

ASHLANDHILLS
Hotel & Suites



*Evening Time
Catering Menu*

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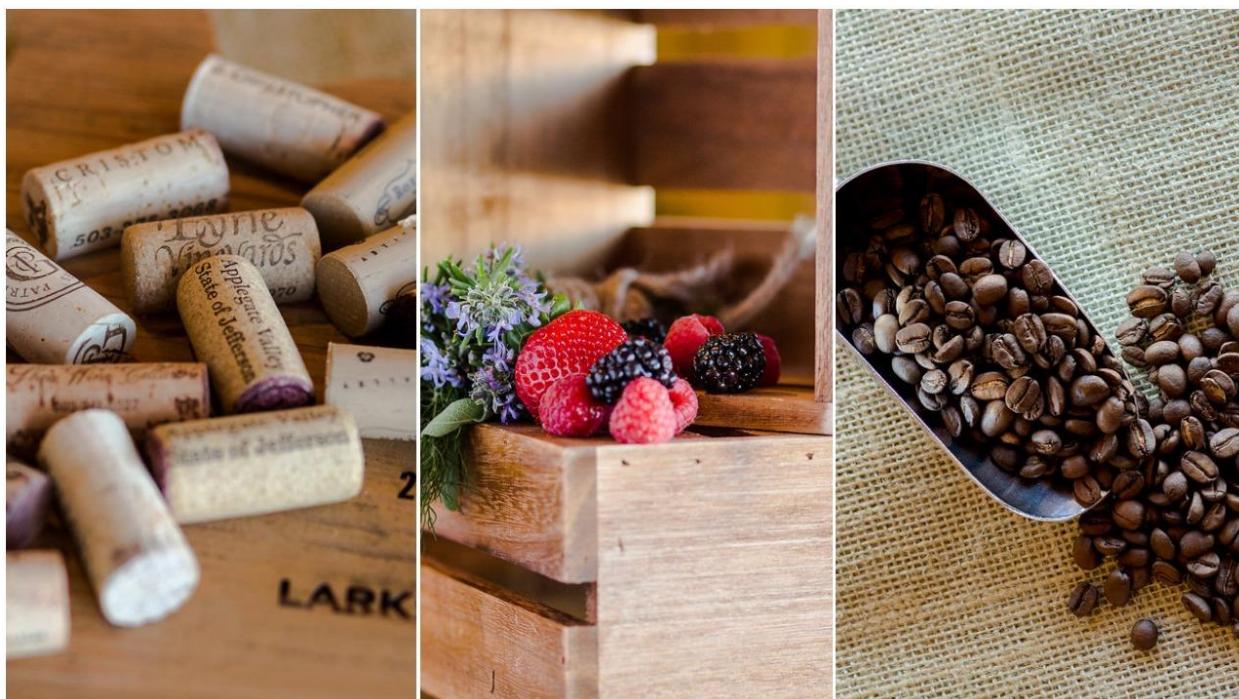
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Welcome

“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



Event Services

- ❖ 20% Service Charge On All Food & Beverage
- ❖ 5% Ashland Meals Tax On All Food & Non-Alcoholic Beverage (\$250 Max Per Day)
- ❖ Prices Are Subject To Change & Are Not Guaranteed Until 30 Day Prior To Your Event
- ❖ 20 Person Minimum For Platted & Buffet Lunches
- ❖ \$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

Three Dozen Minimum Per Selection

Items On This Page May Be Tray Passed For An Additional \$1 Per Person; \$150 Maximum Charge

HOT

BACON WRAPPED DATES

Medjool Dates
Smoked Bacon
\$23 Per dozen

MUSHROOM RISOTTO

FRITTERS
Smoked Paprika Aioli
\$24 Per Dozen

APPLEGATE VALLEY

BEEF MEATBALLS
Tomato Marinara
Parmesan
\$24 Per dozen

CHICKEN SATAY

Peanut Cilantro Sauce
\$24 Per dozen

STUFFED MUSHROOMS

Pesto, Cream Cheese
\$23 Per Dozen

SPANAKOPITA

Spinach & Feta
Dill Yogurt Sauce
\$24 Per Dozen

COLD

HOUSE SMOKED SALMON

Herbed Cream Cheese
Rye Cracker
\$24 Per Dozen

CAPRESE BROCHETTES

Cherry Tomatoes
Mozzarella, Basil
\$24 Per Dozen

SMOKED OREGON ALBACORE TUNA SALAD

Phyllo Cup, Ginger Aioli,
Pickled Red Onion
\$25 Per Dozen

ROASTED PEPPER &

MOZZARELLA BRUSCHETTA

Capers, Basil, Garlic
\$23 Per Dozen

BACON DEVEILED EGGS

Paprika, Chives
\$23 Per Dozen

SWEET

BROWNIE TARTLET

Tahitian Vanilla Fleur de Sel
\$26 Per Dozen

LEMON BARS

Basil Shortbread
\$24 Per Dozen

COCONUT MACAROONS (GF)

Dipped In Chocolate
\$22 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*

Hors d' Oeuvre Platters

FRUIT PLATTER

Assortment Of Sliced Seasonal Fruit

For 30 People \$80

For 60 People \$150

For 90 People \$220



POACHED SHRIMP PLATTER

Dill Tartar Sauce, Bloody Mary Cocktail Sauce, Grilled Lemons

For 30 People \$120

For 60 People \$220

For 90 People \$310



ARTISAN CHEESE DISPLAY

Local & Imported Cheeses, Spiced Nuts, Dried Fruits, Crackers & Spiced Apple Chutney

