



CATERING MENUS

Catering provided by the culinary team of The Social Spoon

Dan Hecht, Executive Chef

GF = Gluten Free / VGT = Vegetarian / VGN = Vegan

Courtyard Portland City Center | 550 SW Oak Street | Portland, OR 97204



CATERING INFORMATION

MENU SELECTION

Your catering manager will work closely with you on creating a menu that enhances your event.

Kindly advise your catering manager of any allergies or dietary restrictions so that we can create a delicious meal for all to enjoy.

FOOD AND BEVERAGE GUARANTEE

The food and beverage guarantee is due three (3) business days prior to your event. Our culinary team will prepare your meal based on the given number. The final bill will either be charged upon the prevailing number or the actual guest count, whichever is higher.

OUTSIDE FOOD AND BEVERAGE

All food and beverage must be provided by the hotel.
A \$250 fee will apply if outside food and beverage is consumed in the meeting space.

PACIFIC NORTHWEST VENDORS

We are pleased to offer you a creative menu that uses the highest quality ingredients from the Pacific Northwest.

LANEY FAMILY FARMS

MISTY MOUNTAIN MUSHROOMS

GROUNDWORKS ORGANICS

KIYOKAWA APPLES

MILLENNIUM FARMS

DENOBLE FARMS

MEADOW SWEET DAIRY

ALOHA JUICE COMPANY

TILLAMOOK CHEESE

CASCADE ORGANICS

GLASRAI FARMS

PACIFIC SEAFOOD

NW PREMIER MEATS

ALL-DAY MEETING PACKAGES

PEDAL TO THE METAL

\$95 PER PERSON

PACKAGES INCLUDES
ALL DAY HOT & COLD BEVERAGE PACKAGE

STANDARD CONTINENTAL

BREAKFAST
ASSORTED BREAKFAST PASTRIES
SLICED FRESH FRUIT
COFFEE, TEA, FRUIT JUICES

LUNCH BEFFET

CHOICE OF:
NO MATTER HOW YOU SLICE IT
GRAINY PDX DAYS

AFTERNOON BREAK

IT'S POPPING!

SILVER LINING

\$115 PER PERSON

PACKAGE INCLUDES
ALL DAY HOT & COLD BEVERAGE PACKAGE

BREAKFAST BUFFET

SCRAMBLED EGGS
SLICED FRESH FRUIT
BACON
BREAKFAST POTATOES

MORNING BREAK

PLAIN AND FLAVORED YOGURTS
HOUSE MADE GRANOLA
FRESH BERRIES & FRUIT
CANDIED NUTS

LUNCH BUFFET

CHOICE OF:
SPEC-TACO-LAR
LIVE LAUGH LUNCH
CAT GOT YOUR KATSU
ISLAND VIBES

AFTERNOON BREAK

CHOICE OF:
COOKIE BREAK
BYO TRAIL MIX

GOLD STANDARD

\$130 PER PERSON

PACKAGES INCLUDES
ALL DAY PREMIUM BEVERAGE PACKAGE

BREAKFAST BUFFET

SCRAMBLED EGGS
SLICED FRESH FRUIT
BACON AND SAUSAGE
BREAKFAST POTATOES

MORNING BREAK

ASSORTMENT OF DRIED FRUITS
NUTS & SEEDS
CHOCOLATES

LUNCH BUFFET

CHOICE OF:
SPEC-TACO-LAR MADE WITH CHICKEN
EXTRA PROTIEIN: WITH CARNE ASADA

LIVE LOVE LAUGH WITH CHICKEN
EXTRA PROTIEIN: BEEF SHWARMA

CAT GOT YOUR KATSU WITH CHICKEN
EXTRA PROTIEIN: PORK KATSU

ISLAND VIBES

AFTERNOON BREAK

CEVICHE and HOUSE-MADE CORN CHIPS

Minimum of 15 guests. Add-ons are available for any package. Please ask your sales manager for details and pricing.
Menu pricing subject to change. All food/beverage/audio-visual orders are subject to a 24% service charge. THROUGH 2025

BREAKFAST BUFFETS

\$100 Small Party Fee for hot breakfast buffets with less than 15 guests.
Gluten-free items can be incorporated into your breakfast pastries for an additional \$3 per person.

