



Hotel Monaco Portland PRIVATE DINING MENUS



Exclusively Catered by:
Red Star Tavern & Roast House



Hotel Monaco Portland, 506 SW Washington Street, Portland, Oregon 97204
Telephone: 503.222.0001 / Facsimile: 503.222.0004

KIMPTON® hotels & restaurants



Roast House Breakfast

MINIMUM OF 25 GUESTS FOR HOT BUFFET (\$50 fee for groups under 25)

RED STAR CONTINENTALS

Fremont

sliced fresh fruit
croissants, muffins, scones
wild berry preserves, sweet cream butter
freshly squeezed orange juice and grapefruit juice
caffé vitta organic coffee and mighty leaf tea

\$17

Sellwood

sliced fresh fruit
croissants, muffins, scones
wild berry preserves, sweet cream butter
bagels and cream cheese
greek yogurt
house made granola
freshly squeezed orange juice and grapefruit juice
caffé vita organic coffee and mighty leaf tea

\$20

RED STAR HOT BREAKFAST

Ross Island

sliced fresh fruit
croissants, muffins, scones
wild berry preserves, sweet cream butter
farm fresh scrambled eggs
applewood smoked bacon
chicken and apple sausage links
breakfast potatoes
freshly squeezed orange juice and grapefruit juice
caffé vitta organic coffee and mighty leaf tea

\$21

Stations

(\$100 Chef Attendant Fee)

Omelets Made to Order - \$9

(farm fresh eggs, roasted peppers, feta, bacon,
oregon cheddar, roasted mushrooms, chives)

Tavern Benedict - \$15

(poached eggs, red chile hollandaise,
crab cakes, canadian bacon)



Roast House Weekend Brunch and More...

MINIMUM OF 25 GUESTS FOR HOT BUFFET (\$50 fee for groups under 25)

Roast House Brunch

croissants, muffins, scones
wild berry preserves, sweet cream butter
sliced fresh fruit
farm fresh scrambled eggs
applewood smoked bacon
chicken and apple sausage links
breakfast potatoes
brioche french toast, maple syrup, apple compote
freshly squeezed orange juice and grapefruit juice
caffé vitta organic coffee and mighty leaf tea

\$28

Relax, It's the Weekend!

Mimosa - \$8 each
Bloody Mary - \$9 each
House Sparkling Wine - \$28 per bottle

Breakfast/Brunch Enhancements

whole fresh fruit - \$2
chewy kashi granola bars - \$3
assorted cereals - \$3
greek yogurt - \$4
add fresh berries - \$2
house made granola with milk - \$4
brioche french toast - \$5
bob's red mill steel cut oatmeal - \$4
broadway bagels and cream cheese - \$5
potato, pepper, bacon frittata - \$6
veggie egg white scramble - \$6
mushroom, leek, provolone scramble - \$6
chorizo breakfast burritos - \$7
cold cut display - \$5
sliced cheese display - \$5
exotic fruit smoothies - \$6
smoked salmon, capers, red onion - \$8
roast house glazed cinnamon rolls - \$3
chicken fried steak with sausage gravy - \$7



Roast House Breaks

Morning

- whole fresh fruit - \$3
- house made chewy kashi granola bars - \$3
- greek yogurt - \$4
- greek yogurt with granola - \$7
- add fresh berries - \$2
- broadway bagels with cream cheese - \$5
- exotic fruit smoothies (passion fruit, cantaloupe, honeydew, banana, pineapple) - \$6

Sweet

- house made doughnuts (chocolate, toffee, cinnamon) - \$4
- ice cream bars - \$5
- house cookies - \$30 per dozen
- lemon bars - \$30 per dozen
- fudge brownies - \$31 per dozen

Afternoon / Late Night

- seasonal vegetables, buttermilk dressing - \$6 per person
- citrus-herb marinated olives - \$10 per person
- tortilla chips, rustic tomato salsa, house made guacamole - \$11 per person
- artisan cheese with house made breads - \$18 per person
- cured meat, salami, pickles display - \$18 per person
- artisan cheese, cured meat and salami, house made breads - \$18 per person
- trail mix - \$28 per pound
- house roasted spicy mixed nuts - \$30 per pound



Roast House Gourmet Box Lunch

Sandwiches

Country Ham with Swiss Cheese

leaf lettuce, tomatoes, red onions, house made sesame roll

Roasted Turkey Breast with Provolone Cheese

leaf lettuce, tomatoes, red onions, house made sesame roll

Roast Beef with Cheddar Cheese

leaf lettuce, tomatoes, red onions, house made sesame roll

Chicken Salad

green apple, walnut, leaf lettuce, tomatoes, whole grain bread

Grilled Eggplant, Zucchini and Onion

leaf lettuce, goat cheese, whole grain bread

all sandwich selections are **\$26** per guest

ALL BOX LUNCHES SERVED WITH THE FOLLOWING:

bag of kettle potato chips

whole fresh fruit

house baked cookie or fudge brownie

 We use 100% biodegradable, eco-friendly To-Go packaging for our boxed lunches.



