



# Hotel Monaco Portland Catering Menus

“I’m always thinking about creating.  
My future starts when I wake up in the  
morning and see the light.”

– Miles Davis



## Hotel Monaco Portland

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Hotel Monaco Portland

# Full Day Meeting Package

## SMART EATING MEETING

### Basie breakfast buffet

- ★ Sliced fresh fruit
- ★ Selection of muffins, scones & coffee cake  
sweet cream butter, wild berry preserves
- ★ Farm fresh scrambled eggs
- ★ Choice of applewood smoked bacon or chicken apple sausage
- ★ Breakfast potatoes
- ★ Caffe vita coffee and mighty leaf teas
- ★ Fresh juice

### Monk "Build your own bowl" buffet

- ★ Farmer's market soup
- ★ Organic quinoa or jasmine rice
- ★ Smoked chicken
- ★ Roasted vegetables
- ★ Chopped romaine
- ★ Organic red beans
- ★ Tomatillo-lime vinaigrette & creamy garlic yogurt
- ★ Chef's seasonal dessert
- ★ Caffe vita coffee and mighty teas

### Brain Food Break

- ★ Trailhead mixer build your own trail mix bar
- ★ Kickstarter Smoothie pineapple, blueberry, apple cider, flax seed

### All-Day Beverages

- ★ Caffe vita coffee and mighty leaf teas
- ★ Coconut water (based on two per person)

### 84 Per Person

All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. **For events with less than 25 guests, an additional \$75.00 fee will apply.**

## LIVE LIKE A LOCAL MEETING

### Goodman breakfast buffet

- ★ Sliced fresh fruit
- ★ Scrambled egg whites charred cherry tomato, salsa verde
- ★ House made granola and greek yogurt
- ★ Quinoa vegetable hash
- ★ Caffe vita coffee and mighty leaf teas
- ★ Fresh juice

### Parker lunch buffet

- ★ Butter lettuce, toasted almonds, blue cheese, cherry tomato, smoky tomato buttermilk dressing
- ★ Hickory smoked pork shoulder or smoked chicken  
mini slider buns
- ★ Molasses bbq sauce and mustard vinegar bbq sauce
- ★ Chorizo baked beans
- ★ Chef's seasonal dessert
- ★ Caffe vita coffee and mighty leaf teas
  
- ★ 50/50 Pork shoulder and smoked chicken,  
add \$4 per person

### Coltrane Break

- ★ Red Star good bars
- ★ Fresh baked cookies

### All-Day Beverages

Caffe vita coffee and mighty leaf teas  
Assorted sodas coke, diet coke, sprite (based on two per person)

### 80 Per Person

## BOARD ROOM MEETING

### Davis breakfast buffet

- ★ Sliced fresh fruit
- ★ Selection of muffins, scones and coffee cake  
sweet cream butter and wild berry preserves
- ★ Breakfast burritos eggs, quinoa, chicken, kale, salsa verde
- ★ Caffe vita coffee and mighty leaf teas
- ★ Fresh juice

### Hancock lunch buffet

- ★ Savvie Island greens, shaved beets, preserved lemon-pistachio vinaigrette
- ★ Grilled romaine, creamy black pepper dressing, focaccia crouton, parmesan
- ★ Herbed roasted chicken, confit garlic, extra virgin olive oil
- ★ Cedar plank salmon, sesame-citrus glaze
- ★ Sheldon's vegetables
- ★ Garlic-thyme roasted fingerling potatoes
- ★ House made breads, sweet cream butter
- ★ Chef's seasonal dessert
- ★ Caffe vita coffee and mighty leaf teas

### Take a Break

- ★ Chips, salsa and house made guacamole
- ★ Freshly baked lemon bars & brownies

### All-Day Beverages

Caffe vita coffee and mighty leaf teas  
Assorted sodas coke, diet coke, sprite (based on two per person)

