

# CATERING MENUS

THE ALLISON INN & SPA  
willamette valley, oregon

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

# breakfast

includes fresh assorted juices, local organic regular and decaffeinated coffee, steven smith teas and a selection of half and half, whole and non-fat milk.

## ALLISON CONTINENTAL

buffet | 27. per person

sliced seasonal fruits and berries  
wildflower honey yogurt  
assorted housemade pastries with butter and preserves

## RIBBON RIDGE CONTINENTAL

buffet | 35. per person

sliced seasonal fruits and berries  
wildflower honey yogurt  
toaster station with assorted bagels, plain and herbed cream cheeses  
smoked salmon with capers, dijon egg salad, pickled red onion and tomato  
assorted housemade pastries with butter and preserves

## WINEMAKER'S CONTINENTAL

buffet | 40. per person

sliced seasonal fruits and berries  
wildflower honey yogurt  
jory granola  
hard-boiled eggs  
salumi and charcuterie  
assorted farm cheeses, dried fruits and toasted hazelnuts  
artisan walnut bread and baguette with butter and assorted jams

## sweet & savory complements

### BREAKFAST POTATOES

select one | 5. per person  
herb-roasted red potatoes  
hashed brown potatoes  
roasted yukon gold potatoes with peppers and onions  
fried fingerling potatoes with foraged mushrooms and pecorino

### BREAKFAST HASH

select one | 9. per person  
corned beef hash  
smoked pork and piquillo hash  
garden vegetable hash

### BREAKFAST EGGS

select one | 7. per person  
traditional scrambled eggs  
scrambled eggs with garden herbs  
scrambled eggs with foraged mushrooms and melted leeks  
scrambled eggs with chorizo, piquillo peppers and manchego  
scrambled eggs with queso fresco, pico de gallo and guajillo salsa  
frittata with maple-glazed ham, aged white cheddar and caramelized onions  
frittata with spinach and chèvre  
strata with pork sausage, white cheddar and poblanos  
poached eggs over piperade and broccolini

### BREAKFAST MEATS

select one | 7. per person  
applewood-smoked bacon  
traditional breakfast sausage  
maple-glazed ham  
chicken-apple sausage

breakfast	breaks	beverages
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# breakfast, cont.

includes fresh assorted juices, local organic regular and decaffeinated coffee, steven smith teas and a selection of half and half, whole and non-fat milk.

## YAMHILL SUNRISE BREAKFAST

buffet | 39. per person

sliced seasonal fruits and berries  
wildflower honey yogurt  
jory granola  
assorted housemade pastries with butter and preserves

(select one)

traditional scrambled eggs  
scrambled eggs with garden herbs  
scrambled eggs with foraged mushrooms and melted leeks  
scrambled eggs with chorizo, piquillo peppers and manchego  
frittata with queso fresco, pico de gallo and guajillo salsa  
frittata with maple-glazed ham, aged white cheddar and caramelized onions  
frittata with spinach and chèvre  
strata with pork sausage, white cheddar and poblanos  
poached eggs over piperade and broccolini

(select two)

applewood-smoked bacon  
traditional breakfast sausage  
maple-glazed ham  
chicken-apple sausage

(select one)

herb-roasted red potatoes  
hashed brown potatoes  
roasted yukon gold potatoes with peppers and onions  
fried fingerling potatoes with foraged mushrooms and pecorino

## sweet & savory complements, cont.

### BENEDICTS

*vegetarian* | 14. each  
soft-poached egg, piperade, grilled pugliese, manchego mornay, fines herbes

*jory ham* | 16. each  
soft-poached egg, sautéed kale, griddled english muffin, brown butter hollandaise

*smoked salmon* | 16. each  
soft-poached egg, wilted spinach, pickled red onion, fines herbes, hollandaise

*duck confit* | 17. each  
soft-poached egg, charred scallion polenta cake, sauce choron

*dungeness crab cake* | 18. each  
soft-poached egg, whole grain mustard hollandaise

### FRENCH TOAST AND PANCAKES

select one | 12. per person  
includes: seasonal fruit compote, berries, whipped butter, chantilly, vermont maple syrup

grand marnier french toast  
lemon-buttermilk pancakes

### TOASTER STATIONS

assorted sliced breads, assorted bagels, plain and herbed cream cheeses, butter and preserves | 7. per person

smoked salmon with assorted bagels, capers, dijon egg salad, pickled red onion, tomato | 15. per person

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# brunch

includes fresh assorted juices, local organic regular and decaffeinated coffee, steven smith teas and a selection of half and half, whole and non-fat milk.

## CHEHALEM MOUNTAIN BRUNCH

buffet | 46. per person, minimum charge for 25 guests

sliced seasonal fruits and berries  
wildflower honey yogurt  
jory granola  
assorted housemade pastries with butter and preserves

(select one)

traditional scrambled eggs  
scrambled eggs with garden herbs  
scrambled eggs with foraged mushrooms and melted leeks  
scrambled eggs with chorizo, piquillo peppers and manchego  
scrambled eggs with queso fresco, pico de gallo and guajillo salsa  
frittata with maple-glazed ham, aged white cheddar and caramelized onions  
frittata with spinach and chèvre  
strata with pork sausage, white cheddar and poblanos  
poached eggs over piperade and broccolini

(select two)

applewood-smoked bacon  
traditional breakfast sausage  
maple-glazed ham  
chicken-apple sausage

(select one)

herb-roasted red potatoes  
hashed brown potatoes  
roasted yukon gold potatoes with peppers and onions  
fried fingerling potatoes with foraged mushrooms and pecorino

(select one)

lemon-buttermilk pancakes  
grand marnier french toast  
includes: seasonal fruit compote, berries, whipped butter, chantilly and vermont maple syrup

(select one)

jory ham benedict with soft-poached egg, sautéed kale, griddled english muffin, brown butter hollandaise  
smoked salmon benedict with soft-poached egg, wilted spinach, pickled red onion, fines herbes, hollandaise

## sweet & savory complements, cont.

### SIMPLE

assorted individual yogurts | 5. each  
wildflower honey yogurt | 6. per person  
jory granola, yogurt and seasonal berry parfait | 8. each  
fresh berry-yogurt smoothie | 7. each  
jory granola and milk | 7. per person  
assorted housemade pastries with butter and preserves | 48. per dozen  
hard-boiled eggs | 28. per dozen

### OMELET ACTION STATION

15. per person  
requires an attendant for a fee of 150. per 50 guests.

local farm eggs, sausage, applewood-smoked bacon, ham, foraged mushrooms, melted leeks, spinach, bell peppers, avocado, tomatoes, scallions, garden herbs, oregon cheddar, chèvre, swiss cheese

### STEEL-CUT OATS

golden raisins, brown sugar and crushed hazelnuts | 8. per person  
add fresh berries | 4. per person

### BISCUITS AND GRAVY

9. per person  
warm buttermilk biscuits with pancetta-sage gravy

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# brunch, cont.

includes fresh assorted juices, local organic regular and decaffeinated coffee, steven smith teas and a selection of half and half, whole and non-fat milk.

