

**ASHLAND**HILLS  
Hotel & Suites



*Evening Time  
Catering Menu*

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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



## 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)

# 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  
Crudit  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

# Plated Dinner

Dinner Includes Freshly Baked Rosemary Bread & Butter  
Tableside Service Of Freshly Brewed Hilltop Coffee & Assorted Tazo Teas  
When Two Entrees Are Selected, The Per Person Price Defers To The Higher Priced Selection &  
Pre Counts Are Required

## FIRST COURSE

Choose One:

### HOUSE SALAD

Mixed Field Greens, Cucumber, Shaved Fennel,  
Radish, Roasted Shallot Vinaigrette

### BABY SPINACH

Cherry Tomatoes, Almonds, Hard Boiled Eggs,  
Lemon-Tahini Vinaigrette

### CLASSIC CAESAR

Romaine Lettuce, Aged Parmesan,  
Rosemary Croutons House Caesar Dressing

### BRUSSELS & KALE

Pears, Walnuts, Goat Cheese,  
Seasonal Sweet & Sour Vinaigrette

## DESSERT

Choose One:

### FLOURLESS CHOCOLATE TORTE (GF)

Chantilly Cream, Raspberry

### VEGAN CARROT CAKE (GF)

"Cream Cheese" Frosting

### TIRAMISU CHEESECAKE

Coffee & Kahlua Soaked Lady Fingers,  
Mascarpone Mousse

### LEMON PANNA COTTA (GF)

Seasonal Fruit, Almond Crumb

## MAIN COURSE

Choose One:

### GRILLED FLAT IRON STEAK

\$37

8 oz Steak, House Steak Sauce, Garlic Green Beans,  
Herb Mashed Potatoes,

### SAVORY MUSHROOM

### BREAD PUDDING

\$29

Sundried Tomatoes, Goat Cheese,  
Seasonal Vegetables

### CHICKEN PICCATA

\$31

Lemon-Caper Butter, Wild Rice Pilaf,  
Roasted Broccolini

### OVEN ROASTED SALMON

\$36

Blood Orange-Soy Glaze, Toasted Sesame Seeds,  
Ginger Rice Pilaf, Baby Bok Choy

### IPA BRINED PORK LOIN

\$32

Apple-Onion Compote, Sweet Potato Mash,  
Brussels Sprouts

### PAN SEARED CHICKEN

\$32

Creamy Caramelized Onion & Gin Marinated  
Portobello Sauce, Seasonal Vegetables,  
Smoked Parmesan Mashed Potatoes

### THREE CHEESE POLENTA (GF)

\$29

Herb Marinara, Pesto Roasted Mushrooms,  
Cherry Tomatoes

### GRILLED STRIPLOIN

\$38

Caramelized Onion & Blue Cheese Demi-Glace,  
Garlic & Herb Roasted Fingerling Potatoes,  
Honey Glazed Baby Carrots

# 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