V	
Roasted Cauliflower Soup, roasted cauliflower, verjus raisins, rosemary gf/v	
Salads select one	14
	14
Beet and Baby Carrot Salad, arugula, manchego, pumpkin seeds, cilantro-agave vinaigrette VEG	

the Nines mixed greens, shaved fennel, carrot, tomato, cucumber, radish, sherry vinaigrette ^{GF/V}
 Caesar Salad, hearts of romaine, cherry tomato, parmesan, garlic-herb vinaigrette, lace crouton ^{VEG}
 Baby Arugula and Spicy Greens Salad, creamy goat cheese, hazelnut, seasonal stone fruit, champagne vinaigrette ^{VEG}
 Hand Torn Kale and Treviso Salad, seasonal stone fruit, shaved pecorino, blistered grapes, dill vinaigrette ^{VEG}

Entrée

Seared Salmon, wild rice pilaf, broccolini, French radish, lemon-herb sauce DF/GF	44
Fennel Crusted Salmon, brussels sprouts, lemon conserva, farro grain, baby spinach DF	44
Beef Tenderloin, smashed rosemary red potatoes, glazed baby carrots, pinot reduction GF	60
Overnight Beef Short Rib, toasted buckwheat polenta, thyme roasted turnip, cured tomato, natural jus	42
Slow Roasted New York Strip Steak, horseradish smashed bliss potatoes, broccolini, bordelaise GF	50
Black Pepper Chicken, crispy garlic fingerling potatoes, baby carrots, 7 herb-mustard sauce GF	39
Chicken Coq Au Vin, gold potato puree, French beans, pearl onion, bacon, mushroom, pinot jus GF	41
Seared Dayboat Scallops, sunchoke puree, garlic spinach, lemon-herb oil GF/DF	49
Balsamic Lamb Shoulder, white cheddar polenta, charred carrot, spicy herb jus GF	50
Garlic, Rosemary and Mustard Glazed Pork Loin, roasted cabbage, baby carrots, pickled mustard seeds, GF	38

Vegetarian Options

Tempeh and Peppers, wild rice pilaf, roasted zucchini, sweet bell peppers, salsa rojo ^{GF/V} **Sesame Roasted Cauliflower Steak**, wilted kale, marinated beluga lentils, roasted tomato, lemon-herb sauce ^{GF/V} **Roasted Local Mushroom and Creamy Polenta**, charred leek, harissa-cherry tomato chutney ^{GF/V}

Duets choose protein combination and one set to accompany them	
Herb Roasted Chicken and Seared Salmon	58
Roasted New York Strip and Seared Scallops	65
Tenderloin of Beef and Harissa Shrimp Skewer	65
Set 1: roasted shallot, broccolini, potato puree, red wine jus Set 2: wild rice pilaf, roasted local mushrooms, cherry tomato chutney	

15

Dessert select one

Liquid Caramel Chocolate Tart, espresso ice cream, citrus conserva **Chocolate Mousse Cake**, earl grey cremeux, cinnamon ice cream ^{GF/contains gelatin} **Apple Crumble**, salted honey ice cream, orange coulis **Malted Milk Panna Cotta**, honey, graham cracker crumble ^{Contains Gelatin} **Almond Cashew Cheesecake**, cranberry, candied lemon ^{GF/V}

BUFFET DINNER

Prices are per guest, based on 90 minutes of continuous service A service fee will be applied for groups of less than 20 guests Includes freshly baked breads, whipped Oregon butter and sea salt Freshly brewed coffee, decaffeinated coffee, and a selection of Smith Teamaker® Teas

Arrival

Roasted Cauliflower Soup, roasted cauliflower, verjus raisins, rosemary Baby Arugula and Spicy Greens Salad, aged goat cheese, hazelnut, seasonal stone fruit, champagne vinaigrette ^{VEG} Caesar Salad, hearts of romaine, parmesan, cherry tomato, garlic-herb vinaigrette, crouton ^{VEG} Fennel Crusted Salmon, toasted pearl pasta, pickled fennel, shaved kale, scallion relish ^{DF} Lemon Pepper Chicken, roasted turnips and marble potatoes, 7 herb mustard sauce ^{GF} Charred Carrots, herbed hazelnut charmoula^{GF/V} Sautéed French Beans, lemon zest, crispy shallot, almond, olive oil ^V