## THE ALLISON BRUNCH

buffet | 68. per person, minimum charge for 35 guests  
 designed for one hour of service.  
 action stations require an attendant with a fee of 150. per station, per 50 guests.

sliced seasonal fruits and berries  
 assorted housemade pastries with butter and preserves

### salads

tomato, cucumber, basil and red onion salad  
 farfalle pasta, grilled vegetables, feta and garden herbs  
 caesar salad with garlic croutons and reggiano

### smoked salmon

assorted bagels, herbed cream cheese, capers, dijon egg salad,  
 pickled red onion and tomato

### domestic and imported cheese

with toasted hazelnuts, dried fruits, grapes, artisan walnut bread  
 and sliced baguette

### lemon-buttermilk pancakes

seasonal fruit compote, berries, whipped butter, chantilly  
 and vermont maple syrup

### omelet action station

eggs, sausage, applewood-smoked bacon, ham, foraged mushrooms,  
 melted leeks, spinach, bell peppers, avocado, tomatoes, scallions,  
 garden herbs, oregon cheddar, chèvre and swiss cheese

### carving action station

slow-roasted rib eye, foraged mushrooms, pinot noir jus, horseradish cream

### accompaniments

bacon-braised greens  
 herb-roasted red potatoes  
 dungeness crab benedict with soft-poached egg  
 and whole grain mustard hollandaise

### desserts

seasonal fruit tartelette  
 vanilla bean cheese cake  
 carrot cake with white chocolate cream cheese frosting  
 chocolate buttermilk cake with dark chocolate ganache

## sweet & savory complements, cont.

### BREAKFAST SANDWICHES AND WRAPS

select one | 10. each  
 croissant with scrambled egg, ham,  
 brie and caramelized onion

grilled ciabatta with fried egg,  
 applewood-smoked bacon, oregonzola  
 and frisée

wrap with chorizo, scrambled egg, roasted  
 poblano and manchego

wrap with scrambled egg, smoked chicken,  
 roasted peppers, onions and queso fresco

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# meeting package

includes all-day local organic regular and decaffeinated coffee, steven smith teas, a selection of half and half, whole and non-fat milk and assorted soft drinks.

## EXECUTIVE SESSION

package | 114. per person

### *av*

1-projection screen | 1-5200 lumens lcd projector | 1-wireless microphone  
1-podium | 1-laser pointer | 1-flipchart and markers

### *breakfast*

fresh assorted juices  
sliced seasonal fruits and berries  
wildflower honey yogurt  
jory granola  
assorted housemade pastries with butter and preserves  
allison trail mix

### *mid-morning break*

assorted nutrition bars

### *lunch*

please make your selection from the artisan trio (page 09)

### *afternoon break*

assortment of freshly baked cookies  
(select three types)  
chocolate chip, oatmeal-cherry-walnut, gluten-free chocolate-coconut,  
snickerdoodles, chocolate crinkles, seasonal biscotti, coconut macaroons

## break packages

### TASTE OF HOME

21. per person  
tomato soup shooters  
mini grilled cheese sandwiches  
housemade potato chips  
freshly baked chocolate chip cookies  
assorted soft drinks

### WINEMAKER'S WINE-DOWN

24. per person  
sliced seasonal fruit  
domestic and imported cheeses with  
toasted hazelnuts, dried fruits, grapes,  
artisan walnut bread and sliced baguette  
fresh garden vegetables with seasonal dips  
vignette wine country sodas

### HARVEST

19. per person  
whole seasonal fruit  
assorted nutrition bars  
hummus with coriander-scented pita chips  
jory granola and wildflower honey yogurt  
iced tea

### REJUVENATING MASSAGE REFRESHER

break enhancement\* | 60-75. per spa provider  
allow the allison spa to come to your meeting  
room and provide rejuvenating chair  
massages for you and your guests. price is  
based on a half-hour of service and we  
suggest one provider per 5 guests  
(approximately 5 minutes per person).

\**please note:* advance reservation is required  
(at least one week prior to your event). addi-  
tional services available upon request.

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# breaks

## SWEET AND SAVORY

whole seasonal fruit | 5. per piece

sliced seasonal fruit and wildflower honey yogurt | 12. per person

crudités | 12. per person

seasonal vegetables, olives, herbed flatbreads, hummus and buttermilk dressing

herbed flatbreads and hummus | 7. per person

deluxe mixed nuts | 37. per pound

allison trail mix | 37. per pound

jory roasted hazelnuts | 37. per pound

*housemade popcorn*

sea salt | 6. per person

honey-butter | 7. per person

parmesan-herbed | 7. per person

truffle-sea salt | 8. per person

housemade potato chips | 6. per person

add french onion dip | 4. per person

mini pretzels | 4. per person

m&m's | 17. per pound

chocolate-dipped bananas or pretzels | 6. per person

tortilla chips and housemade salsa | 7. per person

add guacamole | 5. per person

assorted nutrition bars | 5. each

assortment of freshly baked cookies | 45. per dozen

(select three types)

chocolate chip, oatmeal-cherry-walnut, gluten-free chocolate-coconut,

snickerdoodles, chocolate crinkles, seasonal biscotti, coconut macaroons

housemade chocolate truffles | 21. per dozen

chocolate-almond clusters | 21. per dozen

allison peppermint patties | 25. per dozen

assorted deluxe ice cream bars | 72. per dozen

## break packages, cont.

### ALLISON TEA

29. per person

cucumber sandwiches with smoked salmon,

watercress and chive crème fraîche

chicken-almond salad on crostini

profiteroles with herbed-goat cheese mousse

mini scones with chantilly and preserves

lemon bars

fresh fruit tartelettes

chocolate-dipped coconut macaroons

assorted steven smith teas

### BAKESHOP

19. per person

vanilla and chocolate cupcakes

vanilla butter cream and chocolate icing

pastry chef's special accompaniments

local organic regular and decaffeinated

coffee, steven smith teas, and a selection of

half and half, whole and non-fat milk

### SODA FOUNTAIN

19. per person\*

vanilla, chocolate and oregon huckleberry

ice cream

chocolate sauce, caramel, mixed berry

compote, bananas, toasted pecans, almond

praline and whipped cream

thomas kemper micro-brew root beer and

vanilla cream soda

*\*please note:* requires an attendant with a fee of 150. per station, per 50 guests.