Roast House Plated Lunch

PLEASE SELECT ONE (1) STARTER, UP TO THREE (3) ENTRÉES, AND A DESSERT FOR YOUR GROUP
entrée counts must be received 72 business hours in advance

Starters

farmers market soup

harvest greens, washington dried cherries, toasted hazelnuts, grana, champagne vinaigrette

watercress, roasted organic heirloom beets, feta, almond-citrus vinaigrette

organic spinach, walnuts, dried cherries, warm bacon vinaigrette

organic butter lettuce, apples, oregon blue cheese, candied pecans, buttermilk dressing

Entrées

Smoked Chicken Salad - \$25

roasted shallots, bacon, hard boiled egg, cornbread croutons,
fava bean (spring/summer) or squash (fall/winter)

Baked Mac and Cheese - \$26

oregon cheddar, elbow mac, breadcrumbs
*add house made chorizo sausage - \$28

Butternut Squash and Gorgonzola Cheese Ravioli - \$27

brown butter, toasted hazelnuts, grana parmesan, sage

Rotisserie Chicken - \$34

mushroom ragout, scallion whipped potatoes

Carlton Farms Smoked Pork Loin - \$36

braised greens, rosemary potatoes, mustard jus

Roasted Northwest Salmon - \$37

organic quinoa, green beans, smoked tomato beurre blanc

Alaskan Halibut (Seasonal April – September) - \$39

grilled kale, confit fingerling potatoes, lemon caper butter

Wood Grilled 6oz. Hanger Steak - \$40

wilted spinach, whipped potatoes, red wine reduction

PLATED LUNCHES SERVED WITH THE FOLLOWING:

house made breads, caffè vitta organic coffee, mighty leaf tea, and chef's seasonal dessert



Roast House Small Party Plated Lunch

for parties of 20 or less

PLEASE SELECT ONE (1) STARTER AND THREE (3) ENTRÉES

Starters

farmer's market soup

harvest greens, washington dried cherries, toasted hazelnuts, grana, champagne vinaigrette

organic beet carpaccio, cress, pistachio, ricotta salata, green goddess dressing

butter lettuce wedge, creamy garlic dressing, pepitas, radish, blue cheese

Entrées

Quinoa Salad - \$24

grilled kale, farro, tofu, pumpkin seeds, harissa vinaigrette

Smoked Chicken Salad - \$25

tomatoes, bacon, roasted shallots, goat cheese, hard boiled egg, cornbread croutons

Red Star Mac and Cheese - \$26

oregon cheddar, elbow mac, breadcrumbs

*add house made chorizo sausage - \$28

Red Star Chuck Burger - \$26

bacon marmalade, blue cheese, fries

Adobo Chicken Breast Sandwich - \$27

arugula, cilantro-lime aioli, muenster, fries

Wild Mushroom Veggie Burger - \$27

arugula, roasted peppers, goat cheese, green salad

Smoked Beef Shoulder Sandwich - \$27

grilled onions, memphis bbq house chips

All Natural Half Chicken - \$33

confit fingerling potatoes, grilled squash, natural jus

Market Fish - \$34

seasonal accompaniments

PLATED LUNCHES SERVED WITH THE FOLLOWING:

house made breads, caffè vitta organic coffee, mighty leaf tea, and chef's seasonal dessert



Roast House Lunch Buffets...

