



BREAKFAST | LUNCH | DINNER



THE NINES HOTEL
PORTLAND



PART LUXURY, PART STYLE, AN EXPERIENCE UNMATCHED

The Nines introduces a new level of service and style to Portland catered events— each carefully crafted to exceed your every whim. Our Luxury Collection Hotel provides gourmet, locally sourced menus to impress even the most discerning palates, lavish accommodations for you and your guests, and a dedicated service specialist appointed to monitor event details to perfection.

Filled with original art, stylish touches, and beautiful spaces, the Nines embodies classic artistic splendor. Each of the Nines 331 elegantly-appointed guest rooms, is the ultimate expression of contemporary style.

The Nines, Food and Beverage Policies & Procedures:

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. It is the law to serve alcohol only those patrons 21 years and older and we may refuse service to any guest without proper identification.

GUARANTEES

A final attendance figure for all functions, not to fall below the contracted minimum attendance, is required NO LATER THAN 12:00PM (PST), five (5) working days prior to the start of the first scheduled event. 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 must equal the guarantee for the event.

Menu selections and other details should be supplied to your Event Planning Manager no later than ten (10) business days prior to the date of your first 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.

The hotel will prepare and set for 3% over your guarantee.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTRÉE OPTIONS

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

DURATION OF MEALS

Buffets and Food Stations are all priced as per the below meal duration:

Breakfast Buffet	60 minutes
Breaks	30 minutes
Lunch Buffet	60 minutes
Dinner Buffet	90 minutes
Reception Stations added to a dinner buffet - 90 minutes	
Reception Stations on their own (no dinner buffet purchased) - 60 minutes	

For each additional hour of buffet service, please refer to the following fees:

Breakfast	\$10 per person
Lunch	\$15 per person
Dinner	\$20 per person

FOOD & BEVERAGE ADDITIONAL CHARGES

Bar set up and/or bartender fees are allocated at 1 per 75 guests at \$200 per bartender. Chefs and action station attendants are allocated at 1 per 50 guests at \$225 each. An additional set up fee of 5% on all food and beverage will apply to all functions located in DEPARTURE Restaurant. Please talk to your Event Planning Manager. All quoted food, beverage, room rental and other prices are subject to a 25% service charge to offset administrative expenses for supervisory, sales and other banquet personnel. Menu prices are subject to change without notice.

DIETARY DISTINCTIONS

Vegan (V), Vegetarian (VEG), (GF) Gluten-free, (DF) Dairy-free



The Nines, Food and Beverage Policies & Procedures:

BILLING & DEPOSITS

A non-refundable deposit is required for all Catering Functions. Payment in full shall be made no later than 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 (a minimum of (60) sixty days prior to your event) from Hotel Management.

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.

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.

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. In order to preserve the history and décor of the Nines Event spaces the Hotel will not permit affixing of anything to the walls, floor, or ceilings without prior approval. Meeting space signage must be professionally printed, and their placement and posting be pre-approved by the Convention Services Department.

The Hotel does not allow any signage to be displayed in the main Hotel lobby or public areas.

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.

DÉCOR, ENTERTAINMENT AND ACTIVITIES

All entertainment (Including sound check) must require approval prior to confirmation. The hotel has complimentary, standard black table and napkin linens. Additional colors are available for a fee.

The hotel can coordinate floral arrangements through our floral design partner. Customized options and pricing can be coordinated with your Event Planning Manager.





THE NINES HOTEL
PORTLAND

CONTINENTAL BREAKFAST

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

Silhouette

34 person

the Nines bakery basket, whipped butter and preserves, seasonal sliced fruit platter, selection of chilled fruit juices, freshly brewed coffee, decaffeinated coffee, selection of Smith Teamaker® teas

In Vogue

38 person

the Nines bakery basket, whipped butter and preserves, seasonally influenced fruit salad, vanilla yogurt parfait with seasonal compote, house made almond granola, selection of chilled fruit juices, freshly brewed coffee, decaffeinated coffee, selection of Smith Teamaker® teas

Couture

42 person

the Nines bakery basket, whipped butter and preserves, seasonally influenced fruit salad, yogurt parfaits with almond granola and seasonal compote, steel cut oatmeal with seasonal fruit compote and brown sugar, selection of chilled fruit juices, freshly brewed coffee, decaffeinated coffee, selection of Smith Teamaker® teas

*Gluten-Free bread options available



HOT BUFFET BREAKFAST

*Priced per guest, based on 60 minutes of continuous service
 A service fee will be applied for groups of less than 25 guests*

TO START YOUR DAY

the Nines bakery basket, whipped butter and preserves, selection of chilled fruit juices, freshly brewed coffee, decaffeinated coffee, selection of Smith Teamaker® teas