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# breaks, cont.

## BEVERAGES

beverage service | 6. per person, per station (up to 3 hours)  
 10. per person, per station (up to 8 hours)  
 local organic regular and decaffeinated coffee, steven smith teas,  
 a selection of half and half, whole and non-fat milk, and house-filtered  
 still and sparkling water with lime

fresh assorted juices | 6. per person

iced tea | 5. per person

lemonade | 5. per person

assorted soft drinks | 5. each  
 (charged on consumption)

vignette wine country sodas | 6. each  
 non-alcoholic pinot noir and chardonnay  
 (charged on consumption)

assorted izze natural sodas | 6. each  
 (charged on consumption)

assorted dry natural sodas | 6. each  
 (charged on consumption)

fever tree bitter lemon and ginger ale | 6. each  
 (charged on consumption)

## specialty beverage stations

### FRESH FRUIT LEMONADES

station | 7. per person  
 minimum charge for 20 guests  
 blackberry-vanilla bean  
 basil-strawberry

### WARM CIDERS

station | 7. per person  
 minimum charge for 20 guests  
 pumpkin-apple with rosemary and candied  
 orange  
 traditional mulled cider

### HOT COCOA

station | 7. per person  
 minimum charge for 20 guests  
 bittersweet cocoa with maple chantilly  
 amarena cherry-infused cocoa with  
 housemade marshmallows

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# lunch

## ARTISAN TRIO LUNCH

plated | 38. per person

sandwiches are limited to two pre-determined choices per group and all guests are served the same pre-selected salad and dessert. salad and sandwich(es) are served together on one plate. dessert is served buffet-style.

includes iced tea and lemonade.

### *garden salads*

(select one; see seasonal salads page 10 for additional options)

caesar salad with garlic croutons and shaved reggiano  
 butter lettuce with garden herbs, radish, peas and green goddess dressing  
 heirloom lettuces with chèvre, herbed croutons and sherry vinaigrette  
 spinach with oregon blue cheese, toasted hazelnuts, oranges, candied bacon and cider vinaigrette  
 frisée and arugula with warm wheat berries, duck confit, roasted apples and cider-dijon dressing  
 chicory salad with walnuts, figs, radish and parmesan dressing

### *artisan sandwiches*

(select up to two; see seasonal sandwiches for additional options)

### *cold*

grilled chicken breast, brie, apple, caramelized onion, watercress and herbed aioli on ciabatta  
 turkey, sprouts, bacon, avocado and lemon aioli on levain  
 peppered roast beef, gruyere, caramelized onion and aioli on ciabatta  
 grilled salmon wrap with arugula, rémoulade, cucumbers and tomato  
 roasted eggplant, zucchini and red peppers with chèvre and arugula pesto on focaccia

### *warm*

halibut po' boy with savoy slaw, roasted red peppers and caper rémoulade on baguette  
 roasted rib eye with blue cheese, pickled red onions, watercress and blue cheese-buttermilk dressing on ciabatta  
 cubano with house-smoked pork loin and ham, house pickles, avocado, dijon and aged swiss on griddled bread  
 reuben with corned beef, gruyère, choucroute and russian dressing on marbled rye  
 oven roasted turkey breast with wholegrain mustard aioli, cranberry compote, smoked gouda and arugula on grilled focaccia

### *desserts*

(select one)

seasonal sorbet  
 chocolate-hazelnut tart  
 citrus tart with almond praline and caramel chantilly  
 vanilla bean cheesecake with huckleberry compote and almond florentine  
 black bottom cake with raspberry compote and chantilly

## enhancement

the artisan trio is also available as a lunch buffet. no minimum charge required. see below for details.

## ARTISAN TRIO LUNCH

buffet | 43. per person

### *garden salads*

(select two from corresponding list)

### *artisan sandwiches*

(select two from corresponding list)

### *desserts*

(select two from corresponding list, excludes sorbet option)

perfect for groups with less than 25 guests or as a simplified lunch buffet.

## seasonally-focused sandwiches

### **SPRING** (march - may)

cold rotisserie lamb and piquillo pepper wrap with minted onion, harissa aioli and feta

### **SUMMER** (june - august)

'blt' with fried green garden tomato, rémoulade, applewood-smoked bacon, arugula and mozzarella on pugliese

### **FALL** (september - november)

pulled pork on ciabatta with apple-fennel slaw, coriander aioli and white cheddar

### **WINTER** (december - february)

shaved prime rib on baguette with caramelized onion, aged swiss and horseradish cream

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# lunch, cont.

## BOUNTY OF THE WILLAMETTE VALLEY

plated | prices vary, see below  
 entrées are priced as a three-course meal. a maximum of two entrée choices per group may be accommodated with the higher entrée price being charged. for groups over 100 guests, the same vegetable and starch accompaniments will be utilized for both entrée selections.

includes iced tea, lemonade and artisan breads.

*soup or salad*  
 (select one; see seasonal soups and salads for additional options)

### soup

pacific clam chowder  
 chilled gazpacho with basil croutons  
 sweet corn chowder with roasted poblano  
 wild mushroom soup with truffled croutons  
 roasted tomato soup with crème fraîche and parmesan

### salad

caesar salad with garlic croutons and shaved reggiano  
 butter lettuce with garden herbs, radish, peas and green goddess dressing  
 heirloom lettuces with chèvre, herbed croutons and sherry vinaigrette  
 spinach with oregon blue cheese, toasted hazelnuts, oranges, candied bacon and cider vinaigrette  
 frisée and arugula with warm wheat berries, duck confit, roasted apples and cider-dijon dressing  
 chicory salad with walnuts, figs, radish and parmesan dressing

## seasonally-focused soups and salads

### SPRING (march - may)

*soup*  
 caramelized leek soup with garlic chips and chive blossom

*salad*  
 chicory salad with heirloom radish, sweet carrots, english peas, pea tendrils and muscatel vinaigrette

### SUMMER (june - august)

*soup*  
 summer vegetable broth with garbanzo beans and parmesan croutons

*salad*  
 garden beet and blueberry salad with heirloom greens, briar rose chèvre, candied walnuts and banyuls vinaigrette

### FALL (september - november)

*soup*  
 roasted corn and crab chowder with mama lil's peppers and sweet potato chips

*salad*  
 garden greens with heirloom apples, herb-roasted hazelnuts, pecorino and muscatel vinaigrette

### WINTER (december - february)

*soup*  
 celeriac purée with duck confit and celery chips

*salad*  
 grilled broccolini, romesco, toasted marcona almonds and shaved manchego

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# lunch, cont.