### 88 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee.

**Parties of less than 25 guests, an additional \$75.00 Small Party Fee will apply.**

# Hotel Monaco Portland

# Breakfast

### Brubeck breakfast buffet

- ★ Sliced fresh fruit
- ★ Selection of muffins, scones and coffee cake  
sweet cream butter and wild berry preserves
- ★ Caffe vita coffee and mighty leaf teas
- ★ Fresh juice

18 Per Person

### Basie breakfast buffet

- ★ Sliced fresh fruit
- ★ Selection of muffins, scones & coffee cake  
sweet cream butter, wild berry preserves
- ★ Farm fresh scrambled eggs
- ★ Choice of applewood smoked bacon or  
chicken apple sausage
- ★ Breakfast potatoes
- ★ Caffe vita coffee and mighty leaf teas
- ★ Fresh juice

24 Per Person

### Goodman breakfast buffet

- ★ Sliced fresh fruit
- ★ Scrambled egg whites, charred cherry tomato, salsa  
verde
- ★ House made granola and greek yogurt
- ★ Quinoa vegetable hash
- ★ Caffe vita coffee and mighty leaf teas
- ★ Fresh juice

26 Per Person

**For hot breakfast buffets with less than 25 guests, an additional \$50.00 fee will apply.**

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee.

### COMPLIMENT YOUR BREAKFAST

- ★ **Kickstarter smoothie** pineapple, blueberry, apple cider, flax seed  
**8 Per Person**
- ★ **Cold pressed juice**  
**8 Per Person**
- ★ **House made granola parfaits**  
**8 Per Person**
- ★ **Steel cut oatmeal**  
**6 Per Person**
- ★ **Protein wraps**, quinoa, chicken, egg white, kale  
**12 Per Person**
- ★ **Chorizo scramble**, peppers, onions, chives, crema  
**8 Per Person**
- ★ **Ham & cheese mini quiche**  
**36 per dozen**
- ★ **Brioche french toast**  
maple syrup, apple compote  
**7 Per Person**
- ★ **Bagels & schmear**  
**5 Per Person, add Lox 7 Per Person**
- ★ **Farm fresh scrambled eggs**, herbs and cheddar  
**5 Per Person**
- ★ **Hard boiled eggs**  
**4 Per Person**
- ★ **\*Omelet station**  
**13 Per Person**  
\*Requires chef attendant (\$100 per hour)

# Hotel Monaco Portland

# Lunch

## Hotel Monaco Portland | Catering Menu

### Box lunch (to-go only)

- ★ Whole fresh fruit
- ★ Kettle chips
- ★ Freshly baked cookie
- ★ Potato salad

### Choice of two sandwiches below:

- ★ Seasonal vegetable wrap, goat cheese, garlic hummus
- ★ Southwest chicken salad, queso fresco, cabbage slaw
- ★ Roast beef, mama lil's peppers, caramelized onion, provolone
- ★ Pork belly, lettuce, avocado, tomato, house made sesame roll
- ★ Turkey and swiss, onion jam, arugula, tomatoes

26 Per Person

### Marsalis lunch buffet

- ★ Savvie Island greens, shaved beets, preserved lemon-pistachio vinaigrette
- ★ Farmer's market soup
- ★ Pendleton pit ham, smoked turkey breast, slow roasted beef
- ★ Tillamook cheddar, swiss, provolone
- ★ Lettuce, tomatoes, house b & b pickles
- ★ Grain mustard aioli, onion jam, assorted breads
- ★ Tangy cabbage slaw or grain mustard potato salad
- ★ Cookies, brownies, and lemon bars
- ★ Caffe vita coffee and mighty leaf teas

26 Per Person

### Monk "build your own bowl" buffet

- ★ Farmer's market soup
- ★ Organic quinoa or jasmine rice
- ★ Smoked chicken
- ★ Roasted vegetables
- ★ Chopped romaine
- ★ Organic red beans
- ★ Tomatillo-lime vinaigrette & creamy garlic yogurt
- ★ Chef's seasonal dessert
- ★ Caffe vita coffee and mighty leaf teas

28 Per Person

For hot lunch buffets with less than 25 guests, an additional \$75.00 fee will apply.

