



# THE BENSON

PORTLAND

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Culinary by

**URBAN**  
RESTAURANT GROUP

# THE BENSON

PORTLAND

## Catering Guidelines

### Event Planning

Your Catering Sales Manager will be pleased to assist you in guiding your Benson journey, along with menu selection and recommending vendors. We are committed to making your celebration special, unique and memorable. Final arrangements (menus, set up and audio visual requirements) are to be completed a minimum of three weeks prior to the event date. A professional wedding planner or coordinator is strongly recommended for the best experience.

### Food and Beverage Revenue Minimum

Each banquet room has a labor/set-up fee along with a food and beverage minimum revenue requirement. If the food and beverage minimum is not met, the difference will be applied to the final bill as a room rental fee. Menu prices are confirmed ninety days prior to your event.

### Service Charge and Insurance

A 24% service charge is added to all food, beverage, audio visual services and labor/setup fees. Event insurance covering up to \$1,000,000 is required.

### Attendance Guarantee

A final guest count and entree count is required no later than 10:00am, seven business days prior to your function. Once the final guest count or "guarantee" is received by the Catering Department, the number cannot be reduced. You will be charged for the actual guest count or the guarantee, whichever is greater. If no verbal or written guarantee is received, the originally contracted number of guests will be used for billing. If there are additional guests above that number, the Hotel cannot guarantee seating or the same meal will be served to those added guests.

### Quality Guarantee

Pearl Catering takes great pride in expert, creative food preparation. If the scheduled meal time is not adhered to by your group and causes the meal service to be more than 15 minutes late, we are not able to guarantee the food quality.

### Outside Food and Beverage

In adherence to Oregon Liquor Control Commission laws and Oregon State Health Department regulations, no outside food or beverage may be brought into any event space. The only exception is professionally prepared wedding cakes or desserts from a licensed bakery. If you wish to serve a cultural or traditional dish, please inquire with your Catering Sales Manager.

### Decorations

All decorations and signage must be compatible with local fire codes and have hotel approval. Nothing is to be taped or pinned to any walls. Failure to heed this notice may result in damage. Repairs are to be your responsibility and will be added to your final bill. All items brought into the hotel such as (but not limited to) wedding cakes, chair covers, linens, centerpieces and candles are the responsibility of your group. The Benson Hotel is not liable for the storage or security of these items. If Hotel staff is required to assist in removing any decorations or other materials, a \$50 labor fee will be assessed per hour.

### Room Reset Fees

Rooms that need to be reset during the event are subject to a labor fee of \$100 - \$300, depending on the size of the room and complication of the set. If rented chairs and/or chair covers need to be moved to another room by the Hotel staff, there is a \$200 labor fee that will apply.

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## The Magic Begins...

Welcome to the Benson Hotel, where your special day becomes a lifetime of treasured memories.

We have been the center of social activity in Portland since 1912. Set in the heart of downtown, The Benson is on the National Register of Historic Places. Graced by Austrian crystal chandeliers, Circassian walnut walls and Italian marble floors, the stunning lobby of The Benson creates an ambiance quite unlike any other location.

Carefully nurtured and restored, the hotel offers today's distinguished guests a truly unique luxury experience. We offer a variety of beautiful indoor spaces for onsite ceremonies and receptions. From intimate gatherings to larger soirees, we have the perfect setting to make your dreams come true.





## **Included in your Wedding Package...**

Banquet Chairs

Stage (Upon request)

Tables of varying sizes

Black, Ivory or White linens (underlay, overlay and napkins)

Votive Candle Table Decor

Glassware, Silverware, and Service Ware

Dancefloor

Wedding Cake Cutting and Service

Overnight accommodation for Wedding couple in a luxury guest room

Sparkling Wine Toast

Complimentary food tasting after booking

Exclusive full service catering from Pearl Catering

Onsite Banquet Manager

Discounted overnight room rates for wedding guests

Preferred parking rates for guests, based on availability

# Wedding Packages

## THE PEARL

\$75/guest

One Stationed Appetizer

One Salad

Two Entrees (Includes Vegetarian/Vegan Option)

One Vegetable

One Starch



## THE UPTOWN

\$90/guest

Three Appetizers (Stationed and/or Passed)

