



**CROWNE PLAZA®**

**PORTLAND  
CONVENTION CENTER**

**THE PLACE TO MEET.**

1441 NE 2<sup>nd</sup> Ave  
Portland, OR 97232  
503-233-2401 ext 1133

## *Menu Selection*

It is our pleasure to present the following menu selections. We know you will find them helpful in planning your upcoming function. As always, we are “at your service” and happy to prepare custom menus to help make your meal a unique and exciting dining experience.

## *Food and Beverage*

The hotel must supply all food and beverage.

## *Service Charge*

All Food and Beverage prices are subject to the standard 20% service charge.

## *Guarantees*

To ensure that your event is a success, the guaranteed attendance must be received 3 business days prior to the function.

This number will be considered a final guarantee and is not subject to reduction.

## *Entertainment and Decor*

Linen colors, mirror accents, votive candles and fresh flowers are all a part of making your event a success. The hotel has a selection of these items available through your Catering Professional. We also have a wider range of recommended vendors should you wish to enhance the services provided by the hotel.



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## Reception Packages

### The Hawthorne Package

*Butler Passed Hors d' Oeuvres*

Bruschetta on toasted crustini

Spanikopitas

Arancini

Roasted Asparagus wrapped in parmesan pastry

Cheese Platter

*Platters*

Fresh Fruit Display: A variety of fresh fruits and seasonal berries

Antipasto Platter: A variety of fine Italian meats, cheeses and vegetables,  
served with toasted crustini

*Carved Roasted Turkey*

Cranberry-Orange Relish

Stone Ground Mustard and Natural Gravy

Served with petite rolls

\$18 per person

### The Morrison Package

*Butler Passed Hors d' Oeuvres*

Bruschetta on toasted crustini

Bacon Wrapped Scallop

Spanikopitas

Arancini

Roasted Asparagus wrapped in parmesan pastry

*Platters*

Fresh Fruit Display: A variety of fresh fruits and seasonal berries

Antipasto Platter: A variety of fine Italian meats, cheeses and vegetables,  
Served with toasted crustini

Cheese and Fruit Platter: Fresh fruit, seasonal berries, mixed nuts, and  
a variety of fine cheeses served with grilled bread and crackers

*Carved Roasted Turkey*

Cranberry-Orange Relish

Stone Ground Mustard and Natural Gravy

Served with petite rolls

\$22 per person

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### *The Fremont Package*

*Butler Passed Hors d' Oeuvres*

Bruschetta on toasted crustini  
Bacon Wrapped Scallop  
Spanikopitas  
Arancini  
Roasted Asparagus wrapped in parmesan pastry  
Caribbean Shrimp

*Platters*

**Fresh Fruit Display:** A variety of fresh fruits and seasonal berries  
**Antipasto Platter:** A variety of fine Italian meats, cheeses and vegetables, served with toasted crustini  
**Cheese and Fruit Platter:** Fresh fruit, seasonal berries, mixed nuts, and a variety of fine cheeses served with grilled bread and crackers  
**Smoked Salmon:** Thinly sliced smoked gravlox with capers, shaved red onions, and dill cream sauce, served with toasted crustini

*Carved Roasted Turkey*

Cranberry-Orange Relish  
Stone Ground Mustard and Natural Gravy  
Served with petite rolls  
**\$27 per person**

### *The Broadway Package*

*Butler Passed Hors d' Oeuvres*

Bruschetta on toasted crustini  
Bacon Wrapped Scallop  
Spanikopitas  
Arancini  
Thai Crab Cakes  
Roasted Asparagus wrapped in parmesan pastry  
Caribbean Shrimp

*Platters*

**Mixed Spring Salad:** Served with an assortment of dressings  
**Caesar Salad:** Romaine lettuce, house made croutons and shaved parmesan cheese tossed in Caesar dressing  
**Fresh Fruit Display:** A variety of fresh fruits and seasonal berries  
**Antipasto Platter:** A variety of fine Italian meats, cheeses and vegetables, served with toasted crustini  
**Baked Brie:** Creamy baked brie with spiced walnuts, and berry compote wrapped in a flaky pastry crust, served with grilled bread and crackers  
**Smoked Salmon:** Thinly sliced smoked gravlox with capers, shaved red onions, and dill cream sauce, served with toasted crustini

*Carved Prime Rib*

Horse radish cream and Rosemary Jus  
Served with petite rolls  
**\$38 per person**

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## *Butler Passed Hors d' Oeuvres*