MINIMUM OF 25 GUESTS FOR HOT BUFFET (\$50 fee for groups under 25)

Break Bread

harvest greens, washington dried cherries, toasted hazelnuts, grana, champagne vinaigrette

farmer's market soup

sliced pendleton pit ham, smoked turkey breast, slow roasted beef

platter of sliced oregon cheddar, swiss, aged provolone

tangy carrot-cabbage slaw or grain mustard potato salad

\$26

Carnivale

chopped romaine salad, crisp tortillas, lime-cilantro dressing

herb-lime marinated chicken or adobo rubbed flank steak

caramelized onions, stewed peppers, salsa roja, guacamole, shredded oregon cheddar cheese

spanish rice, black beans, soft corn tortillas

\$32

Hawthorne

romaine and grilled radicchio, creamy garlic dressing, shaved grana, croutons

roasted tomato soup

orecchiette pasta, broccoli rabe, fennel sausage, white wine reduction, chili flakes

roasted garlic baguette

\$29

Broadway

butter lettuce salad, apple, candied pecans, creamy blue cheese dressing

wood grilled flank steak, bourbon caramelized onions, roast house worcestershire

cedar plank salmon, citrus honey glaze

scallion whipped potatoes

roasted green beans, shallots, lemon zest, extra virgin olive oil

\$29

BUFFET LUNCHES SERVED WITH THE FOLLOWING:

house made breads, caffè vitta organic coffee, mighty leaf tea, and chef's seasonal dessert



...Roast House Lunch Buffets

MINIMUM OF 25 GUESTS FOR HOT BUFFET (\$50 fee for groups under 25)

Wrap it Up

harvest greens, washington dried cherries, toasted hazelnuts, grana, champagne vinaigrette

creamy pasta salad

diced tomato, avocado, marinated cucumber, flour tortillas

choice of:

- ★ smoked chicken, goat cheese crema, bibb lettuce
- ★ roast beef, cheddar, arugula, horseradish
- ★ roasted seasonal vegetables, cured olives, parmesan

\$32

Roast House BBQ

bibb lettuce, bacon, pickled onion, blue cheese, buttermilk dressing

baked mac and cheese

whipped yukon potatoes

watermelon wedges

red star jalapeño cornbread with local honey

choice of:

- ★ molasses bbq pulled pork with parker house rolls
- ★ cider glazed rotisserie chicken
- ★ hickory smoked brisket (72hr notice, add \$5)

\$30

Morrison

Organic Spinach, Candied Pecans, Goat Cheese, Chorizo Vinaigrette

Carlton Farms Smoked Pork Loin with Citrus Jus

Rosemary Roasted Fingerling Potatoes

Braised Greens (Chard, Kale, Collard)

\$31

BUFFET LUNCHES SERVED WITH THE FOLLOWING:

house made breads, caffè vitta organic coffee, mighty leaf tea, and chef's seasonal dessert



Roast House “Build Your Own” Lunch Buffet

MINIMUM OF 25 GUESTS FOR HOT BUFFET (\$50 fee for groups under 25)

Starters

roasted tomato soup
carrot ginger purée with crème fraîche
corn chowder (summer)
truffled celery root soup (winter)
harvest greens, washington dried cherries, toasted hazelnuts, grana, champagne vinaigrette
watercress, roasted organic heirloom beets, feta, almond-citrus vinaigrette
organic spinach, walnuts, dried cherries, warm bacon vinaigrette
organic butter lettuce, apples, oregon blue cheese, candied pecans, buttermilk dressing

Entrées

butternut squash & gorgonzola ravioli, brown butter, toasted hazelnuts, grana parmesan, sage
cedar plank salmon, citrus-honey glaze
rotisserie chicken, mushroom ragout
carlton farms smoked pork loin, mustard jus
cascade natural slow roasted beef sirloin, red wine reduction
*cascade natural rotisserie prime rib, roast house worcestershire

Sides

scallion whipped potatoes
rosemary-garlic roasted fingerling potatoes
baked mac and cheese
yukon gold potato and cheddar gratin
green beans, shallots, lemon zest, extra virgin olive oil
roasted cauliflower with toasted breadcrumbs
braised greens, harissa, roasted garlic
daily harvest vegetables

select 2 starters, 2 entrées, 2 sides - **\$35**

select 3 starters, 3 entrées, 3 sides - **\$45**

**add \$10 per person for Prime Rib*

BUFFET LUNCHES SERVED WITH THE FOLLOWING:

house made breads, caffè vitta organic coffee, mighty leaf tea, and chef's seasonal dessert

All food & beverage items are subject to a 15% gratuity and a 6% administrative fee.
Menu prices are subject to change. Menus are subject to change based on product availability.