Malted Milk Panna Cotta ^{GF/contains gelatin} Strawberry Meringue Tart Chocolate Diner Cake ^{GF/contains gelatin}

Mezzanine

Carrot Soup, rainbow carrot hazelnut charmoula ^{GF/V} the Nines mixed greens, fennel, carrot, cucumber, radish, seasonal herbs, sherry vinaigrette ^{GF/V} Shaved Cauliflower and Radicchio Salad, golden raisins, watercress, espelette PNW Ocean Cod, roasted mushroom and fennel chowder ^{DF/GF} Roasted Beef Shoulder Tender, herbed marble potatoes, red wine jus ^{GF} Toasted Quinoa and Vegetable Pilaf, marcona almond, cured tomato, seasonal squash, radish, tarragon ^V Roasted Brussels Sprouts, verjus plumped cranberry, parsley-lime vinaigrette ^V

Bittersweet Chocolate Tart Honey Lavender Crème Brulee ^{GF} **Cashew cheesecake** ^{V/GF}, with fresh fruit

Balcony

90

Roasted Red Pepper and Tomato Soup, cherry tomato, pine nut, basil ^{GF/V} Beet and Baby Carrot Salad, arugula, manchego, pumpkin seeds, cilantro-agave vinaigrette ^{GF/V} Hand Torn Kale and Treviso Salad, seasonal stone fruit, shaved pecorino, blistered grapes, dill vinaigrette ^{GF/V} Seared Dayboat Scallops, sunchoke puree, wilted garlicky spinach, lemon-herb oil ^{GF/DF} New York Strip Steak, horseradish smashed bliss potatoes, herb compound butter, bordelaise ^{GF} Roasted Local Mushroom and Polenta, charred leek, harissa-cherry tomato chutney^{VEG} Orecchiette Pasta, putanesca, arugula, oregano, parmesan ^{VEG}

Lemon White Chocolate Eclairs Stone Fruit Vanilla Shortcake Chocolate Macaron ^{GF/contains almonds}

DF: Dairy Free GF: Gluten Free VEG: Vegetarian V: Vegan

73

77

BEVERAGE SELECTIONS

HOST BAR

One bartender required per 75 guests, \$200 per bar set or per bartender, whichever is greater The guarantee for each bartender equals the guarantee for the event

Liquor <i>Fashionable</i> New Amsterdam Vodka, New Amsterdam Gin, Jim Beam White Label Bourbon, Canadian Club Whiskey, Dewar's White Label Scotch, Cruzan Light Rum, Jose Cuervo Silver Tequila, Bailey's Cordial, Kahlua Liqueur, Korbel Brandy	per glass 9
Stylish Tito's Handmade Vodka, Beefeater Gin, Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey, Jim Beam Rye Whiskey, Glenlivet 12yr Scotch, Bacardi Superior White Rum, Olmeca Altos Tequila, Hennessy VS Cognac	11
Designer Grey Goose Vodka, Bombay Gin, Maker's Mark Bourbon, Tempelton Rye Whiskey, Glenmorangie 10yr Scotch, Sailor Jerry Spiced Rum, Cazadores Blanco Tequila, Remy Martin VSOP, St. Germain Liqueur	13
Indigenous Medoyeff Vodka <i>Bull Run</i> , Aria Gin <i>Martin Ryan Distilling Co</i> , Whippersnapper Oregon Whiskey <i>Ransom</i> , James Oliver Bourbon <i>Indio Spirits,</i> Gold Rum <i>Bull Run,</i> Oregon Pot Distilled Brandy <i>Clear Creek,</i> Cassis Liquor <i>Clear Creek</i>	14
Beer A selection of 5 beers will be provided unless otherwise requested Bud Light, Stella Artois, Sam Adams Boston Lager, Blue Moon Belgian White, Corona Extra, Amstel Light, Ninkasi Total Domination IPA, Deschutes Mirror Pond, Portland Cider Co. Cider	per bottle 7
Water and Soda Voss [®] still water, Voss [®] sparkling water, Pepsi [®] soft drinks	per item 5
Wine Fashionable Sycamore Lane Chardonnay, CA Sycamore Lane Cabernet Sauvignon, CA	per bottle 34 34
Stylish Charles & Charles Chardonnay, WA Joel Gott Red Blend, WA	44 44
Designer Joel Gott Pinot Gris, OR Acrobat Pinot Noir, OR	54 54