(Minimum of 40 guests)

Prices per Person

Tuna Tartare .....	\$4.00
Bruschetta .....	\$2.00
Smoked Salmon on Pastry .....	\$3.00
Caribbean Shrimp .....	\$5.00
Stuffed Belgium Endive .....	\$2.00
Spinach and Goat Cheese on Pastry .....	\$2.00
Bacon Wrapped Scallop .....	\$4.00
Roasted Asparagus wrapped in Pastry .....	\$3.00
Chicken Satay .....	\$3.00
Coconut Chicken .....	\$3.00
Thai Crab Cakes .....	\$4.00
Spanikopitas .....	\$2.00
Brie Bites .....	\$2.00
Arancini .....	\$3.00
Coconut Shrimp .....	\$4.00

## *Cold Hors d' Oeuvres*

(100 pieces)

Tuna Tartare .....	\$150.00
Bruschetta .....	\$150.00
Shrimp Cocktails .....	\$150.00
Smoked Salmon .....	\$200.00
Stuffed Belgium Endive .....	\$150.00
Caribbean Shrimp .....	\$175.00
Spinach and Goat Cheese Crustini .....	\$150.00

## *Hot Hors d' Oeuvres*

(100 pieces)

Bacon Wrapped Scallops .....	\$200.00
Roasted Asparagus .....	\$150.00
Brie Pastry Bites .....	\$150.00
Coconut Chicken .....	\$150.00
Coconut Shrimp .....	\$250.00
Spanikopitas .....	\$150.00
Chicken Satay .....	\$150.00
Risotto Arancini .....	\$150.00

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## *Platters & Displays*

*Each Platter Serves ~50 people*

**Cheese and Fruit Platter** ..... \$200.00  
 Fresh fruit, seasonal berries, mixed nuts, and a variety of fine cheeses including Blue cheese and brie served with grilled bread and crackers.

**Fresh Fruit Display** ..... \$150.00  
 A variety of fresh fruits and seasonal berries.

**Baked Brie** ..... Small \$80.00 . . . Medium \$115.00 . . . Large \$150.00  
 Creamy baked brie with spiced walnuts, and berry compote wrapped in a flaky pastry crust, served with grilled bread and crackers.

**Grilled Vegetable Platter** ..... \$150.00  
 A variety of fresh grilled seasonal vegetables, drizzled with olive oil and fresh herbs, served with a basil fig dipping sauce.

**Antipasto Platter** ..... \$175.00  
 A variety of fine Italian meats, cheeses and vegetables, served with toasted crustini.

**Smoked Salmon** ..... \$200.00  
 Thinly sliced smoked gravlox with capers, shaved red onions, and dill cream sauce, served with toasted crustini.

**Charcuterie Platter** ..... \$200.00  
 A variety of pates, terrines, and sausages, served with cornishons, mustard, and grilled bread.

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## *Plated Entrées*

Includes: Freshly Brewed Coffee, Selected Teas, and Decaffeinated Coffee and Iced Tea  
(add third entrée for \$4.00 per person)

Oven Roasted Salmon ..... Lunch \$21.95/Dinner \$28.95  
 Topped with choice of citrus glaze, mango salsa, sun dried tomato pesto, olive tapenade, bruschetta, or basil lemon vinaigrette, served with steamed rice and seasonal vegetables.  
 \*Substitute Halibut . . . \$4.00 per person

Wild Mushroom Ravioli ..... Lunch \$16.95/Dinner \$25.95  
 Tossed with roasted garlic, spinach, and basil cream sauce.

Oven Roasted Chicken ..... Lunch \$18.95/Dinner \$26.95  
 Topped with choice of garlic and herb, BBQ sauce, or tandoori, served with choice of rice or potatoes and seasonal vegetables.

Oven Roasted Pork Loin ..... Lunch \$18.95/Dinner \$26.95  
 Topped with choice of olive tapenade, cranberry orange compote, pinot noir herb sauce, or Parmesan and aged balsamic vinegar, all served with choice of rice or potatoes and seasonal vegetables.

Baked Polenta ..... Lunch \$16.95/Dinner \$25.95  
 Topped with portobello mushrooms, asparagus, and shaved parmesan, all drizzled with aged balsamic vinegar.