### Parker lunch buffet

- ★ Butter lettuce, toasted almonds, blue cheese, cherry tomato, smoky tomato buttermilk dressing
- ★ Hickory smoked pulled pork or pulled chicken, parker house rolls
- ★ Molasses BBQ sauce and mustard vinegar BBQ sauce
- ★ Chorizo baked beans
- ★ Fresh Watermelon
- ★ Chef's seasonal dessert
- ★ Caffe vita coffee and mighty leaf teas

31 Per Person

### Taco Truck lunch buffet

- ★ Romaine salad, queso fresco, charred cherry tomato, creamy black pepper dressing
- ★ Slow cooked brisket
- ★ Crispy halibut
- ★ Fresno bbq sauce and salsa verde
- ★ Red beans and rice
- ★ Pickled cabbage and escabeche
- ★ Corn tortillas
- ★ Chef's seasonal dessert
- ★ Caffe vita coffee and mighty leaf teas

35 Per Person

### Hancock lunch buffet

- ★ Savvie Island greens, shaved beets, preserved lemon-pistachio vinaigrette
- ★ Grilled romaine, creamy black pepper dressing, focaccia crouton, parmesan
- ★ Herbed roasted chicken, confit garlic, extra virgin olive oil
- ★ Cedar plank salmon, sesame-citrus glaze
- ★ Sheldon's vegetables
- ★ Garlic-thyme roasted fingerling potatoes
- ★ House made breads sweet cream butter
- ★ Chef's seasonal dessert
- ★ Caffe vita coffee and mighty leaf teas

35 Per Person



## BUILD YOUR OWN LUNCH BUFFET

### STARTERS

Choose two for group

- ★ Celery root purée (winter)
- ★ Corn chowder (summer)
- ★ Farmers market soup (chef's pick)
- ★ Sauvie Island greens, shaved beets, preserved lemon-pistachio vinaigrette
- ★ Grilled radicchio, kohlrabi, peanut romesco, crispy chickpeas, apple cider
- ★ Mizuna & arugula, shaved "holey cow" cheese, filberts, sherry vinaigrette
- ★ Baby spinach, pickled peppers, miso vinaigrette, goat cheese
- ★ Butter lettuce, toasted almonds, blue cheese, cherry tomato, smoky tomato buttermilk dressing

### SIDES

Choose two for group

- ★ Goat cheese or scallion whipped potatoes
- ★ Garlic and thyme roasted fingerlings
- ★ Yukon gold potato and cheddar gratin
- ★ Quinoa and grain hash
- ★ Daily harvest vegetables
- ★ Bacon braised collard greens
- ★ Curried chickpeas and cauliflower
- ★ Roasted zucchini and chimichurri
- ★ Green beans, shallots, lemon zest, olive oil
- ★ Roasted cauliflower, toasted breadcrumbs

### ENTRÉES

Choose two for group

- ★ Sheldon's garden vegetables quinoa-polenta cake, pumpkin seed oil
- ★ Penne pasta  
charred cherry tomato, roasted zucchini, goat cheese, black olives, herb oil
- ★ Butternut squash & gorgonzola ravioli, brown butter, toasted hazelnuts, grana, sage
- ★ Brick chicken, herbs, extra virgin olive oil
- ★ Apple cider brined pork loin  
bourbon-cider glaze
- ★ Cedar plank salmon. sesame citrus glaze
- ★ Grilled flank steak  
onion soubise, pink peppercorn jus
- ★ Smoked wagyu brisket  
coriander rub, red wine reduction
- ★ Black pepper roast beef sirloin  
house made woosta sauce

**35 per person**

### STILL HUNGRY

- ★ Add third starter or side, 4 per person
- ★ Add third entrée, 6 per person

### DESSERTS

Choose one

- ★ Lemon sponge cake  
vanilla bean whipped cream, seasonal fruit
- ★ Flourless chocolate cake  
vanilla bean butter cream, salted caramel, cacao nibs
- ★ Seasonal fruit crisp  
brown sugar oat crumble, whipped cream
- ★ Chef's choice dessert

