



CROWNE PLAZA®

PORTLAND - LAKE OSWEGO

Thank you...

For inquiring about meeting and banquet facilities
at the Crowne Plaza Portland Lake Oswego.

We provide professional and courteous service in
an atmosphere perfectly tailored to your needs.

Our award winning team is here to make your
event planning fast and convenient.

Let our team answer your questions and schedule a site tour.

Michelle LeGros Director of Sales & Marketing
Tim McCormack Director of Catering
Beth Bering Sales Manager
Fallon Doyle Sales Coordinator

Sales Direct 503.624.9083

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Crowne Plaza Portland Lake Oswego
14811 Kruse Oaks Drive Lake Oswego, Oregon 97035
503-624-8400/SalesDirect 503.624.9083

12-Dec-08

A LA CARTE SPECIALTIES

Beverages

Fresh Brewed Regular, Decaffeinated Coffee & Hot Tazo Tea	\$32.50 per gallon
Iced Teas & Fruit Punch made with Real Fruit Juices	\$30.00 per gallon
Milk	\$12.00 per carafe
Assorted Fruit Juices	\$18.00 per carafe
Assorted Soft Drinks	\$ 2.50 each
Bottled Waters	\$ 2.50 each

Morning

Assorted Pastries & Mini Muffins	\$30.00 per dozen
Bagels & Cream Cheese	\$30.00 per dozen
Assorted Fruit & Nut Breads (approximately 12 slices)	\$25.00 per loaf
Croissant Sandwiches with Egg, Ham & Cheese	\$40.00 per dozen
Breakfast Burrito with Egg, Cheese and Sausage	\$40.00 per dozen
Whole Seasonal Fruit	\$24.00 per dozen
Protein Bars	\$38.00 per dozen
Granola Bars	\$26.00 per dozen
*Domestic Cheese Platter	\$ 3.75 per person
Fresh Fruit Platter	\$ 3.50 per person
Low Fat Yogurt (3 oz. Cup)	\$ 3.00 each

Afternoon

Assorted Brownies	\$28.00 per dozen
Assorted Cookies	\$28.00 per dozen
Chocolate Dipped Strawberries	\$30.00 per dozen
Protein Bars	\$38.00 per dozen
Granola Bars	\$26.00 per dozen
Assorted Candy Bars	\$25.00 per dozen
Fresh Fruit Platter	\$ 3.50 per person
Potato Chips with Dip	\$ 3.25 per person
Tri Color Tortilla Chips with Salsa	\$ 3.25 per person
Baskets of Popcorn, Pretzels and Snack Mix	\$ 3.00 per person
Popcorn	\$10.00 per bowl
Fancy Mixed Nuts	\$20.00 per pound
*Low Carb Option	

Above Prices Subject To 20% Service Fee/ Prices and Selections Subject To Change

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MORNING BREAK PACKAGES

(Minimum 10 Guests)

Crowne Continental

Assorted Baked Goods
Butter & Fruit Preserves
Bagels & Cream Cheese
Carafes of Assorted Fruit Juices
Regular & Decaffeinated Coffees & Hot Tazo Teas

\$10.00 per person

Add Fresh Sliced Fruit

\$11.50 per person

Naturally Yours

Assorted Breakfast Breads
Cold Cereal & Hot Oatmeal
Assorted Fruit Yogurt and Granola
Fresh Sliced Fruit
Carafes of Assorted Fruit Juices
Regular & Decaffeinated Coffees
Hot Tazo Teas

\$13.50 per person

Just Beverages

Freshly Brewed Regular & Decaffeinated Coffee, Hot Tazo Teas & Assorted Soft Drinks

\$6.00 per person

SPECIALTY BREAKS

(Minimum 10 Guests)

Ball Park Getaway

Warm Soft Pretzels & Mustards
Roasted Peanuts
Cracker Jacks
Assorted Soft Drinks
Bottled Water

\$11.00 per person

Sweet Surprise

Chocolate Chip Cookies
M&Ms & Mini Candy Bars
Regular & Decaffeinated Coffees
Hot Tazo Teas
Ice Cold Milk

\$10.00 per person

Power Break

Assorted Energy Bars
Trail Mix
Fresh Whole Fruit
Assorted Soft Drinks & Bottled Water

\$11.00 per person

Add Red Bull

\$13.00 per person

Farmer's Market

Vegetable Crudités & Dips
Roasted Garlic Hummus
Sliced Ciabatta & Pita Bread
Assorted Soft Drinks & Bottled Water

\$11.00 per person

Add Fresh Sliced Fruit

\$13.00 per person

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Meeting Planner Break Packages

