

THE BENSON

PORTLAND

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 like 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!



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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





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.*

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 \$8 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 \$6 pp
topped with herb butter

**GRILLED BEEF TENDERLOIN
MEDALLIONS** add'l \$9 pp
with port wine reduction

**PROSCIUTTO WRAPPED GRILLED BEEF
TENDERLOIN** add'l \$11 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

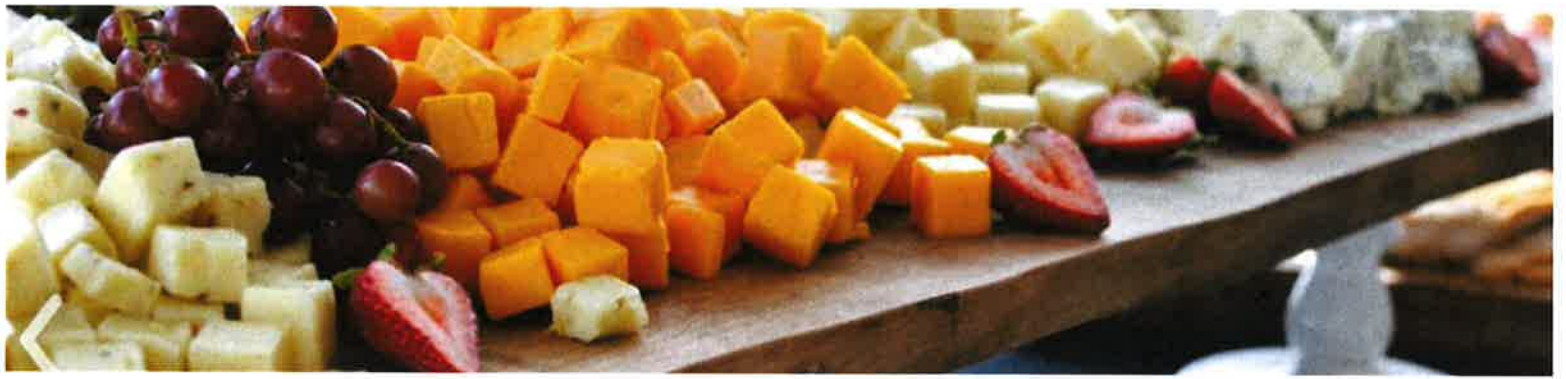
ROASTED ROOT VEGETABLES
tossed in truffle butter or
rosemary sea salt and olive oil

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



STATIONARY APPETIZERS

HOT APPETIZERS

CHIPOTLE LIME MARINATED SHRIMP SKEWERS
mango-cilantro salsa

CRISPY COCONUT SHRIMP
with sweet chili sauce

SESAME CRUSTED SALMON BITES
orange miso glaze

BBQ CHICKEN SLIDERS
with roasted red peppers

GINGER MARINATED GRILLED CHICKEN SKEWERS
with peanut sauce

PROSCIUTTO CHICKEN SKEWERS add'l \$4 pp
brushed with sage oil

BALSAMIC MARINATED GRILLED BEEF SKEWERS
with teriyaki sauce

GRILLED BEEF TENDERLOIN SKEWERS add'l \$4 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

BEEF & BLUE SLIDERS
blue cheese and caramelized onions

PULLED PORK SLIDERS
with citrus slaw and smoked tomato aioli

ITALIAN SAUSAGE STUFFED MUSHROOMS
with garlic, parmesan and fresh parsley

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

**MINI CARAMELIZED ONION & GRUYÈRE STUFFED
POTATOES**

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

COLD APPETIZERS

AHI TUNA SLIDERS
with wasabi mayo and pickled ginger

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

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

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

CAESAR SALAD MARTINI add'l \$0.75 pp
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

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

SEASONAL FRUIT PLATTER WITH BERRIES (vegan)

PREMIUM PLATTERS

WINE COUNTRY PLATTER add'l \$8 pp
chef's selection of cheeses, fig jam, smoked salmon mousse, hazelnuts, fresh grapes on the vine, crostini

PEPPER SEARED AHI TUNA PLATTER add'l \$8 pp
fresh pacific ahi tuna seared, sliced, served on citrus greens with wasabi aioli and lemon oil

ALDER ROASTED SIDE OF CHINOOK SALMON add'l \$8 pp
sun-dried tomato sabayon, dill crème fraîche and crackers

CHARCUTERIE BOARD add'l \$10 pp
select sliced meats and cheeses, spiced nuts, marinated olives, cornichon, onion dip, whole grain mustard, crackers and baguette



PASSED 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 CRISP CUCUMBER

with lemon crème fraîche and dill

APPLEWOOD SMOKED SALMON CROSTINI

with onion caper salad

SEARED AHI TUNA ON 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

OPEN FACE BLT

hickory bacon, fresh tomato, lettuce, garlic aioli, grilled bread

TENDERLOIN OF BEEF ON BUTTERED BRIOCHE

with blue cheese tapenade

MINI ROASTED POTATO BITES (vegetarian)

with butter, chives and whipped sour cream

BACON WRAPPED DATES (vegetarian)

with whipped goat cheese

CHÈVRE & FIG JAM CROSTINI (vegetarian)

CREAMY BRIE & PESTO CROSTINI (vegetarian)

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

with whipped chèvre, mint, 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)

on savory flax cracker

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Wedding Packages

THE PEARL

\$75/guest

One Stationary Appetizer

One Salad

Three Entrees

THE UPTOWN

\$85/guest

Two Stationary Appetizers

One Passed Appetizer

One Salad

Three Entrees

THE BROADWAY

\$105/guest

Two Stationary Appetizers

Three Passed Appetizers

One Salad

Three Entrees

One Late Night Snack

THE BENSON

\$130/guest

Two Stationary Appetizers

Three Passed Appetizers

One Salad

Three Entrees

Two Late Night Snacks



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/\$15 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/\$17 non-hosted

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

House Wine

\$12 hosted/\$14 non-hosted

Chardonnay

Pinot Gris

Cabernet Sauvignon

Pinot Noir

Pacific Handcrafted Beer

Imported Beer

Domestic Beer

\$7 hosted/\$8 non-hosted

Non-Alcoholic Beverages

Orange Juice \$72/gallon

Apple Juice \$72/gallon

Starbucks Regular Coffee \$78/gallon

Starbucks Decaf Coffee \$78/gallon

Assorted Hot Tea \$78/gallon

Assorted Soft Drinks \$4/each

Bottled Water \$4/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

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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.