

The Paramount Hotel

Catering Menus and Information



Catering Menus

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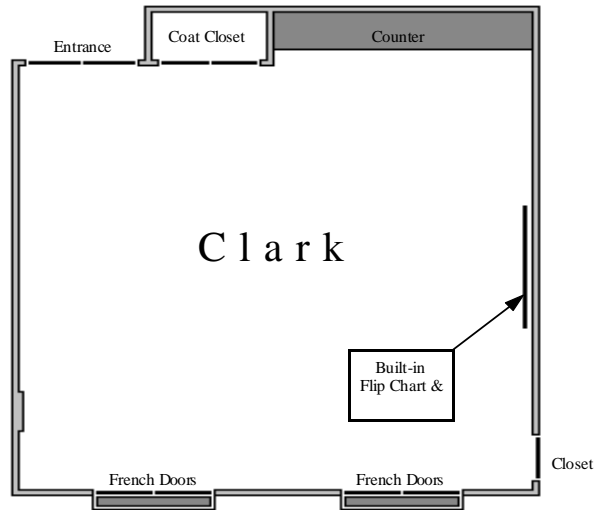
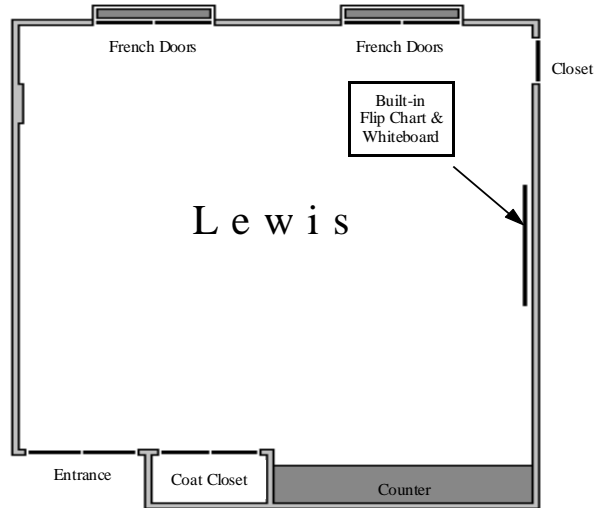
Floor Plans

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Audio Visual

The Paramount Hotel

Catering Menus and Information



| Room | Size | Sq Ft | Height | Rounds | Classroom | Hollow Square | Ushape | Theater | Reception |
|-----------|---------|-------|--------|--------|-----------|---------------|--------|---------|-----------|
| Lewis | 26'x25' | 650 | 7'6" | 45 | 36 | 30 | 24 | 60 | 60 |
| Clark | 26'x25' | 650 | 7'6" | 45 | 36 | 30 | 24 | 60 | 60 |
| PDR | 12'x10' | 120 | 7'6" | 8 | --- | --- | --- | --- | --- |
| Mezzanine | --- | 1950 | 7'6" | --- | --- | --- | --- | --- | 120 |
| Lounge | 36'x38' | 1368 | 20' | 72 | --- | --- | --- | --- | 75 |

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Catering Information

Minimums

We require a minimum food and beverage purchase of \$600.00 per day, per room to secure your event. If no food and beverage is needed, then a \$600.00 rental fee per room, per day will be charged.

Reservation

A reservation and cancellation agreement with Dragonfish Asian Café's Catering Department must be completed and signed in order for the space to be reserved for your event.

Menu Pricing and Service Charge

All menu prices are subject to change until the final food order is signed.

A 20% service charge will be added to the final bill.

Cancellation

A \$150.00 cancellation fee will be assessed if cancellation should occur at any time after reservation confirmation. This fee will be applied to each room, every day that it is reserved.

Guarantees

Your final guaranteed food order is due **ten business days** prior to the function. In the event that we do not receive your signed food order contract **ten business days** before the function, a late fee of \$25.00 will be assessed for each day the contract is late.

Your final guaranteed attendance is due **three business days** prior to your event.

In the event that we do not hear from you before this time, we will consider the originally contracted number as your guarantee.

Charges will be for the final count, or the guaranteed number, whichever is greater.

Shipped Material

If materials or supplies for your meeting are being shipped to the hotel, please be sure all materials are addressed properly with name and date of your function. Shipments should arrive no sooner than 48 hours in advance of your event. Please label accordingly.

Name of Group
Date of Event
C/O The Paramount Hotel
808 SW Taylor St.
Portland, Oregon 97205

Parking

Paramount valet parking is available only to the Paramount Hotel's overnight guests. Self-parking is also available across from the Paramount Hotel.