STANDARD CONTINENTAL | \$28 Per Person

FRESH FRUIT
YOGURT & GRANOLA
BAGELS WITH CREAM CHEESE & JAM
COFFEE, TEA, & FRUIT JUICE

PREMIUM CONTINENTAL | \$30 Per Person

FRESH FRUIT
YOGURT & GRANOLA
BAELS WITH CREAM CHEESE & JAM
ASSORTED PASTRIES
COFFEE, TEA, & FRUIT JUICE

ALL AMERICAN BREAKFAST | \$38 Per Person

SLICED FRESH FRUIT
SCRAMBLED EGGS
BACON
BREAKFAST POTATOES
COFFEE, TEA, & FRUIT JUICE

COFFEE, TEA, & FRUIT JUICE

(UPGRADE WITH AVOCADO | \$4 Per Person)

TRANSCONTINENTAL | \$38 Per Person

SLICED FRESH FRUIT
BAGELS WITH CREAM CHEESE AND JAM
SLICED MEATS AND CHEESES
HARD BOILED EGGS
ASSORTED PASTRIES
COFFEE, TEA, & FRUIT JUICE

EL SABROSO | \$48 Per Person

FRESH FRUIT
SCRAMBLED EGGS
BLACK BEANS, CORN & TOMATOES
CHORIZO & TORTILLAS
PAPAS BRAVAS (POTATOES & ROASTED PEPPERS)
SALSA VERDE & CREMA
COFFEE, TEA, & FRUIT JUICE

Minimum of 15 guests. Add-ons are available for any package. Please ask your sales manager for details and pricing..
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BREAKFAST & LUNCH ON-THE-GO

\$100 Small Party Fee for hot breakfast buffets with less than 15 guests.
Gluten-free items can be incorporated into your breakfast pastries for an additional \$3 per person.

BREAKFAST ON—THE—GO

GRAB & GO CONTINENTAL | \$29 Per Person

BAGELS WITH CREAM CHEESE & JAM
BERRY JAM
YOGURT
COFFEE, TEA, & FRUIT JUICE

NOT SHARING | \$30 Per Person

BACON, LETTUCE, TOMATO, EGG, CHEDDAR CHEESE
BREAKFAST SANDWICH WITH GARLIC AIOLI
BERRY JAM
YOGURT
COFFEE, TEA, & FRUIT JUICE

LUNCH ON—THE—GO

LUNCH ON-THE-GO | \$40 Per Person

ASSORTED PRE-MADE SANDWICHES:
HAM & CHEDDAR ON SOURDOUGH
WITH LETTUCE, TOMATO, ONION & WHOLE GRAIN HONEY MUSTARD
TURKEY & SWISS ON BAGUETTE
CRANBERRY-ONION JAM, GARLIC AIOLI, BAGUETTE WITH ARUGULA
VEG —BLTA ON WHEAT
CARROT BACON, LETTUCE, TOMATO & MOCK-A-MOLE (V)

GARDEN SALAD
HERB CHIPS
CHOCOLATE CHIP COOKIE

Add-ons are available for any package. Please ask your sales manager for details and pricing..
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BEVERAGES & A-LA-CARTE

BEVERAGE PACKAGES

Includes Freshly Brewed Coffee and Hot Tea
Requires itemized final count 3 business days prior to the event.

HOT BEVERAGE PACKAGES

~ COFFEE, DECAF & HOT TEA ~

ALL DAY | \$18 Per Person

HALF-DAY | \$10 Per Person

HOT & COLD BEVERAGE PACKAGES

~ COFFEE, DECAF & HOT TEA & SOFT DRINKS ~

ALL DAY | \$20 Per Person

HALF-DAY | \$12 Per Person

PREMIUM BEVERAGE PACKAGES

~ COFFEE, DECAF & HOT TEA & SOFT DRINKS
SPARKLING WATER, FRUIT JUICES (IN CARAFES) ~

ALL DAY | \$24 Per Person

HALF-DAY | \$16 Per Person

A-LA-CARTE BEVERAGES

Available for groups of 5-12 in the Boardroom.

All orders taken day of event.