## BOUNTY OF THE WILLAMETTE VALLEY, CONT.

### entrées

(select up to two, pre-counts required in advance; see seasonal entrées for additional options)

#### northwest seafood

grilled salmon | 42.

farro tabouleh, black olive relish and parsley-basil pistou

housemade pappardelle | 38.

rock shrimp, sun-dried tomatoes, spinach, olive oil, garlic and chile

caesar salad with grilled salmon | 39.

romaine, shaved reggiano, rustic crostini and creamy garlic-anchovy dressing

pacific seafood salad | 45.

grilled shrimp, dungeness crab, mixed greens, avocado and green goddess dressing

#### meat and poultry

grilled flat iron steak | 43.

mashed red skin potatoes, sautéed spinach and herbed shallot butter

grilled chicken breast | 40.

scallion mashed potatoes, broccolini and herbed jus

caesar salad with pan-seared chicken breast | 39.

romaine, shaved reggiano, rustic crostini and creamy garlic-anchovy dressing

### desserts

(select one)

seasonal sorbet

chocolate-hazelnut tart

citrus tart with almond praline and caramel chantilly

vanilla bean cheesecake with huckleberry compote and almond florentine

black bottom cake with raspberry compote and chantilly

## seasonally-focused entrées

### SPRING (march - may)

housemade basil pappardelle | 40.

pan-seared scallop, saffron-english pea purée

and radish salad

### SUMMER (june - august)

grilled albacore tuna | 39.

couscous, summer squash and garden tomato

vinaigrette

### FALL (september - november)

pinot-braised roast chicken | 42.

crispy bacon, yukon purée, pickled grapes

and brussels sprouts

### WINTER (december - february)

andouille sausage cassoulet | 42.

duck confit, poblano and meyer lemon relish

## enhancements

additional soup or salad course | 9. per person

riedel oregon pinot noir glasses or other specialty stemware | 3. each

mahogany chiavari chairs with chocolate-brown cushion | 7. per chair

audio visual equipment:  
price list available upon request.

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# lunch, cont.

## CHEF'S GARDEN

buffet | 47. per person

includes iced tea, lemonade and artisan breads.

### *soups*

chef's seasonal selection of two soups

### *prepared salads*

pasta salad with basil pesto, sun-dried tomato, arugula and pine nuts  
 chicory salad with bacon, walnuts, figs, radish and parmesan dressing  
 greek salad with watercress, feta cheese, tomato, cucumber, kalamata olives  
 and yogurt-mint dressing

### *build your own salad*

mixed greens and romaine lettuce  
 tomatoes, cucumbers, avocado, shaved red onion, broccoli, carrots, chickpeas,  
 pepperoncinis, hard-boiled eggs, garlic croutons, sunflower seeds and hazelnuts

(select three)

white cheddar, smoked gouda, ciliegine, feta, oregon blue cheese, shaved reggiano

(select three)

grilled chicken breast, turkey, bacon, genoa salami, grilled tofu

(select two)

red wine vinaigrette, aged balsamic vinaigrette, cider vinaigrette,  
 herbed-buttermilk dressing, caesar dressing, blue cheese dressing,  
 green goddess dressing

### *desserts*

brown butter-apple streusel tart  
 vanilla bean cheesecake  
 chocolate-caramel tart  
 fresh fruit tart

minimum charge for 25 guests

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# lunch, cont.

## SPRINGBROOK DELI

buffet | 50. per person

includes iced tea and lemonade.

### *soup*

chef's seasonal selection

### *salads*

classic coleslaw

roasted red potato salad with bacon, whole grain mustard and dill

cucumber and tomato salad

roasted seasonal vegetable salad

mixed green salad with rosemary-balsamic vinaigrette

and herbed buttermilk dressing

### *meats*

(select three)

roast beef

prepared hot reuben sandwich

smoked turkey

black forest ham

genoa salami

grilled tofu

### *sandwich salads*

(select one)

albacore tuna with shaved red onions, sweet peppers and fines herbes

grilled chicken with apple, balsamic onions and hazelnuts

curried tofu salad

### *cheeses*

swiss, sharp yellow cheddar, brie and smoked gouda

### *accompaniments*

butter lettuce, tomatoes, red onion, housemade pickles, pepperoncinis,

assorted artisan breads, mayonnaise, horseradish aioli, whole grain and dijon

mustards and housemade potato chips

### *desserts*

raspberry-pistachio bars

lemon tartelettes

rocky road brownies

mini s'mores

minimum charge for 25 guests

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# lunch, cont.

## SOUTHWEST TABLE

buffet | 53. per person

includes iced tea and lemonade.

### *soup*

tortilla soup with chicken, tomato, crispy tortilla strips and queso fresco

### *salads*

roasted corn salad with poblano chiles, black beans, scallions, avocado, queso fresco and lime-cilantro dressing  
 romaine salad with roasted pumpkin seeds, roma tomatoes and red onions  
 jicama salad with oranges, watercress and citrus vinaigrette

### *entrées*

pork carnitas 'autentico'  
 guajillo-marinated flat iron steak  
 achiote chicken fajitas with sautéed onions and peppers

### *accompaniments*

refried beans  
 spanish rice  
 flour and corn tortillas  
 roasted tomato salsa  
 pico de gallo  
 tomatillo salsa  
 guacamole  
 tortilla chips

### *desserts*

cinnamon-chocolate tart  
 traditional churros with chantilly and chocolate sauce  
 ginger-lime cheesecake  
 mexican tea cookies

minimum charge for 25 guests

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# lunch, cont.

## MEDITERRANEAN TABLE

buffet | 53. per person

includes iced tea and lemonade.

### *soup*

tuscan wedding soup with black kale, housemade italian sausage and yukon potatoes

### *salads*

carrot salad with piquillo peppers, chickpeas and cumin vinaigrette  
panzanella with tomatoes, shaved reggiano, pine nuts, basil, lemon and olive oil  
heirloom baby lettuces, fennel, manchego, spiced marcona almonds and citrus vinaigrette  
roasted cauliflower with almonds, pomegranate and tahini

### *entrées*

garden vegetable lasagna  
oregon rockfish caponata  
preserved meyer lemon and olive-braised chicken with israeli couscous

### *accompaniments*

grilled vegetables  
sautéed green beans with tomatoes and olive oil  
grilled pugliese and herbed flatbreads with olive oil, roasted garlic and balsamic

### *desserts*

pine nut-rosemary tart with figs and crème fraîche  
lemon-mascarpone cheesecake  
cannolis  
amaretti cookies

minimum charge for 25 guests

breakfast  
brunch  
meeting  
package

breaks  
lunch  
reception  
dinner

beverages  
general info  
environmental  
responsibility

# lunch, cont.

## WINE COUNTRY BOX LUNCH

40. per person

box lunches are specially packaged for travel in our individual allison paper carriers. sandwiches are limited to two pre-determined choices per group. all guests receive the same pre-determined salad and dessert.

