

Jake's
CATERING at SENTINEL

Add 22% service to all goods and services.

614 S.W. 11th Ave. Portland, OR, 97205 | Phone: (503) 241-2125 | Fax: (503) 241-2114 | Info@jakescatering.com

Continental Breakfast

Prices Per Person | * Gluten Free

Broadway Bridge

Seasonal Fruit Display with Strawberries & Grapes*

Assorted Petite Breakfast Pastries

Whipped Butter and Fresh Fruit Preserves

House Brewed Coffee and Tea*

18.95

Steel Bridge

Seasonal Fruit Display with Strawberries & Grapes*

Assorted Petite Breakfast Pastries

Whipped Butter and Fresh Fruit Preserves

Toaster Station with Cinnamon Raisin & Plain Bagels
with Whipped Cream Cheese

Fresh Fruit Smoothie*

Chilled Orange & Cranberry Juices*

House Brewed Coffee and Tea*

20.95



Family Style Breakfast Starters

Assorted Petite Breakfast Pastries **37.00 per Dozen**

Seasonal Fruit Display with Strawberries &

Grapes* **4.25 per Person**

Local Assorted Doughnuts **3.50 per person**

Local Assorted Doughnut Holes **2.00 per person**

Breakfast Enhancements

Add to Your Existing Continental or Breakfast Buffets

Prices Per Person

Ricotta Cheese Blintz with Seasonal Berry Compote **6.50**

Classic Breakfast Sandwich with Scrambled Eggs & Tillamook
Cheddar on an English Muffin **6.50**

(*Substitute Croissant 1.20, Add Bacon or Smoked Pork 1.50*)

Breakfast Burrito with Scrambled Eggs, Sausage &
Pepper Jack Cheese. Served with Salsa & Sour Cream **7.50**

Assorted Individual Northwest Yogurt* **2.50**

Fruit & Yogurt Parfaits with House Made Granola **4.50**

Nutella Stuffed French Toast with Whipped Butter &
Maple Syrup **7.00**

Oatmeal with Brown Sugar, Almonds, & Blueberries **4.25**

Assorted Cereals, Whole Milk & Skim Milk **3.50**

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Breakfast Buffets

*Additional 5.00 per Person if Under Minimum | * Gluten Free*

Customized Breakfast Buffet

Served with Seasonal Fruit Display, Assorted Petite Breakfast Pastries

Chilled Orange Juice, Cranberry Juice, House Brewed Coffee and Hot Tea

Choose Egg Selection:

Classic Scrambled Eggs with Tillamook Cheddar*
Mushroom, Tomato, and Spinach Scramble*

Mexican-Style Breakfast Scramble with Poblano Peppers, Cherry Tomatoes & Pepper Jack Cheese*

Choose Starch Selection:

Searched Corn Cake

Rosemary Shredded Potato Cakes

Yukon Breakfast Potatoes, Peppers, Onions, and Fresh Herbs*

Choose Meat Selection:

Country Pork Sausage Links

Crisp Hickory Bacon*

Chicken Apple Sausage*

24.95 per Person (Minimum 20 people)

Honeymoon Brunch Buffet

Seasonal Fruit Display with Strawberries & Grapes*

House Made Currant Scones & Classic Coffee Cake

Fruit & Yogurt Parfaits with Macerated Berries & House Made Granola

European Style Smoked Salmon Lox with Mini Bagels

Assorted Whipped Cream Cheeses, Shaved Red Onions & Capers

Scrambled Eggs with Tillamook White Cheddar Cheese*

Yukon Breakfast Potatoes, Peppers, Onions & Fresh Herbs*

Hickory Smoked Bacon*

Chicken Apple Sausage*

Classic Quiche with Seasonal Vegetables & Fontina Cheese

Tortellini Pasta Salad with Seasonal Vegetables & Pistachio Pesto

Caprese Salad with Fresh Mozzarella, Balsamic Reduction & Basil Oil*

Chef Attended Waffle Station with Sugared Berries, Whipped

Chantilly Cream, Brûléed Banana, Whipped Butter, Maple Syrup, Bacon Bits & Candied Pecans

Served with Chilled Orange Juice, Cranberry Juice, House Brewed Coffee and Hot Tea

42.00 per Person (Minimum 50 people)

Buffet Upgrade:

Steak & Egg Carving Station | Roasted NY Strip Loin Served
with Classic Scrambled Eggs **8.00 per Person**