### Buffet lunch includes:

House made breads sweet cream butter

House made dessert

Caffe vita coffee and mighty leaf teas

**\$75 Small Party Fee for groups under 25 guests.**

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee

## PLATED LUNCH 26 PER GUEST

### Extra Hungry?

#### Add a Starter 5 Per Person

Choose one for group

- ★ **Farmers market soup** (chef's pick)
- ★ **Sauvie island greens**, shaved beets, preserved lemon-pistachio vinaigrette
- ★ **Grilled radicchio**, kohlrabi, peanut romesco, crispy chickpeas, apple cider
- ★ **Mizuna & arugula**, shaved "holey cow" cheese, filberts, sherry vinaigrette
- ★ **Baby spinach**, pickled peppers, miso vinaigrette
- ★ **Butter lettuce wedge**, toasted almonds, blue cheese, cherry tomato, smoky tomato buttermilk dressing

All lunch entrées are served with:

House made breads sweet cream butter

House made dessert

Caffe Vita coffee and mighty leaf teas

### ENTRÉES

- ★ **Smoked chicken salad**  
mixed greens, butternut squash, smoked goat cheese, pepitas, dried cherries, creamy black peppercorn dressing
- ★ **Tavern burger**  
smoky tomato conserva, jack, green chile aioli, iceberg, red onion
- ★ **Smoked chicken sandwich**  
tangy slaw, crystal aioli, queso fresco, torta roll
- ★ **Slow cooked brisket tacos**  
pickled cabbage, fresno bbq sauce, escabeche pickles, green salad
- ★ **House made veggie burger**  
wild mushroom-red bean patty, pickled peppers, arugula, goat cheese, fries
- ★ **Pan roasted chicken breast**  
roasted winter squash, wilted greens, brown butter whipped yams, honey roasted jus
- ★ **Seared yellowtail**  
arugula, mizuna, cherry tomatoes, pickled carrot, smoked apple-chile vinaigrette

### DESSERT

Choose one for group

- ★ **Lemon sponge cake**  
vanilla bean whipped cream, seasonal fruit
- ★ **Flourless chocolate cake**  
vanilla bean butter cream, salted caramel, cacao nibs
- ★ **Seasonal fruit crisp**  
brown sugar oat crumble, whipped cream
- ★ **Chef's choice dessert**

Parties of 20 or less may order from complete menu on day of event.

Parties over 20, choose up to three (3) selections for your group. Individual entrée counts are due 72 business hours prior to event.

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee.

# Hotel Monaco Portland

# Breaks

## Hotel Monaco Portland | Catering Menu

### FIESTA BREAK

Chips, salsa fresca, house made guacamole  
11 Per Person

### BRUSCHETTA TIME

Grilled focaccia with house made dips  
12 Per Person

### TRAILHEAD

Build-your-own trail mix bar  
12 Per Person

### AFTERNOON NOSH

House made hummus and fresh veggies  
13 Per Person

### CUPCAKE BREAK

Mini cupcakes & ice cold milk  
15 Per Person

### MOVIE TIME

Assorted mini candy bars  
Brown sugar caramel popcorn  
12 Per Person

**Note: Beverages will be charged based on actual consumption**

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee.

### Ala carte

Whole fresh fruit, 3 Each  
Assorted Kettle chips, 3 Each  
Classic candy bars, 3 Each  
Red Star granola bars, 4 Each  
Greek yogurt parfait, 8 Each  
Fresh fruit smoothies – 8 Each

#### ADD THE BLENDER BIKE – 100 SETUP FEE

House made trail mix, 6 Each  
Fresh fruit skewers, 36 Per Dozen  
Honey roasted nuts, 30 Per Pound  
Brown sugar caramel popcorn, 7 Per Person  
Fresh baked cookies, 30 Per Dozen  
House made lemon bars, 30 Per Dozen  
Chewy fudge brownies, 31 Per Dozen  
Mini cupcakes, 30 Per Dozen

