

THE  
**hotel** **zags**  
PORTLAND

**CATERING  
MENUS  
2024**



# HOUSE POLICIES

## **Outside Food & Beverage**

All food and beverages served at functions associated with the event must be provided, prepared, and served by the hotel, and must be consumed on hotel premises.

## **Guarantees**

Group must guarantee the number of guests for all food function at least 7 business days prior to the group's arrival. Hotel will charge the Master Account for the actual number attending or the guaranteed number, whichever is greater. If Guarantee is not received by guidelines outlined above, the contracted count will become the guaranteed.

## **Catering Menu**

Published banquet menu prices are subject to change.

## **Duration of Meals**

The standard duration for the buffet and food station is 90 minutes. Should the event require an extension beyond this period, an additional charge of \$15 per person will be applied for each extra hour of service.

## **Bar Rules**

The allocation for bar setup and/or bartender fees is set at one bartender for every 50 guests, with a cost of \$125 per bartender.

## **Service Charge**

25% service charge will be assessed on all charges relating to your event including, but not limited to, food and beverage, meeting space rental, and labor fees.

## **Meeting Space**

Should you request to change the approved set-up of a meeting space once it has been set, a \$250 reset fee applies.

## **Dietary Restrictions**

The hotel can address up to 10% of the group's dietary restrictions (such as gluten-free, vegan, vegetarian, etc.) by offering a complimentary separate meal for the attendees. If the dietary restrictions exceed 10% of the group's attendee count, the group is obligated to integrate those restrictions into their overall menu.

## **Menu Choices**

Menu choices are due no later than 14 business days prior to your group's arrival. If menu choices are not submitted, the hotel will decide for you based on the discussed needs.

# BREAKFAST

*served buffet style. a minimum of 10 attendees is required. if below the minimum, an additional \$5 pp applies*



## PDX CONTINENTAL BUFFET

\$32 pp

### Bagels

*served with cream cheese, butter, and seasonal preserves.*

### House Made Muffins

### Seasonal Fresh Fruit

### Yogurt with Dried Berries and Oats (V, GF)

## BURNSIDE BRUNCH

\$38 pp

*Choose (1)*

### Multigrain and Sourdough Toast

*served with butter and seasonal preserves.*

### Scrambled Eggs

*with Tillamook aged cheddar.*

### Applewood Smoked Bacon OR Sausage

### Home Fries (VG, GF)

## BREAKFAST ADD-ONS

### Assorted Pastries or Bagels \$28 per doz

*includes cream cheese, butter, and seasonal preserves.*

### Whole Fruit \$5 pp

### Breakfast Sandwiches \$12 pp

*served on a croissant or english muffin. Choice of:  
Egg, ham, and cheese. Egg, bacon, and cheese.  
Seasonal vegan option.*

### Marsee Cinnamon Rolls \$40 per doz

### Pancakes \$8 pp

### French Toast \$8 pp

### Mimosa \$10 per glass

### Bloody Mary \$10 per glass

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE  
PRICES DO NOT INCLUDE 25% SERVICE CHARGE



# LUNCH

## KEEPIN' IT GREEN

\$28 pp

*served family style.  
includes house made bread and butter  
for the table.*

### Select (1) appetizer

*2nd option is an additional \$5 pp*

#### Artisanal Cheese Board

**Classic Bruschetta (VG).**

#### Mediterranean Plate (VG)

*hummus, baba ghanoush, and tahini served with pita bread  
and roasted vegetables.*

### Select (2) salads

*3rd option is an additional \$8pp*

#### Caesar Salad

*hearts of romaine, shaved parmesan, and croutons. served  
with a Caesar dressing.*

#### Arugula Salad (V)

*baby arugula, shaved parmesan, and pickled red onion. served  
with a honey lemon vinaigrette..*

#### House Salad (VG)

*mixed greens, tomato, cucumbers, and carrots. served with  
balsamic.*

### Select (1) dessert

#### Ghirardelli Chocolate Brownies

#### House Baked Chocolate Chip Cookies

#### Cheese and Fruit Tray

## SKIDMORE SANDOS

\$28 pp

*choice of boxed or stationed buffet.  
includes a bag of chips and house made  
cookies or brownies.*

### Select up to (2) for the group

*3rd option is an additional \$5 pp*

#### Roast Beef and Swiss

#### Ham and Cheddar

#### Roasted Red Pepper and Portabella (VG)

*served in a wrap.*

#### Italian Salami and Provolone

#### Turkey and Pepper Jack

*Add a cup of seasonal soup for \$6 pp.*

### ADD TO ANY SALAD!

**C h i c k e n**

*\$ 7 p p*

**S a l m o n**

*\$ 8 p p*

**S h r i m p**

*\$ 7 p p*

**S t e a k**

*\$ 1 0 p p*

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# MORE LUNCH

served buffet style. a minimum of 10 attendees is required. if below the minimum, an additional \$6 per person (pp) applies.

