

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!*



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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 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

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-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

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!

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



*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