### NON-ALCOHOLIC BEVERAGES

Caffe vita coffee and mighty leaf teas, 50 Per Gallon

Cold pressed coffee, 70 Per Gallon

Cold pressed juice, 70 Per Gallon

Fresh fruit juices or lemonade, 35 Per Pitcher

Fresh brewed iced tea, 20 Per Pitcher

Coke, diet coke, sprite, 3.50 Each

Bottled domestic still water, mineral, and assorted sparkling waters  
3.50 Each

Red bull, 5.50 Each

Assorted bottled juices (orange, cranberry, apple)  
4.00 Each

Milk – whole, 2%, 1%, skim, soy, almond, chocolate  
20 Per Pitcher

# Hotel Monaco Portland

# Reception

## HOT HORS D'OEUVRES

- ★ Puffy crab  
crab and cream cheese wonton  
38 Per Dozen
- ★ BBQ pork slider  
36 Per Dozen
- ★ Dirty birds  
confit chicken drumstick, chile caramel  
42 Per Dozen
- ★ Chickpea fritter, garlic yogurt  
30 Per Dozen
- ★ Mini crab cakes, remoulade  
40 Per Dozen
- ★ Shrimp & chorizo spring rolls, tomatillo salsa  
33 Per Dozen
- ★ Phyllo triangles, spinach and feta  
29 Per Dozen
- ★ Spicy pork shoulder skewer  
33 Per Dozen
- ★ Cider marinated chicken skewer  
34 Per Dozen
- ★ Miso glazed beef skewer  
36 Per Dozen
- ★ Miso glazed vegetable skewer  
34 Per Dozen
- ★ Sweet & sour shrimp  
40 Per Dozen

Two (2) dozen minimum  
per selection

## COLD HORS D'OEUVRES

- ★ Chickpea cake, goat cheese, marinated cucumber  
30 Per Dozen
- ★ Hamachi crudo, citrus soy sauce, fresno chile,  
wonton  
40 Per Dozen
- ★ Pacific oysters. jalapeño-lime granita  
42 Per Dozen
- ★ Dungeness crab citrus salad, cucumber, chile, garlic aioli  
42 Per Dozen
- ★ Smoked salmon rilette. sesame cracker  
38 Per Dozen
- ★ Chicken liver mousse, grilled focaccia, cherry jam  
37 Per Dozen
- ★ Marinated beets  
fresh horseradish, sunflower seed yogurt, sesame crostini  
30 Per Dozen
- ★ Country pork pate, brioche crostini, pickled mustard  
seeds  
42 Per Dozen
- ★ Red Star deviled eggs, red pepper glazed bacon  
33 Per Dozen
- ★ Pickled mushrooms, smoked goat cheese, grilled crostini  
31 Per Dozen
- ★ Fresh fruit skewers  
36 Per Dozen

## DISPLAYED HORS D'OEUVRES

Platters serve up to 24 guests

- ★ **Confit garlic hummus**  
marinated olives, house made pita  
50 per platter
- ★ **Sliced fresh fruit**  
50 per platter
- ★ **Marinated vegetable crudités**  
herb yogurt dip  
75 per platter
- ★ **Avocado & pumpkin seed dip**  
house made sesame crackers and assorted pickled vegetables  
65 per platter
- ★ **Chicken liver pate, cherry jam, toasted brioche**  
100 per platter
- ★ **Artisan cheese platter**  
dried fruit, candied nuts, house made breads  
160 per platter
- ★ **Cured meat & salami, assorted pickles, marinated olives**  
160 per platter
- ★ **Seasonal ceviche**  
citrus cured fish, avocado, cilantro and assorted crackers and chips  
140 per platter
- ★ **Chile poached shrimp, house made cocktail sauce**  
160 per platter

## STATIONS

### CARTOPIA

#### \*BUILD YOUR OWN MAC & CHEESE

**Mac & cheese,** elbow macaroni, smoky cheddar cheese sauce, biscuit and bacon breadcrumbs

- ★ house made chorizo
- ★ roasted green chiles
- ★ pulled pork
- ★ roasted vegetables
- ★ cured olive relish
- ★ roasted and pickled peppers