Select from the following:

Select 2 cold options and 3 hot options	50	per person
Select 3 cold options and 4 hot options	56	person
Select 4 cold options and 5 hot options	60	person

Cold

Vanilla Yogurt Parfait, seasonal fruit compote and almond granola ^{GF/VEG}
 Chia Seed Breakfast Pudding, shaved almonds, blueberries, dried fruit ^{GF/V}
 Farm Fresh Deviled Eggs, espelette ^{GF/DF/VEG}
 Local Bircher Muesli, toasted almonds, golden raisins, apple ^{GF/VEG}
 Overnight Oats, chef's choice of flavor, contains nuts ^{GF/V}
 Fruit Salad, seasonal flavors ^{GF/V}

Hot

Scrambled Eggs, Tillamook cheddar, chives ^{GF/VEG}
 Scrambled Eggs, fragrant herbs ^{DF/GF/VEG}
 Shakshuka, eggs poached in stewed tomatoes, seasonal squash and pepper sauce, feta, side of pita ^{VEG}
 Applewood Smoked Bacon ^{DF/GF}
 Local Chicken Sausage ^{DF/GF}
 Local Pork Sausage ^{DF/GF}
 Roasted Marble Potato, caramelized onion, potato spice ^{GF/V}
 Home Fried Bliss Potato, smoked paprika and garlic ^{GF/V}

Sweets

Steel Cut Oatmeal, seasonal fruit compote, brown sugar ^{DF/GF/V}
 Brioche French Toast, seasonal fruit compote ^V, maple syrup ^{VEG}
 Buttermilk Pancakes, seasonal fruit compote ^V, maple syrup, whipped cream ^{VEG}
 House Made Biscuits and Gravy, buttermilk biscuits ^{VEG}, local pork chorizo gravy
 Monte Cristo Sandwich, custard soaked brioche, ham, white cheddar, gruyere, seasonal compote





THE NINES HOTEL
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ENHANCEMENTS

Priced per guest, based on 60 minutes of continuous service

Offered In conjunction with Continental or Breakfast Buffets

A service fee will be applied for groups of less than 25 guests

Just Egg Scramble ^{GF/V} 40 order
serves 10

Local Vegan Bacon ^{GF/V} 40 order
serves 10

Fried Chicken and Waffles 12 person

Buttermilk brined chicken thigh, house made waffle, hot honey, maple syrup

(not chef attended)

Lox Bar 18 person

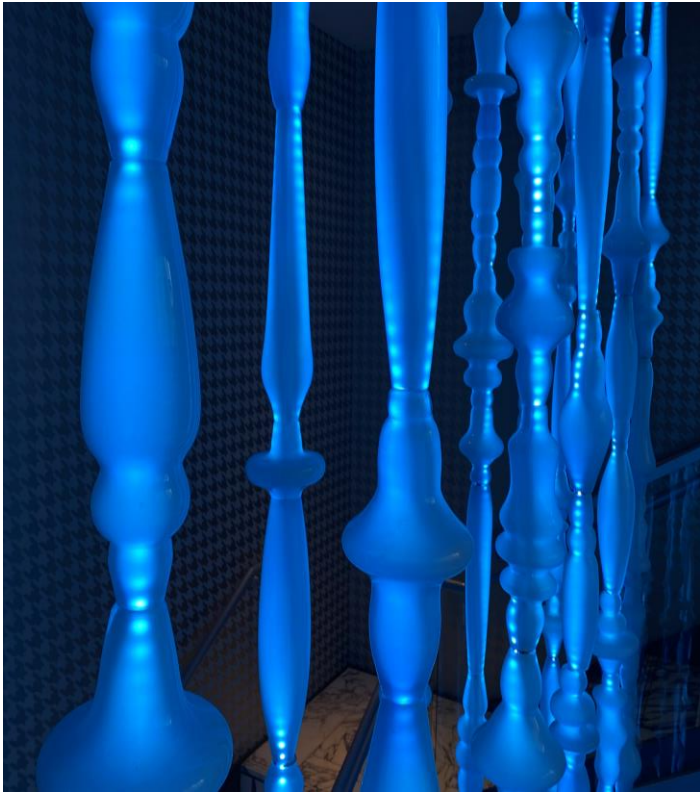
Smoked salmon, assorted bagels, whipped seasonal cream cheeses, pickled onions, egg, capers, tomato, cucumber, watercress

(not chef attended)

Omelet Station 22 person

Farm fresh eggs, ham, bacon, shrimp, smoked salmon, spinach, tomato, bell pepper, onion, forest mushrooms, avocado, white cheddar, gruyere, chives