One Salad

Two Entrees + Vegetarian/Vegan Option

One Vegetable

One Starch





## **THE BROADWAY**

\$105/guest

Four Appetizers (Stationed and/or Passed)

One Salad

Two Entrees + Vegetarian/Vegan

*Diet Option Available*

One Vegetable

One Starch

One Late Night Snack



## **THE BENSON**

\$130/guest

Four Appetizers (Stationed and/or Passed)

One Salad

Two Entrees + Vegetarian/Vegan

*Diet Option Available*

*(1) Premium Entrée Included at Package Price*

One Vegetable

One Starch

Two Late Night Snacks

# Passed or Stationed Appetizers

MINI CRAB CAKES  
breaded, with lemon-caper aioli

CRISPY COCONUT SHRIMP  
drizzled with sweet chili sauce

WOOD GRILLED SHRIMP SKEWERS  
with key lime aioli

SMOKED SALMON MOUSSE  
on cucumber with lemon, crème fraîche and dill

APPLE SMOKED SALMON CROSTINI  
with onion caper salad

SEARED AHI TUNA ON A PLANTAIN CHIP  
with wasabi cream and pickled ginger

MINI RED POTATOES & CAVIAR  
topped with crème fraîche, caviar and chives

ASIAN CHICKEN SALAD  
on a rice cracker with ginger and sesame seeds

SMOKED CHICKEN, BACON & AVOCADO  
MOUSSE  
on crostini

TENDERLOIN OF BEEF ON BUTTERED BRIOCHE  
with blue cheese tapenade

MINI ROASTED POTATO BITES  
with chive butter and whipped sour cream

BACON, WRAPPED DATES  
with whipped goat cheese

CHÈVRE & FIG JAM CROSTINI

CREAMY BRIE & PESTO CROSTINI  
with toasted pine nuts



BRIE & BLACKBERRY CROSTINI  
honey drizzle

SPANISH BRUSCHETTA  
roma tomatoes, smashed garlic, olive oil on grilled baguette

ROASTED BUTTERNUT SQUASH SOUP SHOTS  
topped with crème fraîche

WATERMELON DELIGHTS  
whipped chèvre, mint, balsamic drizzle

CHIPOTLE LIME MARINATED SHRIMP SKEWERS  
mango-cilantro salsa

SESAME CRUSTED SALMON BITES  
orange miso glaze

GINGER MARINATED GRILLED CHICKEN  
SKEWERS  
with peanut sauce

PROSCIUTTO WRAPPED CHICKEN SKEWERS  
*add'l \$2 pp*  
brushed with sage oil

BALSAMIC MARINATED GRILLED BEEF SKEWERS  
with teriyaki sauce

GRILLED BEEF TENDERLOIN SKEWERS  
*add'l \$2 pp*  
in Pinot Noir jus

PETITE BEEF TENDERLOIN WELLINGTON  
filled with sun-dried tomatoes and chèvre

STEAK & POTATO BITES  
mini potatoes stuffed with Manchego cheese, topped with  
beef tenderloin and roasted red pepper

ITALIAN SAUSAGE STUFFED MUSHROOMS  
with garlic, parmesan and fresh parsley

PROSCIUTTO "CIGAR"  
prosciutto and leeks wrapped in phyllo, sprinkled with  
parmesan



# Passed or Stationed Appetizers

MINI CARAMELIZED ONION & GRUYÈRE  
STUFFED POTATOES

BALSAMIC GLAZED STUFFED MUSHROOMS  
stuffed with parmesan, garlic breadcrumbs and fresh  
oregano

CHARDONNAY POACHED PRAWN CORDIALS  
with armagnac cream and fresh lemon, served  
individually

THAI BEEF CUPS  
phyllo cups filled with rare seared beef, lemongrass, mint

WOOD-GRILLED PROSCIUTTO WRAPPED  
ASPARAGUS SPEARS

VEGETABLE CRUDITE CUPS  
fresh crisp vegetables with creamy herb dip, served  
individually

CAESAR SALAD MARTINI  
add'l \$0.75 pp (martini glass)  
chopped romaine tossed in house-made caesar dressing,  
served in a martini glass, garnished with parmesan and  
croutons