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Audio Visual Equipment

Meeting rooms are equipped with a wall mounted white-board and flip chart that can be used by your group at no charge.

Overhead projector

\$35/day

4000 Lumens Overhead

\$60.00/day

26" TV/VCR

with skirted presentation cart and all necessary cables

\$155/day

Large Flip Chart with Paper & Pens

\$27.50/day for one

\$40.00/day for each additional

\$55.00/day for chart and post-it style pad

6'x 6' Screen

\$40/day

Data Projector

Must be ordered 48 hours in advance

LCD Projector

\$275.00/day

Includes all cables & connectors

~ other options available please inquire ~

Conference Phone

\$50.00/day rental charge

\$100.00 activation charge

Additional \$100.00 set up charge may apply.

Regular per minute phone charges will be applied.

~ Additional Audio Visual Equipment is available with 48-hour notice ~

Internet Access

Please inquire about our high speed and wireless Internet connection prices.

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Breakfast Buffets

Dragonfish Buffet

~15 guest minimum~

Fresh Squeezed Juices

Scrambled Eggs

Hashbrowns

Peppered Bacon *or* Sausage Patties

Fresh Fruit Display

Assorted Breakfast Pastries

Coffee and Tea Service

\$16.95 per person

Paramount Continental

Fresh Squeezed Juices

Fresh Fruit Display

Assorted Breakfast Pastries

Coffee and Tea Service

\$10.45 per person

West Coast Continental

Fresh Squeezed Juices

Fresh Fruit Display

Assorted Yogurt Cups

Granola with 2% Milk

Assorted Breakfast Pastries

Coffee and Tea Service

\$13.95 per person

A la Carte

Fresh Fruit Display

\$3.25 per person

Bagels with Cream Cheese & Fruit Preserves

\$22.00 per dozen

Bagels with Lox & Cream Cheese

\$30.00 per dozen

Assorted Mini Pastries:

Scones, Muffins, Danishes, etc.

\$20.00 per dozen

~2 dozen minimum~

~ Plated breakfasts are available upon request ~

~All Prices Subject to Change ~

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Beverages

Assorted Soda
\$3.00 each

Bottled Water
\$ 2.50 each

San Pellegrino
\$4.25 each

Bottled Fruit Juice
\$3.50 each

Passion Fruit Iced Tea
\$14.00 per carafe

Regular Coffee, Decaffeinated Coffee or Assorted Teas
\$25.00 per gallon

Fresh Juice by the Carafe
\$14.00 per carafe

Refreshment Breaks and Afternoon Snacks

Assorted Cookies and Brownies
\$19.50 per dozen

Whole Fruit
\$1.50 per piece

Potato Chips or Pretzels
\$1.50 per person

Mixed Nuts or Trail Mix
\$3.00 per person

Chips, Salsa, & Guacamole
\$4.95 per person

Hummus & Pita
\$4.95

~15 guest minimum~

Yogurt with Granola & Fresh Fruit
\$5.95 per person

*~ Customized snack packages available, please inquire ~
~All Prices Subject to Change ~*

The Paramount Hotel

Catering Menus and Information

Executive Meeting Package

~15 guest minimum~

Continental Breakfast

Assorted Fresh Baked Pastries, Fresh Fruit Platter, Freshly Squeezed Orange Juice,
Regular and Decaffeinated Coffees and Tea selections

Mid Morning Refresh

Fresh Regular and Decaffeinated Coffee and Assorted Teas

Afternoon Buffet

Served with an assortment of Sodas and Bottled Water

Choice of one of the following:

Deli Lunch

Assorted Breads, Meats, Cheeses, Condiments, and Veggies,

With choice of two of the following salads:

Noodle Salad with Ponzu, Cucumbers, and Shrimp

Dragonfish Green Salad with Miso Vinaigrette and Buttermilk Dressing

Purple Potato Salad

Asiana Lunch

Almond Chicken, Wok Seared Vegetables, and Jasmine Rice

With choice of:

Asian Coleslaw

Mixed Greens with Miso Vinaigrette and Buttermilk Dressing

Italia Lunch

Pasta Primavera *or* Spaghetti with Meat Sauce

Layered Meat Lasagna

with Dragonfish Caesar Salad and Garlic Bread

Dragonfish Lunch

Chicken *or* Tofu Yakisoba and Stir Fried Vegetables,

With choice of:

