



ROSE QUARTER™

suitemenu  
2008-2009

# welcome!

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Ovations Food Services welcomes you to the Rose Garden for another year of world-class sports and entertainment.

As the exclusive provider of food and beverage for the Rose Quarter, we are committed to the highest standards of quality and service. We eagerly await the opportunity to create new and incomparable experiences each time you visit your Executive Suite. We believe in the quality of your experience, the finest foods and beverages, complimented by efficient and gracious service. Ovation's culinary staff is constantly striving to set industry benchmarks in food quality, service and amenities for our guests. We are here to ensure that your Rose Quarter experience is superb!

Our suite menu features a wide array of foods from appetizers to full meals, salads, sandwiches, entrees, decadent desserts and complete beverage service.

Please call us with any questions, special requests or to place an order.

Amy Phillips, Suites and Catering Sales Manager

[amy.Phillips@rosequarter.com](mailto:amy.Phillips@rosequarter.com)

Phone: (503) 797-9886

Fax: (503) 232-2890

Thank you for giving Ovations the opportunity to serve you.



# south of the border package

*Serves approximately 12 people for \$367 or 18 people for \$551*

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## **Trio of Salsas**

A bottomless basket of tri-colored tortilla chips and fresh salsas including: Spicy red salsa, chipotle salsa, and black bean salsa.

## **Garden Fresh Vegetable Platter**

Crisp, fresh seasonal vegetables served with ranch dipping sauce.

## **Southwest Caesar Salad**

Hand tossed crisp hearts of romaine lettuce served with our own Southwestern Caesar dressing, Parmesan cheese and crispy tortilla strips.

## **Southwestern Nacho Grande**

Make your own Nacho Grande starting with a bottomless basket of tri-colored tortilla chips. Accompaniments include an array of toppings: Steakman Jack chili, cheddar cheese sauce, handmade guacamole, spicy red salsa, chopped scallions, sour cream and jalapeno peppers

## **Santa Fe Chicken Egg Rolls**

A savory blend of chicken, pepper jack cheese, red peppers, cilantro and garlic in a crispy flour tortilla. Served with black bean salsa.

## **South of The Border Fajitas Bar**

Grilled, marinated beef and chicken breast served with sautéed onions, peppers, sour cream and cheddar cheese. Accompanied by warm flour tortillas.

## **Churros - South of the Border Dessert Sensation**

Delicate pastry rolled in brown sugar and cinnamon.

# stars and stripes

*Serves approximately 12 people for \$430 or 18 people for \$644*

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## **Bottomless Basket of Fresh Golden Popcorn**

Basket of freshly popped and lightly seasoned corn.

## **Garden Fresh Vegetable Platter**

Crisp, fresh seasonal vegetables served with ranch dipping sauce.

## **Roasted Potato Salad**

Thyme roasted Willamette Valley baby red potatoes tossed with scallions, celery, fresh herbs, peppers and a creamy sherry mustard dressing.

## **Watermelon Wedges**

Perfectly ripened juicy watermelon slices.

## **Traditional 9 Layer Dip**

Layers of refried beans, sour cream, guacamole, pico de gallo, black olives, green onion, cheddar cheese, and shredded lettuce. Garnished with jalapeno peppers and diced scallions, served with a bottomless basket of tortilla chips.

## **Monster Chicken Wings**

Traditional buffalo wings seasoned just right. Served with bleu cheese dressing, Frank's Hot Sauce and celery sticks.

## **Broiled Hamburgers**

We take the finest in aged Angus Beef, season the already flavorful patties and charbroil them to perfection. Served with Kaiser buns, Swiss and cheddar cheese, and traditional accompaniments.

## **Kosher Dogs**

Hearty Kosher dogs served with all the traditional condiments along with diced onions, Hoagie buns and potato chips.

## **Assorted Cookies and Gourmet Brownies**

Freshly baked assorted cookies and gourmet brownies.

*\* Add a slice of Chocolate Cake or Brulee Cheesecake to your package for \$6.00 per person*

# people's choice

*Serves approximately 12 people for \$338 or 18 people for \$507*

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## **Potato Chips and Dip**

Served with a roasted garlic Parmesan dip.

## **Bottomless Basket Of Fresh Golden Popcorn**

Basket of freshly popped and lightly seasoned corn.