Roast House Appetizers

APPETIZERS SOLD BY THE DOZEN

Cold

northwest oysters on the half shell with jalapeño-lime granita - \$33

market ceviche, avocado relish, cumin cracker - \$32

beef tartare, capers, shallots, lemon aioli, brioche crostini - \$30

crab and chile salad on cucumber chip - \$36

pita chip with roasted eggplant and feta - \$30

country pork pâté, currant preserve, toast point - \$31

roasted peppers and oregon blue cheese crostini - \$29

Hot

mini crab cakes, chipotle aioli - \$33

shrimp and chorizo spring rolls, tomatillo salsa - \$32

molasses bbq pulled pork on corn cake - \$28

phyllo triangles filled with spinach and feta - \$27

roasted garlic and cheddar croquettes - \$29

Kabob Station

pork and fennel with spicy red chile dip - \$31

herb-lime marinated chicken with goat cheese crema - \$32

sweet and sour shrimp with chili garlic sauce - \$33

red wine marinated beef with creamy horseradish dip - \$33

pepper, onion, eggplant, and zucchini with balsamic yogurt dip - \$30



Roast House Reception Platters

PLATTERS SERVE APPROXIMATELY 25 GUESTS

confit garlic hummus, marinated olives, paprika, house made pitas - \$50

smoked salmon and cream cheese dip, rye crostini - \$55

fresh market vegetables, herbed buttermilk dip - \$65

fresh sliced fruit - \$75

white bean and tuscan kale dip, house made baguette - \$50

country pork pâté, grain mustard, currant preserves, pickles, toast points - \$100

chili poached shrimp, roast house cocktail sauce - \$140

artisan cheese plate, dried fruit, candied nuts, house made breads - \$160

cured meat and salami, assorted pickles, marinated olives - \$160

baked brie en croûte, grapes, house made breads - \$115



Roast House Plated Dinner

PLEASE SELECT ONE (1) STARTER AND THREE (3) ENTRÉES
entrée counts must be received 72 business hours in advance

Starter

roasted tomato soup
carrot ginger purée with crème fraîche
corn chowder (summer)
truffled celery root soup (winter)
harvest greens, washington dried cherries, aged goat cheese, toasted hazelnuts, champagne vinaigrette
watercress, roasted organic heirloom beets, feta, almond-citrus vinaigrette
organic spinach, walnuts, dried cherries, warm bacon vinaigrette
organic butter lettuce, apples, oregon blue cheese, candied pecans, buttermilk dressing

Entrées

Brick Oven Roasted Seasonal Vegetables - \$30

garbanzo bean cake, harissa, petite greens

Baked Mac and Cheese - \$30

oregon cheddar, elbow mac, breadcrumbs
*add house made chorizo sausage - \$32

Butternut Squash & Gorgonzola Cheese Ravioli - \$30

brown butter, toasted hazelnuts, grana parmesan, sage

Rotisserie Chicken - \$37

mushroom ragout, scallion whipped potatoes

Carlton Farms Smoked Pork Loin - \$40

braised greens, rosemary potatoes, mustard jus

Roasted Northwest Salmon - \$47

organic quinoa, green beans, smoked tomato beurre blanc

Alaskan Halibut (Seasonal April – September) – M.P.

grilled kale, confit fingerling potatoes, lemon-caper butter

Wood Grilled 8oz. Hanger Steak - \$50

wilted spinach, whipped potatoes, red wine reduction

Wood Grilled 12oz. NY Strip - \$55

confit cippolini onion, fingerling potatoes, chimichurri

PLATED DINNERS SERVED WITH THE FOLLOWING:

house made breads, caffè vitta organic coffee, mighty leaf tea, and chef's seasonal dessert

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Menu prices are subject to change. Menus are subject to change based on product availability.



Roast House Small Party Plated Dinner

for parties of 20 or less

PLEASE SELECT ONE (1) STARTER AND THREE (3) ENTRÉES

Starters

farmer's market soup

harvest greens, washington dried cherries, aged goat cheese, toasted hazelnuts, champagne vinaigrette

organic beet carpaccio, cress, pistachio, ricotta salata, green goddess dressing

butter lettuce wedge, creamy garlic dressing, pepitas, radish, blue cheese

Entrées

Red Star Mac and Cheese

oregon cheddar, elbow mac, breadcrumbs

\$30

*add house made chorizo sausage \$32

Crispy Tofu

red quinoa, baby carrot, fava bean, scallion oil

\$36

Roasted Seasonal Vegetables

garbanzo bean cake, harissa, mache

\$36

Rotisserie Half Chicken

roasted summer squash, jalapeño-celery gremolata

\$37

Alaskan Halibut (Seasonal April – September)

grilled kale, confit fingerling potatoes, lemon-caper butter

M.P.