Mixed Green Salad with Miso Vinaigrette and Buttermilk Dressing

Asian Fruit Salad

Mexicana Lunch

Chicken Enchiladas with Green and Red Sauce, Tortilla Soup,
Chips and Salsa, Black Beans with Queso Fresco and Spanish Rice

Afternoon Refreshment Break

Assorted Chilled Sodas and Bottled Water

Variety of Cookies and Brownies

\$42.00 per person

~ All Prices Subject to Change ~

The Paramount Hotel

Catering Menus and Information

Luncheon Buffets

~All luncheon buffets include complimentary soda, passion fruit iced tea, coffee and tea service~

~15 guest minimum~

Dragonfish Buffet

Dragonfish Salad with Miso Dressing
Chicken or Tofu Yakisoba
Sugar Snap Peas with Shiitakes
Jasmine Rice
Your Choice of Dessert
Please see page 15
\$25.95 per person

Deli Buffet

Deli Platter with Condiments, Assorted Breads, and Kettle Potato Chips
With choice of two of the following salads:
Noodle Salad with Ponzu, Cucumbers, and Shrimp
Dragonfish Green Salad with Miso Vinaigrette and Buttermilk Dressing
Purple Potato Salad
A Variety of Cookies and Brownies
\$26.50 per person

Italian Buffet

Dragonfish Caesar Salad
Pasta Primavera
Layered Meat Lasagna
Garlic Bread
Your Choice of Dessert
Please see page 15
\$26.95 per person

Mexicana Buffet

Chicken Chili Enchiladas with Green and Red Sauce
Tortilla Soup with Chips and Salsa
Black Beans with Queso Fresco
Spanish Rice
Your Choice of Dessert
Please see page 15
\$27.50 per person

Asiana Buffet

Noodle Salad with Ponzu
Almond Stir-fried Chicken
Shrimp and Chinese Sausage Fried Rice
Wok-seared Baby Bok Choy
Your Choice of Dessert
Please see page 15
\$28.95 per person

~ Custom plated luncheons available upon request ~

~All Prices Subject to Change ~

The Paramount Hotel

Catering Menus and Information

Hors d'oeuvres

Signature Sushi Rolls

Each roll is 8 pieces of Dragonfish Sushi

~Priced per roll~

- Spicy Tuna Roll:** spicy tuna, cucumber, sprouts & tobiko ~ \$9.95
California Roll: crab, avocado, cucumber & tobiko ~ \$8.65
Park Roll: asparagus, shrimp, tuna, tobiko & avocado ~ \$9.75
Tempura Roll: tempura shrimp, avocado, cucumber, tobiko & sprouts ~ \$9.75
Veggie-San Roll: cucumber, avocado, asparagus, gobo, daikon & sprouts ~ \$7.50
Crunchy Crab Roll: crab, asparagus, green onion, tempura crisps, special mayo & tobiko ~ \$9.75
Rose Roll: salmon, avocado, cucumber, radish sprouts, asparagus & tobiko ~ \$9.35
Albacore Tuna Roll: seared albacore, green onion, avocado, sprouts, sesame oil & sesame seeds ~ \$9.75
Honey-Lime Roll: crab and cucumber with lime pulp, topped with avocado and honey ~ \$10.45
Sushi Nigiri: *Choice of:* shrimp, eel, albacore, & flying fish roe ~ \$2.50 per piece
Sushi Nigiri: tuna ~ \$2.75 per piece/ salmon ~ \$2.25 per piece/ inari ~ \$1.65 per piece
Sushi Sashimi: *Choice of:* saku tuna, albacore, eel, salmon, shrimp, or Japanese smoked salmon
Served with green onion, sprouts, avocado, lemon zest, ginger and wasabi
5-piece platter ~ \$11.95 10-piece platter ~ \$20.75

Signature Specialty Rolls

Beautiful, delicious, unique sushi rolls created by the chefs of Dragonfish Asian Café.

