

PORTER CREEK®

HARDWOOD GRILL



CATERING EVENT MENU

for ClubHouse Hotel & Suites







WELCOME TO PORTER CREEK

**Thank you for considering Porter Creek for your special event!
We would be honored to host your group and will provide
personalized service to make your event memorable for
all of your special guests!**

In the spirit of wine country, Porter Creek Hardwood Grill features a fresh contemporary American menu with California-Mediterranean influences.

Signature to the brand are fire roasted meats and rustic vegetables from the rotisserie and woodfired oven where temperatures approach 600 degrees. The menu features wood roasted signature dishes such as the rotisserie chicken and duck, oven roasted halibut and salmon, and handcrafted flatbreads.

As a complement to the menu, Porter Creek offers 70+ bottles of wine - 40 of which are featured by the glass, and premium brands of spirits.

Porter Creek is rooted in American tradition while drawing inspiration from the Napa Valley. A balance of earthy and rustic with contemporary nuances, blend the classic and modern. The innovative menu and unique style of cooking is sure to make Porter Creek Hardwood Grill a favorite for any occasion!

We would be honored to host your group in one of our restaurant spaces or one of the banquet spaces in the adjacent ClubHouse Hotel & Suites. Our professional staff will provide personalized service to ensure a memorable experience for you and all of your special guests! See where the trail to Porter Creek leads you...

Find inspiration, create memories, explore Porter Creek today!



*Inspire,
Create,
Explore!*

WELCOME



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** Menu subject to change*



BREAKFAST

BREAKFAST BUFFET

All breakfast buffets include orange juice & coffee

\$11.95

INSPIRE Breakfast Buffet

Continental Style with a fresh selection of:

- Muffins
- Danishes
- Bagels & Cream Cheese
- Whipped Butter

\$14.95

(minimum 15 guests)

EXPLORE Breakfast Buffet

A fresh selection of:

Muffins & Danishes

Entree—Choose 1:

- Scrambled Eggs
- Sausage & Spinach Egg Bake
- Sausage & Cheddar Strata
- Baked French Toast

An assortment of Fresh Fruit

\$16.95

(minimum 20 guests)

CREATE Breakfast Buffet

A fresh selection of:

Muffins & Danishes

Entree—Choose 1:

- Scrambled Eggs
- Sausage & Spinach Egg Bake
- Sausage & Cheddar Strata
- Baked French Toast

- Hash Brown Bake
- Applewood Smoked Bacon or Sausage
- An assortment of Fresh Fruit

Yogurt with Granola
additional \$1.95

20% Service Charge
& Tax will be
assessed



LUNCH BUFFET

Minimum 25 guests

*All lunch buffets
include coffee or
iced tea*

\$19.95

INSPIRE Lunch Buffet

Salad or Soup—Choose 1:

- Mixed Greens with Candied Pecans
- Caesar Salad with House Croutons
- House Salad with Choice of Dressing
- Coleslaw
- Soup of the Day

Deli Sandwiches—Choose 2:

- Black Forest Ham with Swiss Cheese & Dijon-Honey Aioli
- Smoked Turkey, Smoked Gouda Cheese & Chipotle Aioli
- Roast Beef with Cheddar Cheese & Béarnaise Aioli

- Assorted Chips
- Assorted Cookies

\$22.95

EXPLORE Lunch Buffet

Entrees—Choose 3:

- Wine Country Salad with Roasted Grapes
- Southwest Chopped Salad
- Baked Rigatoni & Italian Sausage
- Mediterranean Pasta Salad
- Fire Roasted Rotisserie Chicken with Maple Bourbon Glaze

- Fresh Baked Bread & Whipped Butter
- Assorted Cookies & Bars

Soup of the Day
additional \$3.95

20% Service Charge
& Tax will be
assessed

LUNCH



LUNCH BUFFET

Minimum 25 guests

All lunch buffets include coffee or iced tea

CREATE Buffet served with fresh baked bread & whipped butter

Level 1

\$23.95

Choose 1 item from each category

Level 2

\$25.95

Choose 2 items from each category

Level 3

\$27.95

Choose 3 entrees, then 2 items from each category

Smoked Prime Rib:

Substitute Prime Rib Carving Station for Entrée Choice +\$14

Soup of the Day
additional \$3.95

CREATE Your Own Lunch Buffet

Appetizers & Salads:

- Rotisserie Buffalo Wings
- Caesar with House Croutons
- Mixed Greens with Candied Pecans
- House Salad with Choice of Dressing
- Cobb Salad with Rotisserie Chicken
- Southwest Chopped Salad with Jicama
- Wine Country Salad with Roasted Grapes
- Mediterranean Pasta Salad

Entrees:

- Black Forest Ham with Swiss & Dijon-Honey Aioli
- Smoked Turkey, Smoked Gouda & Chipotle Aioli
- Roast Beef with Cheddar Cheese & Béarnaise Aioli
- Fire Roasted Rotisserie Chicken with Glaze
- Mediterranean Pasta Salad
- Baked Rigatoni & Italian Sausage
- Penne with Parmesan Cream, Chicken or Vegetable

Vegetables & Starches:

- Broccoli Florets
- Oven Roasted Rustic Vegetables
- Green Beans with Peppers and Onions
- Roasted Red Potatoes
- Mashed Potatoes
- Coleslaw

Dessert:

- Chocolate Pudding Cake with Espresso Caramel
- Green Apple Cherry Crisp
- Apple-Cranberry Bread Pudding
- Cherry-White Chocolate Bread Pudding

LUNCH

A guaranteed count is required 5 days prior to your function. All prices are subject to applicable gratuities and tax.



PLATED LUNCHES

Available until 3pm

All plated lunches include coffee or iced tea

\$19.95

Salads *Served with fresh baked bread & whipped butter*

Southwest Chopped

rotisserie chicken, jicama, red bell pepper, roasted corn, black beans, avocado, red onion, tortillas, arugula, chipotle-lime vinaigrette

Wine Country

mixed greens, oven roasted grapes, rotisserie chicken, gorgonzola, candied pecans, honey-citrus vinaigrette

Cobb

mixed greens, romaine, rotisserie chicken, applewood bacon, tomato, egg, cheddar cheese, choice of dressing

Smoked Salmon & Beets

house smoked salmon, mixed greens, roasted golden beets, red onion, pumpernickle croutons, stone ground mustard vinaigrette

Sandwiches *All sandwiches served with coleslaw*

Prime Rib Dip PC-Style

fire roasted bell peppers, caramelized onions, smoked gouda cheese, handcrafted ciabatta

Smoked Turkey Bacon & Avocado

warm smoked turkey, applewood bacon, avocado, tomato, mixed greens, mayo, toasted wheat

Chicken & Bacon Wrap

rotisserie chicken, applewood bacon, roma tomato, mixed greens, chipotle ranch, garlic herb tortilla

Rotisserie Chicken Breast

fresh mozzarella, mixed greens, romesco aioli, grilled brioche bun

\$19.95

Burgers *All burgers served with coleslaw*

Cheese Burger

choice of cheddar, smoked gouda, or blue cheese, grilled brioche bun

Bacon & Cheddar Burger

cheddar cheese, applewood bacon, mixed greens, chipotle aioli, grilled brioche bun

\$19.95

20% Service Charge
& Tax will be
assessed

LUNCH



PLATED LUNCHES

All plated lunches include coffee or iced tea

\$21.95

Pasta *Served with fresh baked bread & whipped butter*

Baked Rigatoni & Italian Sausage

hearty marinara sauce, mozzarella, provolone, parmesan cheese

Fettuccine with Parmesan Cream

rotisserie chicken, oven roasted cherry tomatoes, basil

Handcrafted Flatbread

Chicken & Artichoke

rotisserie chicken, artichokes, parmesan cheese, spinach, roasted tomatoes

Italian Sausage & Apricot Chutney

roasted garlic tomato puree, mozzarella & provolone cheese, scallions

Smoked Salmon with Lemon Scented Goat Cheese

house smoked salmon, lemon scented goat cheese, mozzarella & provolone, capers, red onion, dill