(Minimum of 10 Guests)

All Day Break Package

Light Continental Breakfast of Assorted Pastries
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tazo Teas
* * *
Mid Morning Refresh of Regular and Decaffeinated Coffee, Hot Tazo Teas
Assorted Soft Drinks, Granola Bars
* * *
Afternoon Snack of Assorted Cookies
Freshly Brewed Regular & Decaffeinated Coffees and Assorted Soft Drinks
\$18.50 per person

Deluxe All Day Break Package

Full Continental Breakfast of Assorted Pastries, Muffins, Bagels
Sliced Fresh Fruit, Carafes of Assorted Fruit Juices
Freshly Brewed Regular & Decaffeinated Coffee & Hot Tazo Teas
* * *
Mid Morning Refresh of Freshly Brewed Regular & Decaffeinated Coffees
Hot Tazo Teas & Assorted Soft Drinks
Granola Bars
* * *
Afternoon Break of Assorted Cookies & Brownies,
Freshly Brewed Regular & Decaffeinated Coffees
Assorted Soft Drinks
\$21.50 per person

Please ask about "Low Carb" Options

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PLATED BREAKFAST ENTREES

Breakfast Entrees Include: Baskets of Baked Goods, Chilled Orange Juice, Freshly Brewed Regular & Decaffeinated Coffee & Hot Tazo Tea

Farm Fresh

Fluffy Scrambled Eggs
Breakfast Potatoes
Ham, Bacon or Sausage
\$13.50 per person

Breakfast Quiche

Bacon & Mushroom or Vegetable
Breakfast Potatoes
Sliced Fresh Fruit
\$13.50 per person

Breakfast Griddle

French Toast
Maple Syrup & Butter
Ham, Bacon or Sausage
\$13.50 per person

Croissant Breakfast Sandwich

Sandwich with Egg, Ham & Cheese
Breakfast Potatoes
Sliced Fresh Fruit
\$13.50 per person
Or Breakfast Burrito with Egg, Cheese & Sausage **\$13.50 per person**

HOT BREAKFAST BUFFETS

The Crowne Breakfast Buffet

(Minimum 25 Guests)
Fresh Seasonal Sliced Fruit
Fluffy Scrambled Eggs and Quiche
Breakfast Potatoes
French Toast with Warm Maple Syrup
Sliced Ham & Sausage Links
Assorted Cold Cereals & Milk
Assorted Breakfast Pastries
Assorted Chilled Fruit Juices
Regular & Decaffeinated Coffees & Hot Tazo Teas
\$19.50 per person

The Plaza Breakfast Buffet

*(*Minimum 25 Guests)*
Fluffy Scrambled Eggs
Breakfast Potatoes
Sliced Ham or Sausage Links
Assorted Breakfast Pastries
Assorted Chilled Fruit Juices
Regular & Decaffeinated Coffees
Hot Tazo Teas
\$15.00 per person
Add Fresh Sliced fruit
\$17.00 per person
**Add \$2.00 per person if guarantee is less than 20*

Egg Beaters available upon request for an additional charge of \$1.50 per person.

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The Champagne Brunch

(Minimum of 40 Guests)

Fresh Seasonal Sliced Fruit & Yogurt Dip
Mixed Greens Salad with Assorted House Dressings
Basil's Kitchen Pasta Salad

Fluffy Scrambled Eggs
Traditional Eggs Benedict
French Toast with Warm Maple Syrup
Breakfast Potatoes
Bacon & Sausage Links

Chicken & Salmon Satays with Sauce

Carved Baked Turkey Breast or Top Round of Beef

Rice Pilaf or Garlic Mashed Potatoes

Chef's Special Pastry & Dessert Display

Freshly Brewed Regular & Decaffeinated Coffee
Hot Tazo Teas & Iced Tea
Assorted Chilled Fruit Juices

\$29.50 per person

Add Unlimited Champagne or Sparkling Cider

\$34.50 per person

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PLATED LUNCHEON ENTREES

Choice of up to Two Entrées

Higher Price Will Apply for Both Entrées

Entrée Selections Include: *Choice of Tossed Green Salad or Caesar Salad, Fresh Seasonal Vegetables, Rolls and Butter, Chef's Light Dessert Selection, Regular & Decaffeinated Coffees, Hot Tazo Teas & Ice Tea*

