

Our Commitment to You Meet with Confidence

Whenever and wherever you travel, IHG® Hotels & Resorts is ready to meet you there. When you are ready to plan your next meeting or group event, you can book with confidence with our new flexible meeting offer.

Providing a safe, healthy, and clean stay for every traveler has always been important to us. Our new Meet with Confidence program allows you to stay focused on your meeting objectives. Giving you the additional confidence in our approach is more critical to us than ever before. IHG will continue to refine and update the plan as guidance continues to evolve from global health organizations including the World Health Organization (WHO) and Centers for Disease Control (CDC), and state and local authorities.



Breakfast



Breakfast

Willamette River Continental/\$12

Assorted Pastries and Muffins, Served with Freshly Brewed Coffee and Assorted Herbal Teas

Santiam River Continental/\$17

Assorted Yogurts, Assorted Bagels & Cream Cheese, and Fresh Fruit Display

McKenzie River Continental/\$18

Thick-Cut Oatmeal with Raisins, Dried Cranberries, Butter, Milk and Brown Sugar. Cold Cereal, Assorted Breads for Toasting, Granola and Avocado Topped with an Egg, Fresh Fruit Display

Add Beverage:

Juice – Orange, Apple, or Cranberry

Craft/\$12

Glass/\$4

All Breakfast Buffets include Coffee, Decaffeinated Coffee, and Hot Teas during breakfast.

Magnificent Start/\$17

- Farm Fresh Scrambled Eggs with Tillamook Cheddar Cheese
- Crisp Bacon Strips and Sausage Links
- Breakfast Potatoes
- Assorted Pastries and Muffins
- Fresh Fruit Display

The NW Scramble/\$18

- Scrambled Eggs with Sautéed Mushrooms, Spinach and Tomatoes
- Bacon Strips and Sausage Links
- Breakfast Potatoes
- Fresh Biscuits Served with Country Gravy
- Fresh Fruit Display

The Griddle/\$18

- Scrambled Eggs Topped with Tillamook Cheddar Cheese
- Bacon Strips and Sausage Links
- Warm French Toast with Maple Syrup
- Fresh Fruit Display
- Chef's Choice Pastries, Breads, or Muffins

**Guest counts less than 25 people will result in an additional \$3 per person*

Breakfast

All Plated Breakfasts include Coffee, Decaffeinated Coffee, and Hot Water for Tea

The Wheatland/\$17

Scrambled Eggs with Cheddar Cheese served with Herbed Breakfast Potatoes, and Crisp Bacon or Sausage and Fresh Fruit Garnish

The Vegetarian/\$20

Scrambled Eggs, Sundried Tomatoes, Spinach, Bell Peppers, Onions, and Cheddar Cheese served with Herbed Breakfast Potatoes and Fresh Fruit Garnish – Ask for Egg White Option

The Farmhouse/\$20

Sausage, Diced Bell Pepper, and Red Onion, Topped Over a Bed of Breakfast Potatoes, Cheesy Scrambled Eggs and Fresh Fruit Garnish

Classic Eggs Benedict/\$23

Poached Eggs with Canadian Bacon, Toasted English Muffin, and Hollandaise served with Herbed Breakfast Potatoes, and Fresh Fruit Garnish

Add Beverage:

Juice – Orange, Apple, or Cranberry

Craft/\$12

Glass/\$4

Soda:

Pre-Order/\$2ea.

Soda Station/\$2.50 (per person on consumption)

*Menu offerings will be pre-packaged and served in sustainable containers with utensils.
Menu pricing subject to change. A 20% service charge will be applied to all items.





Lunch



Lunch

Buffets

Served with freshly brewed coffee, decaf, iced or hot tea and chef's choice dessert selection.

The Wok/\$28

- Hoisin Bamboo Beef
- Chicken Yakisoba
- Jasmine Rice
- Sweet Rolls
- Baby Spinach Salad (Bell Peppers, Snap Peas, Roasted Peanuts, Fried Wonton, Sesame Vinaigrette)
- Dessert

Checked Cloth BBQ/\$28

- BBQ Flank Steak and Hickory Smoked Chicken
- House-Made Country Potato Salad
- Barbecued Green Beans with Bacon
- Mixed Green Salad with Assorted Dressings
- Fresh Fruit
- Chef's Choice Shortcake

The Fiesta/\$28

Your Choice of:

- Steak with Sauteed Peppers and Onions
- Chicken Fajitas
- Carnitas (Braised Pork)

- Flour and Corn Tortillas
- Dessert

Comes with the Following Sides: Black Beans, Spanish Rice, Salsa Verde, Red Salsa, and Guacamole.