Wine availability and vintages are subject to change without notice Beverage selections continued...

NO-HOST BAR

One bartender required per 75 guests, \$200 per bar set or per bartender, whichever is greater The guarantee for each bartender equals the guarantee for the event

Liquor <i>Fashionable</i> New Amsterdam Vodka, New Amsterdam Gin, Jim Beam White Label Bourbon, Canadian Club Whiskey, Dewar's White Label Scotch, Cruzan Light Rum, Jose Cuervo Silver Tequila, Bailey's Cordial, Kahlua Liqueur, Korbel Brandy	per glass 11
Stylish Tito's Handmade Vodka, Beefeater Gin, Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey, Jim Beam Rye Whiskey, Glenlivet 12yr Scotch, Bacardi Superior White Rum, Olmeca Altos Tequila, Hennessy VS Cognac	13
Designer Grey Goose Vodka, Bombay Gin, Maker's Mark Bourbon, Tempelton Rye Whiskey, Glenmorangie 10yr Scotch, Sailor Jerry Spiced rum, Cazadores Blanco Tequila, Remy Martin VSOP, St. Germain Liqueur	15
Indigenous Medoyeff Vodka <i>Bull Run</i> , Aria Gin <i>Martin Ryan Distilling Co</i> , Whippersnapper Oregon Whiskey <i>Ransom</i> , James Oliver Bourbon <i>Indio Spirits,</i> Gold Rum <i>Bull Run,</i> Oregon Pot Distilled Brandy <i>Clear Creek</i> , Cassis Liquor <i>Clear Creek</i>	16
Beer A selection of 5 beers will be provided unless otherwise requested Bud Light, Stella Artois, Sam Adams Boston Lager, Blue Moon Belgian White, Corona Extra, Amstel Light, Ninkasi Total Domination IPA, Deschutes Mirror Pond, Portland Cider Co. Cider	per bottle 8
Water and Soda Voss® still water, Voss® sparkling water, Pepsi® soft drinks	per item 6
House Wine Fashionable Sycamore Lane Chardonnay, CA Sycamore Lane Cabernet Sauvignon, CA	per glass 12 12
Stylish Charles & Charles Chardonnay, WA Joel Gott Red Blend, WA	14 14
Designer Joel Gott Pinot Gris, OR Acrobat Pinot Noir, OR	16 16

Wine availability and vintages are subject to change without notice

ADDITIONAL WINES BY THE BOTTLE

Sparkling

La Marca Extra Dry Prosecco Trevigiana, Italy	44
Argyle Vintage Brut Willamette Valley, OR	60
Veuve Clicquot Brut NV 'Yellow Label' Champagne, France	125
Moet & Chandon 'Dom Perignon', Champagne, France	330

White

King Estate Pinot Gris, Willamette Valley, OR	52
Rex Hill Chardonnay, Willamette Valley, OR	55
Rombauer Chardonnay, Carneros, CA	92
Sonoma Cutrer Chardonnay, Sonoma Ranches, CA	44
William Hill Chardonnay, Napa Valley, California	64
Matanzas Creek Sauvignon Blanc, Sonoma County, CA	48

Red

UF Private Label Pinot Noir, Yamhill-Carlton, OR	84
Domaine Drouhin Pinot Noir, Dundee Hills, OR	94
Ken Wright Pinot Noir, Willamette Valley, OR	65
Stoller Pinot Noir, Willamette Valley, OR	60
Pine Ridge Cabernet Sauvignon, Napa Valley, CA	108
Stag's Leap 'Artemis' Cabernet Sauvignon, Napa Valley, CA	130
Tranche Cabernet Sauvignon, Walla Walla, WA	108
Louis M. Martini, Cabernet Sauvignon, Sonoma County, CA	65
Hartford Zinfandel, Russian River Valley, CA	67