Parmesan Crusted Chicken Breast

Served with grilled vegetable marinara and creamy polenta

\$17.95 per person

Roasted Pork Tenderloins

With pear sage stuffing & port wine sauce topped with blue cheese

\$17.95 per person

Chicken Saltimbocca

Served with prosciutto & sage with shallot mushroom au jus

\$17.95 per person

Grilled Portobello Mushroom

With tomato gratin, stuffed bell pepper & grilled zucchini basil & feta cheese

\$17.95 per person

Herb Crusted Tilapia

Served with barley, leek & sweet pepper topped with roasted tomato sausage broth

\$18.95 per person

Northwest Seared Salmon

Topped with crab & chive beurre blanc

\$21.95 per person

6 oz. Petite Filet Mignon

Served with Portobello mushrooms & roasted shallots

\$24.95 per person

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CHEF RECOMMENDED LUNCHEON BUFFET

The Grand Buffet

*(*Minimum 40 Guests)*

Soup of the Day
Crisp Tossed Green Salad with Assorted Dressings
Dinner Rolls with Butter

Fresh Seasonal Fruit Display

Pesto Pasta Salad with Roasted Red Peppers and Pine Nuts
Herb Roasted Red Potatoes
Fresh Seasonal Fresh Vegetables
Rice Pilaf

Choose Two:

Fresh Northwest Salmon with Dill Beurre Blanc
Rosemary Garlic Pork Loin
Macadamia Nut Crusted Chicken
Sliced Top Sirloin
Wild Mushroom Ravioli

Chef's Dessert Assortment

Regular & Decaffeinated Coffees, Hot Teas & Iced Tea

\$26.00 per person

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SPECIALTY LUNCHEON BUFFETS

*Buffets Include: Chef's Dessert & Regular
Decaffeinated Coffees, Hot Teas & Iced Tea*

****Minimum of 25 required for Specialty Luncheon Buffets***

****Add \$2.00 per person if guarantee is less than 20***

Pendleton BBQ Round Up

Potato Chips with Onion Dip
Watermelon & Onion Salad
Old Fashioned Potato Salad
Spicy Macaroni & Cheese
Mesquite Cast Iron Seared Chicken Breast
Smoked Beef Brisket with BBQ Sauce
Seasonal Vegetables, Honey Corn Bread
Chocolate Cake or Caramel Apple Bars

\$23.00 per person

China Town Buffet

Egg Drop Soup & Fried Won Tons
Asian Salad with Orange Ginger Vinaigrette
Vegetarian Noodle & Vegetable Salad
Pot Stickers, Chinese Green Beans
Curry Lemon Grass Jasmine Rice
BBQ Cantonese Spare Ribs
Mandarin Orange Chicken Stir Fry
Pineapple Macadamia Nut Cheesecake

\$23.00 per person

Deli Buffet

Hot Soup of the Day or
Tossed Garden Salad with Dressings
Roasted Red Pepper Humus & Vegetables
Mediterranean Potato Salad
Deli Meats & Domestic Cheeses
(Roast Beef, Ham, Salami & Turkey)
Assorted Breads & Mini Croissants
Traditional Condiments
Chocolate Brownies or Cookies

\$21.50 per person

Southwest

Gazpacho, Black Olive Tortilla Salad
Jicama Black Bean Corn Salad
Achiote Grilled Chicken Tostada
Skirt Steak Stuffed Peppers
Tamales Mesa Cakes
Fresh Tortillas & Spanish Rice
Guacamole & Salsa Fresca
Traditional Flan or Orange Cake

\$24.00 per person

Mediterranean

Greek Salad with Pita Bread
Couscous Salad, Spanakopita
Farfalle Carbonara
Penne Pasta with Puttanesca Sauce
Spice Rub Chicken Breast & Chianti Sauce
Italian Meatballs with Capers & Olives
Bread Sticks & Focaccia Breads
Canola, Biscotti & Baklava

\$23.00 per person

Soup & Salad Bar

Hot Soup of the Day
Pasta Salad, Potato Salad
Mixed Greens, Spinach & Butter Lettuce
Chicken Salad, Tuna Salad, Egg Salad
(Choice of two Salads)
Croutons, Garbanzo Beans, Bacon Bits
Broccoli & Cauliflower Florets, Red Onions
Diced Egg, Blue Cheese, Cherry Tomatoes
Assorted House Dressings

\$21.50 per person

Add Soup or Salad to Any of the Above Buffets \$1.50 per Person

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DELI FARE MENU

Deli Fare Includes: *Chef's Special Light Dessert
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tazo Teas & Iced Tea*

Grilled Chicken Pita

Grilled chicken tossed with diced tomato, cucumber, cilantro, Kalamata olives and Feta cheese in herb vinaigrette, served with pasta salad

\$15.50 per person

The Crowne Sub

Thinly sliced ham and turkey deli meats with provolone cheese piled high on a roll
Served with pickle, potato salad and fresh fruit garnish