*Chef attendant required per 25 guests per station, \$225 per chef



PLATED BREAKFAST

Includes the Nines bakery basket, seasonal fruits and berries, fresh squeezed orange juice, freshly brewed coffee, decaffeinated coffee, and selection of Smith Teamaker® teas

A service fee will be applied for groups of less than 25 guests

American Classic ^{DF/GF} 40 person
Scrambled eggs, home fried bliss potatoes, applewood smoked bacon

Grilled Leek & Seasonal Vegetable Quiche ^{VEG} 45 person
White cheddar, baby arugula, tomato

Shrimp & Grits ^{GF} 47 person
White corn grits, blistered tomato relish, poached egg, green onions, creole butter

Strip Steak & Eggs ^{GF/DF} 50 person
Chive scrambled eggs, crispy fried fingerling potatoes, arugula, chimichurri

**Vegan alternative options available*

A LA CARTE

Beverage

Freshly squeezed orange or grapefruit juice	40	carafe
Apple or cranberry juice	35	carafe
Freshly squeezed lemonade	70	gallon
Freshly brewed iced tea	85	gallon
Freshly brewed coffee, decaffeinated coffee, Smith Teamaker® teas	95	gallon
Fruit infused water	45	gallon
Bottled still or sparkling water	7	each
Pepsi® soft drinks	6	each
Red Bull® and Red Bull® Sugar Free	7	each
Gatorade®	7	each
Local Cold Brew Coffee	8	each

Sweet

the Nines bakery basket, whipped butter and preserves	54	dozen
Vanilla yogurt parfait, fruit compote, almond granola ^{GF}	54	dozen
Whole seasonal fruit ^{GF/V}	40	dozen
Local bagels and seasonally inspired cream cheeses	60	dozen
Gluten free muffins ^{GF/VEG}	52	dozen
Assortment of brownies, blondies, seasonal fruit bars	50	dozen
Freshly baked cookies	50	dozen
Chef's Choice Chocolate and Fruit Inspired Mini Desserts	56	dozen
Rice Krispies® treats: original or chocolate ^{GF/VEG}	42	dozen

Savory

Beef short rib sliders, cabbage slaw, herbs, brioche	68	dozen
Curry chicken croissant sandwiches	74	dozen
Chicken slider, salsa verde, pepper jack cheese, brioche	74	dozen
Caprese slider, arugula-basil pesto, tomato, mozzarella, telera roll ^{VEG}	68	dozen
Assorted Sahale Nuts ^{GF/V}	6	each
Assorted Energy Snacks® ^{GF/VEG}	6	each
Assorted Chips® ^{GF}	6	each
Assorted Candy	6	each



BREAK PACKAGES

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

Chips & Dips

Corn tortilla, blistered tomato salsa ^{GF/V}
Taro chip, ginger avocado dip ^{GF/V}
Crispy house pita bread, roasted red pepper hummus ^V

16 person

Revitalize non-alcoholic beverages

Choose 3:
Beet, carrot, apple, ginger juice ^{GF/V}
Asian pear shrub spritzer ^{GF/V}
Fizzy masala chai tonic ^{GF/V}
Thai Iced Tea ^{GF/VEG}
Horchata ^{GF/VEG}

20 person

Mezze Bar

Warm pita bread
Marinated olives, cucumber, radish, marinated tomato, seasoned artichokes, pickled veggies, feta
Tzatziki ^{GF/VEG}, Baba Ghanoush ^{GF/V}, Tabbouleh ^V, Muhammara ^{GF/V}

22 person

Grilled Flatbreads

Choose 3:
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}
Four cheese (ricotta, mozzarella, pecorino, gruyere), truffle honey, herbs ^{VEG}
Duck prosciutto, tamarind BBQ gruyere, arugula

22 person

Potato Jojo Bar

Bacon Bits, pickled jalapenos, scallions, roasted red peppers, pico de gallo, kimchi, onions, sour cream
House made chorizo gravy, sharp cheddar cheese sauce ^{GF/VEG}

22 person



PLATED LUNCH SALADS

*Includes freshly baked breads, whipped Oregon butter, sea salt
Freshly brewed coffee, decaffeinated coffee, and selection of Smith Teamaker® teas
A service fee will be applied for groups of less than 25 guests*

Choose One Salad

- The Greek** romaine, cured tomato, olive tapenade, cucumber, grilled onion, feta, zaatar-yogurt dressing ^{VEG/GF}
- Roasted Beet & Baby Carrot Salad** baby kale, arugula, manchego, pumpkin seeds, cilantro-agave vinaigrette ^{VEG/GF}
- 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 & Spicy Greens Salad** creamy goat cheese, hazelnut, seasonal stone fruit, champagne vinaigrette ^{VEG/GF}