## FOUNTAIN BUFFET

\$55 pp

### *Appetizers*

**Hummus and Olives with Pita**

**Classic Bruschetta (VG)**

**Caesar Salad**

hearts of romaine, shaved parmesan and croutons. served with a Caesar dressing.

### *Select (2) entrees*

*3rd option is an additional \$9 per person*

**Penne Pasta with Marinara (VG)**

**Seasonal Fish**

**Margherita Flatbreads (VG)**

### *Sides*

**Coleslaw**

**Roasted Potatoes**

### *Dessert*

**Ghirardelli Chocolate Brownies**

**House Baked Cookies**

**Cheese and Fruit Board**

## FIESTA BUFFET

\$40 pp

*served with warmed corn and flour tortillas.*

### *Appetizers*

**Warmed Tortilla Chips**

*house made and served with salsa, guacamole, and bean dip.*

**Southwestern Salad (VG)**

*carrots, cucumbers, roasted red pepper, tortilla, and citrus vinaigrette.*

### *Select (2) proteins*

*3rd option is an additional \$9 per person*

**Whole Roasted Shredded Chicken**

**Seasoned Lean Ground Beef**

**Carne Asada (add \$5 pp)**

### *Toppings*

**Black and Pinto Beans**

**Spanish Rice**

**Shredded Cheeses**

**Sauteed Peppers and Onions**

**Lettuce**

**Raw Onion**

**Cilantro**

**Tomato**

### *Select (1) dessert*

**Arroz de Leche**

**Sopapillas**

*Add Mexican Coke or Jarritos Soda for \$6 pp*

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# SNACK BREAK



## SWEET À LA CARTE

### House Made Cookies

\$36 per doz

### House Made Brownies

\$36 per doz

### Chocolate Covered Pretzels

\$5 pp

### Fruit Platter

\$5 pp

### Sweet and Salty House Made

#### Trail Mix

\$7 pp

## SAVORY À LA CARTE

### Seasonal Crudité

\$11 pp

*seasonal vegetables served with chef's  
choice of dip.*

### Tortilla Chips and Salsa

\$6 pp

### KIND Bars

\$4 each

### Mediterranean Plate (VG)

\$15 pp

*hummus, and tahini served with pita  
bread and roasted vegetables.*

### Smoked Salmon Dip

\$15 pp

*served with crackers*

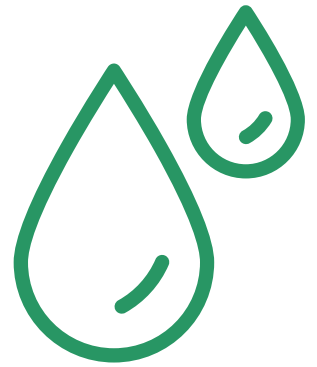
### Artisanal Cheese Board

\$10 pp

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# BREAKTIME BEVERAGES



## All Day Beverage Package

\$12 pp

*includes (8) hours of tea, coffee, and water service.*

## Half Day Beverage Package

\$6 pp

*includes (4) hours of tea, coffee, and water service.*

## Caffè Umbria Regular or Decaf Coffee

\$48 per gal

## Hot Water with Assorted Herbal Tea

\$48 per gal

## Pitcher of Iced Tea

\$7 pp

## Pitcher of Lemonade

\$7 pp

## Assorted Pepsi Soft Drinks

\$6 each

## Assorted Rambler Sparkling Waters

\$6 each

## Canned Coconut Water (Pre-Order)

\$6 each



# PLATED DINNER

\$75 pp

*served family style. includes house made bread and butter for the table.*

*maximum of 50 attendees.*

## *Select (2) appetizers*

*3rd option is an additional \$5pp*

**Classic Bruschetta (VG)**

**Warmed Olives**

**Shrimp Cocktail**

**Stuffed Cremini Mushrooms**

## *Select (1) salad*

**Caesar Salad**

**Arugula Salad**

**Beet Salad**

## *Select (2) entrees*

**Lemon Chicken (GF)**

*herb marinated chicken.*

**Salmon (GF)**

*grilled salmon with a creamy lemon sauce.*

**Flat Iron (GF)**

*with cilantro chimichurri*

**Seasonal Pasta**

*can be made vegan.*

## *Sides*

**Seasonal Vegetables**

**Roasted Potatoes**

**Polenta**

## *Dessert*

**Cheesecake with Chocolate Drizzle**

**Mousse**



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# DINNER BUFFETS

a minimum of 10 attendees is required. if below the minimum, an additional \$10 per person applies.



## THE NAITO LEGACY

\$75 pp

includes house made garlic bread.