\$15.50 per person

Northwest Salmon Salad

With red peppers, apples, pecans and sour cherries tossed with mixed greens

\$18.50 per person

Garlic Chicken Greek Salad

With tomatoes, Feta cheese, Kalamata olives, cucumbers and red onions and romaine lettuce

\$16.50 per person

Taco Chicken Salad

On shredded greens with jicama, tomatoes, black beans and cheddar cheese

\$16.50 per person

Add Soup to Any of the Above \$1.50 per Person

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12-Dec-08

DINNER ENTREES

Choice of up to Two Entrées

Higher Price Will Apply for Both Entrées

Entrée Selections Include: Choice of Tossed Green Salad or Caesar Salad, Fresh Seasonal Vegetables & Starch, Rolls & Butter, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tazo Teas & Iced Tea

Crab Stuffed Chicken Breast

With dungeness crab wrapped in prosciutto topped with roasted sweet pepper sauce

\$28.50 per person

Fresh Grilled Atlantic Salmon

Grilled and served with Shiitake mushrooms and spinach with whole grain Dijon sauce

\$34.50 per person

Chicken Saltimbocca

Served with prosciutto & sage. Topped with shallot mushroom au jus

\$26.50 per person

Grilled Portobello Mushroom

With tomato gratin, stuffed bell pepper & grilled zucchini with basil & feta cheese

\$27.50 per person

Grilled Filet Mignon

Served with wild mushroom and shallot sauce

\$38.50 per person

Roasted Rack Of Lamb

Full rack with rosemary garlic Dijon crust

\$40.00 per person

Baked Alaskan Halibut

Stuffed with crab, shrimp, Brie and fresh tarragon

\$38.50 per person

Petite Filet & Garlic Prawns

Grilled to perfection and placed in a pool of Cabernet demi glace

\$39.00 per person

Pacific Rim Chicken & Coconut Prawns

Marinated chicken breast and three coconut prawns with mango salsa

\$35.00 per person

New York Steak & Bacon Wrapped Prawns

Served with Jack Daniels peppercorn sauce

\$38.00 per person

Surf & Turf Dinner

Choice of One Meat and Seafood
Petite Filet or Chicken Breast
Prawns or Salmon

\$42.00 per person

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CHEF RECOMMENDED DINNER BUFFETS

Buffets Include: *Chef's Dessert Selection*
Freshly Brewed Regular & Decaffeinated Coffee, Hot Tazo Teas & Iced Tea

CROWNE GRANDE BUFFET

*(*Minimum 75 Guests)*

Caesar Salad or Mixed Greens with Assorted Dressings
Marinated Vegetable Salad
Fresh Seasonal Fruit Display
Tomato and Mozzarella Balsamic Salad
Dinner Rolls & Butter

Herb Roasted Red Potatoes
Fresh Vegetables & Penne Alfredo

Chef Carved Prime Rib of Beef with Creamy Horseradish & Au Jus

Choose Two: Northwest Salmon with Lemon, Thyme Butter Sauce
Crab & Shrimp Cakes with Roasted Pepper Remoulade
Prosciutto & Wild Mushroom Stuffed Chicken Breast with Basil Sauce

\$42.50 per person

CROWNE DINNER BUFFET

*(*Minimum 40 Guests)*

Mixed Greens with Assorted Dressings, Garden Pasta Salad
Fresh Seasonal Fruit Display
Dinner Rolls & Butter

Herb Roasted Red Potatoes
Fresh Seasonal Fresh Vegetables & Rice Pilaf

Northwest Salmon with Lemon, Thyme Butter Sauce
Chicken with Wild Mushrooms & Herbed Shallot Au Jus
Chef Carved Top Sirloin of Beef or Roast Turkey

\$36.50 per person

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**Add \$2.00 per person if guarantee is less than 20*

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SPECIALTY DINNER BUFFETS

Buffets Include:

Regular Decaffeinated Coffees, Hot Teas & Iced Tea

****Minimum of 25 required for Specialty Luncheon Buffets***

****Add \$2.00 per person if guarantee is less than 20***

Pendleton BBQ Round Up

Potato Chips with Onion Dip
Watermelon & Onion Salad
Old Fashioned Potato Salad
Spicy Macaroni & Cheese
Mesquite Cast Iron Seared Chicken Breast
Smoked Beef Brisket with BBQ Sauce
Boneless Mesquite Pork Loin
Seasonal Vegetables, Honey Corn Brea
Chocolate Cake or Caramel Apple Bars