Margherita

oven roasted cherry tomatoes, fresh mozzarella, basil pesto oil

\$16.95

Luncheon Entrees

served with
**Mixed Greens,
Caesar Salad,
or
House Salad**

*Served with fresh
baked bread &
whipped butter*

Luncheon Entrees

Fire Roasted Rotisserie Chicken

quarter chicken, rustic fire roasted vegetables & fingerling potatoes, maple bourbon glaze 24.95

Salmon with Roasted Corn Sauce

roasted garlic mashed potatoes, balsamic red onion marmalade, crisp shoestring potatoes 34.95

Herb Crusted Hanger Steak

usda choice 8 oz, green beans & red bell pepper, horseradish fingerling potatoes, pinot noir demi 39.95

Frenched Bone In Pork Chop

pork prime rib grilled to medium, apricot ginger glaze, asparagus, roasted garlic mashed potatoes, apricot chutney 36.95

LUNCH

Menu Selections must be submitted 21 days prior to your event. All prices are subject to applicable gratuities and tax.



APPETIZERS

**Choose
Butler-Style
or Platter-Style**

Appetizers
are ordered by the
platter, each have
approximately 24
pieces per platter

**Butler-Style Passed
Appetizers \$60 Fee**

*For planning
purposes, we
recommend
approximately
1.5 pieces each
per person*

** These appetizers
are best served
Platter Style*

Chilled Appetizers:

Crab & Cucumber Rounds \$48

Peppadew with Chevre and Bacon \$45

Deviled Eggs \$52

Smoked Salmon Dip with Baked Flatbread Crisps \$54

Crostini with Brie & Apricot Chutney \$48

Jumbo Shrimp Cocktail \$59

Warm Appetizers:

Stuffed Mushrooms \$48

Crispy Goat Cheese Balls with Balsamic-Maple Glaze \$52

Bacon-Wrapped Dates Stuffed with Blue Cheese \$48

Flatbread with Rotisserie Chicken & Artichoke \$52

Flatbread with Italian Sausage & Apricot Chutney \$50

Flatbread with Smoked Salmon & Lemon Chèvre \$52

Flatbread Margherita with Fresh Mozzarella \$48

Rotisserie Buffalo Wings with Blue Cheese or Ranch* \$79

Artichoke & Spinach Dip with Crostini \$52

Roasted Brussels Sprouts with Romesco Cream* \$50

Buffalo Walleye Fingers with Smoked Pepper Tartar* \$57

20% Service Charge
& Tax will be
assessed



PLATED DINNERS

All plated dinner entrees include coffee, starter salad, fresh baked bread & whipped butter

Served with choice of:

Mixed Greens with Candied Pecans,

**Caesar Salad with House Croutons,
or**

House Salad with Choice of Dressing

Field & Fowl

Fire Roasted Rotisserie Chicken

half chicken served with rustic fire roasted vegetables & fingerling potatoes, home-made maple bourbon glaze 30.95

Frenched Bone-In Pork Chop with Apricot Chutney

smoked pork prime rib, apricot-ginger glaze, asparagus, whipped garlic mashed potatoes, apricot chutney 36.95

Fish & Seafood

Salmon with Roasted Corn Sauce

roasted garlic mashed potatoes, balsamic red onion marmalade, crisp shoestring potatoes 34.95

Seasonal Fish Selection

seasonal preparation, please see event manager for the seasonal option currently in rotation MKT

Walleye with Smoked Pepper Tartar

asiago-crusteD, sauteed spinach, roasted baby red potatoes, white wine butter sauce 34.95

Steak

Tenderloin of Beef with Blue Cheese Crust

usda choice, rustic fire roasted vegetables & fingerling potatoes, blue cheese crust 44.95 6 oz / 49.95 8 oz

Herb-CrusteD Hanger Steak

usda choice 8 oz, pinot noir demi, rustic fire roasted vegetables & fingerling potatoes 39.95

New York Strip

14 oz usda choice, rustic fire roasted vegetables & fingerling potatoes, pinot noir demi, dollop of herbed goat cheese 49.95

DINNER

Menu Selections must be submitted 21 days prior to your event. All prices are subject to applicable gratuities and tax.



