

*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

# Lunch Buffets

Includes House Brewed Coffee, Decaf & Hot Tea | *Prices Per Person* | *Additional 5.00 per Person if Under Minimum*

\* Gluten Free

## **Morrison Bridge** (Sandwich Buffet)

Creamy Tomato Basil Soup\*

Mixed Greens, Cucumbers, and Sunflower Seeds with  
Shallot Vinaigrette\*

Smoked Turkey Breast, Honey Glazed Ham, and Roast  
Beef\*

Tillamook Cheddar and Swiss Cheese\*

Sliced Tomatoes\*, Green Leaf Lettuce\*, Classic Dill  
Pickles\*, and Pepperoncinis\*

Traditional Condiments\*

Pistachio Pesto Pasta Salad

Sourdough, Seven-grain, and White Local Breads

Fresh Baked Cookies and Triple Chocolate

Walnut Brownies

**23.45 (Minimum 25 Persons)**

## **Portofino**

Caprese Salad with Vine Ripened Tomatoes &  
Fresh Mozzarella served with

Basil Vinaigrette and Balsamic Reduction\*

Mixed Greens Salad topped with Cucumbers, Tomato,  
& Sunflower Seeds served with White Balsamic\*

Summer Panzanella Salad

Ricotta Cheese Tortellini, Parmesan Fonduta, and  
Pinenuts Chicken Saltimbocca, Prosciutto Wrapped  
Chicken Breast with Sage & Mushroom Marsala Sauce\*

Seared Salmon with Citrus Cream Sauce and Tomato  
Basil Gremolata\*

Seasonal Vegetable Medley\*

Garlic Parmesan Baguettes

Tiramisu and Cannoli

**26.45 (Minimum 25 Persons)**

## **Cesar Chavez**

Romaine, Spiced Pepitas and Cotija Cheese with  
Chipotle Ranch Dressing\*

Black Bean & Poblano Enchiladas  
with Cotija Cheese

Achiote Spiced Chicken\*

Lime Cilantro Beef Fajitas\*

Tri-Colored Bell Pepper and Onion Sauté\*

Tillamook Cheddar\*, Refried Beans, Spanish Rice\*, and  
Flour Tortillas

Smoked Chipotle Salsa\*, Pico de Gallo\*, Guacamole, and  
Sour Cream\*

Tres Leches Cake and Mexican Chocolate Brownie

**25.45 (Minimum 25 Persons)**

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# Lunch Buffets (Continued)

Includes House Brewed Coffee, Decaf & Hot Tea | *Prices Per Person* | *Additional 5.00 per Person if Under Minimum*

\* Gluten Free

## Northwest Picnic

Mixed Greens Salad\* with Chipotle Ranch Dressing\*  
White Balsamic Dressing\*  
Classic Potato Salad\*  
Fresh Romaine Lettuce with Croutons, Parmesan Cheese,  
and Caesar Dressing  
Buttermilk Fried Chicken Breast, Garnished with  
Pickled Watermelon  
Seared Salmon Glazed\* with Whiskey BBQ Sauce\*  
Braised BBQ Brisket\* and Cabbage Radish Slaw\*  
Served with Mini Kaiser Rolls  
Corn Salad\* & Honey BBQ Beans\*  
Jalapeno Cornbread Muffins with Whipped Honey Butter  
Seasonal Fresh Fruit Salad Topped with Fresh Basil\*,  
Seasonal Fruit Tarts, Whoopie Pies &  
Icebox Key Lime Pie  
**26.95 (Minimum 25 Persons)**

## Jake's Power Bowl Buffet

Kale & Romaine Chopped Salad with Cucumbers, Tomatoes,  
Green Goddess, Ranch Dressing & White Balsamic  
Vinaigrette  
Classic Fruit Salad with Fresh Berries & Orange Segments  
Grilled Chicken, Pinot Marinated Flank Steak &  
Soy Marinated Tofu  
Warm Quinoa, Black & Pinto Beans, Rice Pilaf &  
Grilled Vegetable Medley  
Corn Relish, Fresh Peppers, Diced Tomatoes,  
Sour Cream, Pickled Jalapenos & Onions, Cilantro,  
Avocado Crème , & House Salsa  
Seasonal Fruit Tartlets & Chocolate Buzz Bars  
**26.95 (Minimum 25 Persons)**



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## Entrée Salads

Includes House Brewed Coffee and Tea | Rolls and Butter  
Prices per Person | \* Gluten Free

### Southwest Salad

Fresh Romaine, Black & Pinto Beans, Baby Bell Peppers,  
Fresh Corn, Jack Cheese & Cherry Tomatoes Garnished  
with Fried Tortilla Strips

Grilled Chicken.....**19.00**

Seared Salmon.....**20.00**

Sautéed Shrimp.....**22.00**

### Jake's Famous Turkey Cobb Salad

Chopped Romaine Hearts, Bacon, Blue Cheese Crumbles,  
Tomatoes, Hard boiled Eggs & Cucumbers with Lemon  
Chive Dressing

**19.95** (Add Salmon +2.00)

### Blackened Salmon Salad\*

Field Greens, Grilled Corn, Cherry Tomatoes, Cucumbers &  
White Balsamic Vinaigrette

**22.95**

### House Smoked Tri-Tip Salad\*

Romaine & Arugula topped with Oven Roasted Tomatoes,  
Artichoke Hearts, Garbanzo Beans, and Red Onions with  
Horseradish Dressing