Wine availability and vintages are subject to change without notice All items from this list must be selected 10 days prior to the event

the NINES GENERAL INFORMATION

FOOD & BEVERAGE

Due to our liability and licensing restrictions for all food and beverage served on our premises, we require only hotel purchased food and beverage be served and no food or beverage be removed from the premises. All food and beverage served in the hotel must be provided by the hotel. All food and beverage is subject to a 24% service charge. Menu selections and other details should be supplied to your event coordinator no later than ten (10) business days prior to the date of your event. Please note that due to our culinary team's direction to use the highest quality of seasonal & sustainable ingredients menu items & prices are subject to change without prior notice. Seasonal menus may be created by our culinary team upon request.

ENTRÉE OPTIONS

Generally, one entrée selection for all guests is offered, however you may request up to two (2) entrée options for your guests. When selecting an entrée option menu, the higher priced entrée will be charged for all guests.

GUARANTEES

A final attendance figure for all functions, not to fall below the contracted minimum attendance, is required by NO LATER THAN 12:00PM, five (5) working days This number will be considered your final guarantee, and you will be charged for this number even if less should attend. The guarantee for each station equals the guarantee for the event.

BILLING & DEPOSITS

A non-refundable deposit is required for all Catering Functions. Payment in full shall be made five (5) business days prior to your event. If payment is not received, the Nines reserves the right to cancel your event. The Nines requires a credit card authorization on file for any additional charges that occur during the event.

ROOM ASSIGNMENTS

The Nines reserves the right to assign alternate function space, should a specified room be unavailable or final attendance figures change.

AUDIO VISUAL

The Nines maintains a complete in-house Audio Visual Service. This equipment is available for rental and will be set-up and tested 30 minutes prior to your function. Additional charges will be incurred for any special electrical requirements above room capacity. No Audio Visual equipment may be brought into the hotel without prior approval from Hotel Management.

SECURITY

The Nines does not assume responsibility for any damage or loss of merchandise or articles left in the Hotel, prior to, during, or following an event. Arrangements can be made for security of exhibits, merchandise, or articles set up prior to the planned event. The Hotel will handle these arrangements and the cost billed to your account. The Hotel reserves the right to require security on any specific function and the cost be billed to your account.

PARKING

The Nines offers valet parking for a \$29.00 event fee and a \$49.00 overnight fee. Parking is limited and based on availability and therefore not guaranteed for all guests. Self-parking is also available at multiple city parking lots and garages in the downtown area.

MEETING SPACE

There will be a \$200.00 reset fee should you request to change the approved set-up of a meeting room once it has been set. The Hotel will hang any banners that you require for your event and post the cost to your account. Please notify the hotel in advance so that proper arrangements and prior approval can be made. The Hotel will not permit affixing of anything to the walls, floor, or ceilings without prior approval from Hotel Management. The Hotel does not allow any signage to be displayed in the main lobby or public areas.

SPECIAL POWER DROPS

Please notify the Hotel in advance so that proper arrangements can be made. Fees incurred for this service will be billed to your account.

PACKAGES, SHIPPING & DELIVERY

All incoming packages should be addressed to the person who will be claiming the packages. Please mark the name and date of your meeting or event on the shipping label. Due to limited storage space, packages will be accepted no earlier than two (2) days prior to your event. A storage fee of \$5.00 per day will be assessed to each package that is received more than two (2) days prior to the start of your event or stored more than two (2) days following the completion of your event. Packages left on premises longer than ten (10) days after the event will be discarded. Please notify the hotel in advance should you need your packages shipped from the hotel. Fees incurred to ship from the hotel will be billed to your account.

SERVICE CHARGE

A 24% service charge will be assessed on all food, beverage and room rental charges to offset administrative expenses for supervisory, sales and other banquet personnel.