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, including 13 suites, 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 to be served and no food or beverage be removed from the premises. It is the law to serve 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 by NO LATER THAN 12:00PM, five (5) working days prior to the date of your 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 equals 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 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 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 an entrée option menu, 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
- Coffee Breaks - 30 minutes
- Lunch Buffet - 60 minutes
- Dinner Buffet - 60 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 bar. Chefs and action station attendants are allocated at 1 per 75 guests at $200 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.
BILLING & DEPOSITS
A non-refundable deposit is required for all Catering Functions. Payment in full shall be made 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 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. The Hotel will hang any banners that you require for your event and post the cost to your account. Please notify the hotel in advance so that proper arrangements and prior approval can be made.

The Hotel will not permit affixing of anything to the walls, floor, or ceilings without prior approval from Hotel Management. The Hotel does not allow any signage to be displayed in the main 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 table linens, napkins available in a variety of colors. Our complimentary standard linen colors are black. Additional colors can be provided for a fee.

The hotel can provide both floral and centerpiece decoration through our floral design partner. Customized options and pricing can be coordinated with your Event Planning Manager.
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

Studio
27 person
the Nines bakery basket, whipped butter and preserves (gluten free available), agave-scented fruit salad with basil and mint, selection of chilled fruit juices, freshly brewed coffee, decaffeinated coffee, selection of Smith Teamaker® teas

the Nines
32 person
the Nines bakery basket, whipped butter and preserves (gluten free available), agave-scented fruit salad with basil and mint, fruit yogurts and house made granola, assorted local bagels, and whipped seasonal cream cheeses, selection of chilled fruit juices, freshly brewed coffee, decaffeinated coffee, selection of Smith Teamaker® teas

Meier & Frank
36 person
the Nines bakery basket, whipped butter and preserves (gluten free available), agave-scented fruit salad with basil and mint, greek yogurts and house made granola, assorted local bagels and whipped seasonal cream cheeses, 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
### ENHANCEMENT STATIONS

*Priced per guest, based on 60 minutes of continuous service

*In conjunction with Continental Breakfasts*

<table>
<thead>
<tr>
<th>Station</th>
<th>Guests per Station</th>
<th>Description</th>
</tr>
</thead>
</table>
| **Omelette Station* GF** | 20 person          | Farm fresh eggs, ham, bacon, smoked salmon, spinach, tomato, bell pepper, onion, forest mushrooms, white cheddar, gruyere, herbs + sliced avocado, $3 per person

*Chef attendant required per 50 guests per station, $200 per chef*

<table>
<thead>
<tr>
<th>Lox Bar</th>
<th>18 person</th>
<th>Smoked salmon, assorted bagels, whipped seasonal cream cheeses, pickled onions, egg, capers, tomato, cucumber, watercress (not chef attended)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Parfait Station</strong></td>
<td>16 person</td>
<td>Assorted flavored yogurts, house made granola, dried fruits and nuts, fresh berries, local honey (not chef attended)</td>
</tr>
<tr>
<td><strong>English Muffin Sandwich</strong></td>
<td>17 person</td>
<td>Scrambled eggs, house cured ham, cheddar cheese (not chef attended)</td>
</tr>
<tr>
<td><strong>Croissant Sandwich</strong></td>
<td>15 person</td>
<td>Scrambled eggs, applewood smoked bacon, cheddar cheese (not chef attended)</td>
</tr>
</tbody>
</table>
PLATED BREAKFAST
Includes the Nines bakery basket, a family-style presentation of seasonal fruits and berries, fresh squeezed orange juice, freshly brewed coffee, decaffeinated coffee, and selection of Smith Teamaker® teas
Minimum of 25 guests

Grilled Leek & Seasonal Vegetable Quiche VEG 35 person
White cheddar, baby arugula, tomato

Shrimp & Grits 38 person
White corn grits, blistered tomato relish, rye croutons, poached egg, spiced béarnaise