Choose One Protein to add to Salad

- Vegetarian: Sesame Roasted Cauliflower "Steak"** ^{V/GF} 34 person
- Vegetarian: Local, wild roasted mushrooms** 34 person
- Roasted Lemon-Pepper Chicken Breast** ^{DF/GF} 38 person
- Seared Pepper Steak** ^{DF/GF} 48 person
- Harissa Shrimp** ^{DF/GF} 46 person
- Fennel Crusted Salmon** ^{DF/GF} 48 person

Choose One Dessert

- Chocolate Mousse Domes**, chocolate cake, raspberry ^{GF}
- Seasonal Cheesecake** ^{VEG}
- Lemon Crème Brulee, blueberry** ^{VEG}



BUFFET LUNCH

Priced per guest, based on 60 minutes of continuous service

A service fee will be applied for groups of less than 25 guests

Freshly brewed coffee, decaffeinated coffee, and selection of Smith Teamaker® teas

DIY SANDWICH BUFFET

48 person

Select Two Starters

Fruit Salad, seasonal flavors ^{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 ^{VEG} side of croutons

Dill Potato Salad, gold potatoes, roasted garlic aioli, scallions ^{GF/VEG/DF}

Pesto Pasta Salad, arugula, cured tomato, grilled red onion, almond ^V

Roasted Broccoli Salad, red onion, golden raisins, toasted sunflower seeds, apple cider vinaigrette ^{V/GF}

Select Three ^{GF/DF}

Mesquite Smoked Turkey

Honey Ham

Roast Beef

Salami

Curry Chicken Salad ^{GF/DF}

Tuna Salad ^{GF/DF}

Garlic-Herb Roasted Portobello ^{V/GF}

Includes

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

Cookies, Brownies and Bars

*Gluten-Free bread options available upon request

FLAVOR CRAFT SANDWICH BUFFET

56 person

Select Three Starters

Chef's Seasonal Soup

Fruit Salad, seasonal flavors ^{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 ^{VEG} side of croutons *contains gluten

Dill Potato Salad, gold potatoes, roasted garlic aioli, scallions ^{GF/VEG/DF}

Pesto Pasta Salad, arugula, cured tomato, grilled red onion, almond ^V

Roasted Broccoli Salad, red onion, golden raisins, toasted sunflower seeds, apple cider vinaigrette ^{V/GF}

Select Three sandwiches

Cold

Curry Chicken Salad, golden raisins, apple, croissant

Shaved Roasted Beef, blue cheese aioli, arugula, pickled red onion, focaccia

Deli Style Turkey, shaved romaine, red wine vinaigrette, red onion, tomato, aioli, whole grain bread ^{DF}

Mediterranean Wrap, greens, olive, cured tomato, artichoke, red pepper hummus, tomato wrap ^V

Chicken Caesar Wrap, romaine, tomato, garlic-herb vinaigrette, parmesan, spinach wrap

Muffalette Panini, salami, ham, coppa, cured peppers, provolone, olive salad, ciabatta

Warm

Griddled Almond Butter and Marionberry Jam, whole wheat bread ^V

Chicken Parmesan, crispy chicken cutlet, house marinara, provolone, hoagie roll

Caprese Slider, arugula-basil, pesto, tomato, mozzarella, telera roll ^{VEG}

Honey Cured Ham, Tillamook cheddar, maple mustard, toasted sourdough

Roasted Beef, provolone, grilled onion, broccolini, horseradish aioli, focaccia

Tuna Melt, pickled celery, tomato, caper, dill aioli, Tillamook cheddar, rye bread

Chocolate Panna Cotta ^{GF}, **Coconut Cake** ^{VEG}



BUFFET LUNCH

Priced per guest, based on 60 minutes of continuous service

A service fee will be applied for groups of less than 25 guests

Freshly brewed coffee, decaffeinated coffee, and selection of Smith Teamaker® teas

Includes freshly baked breads, whipped Oregon butter and sea salt

Italian

60 person

Beluga Lentil Soup, manchego ^{GF/VEG}

The Chop, assorted seasonal marketplace vegetables, hard-boiled egg, radicchio, dill buttermilk dressing ^{GF/VEG}

Bean Salad, marinated white beans, shaved fennel, radish, bell peppers, green beans, red onions ^{GF/V}

Meatballs and Polenta, house-made marinara, parmesan reggiano, basil ^{GF}

Vignarola, cod, hot coppa, romanesco, artichokes, fava beans, lemon-herb sauce ^{GF/DF}