INSALATA CAPRESE SKEWERS  
grape tomatoes, fresh basil, mozzarella, balsamic drizzle

STUFFED ARTICHOKE HEARTS (vegan)  
with cashew mousse

MINI SWEET PEPPERS (vegan)  
filled with dried fruit and quinoa

ARTICHOKE & OLIVE TAPENADE (vegan)  
with olive oil, capers, and basil on a rice cracker

TAHINI CILANTRO PATE (vegan)



# Stationed Appetizers

BBQ CHICKEN SLIDERS  
with roasted red peppers

BEEF & BLUE SLIDERS  
blue cheese and caramelized onions

PULLED PORK SLIDERS  
with citrus slaw and smoked tomato aioli

AHI TUNA SLIDERS  
with wasabi mayo and pickled ginger

WOOD-GRILLED VEGETABLE PLATTER  
seasonal vegetables grilled on an open flame, served room  
temperature with smoked tomato aioli

MEZZE PLATTER  
hummus, olive tapenade, feta cheese, stuffed olives, pita  
bread

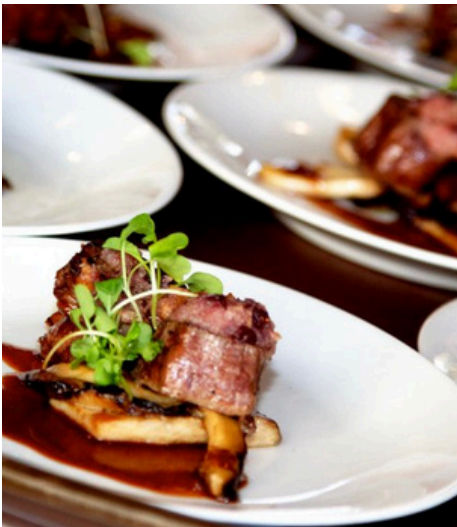
DOMESTIC CHEESE PLATTER  
a selection of locally sourced cheeses, fresh grapes on the  
vine, garnished with seasonal berries, crackers

OVEN-ROASTED FRENCH BRIE  
French Brie wrapped in a butter crust covered in fresh  
herbs, baked until crisp, garnished with seasonal fruit,  
crackers

VIETNAMESE SALAD ROLLS (vegan)  
mint, basil, shiitake mushrooms, and rice noodles wrapped  
in rice paper, served with peanut sauce

SEASONAL FRUIT PLATTER WITH LOCAL  
BERRIES (vegan)





## ENTREES- MAIN COURSE

*chicken breast*

**GRUYÈRE & PROSCIUTTO STUFFED**  
pan-seared, topped with caper butter

**BRONZED CHICKEN BREAST**  
cajun spiced, topped with mango salsa

**MEDITERRANEAN CHICKEN**  
with artichoke hearts, kalamata olives  
and pinenuts, in lemon jus

**BALSAMIC ROSEMARY CHICKEN**  
pan roasted with fresh lemon and rosemary

**CHICKEN MADEIRA**  
wild mushrooms, tomatoes, Italian parsley in  
Madeira red wine sauce

*fish/seafood*

**GRILLED NW CHINOOK SALMON**  
with choice of citrus beurre blanc, lemon-dill pesto  
or blackberry-basil vinaigrette

**GRILLED HALIBUT FILET** add'l \$10 pp  
with fennel and chardonnay cream

**GRILLED PRAWN SKEWERS**  
five grilled prawns on a bamboo skewer  
with citrus butter

*beef & pork*

**BALSAMIC MARINATED & GRILLED  
FLAT IRON STEAK**  
with choice of chimichurri, sautéed corn and bacon  
salsa, cabernet demi

**GRILLED NY STRIP STEAK (8 oz.)** add'l \$8 pp  
topped with herb butter

**GRILLED BEEF TENDERLOIN  
MEDALLIONS** add'l \$10 pp  
with port wine reduction

**PROSCIUTTO WRAPPED GRILLED BEEF  
TENDERLOIN** add'l \$12 pp  
in black truffle jus

**ROASTED PORK TENDERLOIN**  
with choice of rosemary apple jus or bourbon  
molasses butter

*vegetarian/vegan*

**OVEN-ROASTED VEGETABLE  
WELLINGTON** (vegetarian)  
goat cheese layered with grilled vegetables, wrapped  
in a savory pastry, topped with mushroom and  
rosemary herb cream