Strip Steak & Eggs GF 44 person
Chive scrambled eggs, crispy fried fingerling potatoes, arugula chimichurri
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 (gluten free available), agave-scented fruit salad with basil and mint, selection of chilled fruit juices, freshly brewed coffee, decaffeinated coffee, selection of Smith Teamaker® teas

Select from the following Nines selections:

Select 2 cold options and 3 hot options  44  person
Select 3 cold options and 4 hot options  52  person

<table>
<thead>
<tr>
<th>Cold</th>
<th>Hot</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla Yogurt Parfait, seasonal fruit compote, hand-rolled granola GF/VG</td>
<td>Scrambled Eggs, Tillamook cheddar, chives GF/VG</td>
</tr>
<tr>
<td>Chia Seed Breakfast Pudding, shaved almonds, blueberries GF/V</td>
<td>Scrambled Eggs, fragrant herbs GF/DF/GF/VG</td>
</tr>
<tr>
<td>Farm Fresh Deviled Eggs, espelette GF/VG</td>
<td>Applewood Smoked Bacon GF/DF</td>
</tr>
<tr>
<td>Organic Bircher Muesli, toasted almonds, golden raisins, apple GF/VG</td>
<td>Local Chicken-Apple Sausage GF/DF</td>
</tr>
<tr>
<td>Assorted Local Bagels, whipped seasonal cream cheeses, butter, preserves</td>
<td>Local Pork Sausage GF</td>
</tr>
<tr>
<td>Assorted Breakfast Cereals, with hand-rolled granola GF, milk, soy milk</td>
<td>Roasted Marble Potato, caramelized onion, potato spice GF/V</td>
</tr>
<tr>
<td></td>
<td>Home Fried Bliss Potato, smoked paprika and garlic GF/V</td>
</tr>
<tr>
<td></td>
<td>Steel Cut Oatmeal, seasonal berries, seasonal fruit compote, brown sugar GF/DF/V</td>
</tr>
<tr>
<td></td>
<td>Brioche French Toast, seasonal fruit compote V, maple syrup VGF</td>
</tr>
<tr>
<td></td>
<td>Belgium Waffles, seasonal fruit compote V, pure maple syrup, whipped cream</td>
</tr>
</tbody>
</table>
# A LA CARTE

## Beverage
- Freshly squeezed orange or grapefruit juice: 30 pitcher
- Freshly squeezed lemonade: 70 gallon
- Apple or cranberry juice: 35 pitcher
- Freshly brewed iced tea: 75 gallon
- Freshly brewed coffee, decaffeinated coffee, Smith Teamaker® teas: 80 gallon
- Fruit infused water: 45 gallon
- Bottled still or sparkling water: 6 each
- Pepsi® soft drinks: 5 each
- Red Bull® and Red Bull® Sugar Free: 7 each
- Gatorade®: 6 each
- Stumptown® Cold Brew Coffee: 8 each

## Sweet
- the Nines bakery basket, whipped butter and preserves: 50 dozen
- Vanilla yogurt parfait, fruit compote, hand-rolled granola: 54 dozen
- Whole seasonal fruit GF/VEG: 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: 48 dozen
- Freshly baked cookies: 46 dozen
- Chef’s Choice Chocolate and Fruit Inspired Mini Desserts: 50 dozen
- Rice Krispies® treats: original or chocolate GF/VEG: 42 dozen

## Savory
- Vegetable crudité, roasted red pepper hummus GF/N or Ranch: 52 dozen
- Beef short rib sliders, cabbage slaw, herbs, brioche roll: 68 dozen
- Curry chicken croissant sandwiches: 74 dozen
- House roasted nuts GF/N: 36 pound

| Assorted Kind Bars® GF/VEG | 6 each |
| Assorted Kettle Chips® GF | 6 each |
| Assorted Candy Bars | 6 each |
REFRESHMENT PACKAGES

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

Grilled Flatbreads
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

The Season’s Garden GF/VEG
Roasted and Marinated Seasonal Vegetables
Garlic-herb Dressing VEG, Green Goddess Dip VEG, 7 Herb Sauce V