Zucchini Bolognese, cavatelli pasta, parmesan reggiano, mint ^{VEG}

Cannoli, ricotta cream, pistachio ^{VEG}

Tiramisu, mascarpone, espresso

Latin

60 person

Garlic Caldo, avocado, pepitas, radish, jalapeño ^{GF/DF}

Quinoa, Corn, Tomato Solterita, cucumber, pickled red onion, smoked fresno vinaigrette ^{GF/V}

Bibb Salad, assorted seasonal marketplace vegetables, sorrel, lemon-tarragon vinaigrette ^{GF/V}

Arroz Con Pollo, adobo chicken, Spanish rice, sofrito, sweet pepper, cilantro ^{DF/GF}

Grilled Mahi Mahi, sweet potato ceviche, mango salsa ^{GF/DF}

Crispy Yucca, cilantro mojo, cotija ^{VEG/GF}

Frijoles Escabechados, Peruvian-style pinto beans, pickles ^{GF/V}

Coconut Flan ^{GF/VEG}

Cinnamon Churro, caramel chocolate sauce ^{VEG}

TO THE NINES

64 person

Curried Pumpkin Soup, seasonal squash, pepitas ^{GF/V}

the Nines Mixed Greens Salad, shaved fennel, carrot, tomato, cucumber, radish, sherry vinaigrette ^{GF/V}

Caesar Salad, hearts of romaine, parmesan, cherry tomato, garlic-herb vinaigrette, side of croutons ^{GF/VEG}

Roasted NY Strip, French beans, almond and sweet pepper romesco ^{DF/GF}

Seared Salmon, lemon scented quinoa, marinated collard greens, beurre blanc sauce ^{GF}

Toasted Corn Polenta, charred leek relish, orange ^{GF/VEG}

Orange Blossom Pavlova, berry compote ^{GF/VEG}

Chocolate Diner Cake ^{GF}

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 25 guests*

Artisan Cheese ^{VEG} 25 person

A selection of four regional cheeses, olives, roasted nuts, seasonal jam, baguette, sea salt crackers.

Charcuterie Shop 25 person

A selection of four cured charcuterie, pickled vegetables, grain mustard, baguette, sea salt crackers

Taste of the Sea 38 person

Poached prawn, cocktail sauce, horseradish ^{DF/GF}
Oyster shooter, yuzu, scallion oil ^{DF/GF}
Scallop ceviche, grapefruit, turmeric ^{DF/GF}

CHEF ATTENDED 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 25 guests
\$225 per chef

Carved Cedar Plank Salmon 32 person

Polenta cake, seasonal succotash, chimichurri ^{GF}

**Chef attendant required*

New York Strip Steak Carving Station* 38 person

Horseradish aioli, red wine jus, chive popovers
serves 25 guests

**Chef attendant required*

Street Taco Station ^{DF/GF} 35 person

Carnitas, barbacoa, lime and chili mojo, smoked jalapeño-pineapple salsa, shredded lettuce, radish, pickled onions, cilantro, diced onions, salsa rojo, griddled corn tortillas

Add Vegan Chorizo option 7 person

Poke Station ^{DF/GF} 30 person

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

**Chef attendant required*

HORS D'OEUVRES

Priced per dozen, minimum order of 2 dozen per selection

COLD

Watermelon Gazpacho Pea shoots, fresno chili ^{V/GF}	74 dozen
Whipped Brie Chamomile infused honey, fennel pollen, grilled flat bread ^{VEG}	74 dozen
Beet Skewer Goat cheese, toasted pistachio, cress ^{GF/VEG}	74 dozen
Scallion Pancake Roasted hen of the woods, Asian chimichurri sauce ^{DF/V}	74 dozen
Local Oysters Black pepper, jalapeno, watermelon radish ^{DF/GF}	86 dozen
Smoked Salmon Gougere Crispy caper, dill	86 dozen
Ahi Crudo Korean chili, scallion, sesame, cilantro ^{DF/GF}	86 dozen

HOT

Marinated Grilled Artichokes Sunchokes, jalapeno chimichurri, candied nuts ^{GF/V}	74 dozen
Lechon Corn Cake Braised pork, Aji Amarillo, Peruvian verde	74 dozen
Indian Fritter seasonal vegetables, garbanzo, spicy cilantro chutney ^{GF/V}	74 dozen
Cheddar Arancini Crispy cheddar stuffed rice, kimchi aioli ^{VEG}	86 dozen
Bulgogi Chicken Meatball Pickled daikon, carrot ^{DF/GF}	86 dozen
Seared Scallop Squash crema, toasted hemp hearts, smoked salt ^{GF/DF}	86 dozen
Mushroom Au Poivre Local wild mushrooms, house-made focaccia, fried herbs ^{VEG}	86 dozen
Dungeness Crab Cake Saffron aioli	92 dozen
Pomegranate Beef Tostada ^{DF/GF} Pickled onions, pomegranate caviar, crispy tortilla	92 dozen