### *salad*

(select one)

pasta salad with basil pesto, sun-dried tomato and pine nuts  
roasted red potato salad with bacon, whole grain mustard and dill  
assorted seasonal crudités

### *cold artisan sandwiches*

(select up to two, pre-counts required in advance)

grilled chicken breast, brie, apple, caramelized onion, watercress and herbed aioli on ciabatta  
turkey, sprouts, bacon, avocado and lemon aioli on levain  
peppered roast beef, gruyere, caramelized onion and aioli on ciabatta  
grilled salmon wrap with arugula, rémoulade, cucumbers and tomato  
roasted eggplant, zucchini and red peppers with chèvre and arugula pesto on focaccia

### *dessert*

(select one)

toffee brownie  
chocolate-dipped coconut macaroon  
oatmeal raisin cookie  
nutrition bar

### *included in each box*

whole seasonal fruit  
kettle potato chips  
bottled water  
eco-friendly cutlery, napkin and wet wipe

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

# reception

## HORS D'OEUVRES

### *cold*

butler-passed or displayed | 55. per dozen

oregon goat cheese-pistachio “truffles” with grapes  
 sweet tomato, basil and ‘ciliegine’ mozzarella skewers  
 crostini with herbed ricotta, prosciutto and frisèe vinaigrette  
 profiteroles with smoked chicken, apple, truffle, celery and walnut  
 smoked salmon on lavosh with crème fraîche, capers and pickled red onion  
 wagyu beef tartare on crostini with fried capers  
 duck pastrami on caraway crostini with dijon and leek ravigote  
 ahi tuna poke, crispy wonton and scallion salad  
 seasonal ceviche with corn crisp

### *warm*

(served at room temperature)  
 butler-passed | 62. per dozen

triple cream brie tartelette with marionberry compote  
 bacon-wrapped dates with marcona almonds and wildflower honey  
 moroccan-spiced lamb with harissa aioli and mint  
 ginger-chicken skewers with spicy pistachio sauce  
 crispy potato cake with housemade chorizo and choucroute  
 grilled garlic-ginger beef skewers with thai red curry sauce  
 dungeness crab cakes with mustard-caper dipping sauce  
 honey-chile glazed gulf prawns tossed in sesame seeds  
 grilled sea scallops with citrus-fennel slaw  
 maple-glazed ham, white corn grits and aged cheddar  
 pork belly confit with truffled celery-apple slaw

### *oysters on the half-shell*

displayed | 69. per dozen  
 minimum order of one dozen

classic cocktail sauce, mignonette, bottled hot sauces, lemon wedges

### *oyster shooters*

butler-passed or displayed | 96. per dozen  
 minimum order of one dozen

virgin bloody mary shooter  
 cucumber-ginger shooter  
 gazpacho shooter

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

# reception, cont.

## DISPLAY STATIONS

designed for one hour of service.

### *salumi and charcuterie*

20. per person

prosciutto, sopressata, house-cured olives, mustards and cornichons

### *crudités*

12. per person

seasonal vegetables, olives, herbed flatbreads, hummus and buttermilk dressing

### *fresh fruit*

9. per person

sliced seasonal fruit with mint

### *domestic and imported cheese*

19. per person

with toasted hazelnuts, dried fruits, grapes, artisan walnut bread and sliced baguette

### *pacific northwest artisan cheese gallery*

29. per person

a collection of rare, classic and artisanal farm cheeses from around the pacific northwest, marcona almonds, dried fruits, grapes, artisan walnut bread, sliced baguette, fruit compotes and jams

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

# reception, cont.

## CHEF-ATTENDED ACTION STATIONS

designed for one hour of service. action stations require an attendant with a fee of 150. per station, per 50 guests.

### *cedar plank salmon*

24. per person, minimum charge for 20 guests  
with tarragon dijon and artisan rolls

### *roasted rosemary-garlic leg of lamb*

18. per person, minimum charge for 30 guests  
with roasted mushrooms, pinot noir jus and focaccia

### *wood-grilled beef tenderloin*

19. per person, minimum charge for 30 guests  
with caramelized fennel and onion, beef jus, horseradish cream and artisan rolls

### *pasta station*

28. per person | served with focaccia

(select three)

hand-rolled pasta with prawns, sun-dried tomatoes, spinach and olive oil

orechiette pomodoro with garden tomatoes, garlic and basil

farfalle with wild mushrooms, herbs and truffle crema

penne with grilled chicken, roasted red bell peppers and vodka sauce

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

# reception, cont.

## WINE COUNTRY TASTING

an evening in the willamette valley wine country with chef's culinary creations and our sommelier-selected wine pairings. wine pairing suggestions are listed below with corresponding per bottle prices. wines are charged on consumption.

choice of four stations | 86. per person  
 each additional station | 22. per person  
 chef attendant for each action station | 150.

### *sparkling wine table*

smoked salmon with chive crème fraîche on lavosh  
 argyle brut 56.  
 veuve clicquot "yellow label" brut 96.

### *pinot gris table*

chèvre mousse profiterole with roasted beet and citrus relish and  
 arugula-radicchio salad  
 chehalem "3 vineyards" pinot gris 46.  
 austin knoll pinot gris 44.

### *chardonnay table*

pan-fried dungeness crab cake with caper-mustard sauce  
 far niente chardonnay 105.  
 king estate chardonnay 44.

### *pinot noir table*

rosemary-garlic rotisserie lamb, roasted mushrooms, pinot noir jus and focaccia  
 bethel heights "estate" pinot noir 63.  
 archery summit "premier cuvée" pinot noir 96.

### *syrah table*

new york strip with peppercorn-bordelaise and fresh horseradish potato croquette  
 delille "doyenne" syrah 95.  
 l'ecole syrah 63.

### *dessert table*

vanilla bean pot de crème  
 glazed chocolate mousse  
 lemon tart  
 caveman blue cheese  
 seasonal fruit tartelette

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

# reception, cont.

## ALLISON SWEET TABLE

buffet | 42. per person

a beautiful array of seven delicious items of your choosing, artfully presented.