DINNER BUFFET

Minimum 25 guests

All dinner buffets include coffee, fresh baked bread & whipped butter

\$28.95

INSPIRE Dinner Buffet

Salads—Choose 1:

- Mixed Greens with Candied Pecans
- Caesar Salad with House Croutons
- House Salad with Choice of Dressing

Entrees—Choose 2:

- Fire Roasted Rotisserie Chicken with Glaze
- Baked Rigatoni & Italian Sausage
- Penne with Parmesan Cream, Chicken or Vegetable

Starch—Choose 1:

- Roasted Red Potatoes
- Mashed Potatoes
- Potato Gratin

Assorted Cookies & Bars

EXPLORE Dinner Buffet

Salads—Choose 1:

- Mixed Greens with Candied Pecans
- Caesar Salad with House Croutons
- House Salad with Choice of Dressing

Entrees—Choose 2:

- Fire Roasted Rotisserie Chicken with Glaze
- Pork Loin with Apricot-Cranberry Chutney
- Salmon with Roasted Corn Sauce

Starch—Choose 1:

- Roasted Red Potatoes
- Mashed Potatoes
- Potato Gratin

Dessert—Choose 1:

- Chocolate Pudding Cake with Espresso Caramel
- Green Apple Cherry Crisp
- Cherry-White Chocolate Bread Pudding

\$31.95

Soup of the Day
additional \$3.95

20% Service Charge
& Tax will be
assessed

DINNER



DINNER BUFFET

Minimum 25 guests

All dinner buffets include coffee, fresh baked bread & whipped butter

Level 1

\$36.95

Choose 1 item from each category

Level 2

\$38.95

Choose 2 items from each category

Level 3

\$41.95

Choose 3 entrees, then 2 items from each category

Smoked Prime Rib:

Substitute Prime Rib Carving Station for Entrée Choice +\$14

Soup of the Day

additional \$3.95

CREATE Your Own Dinner Buffet

Appetizers & Salads:

- Rotisserie Buffalo Wings
- Walleye Fingers Buffalo-Style
- Artichoke Dip with Crostini
- Woodfired Flatbread (See Appetizers for assortment)
- Caesar Salad with House Croutons
- Mixed Greens Salad with Candied Pecans
- House Salad with Choice of Dressing
- Southwest Chopped Salad with Jicama
- Wine Country Salad with Roasted Grapes

Entrees:

- Fire Roasted Rotisserie Chicken with Glaze
- Pork Loin with Apricot-Cranberry Chutney
- Salmon with Roasted Corn Sauce
- Asiago Crusted Walleye with Smoked Pepper Tartar
- Grilled Top Sirloin
- Penne with Parmesan Cream Sauce & Vegetables
- Baked Rigatoni & Italian Sausage

Vegetables & Starches:

- Asparagus
- Broccoli Florets
- Oven Roasted Rustic Vegetables
- Green Beans with Peppers & Onions
- Potato Gratin
- Hash Brown Bake
- Roasted Red Potatoes
- Mashed Potatoes

Dessert:

- Chocolate Pudding Cake with Espresso Caramel
- Green Apple Cherry Crisp
- Apple-Cranberry Bread Pudding
- Cherry-White Chocolate Bread Pudding

DINNER

A guaranteed count is required 5 days prior to your function. All prices are subject to applicable gratuities and tax.