- Caterpillar Roll:** crab & cucumber topped with avocado & barbeque eel ~ \$12.75
Ore-Waai Roll: salmon, mango, and coconut, dusted with toasted macadamia nuts, with blueberry wasabi sauce and coconut sauce ~ \$13.25
Rainbow Roll: crab rolled with cucumber, wrapped with tuna, albacore, salmon, shrimp and tobiko ~ \$14.25
Tempura Shrimp, Asparagus, & Goat Cheese Roll: topped with toasted garlic, served with cashew roasted yellow pepper sauce ~ \$13.75
Thai Devil Roll: spicy albacore, shrimp, Thai basil and red onion wrapped in orange and green tobiko, with fiery Thai chili cilantro sauce ~ \$15.25

Sushi Platters

Small ~ 25 pieces

Assortment Includes: Veggie-San Roll, Rose Roll, California Roll, Park Roll, and Assorted Nigiri
\$40.00

Medium ~ 50 pieces

Assortment Includes: Veggie-San Roll, Rose Roll, California Roll, Park Roll, Tempura Shrimp Roll, Spicy Tuna Roll & Assorted Nigiri
\$80.00

Large ~ 100 pieces

Assortment Includes: Veggie-San Roll, Rose Roll, California Roll, Park Roll, Tempura Shrimp Roll, Spicy Tuna Roll & Assorted Nigiri
\$160.00

~All Prices Subject to Change ~

The Paramount Hotel

Catering Menus and Information

Hors d'oeuvres (con't.)

**Poke is a traditional South Seas dish made from fresh raw fish and seasonings.
Our variations are served with papadum crisps*

Classic Poke*

Tuna, scallion, shallots and sesame, soy and lemon
\$4.50 per person

Seared Albacore Poke*

Spicy seared albacore tuna, sesame, ginger, red pepper and avocado
\$4.50 per person

Chicken Potstickers

Served with a hot and sweet Soy Dipping Sauce
\$14.50 per dozen

Robata Skewers

Choice of: Sweet and Sour Chicken Skewers ~ \$21.95 per dozen
Yuan Style Salmon Skewers ~ \$25.95 per dozen

Coconut Shrimp with Sweet Chile Sauce

\$21.95 per dozen

Shrimp Spring Rolls

With Cabbage, Carrots, Mushrooms and Ginger served with a Sweet Chili Dipping Sauce
\$19.95 per dozen

Caramel Ginger Chicken

\$4.50 per person

Edamame

\$2.00 per person

Vietnamese Salad Rolls

Asparagus, Cucumbers, Shiitakes, and Julienne Vegetables
wrapped in Soft Rice Paper and served with Peanut Sauce and Nuoc Cham Sauce
\$32.00 per dozen

Chicken Lettuce Cups

Stir-fried Chicken, Pine Nuts, Shiitake Mushrooms, Ginger, Oyster sauce served with crisp Lettuce Leaves
\$3.95 per person

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Catering Menus and Information

~All Prices Subject to Change ~

Hors d'oeuvres (con't.)

Asparagus Straws

\$15.00 per dozen

~ 3 dozen minimum ~

Belgian Endive

filled with Tarragon Chicken and Red Grapes

\$18.00 per dozen

~ 3 dozen minimum ~

Stuffed Baby Red Potatoes

filled with Goat Cheese and Chives

\$15.00 per dozen

~ 3 dozen minimum ~

Stuffed Vegetarian Mushrooms

filled with Creamy Spinach

\$16.00 per dozen

~ 3 dozen minimum ~

Stuffed Mushrooms

filled with Hot Italian Sausage

\$18.00 per dozen

~ 3 dozen minimum ~

Bruschetta

with Garlic-basil Tomato Concasse and Toast Points

\$2.25 per person

~15 person minimum~

Crostini

Roasted Pepper, Feta Cheese, Roasted Garlic, and Spinach

\$16.00 per dozen

~ 3 dozen minimum ~

Mini Quiche

Ham & Mushroom or Spinach & Mushroom

\$18.00 per dozen

~ 3 dozen minimum ~

Lavosh

Mini Cream Cheese Sandwiches

Turkey, Ham, or Vegetarian

\$16.00 per dozen

~ 3 dozen minimum ~

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Catering Menus and Information

Display Platters

~10 guest minimum~

Asian Antipasto Platter

BBQ Pork, Crudités with Sesame Garlic Aioli,
and a selection of Sushi Rolls
\$6.95 per person

Seafood Platter

Smoked Salmon, Shrimp Cocktail, Sesame Seared Ahi
and a selection of Sushi Rolls
\$8.95 per person

Smoked Salmon Platter

Served with Capers, Red Onion and Carr's Crackers
\$7.95 per person

Vegetable Crudités or Grilled Asian Vegetables

A selection of Fresh Vegetables with Dipping Sauce
\$4.95 per person

Cheese and Fruit Platter

Domestic and Imported Cheese with Seasonal Fruit & Berries with Crackers
\$7.45 per person