## **Garden Fresh Vegetables**

Crisp, fresh seasonal vegetables served with ranch dressing.

## **Mini Farfalle and Pipette Pasta Salad**

Tossed with sweet peppers, onions, cherry tomatoes, fresh herbs and Parmesan cheese and dressed in a light lemon basil dressing.

## **Market Fresh Fruits**

The freshest fruits of the season are served with homemade yogurt dipping sauce.

## **Southwest Chipotle Chicken Wrap**

Grilled breast of chicken with a mild chipotle spread, fresh tomato & pepper jack cheese. Rolled in a tomato tortilla and served with extra chipotle sauce on the side.

## **Monster Chicken Wings**

Traditional buffalo wings seasoned just right. Served with bleu cheese dressing, Frank's Hot Sauce and celery sticks.

## **Assorted Cookies and Gourmet Brownies**

Freshly baked assorted cookies and gourmet brownies.

*\*Add a slice of Chocolate Cake or Brulee Cheesecake to your package for \$6.00 per person*

# the no-look

*Serves approximately 12 people for \$247 or 18 people for \$370*

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## **Bottomless Basket of Fresh Golden Popcorn**

Basket of freshly popped and lightly seasoned corn.

## **Roasted Potato Salad**

Thyme roasted Willamette Valley baby red potatoes tossed with scallions, celery, fresh herbs and peppers in a creamy sherry mustard dressing.

## **Hoagie Sandwich Platter**

Breast of turkey, Black Forest ham, Swiss and Tillamook cheddar cheeses served on soft hoagie buns. Accompanied by thinly sliced red onions, crisp lettuce, fresh tomatoes and homemade dressing.

## **Market Fresh Fruit**

The freshest fruits of the season served with homemade yogurt dipping sauce.

## **Garden Fresh Vegetables**

Crisp, fresh seasonal vegetables served with ranch dressing.

## **Assorted Cookies and Gourmet Brownies**

*Freshly baked assorted cookies and gourmet brownies.*

*\* Add a slice of chocolate cake or brulee cheesecake to your package for \$6.00 per person*

# little italy

*Serves approximately 12 people for \$392 or 18 people for \$588*

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## **Classic Caesar Salad**

Hand tossed crisp hearts of romaine lettuce served with our own Caesar dressing, Parmesan cheese and garlic croutons.

## **Garden Fresh Vegetables**

Crisp, fresh seasonal vegetables served with ranch dressing.

## **Market Fresh Fruit**

The freshest fruits of the season are served with homemade yogurt dipping sauce.

## **Fresh Baked Focaccia Bread**

Served warm with balsamic vinegar and extra-virgin olive oil.

## **Traditional Italian Lasagna**

Our Chefs layer lasagna noodles with seasoned beef, ricotta cheese, Italian sausage, fresh spinach, red plum tomatoes, fresh garlic, herbs and mozzarella cheese.

## **Tiramisu**

Mascarpone and Marsala flirting with pillows of Kahlua....Outstanding!!!

*\*Add a dozen extra pieces of warm Focaccia bread for \$14.00*

# the gourmet

Serves approximately 12 people for \$575 or 18 people for \$863

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## **Gourmet Olive, Nut & Mushroom Assortment**

A gourmet mix of Greek pitted country olives, grilled and marinated Portobello Mushrooms, fried Spanish Marcona almonds, Oregon hazelnuts, and honey roasted cashews.

## **Hummus & Bruschetta Sampler**

A sampling of roasted garlic hummus, chipotle chili hummus, fresh basil pesto hummus and bruschetta seasoned pita chips and tangy green olives.

## **Fruit, Vegetable & Cheese Combination**

A sampling of domestic and imported cheeses, fresh fruit in season, and garden fresh vegetables served with ranch and yogurt dipping sauce.

## **Classic Caesar Salad**

Hand tossed crisp hearts of romaine lettuce served with our own Caesar dressing, Parmesan cheese and garlic croutons.

## **Artichoke Heart & Dungeness Crab Dip**

Oregon's own Dungeness crab meat blended into a creamy artichoke and Parmesan cheese concoction. Served under a heat lamp with warmed pita chips.

## **Braised Beef Short Ribs**

Served with mashed potatoes and a roasted onion-porter sauce.