### *miniature pastry tarts*

(select two)

seasonal fruit

chocolate caramel

lemon meringue

white chocolate mousse

passion fruit

banana cream

dulce de leche

### *assorted housemade petit fours*

(select two)

linzer bars

assorted french macaroons

chocolate-dipped coconut macaroons

gluten-free chocolate-coconut cookies

mexican wedding cookies

toffee brownies

classic cookie favorites (chocolate chip, oatmeal-raisin and snickerdoodle)

### *petits gâteaux*

(select three)

opera torte

raspberry-almond mousse

hazelnut pound cake

miniature vanilla bean cheesecakes

espresso turtle torte

carrot cake with white chocolate-cream cheese frosting and walnut praline

traditional tiramisu

chocolate-hazelnut torte

german chocolate cake

lemon-poppy seed cake

### *included confections*

assorted candies and truffles

minimum charge for 35 guests

breakfast	breaks	beverages
brunch	lunch	general info
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# dinner

## BOUNTY OF THE WILLAMETTE VALLEY DINNER

plated | prices vary, see below  
entrées are priced as a three-course meal. a maximum of two entrée choices per group may be accommodated with the higher entrée price being charged. for groups over 100 guests, the same vegetable and starch accompaniments will be utilized for both entrée selections.

includes local organic regular and decaffeinated coffee, steven smith teas and artisan breads.

*soup or salad*  
(select one; see seasonal soups and salads for additional options)

**soup**  
butternut squash soup, pistachios and sage-brown butter  
potato soup, crushed hazelnuts and red pepper coulis  
roasted beet soup, smoked chicken, mascarpone and marcona almonds  
cauliflower soup with bacon lardons and celery-apple relish  
shellfish bisque, brioche croutons and tarragon oil

**salad**  
caesar salad with garlic croutons and shaved reggiano  
arugula salad with prosciutto, pickled pear, toasted pine nuts and honey-citrus vinaigrette  
spinach salad with oregon blue cheese, toasted hazelnuts, oranges, candied bacon and cider vinaigrette  
heirloom lettuce with red onion, pinot-poached cherries, chèvre, croutons and muscatel vinaigrette  
barley salad with apples, celery, cucumber, pecorino and white balsamic emulsion  
frisée with lardons, applewood bacon, fines herbes and red wine vinaigrette

## seasonally-focused soups and salads

### SPRING (march - may)

*soup*  
spring onion soup with olive oil-poached rock shrimp, cucumber and piquillo peppers

*salad*  
salad of grilled asparagus with prosciutto, pickled farm egg, frisée, brown butter-roasted marcona almonds, and caper vinaigrette

### SUMMER (june - august)

*soup*  
heirloom tomato gazpacho with arbequina oil and herbed croutons

*salad*  
roasted corn salad with arugula, toy box tomatoes, pecorino and shallot-sherry emulsion

### FALL (september - november)

*soup*  
acorn squash soup with butter-poached apple, smoked bacon and pecans

*salad*  
frisée and endive with pear, blue cheese, walnuts and cider vinaigrette

### WINTER (december - february)

*soup*  
white lentil soup with mustard greens, housemade chorizo, poached farm egg and roasted pork broth

*salad*  
shaved fennel with watercress, winter citrus, briar rose chèvre, candied walnuts

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

# dinner, cont.

## BOUNTY OF THE WILLAMETTE VALLEY, CONT.

### entrées

(select up to two, pre-counts required in advance; see seasonal entrées for additional options)

### northwest seafood

seafood saffron risotto | 62.

crab, shrimp, melted leeks and chervil

miso-glazed salmon | 64.

mustard greens, shiitakes, black rice risotto and green peppercorn vinaigrette

sautéed halibut | 69.

crispy pancetta, olives, quinoa and wilted spinach

### meat and poultry

slow-roasted pork loin | 62.

fennel-thyme brioche stuffing, caramelized apples and whole grain mustard jus

braised painted hills beef short rib | 70.

sweet carrots, creamy polenta, lacinato kale, tomato marmalade and pinot noir jus

grilled beef tenderloin | 85.

roasted yukon potatoes, swiss chard and foraged mushroom bordelaise

pan-seared oregon lamb | 83.

harissa-braised chickpeas, glazed carrots, grilled radicchio and cumin-yogurt emulsion

lemon and herb-seared chicken breast | 60.

wilted greens, farro 'risotto' and natural jus

herb and chèvre-stuffed chicken breast | 62.

cauliflower purée, roasted carrots and herbed truffle-chicken jus

### duo entrées

grilled beef filet and garlic-herb prawns | 94.

swiss chard, leeks, wild mushrooms and potato purée

grilled filet mignon with king salmon | 106.

potato gratin, spinach, braised cipollini and port reduction

### desserts

(select one)

dark chocolate pinot cake

butterscotch budino with orange-cornmeal shortbread

huckleberry tart with caramel and chantilly

vanilla bean pot de crème with sablé cookie

chef's special dessert trio, please add 6. per person

## seasonally-focused entrées

### SPRING (march - may)

sautéed halibut | 74.

grilled prawns, braised heirloom beans, favas and tomato fumet

### SUMMER (june - august)

juniper-scented heritage pork loin | 64.

sprouted wheat berries, scallions, radishes and fig-saba marmalade

### FALL (september - november)

cedar plank salmon\* | 66.

heirloom apple butter, wild rice risotto cake, braised garden greens and mulled spice beurre blanc

\*please note: cedar plank preparation is available for up to 50 guests. for groups exceeding 50 guests, a grilled-style preparation will be substituted.

### WINTER (december - february)

porter-braised beef short rib | 72.

housemade spaetzle, brussels sprout slaw and crispy allium

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
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# dinner, cont.

## FOUR-COURSE A LA CARTE

plated, choice of two entrées | 115. per person  
 plated, choice of three entrées | 132. per person

soup and salad courses must be pre-selected.  
 please note that this menu may accommodate a maximum of 35 guests.

includes local organic regular and decaffeinated coffee, steven smith teas and artisan breads.