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Plated Breakfast

Includes Cranberry Juice, Orange Juice, House Brewed Coffee & Hot Tea | *Prices Per Person* | * Gluten Free

Classic Farmhouse Breakfast

Scrambled Eggs*, Yukon Gold Breakfast Potatoes*, Choice of Ham*, Bacon*, or Country Pork Sausage Links

18.95

Northwest Scramble* (Vegetarian)

Fresh Scrambled Eggs, Cremini Mushrooms, Spinach, Tomato & Fontina Cheese with Yukon Breakfast Potatoes, Peppers, Onions, & Fresh Herbs

18.45

Buttermilk Waffles

Whipped Butter, Maple Syrup, Scrambled Eggs & Bacon

18.95

Mexican Style Breakfast Burrito (Vegetarian)

Mexican Style Breakfast Scramble with Poblano Peppers, Cilantro, Cherry Tomatoes & Pepper jack Cheese in a Flour Tortilla with Mexican Spiced Breakfast Potatoes

16.95

(Add Chorizo for an Additional 1.50)

Nutella Stuffed French Toast

With Powdered Sugar, Whipped Butter, Maple Syrup & Hickory Smoked Bacon

18.95

Spiced Tofu Scramble* (Vegan)

Spiced Tofu, Tomato, Cumin, Smoked Paprika and Fresh Spinach with Yukon Breakfast Potatoes, Peppers, Onions, & Fresh Herbs

17.95

Triple Berry Chia Pudding* (Vegan)

Almond Milk, Chia Seeds, Organic Sugar, Vanilla & Seasonal Berries, Served with Sliced Fruit

12.95

Hearty Blueberry & Coconut Breakfast Bowl* (Vegan)

Oats, Coconut milk, Fresh Blueberries, Almonds, Almond Butter, Maple Syrup and Coconut Flakes

15.95

Family Style Starters

Assorted Petite Breakfast Pastries **4.25 Per Person**

Seasonal Fruit Display with Strawberries & Grapes* **4.50 Per Person**

Local Assorted Doughnuts **3.50 Per Person**

Local Doughnut Holes **2.00 Per Person**

Biscuits with Butter & Jam **3.00 Per Person**

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Beverages & Snacks

* Gluten Free

Sweet N' Salty

- Assorted Individual Northwest Yogurt* **2.50 each**
- Yogurt Parfait with Granola and Fresh Sugared Fruit **4.50 each**
- Individual Assorted Trail Mix Snacks **26.00 per dozen**
- Granola Bars **28.00 per dozen**
- Full Size Candy Bars **30.00 per dozen**
- Blue Bunny Ice Cream Bars **38.00 per dozen**
- Salted Caramel Tillamook Ice Cream Bars **4.00 Each**
- Whole Fresh Fruit* **27.00 Per Dozen**
- Seasonal Fruit Skewers* **30.00 Per Dozen**
- Trail Mix Station **12.95 Per Person**

Baked Goods

- Baker's Basket (Muffins, Danish & Banana Bread) **37.00 Per Dozen**
- Fresh Bagels with Cream Cheese **38.00 Per Dozen**
- Assorted Local Donuts (Maple Bars, Chocolate Bars, Glazed) **30.00 Per Dozen**
- Chocolate Dipped Biscotti **34.00 Per Dozen**
- Fresh Baked Cookies **28.00 Per Dozen**
- Brownies **30.00 Per Dozen**
- Assorted Bars (Banana Milk Chocolate, Buzz & Lemon) **31.00 Per Dozen**
- Assorted House Made Cupcakes **35.00 Per Dozen**

Snacks

- (Serves 10-12 People)
- Mixed Nuts* (Bulk) **32.00 Per Pound**
- Mini Pretzels (Bulk) **15.00 Per Pound**
- Kettle Chips with Dip **21.00 Per Bowl**
- Tortilla Chips with Salsa **21.00 Per Bowl**
- Traditional, Cajun, or Truffle Popcorn* **8.00 Per Bowl**

Beverages (by the Gallon)

- House Brewed Regular & Decaf Coffee **50.00**
- Iced Tea **40.00**
- Lemonade **40.00**
- Sparkling Fruit Punch **40.00**
- Carafes of Juice (Orange or Cranberry) **16.00 Each**

