

ASHLANDHILLS
Hotel & Suites



Daytime
Catering Menu

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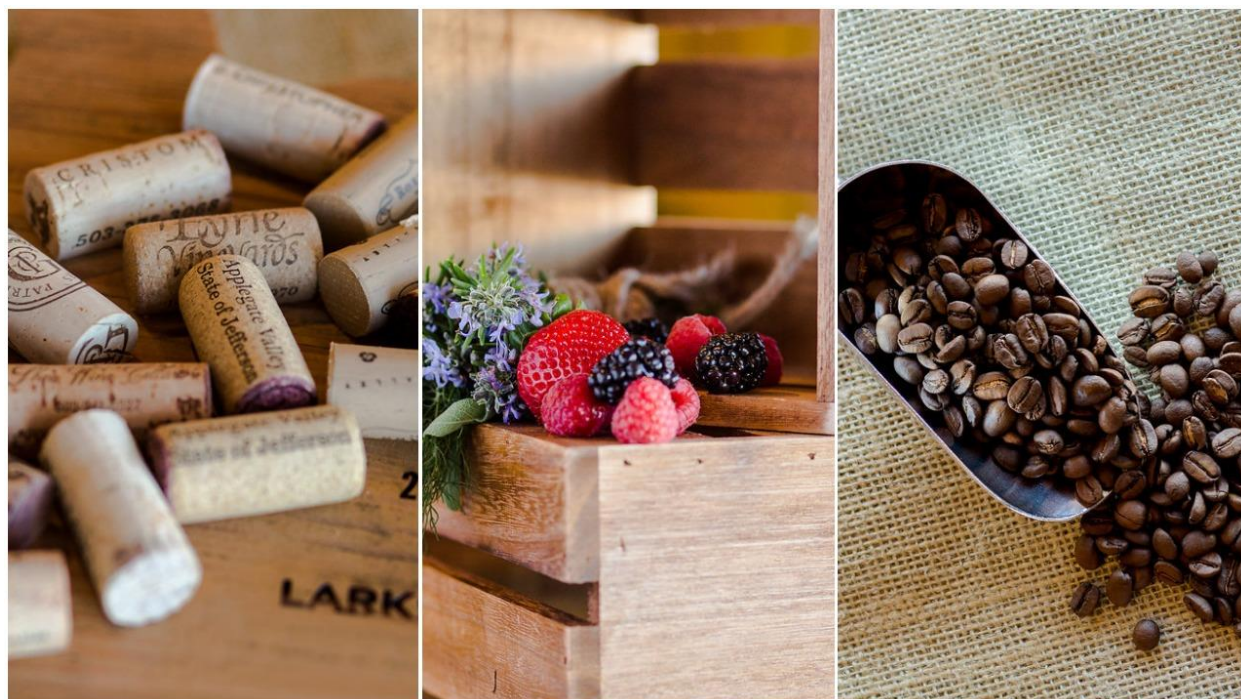
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Welcome

“Exciting nourishing food is at the heart of every occasion”

Ashland Hills Hotel and the Culinary Team guided by Chef David Georgeson offer guests a flawless presentation unique to the Pacific Northwest’s local and seasonal inspired flavors. The menu choices are created from scratch using only the freshest ingredients from the region resulting in a tempting flavorful cuisine. We offer a complete selection of menu choices and can accommodate dietary restrictions and lifestyle choices with advanced notice.

Ashland Hills Hotel’s staff believe in extending guests warm and engaging service through every stage of the event. Whether it is a conference, wedding, company event, anniversary or birthday celebration, we can customize the experience making it enjoyable for everyone.



Event Services

- ❖ 20% Service Charge On All Food & Beverage
- ❖ 5% Ashland Meals Tax On All Food & Non-Alcoholic Beverage (\$250 Max Per Day)
- ❖ \$1 Per Person Tray Pass Hors D 'Oeuvres (\$150 Maximum Fee)
- ❖ \$2 Per Person Dessert Fee For Desserts Not Purchased From Ashland Hills
- ❖ \$15 Per Bottle Corkage Fee For Wines Not Purchased From Ashland Hills Hotel
- ❖ \$75 Bar Set Up Fee For Each Soft Bar (Non-Alcoholic, Beer & Wine)
- ❖ \$150 Bar Set Up Fee For Each Full Bar (Cocktails)

Plated Breakfast

CONTINENTAL BREAKFAST \$12

Breakfast Bread & Mini Muffin
Sliced Fresh Fruit
Freshly Brewed Hilltop Coffee
Assorted Tazo Hot Teas
Orange Juice

LUNA BREAKFAST \$18

Breakfast Bread & Mini Muffin
Sliced Fresh Fruit
Scrambled Farm Fresh Eggs & Tillamook Cheddar
Cheese
Potato Home Fries With Peppers & Onion
Freshly Brewed Hilltop Coffee
Assorted Tazo Hot Teas
Orange Juice