Wood Grilled 12oz NY Strip

confit cippolini onion, fingerling potatoes, chimichurri

\$55

PLATED DINNERS SERVED WITH THE FOLLOWING:

house made breads, caffè vitta organic coffee, mighty leaf tea, and chef's seasonal dessert



Roast House Duet Plated Dinner

this menu is perfect for groups that are unable to provide entrée counts in advance

PLEASE SELECT ONE (1) STARTER AND ONE (1) ENTRÉE FOR YOUR GROUP

Starter

roasted tomato soup

carrot ginger purée with crème fraîche

corn chowder (summer)

truffled celery root soup (winter)

harvest greens, washington dried cherries, aged goat cheese, toasted hazelnuts, champagne vinaigrette

watercress, roasted organic heirloom beets, feta, almond-citrus vinaigrette

organic spinach, walnuts, dried cherries, warm bacon vinaigrette

organic butter lettuce, apples, oregon blue cheese, candied pecans, buttermilk dressing

Entrées

Filet Mignon and Butter Poached Shrimp

whipped potatoes, daily harvest vegetables, house made worcestershire

\$68

New York Strip and Roasted Northwest Salmon

red onion sage polenta, daily harvest vegetables, steak sauce

\$67

Sweet Briar Farms Slow Cooked Duroc Pork with Citrus Jus and Seared Scallops

bacon grits, daily harvest vegetables, citrus jus

\$63

Organic Roasted Chicken Breast and Prawns

green onion rice pilaf, daily harvest vegetables, lemon butter

\$60

Vegetarian Entrée available upon request.

PLATED DINNERS SERVED WITH THE FOLLOWING:

house made breads, caffè vitta organic coffee, mighty leaf tea, and chef's seasonal dessert



Roast House Dinner Buffets

MINIMUM OF 25 GUESTS (\$75 fee for parties under 25 guests)

Bridgetown

harvest greens, washington dried cherries, aged goat cheese, toasted hazelnuts, champagne vinaigrette
green bean salad, sliced almonds, roasted shallot, feta, lemon vinaigrette
rotisserie chicken, mushroom ragout
orecchiette broccoli rabe, fennel sausage, chili flake, white wine reduction
rosemary-garlic roasted fingerling potatoes

\$48

Lewis and Clark

organic butter lettuce, apples, oregon blue cheese, candied pecans, buttermilk dressing
cedar plank salmon, citrus-honey glaze
cascade natural slow roasted beef sirloin, grilled onions, red wine reduction
baked mac and cheese, toasted breadcrumbs
scallion whipped yukon gold potatoes
green beans, shallots, lemon zest, extra virgin olive oil

\$52

Rose City

creamy wild mushroom soup
watercress, roasted organic heirloom beets, feta, pistachio, green goddess
wood grilled flank steak, bourbon caramelized onions, house made worcestershire
butternut squash and gorgonzola ravioli, brown butter, toasted hazelnuts, grana parmesan, sage
caramelized cauliflower, toasted breadcrumbs

\$49

Douglas Fir

organic spinach, candied pecans, goat cheese, chorizo vinaigrette
carlton farms smoked pork loin, citrus jus
rosemary roasted fingerling potatoes
braised greens (chard, kale, collard)
sweet potato hash, brussels sprouts, sweet peppers, red onions

\$48

BUFFET DINNERS SERVED WITH THE FOLLOWING:

house made breads, caffè vitta organic coffee, mighty leaf tea, and chef's seasonal dessert

All food & beverage items are subject to a 15% gratuity and a 6% administrative fee.
Menu prices are subject to change. Menus are subject to change based on product availability.



Roast House “Build Your Own” Dinner Buffet

MINIMUM OF 25 GUESTS (\$75 fee for parties under 25 guests)

Starters

roasted tomato soup
carrot ginger purée with crème fraîche
corn chowder (summer)
truffled celery root soup (winter)
harvest greens, washington dried cherries, toasted hazelnuts, grana, champagne vinaigrette
watercress, roasted organic heirloom beets, feta, almond-citrus vinaigrette
organic spinach, walnuts, dried cherries, warm bacon vinaigrette
organic butter lettuce, apples, oregon blue cheese, candied pecans, buttermilk dressing

Entrées

butternut squash & gorgonzola ravioli, brown butter, toasted hazelnuts, grana parmesan, sage
cedar plank salmon, citrus-honey glaze
rotisserie chicken, mushroom ragout
carlton farms smoked pork loin, mustard jus
cascade natural slow roasted beef sirloin, red wine reduction
*cascade natural rotisserie prime rib, roast house worcestershire