SPECIALTY

SPECIALTY

Specialty Bars available until 3pm, minimum 25 guests

\$17.95

Taco Bar

Rotisserie Chicken & Grilled Flank Steak
Corn & Flour Tortillas
Lettuce, Tomato, Scallions
Cheddar Cheese
Fresh Guacamole & Sour Cream
Roasted Corn Salsa—Mild
Tomato Salsa—Hot
Iced Jalapenos

\$17.95

Soup of the Day
additional \$3.95

Build Your Own Sandwich Bar

Black Forest Ham / Dijon-Honey Aioli
Smoked Turkey / Chipotle Aioli
Roast Beef / Béarnaise Aioli
Cheddar Cheese, Smoked Gouda, Swiss Cheese
Assortment of Rolls
Lettuce, Tomato, Onion, Pickles
Assortment of Chips

\$17.95

Flatbread Bar

Caesar Salad with House Croutons
Choose 3:
Rotisserie Chicken & Artichoke
Italian Sausage & Apricot Chutney
Smoked Salmon with Lemon Scented Goat Cheese
Margherita with Fresh Mozzarella

20% Service Charge
& Tax will be
assessed



COMPLEMENTS

Half dozen options
available for groups
of 10 & under.

20% Service Charge
& Tax will be
assessed

DESSERT & SNACKS

\$6.95

*Personal Dessert
option available...
specially sized for
a sweet treat
complement to
the meal \$3.95

Desserts

- Apple Cranberry Bread Pudding
- Chocolate Pudding Cake with Espresso Caramel
- Green Apple Cherry Crisp
- Cherry-White Chocolate Bread Pudding
- Milk Chocolate Pot de Crème (GF)*

\$9.95
*served with
soft drinks*

Mid Day Break

Specialty Break— *Choose 3:*

- Assorted Baked Cookies
- Assorted Brownies
- Assorted Chips
- Whole Fruit Basket
- Vegetable Platter

Ala Carte Snacks

- Fresh Fruit Platter \$54 /20-30 servings
- Fresh Vegetable Platter \$54 /20-30 servings
- Whole Fruit Basket \$27 per dozen
- Assorted Muffins \$30 per dozen
- Assorted Pastries \$30 per dozen
- Bagels & Cream Cheese \$30 per dozen
- Assorted Chips \$19 per dozen
- Cookie Platter \$26 per dozen
- Brownie Platter \$26 per dozen
- Granola Bars \$26 per dozen
- Assorted Nuts \$26 lb
- Assorted Snack Size Candy Bars \$26 lb
- Assorted Snack Mix \$26 lb



REFRESHMENTS

REFRESHMENTS

Beverages

Lavazza Coffee (Regular & Decaf) \$26 per gallon

Iced Tea \$26 per gallon

Lemonade \$26 per gallon

Hot Chocolate \$26 per gallon

Hot Tea \$3 each

Milk \$8 per carafe

Orange Juice \$8 per carafe

Fruit Punch Bowl \$30 per gallon

Champagne Punch Bowl \$46 per gallon

Assorted Sodas \$3 each

Bottled Water \$3 each

Bottles San Pellegrino Sparkling (500ml) \$6 each

BAR SERVICE

Bottled & Draft beer may be selected from our list or specialty selections may be sourced using our current vendors

Ask your Event Manager about pricing and ordering

Beer

Bottled Beer— *See List*

Domestic \$6

Craft Level 1 \$8 | Craft Level 2 \$9

Specialty Beer will be priced upon request

Draft Beer— *See List*

Domestic \$500 Keg | \$375 1/2 Keg

Craft Brew \$Market

Specialty Beer will be priced upon request

20% Service Charge
& Tax will be
assessed



BAR SERVICE

BAR SERVICE

- Inspire Tier \$9**
- Explore Tier \$10**
- Create Tier \$13**
- Cordials \$13**

Includes the following mixers:
 peps, diet peps, sierra mist, soda, tonic, sweet & sour, dry & sweet vermouth, grenadine, lime juice, bitters, bloody mary mix, half & half

