

# PORTER CREEK<sup>®</sup>

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!*



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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

## 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 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

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



# LUNCH

## 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

**\$19.95**

### **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

20% Service Charge  
& Tax will be  
assessed



# 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 Honey Whipped Mascarpone

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

### 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

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:

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

20% Service Charge  
& Tax will be  
assessed



# 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-crust, 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

## 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

**\$31.95**

### 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**

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

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 Honey Whipped Mascarpone  
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:  
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

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

*\*Most popular  
selections marked  
with an asterisk.*

*See Event  
Manager for  
additional by the  
glass options.*

20% Service Charge  
& Tax will be  
assessed

## 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 Shirttail 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	35
Chardonnay or Cabernet Sauvignon	

### NON-ALCOHOLIC

SeaGlass Sauvignon Blanc Alcohol Removed CA	35
Mionetto Sparkling Alcohol Removed Veneto Italy	43

## 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	115

### 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



# 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!

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**FargoEvents@PorterCreek.com**

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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

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