Fruit and Chocolate Platter

A Variety of Fresh Fruit, Chocolate-Dipped Strawberries, and Assorted Petit fours
\$8.45 per person

Mini-Tart Dessert Platter

A Variety of Mango, Raspberry, and Lemon filled Mini-Tarts
\$7.95 per person
~ 15 person minimum ~

~ All Prices Subject to Change ~

The Paramount Hotel

Catering Menus and Information

Plated Dinners

*~All plated dinners require a five-day's advance count of all entrées to be served. ~
Chef's Choice of Starch and Vegetable accompany all entrees.
Coffee and Hot Tea Service Included*

Starters

(Choice of)

Dragonfish Salad

Seasonal Greens served with Miso Vinaigrette and Buttermilk Dressing,
garnished with Cucumber, Enoki Mushrooms and Tomato

Miso Soup

A bowl of hot Miso Soup, served with Tofu and Scallions

Entrees

Two entrée choices per party, please

Filet Bulgogi Medallions

Grilled Filet Medallions marinated in Soy, Ginger, Garlic and Sesame Seeds
\$36.95 per person

Macadamia Encrusted Salmon

Served over Grilled Pineapple, Purple Mashed Potatoes and topped with a Coconut Cream Sauce
\$33.45 per person

Surf 'n Turf

Our Filet Medallions served with your choice of Macadamia Salmon or Coconut Tempura Shrimp
\$46.95 per person

Stuffed Dragonfish Chicken

Served with Mushrooms, Swiss Cheese, and topped in a Basil Cream Sauce
\$28.95 per person

minimum of 12 orders required

Tofu Yakisoba

Grilled Tofu with teriyaki sauce, served over soba noodles tossed with vegetables
(Vegetarian)
\$24.95 per person

Dessert

One dessert selection per party, please

Please refer to page 15.

*~Customized plated dinners available, please inquire~
~ All Prices Subject to Change ~*

The Paramount Hotel

Catering Menus and Information

Asian Style Meals for Sharing

~15 guest minimum~

In the tradition of The Far East, our food is delivered to your table directly from our kitchen woks without delay. Share the many exotic tastes we present with your friends and business associates.

Coffee and Hot Tea Included

~ Begin with a ~

Tossed Green Dragonfish Salad
Served with Tomatoes, Cucumbers, Enoki Mushrooms
and a Miso Vinaigrette and Buttermilk Dressing

Choice of:

The Lewis and Clark

Bulgogi Beef
Chicken with Holy Basil
Curried Rice Stick Noodles (chicken, prawns, lobster)
Sugar Snap Peas Stir-fried with Shiitake Mushrooms
Shrimp Fried Rice

The Paramount

Grilled Chicken Yakisoba
Stir Fried Prawns and Scallops
Orange Peel Beef
Wok Seared Vegetables
Vegetable Fried Rice

The Dragonfish

Macadamia Encrusted Wild Salmon
Dragonfire Chicken*
Orange Peel Beef
Baby Bok Choy Wok Seared with Garlic Oil
Garlic Fried Rice

~ Finish with ~

A sampling of our classic Mango
Tart and Triple Truffle
Chocolate Paradise

\$39.95 per person

*=spicy

~ Please ask us about our customized and vegetarian Asian style meals ~

~ All Prices Subject to Change ~

The Paramount Hotel

Catering Menus and Information

Dragonfish Dinner Buffets

~15 guest minimum~

Coffee and Hot Tea Included

Your Choice:

Park Buffet

Dragonfish Green Salad with Miso Vinaigrette
and Buttermilk Dressing
Assorted Sushi Tray
Shrimp Fried Rice
Dragonfire Chicken
Orange Peel Beef
Wok Seared Sugar Snap Peas
Your Choice of Dessert
Please see page 15

Opera Buffet

Noodle Salad with Ponzu
Assorted Sushi Tray
Garlic Fried Rice
Korean Bulgogi Beef
Grilled Chicken Yakisoba
Wok Seared Sugar Snap Peas
Your Choice of Dessert
Please see page 15

Portland Buffet

Mixed Greens with Miso Vinaigrette
and Buttermilk Dressing
Assorted Sushi Tray
Vegetable Fried Rice
Grilled Salmon with Mango Relish
Coconut Chicken Curry & Jasmine Rice
Wok-Seared Vegetables
Your Choice of Dessert
Please see page 15

\$36.95 per person

~ All Prices Subject to Change ~

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Dessert Selections

\$8.00

Chocolate Banana Cream Pie

Topped with Caramelized Banana Slices, accompanied by Caramel and Chocolate Sauces

***Mango Tart**

A Dragonfish Classic

Served on a bed of Blood Orange Coulis and Fresh Kiwi

***Triple Truffle Chocolate Paradise**

A slice of White, Milk, and Dark Chocolate Layers, served with Classic Crème Anglaise and Raspberry Sauces

Chai Tea Cheesecake

Creamy Chai Tea infused Cheesecake on a Cinnamon Cookie Crust, served with Chocolate-Five Spice Biscotti dipped in White Chocolate and Crème Anglaise.

