

# PORTER CREEK<sup>®</sup>

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 \$2.95

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 \$2.95

## 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 Peach & Bacon

rotisserie chicken, smoked peaches, bacon, red onion, sourdough croutons, mixed greens, buttermilk ranch dressing

## Sandwiches *All sandwiches served with coleslaw*

### Prime Rib Dip PC-Style

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

**\$19.95**

### Hot Smoked Turkey

swiss cheese, cranberry aioli, mixed greens, red onion, tomato, grilled sourdough

### 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

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 Pork & Pineapple

smoke roasted pork, sweet thai chile sauce, mozzarella, provolone, grilled pineapple, red onion, red bell pepper, jalapeño, cilantro

### Margherita

oven roasted cherry tomatoes, fresh mozzarella, basil pesto oil

**\$15.95**

## 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 23.95

### 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 37.95

### Linguine with Tomato

caramelized garlic, tomatoes, extra virgin olive oil, sea salt, basil 22.95 / add chicken 23.95 / add shrimp 25.95

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

Crostini with Smoked Salmon, Dill Cream & Capers \$48

Crostini with Brie & Apricot Chutney \$48

Smoked Ceviche with Coconut Pico & Tortillas\* \$52

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 Pepperoni, Oregano & Basil \$50

Flatbread Margherita with Fresh Mozzarella \$48

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

Artichoke & Spinach Dip with Crostini \$52

Calamari with Cherry Tomatoes & Romesco Aioli\* \$54

Buffalo Walleye Fingers with Smoked Pepper Tartar\* \$57

20% Service Charge  
& Tax will be  
assessed



# PLATED DINNERS

*All plated dinner entrees include coffee, 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 29.95

### Frenched Bone-In Pork Chop with Apricot Chutney

smoked pork prime rib, apricot-ginger glaze, asparagus, whipped garlic mashed potatoes, apricot chutney 33.95

## 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 42.95 6 oz / 47.95 8 oz

### Herb-CrusteD Hanger Steak

usda choice 8 oz, pinot noir demi, rustic fire roasted vegetables & fingerling potatoes 37.95

### New York Strip

14 oz usda choice, rustic fire roasted vegetables & fingerling potatoes, pinot noir demi, dollop of herbed goat cheese 48.95

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

**\$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 \$2.95

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 \$2.95

## 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
- Glazed Carrots
- 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 \$2.95

### 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  
Thai Chile & Smoked Pork with Pineapple  
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

\$7.95

\*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 \$10

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

Phillips 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  
Don Silvestre Malbec 10





# WINE

## WHITE WINE

### CHARDONNAY

14 Hands Washington State	35
Mer Soliel Silver, Monterrey Co CA	47
*Kendall-Jackson "VR" California	41
Château Ste Michelle	43
"Indian Wells" Columbia Valley WA	
Stonestreet Estate, Alexander Valley CA	78

### SAUVIGNON BLANC

Hess Shirtail Ranches, North Coast CA	35
Ferrari-Carano Fumé Blanc, Sonoma CA	39
*Villa Maria, Marlborough NZ	41

### RIESLING

*Château Ste Michelle, Columbia Valley WA	35
Loosen, "Dr L" Mosel, Germany	41
Château Ste Michelle & Dr Loosen Eroica"	52
Columbia Valley WA	

### PINOT GRIGIO

Barone Fini, Italy	35
*SeaGlass, Santa Barbara Co CA	35
Erath Pinot Gris, Oregon	39

### EXPLORE WHITES

Charles Smith Vino Rosé, Columbia Valley	35
*Canyon Road Moscato, CA	31
Piattelli Premium Torrontés	35
Cafayate Valley AG	
Caymus Conundrum, California	48

### SPARKLING WINE

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

### HOUSE WINE

*CK Mondavi Wild Creek Canyon CA	31
Chardonnay or Cabernet Sauvignon	

## RED WINE

### CABERNET SAUVIGNON

*Columbia Crest "Grand Estates"	33
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	65
Beaulieu Vineyard "BV" Napa Valley CA	68
Jordan, Sonoma CA	97
Faust Cabernet Sauvignon, Napa Valley CA	85
Stag's Leap Wine Cellars "Artemis"	148
Napa Valley CA	
Silver Oak, Alexander Valley CA	164
Caymus Vineyards, Napa Valley CA	147

### MERLOT

H3 by Columbia Crest, WA	37
Frei Brothers, Dry Creek Valley, Sonoma CA	51
Jeremiah, Napa Valley CA	74

### PINOT NOIR

Hahn, Monterey County, California	41
DeLoach, California	37
*A to Z Wineworks, Oregon	51
Elouan, Oregon	51
Rex Hill Vineyards, Willamette Valley OR	68

### MALBEC

*Don Silvestre, Mendoza AG	35
Amalaya, Salta AG	39
Antigal UNO, Mendoza AG	41
Piattelli "Grand Reserve"	49
Lujan de Cuyo, Mendoza AG	

### EXPLORE REDS

Antinori Santa Cristina, Toscana IGT	35
Bodega Care Garnacha, Aragon Spain	39
Z. Alexander Brown Uncaged	47
Proprietary Red Blend North Coast CA	
Hess Select Treo Winemaker's	47
Merlot   Syrah   Petite Sirah Blend, CA	
Tridente Tempranillo	51
Castilla y León, Spain	
Seghesio, Sonoma CA	47
"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



1555 44th St S | Fargo ND 58103

701-369-3669

FargoEvents@PorterCreek.com

PorterCreek.com



*Inspire,  
Create,  
Explore!*

HOTEL & FACILITY ACCOMMODATIONS BY:



## CLUBHOUSE®

HOTEL & SUITES

4400 15th Ave. S. • Fargo, ND 58103

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[www.ClubHouseFargo.com](http://www.ClubHouseFargo.com)