Chips & Dips
Corn tortilla, blistered tomato salsa GF/V
Taro chip, ginger avocado dip GF/V
Crispy house pita bread, roasted red pepper hummus VEG
PLATED LUNCH SALADS
Includes freshly baked breads, whipped Oregon butter and sea salt and freshly brewed iced tea
A service fee will be applied for groups of less than 25 guests

Choose One Salad
Cobb Salad hearts of romaine, cherry tomato, bacon, egg, avocado, chive, tarragon-blue cheese dressing
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

Choose One Protein to add to Salad
Sesame Roasted Cauliflower Steak 32 person
Roasted Lemon-Pepper Chicken Breast DF/GF 36 person
Seared Pepper Steak DF/GF 42 person
Harissa Shrimp Skewer DF/GF 44 person
Fennel Crusted Salmon DF/GF 40 person

Choose One Dessert
Flourless Chocolate Cake, orange anglaise GF/VEG
Seasonal Cheesecake V/GF
Tahitian Vanilla Cream Puff, lemon, salted caramel
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 iced tea

DIY SANDWHICH BUFFET

44 person

Agave-scented Fruit Salad, mint, basil GF/V
the Nines Mixed Greens, shaved fennel, carrot, tomato, cucumber, radish, sherry vinaigrette GF/V
Pesto Pasta Salad, arugula, cured tomato, grilled red onion, almond VEG

Select Three
Mesquite Smoked Turkey
Honey Ham
Roast Beef
Soppressata Salami
Curry Chicken Salad
Tuna Salad
Garlic-Herb Roasted Portobello V

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
*Gluten free bread available upon request

Cookies, Brownies and Bars

FLAVOR CRAFT SANDWHICH BUFFET

50 person

Select Three Starters

Chef’s Seasonal Soup
Agave-scented Fruit Salad, mint, basil 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, croutons VEG
Dill Potato Salad, gold potatoes, roasted garlic aioli, scalions GF/VEG/DF
Pesto Pasta Salad, arugula, cured tomato, grilled red onion, almond VEG

Select Three sandwiches

Cold
Curry Chicken Salad, golden raisins, apple, croissant
Shaved Roasted Beef, blue cheese aioli, arugula, pickled red onion, ciabatta
Deli Style Turkey, shaved romaine, red wine vinaigrette, red onion, tomato, aioli, whole grain bread
Mediterranean Wrap, greens, olive, cured tomato, artichoke, red pepper hummus, tomato wrap V
Chicken Caesar Wrap, romaine, tomato, garlic-herb vinaigrette, parmesan, spinach wrap
Caprese Slider, arugula-basil pesto, tomato, mozzarella, telera roll VEG

Warm
Griddled Almond Butter and Marionberry Jam, whole wheat bread VEG
Muffaletta Panini, salami, ham, coppa, cured peppers, provolone, olive salad, house-made English muffin
Honey Cured Ham, Tillamook cheddar, maple mustard, toasted sourdough
Herb Roasted Beef, provolone, grilled onion, broccoli, horseradish aioli, ciabatta
Tuna Melt, pickled celery, tomato, caper, dill aioli, Tillamook cheddar, rye bread

Walnut Cake VEG, Coconut-Rice Pudding
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 iced tea

Valet
Roasted Red Pepper & Tomato Soup, cherry tomato, pine nut, basil GF/V
the Nines Mixed Greens, shaved fennel, carrot, tomato, cucumber, radish, sherry vinaigrette GF/V
Caesar Salad, hearts of romaine, parmesan, cherry tomato, garlic-herb vinaigrette, side of crouton GF/VEG
Pan Seared Chicken Breast, herb marinated farro, hazelnut, tomato-caper vinaigrette DF
Roasted Pacific Cod, stewed chickpeas, chorizo, red bell pepper, lemon herb GF
Radiatore Pasta, eggplant caponata, cherry tomato, oregano, ricotta VEG
Hibiscus Yogurt Panna Cotta GF/contains gelatin
Lemon Meringue Tart