PLATED DINNERS

*Priced per guest, based on three-course menu inclusive of one soup or salad, one entrée and one dessert
A service fee will be applied for groups of less than 25 guests*

*Includes freshly baked breads, whipped Oregon butter and sea salt
Freshly brewed coffee, decaffeinated coffee, and a selection of Smith Teamaker® teas*

Appetizers

select one to create a 4-course dinner experience

Add 17 person

Seared Scallop pickled mushroom, grilled scallion, citrus aioli, cilantro ^{GF/DF}

Seared Pork Belly carrot-ginger puree, toasted hazelnut, kale, black vinegar ^{GF/DF}

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}

Jerusalem Artichokes, sunchoke, jalapeno chimichurri, candied nuts ^{GF/V}

Soups and Salads

select one

Butternut Squash Soup toasted pumpkin seed, spicy greens pistou ^{GF/V}

Roasted Red Pepper & Tomato Soup cherry tomato, pine nut, basil ^{GF/V}

Roasted Cauliflower Soup roasted cauliflower, verjus raisins, rosemary ^{GF/V}

Beet & Baby Carrot Salad arugula, manchego, pumpkin seeds, cilantro-agave vinaigrette ^{VEG/GF}

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 & Spicy Greens Salad creamy goat cheese, hazelnut, dried stone fruit, champagne vinaigrette ^{VEG/GF}

Hand Torn Kale & Treviso Salad dried stone fruit, shaved pecorino, blistered grapes, dill vinaigrette ^{VEG/GF}

Vegetarian Entrée Options

Sesame Roasted Cauliflower Steak wilted kale, marinated beluga lentils, roasted tomato, lemon-herb sauce ^{GF/V}

Seasonal Vegetable Risotto charred leek, orange relish, chives ^{VEG/GF}

PLATED DINNERS (continued)

Entrée

Seared Salmon wild rice pilaf, broccolini, French radish, lemon-herb sauce ^{DF/GF}	84 person
Fennel Crusted Salmon Brussels sprouts, lemon conserva, farro grain, baby spinach ^{DF}	86 person
Beef Tenderloin smashed rosemary red potatoes, glazed baby carrots, pinot reduction ^{GF}	105 person
Overnight Beef Short Rib toasted buckwheat polenta, thyme roasted turnip, cured tomato, natural jus ^{GF}	86 person
Slow Roasted New York Strip Steak smashed horseradish bliss potatoes, broccolini, bordelaise ^{GF}	95 person
Black Pepper Chicken crispy garlic fingerling potatoes, baby carrots, 7-herb mustard sauce ^{GF/DF}	77 person
Chicken Coq Au Vin gold potato purée, French beans, pearl onion, bacon, mushroom, pinot jus ^{GF}	80 person
Seared Dayboat Scallops sunchoke purée, garlic spinach, lemon-herb oil ^{GF}	89 person
Balsamic Lamb Sirloin white cheddar polenta, charred carrot, spicy herb jus ^{GF}	84 person
Herb & Mustard Glazed Pork Loin roasted cabbage, baby carrots, pickled mustard seeds ^{GF/DF}	68 person

Duets

choose protein combination and one set to accompany them

Herb Roasted Chicken & Seared Salmon ^{DF/GF}	96 person
Roasted New York Strip & Seared Scallops ^{DF/GF}	110 person
Tenderloin of Beef and Harissa Grilled Shrimp ^{DF/GF}	115 person

Set 1: roasted shallot, broccolini, potato puree, red wine jus ^{GF}

Set 2: wild rice pilaf, roasted local mushrooms, cherry tomato chutney ^{DF/GF}

Dessert

select one

Chocolate Mousse Dome , chocolate cake, raspberry gelato ^{GF}
Orange Blossom Pavlova , vanilla bean pastry cream, strawberry ice cream ^{GF/VEG}
Coconut Cake , coconut buttercream, lime gelato ^{VEG}
Raspberry Sorbet , honey, macerated berries ^{GF/V}
Huckleberry Galette , candied almond, ginger ice cream ^{VEG}

Pre-selected Choice of Entrée

*Pre-selected choice of two entrées is available.
Entrée count must be communicated
to your Event Planning Manager
5 business days prior to the start
of your program.*

*The higher priced entrée will prevail
as menu price.*

Restaurant Style Service Tableside

~limited to events with 50 guests or less~

*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 \$20.00 per guest.*

*Printed menu cards provided
for each place setting*

BUFFET DINNER

Prices are per guest, based on 90 minutes of continuous service

A service fee will be applied for groups of less than 50 guests

Includes freshly baked breads, whipped Oregon butter and sea salt, freshly brewed coffee, decaffeinated coffee, and a selection of Smith Teamaker® Teas