#### \*BUILD YOUR OWN GRILLED CHEESE

Griddled brioche with Tillamook cheddar cheese and provolone

- ★ pulled chicken
- ★ avocado
- ★ arugula pesto
- ★ bacon jam
- ★ caramelized onions
- ★ roasted jalapenos
- ★ fried egg

24 per person

**\*Stations require a chef attendant - \$100 per hour.**

**Stations cannot be the sole source of appetizer. Must meet \$500 food and beverage minimum and 20 person minimum.**

# Hotel Monaco Portland

# Dinner



## DINNER BUFFET

### STARTERS

Choose two for group

- ★ **Celery root purée** (winter)
- ★ **Corn chowder** (summer)
- ★ **Farmers market soup** (chef's pick)
- ★ **Sauvie Island greens**, shaved beets, preserved lemon-pistachio vinaigrette
- ★ **Grilled radicchio**, kohlrabi, peanut romesco, crispy chickpeas, apple cider
- ★ **Mizuna & arugula**, shaved "holey cow" cheese, filberts, sherry vinaigrette
- ★ **Baby spinach**, pickled peppers, miso vinaigrette, goat cheese
- ★ **Butter lettuce**, toasted almonds, blue cheese, cherry tomato, smoky tomato buttermilk dressing

### SIDES

Choose two for group

- ★ Goat cheese or scallion whipped potatoes
- ★ Garlic and thyme roasted fingerlings
- ★ Yukon gold potato and cheddar gratin
- ★ Quinoa and grain hash
- ★ Daily harvest vegetables
- ★ Bacon braised collard greens
- ★ Curried chickpeas and cauliflower
- ★ Roasted zucchini and chimichurri
- ★ Green beans, shallots, lemon zest, olive oil
- ★ Roasted cauliflower, toasted breadcrumbs

All dinner entrées are served with:

House made breads sweet cream butter

House made dessert

Caffe vita coffee and mighty leaf teas

For dinners with less than 25 guests, an additional \$75 fee will apply.

### ENTRÉES

Choose two for group

- ★ **Sheldon's garden vegetables**  
quinoa-polenta cake, pumpkin seed oil
- ★ **Penne pasta**  
charred cherry tomato, roasted zucchini, goat cheese, black olives, herb oil
- ★ **Brick chicken**, herbs, extra virgin olive oil
- ★ **Apple cider brined pork loin**  
bourbon-cider glaze
- ★ **Braised oregon snapper**, lemon curry
- ★ **Cedar plank salmon**. sesame citrus glaze
- ★ **Grilled flank steak**  
onion soubise, pink peppercorn jus
- ★ **Smoked wagyu brisket**  
coriander rub, red wine reduction
- ★ **Black pepper roast beef sirloin**  
house made woosta sauce

60 per person

### STILL HUNGRY

- ★ Add third starter, 3 per person
- ★ Add third side, 4 per person
- ★ Add third entrée, 6 per person

### BUTCHER'S TABLE carving station

- ★ **Smoked pork loin\***  
citrus jus (serves 36)  
**230**
- ★ **Chile glazed top sirloin\***  
house woosta sauce  
(serves 40-50)  
**300**
- ★ **Smoked prime rib\***  
red wine reduction, horseradish  
(serves 20)  
**375**

\* Add on to buffet only  
Requires chef attendant \$100 Per Hour

### DESSERTS

Choose one

- ★ **Lemon sponge cake**  
vanilla bean whipped cream, seasonal fruit
- ★ **Flourless chocolate cake**  
vanilla bean butter cream, salted caramel, cacao nibs
- ★ **Seasonal fruit crisp**  
brown sugar oat crumble, whipped cream
- ★ **Chef's choice dessert**