*soup*  
 (pre-select one; see seasonal soups page 20 for additional options)

butternut squash soup, pistachios and sage brown butter  
 potato soup, crushed hazelnuts and red pepper coulis  
 roasted beet soup, smoked chicken, mascarpone and marcona almonds  
 cauliflower soup with bacon lardons and celery-apple relish  
 shellfish bisque, brioche croutons and tarragon oil

*salad*  
 (pre-select one; see seasonal salads page 20 for additional options)

caesar salad with garlic croutons and shaved reggiano  
 arugula salad with prosciutto, pickled pear, toasted pine nuts and honey-citrus vinaigrette  
 spinach salad with oregon blue cheese, toasted hazelnuts, oranges, candied bacon and cider vinaigrette  
 heirloom lettuce with red onion, pinot-poached cherries, chèvre, croutons and muscatel vinaigrette  
 barley salad with apples, celery, cucumber, pecorino and white balsamic emulsion  
 frisée with lardons, applewood bacon, fines herbes and red wine vinaigrette

*entrées*  
 (choice of, determined table-side)

*sautéed halibut*  
 mascarpone polenta, tomato-olive compote and chervil vinaigrette

*grilled beef tenderloin*  
 buttermilk-yukon potatoes, grilled broccolini, charred scallions and horseradish beurre blanc

*herb-roasted chicken*  
 pommes dauphine, caramelized brussels sprout hash, hen-of-the-wood mushrooms, dijon-tarragon jus and radish salad

*dessert*  
 pastry chef's dessert trio

## enhancements

*amuse-bouche* | 7. per person  
 (served prior to first course)  
 allow us to indulge you and your guests with a welcome from our chef in the form of a seasonal bite of his creation.

the course is chef's-choice only and may be confirmed one week prior to your event. for groups with multiple dietary needs, the chef will prepare one item that accommodates all restrictions.

*sorbet intermezzo* | 5. per person  
 (served prior to main course)  
 enhance your menu with a sweet or savory palate cleanser. sorbets are house-made and selections vary based on season.

*additional soup or salad course* | 14. per person

riedel oregon pinot noir glasses or other specialty stemware | 3. each

mahogany chiavari chairs with chocolate-brown cushion | 7. per chair

audio visual equipment:  
 price list available upon request.

breakfast  
brunch  
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package

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responsibility

# dinner, cont.

## **RIBBON RIDGE**

buffet | 94. per person

includes local organic regular and decaffeinated coffee, steven smith teas and artisan breads.

### *soup*

lemon chicken soup with farro and lacinato kale

### *salads*

roasted beet salad with oranges, walnuts and oregon blue cheese  
frisée with applewood-smoked bacon, fines herbes and red wine vinaigrette  
chopped salad with romaine, hard-boiled eggs, crispy bacon, red onions, buttermilk dressing and muscatel vinaigrette

### *entrées*

grilled rib eye with wilted garden greens and mushroom-shallot jus  
pan-roasted salmon, fennel and olive-sweet pepper relish

### *accompaniments*

hand-rolled pasta with arugula pesto, sun-dried tomatoes and pecorino  
sautéed green beans, shallots and toasted pine nuts  
charred leek mashed potatoes

### *desserts*

marionberry-almond tart  
white chocolate turtle cheesecake  
assorted petite cookies  
chocolate truffles

minimum charge for 25 guests

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

# dinner, cont.

## A WALK IN THE VINEYARD

buffet | 96. per person

includes local organic regular and decaffeinated coffee, steven smith teas and artisan breads.

### *salads*

country potato salad  
 radicchio, butter lettuce and watercress with tomatoes and fried chickpeas  
 napa cabbage slaw with apple-jalapeno dressing  
 tomato salad with cucumber, basil and red onion

### *entrées*

baby back ribs with balsamic barbeque sauce  
 garlic and herb-roasted chicken breast  
 slow-roasted and smoked beef brisket

### *accompaniments*

whipped yams with cognac-brown butter  
 green beans and bacon  
 smoky baked beans  
 sweet corn with roasted poblanos  
 biscuits and corn muffins  
 sweet butter and clover honey

### *desserts*

bourbon pecan pie  
 strawberry-grand marnier tartelettes  
 hazelnut-apple crisp with whipped cream  
 mini s'mores

minimum charge for 25 guests

breakfast	breaks	beverages
brunch	lunch	general info
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package	dinner	responsibility

# dinner, cont.

## CHEHALEM MOUNTAIN

buffet | 100. per person

includes local organic regular and decaffeinated coffee, steven smith teas and artisan breads.

### *salads*

radicchio and pear slaw with roasted hazelnuts and verjus vinaigrette  
 foraged mushroom and fennel salad with radish and sherry emulsion  
 heirloom lettuce with red onion, pinot-poached cherries, chèvre, croutons  
 and muscatel vinaigrette

### *entrées*

pan-seared halibut with cream-braised kale  
 slow-roasted pork loin, whole grain mustard and apple-bacon chutney with marjoram  
 rosemary-garlic rotisserie lamb, roasted mushrooms and pinot noir jus

### *accompagniments*

roasted garden beets  
 grilled broccolini with parmesan, herbed breadcrumbs and citrus-almond vinaigrette  
 gratin potatoes

### *desserts*

chocolate-hazelnut torte with raspberries  
 brown butter-apple streusel tart  
 citrus tart with chantilly  
 brown sugar-pecan shortbread

minimum charge for 25 guests

breakfast	breaks	beverages
brunch	lunch	general info
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# beverages

## HOSTED BAR

beverages are charged on consumption.  
 one bartender per 75 guests. bar set-up fee of 125. per bar.

### *deluxe bar*

11. per drink  
 absolut vodka, tanqueray gin, jack daniel's whiskey, dewar's scotch,  
 jose cuervo gold tequila, bacardi silver rum

### *premium bar*

13. per drink  
 ketel one vodka, bombay sapphire gin, bulleit bourbon,  
 johnnie walker black scotch, hornitos tequila, stein rum

### *artisan bar*

15. per drink  
 medoyeff vodka, aviation gin, knob creek bourbon,  
 glenlivet 12-year scotch, patrón tequila, mount gay rum

### *all hosted bar selections include*

assorted beer | 7. per drink  
 local and micro-brews, domestic and imported

assorted soft drinks | 5. each

fresh assorted juices | 6. each

breakfast	breaks	beverages
brunch	lunch	general info
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# beverages, cont.

## SPECIALTY BEVERAGE STATIONS

beverages are charged on consumption, unless otherwise noted.  
 one bartender per 75 guests. bar set-up fee of 125. per bar.

### *mojito bar*

15. per drink  
 (select two)  
 traditional, raspberry, blackberry, blueberry

### *sangria bar*

11. per drink\*  
 white wine, peach and mango  
 red wine and fresh seasonal fruit  
 \*minimum charge for 25 guests, per selection.

### *martini bar*

15. per drink  
 (select two)  
 classic, cosmopolitan, lemon drop, chocolate, pinot-tini, pomegranate

### *scotch bar*

glenlivet 12 year | 12. per drink  
 macallan 12 year | 13. per drink  
 laphroaig 10 year | 15. per drink

### *cognac and brandy bar*

germain robin | 13. per drink  
 remy vsop | 13. per drink  
 boulard calvados | 15. per drink  
 hine rare & delicate | 19. per drink

### *bloody mary and mimosa bar*

13. per drink  
 allison bloody marys, bellinis and mimosas

breakfast	breaks	beverages
brunch	lunch	general info
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# beverages, cont.