Arrival 97 person

Roasted Cauliflower Soup, roasted cauliflower, verjus raisins, rosemary ^{GF/V}

Baby Arugula and Spicy Greens Salad, aged goat cheese, hazelnut, seasonal stone fruit, champagne vinaigrette ^{VEG/GF}

Caesar Salad, hearts of romaine, parmesan, cherry tomato, garlic-herb vinaigrette, side of croutons ^{VEG}

Fennel Crusted Salmon, toasted pearl pasta, pickled fennel, shaved kale, scallion relish ^{DF}

Lemon Pepper Chicken, roasted turnips, 7 herb mustard sauce ^{GF/DF}

Charred Carrots, herbed hazelnut chermoula ^{GF/V}

Sautéed French Beans, lemon zest, crispy shallot, almond, olive oil ^{GF/V}

Huckleberry Galette, candied almond, ginger ice cream ^{VEG}

Coconut Cake ^{VEG}

Mezzanine 105 person

Butternut Squash Soup, toasted pumpkin seed, spicy greens pistou ^{GF/V}

the Nines Mixed Greens, shaved fennel, carrot, tomato, cucumber, radish, sherry vinaigrette ^{GF/V}

Shaved Cauliflower and Radicchio Salad, golden raisins, watercress, orange, lemon-agave vinaigrette ^{GF/V}

PNW Ocean Cod, creamy Northwest clam chowder, gratin fennel

Roasted Beef Shoulder Tender, herb marbled potatoes, red wine jus ^{GF/DF}

Toasted Quinoa and Vegetable Pilaf, marcona almond, cured tomato, seasonal squash, radish, tarragon ^{GF/V}

Roasted Brussels Sprouts, verjus plumped cranberry, parsley-lime vinaigrette ^{GF/V}

Bittersweet Chocolate Tart ^{VEG}

Berry Pavlova ^{GF/VEG}

Balcony 123 person

Creamy Potato Leek Soup, bacon bits, charred leeks ^{GF/DF} (*bacon on the side*)

Beet and Baby Carrot Salad, arugula, manchego, pumpkin seeds, cilantro-agave vinaigrette ^{GF/VEG}

Hand Torn Kale and Treviso Salad, dried fruit, shaved pecorino, blistered grapes, dill vinaigrette ^{GF/VEG}

Seared Dayboat Scallops, sunchoke puree, wilted garlicky spinach, lemon-herb oil ^{GF}

New York Strip Steak, smashed horseradish bliss potatoes, herb compound butter, bordelaise ^{GF}

Roasted Local Mushroom and Polenta, charred leek, harissa-cherry tomato chutney ^V

Orecchiette Pasta, putanesca, arugula, oregano, parmesan ^{VEG}

Fresh Fruit Trifle ^{VEG}

Lemon Crème Brûlée ^{GF/VEG}

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

Spirits			
Stylish	13 glass		
Tito's Handmade Vodka, Beefeater Gin, Jack Daniel's Bourbon, Seagram's VO Whiskey, Jameson Irish Whiskey, Dewar's White Label Scotch, Bacardi Superior White Rum, Olmeca Altos Tequila			
Designer	15 glass		
Grey Goose Vodka, Bombay Gin, Maker's Mark Bourbon, Crown Royal Whiskey, Jameson Irish Whiskey, Glenlivet 12yr Scotch, Sailor Jerry Spiced Rum, Cazadores Blanco Tequila			
Cordial Bar	18 glass		
Chambord, Amaretto di Saronno, Grand Marnier, Bailey's Irish Cream, Kalhua, Remy Martin VSOP			
Beer	7 each		
A selection of 5 beers will be provided unless otherwise specified Bud Light, Stella Artois, Sam Adams Boston Lager, Blue Moon Belgian White, Corona Extra, Ninkasi Total Domination IPA, Deschutes Mirror Pond, Portland Cider Co. Cider			
Wines			
Stylish		56	bottle
L'Umami Sauvignon Blanc, OR Pike Road Chardonnay, OR COR Cellars 'Momentum' Red blend WA Amity Vineyards, Pinot Noir, OR			
Designer		64	bottle
Montinore Estate Pinot Gris, OR King Estate Chardonnay, OR Willamette Valley Vineyards Pinot Noir, OR Tamarack Cellars Red Blend, WA			
Water and Soda		6	each
Bottled still water, San Pellegrino® sparkling water, Pepsi® soft drinks			

BEVERAGE SELECTIONS-NO HOST (CASH) 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*

Spirits

Stylish

Tito's Handmade Vodka, Beefeater Gin, Jack Daniel's Bourbon, Seagram's VO Whiskey, Jameson Irish Whiskey, Dewar's White Label Scotch, Bacardi Superior White Rum, Olmeca Altos Tequila