Beverages

- All Day Coffee **6.45 Per Person**
- Soft Drink **3.50 Each**
- Mineral Water **3.50 Each**
- Iced Tea with Lemon Wedges **3.50 Each**
- Lemonade **3.50 Each**
- Gatorades **5.00 Each**
- Propels **5.00 Each**
- Vitamin Waters **5.00 Each**
- Viso **5.00 Each**
- Rock Star Energy Drinks (Regular or Sugar free) **5.00 Each**
- Red Bull Energy Drinks **5.00 Each**

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Family Style Desserts

Our Desserts are Made in House by our Pastry Chef | *Prices are Per Person* | *Gluten Free

Family Style Desserts

Served Family Style | Prices Per Person

Cookies, Brownies and Lemon Bars

6.95

House Made Chocolate Truffles*

5.00 per Two Truffles

Chocolate-Dipped Strawberry with White Chocolate*

6.00 per Two Strawberries

Hot Chocolate Bar

Toasted Marshmallows, Graham Cracker, Toasted Pound
Cake, Chantilly Cream & Chocolate Curls

8.25

(Minimum 25 People)

Upgrade to Alcoholic Hot Chocolate Station **15.95**

Viennese Sweet Table

Display of French Pastries, Truffles and
Chocolate-Dipped Strawberries*, Fruit Tartlets, Opera
Cake, Cheesecake Squares and Éclairs

13.95

(Minimum 25 People)



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Beverage Prices

A Bar Set-Up Fee of 125.00 Applies Per Bar

Beverages

Coffee by the Gallon **50.00 Per Gallon**

Iced Tea **40.00 Per Gallon**

Lemonade **40.00 Per Gallon**

Sparkling Fruit Punch **40.00 Per Gallon**

Individual Fruit Juices **3.75 Each**

Mineral Waters **3.50 Each**

Lemonade **3.50 Per Person**

Iced Tea **3.50 Per Person**

Soft Drinks **3.50 Each**

Assorted Energy Drinks and Gatorades **4.00 Each**

All-Day Coffee Refresh **7.45 Per Person**

Hosted Premium Bar

Cocktail **8.50 Each**

Martini **12.75 Each**

Cordials **9.00 – 14.00 Each**

Domestic Beers **5.50 Each**

Micro-Brewed Beers **6.00 Each**

House Wine **7.00 Per Glass** or **33.00 Per Bottle**

Bottle Wine Prices Based on Varietals Selected

Soft Drinks **3.80 Each**

Mineral Waters **3.50 Each**

No Host Premium Bar

Cocktail **10.50 Each**

Martini **15.75 Each**

Cordials **10.50 - 17.00 Each**

Domestic Beers **6.75 Each**

Micro-Brewed Beers **7.50 Each**

House Wine **8.50 Per Glass** or **40.00 Per Bottle**

Bottle Wine Prices Based on Varietals Selected

Soft Drinks **4.25 Each**

Mineral Waters **4.25 Each**

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Wine List

Wine Prices Subject to Change Based on Market Fluctuations



Champagne

Wycliff Brut, California

Light and refreshing citrus aromas with a nuance of spice
33

Domaine Ste. Michelle Brut, Washington

Bright, delicate flavors compliment a wide array of seafood dishes
36

Argyle, Oregon

Multilayered flavors of D'anjou pear and lemon meringue pie
55

Veuve Clicquot, France

Well-developed blend from a famed producer
99

Dom Perignon, France

Legendary Champagne from the house of MOET & CHANDON
315

Chardonnay

Salmon Creek, California

Aromas of apples, with a clean finish
33

Houge Cellars, Columbia Valley

Aromas of fresh spiced peaches and honeysuckle. Lively fruit flavors
24

Chateau Ste. Michelle, "Indian Wells", Washington

Apples and pears with a rich fullness.
36

Ferrari Carano, Sonoma

Tropical flavors balanced with a lightly butter toasted finish.
59

Clos Du Bois, California

Layered aromas of red and green apple, pear, vanilla bean, blossoms and lemon meringue
45