Roasted Sirloin of Beef ..... Lunch \$21.95/Dinner \$32.00  
 Topped with choice of chimichurri sauce, Blue cheese cream sauce, horseradish cream sauce, or veal rosemary jus, all served with choice of rice or potatoes and seasonal vegetables.  
 Substitute Prime Rib....\$4.00 per person

Filet Mignon ..... Lunch \$38.00/Dinner \$44.00  
 Topped with choice of chimichurri sauce, Blue cheese cream sauce, horseradish cream sauce, or veal rosemary jus, all served with choice of rice or potatoes and seasonal vegetables.

Chicken Curry ..... Lunch \$18.95/Dinner \$26.95  
 Peppers, onions, and sweet potatoes all served in a yellow curry coconut ginger sauce, Served over steamed rice.

Vegetarian Pasta ..... Lunch \$16.95/Dinner \$25.95  
 Seasonal vegetables tossed with marinara sauce, served over penne pasta.

Hazelnut Crusted Chicken ..... Lunch \$18.95/Dinner \$26.95  
 Served with grilled pear compote, with your choice of rice or potatoes and seasonal vegetables.

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## *Plated Salads*

Includes: Freshly Brewed Coffee, Selected Teas, and Decaffeinated Coffee and Iced Tea

- Chef Salad** ..... \$16.00 per person  
 Julienne slices of ham, turkey, cheddar and Swiss cheese atop crisp mixed greens and garnished with fresh tomatoes, hard-boiled eggs and black olives.
- Vegetarian Salad** ..... \$16.00 per person  
 Grilled seasonal vegetables, blanched haricot verts, tomatoes, and goat cheese atop mixed greens. Drizzled with a lemon herb vinaigrette.
- Chicken or Salmon Caesar Salad** ..... \$15.00 / \$17.00 per person  
 Grilled chicken breast or salmon filet atop fresh romaine lettuce topped with our own Caesar dressing, croutons and fresh shredded parmesan cheese.
- Grilled Pear Salad** ..... \$14.00...w/ Chicken \$15.00 per person  
 Grilled thinly sliced pears, Lake Blue cheese crumbles, and candied hazelnuts atop mix greens. Drizzled with a champagne vinaigrette.

## *Plated Sandwiches*

Includes: Freshly Brewed Coffee, Selected Teas, and Decaffeinated Coffee and Iced Tea

- Chicken Apple Salad Sandwich** ..... \$14.95 per person  
 Oven roasted chicken & apple salad, lettuce, & tomato atop toasted bread.
- Veggie Wrap** ..... \$14.95 per person  
 A soft flour tortilla filled with grilled portabello mushrooms, roasted red peppers, caramelized onions, spinach and goat cheese.
- Deli Sandwich** ..... \$14.95 per person  
 Choice of turkey, ham or roast beef, served on sourdough bread, with lettuce, and tomatoes.
- Club Wrap** ..... \$14.95 per person  
 A soft tortilla filled with turkey, bacon, tomato, lettuce, and mayo.

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## *Crowne Buffet*

Served with coffee, decaf, hot and iced tea  
Add soup du jour for an additional \$2.00

**Luncheon...\$25.95 per person**

(A choice of Two Salads, Two Entrées, and Two Side Dishes)  
Halibut or Prime Rib \$4.00 Additional Per Person

**Dinner...\$32.00 per person**

(A choice of Three Salads and Soup du jour or Three Salads, Two Entrées, and Two Side Dishes)  
Halibut or Prime Rib \$4.00 Additional Per Person

Based on a Minimum of 40 Guests  
\$100.00 Surcharge for Groups under 40 will apply

### **SALADS**

#### **Mixed Spring Salad**

Served with an assortment of dressings

#### **Caesar Salad**

Romaine lettuce, house made croutons and shaved parmesan  
cheese tossed in Caesar dressing

#### **Asparagus pasta salad**

Asparagus, roasted garlic, tomatoes, and basil tossed with a  
penne or farfalle pasta

#### **Asian Cucumber Salad**

Cucumber, basil, and lime all tossed in a chili garlic  
ginger vinaigrette dressing

#### **Mediterranean Salad**

Mixed springs, kalamata olives, cucumbers tomatoes, roasted red peppers  
and feta tossed in a lemon herb vinaigrette dressing

#### **Spinach Salad**

Spinach, hazelnuts, grilled apples, and Crater Blue cheese crumbles  
Tossed in a champagne vinaigrette dressing

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**Beet and arugula salad**

Oven roasted beets, fresh arugula, and goat cheese tossed in a  
Orange thyme vinaigrette dressing