## **Sweet Spot Dessert Sampler**

A delicious assortment of cheesecake, gourmet cookies, double fudge brownies and a 5 layer chocolate cake.

# chef's specialty carvery carts

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The Chef's Carvery Carts are prepared right in your Suite for your convenience. Our expert Chefs will carve our specialty items for you "to order" and serve them with a Caesar salad. All Cart items serve approximately 18 people.

## **Herb Crusted Beef Tenderloin**

Oven roasted herb and garlic marinated tenderloin cooked to medium rare (unless otherwise specified). Served with baby red potatoes, fresh seasonal vegetables, roasted shallot demi-glace and fresh baked rolls.

\$616

## **Pepper-Cured Prime Rib**

We encrust our tender prime rib with rock salt and roast it to perfection. Served with roasted new potatoes, wild mushroom sauce, bistro-style vegetables and fresh baked rolls.

\$566

## **Prime Rib and Smoked Turkey Combination**

Kosher salt sprinkled prime rib and boneless breast of turkey slow smoked to perfection. Served with roasted new potatoes, bistro-style vegetables, wild mushroom sauce, cranberry chutney and fresh baked rolls.

\$525

## **Caribbean Pork Loin**

Marinated in fresh citrus juices, garlic and ginger, then roasted to perfection and served with mango salsa, black beans, coconut rice, bistro-style vegetables and baked rolls.

\$374

*Limited availability, so please make your reservation for our carts well in advance.*

# chef's action station

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The Chef's Carts are prepared right in your Suite for your convenience. Our expert Chefs will prepare our signature items for you "to order" and serve them with the accompaniments listed below. All cart items serve approximately 18 people.

## **Penne Pasta with Grilled Chicken Breast**

Penne pasta with grilled chicken breast, roasted eggplant and basil. Bathed in a rich tomato demi-glace sauce with whole roasted garlic cloves, fresh spinach and Parmesan cheese. Served with hand tossed Caesar salad and fresh baked focaccia bread, extra virgin olive oil and balsamic vinegar.  
\$356

*\* Add a dozen extra pieces of warm focaccia bread for \$14.00*

## **Butternut Squash Ravioli**

Prosciutto ham, spinach and tomatoes in a lemon sage cream. Topped with toasted hazelnuts and Parmesan cheese. Served with hand tossed Caesar salad and fresh baked focaccia bread, extra virgin olive oil and balsamic vinegar .  
\$360

## **Grilled Quesadillas**

Made to order with gourmet ingredients including shrimp, smoked chicken, beef, cheddar cheese, pepper jack cheese, roasted peppers, onions, guacamole (made to order), pico de gallo, sour cream and hot sauce.  
\$321

*Limited availability, so please make your reservations for our carts well in advance.*

# snacks & starters

All snacks & starters serve approximately 12 people.

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Salted Pretzels - \$11.50 per basket  
Lightly Salted Peanuts - \$11.50 per basket  
Honey Roasted Peanuts - \$11.50 per basket  
Gourmet Snack Mix - \$11.50 per basket  
Bottomless Freshly Popped Popcorn - \$11.50 per basket

## Dale and Thomas Popcorn

Choice of Kettlecorn, Aged White Cheddar or Movie Theater.  
\$6 per bag



## Potato Chips and Dip

Served with a roasted garlic and Parmesan dip.  
\$27

## Trio of Salsas

Served with a bottomless basket of tri-colored crispy corn tortilla chips and fresh salsas including: spicy red salsa, chipotle salsa, and black bean salsa.  
\$33

*Add salsa verde, pico de gallo, sour cream and fresh handmade guacamole – add \$36 to the price of the salsa trio.*

## Hummus & Bruschetta Sampler

A sampling of roasted garlic hummus, chipotle chili hummus, fresh basil pesto hummus and bruschetta. Served with seasoned pita chips and tangy green olives.  
\$33

## Traditional 9 Layer Dip

Layers of refried beans, sour cream, guacamole, pico de gallo, black olive, green onion, cheddar cheese, and shredded lettuce. Garnished with jalapeno peppers and diced scallions, served with a bottomless basket of tri-colored tortilla chips.  
\$49