Add more than one type of meat/\$3 per person

The Comfort Cajun/\$29

- Jambalaya
- Maque Choux
- Brown Rice
- Corn
- Roasted Peppers
- Tomatoes
- Greens
- Chard Onion Buttermilk Dressing
- Fresh Fruit

Add Blackened Steelhead or Prawns/\$4 per person

Butcher Block Deli Buffet/\$30

- Mixed Green Salad with Assorted Dressings
- Willamette Valley Red Potato Salad
- Sliced Roast Beef, Smoked Turkey, Honey Glazed Ham, and Sliced Salami
- Assorted Sliced Cheese, Lettuce, Tomato, and Onion
- Fresh Fruit Platter
- Assortment of Fresh Breads

(Gluten-Free Bread Available with Advanced Notice)

Traditional/\$30

- Flank Steak with a Rosemary Red Wine Reduction
- Roasted Chicken Picatta
- Rice Pilaf
- Seasonal Vegetables
- Green Salad
- Fresh Fruit

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Lunch

Plated:

Served with Fresh Rolls and Country Butter, Mixed Garden Greens, Chef's Choice Starch, and a Chef's Choice Dessert. Also Includes Coffee, Decaffeinated Coffee, and Hot or Iced Tea.

Panzanella/\$23

Mixed Greens, Salami, Kalamata Olives, Sun Dried Tomatoes, Fresh Mozzarella, Grilled Baguette, and Lemon Vinaigrette.

Grilled Chicken Caesar/\$25

Romaine, Croutons, Parmesan, and Caesar Dressing.

Substitutions:

Salmon/\$3

Grilled Prawns/\$2

Cobb/\$25

Romaine, Bleu Cheese Crumbles, Grilled Chicken, Roma Tomatoes, Cucumber, Bacon, Hard Boiled Egg, and Avocado.

Gnocchi/\$25

Sundried Tomatoes, Picholine Olives, Kale, Basil Pesto, and Reggiano.

Eggplant Parmesan/\$26

With Marinara, Mozzarella, and Parmesan over Linguine.

Chicken Parmesan/\$28

With Marinara, Mozzarella, and Parmesan over Linguine.

Top Sirloin/\$30

Red Wine Reduction, Served with Roasted Fingerling Potatoes and Green Beans.

Boxed Lunches:

Each Boxed Lunch is Served with Chips, a Cookie, and a Choice Between a Chilled Soda or Bottled Water

Ultimate Veggie Sandwich/\$21

Fresh Spinach, Thinly Sliced Cucumber, Smashed Avocado, Tomato, and Shaved Carrots with an Onion Chive Spread on Whole Wheat Bread

That's A Wrap/\$22

Roasted Turkey with Bacon, Tomato, Pepper Jack Cheese, and Lettuce Wrapped in a Flour Tortilla.

Turkey Croissant Sandwich/\$22

Oven Roasted Turkey with Bacon, Lettuce, Tomato, Swiss Cheese, and Dijon Aioli on a Flaky Crust

Ham Sandwich/\$22

Honey Ham with Dijon Aioli, Spinach, and Swiss Cheese on Artisan Wheat Bread.

Roast Beef Sandwich/\$23

Roast Beef with Lettuce, Onion, Tomato, Cheddar Cheese, and Dijon Aioli on Artisan Wheat Bread.



Breaks + Beverages

Breaks

Grand Meeting Package

\$25 per person, minimum of 25 people

Roaring Start:

- Scrambled Eggs, Crisp Bacon Strips, Sausage Links, and Breakfast Potatoes
- Assorted Pastries and Muffins
- Fresh Fruit Display
- Coffee, Decaf Coffee, Hot Teas, and Chilled Juices

Afternoon Break:

- Fresh Fruit Display
- Freshly Baked Cookies
- Coffee and decaf coffee

(Beverages will be served for 2 hours)

Complete Meeting Package

\$78 per person, minimum of 25 people

Breakfast (choose one)

- Roaring Start Breakfast Buffet
- McKenzie River Continental

Mid-Morning Refreshment Break

- Coffee, decaf coffee and assorted soft drinks
(served for one hour)

Lunch Buffet (choose one)

- Butcher Block Deli Buffet
- Checkered Cloth BBQ
- Fiesta Buffet
- Traditional Buffet with one entrée choice

Includes: Coffee, decaf coffee and assorted drinks *(served for one hour)*

Afternoon Break

Cookie Break and The Oregon Trail.