\$32.00 per person

China Town Buffet

Egg Drop Soup & Fried Won Tons
Asian Salad with Orange Ginger Vinaigrette
Vegetarian Noodle & Vegetable Salad
Pot Stickers, Chinese Green Beans
Curry Lemon Grass Jasmine Rice
BBQ Cantonese Spare Ribs
Mandarin Orange Chicken Stir Fry
Coconut Prawns
Pineapple Macadamia Nut Cheesecake

\$32.00 per person

Southwest

Gazpacho, Black Olive Tortilla Salad
Jicama Black Bean Corn Salad
Achiote Grilled Chicken Tostada
Skirt Steak Stuffed Peppers
Cheese Enchiladas
Tamales Mesa Cakes
Fresh Tortillas & Spanish Rice
Guacamole & Salsa Fresca
Traditional Flan or Orange Cake

\$32.00 per person

Mediterranean

Hot Spinach & Artichoke Dip with Pita
Greek Salad with Pita Bread
Couscous Salad, Spanakopita
Farfalle Carbonara
Penne Pasta with Puttanesca Sauce
Spice Rub Chicken Breast & Chianti Sauce
Grilled Sausage with Peppers
Bread Sticks & Focaccia Breads
Canola, Biscotti & Baklava

\$32.00 per person

Home Style Dinner Buffet

Tossed Garden Salad with Dressing
Fruit Salad, Macaroni & Pea Salad
Chicken Pot Pie
Meatloaf with Mushroom Demi Glace
Garlic Mashed Potatoes
Macaroni & Cheese
Green Bean Casserole
Hot Rolls with Butter
Chocolate Cake

\$30.00 per person

Add Soup to Any of the Above \$2.00 per Person

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**HORS D'OEUVRES
PLATTERS**
(Each Platter Serves 50 Guests)

ANTIPASTO PLATTER

Marinated Vegetables, Salami, Assorted Cheeses and Kalamata Olives
\$175.00 per Platter

BAKED BRIE

Wheel of Brie baked in a Puff Pastry Shell and Served with Toasted Baguette Slices
\$100.00 per Platter

CROWNE CHEESE PLATTER

Gouda, Swiss, Provolone, Smoked Cheddar and Pepper Jack Cheeses with Assorted Gourmet Crackers and Baguette Slices
\$200.00 per Platter

DELI PLATTER

Smoked Turkey Breast, Salami, Roast Beef, Sugar Cured Ham; Provolone, Swiss and Cheddar Cheeses Served with Petite Rolls and Condiments
\$250.00 per Platter

SLICED SEASONAL FRUIT PLATTER

Seasonal Fruits Served with Honey Yogurt Sauce
\$180.00 per Platter

FRESH SEASONAL VEGETABLE PLATTER

Sliced Fresh Vegetables with Chef's Specialty Sauces
\$150.00 per Platter

The above prices do not include the customary 20% service fee.

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HORS D'OEUVRES SELECTIONS

HOT HORS D'OEUVRES

(Priced per 50 pieces)

Bacon Wrapped Scallops	\$120.00
Chicken Quesadillas with Salsa	\$ 90.00
Coconut Chicken Satays	\$100.00
Grilled Shrimp with Mango Relish	\$175.00
Dungeness crab Cakes with Mango Relish	\$175.00
Crab Stuffed Mushrooms	\$150.00
Italian Sausage Stuffed Mushrooms	\$ 90.00
Spanakopita	\$125.00
Egg Rolls with Sweet and Sour Sauce	\$100.00
Steamed Pork Buns with Honey Mustard	\$100.00
Pot Stickers with Plum Sauce	\$ 90.00
Petite Quiche	\$ 95.00
Mini Lamb Chops	\$200.00
Jamaican Jerk Chicken Tenders	\$100.00
Swedish Meatballs with Sour Cream Sauce	\$ 80.00

COLD HORS D' OEUVRES

(Priced per 50 pieces)

Melon Wrapped with Prosciutto	\$125.00
Deviled Eggs	\$ 75.00
Smoked Salmon in File Cups	\$125.00
Jumbo Prawns with Cocktail Sauce	\$200.00
Assorted Finger Sandwiches	\$100.00
Seasonal Fruit Kabobs with Yogurt Dipping Sauce	\$150.00
Cucumber Rounds with Shrimp Imperial	\$100.00
Belgian endive with Bleu Cheese and Candied Walnuts	\$ 90.00
Saffron Poached Scallops	\$125.00
Bruschetta with Diced Roma Tomatoes, Shallots and Basil	\$ 90.00

The above prices are per 50 pieces and do not include the customary 20% service fee.