Drink Tickets are available

Our 12 most popular by the glass

Wine by the Bottle listed on next page

Specialty selections may be sourced using our current vendors

A Bartender is required for all Host & Cash Bars. A \$75 Bartender fee is applicable to bars with sales less than \$250

20% Service Charge & Tax will be assessed

Liquor

Inspire Tier

House Vodka, Rum, Gin, Brandy, Canadian Whiskey, Scotch, Bourbon, Sauza Gold Tequila

Explore Tier

Stoli Vodka, Captain Morgan Rum, Tanqueray Gin, E&J Brandy, Seagram's 7 Whiskey, Johnny Walker Red Scotch, Makers Mark Bourbon, Jose Cuervo Gold Tequila

Create Tier

Grey Goose Vodka, Pyrat XO Rum, Bombay Sapphire Gin, Courvoisier Brandy, Crown Royal Whiskey, The Macallan Scotch 12 yr, Knob Creek Bourbon, Patron Silver Tequila

Cordials

Amaretto di Saronno, Baileys Irish Cream, Kahlua, Grand Marnier, B&B

Wine by the Glass

White

- Kendall-Jackson "VR" Chardonnay 12
- CK Mondavi Wild Creek Canyon Chardonnay 9
- Château Ste Michelle Riesling 10
- Villa Maria Sauvignon Blanc 12
- SeaGlass Pinot Grigio 10
- Canyon Road Moscato 9
- Risata Moscato d'Asti Sparkling 11

Red

- Joel Gott 815 Cabernet 14
- Columbia Crest Grand Estates Cab 10
- CK Mondavi Wild Creek Canyon Cabernet 9
- A to Z Wineworks Pinot Noir 14
- Llama Old Vine Malbec 11



WINE

WHITE WINE

CHARDONNAY

14 Hands Washington State	37
Mer Soliel Silver, Monterrey Co CA	47
*Kendall-Jackson "VR" California	43
Château Ste Michelle	47
"Indian Wells" Columbia Valley WA	
Stonestreet Estate, Alexander Valley CA	78

SAUVIGNON BLANC

Hess Shirtail Ranches, North Coast CA	37
Ferrari-Carano Fumé Blanc, Sonoma CA	39
*Villa Maria, Marlborough NZ	43

RIESLING

*Château Ste Michelle, Columbia Valley WA	35
Loosen, "Dr L" Mosel, Germany	43
Château Ste Michelle & Dr Loosen Eroica"	52
Columbia Valley WA	

PINOT GRIGIO

Barone Fini, Italy	41
*SeaGlass, Santa Barbara Co CA	35
Erath Pinot Gris, Oregon	43

EXPLORE WHITES

Charles Smith Vino Rosé, Columbia Valley	37
*Canyon Road Moscato, CA	33
Piattelli Premium Torrontés	37
Cafayate Valley AG	
Caymus Conundrum, California	48

SPARKLING WINE

*Risata Moscato d'Asti, Italy	39
Domaine Ste Michelle Brut, Columbia Valley	42

HOUSE WINE

*CK Mondavi Wild Creek Canyon CA	33
Chardonnay or Cabernet Sauvignon	

RED WINE

CABERNET SAUVIGNON

*Columbia Crest "Grand Estates"	35
Columbia Valley WA	
Boomtown by Dusted Valley	43
Washington State	
*Joel Gott 815, California	49
Ancient Peaks, Paso Robles CA	59
Oberon, Napa Valley CA	71
Beaulieu Vineyard "BV" Napa Valley CA	75
Jordan, Sonoma CA	109
Faust Cabernet Sauvignon, Napa Valley CA	85
Stag's Leap Wine Cellars "Artemis"	148
Napa Valley CA	
Silver Oak, Alexander Valley CA	155
Caymus Vineyards, Napa Valley CA	147

MERLOT

H3 by Columbia Crest, WA	39
Frei Brothers, Dry Creek Valley, Sonoma CA	51
Jeremiah, Napa Valley CA	74