Includes: Coffee, Decaf Coffee, and assorted soft drinks. *(served for one hour)*

Add juice by the craft:

Orange, Apple, or Cranberry/\$12

Specialty Afternoon Breaks

Breaks are designed for 45 minutes

Saturday Morning Cartoons/\$9 per person

Cocoa Puffs, Mini Wheats and Lucky Charms Cereal with Milk, Yogurt, Granola, Fresh Seasonal Fruits, and Assorted Juices

Cookie Break/\$10 per person

Fresh Baked Cookies, Drinks, Bottled Water, Chilled Milk and Coffee Service

Sweet-n-Salty/\$11 per person

Individual Bagged Potato Chips, Fudge Brownies, Mixed Nuts, and Fresh Fruit

Healthy Choice/\$14 per person

Yogurt Parfait Station Including Yogurt, Granola, Dried Cranberries, Diced Fresh Seasonal Fruit, Vegetable Tray, Sparkling Water, Bottled Water, and Coffee Service

The Oregon Trail/\$9 per person

Roasted Almonds, Pumpkin Seeds, Sunflower Kernels, Dried Cranberries, Dried Apricots, Cocoa Chips, and Mini Pretzels. Served with a Lemon Infused Water Tower.

Beverages

Coffee Service \$36/gallon

Includes One Gallon of Freshly Brewed Coffee, One Gallon of Decaf Coffee, and One Gallon of Hot Water for Tea

Beverage Package \$9/person

Freshly Brewed Coffee, Decaf Coffee, Hot or Iced Tea, Bottled Waters, and a Choice of Orange, Apple or Cranberry Juice
Add Soft Drinks \$1.50/each

Lemon Infused Water Tower/\$22

Hot Chocolate or Hot Cider \$28/gallon

Iced Tea \$18/pitcher

Assorted Soft Drinks \$2.75/each or \$3/on consumption

Carafe of Juice/\$12 or Glass of Juice/\$4

Cranberry, Apple or Orange

The image features five chocolate-covered cones, possibly made of chocolate or a similar confectionery, arranged on a dark blue, textured surface. Each cone is topped with a small, white, crystalline garnish. The cones are positioned in a slightly scattered pattern, with one in the foreground center, one to its left, one to its right, and two more in the background. The lighting is soft, highlighting the glossy texture of the chocolate and the sharp edges of the cones. The overall composition is clean and elegant, suitable for a formal event like a dinner and reception.

Dinner & Reception

Appetizers

Appetizer Prices are Per Dozen

Cold Appetizers:

Goat Cheese Tartlets/\$28

Herbed Goat Cheese, Caramelized Onion Jam, and Pepper Bacon in a Filo Cup

Caprese Crostini's/\$30

Grilled Baguette, Basil Pesto, Fresh Mozzarella, and Sun Dried Tomatoes.

Add Salami/\$2

Poached Prawns/\$37

Jumbo Prawns, Clamato Cocktail, Avocado, and Lime

Ahi Poke Cups/\$36

Wonton Cup, Sweet Soy, Sesame, and Wakami

Hot Appetizers:

Chicken Satay/\$31

Soy and Lime Marinated, Sesame Seeds, Pickled Daikon Radishes, Peanut Sauce, and Green Onion

Stuffed Mushrooms/\$33

Button Mushrooms, Italian Sausage, Parmesan Cheese, and Herb Breadcrumbs

Meatballs/\$33

Ground Beef and Pork, Marinara, Fresh Mozzarella, and Parmesan Cheese

Dungeness Crab Cakes/\$41

Artichoke Remoulade



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Dinner Buffets

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Asian Style/\$45

Yakisoba Salad, Jasmine Rice, Steamed Baby Bok Choy with Shoyu (White Soy), Green Curry Pork, Korean Short Ribs, Kung Pao Chicken, and Hawaiian Sweet Rolls.

Spanish Style/\$44

Comes with the Following Sides: Black Beans, Spanish Rice, Salsa Verde, Red Salsa, Guacamole, Radishes, and Corn Tortillas.

Choose one of the Following Entrees:

- Chicken, Steak or Carnitas Fajitas with Sauteed Peppers and Onions
- Chicken or Beef Enchiladas
- Cochinita Pibil Yucatan Dish
- Chiles Rellenos Poblanos Loaded with Queso Fresco, Deep Fried, and Covered in Salsa De Tomate

PNW/\$55

Caesar Salad or House Salad, Seasonal Fruit, Dinner Rolls, Rice Pilaf or Buttermilk Mashed Potatoes

Choose one of the Following Entrees:

- Hazelnut Crusted King Salmon with Huckleberry Sauce
- Prime Rib with Fresh Horseradish Crème and Au Jus
- Airline Chicken Dijon with Picholine Olive Jus

Italian Style/\$44

Antipasto, Panzanella Salad, Mushroom Risotto or Parmesan Roasted Potatoes.

Choose one of the Following Entrees

- Chicken Parmesan with Marinara, Mozzarella, and Parmesan
- Eggplant Parmesan with Marinara, Mozzarella, and Parmesan
- Meat Lasagna
- Vegetable Lasagna
- Caponata

Plated Dinners

Served with fresh rolls and country butter, mixed garden greens, chef's choice starch, and a chef's choice dessert. Also includes coffee, decaf coffee, and hot or iced tea.