CHARGED BASED ON ACTUAL CONSUMPTION

- COFFEE & HOT TEA | \$60 PER GALLON
- ICED TEA | \$12 PER CARAFE (24 OZ)
- FRUIT JUICES | \$15 PER CARAFE (24 OZ)
- RED BULL | \$6 EACH
- GATORADE | \$5 EACH
- SPARKLING ARROWHEAD WATER | \$5 EACH
- BOTTLED FRUIT JUICES | \$6 EACH
- ASSORTED SOFT DRINKS | \$4 EACH
- BOTTLED WATER BY SARATOGA | \$6 EACH

BREAK ITEMS

- ASSORTED BAGELS WITH CREAM CHEESE | \$49 PER DOZEN
- ASSORTED PASTRIES | \$49 PER DOZEN
- HOUSE MADE GRANOLA | \$6 PER PERSON
- GREEK YOGURT | \$4 EACH
- WHOLE FRUIT | \$3 EACH
- COOKIES | \$40 PER DOZEN
- BROWNIES | \$43 PER DOZEN
- GRANOLA BARS | \$4 EACH
- CANDY BARS | \$4 EACH
- HERB CHIPS | \$5 PER BAG
- SNACK MIX | \$5 EACH

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BREAK BREAK BREAK

\$100 Small Party Fee for parties with less than 15 guests.

RISE AND SHINE

BYO PARFAIT | \$15 Per Person

PLAIN AND FLAVORED YOGURTS

HOUSE MADE GRANOLA

FRESH BERRIES AND FRUIT

CANDIED NUTS

SOFT DRINKS & BUBBLY WATER

END OF THE OREGON TRAIL MIX | \$15 Per Person

ASSORTMENT OF DRIED FRUITS

NUTS & SEEDS

CHOCOLATES

SOFT DRINKS & BUBBLY WATER

AFTERNOON PICK ME UP

ITS POPPING | \$9 Per Person

FRESHLY POPPED CORN

ARTISANAL SEASONINGS

SOFT DRINKS & BUBBLY WATER

SWEET & SAVORY BREAK | \$15 Per Person

FRESHLY BAKED COOKIES

HERB CHIPS

VEGETABLE ARRANGEMENT WITH DRESSING

SOFT DRINKS & BUBBLY WATER

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LUNCH BUFFETS

Minimum of 15 guests. Lunch Buffet is served for 60 minutes.

\$100 Small Party Fee for lunch buffets with less than 15 guests. All lunch buffets includes water and iced tea.

SPEC-TACO-LAR | \$45 Per Person

STREET CORN CEASAR SALAD

REFRIED BEANS

ARROZ ROJO

GRILLED CHICKEN

VEGGIE FAJITAS

ACCOURMENTS: PICO DE GALLO, SOUR CREAM, QUESO FRESCO, LIMES,

PICKLED ONIONS, WAR CORN & FLOUR TORTILLAS

CHURROS

UPGRADE—CARNE ASADA | \$7 PER PERSON

UPGRADE—MOCK-A-MOLE | \$3 PER PERSON

ISLAND VIBES | \$45 Per Person

QUINOA SLAW

CARIBBEAN RED BEANS

COCONUT RICE

JERK CHICKEN

MANGO CUCUMBER SALSA

COCONUT RUM PIE

VEGETARIAN SUBSTITUTION—JERK CAULIFLOWER

GRAINY PDX DAYS BOWL | \$42 Per Person

QUINOA & WILD RICE

BOWL ACCUTREMENTS: EDEMAME, PICKLED

ONIONS, CRISPY CHICKPEAS,

MARINATED MUSHROOMS,

MANGO CUCUMBER SALAD

EASONAL ROASTED VEGETABLES

LIVE LAUGH LUNCH | \$45 Per Person

TABBOULEH

ARUGULA BASIL HUMMUS & PITA BREAD

HARISSA MARINATED CHICKEN

SEASONAL ROASTED BEGETABLES

PERSIAN RICE

BAKLAVA

CAT GOT YOUR KATSU | \$48 Per Person

MANDARIN ASIAN SALAD

CHICKEN KATSU

FRIED RICE

VEGGIE STIR FRY

TERIYAKI SAUCE

MATCHA TART

Mock-a-Mole is a blend of Edamame, English Peas, Roasted Chilis, Onions and Garlic

The creamy blend of these ingredients creates a guacamole-like taste and texture, while reintroducing the customer supply demand and not further-contributing to a growing environmental and humanitarian concerns about the avocado trade in Mexico.

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RECEPTION

\$100 Small Party Fee for lunch buffets with less than 15 guests.