**Caprese Salad**

Freshly sliced mozzarella, tomatoes, and basil drizzled  
In a aged balsamic

**ENTRÉES**

**Oven Roasted Chicken**

*Topped with choice of:*

Garlic and herb sauce,  
BBQ sauce, or tandoori sauce

**Oven Roasted Salmon**

*Topped with choice of:*

Citrus glaze, mango salsa,  
Sun-Dried Tomato pesto,  
Olive tapenade, bruschetta,  
or basil lemon vinaigrette

**Wild Mushroom Ravioli**

Tossed with roasted garlic, spinach,  
and basil cream sauce

**Oven Roasted Pork Lion**

*Topped with choice of:*

Olive tapenade,  
Cranberry orange compote,  
Pinot noir herb sauce,  
or Parmesan and aged balsamic

**Baked Polenta**

Topped with portobello mushrooms, asparagus, and  
shaved parmesan, all drizzled with aged balsamic vinegar

**Chicken Parmesan**

Breaded chicken breast topped with marinara and mozzarella  
Over a bed of fettuccine

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**Roasted Sirloin of Beef**

*Topped with choice of:*

chimichurri sauce,

Blue cheese cream sauce,

Horse radish cream sauce or au jus

**Hazelnut Crusted Chicken**

Severed with grilled pear compote

**Chicken Curry**

Peppers, onions, and sweet potatoes all served in a yellow  
curry coconut ginger sauce

**Broccoli and Chicken Fettuccine Alfredo**

Fettuccine pasta, grilled chicken, and broccoli  
tossed in a garlic parmesan cream sauce

**Oven Roasted Turkey Breast**

Served with a cranberry orange compote sauce

**Lamb Shank and Roasted Tomato Ragu**

Braised lamb shank, over roasted tomato herb ragu  
tossed with parpadelle pasta

**ACCOMPANIMENTS**

Oven Roasted Garlic Herb Potatoes  
Sweet Potato and Blue Cheese Gratin  
Seasonal Steamed Vegetables  
Green Bean Almondine  
Oven Roasted Root Vegetables

Mashed Potatoes  
Potatoes Au gratin  
Sweet Potatoes Purée  
Citrus infused Steamed Rice  
Herb Cous Cous  
Wild Rice Pilaf

**\*\*All Served with Assorted Desserts \*\***

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## *Add On Specialty Stations*

(Minimum of 50 guests)

\*Attendant / Carver required at \$85.00

### CARVED IN THE ROOM

**\*Prime Rib**  
Choice of:  
Bordelaise Sauce or Veal  
Rosemary Jus  
**\$350.00**  
(Serves approximately 50)

**\*Whole Roasted Turkey**  
Cranberry-Orange Relish  
Stone Ground Mustard and  
Natural Gravy  
**\$200.00**  
(Serves approximately 50)

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## *Buffet Add-Ons*

(Minimum of 50 guests)

### CARVED IN THE ROOM

**\*Prime Rib**

Choice of:

Bordelaise Sauce or Veal

Rosemary Jus

**\$350.00**

(Serves approximately 50)

**\*Whole Roasted Turkey**

Cranberry-Orange Relish

Stone Ground Mustard and

Natural Gravy

**\$200.00**

(Serves approximately 50)

**\*Bourbon Glazed Ham**

Mayonnaise and Mustard

**\$200.00**

(Serves approximately 50)

**\*Roasted Pork Loin**

Choice of:

Olive tapenade or

Cranberry-Orange Relish or

Pinot Noir Herb

**\$200.00**

(Serves approximately 50)

**\*Attendant / Carver required at \$85.00**

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## *The Acapulco*

Two Entrées \$23.95

Three Entrées \$26.95

### Salads

Mixed Greens w/ Tortilla Strips (Assorted Dressings)  
Southwest Coleslaw

### Choice of the Following TWO Entrées:

Chicken Quesadilla  
Shredded Beef Burrito  
Verte Cheese Enchilada

### Make Your Own Fajitas Bar:

Sizzling Beef or Sautéed Chicken  
Onions, Red and Green Peppers  
Served with Flour Tortillas

### Entrées Served with:

Chips & Salsa  
Spanish Rice and Refried Beans  
Guacamole, Salsa, Sour Cream, and Cheddar Cheese

Bay Shrimp Fajitas – add \$3.00 per guest

### Dessert

Bunelos  
Fried Flour Tortilla Triangles  
Dusted with Cinnamon and Sugar

Includes: Freshly Brewed Coffee, Selected Teas, and Decaffeinated Coffee and Iced Tea