**23.95**

## Sandwich Board

Includes House Brewed Coffee and Tea | Choice of  
Potato, Pasta or Green Salad | Prices per Person  
\* Gluten Free

### Veggie Wrap

Hummus, Cucumbers,  
Matchstick Carrots, Bell  
Peppers, Portobello  
Mushrooms, Tomato,  
Spinach, Arugula, and  
Wrapped in a Flour Tortilla  
(Vegetarian/Vegan)

**15.95**

### Chicken Caesar Wrap

Grilled Chicken, Romaine  
Lettuce, Parmesan  
Cheese, Tomato, and  
Caesar Dressing wrapped  
in a Flour Tortilla

**17.50**

### Smoked Turkey Club

Smoked Turkey Breast  
with Tillamook Cheddar,  
Green Leaf Lettuce, Sliced  
Tomato Smoked Bacon,  
and Mayo served on  
Seven-Grain Bread

**17.95**

### Classic Steak Sandwich

Top Sirloin topped with  
Boursin Cheese, Lettuce,  
Tomato, and Onion served  
on a Kaiser Roll

**18.50**

### Hero Sandwich

Smoked Turkey Breast,  
Glazed Ham, Genoa  
Salami, Soppressata,  
Provolone Cheese,  
Shredded Iceberg Lettuce,  
Tomatoes, Shaved Red  
Onions & Dijonaise  
Served on a Classic  
Baguette

**15.95**

### Albacore Tuna Sandwich

With Romaine Lettuce,  
House Chopped Dill  
Relish, and Lemon Dill  
Mayo served on a Kaiser  
Roll

**17.95**

*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.*

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# Two Course Plated Lunches

Includes Your Choice of Salad & Entrée, Includes Rolls and Butter, House Brewed Coffee and Tea | \* Gluten Free

## Salads

### Arugula Salad\*

Shaved Watermelon Radish, Seasonal Citrus Segments, Feta Cheese, Shaved Asparagus & White Balsamic Dressing

### Farmers' Field Greens\*

Topped with Tomatoes, Radishes, and Cucumber with Balsamic Vinaigrette

### Classic Caesar Salad

Fresh Romaine Lettuce topped with Shaved Parmesan, and Garlic Crostini with Caesar Dressing

### Bibb Lettuce Salad

With Pickled Red Onions, Toasted Almonds, Mandarin Oranges & Citrus Vinaigrette\*

## Entrées

### Red & White Quinoa Pilaf\*

Seared Tofu, Garbanzo Beans, Roasted Root Vegetables, Lemon, and Balsamic Onions Served in Roasted Acorn Squash with Butternut Squash Puree (Vegan)

**22.95**

### Chicken Marsala

Roasted Garlic Mashed Potatoes, Sherry Mushroom Demi-Glace & Green Beans

**27.45**

### Mushroom Duxelle Stuffed Chicken

Panko Crusted Chicken Breast Stuffed with Mushroom Duxelle, Creamy Farro Risotto & Rosemary Sage Cream Sauce

**28.45**

### Jake's Classic Meatloaf

Roasted Garlic Mashed Potatoes, Green Beans, Caramelized Onions & Red Wine Demi-Glace

**28.95**

### Roasted Pork Loin\*

Garlic Mashed Potatoes, Green Beans and Cranberry Pear Chutney With Apple Ginger Demi-Glace

**26.95**

### Seared Salmon\*

Garlic Mashed Potatoes, Fresh Corn Salsa, Grilled Asparagus & Basil Cream

**36.45**

*Wild Alaskan Salmon* **41.45**

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# Lunch Desserts

Enhance Your Event with Our House Made Delights | *Prices Per Person* | \* Gluten Free



**Lemon Meringue Tart**  
with Huckleberry Sauce  
**7.95**

**Classic NY Style Cheesecake**  
with Fresh Strawberries & Chantilly Cream  
**7.95**

**Jake's Signature Chocolate Truffle Cake\***  
With Melba Sauce & Chantilly Cream  
**8.50**

**Butterscotch Pudding\***  
Caramel Sauce & Chantilly Cream  
**7.95**

**Chocolate Espresso Mousse**  
Chocolate Streusel, Mocha & Caramel Sauce  
**7.95**

**Assorted Petite Desserts**  
Chef Choice of Assorted Miniature Desserts  
**7.45**

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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 Starters

\*Gluten Free | *Prices per Person*

## **Selection of Imported & Domestic Cheeses**

Beechers White Cheddar, Derby Sage,  
Abbey St Mer, & Local Gouda  
Seasonal Fruit  
Deluxe Crackers  
Seasonal Fruit Compote  
Freshly Baked Baguette  
**8.95 per person**

## **Mediterranean Dips**

Traditional Hummus  
Mixed Artisan Olives  
Spinach Artichoke Dip  
Seasonal Fresh Vegetables with Ranch Dressing  
Grilled Pita Bread  
**6.95 per person**

## **Cured Meats & Cheese Plate**

Genoa Salami, Capicola, Sopresatta, Mortadella,  
Fontina & Fresh Mozzarella  
House Pickled Vegetables  
Marinated Olives  
Assortment of Sliced Breads & Crackers  
**8.95 per person**



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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, “Coury”, 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