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Pinot Gris & Pinot Grigio

Principato Pinot Grigio, Italy

A light, refreshing wine with the lovely floral and white peach aromas

33

Ponzi Pinot Gris, Willamette Valley

Perfect balance of ripe fruit and crisp cleansing acidity

43

Acrobat, Oregon

The palate abounds with honeydew, white grapefruit, pear, apple, floral & spice

39

WillaKenzie Estate, Oregon

Delicious pear and melon, rich, with a crisp finish

48

King Estate, Oregon

Honeysuckle and orange peel with a creamy rich finish

49

Other Whites

Chateau Ste Michelle, Sauvignon Blanc, Horse Haven Hills,

Fresh, crisp and clean with zesty flavors of passion fruit and pineapple with subtle hints of nettle

38

Kim Crawford, Sauvignon Blanc, Marlborough

Crisp and Clean with bold citrus flavors and a clean finish

38

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Merlot

Sterling Vineyards, Napa Valley

Complex, fruit-forward wine with hints of spice, blackberry and cocoa aromatics

57

Chateau Ste. Michelle, “Indian Wells”, Washington

Ripe berry fruit aromas and jammy flavors. Full-bodied style, with a round, supple finish

47

Pinot Noir

Principato, Italy

Bouquet of black cherry and dark berry fruit

33

WillaKenzie, Willamette Valley

Nice Smokiness in the nose, with sweet raspberry & Plum

57

Patton Valley, Willamette Valley

Bold flavors of Cassis, Bing Cherry and Pomegranate

48

A to Z Wineworks, Willamette Valley

Bright Raspberry and Cherry flavors, with medium tannins

47

Erath, Dundee Hills

A silky mouthful of cherry and pomegranate are woven together

47

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Cabernet Sauvignon

Salmon Creek, California

Black fruits with a hint of spice

33

14 Hands, Washington

Dark Blackberries with a rich full mid-palate

42

Columbia Winery, Columbia Valley

Aromas of red fruit, followed by vibrant berry. Silky, firm tannins, excellent structure

35

Napa Cellars, Napa Valley

Silky richness and great depth with rich blackberry notes

58

Chateau St. Michelle, Indian Wells, Columbia Valley

Full bodied and smooth, with aromas of blackberry, and currants

46

From Our Cellar

Brooks “Red Letter”, Pinot Noir, Willamette Valley 08’ 129

Hyland Estate, “Cory”, Pinot Noir, McMinnville 12’ 116

Kelley Fox, “Maresh Vineyard”, Pinot Noir, Dundee Hills 11’ 108

Limited item availability on select wines. Vintages Subject to change

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Catering Guidelines

Below are answers to frequently asked questions. We are ready to work together to create a successful and memorable event.

Catering Exclusivity

Jake's Catering is the exclusive caterer for all events held at the Sentinel Hotel. No outside food or beverage may be brought into the hotel banquet rooms.

Deposits

Deposits are required in order to confirm an event. The amount of the deposit required will be outlined in the catering agreement.

Payment in Advance

Payment in full for estimated charges including the 22% service charge must be made three business days prior to event. A 10% overcharge for any add-ons incurred will be taken at time of payment. If payment is not received, Jake's Catering reserves the right to cancel the function and retain the entire deposit. In the occurrence a balance remains due at the conclusion of the event, the credit card on file will be used to settle the balance. If a credit is due, a prompt refund will be issued to the original method of payment.

Guarantee

The guaranteed number of attendees is required by 12:00 p.m. three business days prior to the date of the event. Once received, this number is not subject to reduction. Final billing will be based on the guarantee or the actual number of Persons served, whichever is greater. In the event the guarantee is not received, final billing will be based on the initial estimate or the actual number of Persons served, whichever is greater.

Menu Selection

Due to market fluctuations, prices cannot be confirmed until six months prior to your event. Menu items are subject to change based upon availability. When a buffet is selected, the client agrees to guarantee payment for a minimum of 25 Persons. A 22% service charge is added to all food and beverage.

Meeting and Banquet Rooms

Function rooms may not be occupied longer than the stated hours on the Banquet Event Order without prior approval from the Catering Sales Office. Jake's Catering reserves the right to change function rooms according to meeting requirements and final guarantees.

Changes in Banquet Room Set-Up

A labor fee of \$250.00 will be assessed when a change is made the day of the event to a room that is set and differs from what was agreed to on the signed Banquet Event Order.

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Person-Provided Items

Jake's Catering is not responsible for storage, transfer or assembly of Person's items, decorations or centerpieces. Persons will need to make prior arrangements for set-up and transfer of decorations, centerpieces and floral arrangements, etc.