Concierge
Carrot Soup, rainbow carrot, hazelnut charmoula GF/V
Baby Arugula & Spicy Greens Salad, aged goat cheese, hazelnut, seasonal stone fruit, champagne vinaigrette VEG
Marble Potato Salad, roasted carrot and fennel, red onion, 7 herb mustard sauce GF/V
Roasted Pork Loin, grilled cabbage, shallot, pickled mustard seeds DF/GF
Seared Salmon, lemon scented quinoa, marinated collard greens, citrus butter sauce GF
Roasted Seasonal Squash, sweet peppers GF/V
Bittersweet Chocolate Tart
Honey Lavender Crème Brûlée GF

Retinue
Butternut Squash Soup, toasted-chopped hazelnuts, spicy greens pistou GF/V
Golden Beet & Baby Carrot Salad, arugula, manchego, pumpkin seeds, cilantro-agave vinaigrette GF/VEG
Marinated Kale and Treviso Salad, seasonal stone fruit, pecorino, dill vinaigrette GF/VEG
Pan Seared Chicken Breast, charred zucchini, foraged mushroom jus DF/GF
Roasted Beef Tenderloin, French beans, almond and sweet pepper romesco DF/GF
Toasted Corn Polenta, charred leek relish, orange VEG
Espresso Eclairs contains gelatin
Ginger Coconut Macaron 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
*Chef attendant required per 75 guests per station, $200 per chef

Artisan Cheese VEG
A selection of four regional cheeses, mostarda, roasted nuts GF/V, seasonal jam DF/GF/V, baguette, sea salt crackers.
small display serves 25 guests 350
large display serves 50 guests 550

Charcuterie Shop
A selection of four cured and house-made charcuterie, pickled vegetables, grain mustard, baguette, sea salt crackers
small display serves 25 guests 325
large display serves 50 guests 500

Brushetta Bar
Baked crostini with assorted toppings, artichokes, chickpeas, roasted bell peppers, eggplant caponata, roasted squash, hazelnuts serves 25 guests 295.

Taste of the Sea VEG
Poached prawn, cocktail sauce, horseradish DF/GF
Oyster shooter, yuzu, scallion oil DF/GF
Scallop ceviche, grapefruit, turmeric DF/GF
Warm mussels in coconut broth, chili, lime DF/GF
serves 25 guests 350

Roasted Pork Al Pastor DF/GF
22 person
Street taco, lime and chili mojo, smoked jalapeño-pineapple salsa, butter lettuce, radish, citrus onions, griddled corn tortillas

New York Strip Steak Carving Station*
Horseradish aioli, red wine jus, chive popovers serves 25 guests 600

*requires two chefs per 75 guests

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

Carved Cedar Plank Salmon DF/GF
25 person
Polenta cake, seasonal succothash, chimichurri
HORS D’OEUVRES

Priced per dozen, minimum order of 2 dozen per selection

Cold

Port Fig
onion jam, croissant, chive  

Whipped Brie
chamomile infused honey, fennel pollen, grilled flat bread  

Beet Skewer
goat cheese, toasted pistachio, cress  

Radish Toast
whipped avocado butter, French radish, rough cracked pepper  

Burrata
dried peach, fleur de sel, brioche  

Local Oysters
black pepper, jalapeño, watermelon radish  

Smoked Salmon Gougère
crispy caper, dill  

Ahi Crudo
Korean chili, scallion, sesame  

Hot

Indian Fritter
seasonal veggies, garbanzo, spicy cilantro chutney  

Crisp Artichoke
lemon aioli, smoked paprika  

Scallion Pancake
roasted hen of the woods, Asian chimichurri sauce  

Anson Mills Polenta
burnt eggplant, cured tomato, fresh oregano  

Crispy Pork Belly
pickled cherry, ginger, black sesame, scallion  

Angus Meatball
salsa verde, toasted cumin, cotija  

Seared Scallop
squoach crema, toasted hemp hearts, smoked salish  

Beef & Brussels Sprout
smoky blue cheese aioli, crispy garlic chip  

Dungeness Crab Cake, saffron aioli
PLATED DINNERS

Priced per guest, based on three-course menu inclusive of one soup or salad, one entrée and one dessert
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
- Seared Scallop  pickled mushroom, grilled scallion, citrus aioli, cilantro  GF
- Seared Pork Belly  carrot-ginger puree, toasted hazelnut, kale, black vinegar  GF
- 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