HOT APPETIZERS

MINIMUM QUANTITY 24 PER SELECTION

MINI CRAB CAKES | \$120 PER DOZEN

WITH BASIL AIOLI AND LEMON-FENNEL SALAD

PROSCIUTTO AND SMOKED MUSHROOM MINI TART | \$96 PER DOZEN

WITH GRUYERE CHEESE AND CHIVES

BARBECUE BRISKET SLIDERS | \$108 PER DOZEN

WITH SHARP CHEDDAR, PICKLES, AND SWEET ONION

MOZZARELLA STUFFED ARANCINI | \$108 PER DOZEN

WITH BLISTERED CHERRY TOMATOES AND ROASTED GARLIC DIJON AIOLI

COLD APPETIZERS

SEARED HALLOUMI, WATERMELON, AND CUCUMBER SKEWERS (V, GF) | \$96 PER DOZEN

WITH MINT, LIME SYRUP, AND TAJIN

PEPPADEW PEPPERS STUFFED WITH SMOKED SALMON AND GOAT CHEESE (GF) | \$96 PER DOZEN

SEARED TUNA CROSTINI | \$108 PER DOZEN

WITH PICKLED GINGER, WASABI AIOLI, TAMARI SYRUP, AND SCALLIONS

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RECEPTION continued

\$100 Small Party Fee for parties with less than 15 guests.

PLATTER STATION

CRUDITE | \$12 Per Person

HARISSA ROASTED CARROTS, SEASONAL VEGETABLES, ARUGULA BASIL, HUMMUS PITA

CHEF'S CHOICE | \$18 Per Person

READY FOR SOMETHING OVER THE TOP, LET OUR CULINARY CREATORS SURPRISE AND DELIGHT

CHARCUTERIE | \$18 Per Person

ASSORTED CURED MEATS, LOX, RILLETTES, SWEET AND SPICY MUSTARDS, ASSORTED PICKLES, BREAD AND CRACKERS

SAY CHEESE | \$20 Per Person

ASSORTED CHEESES (SOFT, SEMI-HARD, FRESH AND BLUE) NUTS, CRACKERS, JAMS, FRUIT

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DINNER Minimum of 10 guests. Dinner Buffet is served for 60 minutes

\$200 Small Party Fee for dinner buffets with less than 15 guests

COPPER | \$70 per person: CHOOSE 1 PROTEIN, 1 SALAD, 1 SIDE, 1 DESSERT

SILVER | \$80 per person: CHOOSE 2 PROTEINS, 1 SALAD, 2 SIDES, 1 DESSERT

GOLD | \$90 per person: CHOOSE 2 PROTEINS, 2 SALADS, 3 SIDES, 2 DESSERTS

SALAD

(select one)

GARDEN SALAD WITH BALSAMIC DRESSING
MANDARIN ASIAN SALAD
TABBOULEH
STREET CORN CAESAR
COBB SALAD
QUINOA SLAW

SIDES

WILD RICE
PASTA POMODORO
MAC-N-CHESE
TRUFFLED FINGERLINGS
MASHED POTATOES
PERSIAN RICE
VEGGIE STIR FRY
HARISSA ROASTED CARROTS
SEASONAL ROASTED VEGGIES

PROTEINS

JERK CHICKEN OR JERK CAULIFLOWER (V)
CHICKEN KATSU
PORK CARNITAS
PORTOBELLOS STUFFED WITH QUINOA & PESTO DUXELLES (V)
GARLIC & HERB SHRIMP
MISO GLAZED SALMON
APPLE BRINED PORK CHOPS
CARNA ASADA
HARISSA CHICKEN

DESSERTS

COCONUT RUM PIE
CHURROS
TRIFLE
MATCHA TART
BAKLAVA
MANGO LIME CAKE

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BAR SERVICES

Bartender fee is \$150 per bartender, per 4 hours. One Bartender is required per 50 guests.

SPIRITS

HOUSE | \$12 Per Glass

SVEDKA VODKA, BEEFEATER GIN,
BACARDI SUPERIOR RUM, JIM BEAN,
EL JIMADOR TEQUILA, DEWAR'S SCOTCH.

PREMIUM | \$14 Per Glass

TITO'S VODKA, AVIATION GIN APPLETON
ESPOLON BLANCO TEQUILA, JACK DANIELS WISKEY
MAKER'S MARK BOURBON, JAMESON

TOP SHELF | \$16 Per Glass

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN BAARDI 8
PATRON SILVER TEQUILA, GLENFIDDICH 12 YO SCOTCH
WOODFORD RESERVE BOURBON, REMY MARTIN VSOP

BEERS

DOMESTICS & SELTZERS | \$8 Each

IMPORTS | \$9 Each

NW CRAFT BEERS & CIDERS | \$9 Each

WINES

HOUSE WINE | \$12 Per Glass

OREGON HOUSE WINE | \$16 Per Glass

Upgraded Wine, see your Event Manager for pricing

BLOODY MARY BAR

CLASSIC BLOODY MIX, GREEN BLOODY MIX, TROPICAL BLOODY MIX
TITOS & CRATER LAKE VODKA
PICKLED VEGGIES, BACON, CELERY, OLIVES

ONE HOUR | \$30 Per Person

MIMOSA BAR

BUBBLES
JUICES: ORANGE, PINEAPPLE, GRAPEFRUIT, CRANBERRY
MELANGE OF FRESH BERRIES

ONE HOUR | \$30 Per Person

OUTSIDE FOOD AND BEVERAGE

All food and beverage must be provided by the hotel.
A \$250 fee will apply if outside food and beverage is
consumed in the meeting space.