PINOT NOIR

Hahn, Monterey County, California	43
DeLoach, California	39
*A to Z Wineworks, Oregon	51
Elouan, Oregon	51
Rex Hill Vineyards, Willamette Valley OR	74

MALBEC

*Llama Old Vine, Mendoza AG	39
Amalaya, Salta AG	43
Antigal UNO, Mendoza AG	41
Piattelli "Grand Reserve"	52
Lujan de Cuyo, Mendoza AG	

EXPLORE REDS

Antinori Santa Cristina, Toscana IGT	41
Care Garnacha Nativa, Aragon Spain	41
Z. Alexander Brown Uncaged	47
Proprietary Red Blend North Coast CA	
Hess Select Treo Winemaker's	51
Merlot Syrah Petite Sirah Blend, CA	
Tridente Tempranillo	51
Castilla y León, Spain	
Seghesio, Sonoma CA	59
"The Prisoner" Napa Valley CA	85

**Most popular selections marked with an asterisk.*

See Event Manager for additional by the glass options.

20% Service Charge & Tax will be assessed



GENERAL INFORMATION

Thank you for considering Porter Creek for your special event!
We would be honored to host your group and will provide
personalized service to make your event memorable for
all of your special guests!

MENU SELECTIONS

Each event is given personal attention to create a special experience. Our staff will be happy to plan a personalized menu with you. Our suggested menu items enclosed will assist in making your selections, however, if there is a special menu item you would like, our team will work with you to make your menu memorable. Let us know how we can serve you!

Menu Selections must be submitted 21 days prior and a final guest count 5 days prior to your event. Buffets have a minimum of 25 guests unless otherwise noted, and are portioned to the number of guests in attendance + 10%. Your Event Manager is happy to assist you with menu planning to ensure guest satisfaction. Menu offerings & price are subject to change. Health Department regulations require that all food and beverage consumed on the premises be prepared by Porter Creek with the exception of a commercially prepared wedding/celebration cake.

To maintain our quality standards, we do not allow food from events to leave the premise, with the exception of wedding/celebration cakes. Leftover buffet items may be donated to Great Plains Food Bank, North Dakota's largest hunger-relief organization.

BEVERAGE OPTIONS

We offer a full bar, beer & wine selection with a variety of serving options:

Full host: Any and all beverages hosted (all charges placed on your invoice)

Partial host: A variety of options may be chosen specific to your needs (selected charges will be placed on your invoice)

Cash bar: Beverages available at the expense of the guest ordering (you incur no expense unless the cash bar minimum is not met)

ROOM RESERVATIONS

A 25% deposit is required with the reservation which will secure menu pricing for your event. A valid credit card must be presented in advance of the function and any adjustment will be made after the event. For reservations in the hotel conference center, a 20% Service Charge will be assessed which includes gratuity for the staff working the event and other miscellaneous items. If you would like to leave additional gratuity or for more information about the service charge, please inform your Event Manager.

DECORATIONS & SIGNAGE

Our staff will be happy to assist you with the placement of your decorations and signage prior to your event. To avoid damage, please do not use nails, staples, tacks or any type of adhesive. Please do not use confetti or glitter. Porter Creek is not responsible for items left in banquet rooms unattended.



From jeans to cocktail dresses, whatever the occasion,
all of your guests will be comfortable at Porter Creek!

701-369-3669

FargoEvents@PorterCreek.com

www.PorterCreek.com

*Inspire,
Create,
Explore!*

INFORMATION

Menu Selections
21 days and a
guaranteed count
5 days is required
prior to your function.
All prices are subject
to applicable
gratuities and tax.

PORTER CREEK®

HARDWOOD GRILL



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701-369-3669

FargoEvents@PorterCreek.com

PorterCreek.com



*Inspire,
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HOTEL & FACILITY ACCOMMODATIONS BY:



CLUBHOUSE®

HOTEL & SUITES

4400 15th Ave. S. • Fargo, ND 58103

701-282-5777 • 844-288-2582

www.ClubHouseFargo.com