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
- 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, seasonal dried stone fruit, champagne vinaigrette  VEG
- Hand Torn Kale & Treviso Salad  seasonal dried stone fruit, shaved pecorino, blistered grapes, dill vinaigrette  VEG

Dessert
select one
- Liquid Caramel Chocolate Tart  espresso ice cream, citrus conserva
- Chocolate Mousse Cake  earl grey cremeux, banana ice cream  GF/contains gelatin
- Almond Cashew Cheesecake  cranberry, candied lemon, almond brittle, lace tuile  GF/V
- Mango Sorbet  dark chocolate garnish, raspberry  GF/V
- Strawberry Cinnamon Cake  lemon, vanilla pink peppercorn ice cream
PLATED DINNERS (continued)

Priced per guest, based on three-course menu inclusive of one soup or salad, one entrée and one dessert
Includes freshly baked breads, whipped Oregon butter and sea salt, freshly brewed coffee, decaffeinated coffee, and a selection of Smith Teamaker® teas

Entrée

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price (per person)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seared Salmon</td>
<td>wild rice pilaf, broccolini, French radish, lemon-herb sauce <strong>DF/GF</strong></td>
<td>80</td>
</tr>
<tr>
<td>Fennel Crusted Salmon</td>
<td>brussel sprouts, lemon conserva, farro grain, baby spinach <strong>DF</strong></td>
<td>85</td>
</tr>
<tr>
<td>Beef Tenderloin</td>
<td>smashed rosemary red potatoes, glazed baby carrots, pinot reduction <strong>GF</strong></td>
<td>98</td>
</tr>
<tr>
<td>Overnight Beef Short Rib</td>
<td>toasted buckwheat polenta, thyme roasted turnip, cured tomato, natural jus</td>
<td>86</td>
</tr>
<tr>
<td>Slow Roasted New York Strip Steak</td>
<td>smashed horseradish bliss potatoes, broccoli, bordelaise</td>
<td>95</td>
</tr>
<tr>
<td>Black Pepper Chicken</td>
<td>crispy garlic fingerling potatoes, baby carrots, 7-herb mustard sauce <strong>GF</strong></td>
<td>74</td>
</tr>
<tr>
<td>Chicken Coq Au Vin</td>
<td>gold potato purée, French beans, pearl onion, bacon, mushroom, pinot jus</td>
<td>78</td>
</tr>
<tr>
<td>Seared Dayboat Scallops</td>
<td>sunchoke purée, garlic spinach, lemon-herb oil <strong>GF</strong></td>
<td>89</td>
</tr>
<tr>
<td>Balsamic Lamb Shoulder</td>
<td>white cheddar polenta, charred carrot, spicy herb jus <strong>GF</strong></td>
<td>84</td>
</tr>
<tr>
<td>Herb &amp; Mustard Glazed Pork Loin</td>
<td>roasted cabbage, baby carrots, pickled mustard seeds <strong>GF</strong></td>
<td>68</td>
</tr>
</tbody>
</table>

Vegetarian Options

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sesame Roasted Cauliflower Steak</td>
<td>wilted kale, marinated beluga lentils, roasted tomato, lemon-herb sauce <strong>GF/V</strong></td>
</tr>
<tr>
<td>Roasted Local Mushroom &amp; Creamy Polenta</td>
<td>charred leek, harissa-cherries tomato chutney <strong>GF/V</strong></td>
</tr>
<tr>
<td>Fall Vegetable Risotto</td>
<td>mushroom, butternut squash, charred leek, orange relish, chives</td>
</tr>
</tbody>
</table>