Add Bacon OR Sausage For \$2 Per Person

LUNA BRUNCH \$22

Breakfast Bread & Mini Muffin
Sliced Seasonal Fruit

Hickory Smoked Bacon OR Link Sausage
Potato Home Fries With Peppers & Onion

Your Choice Of One Entrée:

- ❖ Bacon & Cheddar Biscuit Strata
- ❖ Sundried Tomato, Feta, Spinach, Caramelized Onion Scramble
- ❖ Ham & Swiss Frittata
- ❖ Smoked Salmon Quiche With Fennel, Spinach & Chevre

Plus A Selection Of Beverages:
Freshly Brewed Hilltop Coffee
Assorted Tazo Hot Teas
Orange Juice



Plated Lunches

Price Includes Iced Tea Or Lemonade. House Made Cookie

When Two Or More Entrees Are Selected, The Per Person Price Defers To The Higher Priced Selection.

Pre-Counts Are Required

GRILLED FLAT IRON STEAK \$24

6 oz Steak, House Steak Sauce,
Buttermilk Mashed Potatoes, Garlic Green Beans

BLACK BEAN

STUFFED RED PEPPER \$19

Queso Fresco, Poblano Glaze, Wild Rice

HOUSE SMOKED

SALMON SALAD \$19

Spinach, Quinoa, Tomatoes, Pickled Red Onions,
Hard Boiled Egg, Cucumber Yogurt Dressing

CHICKEN CAESAR SALAD \$18

Romaine, Aged Parmesan, Rosemary Croutons,
Grilled Chicken, House Caesar Dressing

GRILLED PORK LOIN \$20

BBQ Glaze, White Cheddar Mac & Cheese, Broccolini

DIJON MUSTARD CHICKEN \$21

Olive Oil Garlic Fingerling Potatoes,
Roasted Brussels Sprouts

DILL CRUSTED SALMON \$26

Red Pepper Glaze, Wild Rice, Seasonal Vegetables

SMOKED CHICKEN

FIELD GREEN SALAD \$20

Shaved Shallots, Candied Walnuts,
Blood Orange Vinaigrette

BBQ CHICKEN SALAD \$19

Romaine, Black Beans, Tomato, Queso Fresco
Tortilla Strips, Avocado-Buttermilk Dressing

CIABATTA SANDWICH &

GARDEN SALAD \$18

Turkey, Ciabatta, Havarti, Field Greens, Basil Aioli.
Mixed Green Salad, Roasted Shallot Vinaigrette,
Cucumber, Shaved Fennel, Radish.

ENHANCE YOUR LUNCHEON

Price Per Person

ROSEMARY BREAD & BUTTER \$1.5

FIRST COURSE GREEN SALAD \$3

Organic Field Greens
Cucumber
Shaved Fennel
Radish
Roasted Shallot Vinaigrette

SOUP OF THE DAY \$4

TABLESIDE COFFEE SERVICE \$2.5

PLATED DESSERT \$4

Choose One:

FLOURLESS CHOCOLATE TORTE (GF)

Chantilly Cream, Fresh Raspberry

LEMON PANNA COTTA (GF)

Seasonal Fruit, Almond Crumb

TIRAMISU CHEESECAKE

Coffee & Kahlua Soaked Ladyfingers
Mascarpone Mousse

VEGAN CARROT CAKE (GF)

"Cream Cheese" Frosting

Break Items

* Three Dozen Minimum

- ❖ House-Made Granola & Greek Yogurt Parfaits \$6 Each
- ❖ Assorted Kind Bars \$3 Each
- ❖ House Made Trail Mix \$3.5 Each
- ❖ Kettle Chips \$3 Per Bag
- ❖ White Cheddar Popcorn \$2.5 Per Bag
- ❖ Petite Cupcakes- Chocolate OR Vanilla \$24 Per Dozen *
- ❖ Assorted Freshly Baked Muffins \$24 Per Dozen
- ❖ Double Chocolate Brownies \$24 Per Dozen *
- ❖ Seasonally Inspired Mini Scones \$24 Per Dozen *
- ❖ 7 Layer Coconut, Chocolate, Dried Fruit Bar \$24 Per Dozen *

Packages

Price Per Person

PILOT ROCK \$7
7 Layer Coconut, Chocolate,
Dried Fruit Bar
-
Double Chocolate Brownie
-
Lavender Lemonade

MT MCLOUGHLIN \$8
Fresh Fruit Platter
-
Seasonally Inspired Biscotti
-
Marionberry Lemonade

MT. ASHLAND \$7
Fresh Baked Cookie
-
Kettle Potato Chips
-
Kind Bar

ALL DAY PACKAGE \$18
* 20 Guest Minimum
Includes Continental Breakfast;
Breakfast Bread, Mini Muffin,
Sliced Seasonal Fruit,
Orange Juice

AND

An Afternoon Pick-Me-Up;
Kettle Chips, 7 Layer Bar
-
Coffee & Tea Service

ROGUE RIVER \$10
Handcrafted Artisan Cheeses
-
Charcuterie Cured Meats
-
Dried Fruits & Candied Nuts
-
Crackers
-
Sparkling San Pellegrino