**VEGETABLE TORTE** (vegetarian)  
polenta layered with sautéed vegetables, basil,  
tomatoes, topped with parmesan

**VEGETABLE RATATOUILLE** (vegetarian/vegan)  
eggplant, tofu, zucchini, mushrooms, tomatoes,  
toasted almonds

**ACORN SQUASH** (vegetarian/vegan)  
filled with quinoa, cranberries and mushrooms

**ROASTED SWEET POTATO AND BLACK  
BEAN CAKE** (vegetarian/vegan)  
with herbs and lemon oil

## SALAD COURSE

**HAZELNUT SALAD**  
mixed greens, Oregon hazelnuts, chèvre, dried  
cranberries, sunflower seeds, citrus vinaigrette

**BUTTER LETTUCE SALAD**  
toasted pecans, gruyere, champagne vinaigrette

**CAESAR SALAD**  
crisp Romaine, creamy Caesar dressing,  
Reggiano Parmesan, garlic croutons

**GORGONZOLA & WALNUT SALAD**  
mixed greens, caramelized walnuts, Gorgonzola  
cheese, basil-shallot vinaigrette

**WEDGE SALAD** *plated only*  
iceberg lettuce wedge, crisp bacon, vine-ripened  
tomatoes, red onions, blue cheese dressing, blue  
cheese

**ROASTED BEET & ARUGULA SALAD**  
mixed greens, goat cheese, hazelnuts,  
in champagne vinaigrette

**SPINACH & STRAWBERRY SALAD.**  
spinach and basil leaves, strawberries,  
chèvre, pinenuts, balsamic vinaigrette

## STARCHES

**BASIL WHIPPED POTATOES**

**ROASTED RED POTATOES**  
tossed in herbs and sea salt

**TRUFFLE SALED NEW POTATOES**

**OVEN-ROASTED GOAT CHEESE  
POLENTA CAKES**  
with wild mushrooms demi-glacé

**WHITE CHEDDAR CREAMY POLENTA**

**ORZO PASTA WITH BASIL PESTO AND  
OREGON HAZELNUTS**

**WILD RICE WITH CURRANTS**

**LEMON RISOTTO**

## VEGETABLES

**GRILLED ASPARAGUS SPEARS**  
drizzled with citrus butter

**ROASTED ROOT VEGETABLES**  
tossed in truffle butter or  
rosemary sea salt and olive oil

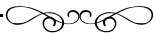
**SAUTÉED SEASONAL SQUASH**  
in brown butter and sage

**CARAMELIZED BABY CARROTS**  
with orange zest

**SAUTEED SWEET CORN**  
with bacon and scallions

**SAUTÉED FARM FRESH GREEN BEANS**  
in lemon thyme butter

## PLATED & FAMILY STYLE DINNER



Plated\* and Family Style dinner includes:  
selection of one salad, three entrees,  
one starch and one vegetable  
artisan bread with butter,  
water service

*\*Plated dinner requires guests to pre-  
select their entrée choice when they  
submit their RSVP. The entree count is  
due 7 days prior to the event date.*





## CHILDREN'S PLATED DINNER



*Available as an addition to an adult plated or family style dinner. For children 12 yrs. and younger.*

Select fruit salad or green salad  
*(served with adult salad course)*

Select one entree, and one side  
*(served with adult entree course)*

Includes water service

\$25 per child



### KID'S SALAD COURSE

*served with adult salad course*

#### SEASONAL FRUIT SALAD

#### WATERMELON & BERRY SALAD

#### CAESAR SALAD

romaine lettuce, Caesar dressing and croutons

#### MIXED GREEN SALAD

mixed greens, crisp cucumbers and carrots, with honey mustard dressing

### KID'S ENTREE COURSE

*served with adult entree course*

#### DINNER ENTREES

##### MACARONI AND CHEESE

##### PENNE PASTA WITH MARINARA SAUCE

##### HONEY GLAZED MINI MEATBALLS

##### CHICKEN STRIPS with honey mustard *on the side*

##### MINI CORN DOGS with yellow mustard *on the side*

##### CHEESE QUESADILLA

##### PEANUT BUTTER & JELLY FINGER SANDWICHES

##### MINI HAMBURGER ketchup, mustard, pickles *on the side*

#### SIDES

##### SEASONAL FRUIT SALAD

##### WATERMELON SLICES

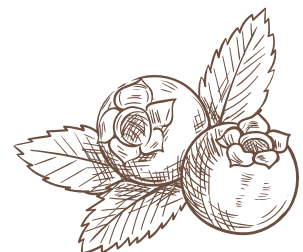
##### CAESAR SALAD romaine lettuce, Caesar dressing and croutons