Menu pricing subject to change. All food/beverage/audio-visual orders are subject to a 24% service charge.

BAR SERVICES

Bartender fee is \$150 per bartender, per 4 hours. One Bartender is required per 50 guests.

COCKTAILS

MARGARITA | \$16 Per Glass

BEAUTIFULLY CRAFTED CLASSIC MADE WITH ESPOLON TEQUILA

MANHATTAN | \$16 Per Glass

MAKER'S MARK, SWEET VERMOUTH, ANGOSTURA, CHERRY

OLD FASHION | \$16 Per Glass

MAKER'S MARK, SIMPLE SYRUP, ANGOSTURA, ORANGE TWIST

COSMO | \$16 Per Glass

TITO'S, CRANBERRY, TRIPLE SEC, LIME JUICE

MOJITO | \$16 Per Glass

BACARDI, SODA, SIMPLE SYRUP, LIME JUICE MINT

MOCKTAILS

SMOKEY LEMONADE | \$16 Per Glass

LAPSANG SIMPLE SYRUP, LEMON JUICE, BASIL

PARADISE FOUND | \$16 Per Glass

PASSIONFRUIT, HIBISCUS SIMPLE SYRUP, LIME JUICE, SODA, TAJIN

THE GREAT NORTHERN | \$16 Per Glass

BUTTERFLY PEA FLOWER SIMPLE SYRUP, LEMON JUICE, SODA,
ROSEMARY, CHERRY

OUTSIDE FOOD AND BEVERAGE

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A \$250 fee will apply if outside food and beverage is consumed in the meeting space.

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AUDIO VISUAL

VIDEO/DATA DISPLAY PACKAGES

PROJECTION PACKAGE | \$350

INCLUDES : XGA LCD PROJECTOR (3500 LUMENS), TRIPOD SCREEN,
PROJECTOR STAND, CABLES, LABOR FOR SET-UP AND RECOVERY

PROJECTOR SUPPORT PACKAGE | \$100

(REQUIRED FOR CLIENTS BRINGING OWN LCD PROJECTOR)
INCLUDES : SCREEN, PROJECTION STAND, CABLES, AND LABOR FOR
SET-UP AND RECOVERY

42" FLAT-PANEL LCD VIDEO DISPLAY PACKAGE | \$200

INCLUDES : 42" LCD DISPLAY, SLIM-LINE STAND, CABLES, AND LABOR FOR
SET-UP AND RECOVERY

AUDIO EQUIPMENT

WIRED MICROPHONE** | \$100

WIRELESS HANDHELD MICROPHONE** | \$150

WIRELESS LAVALIER MICROPHONE** | \$150

4 CHANNEL AUDIO MIXER | \$75

12 CHANNEL AUDIO MIXER | \$100

AUDIO INTERFACE, DI / LAPTOP CONVERTER | \$50

COMPUTER SPEAKERS | \$50

**MULTIPLE MICROPHONES REQUIRE A 4 OR 12-CHANNEL MIXER.

VIDEO CONFERENCING EQUIPMENT

MEETING OWL | \$350

FLIPCHARTS AND EASELS

RECYCLED PAPER FLIPCHART PACKAGE with MARKERS | \$60

ADHESIVE-BACKED FLIPCHART PACKAGE with MARKERS | \$70

TRIPOD DISPLAY EASEL | \$15

ADDITIONAL EQUIPMENT

DANCE FLOOR (15' x 15') | \$300

DRY ERASE BOARD (3' x 4') with MARKERS | \$50

EXTENSION CORD (25') | \$20

LASER POINTER | \$30

PODIUM | \$100

PODIUM with WIRED MICROPHONE | \$200

POLYCOM SPEAKER PHONE | \$120

POWER STRIP | \$20

RISER (8' x 12') | \$300

WIRELESS SLIDE ADVANCER | \$50

USB-C ADAPTER | \$15

DEDICATED WI-FI | \$250 DAY

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