### *Appetizers*

**Warmed Olives**

**Stuffed Cremini Mushrooms**

*Choose (1) salad*

**Caesar Salad**

**Beet Salad (V)**

**Arugula Salad (V)**

*Choose (2) entrees*

*3rd option is an additional \$10pp*

**Flat Iron Steak (GF)**

**Penne Pasta**

*with marinara sauce, can be made vegan*

**Fettuccine Pasta**

*with classic Alfredo sauce*

*Choose (2) sides*

*3rd option is an additional \$5 per person*

**Roasted Vegetables**

**Mushroom Risotto (V)**

**Roasted Potatoes**

*Choose (2) desserts*

**Chocolate Cake**

**Cheesecake**

**Chocolate Mousse**

## THE AMERICANA

\$60 pp

*Choose (1) salad*

*2nd option is an additional \$6 per person*

**Caesar Salad**

**Southwestern Salad (V)**

*carrots, cucumbers, roasted red peppers, tortillas, and citrus vinaigrette*

**Beet Salad (V)**

*beets, pickled onions, almonds, and honey vinaigrette*

*Choose (2) entrees*

*3rd option is an additional \$10 per person*

**Ribs (GF)**

**Roasted Chicken (GF)**

**Portabella Mushroom Burger (VG, GF)**

**“No Name” Burger**

*Choose (2) sides*

*3rd option is an additional \$5 per person*

**Coleslaw**

**Fries**

**Baked Beans**

**Cornbread (V, GF)**

*Choose (1) dessert*

**House Baked Cookies**

**Ghirardelli Chocolate Brownies**

**Cheese and Fruit Tray**



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# FUNCTION FAVES

## SNACKS + BITES

choose 3 - \$30 pp  
choose 4 - \$38 pp  
choose 5 - \$45 pp

Classic Bruschetta (VG)

Fig, Jam, and Goat Cheese Bruschetta

Lox Bites

Fried Brussel Sprouts

Buffalo Cauliflower (V)

Shrimp Cocktail

Chicken Breast Sliders

Portabella Mushroom Sliders (V)

Steak Sliders

Pulled Pork Sando Bites

Veggie Skewers (VG)

Stuffed Mushrooms (V/VG avail)

Bacon Wrapped Dates (add \$2pp)



## BOARDS

**Artisanal Cheese Board** \$10 pp  
*selection of local & imported cheese with seasonal accompaniments and crackers*

**Antipasto Board** \$15 pp  
*prosciutto, salami, italian cheese, grilled vegetables, olives & crackers*

**Mediterranean Board** \$15 pp  
*house made hummus & baba ghanoush with fresh baked pita & roasted vegetables*

**Seasonal Fruit Display** \$5 pp

# GET BOOZEY



## ZAGS WINE \$12 PER GLASS

*domaine aint vincent brut, jezebel blanc, upper five rose, otto's constant dream red blend*

## ZESTY WINE \$16 PER GLASS

*flama roja cava, lolati rose, hooray for you red blend, sis & mae syrah or pinot noir*

## ZAZZY WINE \$19 PER GLASS

*chris james prost, willful pinot blanc, lolati rose, richochet tempranillo*

## DOMESTIC BEER \$7

## IMPORT & PREMIUM BEER \$8

## LOCAL CRAFT BEER & CIDER \$8

## ATHLETIC NON-ALCOHOLIC BEER \$7

## CBD SODAS \$6

## SOFT DRINKS & BOTTLED WATER \$6

## ZAGS SPIRITS \$12 PER DRINK

*new amsterdam gin, tito's vodka, cruzan light rum, pueblo viejo blanco tequila, jack daniel's whiskey, jameson irish whiskey*

## ZESTY SPIRITS \$14 PER DRINK

*bombay sapphire gin, grey goose vodka, sailor jerry spiced rum, cazadores blanco tequila, knob creek bourbon, glenfiddich scotch*

## ZAZZY SPIRITS \$16 PER DRINK

*new deal vodka, freeland gin, eastside distilling silver rum, rogue dead guy whiskey, eastside distilling burnside bourbon*

*charged on consumption*



# WINE LIST



## RED

### WHITE, SPARKLING + ROSE

- Chris James Celars, Prost!** \$70  
*sparkling brut, willamette valley, oregon 2017*
- Domaine Saint Vincent, Brut** \$32  
*sparkling brut, new mexico 2018*
- Flama Roja Cava** \$35  
*(xarel-lo, macabeo, parallada), catalunya, spain*
- Grochau Cellars, Joyride** \$38  
*sparkling rose, willamette valley, oregon 2021*
- Jezebel Blanc** \$35  
*(pinot gris, gewurztraminer, reisling), oregon, 2021*
- Ricochet** \$65  
*pinot blanc, rogue valley, oregon 2019*
- Upper Five Vineyards** \$40  
*rose of grenache, oregon 2021*
- Lolati** \$50  
*rose of grenache, columbia valley, washington 2021*



**Dobbs Wine by Joe** \$45

*pinot noir, oregon 2021*

**Hooray For You Red Blend** \$40

*(cabernet franc, merlot, cabernet sauvignon), weets family vineyard, columbia valley, 2020*

**Sis & Mae** \$65

*pinot noir, johan vineyard, van duzer corridor, oregon 2018*

**Sis & Mae** \$65

*syrah, steelhead run vineyard, applegate valley, oregon 2018*

**Ricochet** \$85

*tempranillo, rogue valley, oregon 2019*

*charged by the bottle*