Sides

scallion whipped potatoes
rosemary-garlic roasted fingerling potatoes
baked mac and cheese
yukon gold potato and cheddar gratin
green beans, shallots, lemon zest, extra virgin olive oil
roasted cauliflower with toasted breadcrumbs
braised greens, harissa, roasted garlic
daily harvest vegetables

select 2 starters, 2 entrées, 2 sides - **\$50**

select 3 starters, 3 entrées, 3 sides - **\$60**

**add \$10 per person for Prime Rib*

BUFFET DINNERS SERVED WITH THE FOLLOWING:

house made breads, caffè vitta organic coffee, mighty leaf tea, and chef's seasonal dessert



Roast House Desserts

Devil's Food Cake

ganache, sweet cream buttercream

Carrot Cake

vanilla bean cream cheese buttercream

Red Star S'mores

dark chocolate, graham, marshmallow

Cream Puffs

local fruits, crème chantilly

Lime Cheesecake

seasonal fruit compote, whipped cream

Flourless Chocolate Cake

hazelnuts, dried cherries, whipped cream

Chef's selection of seasonal dessert

Buffet only

Apple Caramel Crisp

almond streusel, vanilla whipped cream

Oregon Berry Crisp (jun-sep)

hazelnut streusel, cinnamon whipped cream



Beverage Offerings

BEER

Domestic

budweiser
coors light
\$5.00 hosted, \$5.50 cash bar

Microbrews

deschutes black butte porter
pyramid hefeweizen
mactarnahan's amber ale
bridgeport IPA
seasonal selections
\$5.50 hosted, \$6.00 cash bar

deschutes mirror pond pale ale – Draft \$5.75

Other Beverages

coke, diet coke, sprite - \$3.50 each
thomas kemper sodas:
root beer, ginger ale, orange cream - \$4.00 each
red bull - \$5.50 each
still mineral, sparkling - \$3.50 each

lemonade or strawberry lemonade
\$25 per pitcher

Coffee and Tea

caffé vita organic coffee - \$5.00 per guest, \$50 per gallon
mighty leaf tea - \$5.00 per guest, \$50 per gallon

caffé vita organic coffee and mighty leaf tea
\$7.00 half day & \$10.00 all day per guest

fresh brewed iced tea - \$20 per pitcher

Milk

whole, 2%, 1%, skim, soy, almond, chocolate
\$20 per pitcher

Juice

bottled orange, cranberry, apple, grapefruit, V8
\$4.00 each

LIQUOR

Deluxe

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

Premium

absolut vodka
tanqueray gin
captain morgan's 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

Top Shelf

grey goose & hangar one vodka
bombay sapphire & hendricks gin
captain morgan private stock rum
knob creek bourbon
chivas regal, glenfiddich
sauza hornitos
germain-robin brandy
courvoisier

\$10.00-\$12.00 per shot

Cordials

bailey's irish cream
grand marnier
kahlúa
amaretto di saronno

\$10.00 - \$12.00 per shot



Wine Offerings

WHITE

Bubbles

Yellowglen "Pink," NV Sparkling Wine, Aus.	30.
Domaine Ste. Michelle, NV, Columbia Valley	36.
Argyle Brut, Willamette Valley, 2005	58.
Taittinger "La Francaise," Brut Reims, NV	95.
Veuve Clicquot "Yellow Label," Reims, NV	105.

Pinot Gris

WillaKenzie Estate, Willamette Valley, 2007	44.
King Estate, Willamette Valley	44.
Van Duzer, Willamette Valley	46.

Chardonnay

Kendall Jackson, Sonoma	35.
Wente, Livermore Valley	37.
Chateau Ste. Michelle, Columbia Valley	52.
Domaine Drouhin, Willamette Valley, 2006	63.
Pine Ridge "Dijon Clone", Napa Valley, 2005	70.

Intriguing Whites

Brooks Riesling, Willamette Valley, 2007	36.
Ferrari-Carano, Sonoma, 2007	38.
Sokol Blosser "Evolution," White Blend	44.
Caymus "Conundrum," California, 2006	60.

RED

Pinot Noir

Erath, Dundee Hills, 2006	48.
Silvan Ridge, So. Willamette Valley, 2007	52.
Panther Creek, Willamette Valley, 2006	63.
Domaine Drouhin, Dundee Hills, 2006	95.