Vietnamese Coffee Crème Brulee

Served with house made Chocolate Truffles and Fresh Berries

Orange-Guava Cloud Cake

Sponge cake topped with a layer of Ganache and a cloud of Orange-Guava Mousse, topped with Orange Glaze and served with Berry Coulis

Special Seasonal Selection

Please inquire with your catering coordinator

*Available for dessert samplers

~Custom dessert selections available, please inquire~

~ All Prices Subject to Change ~

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Bar Selections

*~ A \$200.00 minimum beverage purchase per bar is required ~
A \$25.00 fee per hour, per bartender will be applied to the final bill.
A 2 hour minimum per bar is required.*

Premium Bar
\$6.50 per drink (Hosted bar)
\$7.50 per drink (No-Host bar)
Jim Beam Bourbon
Bacardi Light Rum
Jose Cuervo Tequila
Stolichnaya Vodka
Tanqueray Gin
Johnnie Walker Red Scotch

Top Shelf Bar
\$8.00 per drink (Hosted bar)
\$9.00 per drink (No-Host bar)
Makers Mark Bourbon
Mt. Gay Rum
Sauza Commemorative Tequila
Grey Goose Vodka
Bombay Sapphire Gin
Johnnie Walker Black
Courvoisier VS

Cordials
\$8.00 per drink (Hosted bar)
\$9.00 per drink (No-Host bar)
Taylor Faldgate Vintage Port
Bailey's Irish Cream
Amaretto
Kahlua

Specialty Cocktails & Martinis **\$8.00 - \$10.00 per drink**

Bottled Beer
Domestic \$4.00 each
NW Microbrew \$5.50 each
Heineken, Corona, Corona Light @ \$5.50 each
Large 22oz. Kirin \$9.50 each
Large 21oz. Asahi \$9.00 each
Singha & Tsing Tao \$5.50 each

House Wine
priced per glass or priced per bottle
Please see our wine list on the following page.

Non-Alcoholic Beverages
Sparkling Cider \$7.00 per bottle
San Pellegrino Sparkling Water \$5.00 per bottle
Soft Drinks-Pepsi, Diet Pepsi, Sierra Mist \$3.00 each
Bottled Water \$2.50 each
Assorted Fruit Juices \$3.50 each

~ All Prices & Items Subject to Change ~

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Wine List

| White | Glass | Bottle |
|--|--------------|---------------|
| From Fresh & Fruity to Big & Round | | |
| Beringer White Zinfandel (California)..... | \$7.00 | \$28.00 |
| Chateau Ste. Michele Riesling (Washington) | \$8.00 | \$30.00 |
| Geyser Peak Sauvignon Blanc (California)..... | \$9.00 | \$32.00 |
| Duck Pond Pinot Gris (Oregon) | \$8.00 | \$30.00 |
| *Chateau Ste.Michele Chardonnay (Washington) | \$8.00 | \$32.00 |
| Kendall Jackson VR Chardonnay (California)..... | \$10.00 | \$40.00 |
| Sparkling | | |
| | Glass | Bottle |
| Kenwood Yulupa Brut Champagne..... | \$8.00 | \$30.00 |
| Red | | |
| | Glass | Bottle |
| From Light & Soft to Bold & Lush | | |
| Underwood Pinot Noir (Oregon) | \$8.00 | \$30.00 |
| King's Ridge Pinot Noir (Oregon)..... | \$12.00 | \$45.00 |
| *Red Diamond Merlot (Washington)..... | \$8.00 | \$30.00 |
| Penfold's Koonunga Hills Shiraz (Australia) | \$8.00 | \$30.00 |
| 14 Hands Cabernet Sauvignon (California)..... | \$8.00 | \$30.00 |
| Chateau St. Hean Cabernet Sauvignon (California).... | \$10.00 | \$35.00 |

* House Wine

~ All Prices & Items Subject to Change ~

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