

PORTER CREEK[®]
HARDWOOD GRILL



CATERING EVENT MENU

for ClubHouse Hotel & Suites







WELCOME

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!*

TABLE OF CONTENTS



TABLE OF CONTENTS

Welcome	3
Breakfast	5
Lunch—Buffet	6-7
Lunch—Plated	8-9
Appetizers	10
Dinner—Plated	11
Dinner—Buffet	12-13
Specialty	14
Complements / Dessert / Snacks	15
Beverages / Bar Service Beer	16
Bar Service Liquor & Wine by Glass	17
Wine by the Bottle	18
General Information	19
Contact Porter Creek Event Manager	20
Contact ClubHouse Hotel & Suites	20

** Menu subject to change*



BREAKFAST

*All breakfast buffets
include orange juice
& coffee*

\$11.95

(minimum 15 guests)

\$14.95

(minimum 20 guests)

Yogurt with Granola
additional \$1.95

20% Service Charge
& Tax will be
assessed

BREAKFAST BUFFET

INSPIRE Breakfast Buffet

Continental Style with a fresh selection of:

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

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

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



LUNCH

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

Soup of the Day
additional \$3.95

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



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

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

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 Sandwich with Swiss & Dijon Honey Aioli
- Smoked Turkey Sandwich with Smoked Gouda & Chipotle Aioli
- Roast Beef Sandwich 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



PORTER CREEK

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, pumpernickel 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

Burgers *All burgers served with coleslaw*

\$19.95

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

20% Service Charge
& Tax will be
assessed



LUNCHEON

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

\$16.95

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 Honey Whipped Mascarpone

caramelized fennel, roasted red pepper, mozzarella & provolone cheese, chervil

Margherita

oven roasted cherry tomatoes, fresh mozzarella, basil pesto oil

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

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*

20% Service Charge
& Tax will be
assessed

APPETIZERS

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:

Butternut Confit Crostini with Balsamic Reduction \$52

Brie Fondue with Spiced Pear & Cranberry Compote \$48

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 & Mascarpone \$54

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



DINNER

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

Flat Iron Steak *

8 oz grilled & shingled, broccolini, fingerling potatoes, red wine demi, three peppercorn aioli 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

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



DINNER

20% Service Charge
& Tax will be
assessed

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

Soup of the Day
additional \$3.95



DINNER

*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

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

DINNER BUFFET

Minimum 25 guests

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

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 Honey Whipped Mascarpone
Margherita with Fresh Mozzarella

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

\$9.95
*served with
soft drinks*

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)*

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

Half dozen options
available for groups
of 10 & under.

20% Service Charge
& Tax will be
assessed



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

Beer

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

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



BAR SERVICE

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

BAR SERVICE

Inspire Tier \$9

Explore Tier \$10

Create Tier \$13

Cordials \$13

Includes the following mixers: pepsi, diet pepsi, 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