For 30 People \$110

For 60 People \$190

For 90 People \$270



ANTIPASTO & CRUDITE

Pickled, Grilled & Fresh Vegetables, Olives, Hummus & Grilled Pita

For 30 People \$100

For 60 People \$160

For 90 People \$220



HOUSE SMOKED SALMON

Dill Lemon Yogurt, Onion, Capers, Hardboiled Egg, Tomato, Crostini

For 30 People \$120



CHARCUTERIE PLATTER

Cured Meats, Pickled Vegetables, French Baguette, Whole Grain Mustard

For 30 People \$130

For 60 People \$230

For 90 People \$330



FARM PLATTER

Artisan Cheese, Cured Meats, Pickled Vegetables, Accoutrements, Baguette

For 30 People \$160

For 60 People \$260

For 90 People \$360

Dinner Buffet

\$38 per Person

Featuring The Best Of Oregon's Bounty

Price Includes Baked Rosemary Bread & Butter, Freshly Prepared Seasonal Vegetables
Beverage Station With Hilltop Coffee & Assorted Tazo Teas

FIRST COURSE

Choose Two:

HOUSE SALAD

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

BABY SPINACH

Cherry Tomatoes, Almonds, Hard Boiled Eggs,
Bacon Italian Vinaigrette

CLASSIC CAESAR

Romaine Lettuce, Aged Parmesan,
Rosemary Croutons, House Caesar Dressing

BRUSSELS & KALE

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

SIDES

Choose One:

RED PEPPER-ONION QUINOA

YUKON GOLD MASHED POTATOES

GARLIC ROASTED POTATOES

THREE CHEESE MAC & CHEESE

WILD RICE PILAF

FOUR CHEESE POLENTA

OLIVE, TOMATO, GARLIC ORZO

MAIN COURSE

Choose Two:

PAN SEARED CHICKEN

Creamy Caramelized Onion & Gin Marinated
Portobello Sauce, Sundried Tomato

OVEN ROASTED SALMON

Blood Orange-Soy Glaze, Toasted Sesame Seeds,
Green Onion

IPA BRINED PORK LOIN

Apple-Onion Compote

MARINATED TRI-TIP

Creamy Horseradish Sauce, Au Jus

CREAMY POLENTA

Pesto Roasted Mushrooms, Cherry Tomatoes

GRILLED STRIPLOIN

Smoked Cabbage, House Steak Sauce

CHICKEN PICCATA

Lemon-Caper Butter

DESSERT

Choose One:

DOUBLE CHOCOLATE CAKE (V,GF)

Raspberry Coulis. *Contains Almond Flour*

CARROT CAKE

Cream Cheese Frosting

TIRAMISU CHEESECAKE

Coffee & Kahlua Soaked Ladyfingers,
Mascarpone Mousse

LEMON PANNA COTTA (GF)

Seasonal Fruit, Almond Crumb

Additional Fee Of \$4 Per Person Applies To Buffets With Guarantee Of Less Than 20 Guests
A \$2 Per Person Dessert Service Fee Will Apply If Dessert Is Brought From Off-Premises

Plated Dinner

Dinner Includes Freshly Baked Rosemary Bread & Butter
Tableside Service Of Freshly Brewed Hilltop Coffee & Assorted Tazo Teas
Select Up To Two Options, Plus Chef Choice Vegetarian
Price Per Person Defers To The Higher Priced Selection.
Pre-Counts Are Required

FIRST COURSE

Choose One:

HOUSE SALAD

Mixed Field Greens, Cucumber, Shaved Fennel,
Radish, Shallot Basil 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:

DOUBLE CHOCOLATE CAKE (V,GF)

Raspberry Coulis. *Contains Almond Flour*

CARROT CAKE

Cream Cheese Frosting

TIRAMISU CHEESECAKE

Coffee & Kahlua Soaked Ladyfingers,
Mascarpone Mousse

LEMON PANNA COTTA (GF)

Seasonal Fruit, Almond Crumb

MAIN COURSE

Choose One:

GRILLED FLAT IRON STEAK

\$38

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

SAVORY MUSHROOM

BREAD PUDDING

\$30

Sundried Tomatoes, Goat Cheese,
Seasonal Vegetables

CHICKEN PICCATA

\$34

Lemon-Caper Butter, Wild Rice Pilaf,
Roasted Broccolini

OVEN ROASTED SALMON

\$38

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

IPA BRINED PORK LOIN

\$34

Apple-Onion Compote, Sweet Potato Mash,
Brussels Sprouts

PAN SEARED CHICKEN

\$34

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

THREE CHEESE POLENTA (GF)

\$30

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	\$24 Per Gallon
Freshly Made Lemonade	\$24 Per Gallon
Raspberry, Basil, Or Lavender Lemonade	\$26 Per Gallon
Orange Juice Or Cranberry Juice	\$26 Per Gallon
Hilltop Regular & Decaf Coffee	\$32 Per Gallon
Assorted Tazo Tea	\$29 Per Gallon

WHITE, ROSE & SPARKLING WINES

Del Rio Pinot Gris: Rogue Valley	\$26 Per Bottle/ \$8 Per Glass
Rock Point River White: Rogue Valley	\$26 Per Bottle/ \$8 Per Glass
Stoller Family Estate Rosé: Dundee Hills	\$34 Per Bottle/ \$9 Per Glass
Barnard Griffin Chardonnay: Washington	\$36 Per Bottle/ \$9 Per Glass
Domaine Ste. Michelle Brut: Washington	\$26 Per Bottle/ \$8 Per Glass

RED WINES

Rogue Red: Applegate Valley	\$26 Per Bottle/\$8 Per Glass
Barnard Griffin Cabernet Sauvignon: Washington	\$36 Per Bottle/\$9 Per Glass
Stafford Hill Tempranillo: Willamette Valley	\$35 Per Bottle/\$9 Per Glass
Planet Oregon Pinto Noir: Willamette Valley	\$40 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
Incline Marionberry Cider	\$6 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