## WINE LIST

sommelier ken bolick's cellar selections. prices listed are per bottle and wine selections are charged on consumption. we are happy to special order wines not listed, subject to availability. minimum purchase may apply.

### *sparkling wines*

brut, argyle	oregon	56.
brut, veuve clicquot "yellow label"	france	96.
prosecco, la marca	italy	40.

### *white wines*

chardonnay, adelsheim	oregon	54.
chardonnay, far niente	california	105.
chardonnay, king estate	oregon	44.
pinot gris, austin knoll	oregon	44.
pinot gris, chehalem "3 vineyards"	oregon	46.
sauvignon blanc, patricia green cellars	oregon	45.

### *oregon pinot noir*

archery summit, "premier cuvée"	willamette valley	96.
a to z wineworks	willamette valley	45.
austin knoll	willamette valley	72.
bergström "bergström vineyard"	dundee hills	162.
bethel heights "estate"	eola-amity hills	63.
chehalem, "3 vineyards"	willamette valley	68.
domaine serene "evanstad reserve"	willamette valley	160.

### *other red wines*

cabernet sauvignon, bergevin lane	washington	69.
cabernet sauvignon, caymus	california	165.
cabernet sauvignon, jordan	california	120.
merlot, chateau ste. michelle "indian wells"	washington	46.
merlot, duckhorn vineyards	california	114.
merlot, natalie's estate "the pines"	oregon	60.
syrah, delille "doyenne"	washington	95.
syrah, l'ecole	washington	63.

breakfast	breaks	beverages
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# general info

## FOOD AND BEVERAGE

With the exception of specialty cakes, The Allison Inn & Spa is the sole provider of all food and beverage served in the event space. Where exceptions apply, no food and beverage may be brought into and served in the event space without prior written approval from your Catering & Conference Services Manager. Food and beverage brought into and served in the event space is subject to a labor fee.

## GUARANTEE

Your final guaranteed guest count must be provided to your Catering & Conference Services Manager no later than 7 days prior to your first scheduled event and is not subject to reduction. If your final guarantee is not provided by this time, the estimated attendance noted on the Banquet Event Order will serve as your guarantee. Our Culinary Team will over-prepare for a 3% increase in attendance above your guarantee and you will be charged for your guarantee or actual attendance, whichever is greater.

## SERVICE CHARGE

All food, beverage and audio visual prices are subject to a 21% service charge.

## SPECIAL DIETARY NEEDS

Our Culinary Team is happy to provide menu substitutions for guests with dietary restrictions. Menu substitutions will be accommodated based on the guest's specific needs as "chef's-choice". Please notify your Catering & Conference Services Manager no later than 7 days prior to your first scheduled event of any special dietary needs.

## AUDIO VISUAL

A full range of state-of-the-art audio visual equipment is available through our onsite provider, ThinkAV. Please inquire with your Catering & Conference Services Manager for a pricelist of all audio visual items and services.

## VENDORS

The Allison Inn & Spa does not employ florists, musicians, event designers, officiants, etc. All vendors (i.e. rental companies, musicians, florists, etc.) must be preapproved by your Catering & Conference Services Manager. Vendors are required to sign our Vendor Responsibility Agreement and provide proof of liability insurance. Our Preferred Vendor List is available upon request.

## DAMAGES

The Allison Inn & Spa is not responsible for damage or loss of any merchandise or articles brought onto premises or for any item left unattended. The Allison Inn & Spa reserves the right to inspect and control all events. Liability for damages to the premises will be charged accordingly. The host of the function is held responsible for personal property or equipment brought onto premises.

## NON-SMOKING POLICY

As part of our LEED Certification, The Allison Inn & Spa is a smoke-free property. Smoking is not permitted within the hotel or anywhere on hotel grounds. Please notify your guests in advance of our eco-friendly policy.

## ITEMS INCLUDED WITH YOUR EVENT

- Table linens by Rivolta Carmignani
- Napkins by Frette
- Flatware, glassware and china
- Amber-colored votives
- Table numbers and stands (upon request)
- 16x16 oak parquet dance floor (upon request)
- Stage risers (upon request)

breakfast	breaks	beverages
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# environmental responsibility

The Allison Inn & Spa is LEED Gold certified, one of a handful of hotel properties in the world committed to achieving this 'green seal' with regards to building practices and ongoing sustainable operations. Key 'green' features include solar hot water, photovoltaic cells (generating 7% of electricity) and a sedum "green eco-roofing" planted on the west wing of the building.

The property is sited within the urban limits of Newberg, Oregon so development does not encroach upon environmentally-sensitive Willamette Valley agricultural lands. The importing of mature trees and gardens to the site has resulted in a net agricultural gain (significantly more trees and vegetation were brought on to the property than displaced by the development).

In addition, behind the scenes, our operations team is dedicated to the same principles. Waste and recycle management, green cleaning and laundry practices, local-based culinary programs and a tireless approach to environmental stewardship are key to our values.

## ENVIRONMENTALLY-AWARE TOUCHES

- emphasis on sustainability and preservation
- work with suppliers to ensure their products and services reflect our ethics
- monitoring short and long term environmental impact of our property and its operations
- use of energy-effective appliances, light bulbs, refrigerators and computers that automatically sleep
- use of as many sensors, timers and energy-efficient fixtures as possible
- use of programmable thermostats, motion sensors and other controls to reduce heating and cooling costs in unoccupied room
- working with vendors to reduce unnecessary packaging and focusing on bulk products
- elimination of styrofoam products
- use of cloth napkins in the restaurant and restrooms
- solar hot water, photo voltaic cells (generating 7% of electricity)
- sedum "green eco-roofing" planted on multiple roofs
- reusable, refillable soap, shampoo and conditioner bottles in guest rooms
- sheet and towel saver program
- in-room water filtration systems
- water efficient sinks, showers and water closets
- use of recycled paper products
- use of local businesses
- locally-sourced foods
- onsite chef's garden
- compost and recycle program
- energy conservation (including wind, power and carbon offsets)
- water conservation program
- solid waste management program
- indoor air quality program
- 100% non-smoking property
- use of glass water bottles (instead of plastic)
- wine punts™ partnership (in which our wine bottles are transformed into glassware for the guestrooms)
- water stations instead of water bottles (included in all meetings and events)