##### MIXED GREEN SALAD mixed greens, crisp cucumbers and carrots, with honey mustard dressing

##### CARROT STICKS with ranch dip *on the side*

##### SALTED POTATO CHIPS

##### TATER TOTS ketchup *on the side*





## LATE NIGHT SNACKS

### SAVORY SNACKS

#### TRADITIONAL BUTTERED POPCORN

served in a popcorn bag

#### TRUFFLE SALTED POPCORN

served in a popcorn bag

#### NACHO BAR

crisp tortillas chips, melted cheddar and jack cheeses, fresh diced tomatoes, black olives, served in bamboo boats

#### CRUDITE CUPS

fresh crisp seasonal vegetables with Point Reyes blue cheese mousse, rocket greens and Italian crisps

#### VEGETABLE CRUDITE PLATTER

an assortment of the freshest seasonal vegetable, served with creamy herb dip and hummus

#### BEEF & CHEDDAR SLIDERS

wrapped individually with ketchup and mustard *on the side*

#### CHIPS & SALSA BAR

corn tortilla chips with tomato salsa, mango salsa and guacamole

### SWEET SNACKS

#### CARAMEL POPCORN

served in a popcorn bag

#### PETIT FOURS

assorted bite-sized decorated dessert cakes

#### MOUSSE CORDIALS

flavors

- chocolate truffle
- lemon custard with berries
- key lime
- carmel custard with sea salt

#### CHOCOLATE DIPPED STRAWBERRIES

#### FRESH BERRY SKEWERS

seasonal berries on bamboo skewers, with honey drizzle

## LATE NIGHT GRAZING PLATTERS

### SWEETS PLATTER

house baked cookies, brownies and chocolate dipped strawberries

### ARTI

#### DOMESTIC CHEESE PLATTER

locally sourced cheeses, fresh grapes on the vine, garnished with berries, crackers

#### WINE COUNTRY PLATTER

chef's selection of cheeses, fig jam, smoked salmon mousse, hazelnuts, fresh grapes on the vine, crostini

#### CHARCUTERIE BOARD

select sliced and cured meats, select cheeses, spiced nuts, marinated olives, cornichons, onion dip, whole grain mustard, baguette bread and crackers

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## Beverage Selections



### Alcoholic Beverages

#### Deluxe Bar

\$14 hosted/\$16 non-hosted

Jack Daniels Bourbon, Crown Royal, Johnnie Walker Red Scotch, Beefeater Gin, Tito's Vodka, Captain Morgan's Rum, Sauza Tequila

#### Premium Bar

\$16 hosted/\$18 non-hosted

Grey Goose Vodka, Cazadores Reposado Tequila, Appleton Estate Tanqueray 10, Woodford Reserve Makers Mark 46, Jameson

#### House Wine

\$13 hosted/\$15 non-hosted

Chardonnay  
Pinot Gris  
Cabernet Sauvignon  
Pinot Noir

#### Pacific Handcrafted Beer

Imported Beer  
Domestic Beer

\$8 hosted/\$9 non-hosted

### Non-Alcoholic Beverages

Orange Juice \$72/gallon

Apple Juice \$72/gallon

Starbucks Regular Coffee \$89/gallon

Starbucks Decaf Coffee \$89/gallon

Assorted Hot Tea \$89/gallon

Assorted Soft Drinks \$5/each

Bottled Water \$5/each

Sparkling Water \$5/each

Non-Alcoholic Beer \$7/each

#### Bartender Fee

\$175/hour per bartender

4-hour minimum, 1 bartender per 75 guests  
per OLCC requirements.

Additional hours are \$75 per bartender