Merlot

Bogle, California	30.
Columbia Crest, Columbia Valley	33.
Jekel, California	39.
Tangley Oaks, Napa Valley	45.
Stag's Leap, Napa Valley	60.

Cabernet Sauvignon

Columbia Crest, Columbia Valley	32.
Liberty School, Paso Robles	35.
Lois M. Martini, California	42.
Rodney Strong, Sonoma	43.
Sterling, Calistoga	64.

Eclectic Reds

Hedges, Cab/Merlot/Syrah, Washington	32.
Renwood, Zinfandel, California	38.
Cline "Ancient Vines," Zin., Sonoma, 2006	40.

WINE TIERS

House

\$28 per bottle / *\$7 per glass

Sycamore Lane, Pinot Gris, California
 La Terre, Chardonnay, California
 La Terre, Merlot, California
 Red Diamond, Cabernet Sauvignon, California
 House Sparkling Wine

*Only Tier One wines are offered by the glass and are only available on a Cash "No Host" bar.

NW Vine Project

\$36 per bottle

Oregon Pinot Gris
 Oregon Chardonnay
 Willamette Valley Pinot Noir

Red Star

\$36 per bottle

Kenwood, Vintage White, California
 Sterling, Vintner's Reserve Chardonnay, California
 Kenwood, Vintage Red, California
 Trinity Oaks, Merlot, California
 Trincherro, Cabernet Sauvignon, California

Audio Visual

Audio Visual equipment is available with advance notice of at least two business days at current market prices, and may be subject to a delivery charge.

Description	Price
Easels:	
Flipchart Easel with Paper and Markers	\$ 35.00
Flipchart Easel with Post It Note Paper and Markers	\$ 50.00
Tripod Display Easel	\$ 15.00
Microphones:	
Floor or Table-Top (wired)	\$ 40.00
Hand-Held or Lavalier (wireless)	\$ 125.00
Podium w/wired microphone	\$ 55.00
Sound:	
IPOD Patch w/4 Channel Mixer (Lipman & Alder Creek only)	\$ 50.00
Sound System (4 channel mixer, 1 wired microphone & 1 speaker, laptop/IPOD patch). Necessary for presentations with sound in the Club Room.	\$ 100.00
Projectors:	
LCD Projector XGA 1200 Lumen	\$ 325.00
Standard Overhead Projector	\$ 75.00
Additional Equipment:	
Dance Floor 12' x 15'	\$ 250.00
Dry Erase Board with Erasable Markers	\$ 30.00
DVD or VCR Player with Television and Wireless Remote Control	\$ 125.00
Free-Standing Screen 6' x 8'	\$ 35.00
Laser Pointer	\$ 35.00
Podium	\$ 15.00
Polycom Speaker Phone	\$ 75.00
Power Cord	\$ 5.00
Projection Table with Power Source	\$ 15.00
Stage 4' x 8' Riser with Carpet and Skirting	\$ 150.00
Wireless Computer Slide Advance	\$ 75.00

Hotel cannot provide support for outside audio visual equipment.

General Information

Food and Beverage

Due to our liability and licensing restrictions for all food and beverage served on our premises, we require all food and beverage at the Event functions must be provided, prepared and served by the Hotel Monaco/Red Star Tavern; in addition, all food and beverage must be consumed on Hotel Monaco/Red Star Tavern premises. All food and beverage items are subject to a 15% gratuity and a 6% administrative fee to the final bill. There is an additional Small Party Fee (\$50 for lunch and \$75 for dinner) for buffets service for parties under 25 guests. For lunch or dinner plated banquets, entrée counts must be received 72 business hours in advance of the event. This does not apply to parties of 20 guests or less, ordering from the Small Party Plated Lunch or Dinner menus.

Guarantees and Payment

Space guarantees are due 72 hours in advance of the Group's Event (based upon Monday through Friday business hours, weekends not included). The Hotel Monaco/Red Star Tavern requires a non-refundable deposit equal to 50% of the food and beverage minimum. This deposit is due two weeks before the event date. The remaining estimated balance is due 3 days prior to the Group's arrival or Event. The Hotel Monaco/Red Star Tavern requires a credit card authorization form on file for any charges that occur during the event.