Duets choose protein combination and one set to accompany them

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price (per person)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Herb Roasted Chicken &amp; Seared Salmon</td>
<td><strong>DF/GF</strong></td>
<td>92</td>
</tr>
<tr>
<td>Roasted New York Strip &amp; Seared Scallops</td>
<td><strong>DF/GF</strong></td>
<td>105</td>
</tr>
<tr>
<td>Tenderloin of Beef and Harissa Grilled Shrimp</td>
<td><strong>DF/GF</strong></td>
<td>110</td>
</tr>
</tbody>
</table>

Set 1: roasted shallot, broccolini, potato puree, red wine jus **GF**
Set 2: wild rice pilaf, roasted local mushrooms, cherry tomato chutney **DF/GF**

Pre-selected Choice of Entrée

A pre-selected choice of two entrées is available. Entrée count must be communicated to your catering or convention services 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  95 person
Roasted Cauliflower Soup, roasted cauliflower, verjus raisins, rosemary GF/V
Baby Arugula & Spicy Greens Salad, aged goat cheese, hazelnut, seasonal stone fruit, champagne vinaigrette VEG
Caesar Salad, hearts of romaine, parmesan, cherry tomato, garlic-herb vinaigrette, side of crouton VEG
Fennel Crusted Salmon, toasted pearl pasta, pickled fennel, shaved kale, scallion relish DF
Lemon Pepper Chicken, roasted turnips and marble potatoes, 7 herb mustard sauce GF
Charred Carrots, herbed hazelnut charmoula GF/V
Sautéed French Beans, lemon zest, crispy shallot, almond, olive oil GF/V
Hibiscus Yogurt Panna Cotta GF/contains gelatin
Lemon Meringue Tart
Chocolate Diner Cake GF/contains gelatin

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 & Radicchio Salad, golden raisins, watercress, orange, lemon-agave vinaigrette
PNW Ocean Cod, creamy NW clam chowder
Roasted Beef Shoulder Tender, herbed marble potatoes, red wine jus GF
Toasted Quinoa & 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
Honey Lavender Crème Brûlée GF
Almond Cashew Cheesecake GF/V

Balcony  120 person
Roasted Red Pepper & Tomato Soup, cherry tomato, pine nut, basil GF/V
Beet and Baby Carrot Salad, arugula, manchego, pumpkin seeds, cilantro-agave vinaigrette GF
Hand Torn Kale & Treviso Salad, seasonal stone fruit, shaved pecorino, blistered grapes, dill vinaigrette GF
Seared Dayboat Scallops, sunchoke puree, wilted garlicky spinach, lemon-herb oil DF/GF
New York Strip Steak, smashed horseradish bliss potatoes, herb compound butter, bordelaise GF
Roasted Local Mushroom & Polenta, charred leek, harissa-cherry tomato chutney VEG
Orecchiette Pasta, putanesca, arugula, oregano, parmesan VEG
Espresso Eclairs contains gelatin
Fresh Fruit Trifle
Ginger Coconut Macaron GF
**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**
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**
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**
Chambord, Amaretto di Saronno, Grand Marnier, Bailey’s Irish Cream, Kahlua, Remy Martin VSOP

**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

**Water and Soda**
Bottled still water, San Pellegrino® sparkling water, Pepsi® soft drinks

**Wines**

**Stylish**
Tribute Sauvignon Blanc, CA Meiomi Chardonnay, CA Meiomi Pinot Noir, CA

**Designer**
Montinore Estate Pinot Gris, OR King Estate Chardonnay, OR Willamette Valley Vineyards Pinot Noir, OR Tamarack Cellars Red Blend, WA
BEVERAGE SELECTIONS-NO 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
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

Wines

Stylish
Tribute Sauvignon Blanc, CA
Meomi Chardonnay, CA
Meomi Pinot Noir, CA
Tribute Cabernet Sauvignon, CA

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

Water and Soda

Bottled still water, San Pellegrino® sparkling water, Pepsi® soft drinks
CONTACT INFORMATION

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