16 glass

Wines

Stylish

L'Umami Sauvignon Blanc, OR
Pike Road Chardonnay, OR
COR Cellars 'Momentum' Red blend WA
Amity Vineyards, Pinot Noir, OR

16 glass

Beer

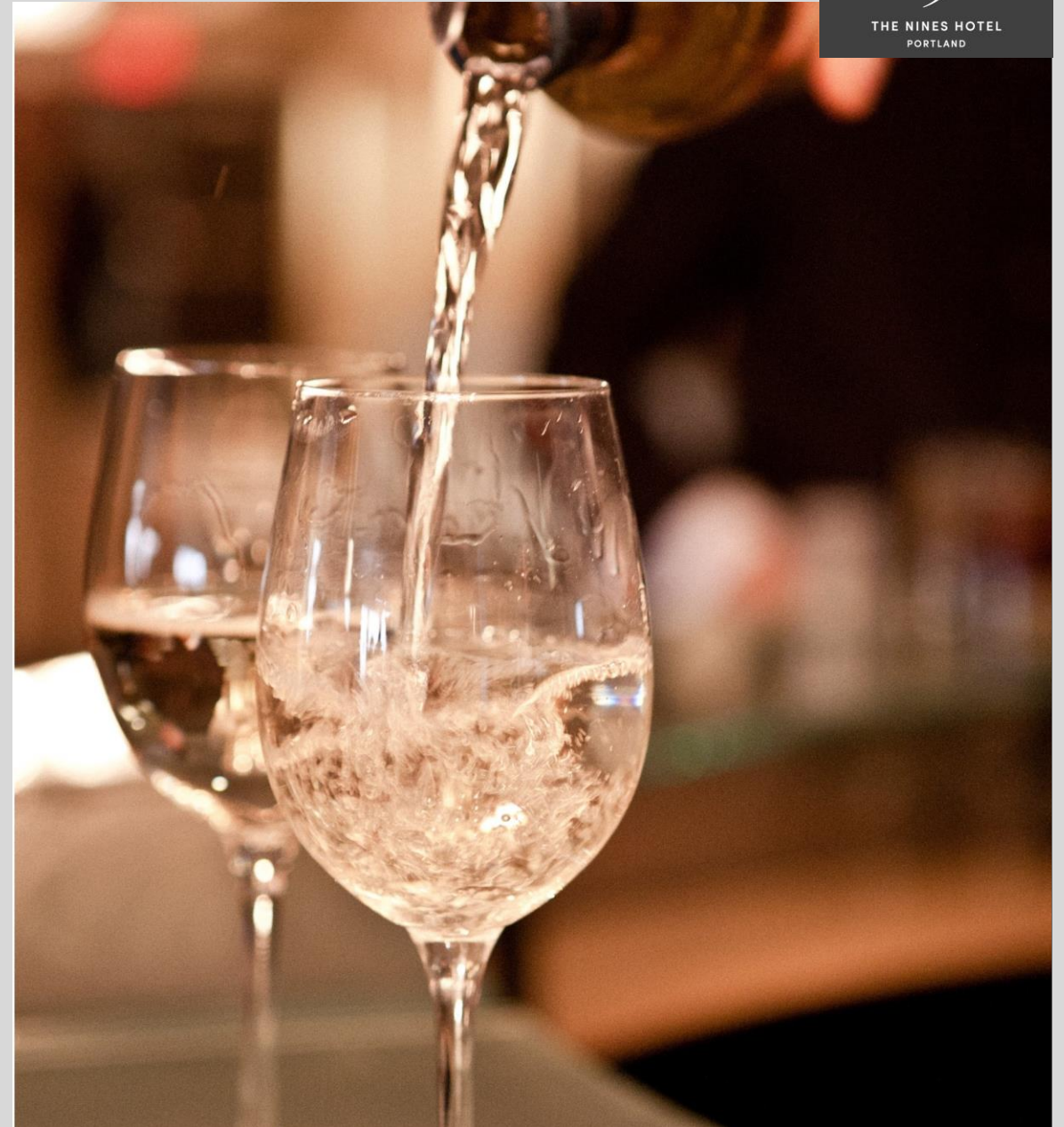
A selection of 5 beers will be provided unless otherwise requested
Bud Light, Stella Artois, Sam Adams Boston Lager, Blue Moon Belgian White, Corona Extra, Ninkasi Total Domination IPA, Deschutes Mirror Pond, Portland Cider Co. Cider

8 each

Water and Soda

Bottled still and sparkling water, Pepsi® soft drinks

7 each





CONTACT INFORMATION

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