Alcoholic Beverages

Oregon Liquor Control Commission (OLCC) regulations require we provide a bartender to dispense all alcoholic beverages. All OLCC rules and regulations will be followed to include: asking for proper identification and not serving a visibly intoxicated Person. No alcoholic beverages will be permitted to be brought into or removed from the premises by patrons or their Persons.

Split Entrée Menus

In order to provide the best quality and service possible, it is recommended that the same entrée be selected for all Persons. When offering more than one entrée for a meal function, all meals will be charged at the higher meal price. No more than two entrée selections may be made. The guaranteed entrée count is due three business days prior to the function, with exact entrée counts for each entrée selected. Each Person's entrée choice must be designated by a meal indicator card provided by the host. Split menus are not available to groups of 200 or more.

Packages Sent In/Out

All incoming packages must be labeled as listed below:

Attention: (Sales Manager's Name)

Group Name as Listed in our System

Jake's Catering

614 SW 11th Avenue, Third Floor

Portland, OR 97205

Deliver To: (Onsite Contact/Vendor Name)

Over four (4) packages received or sent will incur a \$6 fee per package to the event bill. Any Personal or event articles stored with Jake's Catering may arrive 72 hours prior to the event and must be removed one business day after the event. Each outbound package must have a completed shipping label including account number or credit card number. Jake's Catering cannot call for UPS pickup.

To retrieve your package, please ask your Banquet Captain or Catering Sales Manager.

Parking

The following public parking lots are within walking distance to the Sentinel Hotel.

City Center Lot ~ SW Washington between 11th Avenue and 12th Avenue

City Center Lot ~ SW Alder between 10th Avenue and 11th Avenue

Smart Park Garage ~ SW 10th Avenue between Morrison and Yamhill

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Audio Visual Equipment

An extensive selection of audio-visual equipment is available through THINK AV and booked by Jake's Catering Sales. There is a 22% service charge added to all audio visual equipment.

Telephone & Internet Services

Direct dial phone service is available in each banquet room. Limited wireless internet service for casual use is complimentary. Dedicated wireless and wired internet is available with advanced arrangements through THINK AV. Your Catering Manager will assist you with pricing and scheduling.

Deliveries

All deliveries are made through the service entrance located on Alder Street between 10th and 11th through the door marked "Jake's Grill & Jake's Catering". Upon entry, directly ahead will be a freight elevator with access to the banquet rooms. Deliveries are not accepted at the Sentinel Hotel front entrance on 11th Avenue. Call in advance for delivery hours. Catering Sales Managers need to be notified of incoming oversized items and large deliveries, as they require special arrangements.

Load In/Out Parking

All Deliveries/Load in are to be scheduled with a Jake's Catering Sales Manager prior to delivery. Commercial vehicles may use the loading zone on Alder Street. Private vehicles must park at metered parking spots or in one of the area's pay-to-park lots. There is a City Center Lot across the street from the service entrance. City of Portland parking laws apply to all vehicles. Service Entrance: Located in the middle of the block between 10th and 11th, it's a black door marked "Jake's Grill & Jake's Catering"

Loading In:

Carts can be borrowed based on availability. Call the Banquet Captain's mobile or the Catering Office and Jake's Catering staff will deliver one to the service entrance.

Banquet Captain's mobile number is 503.793.8163

Jake's Catering office number is 503.241.2125

2nd Floor

Fireside, Library, Lodge, Card and Billiard Room

3rd Floor

Jake's Catering Sales Office, Renaissance Room, Chamber Room and Grand Ballroom

4th Floor

Governor Ballroom and Green Room

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Meeting and Banquet Room Capacities

Room	Size	Square Feet	Social Reception	Banquet Seating	Theater Seating	Classroom Seating	U-Shaped Seating	Conference Table
Governor Ballroom	78' x 83'	6474	900	500	600	300	N/A	N/A
Grand Ballroom	66' x 76'	5016	600	320	400	250	N/A	N/A
Chamber Room	20' x 27'	540	60	40	50	24	22	22
Renaissance Room	24' x 76'	1824	175	120	180	80	36	60
Fireside Room	19'x 18'	342	40	30	30	12	9	16
Library Room	41' x 41'	1681	150	100	150	80	30	40
Billiard Room	33' x 68'	2244	200	160	200	84	48	68
Card Room	22' x 41'	902	90	60	80	48	24	20
Lodge Room	17' x 22'	374	30	24	40	24	N/A	20