## PLATED DINNER

### STARTERS

Choose one for group

- ★ **Farmers market soup** (chef's pick)
- ★ **Sauvie Island greens**  
shaved beets, preserved lemon-pistachio vinaigrette
- ★ **Grilled radicchio**  
kohlrabi, peanut romesco, crispy chickpeas, apple cider
- ★ **Mizuna & arugula**  
shaved "holey cow" cheese, filberts, sherry vinaigrette
- ★ **Baby spinach**  
pickled peppers, miso vinaigrette
- ★ **Butter lettuce**  
toasted almonds, blue cheese, cherry tomato, smoky tomato buttermilk dressing

All dinner entrées are served with:

House made breads sweet cream butter

House made dessert

Caffe vita coffee and mighty leaf teas

### ENTRÉES

Choose up to 3 entrées for group

- ★ **Veggie "Meatloaf"**  
brick oven roasted winter vegetables, smoky tomato vinaigrette  
37
- ★ **All natural brick chicken**  
roasted winter squash, wilted greens, honey roasted jus  
40
- ★ **Buttermilk brined pork chop**  
celeriac-apple slaw brown butter whipped yams  
38
- ★ **Oregon rock fish**  
braised fennel, roasted baby carrots, chickpea croutons, orange-saffron broth  
49
- ★ **IPA braised brisket**  
bacon braised collard greens, crispy russet potatoes, vinegar bbq  
50
- ★ **Dry aged rib eye**  
chanterelle mushrooms, cipollini onions, confit fingerling potatoes, house made worcestershire  
55

### DESSERTS

Choose one for group

- ★ **Lemon sponge cake**  
vanilla bean whipped cream, seasonal fruit
- ★ **Flourless chocolate cake**  
vanilla bean butter cream, salted caramel, cacao nibs
- ★ **Seasonal fruit crisp**  
brown sugar oat crumble, whipped cream
- ★ **Chef's choice dessert**

For parties over 20, individual entrée counts are due 72 business hours prior to event.

Parties under 20 guests can order entrées (up to three selections) on the night of event.

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee.

# Hotel Monaco Portland

# Beverages

BEER

Domestic and imported  
5 Hosted, 5.50 cash bar

Assorted microbrews  
5.50 Hosted, 6 cash bar

WHITE WINE

Bubbles

Dom. Ste. Michelle, NV Columbia Valley 36.  
Argyle Brut, Willamette Valley 58.  
Tattinger "La Francaise," Brut Reims 95.  
Veuve Clicquot "yellow label," 105.

Pinot Gris

WillaKenzie Estate, Willamette Valley 44.  
King Estate, Willamette Valley 44.

Chardonnay

Kendall Jackson, Sonoma 35.  
Wente, Livermore Valley 37.  
Chat. Ste. Michelle, Columbia Valley 52.  
Domaine Drouhin, Dundee Hills 63.

Intriguing Whites

Kenwood Vintage White, Sonoma 30.  
Joel Gott Sauvignon Blanc 35.  
Brooks Riesling, Willamette Valley 36.  
Ferrari-Carano Fumé Blanc, Sonoma 38.  
Sokol Blosser Evolution 44.  
Caymus "Conundrum," Napa Valley 60.

BEER & WINE

RED WINE

Pinot Noir

Erath, Dundee Hills 48.  
Silvan Ridge, Willamette Valley 52.  
Panther Creek, Willamette Valley 63.  
Domaine Drouhin, Dundee Hills 95.

Merlot

Bogle, California 30.  
Columbia Crest, Columbia Valley 33.  
Stag's Leap, Napa Valley 60.

Cabernet Sauvignon

Columbia Crest, Columbia Valley 32.  
Liberty School, Paso Robles 35.  
Main street, California 36.  
Rodney Strong, Sonoma 43.  
Sterling, Calistoga 64.

Eclectic Reds

Kenwood Vintage Red 30.  
Hedges, Cab/Merlot/Syrah, WA 32.  
Cline "Ancient Vines" Zinfandel 40.  
Joel Gott, Zinfandel, California 42.