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CARVING STATIONS

All items are carved to order and served with petite rolls
and appropriate condiments.
Prices include Carver for Two Hours

ROAST TURKEY BREAST

(Serves 25)

With Chef's Cranberry Relish

\$150.00 each

TENDERLOIN OF BEEF

(Serves 25)

Served with Aus Jus and Horseradish and Sliced Baguettes

\$200.00 each

ROASTED SIRLOIN OF BEEF

(Serves 25)

\$125.00 each

PRIME RIB OF BEEF

(50 person minimum, price based on 50 Guests)

\$225.00 each

HONEY BAKED HAM

(Serves 25)

\$125.00 each

ROSEMARY DIJON PORK LOIN

(Serves 30)

\$175.00 each

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RECEPTION PACKAGES

(Based on a Two Hour Reception)

HOT HORS D' OEUVRES

I

Swedish Meatballs with Sour Cream, Pot stickers with Plum Sauce,
Breaded Chicken Tenders with Honey Mustard, Petite Quiche, Egg Rolls with Sweet and Sour
Sauce, Bacon Wrapped Scallops, Coconut Chicken Skewers, Shrimp and Crab Cakes,
Sausage Stuffed Mushrooms
(Estimated one piece per person)

COLD HORS D' OEUVRES

II

Deviled Eggs with Bay Shrimp, Assorted Finger Sandwiches, Cucumber Rounds with Bay
Shrimp, Smoked Salmon in Filo Cups, Melon Wrapped with Prosciutto,
Belgian Endive with Bleu Cheese and Toasted Walnuts
(Estimated one piece per person)

SELECTED BUFFET ITEMS

III

Fresh Seasonal Fruit Display
Seasonal Vegetable Platter with Ranch Dip
Antipasto Display
Imported and Domestic Cheese Display

Selections come with a choice of One Carved Item

- *Carved Roast Turkey
- *Carved Honey Ham
- *Roast Sirloin of Beef

* Carved in Room - \$75.00 Fee Applies
Served with Appropriate Condiments and Petite Rolls

**Select Two From Each Category:
\$24.00 per Person**

**Select Three From Each Category:
\$26.00 per Person**

**Select Four From Each Category:
\$30.00 per Person**

The above prices are per person and do not include the customary 20% service fee.

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Wine List

White

	<u>Bottle Price</u>	<u>Case Price</u>
Pine & Post Chardonnay, (California)	\$21.00	\$228.00
Duck Pond Chardonnay, (Oregon)	\$23.50	\$270.00
Lake Oswego Hills Pinot Gris, (Oregon)	\$32.00	\$352.00
Barnard Griffin Riesling, (California)	\$24.00	\$264.00
Sokol Blosser Evolution, Blend, (Oregon)	\$32.00	\$352.00
Beringer White Zinfandel, (California)	\$22.00	\$242.00
Gnarly Head Zinfandel, (California)	\$32.00	\$352.00

Red

	<u>Bottle Price</u>	<u>Case Price</u>
Lake Oswego Hills Pinot Noir, (Oregon)	\$33.00	\$363.00
Erath Pinot Noir, (Oregon)	\$37.00	\$407.00
Sokol Blosser Pinot Noir, (Oregon)	\$48.00	\$528.00
Duck Pond Merlot (Oregon)	\$23.50	\$270.00
Pine & Post Merlot, (California)	\$21.00	\$228.00
Snoqualmie Cabernet/Merlot (Washington)	\$28.00*	\$308.00*
Duck Pond Cabernet (Oregon)	\$23.50	\$270.00
Columbia Crest Cabernet (Washington)	\$28.00	\$324.00
Lake Oswego Hills Syrah, (Oregon)	\$37.00	\$407.00

Champagne/Sparkling Wine

	<u>Bottle Price</u>	<u>Case Price</u>
J. Roget	\$21.00	\$228.00
Moet & Chandon White Star	\$45.00	\$530.00
Korbel Brut (California)	\$32.00	\$352.00

**Special Order- 2 weeks processing time*

Please ask your Director of Catering for any special orders
 We can access most any vintage!!!
The above prices do not include the customary 19% service fee.

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 503-624-9083
 503-624-8400

Beverage Packages

In compliance with Oregon Liquor Control Commission regulations, licensed hotel staff must dispense all alcoholic beverages. Bars are limited to a 4-hour maximum (this time starts at the beginning of the event). Bars will be closed a minimum of 30-minutes prior to the end of the function.

Host Sponsored or Cash Bars

The following beverage prices are on a per drink basis and do not include the customary 20% service fee.