Meeting Space

The Hotel Monaco/Red Star Tavern reserves the right to reassign the space based on best utilization of all function space. All displays and/or decorations, including signs, banners, photographs and artwork are subject to prior written approval of the Hotel Monaco/Red Star Tavern. All displays must be free standing without attachments to walls, ceilings or floor. The Group is responsible for removing all displays and decorations from the Hotel Monaco/Red Star Tavern at the end of the Event. We do not allow the use of glitter, confetti or confetti like substances for any event. If balloons remain on walls or ceilings at the conclusion of any event, the group will be charged a service fee of \$50 for removal. Signage for Group's meeting is limited to the areas outside of Group's contracted meeting room. No signage is allowed in public areas.

In House Services/Audio Visual Equipment

The Hotel Monaco/Red Star Tavern will provide, at no charge, a reasonable amount of meeting equipment (for example, chairs, tables, linen etc.). Hotel Monaco/Red Star Tavern is proud to offer the services of Think A/V as its in-house audio visual company, their equipment is available for rental and will be set-up and tested 30 minutes prior to your function. Hotel cannot provide support for outside audio visual equipment.

Security

The Hotel Monaco/Red Star Tavern cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with the Hotel/Restaurant for securing a limited number of valuable items. Depending on the size and nature of the Event, the Hotel Monaco/Red Star Tavern may request additional security with respect to such items or for any other reason; the Hotel Monaco/Red Star Tavern will assist in making these arrangements and charge the Group accordingly.

Parking

On-site valet parking is offered on a space available basis for \$4.00 per hour, per car, \$20.00 per day, per car and \$33 overnight, per car. Bus parking passes are available as well.

Package Handling and Storage Fees

Special arrangements must be made for receiving any equipment, goods, displays or other materials that will be sent, delivered or brought into the Hotel/Restaurant. Handling charges of \$3.00 per box will apply to boxes delivered to meeting space or sleeping rooms. The Hotel Monaco/Red Star Tavern does not accept any liability for equipment, goods, displays, or other materials that arrive unmarked or fail to arrive at the Hotel/Restaurant. The Group is responsible for insuring the property for loss or damage. The Hotel/Restaurant will accept any items delivered for the Group within twenty hours prior to the official start of Event at no extra charge for storage. If oversized storage or additional time is needed, the Group must notify Hotel Monaco/Red Star Tavern in writing 10 days prior to arrival and an extra fee may be charged.

Our Luxury Hotel in Portland Oregon

Step through the doors of the **Hotel Monaco Portland** and be welcomed into a world of unique luxury right in downtown Portland. Inspired by Anglo-Chinois style, renowned designer Cheryl Rowley recently transformed this 1912 architectural masterpiece into a space full of whimsy, color and life. With soft persimmon and periwinkle glow, deep chocolate furnishings and luscious flowers, our Portland, Oregon hotel promises a dramatic setting for your arrival. Modern appointments and our four-star hotel level of amenities await you in any one of our stylish 221 guestrooms.

A long-time patron of the arts, Hotel Monaco Portland is delighted to share our private art collection featuring local Northwest artists, found on each floor of the hotel.

Our luxury hotel has won numerous awards, including *Travel & Leisure* "World's Best" and "Readers' Choice Top 500 in the World."

Red Star Private Dining - Exclusive Catering for Hotel Monaco Portland

Meetings, weddings and private parties can have Red Star Tavern's personal style and service all to themselves. Whether you're interested in reserving the entire 200-seat restaurant for your group, or booking meeting, banquet and conference rooms at the adjoining Hotel Monaco, you have an amazing breadth of selection right in the heart of downtown Portland.

Plus, our professional meeting and catering staff will align all the elements for your group or party, from catering and room layout, reserving room blocks to fulfilling all audio and visual requirements. Need an LCD projector, dry erase board with markers, and an iPod patch with 4-channel mixer? Just say the word.

As with everything Red Star, Chef Kyle Rourke oversees the painstakingly crafted catering menus (all of which can be tailored to your group's personal tastes), while Carole Lombardi, our veteran Director of Catering, expertly manages the "front of the house" facets.

For specifics about Red Star's private dining, party and group planning and to book your next event, contact Carole directly at: carole.lombardi@redstartavern.com or 503.417.3388.

Appetizer Formula

Light appetizers: 4-6 pieces per person
Medium appetizers: 8-10 pieces per person
Heavy appetizers: 12-15 pieces per person

Multiply the appetizer amount by the number of guests then divide by 12. This will help you determine how many dozen appetizers you will need. Appetizers all sold by the dozen with the exception of platters which feed 25 (count platters as 2 dozen).

Appetizers are approximately \$30 per dozen.

Example:

Medium appetizers for 120 people. $120 \times 8 = 960 / 12 = 80$ dozen $\times \$30 = \$2,400$.