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



WHITE WINE

WHITE WINE																																																																																																											
CHARDONNAY																																																																																																											
14 Hands Washington State	37	*Columbia Crest "Grand Estates" Columbia Valley WA	35																																																																																																								
Mer Soleil Silver, Monterrey Co CA	47	Boomtown by Dusted Valley Washington State	43																																																																																																								
*Kendall-Jackson "VR" California	43	*Joel Gott 815, California	49																																																																																																								
Château Ste Michelle "Indian Wells" Columbia Valley WA	47	Ancient Peaks, Paso Robles CA	59																																																																																																								
Stonestreet Estate, Alexander Valley CA	78	Oberon, Napa Valley CA	71																																																																																																								
SAUVIGNON BLANC																																																																																																											
Hess Shirtail Ranches, North Coast CA	37	Beaulieu Vineyard "BV" Napa Valley CA	75																																																																																																								
Ferrari-Carano Fumé Blanc, Sonoma CA	39	Jordan, Sonoma CA	109																																																																																																								
*Villa Maria, Marlborough NZ	43	Faust Cabernet Sauvignon, Napa Valley CA	85																																																																																																								
RIESLING																																																																																																											
*Château Ste Michelle, Columbia Valley WA	35	Stag's Leap Wine Cellars "Artemis" Napa Valley CA	148																																																																																																								
Loosen, "Dr L" Mosel, Germany	43	Silver Oak, Alexander Valley CA	155																																																																																																								
Château Ste Michelle & Dr Loosen Eroica" Columbia Valley WA	52	Caymus Vineyards, Napa Valley CA	147																																																																																																								
PINOT GRIGIO																																																																																																											
Barone Fini, Italy	41	MERLOT																																																																																																									
*SeaGlass, Santa Barbara Co CA	35	Erath Pinot Gris, Oregon	43	H3 by Columbia Crest, WA	39	EXPLORE WHITES			Frei Brothers, Dry Creek Valley, Sonoma CA	51	Charles Smith Vino Rosé, Columbia Valley	37	Jeremiah, Napa Valley CA	115	*Canyon Road Moscato, CA	33	PINOT NOIR			Piattelli Premium Torrontés Cafayate Valley AG	37	Caymus Conundrum, California	48	Hahn, Monterey County, California	43	SPARKLING WINE			DeLoach, California	39	*Risata Moscato d'Asti, Italy	39	*A to Z Wineworks, Oregon	51	Domaine Ste Michelle Brut, Columbia Valley	42	Elouan, Oregon	51	HOUSE WINE			Rex Hill Vineyards, Willamette Valley OR	74	*CK Mondavi Wild Creek Canyon CA Chardonnay or Cabernet Sauvignon	35	MALBEC			NON-ALCOHOLIC			*Llama Old Vine, Mendoza AG	39	SeaGlass Sauvignon Blanc Alcohol Removed CA	35	Amalaya, Salta AG	43	Mionetto Sparkling Alcohol Removed Veneto Italy	43	Antigal UNO, Mendoza AG	41	NON-ALCOHOLIC			Piattelli "Grand Reserve" Lujan de Cuyo, Mendoza AG	52	RED WINE			EXPLORE REDS			CABERNET SAUVIGNON			Antinori Santa Cristina, Toscana IGT	41	CABERNET SAUVIGNON			Care Garnacha Nativa, Aragon Spain	41	CABERNET SAUVIGNON			Z. Alexander Brown Uncaged Proprietary Red Blend North Coast CA	47	CABERNET SAUVIGNON			Hess Select Treo Winemaker's Merlot Syrah Petite Sirah Blend, CA	51	CABERNET SAUVIGNON			Tridente Tempranillo Castilla y León, Spain	51	CABERNET SAUVIGNON			Seghesio, Sonoma CA	59	CABERNET SAUVIGNON			"The Prisoner" Napa Valley CA	85
Erath Pinot Gris, Oregon	43	H3 by Columbia Crest, WA	39																																																																																																								
EXPLORE WHITES			Frei Brothers, Dry Creek Valley, Sonoma CA	51																																																																																																							
Charles Smith Vino Rosé, Columbia Valley	37	Jeremiah, Napa Valley CA	115																																																																																																								
*Canyon Road Moscato, CA	33	PINOT NOIR																																																																																																									
Piattelli Premium Torrontés Cafayate Valley AG	37	Caymus Conundrum, California	48	Hahn, Monterey County, California	43	SPARKLING WINE			DeLoach, California	39	*Risata Moscato d'Asti, Italy	39	*A to Z Wineworks, Oregon	51	Domaine Ste Michelle Brut, Columbia Valley	42	Elouan, Oregon	51	HOUSE WINE			Rex Hill Vineyards, Willamette Valley OR	74	*CK Mondavi Wild Creek Canyon CA Chardonnay or Cabernet Sauvignon	35	MALBEC			NON-ALCOHOLIC			*Llama Old Vine, Mendoza AG	39	SeaGlass Sauvignon Blanc Alcohol Removed CA	35	Amalaya, Salta AG	43	Mionetto Sparkling Alcohol Removed Veneto Italy	43	Antigal UNO, Mendoza AG	41	NON-ALCOHOLIC			Piattelli "Grand Reserve" Lujan de Cuyo, Mendoza AG	52	RED WINE			EXPLORE REDS			CABERNET SAUVIGNON			Antinori Santa Cristina, Toscana IGT	41	CABERNET SAUVIGNON			Care Garnacha Nativa, Aragon Spain	41	CABERNET SAUVIGNON			Z. Alexander Brown Uncaged Proprietary Red Blend North Coast CA	47	CABERNET SAUVIGNON			Hess Select Treo Winemaker's Merlot Syrah Petite Sirah Blend, CA	51	CABERNET SAUVIGNON			Tridente Tempranillo Castilla y León, Spain	51	CABERNET SAUVIGNON			Seghesio, Sonoma CA	59	CABERNET SAUVIGNON			"The Prisoner" Napa Valley CA	85																				
Caymus Conundrum, California	48	Hahn, Monterey County, California	43																																																																																																								
SPARKLING WINE			DeLoach, California	39																																																																																																							
*Risata Moscato d'Asti, Italy	39	*A to Z Wineworks, Oregon	51																																																																																																								
Domaine Ste Michelle Brut, Columbia Valley	42	Elouan, Oregon	51																																																																																																								
HOUSE WINE			Rex Hill Vineyards, Willamette Valley OR	74																																																																																																							
*CK Mondavi Wild Creek Canyon CA Chardonnay or Cabernet Sauvignon	35	MALBEC																																																																																																									
NON-ALCOHOLIC			*Llama Old Vine, Mendoza AG	39																																																																																																							
SeaGlass Sauvignon Blanc Alcohol Removed CA	35	Amalaya, Salta AG	43																																																																																																								
Mionetto Sparkling Alcohol Removed Veneto Italy	43	Antigal UNO, Mendoza AG	41																																																																																																								
NON-ALCOHOLIC			Piattelli "Grand Reserve" Lujan de Cuyo, Mendoza AG	52																																																																																																							
RED WINE			EXPLORE REDS																																																																																																								
CABERNET SAUVIGNON			Antinori Santa Cristina, Toscana IGT	41																																																																																																							
CABERNET SAUVIGNON			Care Garnacha Nativa, Aragon Spain	41																																																																																																							
CABERNET SAUVIGNON			Z. Alexander Brown Uncaged Proprietary Red Blend North Coast CA	47																																																																																																							
CABERNET SAUVIGNON			Hess Select Treo Winemaker's Merlot Syrah Petite Sirah Blend, CA	51																																																																																																							
CABERNET SAUVIGNON			Tridente Tempranillo Castilla y León, Spain	51																																																																																																							
CABERNET SAUVIGNON			Seghesio, Sonoma CA	59																																																																																																							
CABERNET SAUVIGNON			"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



INFORMATION

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!*

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



1555 44th St S | Fargo ND 58103

701-369-3669

FargoEvents@PorterCreek.com

PorterCreek.com



HOTEL & FACILITY ACCOMMODATIONS BY:

ClubHouse® HOTEL & SUITES

4400 15th Ave. S. • Fargo, ND 58103

701-282-5777 • 844-288-2582

www.ClubHouseFargo.com