House Brands		Premium Brands	
Mixed Drinks	\$4.50	Mixed Drinks	\$6.50 and up
Domestic Beer	\$3.75	Domestic Beer	\$3.75
Northwest Microbrew	\$4.25	Northwest Microbrew	\$4.25
Imported Beer	\$4.25	Imported Beer	\$4.25
House Wine	\$5.50	House Wine	\$5.50
Mineral Waters	\$3.50	Premium Wine	\$6.50 and up
Soft Drinks	\$2.50	Mineral Waters	\$3.00
Cordials	\$6.25	Soft Drinks	\$2.50
		Cordials	\$6.50 and up

BOTTLES AND KEGS

The following prices are per bottle or keg and do not include the customary 20% service fee. One Bartender/Bar will be provided per 100 guests with a \$75.00 service charge per bar.

Wines

House Wine

Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon

\$21.00 per Bottle

\$228.00 per Case

House Champagne – J. Roget and Sparkling Cider/Non-Alcoholic Champagne

\$21.00 per Bottle

\$228.00 per Case

Kegs

Domestic: Budweiser, Coors Light, Miller Genuine Draft (Ask your Catering Manager for additional choices)

\$275.00 Each

Microbrews: Black Butte Porter, McTarnahan's Ale, Widmer Hefeweizen, Bridgeport IPA, Fat Tire Ale (Ask your Catering Manager for additional choices)

\$375.00 Each

A **\$15.00 Per Bottle Corkage Fee** will be assessed to each bottle of wine, champagne or sparkling cider brought into the hotel. This fee applies to ALL bottles opened or not opened.

The above prices do not include the customary 20% service fee.
Prices are subject to change

Crowne Plaza Lake Oswego
14811 Kruse Oaks Drive Lake Oswego, Oregon 97035
503-624-8400

AUDIO VISUAL EQUIPMENT

AUDIO PLAYBACK

CD player (5 Disc)	TBD*
Player/Cassette Recorder	\$65.00*

DANCE FLOORS (NC w/ Ballroom events)

Dance Floor 9 X 9	\$175.00 *
Dance Floor 9 X 12	\$200.00 *
Dance Floor 12 X 12	\$250.00*

MICROPHONES

Microphone (w/ stand)	\$75.00
Microphone Stand (floor)	\$35.00
Wireless Handheld	\$95.00
Wireless Lavalier Lapel	\$95.00

SPEAKER PHONE (Basic) \$50.00

MISCELLANEOUS

A/V Skirted Cart (50")	\$50.00
Flipchart Pad (white/blank)	\$25.00
Flipchart Kit w/ Pad (white/blank)	\$40.00
(Includes markers) Dedicated Phone Line	
Markers only	\$5.00ea.
Laser pointer	\$40.00
Power Box (R2D2 – required when 3+ outlets needed)	TBD*
Power Strips (3+ needed)	\$7.00ea.
Tripod Easel only	\$15.00
Whiteboard/Markers (4 X 6)	\$125.00

OVERHEAD PROJECTORS

Standard Overhead	\$40.00
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High Speed Internet (T-1) \$100.00 per day/PC

High Speed Wireless \$25.00 per day/PC

PROJECTION SCREENS

6' Tripod Screen	\$35.00
8' Tripod Screen	\$40.00

SLIDE PROJECTORS

Wired Remote	\$45.00*
Wireless Remote	\$60.00*

SOUND MIXERS

4 Channel Sound Mixer	\$50.00
12 Channel Sound Mixer	\$150.00*

TECHNICIAN

Weekday (7am-5pm)	\$55/hr/tech*
Weekend (7am-5pm)	\$55/hr/tech*

TELEPHONE LINES

Analog/Digital Phone Line	\$35.00
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VIDEO CAMERAS

VHS Camcorder (w/tripod)	TBD*
VHS Tape	TBD*

VIDEO DATA INTERFACES

LCD Projector	\$350.00
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VIDEO MONITORS & PLAYERS

32" TV w/VCR	\$125.00
32" TV Monitor Only	\$80.00
VCR Only	\$45.00

** Audiovisual equipment is rented from a professional audiovisual vendor.
Additional Delivery Charges apply. Prices may vary.*

The above prices do not include the customary 20% service fee.