Quinoa/\$38

Chickpeas, Kale, Roasted Sweet Potatoes, Roasted Carrots, Asparagus, Basil Pesto, Pine Nuts

Pork Osso Buco/\$40

Braised in Orange Juice, Mashed Potatoes, Grilled Asparagus with Jalapeno-Braising Jus Cream Sauce

Prawn Pappardelle/\$40

Fresh Pasta, Heirloom Tomatoes, Tarragon, Champagne Cream

Grilled King Salmon/\$45

Basmati Rice Pilaf, Grilled Asparagus, Huckleberry Relish

New York/\$48

10oz, Roasted Shallot Mashed Potatoes, Broccolini, Red Wine Demi Glaze

Lamb Rack/\$50

Dijon and Herb Crusted, Rosemary Fingerling Potatoes, Garlic Green Beans, Pan Jus

Filet Mignon/\$50

8oz cut, Broccolini, Heirloom Tomato and Herb Orzo, Scotch Compound Butter



Bar & Wine

Bar & Wine

\$200 Bar Set-Up Fee

If the Bar Reaches \$400 in Sales, The Bar Set-Up Fee will be Waived

Premium Brands/\$10

Requested Brands/\$8

Standard Brands/\$6

Wine By The Glass/\$6

Craft Beer/\$5

Import Beer/\$5

Domestic Beer/\$4

Juice By The Glass/\$2.75

Soft Drinks/\$2.75

Bottled Water/\$2

A top-down view of a rustic wooden table. In the center-left, a light grey plate is filled with roasted almonds, some of which are garnished with small green herbs. To the right, a clear glass bowl contains a mix of purple and green olives, also garnished with green herbs. The background shows the natural grain and texture of the wood. The text 'Meeting Enhancements and Upgrades' is overlaid in white, centered across the middle of the image.

Meeting Enhancements and Upgrades

Platters:

Small Platters Serve 25 People

Large Platters Serve 50 People

Brie En Croute – \$125

Baked in Puff Pastry Served with Berries, Grapes, Toasted Baguette, and Black Pepper Croccantini

Hummus – \$75/\$125

Choice of Roasted Red Pepper, Jalapeno, or Roasted Garlic Hummus, with Pita Bread, Celery and Carrots

Crudit  – \$225/\$300

Fresh and Grilled Marinated Vegetables, with Ranch and Balsamic Dressings

Fruit – \$275/\$350

Watermelon, Honeydew, Cantaloupe, Strawberries, Blueberries, Raspberries, Grapes, and Pineapple.

Cheese – \$300/\$375

Tillamook Cheddar, Swiss, Provolone, Herb Boursin, Bermuda Triangle Goat Cheese, Smoked Gouda, Muenster, Marinated Feta, Grapes, Berries, Dried Fruits, Nuts and Crackers

Antipasto – \$300/\$375

Prosciutto, Sweet Coppa, Soppressata, Pepperoni, Pickled Peppers, Marinated Artichokes, Greek Olives, Fresh Mozzarella, Marinated Feta, and Stuffed Peppadews

Smoked Salmon – \$350/\$425

Capers, Pickled Red Onions, Chopped Egg, Cucumber, Cornichons, Lemon, and Artichoke Remoulade

Seafood – \$500/\$750

Dungeness Crab, Poached Jumbo Prawns, Oysters on the Half Shell, Clams, Squid, Salad Served with Mignonette, Cocktail Sauce, Tartar Sauce, and Garnished with Lemon



Enhancements:

Assorted Breakfast Pastries \$27/Dozen

Cinnamon Rolls \$27/Dozen

Apple Strudel Bites \$25/Dozen

Bagels with Cream Cheese \$27/Dozen

Freshly Baked Cookies \$26/Dozen

Rich Brownies \$25/Dozen

Dessert Bars \$26/Dozen

Yogurts \$2.25/Each

Whole Seasonal Fruit \$2.50/Each

Sliced Fresh Fruit \$3.50/Person

Biscuits and Gravy \$5/Person

Upgrades:

Upgrade any Chef's Choice Dessert to:

Chocolate Cheesecake \$2.50/Person

Bread Pudding \$1.50/Person

Flan \$1.50/Person

Upgrade Your Salad to:

Spinach or Caesar \$2.50/Person

Disclaimers

Whole-Shell Eggs are Cooked to Order. Consuming Raw or Under-Cooked Meat, Poultry, Seafood, Shellfish, or Eggs May Increase the Risk of Food Borne Illness, Especially in Children or People with Certain Medical Conditions