Based on a Minimum of 25 Guests  
\$100.00 Surcharge for Groups under 25 will apply

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## *A Taste of Italy*

\$24.95 Lunch

\$27.95 Dinner

### Salads

Caesar Salad  
Antipasto Display  
Insalata Caprice

### Choice of the Following TWO Entrées:

Gnocchi with Wild Mushroom Sauce  
Chicken Marsala  
Prima – Vera  
Baked Ziti with a Spicy Pork Sausage

### Entrées Served with:

Herb Parmesan Garlic Bread

### Desserts

(Select One)

Seasonal Berries  
Cannolis  
New York Cheesecake

Includes: Freshly Brewed Coffee, Decaffeinated Coffee, Selected Tea and Iced Tea

Based on a Minimum of 25 guests  
\$100.00 Surcharge for Groups under 25 will apply

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## *Deli and Salad Buffets*

Includes: Freshly Brewed Coffee, Selected Teas, and Decaffeinated Coffee and Iced Tea

**Deli Buffet** ..... **\$14.95 per person**

Mixed green salad with assorted dressings, Italian pasta salad, potato salad, sliced roast beef, turkey, ham, cheddar and Swiss cheese, sliced tomatoes, red onions, crisp lettuce, dill pickles, condiments, a variety of fresh breads, potato chips, cookies and brownies.

**Salad Buffet** ..... **\$14.95 per person**

Mixed greens with assorted dressings, Caesar salad, potato salad, Italian pasta salad, strips of ham, turkey and chicken breast, shredded cheddar cheese, Blue cheese crumbles, hard-boiled eggs, sliced tomatoes, black olives, cucumbers, bacon bits, croutons, potato chips, cookies and brownies.

Based on a Minimum of 25 Guests

\$100.00 Surcharge for Groups under 25 will apply

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## *Beverage Services*

All Beverages must be purchased from the hotel.

### Cash/Hosted Bar

Gratuity and Applicable Sales Tax will be added to the following prices:

Mixed Drinks – House Brand	\$5.75+
Mixed Drinks – Premium Brands	\$6.75+
Domestic Beers	\$4.00
Call Brands	\$5.00
Micro/ Imported Beer	\$5.00
Premium Brands	\$5.25 +
Soft Drinks	\$3.00
Mineral Waters	\$3.00
Champagne	\$7.00
House Wine	\$6.00
Premium Wine	\$8.00+
Cordials	\$7.50 +

### Labor

One Bartender will be provided per 75 guests with service fee of \$100.00 per bartender for a minimum of three hours.

### Beverage Station

Assorted Imported and Domestic Beers, House Wines, Soft Drinks and Mineral Water at the above stated prices  
 Attendant fee at \$100.00, per hour or fraction thereof.

American - \$400.00+ per keg  
 Budweiser · Miller GD · Henry's P.R. · Coors Light  
 Microbrews - \$450.00+ per keg  
 Widmer Hefeweizen · Portland Ales · Seasonal Mactarnahan's

*A 20% gratuity will be added to all Banquet Food and Beverage prices listed.*

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## *Crowne Plaza Wine List*

KING FISH WINERY HOUSE WINES		
CHARDONNAY		\$18
MERLOT		\$18
CABERNET SAUVIGNON		\$18
OREGON WHITES		
EOLA HILLS RIESLING		\$21
EOLA HILLS PINOT GRIS		\$21
EOLA HILLS CHARDONNAY		\$21
COOPER HILL PINOT GRIS		\$29
RED DOOR CELLARS PINOT GRIS		\$32
OREGON AND WASHINGTON REDS		
EOLA HILLS PINOT NOIR, OR		\$35
EOLA HILLS MERLOT, OR		\$24
EOLA HILLS CABERNET SAUVIGNON, OR		\$24
MARYHILL MERLOT, WA		\$36
COLUMBIA CREST TWO VINES MERLOT, WA		\$28
WATERBROOK RESERVE CABERNET, WA		\$42
HEDGES CMS RED BLEND, WA		\$32
THE CALIFORNIANS		
GNARLY HEAD CHARDONNAY		\$23
IRONY PINOT NOIR		\$32
SOCKEYE PINOT GRIGIO		\$32
337 CABERNET SAUVIGNON		\$32
LOREDONA PINOT GRIGIO		\$26
SPARKLING WINE		
GLORIA FERRER BRUT, CALIFORNIA		\$38
CHATEAU NAPOLEAN BRUT, CALIFORNIA		\$21
ROTARI BRUT (187 ml)		\$7

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