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503-624-8400/SalesDirect 503.624.9083

12-Dec-08

CROWNE PLAZA PORTLAND LAKE OSWEGO

VENDOR LIST

Event Planning Design and Rentals

West Coast Event Productions, Inc.
1400 NW 15th Ave
Portland, OR 97209
503-294-0412
www.wcep.com

Audio Visual Equipment Rentals

Desktop Visuals
Scott Holloway
(503) 615-2966
www.desktopvisuals.com

Disc Jockey

Mobile Music
Kevin Venables
503-380-6319
www.mobilemusicentertainment.com

Photography

White Glove Photography
Sandee Stewart
503-244-5367
www.whiteglovephotography.com

Woodstock Photography
John Bernunzio
503-771-8171

www.woodstockphotography.com

Invitations and Announcements

Belle of the Ball
Eva Clark
5013-806-3262
www.belle-of-the-ball.com

Flowers

Lake Grove Flowers
15630 Boones Ferry Road
Lake Oswego, OR 97035
503-635-2094

Event Floral
Cheri Baber/Sheila Bozikovich
503-241-2225
www.eventfloral.biz

CROWNE PLAZA PORTLAND LAKE OSWEGO

ALL RESERVATIONS AND AGREEMENTS ARE MADE UPON AND SUBJECT TO THE FOLLOWING POLICIES AND CONDITIONS.

1. A guarantee of the minimum number of guests attending is required 72 hours (three working days) prior to your event. You will be charged for the minimum guarantee or actual number of guests, whichever is greater. In the event a minimum guaranteed count has not been received, the hotel shall accept the original expected count as the final guaranteed figure. It is the sole responsibility of the group representative to provide a final guarantee number.
2. The hotel will be prepared to set room and provide meals up to 5% over the guaranteed count.
3. Due to State Law the hotel must provide all food and beverage. Foods prepared by the hotel for banquet purposes may not be removed from the hotel premises.
4. In compliance with State and Local liquor laws, consumption of alcoholic beverages by persons under the age of 21 is strictly prohibited and photographic government issued proof of lawful age to consume alcohol may be requested of any guest. The hotel reserves the right to discontinue any and all service in the event of disregard for the law on the part of the event sponsor/host or guests in attendance. The hotel is required by law to terminate liquor service to any guest who, in the hotel's judgment appears intoxicated.
5. Hotel limits banquet bar service to 4 hours maximum. Our Hotel complies with all OLCC regulations
6. Social events will require a non-refundable deposit of 25% with the signed contract. A payment schedule will be outlined at the time of deposit.
7. Credit Card authorization form is required with the signed contract. Should direct billing arrangements be desired, an application for credit must be completed and returned to our Credit Department at least four weeks prior to your event. Direct billing will be extended given approval of hotel credit history. Any accounts remaining unpaid beyond thirty days are subject to a 1.5% service charge per month. Social functions will not be billed.
8. All food and beverage prices are subject to a service charge currently 20%.
9. Any cancellation of events may result in the following cancellation fee:
 - 61-180 days of function – 50% of anticipated revenue based upon terms outlined*
 - 31-60 days of function – 75% of anticipated revenue based upon terms outlined*
 - Less than 31 days of function – 100% of anticipated revenue based on terms outlined*
10. The hotel is not responsible for any articles, clothes or equipment left unattended. The person/organization shall be responsible for the conduct of all persons in attendance and for any damages incurred upon the hotel or its guests by individuals associated with or representing the group/organization.
11. Rooms assigned in advance are subject to change.
12. Prices quoted herein may be subject to change given market fluctuation. Patron grants the right to the hotel to raise prices accordingly or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept substitutions.
13. If for reasons beyond our control, including but not limited to: labor disputes, strikes, accidents, government restrictions or regulations on travel, acts of war or acts of God; the hotel is unable to perform its obligations, such non-performance is excused with no liability whatsoever upon the hotel.
14. Banners, posters, props and similar decorations may not be adhered to walls, ceilings, windows, doors, or floors without the express written consent of the hotel and supervision of the hotel engineering staff. Any costs to repair or clean hotel property as a result of self-installations will be added to the final bill.
15. In the event that there is a substantial reduction (20% or greater) in the number of contracted attendees, the hotel reserves the right to renegotiate contracted prices and room assignments.
16. All entertainers and decorators must use designated entrances.
17. If you are pre-shipping meeting materials, they must be marked with your meeting name and date, and be sent to your Crowne Meetings Director's attention. The hotel assumes no liability for receiving and shipping of materials. Materials will not be accepted more than 2 days prior to the event without approval.
17. Should extensive meeting room set-ups or elaborate staging be required, there will be a set-up charge to cover hotel cost and additional labor. If equipment is necessary that exceeds the hotels inventory, the Group agrees to pay the cost of renting any additional equipment.
18. It is suggested that all items of value be removed from meeting space and locked when not in use.

THIS DOCUMENT BECOMES A PART OF EACH CATERING CONFIRMATION LETTER AND BANQUET EVENT ORDER. YOUR SIGNATURE ON THOSE DOCUMENTS INDICATES THAT YOU HAVE READ, UNDERSTOOD AND AGREE TO THESE TERMS AND AGREEMENTS.

Signature

Date