SUGGESTED WINE PAIRINGS

**Appetizers:** sparkling wine, light crisp whites, softer reds

Argyle Brut, WillaKenzie Pinot Gris,  
Erath Pinot Noir

**Poultry:** richer whites, light reds

Wente Chardonnay, Kenwood Vintage Red,  
Silvan Ridge Pinot Noir

**Seafood:** crisp whites, softer whites

King Estate Pinot Gris, Sokol Blosser "Evolution,"  
Domaine Drouhin Chardonnay

**Meat:** heartier reds, juicy reds

Joel Gott Zinfandel, Rodney Strong Cabernet,  
Liberty School Cabernet, Hedges Cab/Merlot/Syrah

WINE TIERS

Washington

Thorny Rose Pinot Gris  
Thorny Rose Chardonnay  
Thorny Rose Cabernet Sauvignon  
Thorny Rose Red Blend  
32 Per Bottle

House

Sycamore Lane, Pinot Gris, California  
La Terre Chardonnay, California  
La Terre, Merlot, California  
La Terre, Cabernet Sauvignon, California  
House Sparkling Wine, France  
28 Per Bottle / \*8 per glass

\*House wines by the glass are only offered on a cash "no-host" bar

## LIQUOR BARS

### PORTER

Smirnoff Vodka  
Beefeater Gin  
Bacardi Silver Rum  
Seagram's 7 Whiskey  
Jim Beam Bourbon  
Cutty Sark Scotch  
El Jimador Tequila  
**7.00 hosted, 8.00 cash bar**

### FITZGERALD

Absolut Vodka  
Tanqueray Gin  
Appleton Estate Rum  
Crown Royal Whiskey  
Bushmill's Irish whiskey  
Jack Daniels Bourbon  
Maker's Mark Bourbon  
Johnny Walker Black Scotch  
José Cuervo 1800 Silver  
**8.00 hosted, 9.00 cash bar**

### ELLINGTON

Grey Goose & Hangar One Vodka  
Bombay Sapphire & Hendricks Gin  
Captain Morgan Private Stock Rum  
Knob Creek  
Maker's Mark Bourbon  
Chivas Regal, Glenfiddich  
Sauza Hornitos  
Germain-Robin Brandy  
Courvoisier  
**10.00 hosted, 12.00 cash bar**

## \$250 MINIMUM FOR FULL LIQUOR BAR

### COMPLIMENT YOUR BAR

#### **martini**

gin, noilly Pratt dry vermouth

#### **manhattan**

bourbon, martini & rossi sweet vermouth

#### **old fashioned**

bourbon, lemon peel, sugar cube, angostura bitters

#### **sazerac**

bourbon, herbsaint pastis, simple syrup,  
peychaud's bitters, angostura bitters

#### **whiskey sour**

bourbon, fresh lemon juice simple syrup, egg white

#### **mojito**

light rum, fresh lime juice, simple syrup, mint leaves, soda  
water

#### **10 per cocktail**

### WELLNESS

#### **organic agave margarita**

el jimador blanco tequila, organic agave nectar, fresh lime  
juice

#### **cumbersome**

beefeater gin, fresh lime juice, honey syrup, cucumber slices

#### **10 per cocktail**

## KIMPTON CRAFT COCKTAILS

#### **gunslinger**

encanto pisco, fresh lemon juice, agave syrup, rosemary

#### **velvet daiguri**

banks 5 rum, fresh lime juice, rich simple syrup, velvet  
falernum

#### **cable car**

captain Morgan spiced rum, orange curacao, fresh lemon  
juice, simple syrup

#### **12 per cocktail**

## "SPIKE IT" STATIONS

#### **lemonade stand - \$20 per guest (2 hours)**

fresh lemonade and ice teas  
aromatic syrups, fruit, fruit purées,  
bourbon, gin, st. germaine

#### **coffee cart - \$16 per guest (2 hours)**

fresh brewed caffè vita organic coffee and decaf  
house made syrups, flavored whipped cream, sprinkles,  
bailey's, kahlua, whiskey, frangelico

#### **color my bubbles - \$18 per guest (2 hours)**

sparkling wine or champagne  
fresh juices, fruit purées, sliced fruit and herbs  
st. germaine, chambord, cassis

**Designed to be an add-on to a Full Bar.**