GRIZZLY PEAK \$9
Fresh Fruit Platter
-
Mini Bran Muffin
-
Hilltop Regular Coffee
-
Assorted Tazo Teas

Hors d' Oeuvre

SMALL PLATES

Priced Per Person

SHRIMP COCKTAIL \$6
Bloody Mary Cocktail Sauce & Fresh Lemon

ARTISAN CHEESE \$6
Spiced Nuts, Dried Fruits & Crackers

CHARCUTERIE \$6
Cured Meats, Pickled Vegetables,
Whole Grain Mustard

ROASTED GARLIC HUMMUS \$5
Crudité Vegetables & Pita

TRIO OF APPETIZERS \$6
Bacon Wrapped Medjool Date

-
Roasted Red Pepper & Mozzarella Bruschetta

-
House Smoked Salmon With Dill Cream Cheese
On Cucumber

LARGE PLATES

Priced Per Person

CHARCUTERIE & ARTISAN CHEESE \$10
Cured Meats, Artisan Cheeses, Spiced Nuts,
Dried Fruits & Crackers

APPETIZER MEDLEY \$12
Bacon Wrapped Medjool Date

-
Roasted Red Pepper & Mozzarella Bruschetta

-
House Smoked Salmon With Dill Cream Cheese
On Cucumber

-
Mushroom Risotto Fritter With Smoked Paprika Aioli

ANTIPASTO \$8

Salami, Roasted & Grilled Vegetables,
Marinated Olives, Hummus & Grilled Pita

SWEET

Priced Per Dozen – 3 Dozen Minimum Per Each Selection

BROWNIE TARTLET
Tahitian Vanilla Fleur de Sel
\$26 Per Dozen

LEMON BARS
Basil Shortbread
\$24 Per Dozen

COCONUT
MACAROONS (GF)
Dipped In Chocolate
\$23 Per Dozen

DARK CHOCOLATE
DIPPED STRAWBERRIES
\$24 Per Dozen

SEASONAL
FRUIT TARTLET
Vanilla Pastry Cream,
Shortbread Crust
\$26 Per Dozen

SEASONAL
CHEESECAKE TARTLET
Graham Crust
\$26 Per Dozen

ASSORTED
FRESH BAKED COOKIES
\$22 Per Dozen

** Vegan Options Available Upon
Request*

Beverages

NON-ALCOHOLIC BEVERAGES

Assorted Soft Drinks: Coke, Diet Coke, Sprite, Ginger Ale	\$2.5 each
San Pellegrino Sparkling Water	\$3.5 each
San Pellegrino Aranciata & Limonata	\$4 each
Freshly Brewed Iced Tea	\$22 Per Gallon
Freshly Made Lemonade	\$22 Per Gallon
Sparkling Fruit Punch	\$25 Per Gallon
Raspberry, Basil, Or Lavender Lemonade	\$25 Per Gallon
Orange Juice Or Cranberry Juice	\$24 Per Gallon
Hilltop Regular & Decaf Coffee	\$29 Per Gallon
Assorted Tazo Tea	\$29 Per Gallon

WHITE, ROSE & SPARKLING WINES

Del Rio Pinot Gris: Rogue Valley	\$25 Per Bottle/8 Per Glass
Blue Moon Riesling Semi Sparkling: Rogue Valley	\$25 Per Bottle/\$8 Per Glass
Schmidt Family Vineyards Albarino: Applegate Valley	\$26 Per Glass/\$8 Per Glass
Primarius Rose: Willamette Valley	\$25 Per Bottle/\$8 Per Glass
Domaine Ste. Michelle Brut: Washington	\$26 Per Bottle/\$8 Per Glass
Barnard Griffin Chardonnay: Washington	\$35 Per Bottle/\$9 Per Glass

RED WINES

Rogue Red: Applegate Valley	\$25 Per Bottle/\$8 Per Glass
Barnard Griffin Cabernet Sauvignon: Washington	\$35 Per Bottle/\$9 Per Glass
Stafford Hill Tempranillo: Willamette Valley	\$35 Per Bottle/\$9 Per Glass
Erath Resplendent Pinot Noir: Dundee Hills	\$38 Per Bottle/\$10 Per Glass

\$15 Wine Corkage Fee Per 750ML Bottle On Outside Wine

Ashland Hills Hotel Offers A Larger Selection Of Wine Upon Request

Please Allow Two Weeks For Special Orders

BEER BY THE BOTTLE

Coors Light	\$4 Each
Black Butte Porter	\$5 Each
Corona	\$5 Each
Caldera Ashland Amber	\$5 Each
Caldera IPA	\$5 Each
Fat Tire Amber	\$5 Each
White Claw OR Cider	\$5 Each

BAR CHARGES

\$75 Set Up Fee For Each Soft Bar- Beer, Wine & Non-Alcoholic

\$150 Set Up Fee For Each Full Bar- Beer, Wine, Non- Alcoholic & Liquor