## Freshly Prepared Guacamole

Guacamole with lemon, avocados, fresh ground pepper, cumin and sea salt. Served with a bottomless basket of tri-colored tortilla chips, spicy red salsa and sour cream.  
\$55

## Gourmet Olive, Nut & Mushroom Assortment

A gourmet mix of Greek pitted country olives, grilled and marinated Portobello mushrooms, fried Spanish Marcona almonds, Oregon hazelnuts, and honey roasted cashews.  
\$89

## Grilled & Chilled Smoked Turkey Wrapped Asparagus

Tender asparagus wrapped in shaved smoked turkey breast and lightly grilled. Served chilled with lemon aioli and seasonal melon.  
\$119

# cold appetizers

*All cold appetizers serve approximately 12 people.*

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## **Antipasto Platter**

Shaved salami, prosciutto and asparagus pinwheels, grilled and marinated Portobello mushrooms, artichoke hearts, roasted red peppers, olives, provolone cheese and fresh mozzarella and tomato salad. Served with herb grilled crostini.

\$154

## **Gourmet Cheese Platter**

A sampling of domestic and local Northwest cheeses including herbed boursin, wedged brie, smoked Tillamook cheddar, Rogue Creamery Blue Vein, Columbia Valley Swiss and sharp Tillamook cheddar. Served with a variety of fresh crackers and garnished with grapes.

\$150

## **Fruit, Vegetable & Cheese Combination**

A sampling of domestic and imported cheeses, fresh fruit in season, and garden fresh vegetables served with ranch and yogurt dipping sauce.

\$133

## **Cold Shrimp Cocktail**

Jumbo shrimp, steamed and chilled, then displayed in a jumbo margarita glass. Served with cocktail sauce and lemon wedges.

\$124 (3 dozen shrimp)

## **Wild Copper River Sockeye Salmon**

Served with roasted garlic and dill cream cheese, tomato, caper and olive tapenade, diced red onions, lemon wedges and crackers.

\$128

## **Garden Fresh Vegetable Platter**

Crisp, fresh vegetables served with ranch dipping sauce.

\$108

## **Fresh Fruit Platter**

The freshest fruit of the season served with homemade yogurt dipping sauce.

\$108

# hot appetizers

*All hot appetizers serve approximately 12 people.*

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## **Mini Beef Wellington**

Beef tenderloin medallions with Shitake and Oyster mushroom duxelle nestled in a flakey puff pastry.  
\$198

## **Southwestern Nacho Bar**

Make your own Nacho Grande starting with a bottomless basket of tri-colored tortilla chips. Accompaniments include an array of toppings: Steakman Jack chili, cheddar cheese sauce, handmade guacamole, spicy red salsa, chopped scallions, sour cream and jalapeno peppers.  
\$160

## **Monster Chicken Wings**

Traditional buffalo wings seasoned just right. Served with bleu cheese dressing, Frank's Hot Sauce and celery sticks.  
\$147

## **Crispy Asparagus with Asiago Cheese**

Asparagus tips with Asiago and Fontina cheese wrapped in crispy phylo dough.  
\$130

## **Artichoke Heart & Dungeness Crab Dip**

Oregon's own Dungeness crab meat blended into a creamy artichoke and Parmesan cheese concoction. Served under a heat lamp with warmed pita chips.  
\$127

## **Santa Fe Chicken Egg Rolls**

A savory blend of chicken, Pepperjack cheese, red peppers, cilantro and garlic in a crisp flour tortilla. Served with black bean salsa.  
\$123

## **Chicken Tenders**

Breaded strips of chicken breast, fried to a delicate, crunchy golden brown and served with cilantro ranch & honey mustard dipping sauces.  
\$119

## **Barbeque, Teriyaki or Sweet & Sour Meatballs**

Ground beef seasoned lightly and tossed with your choice of tangy barbecue, sweet & sour or mouth watering soy-ginger sauce.  
\$101

## **Franks in Puff Pastry**

Cocktail all beef franks wrapped in flakey puff pastry dough. Served with ketchup and mustard for dipping.  
\$98

# sandwiches

*All items in this category serve approximately 12 people unless otherwise noted.*

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## **Traditional Deli Tray**

An assortment of Black Forest ham, deli turkey, roast beef and salami served with **Tillamook cheddar cheese, Columbia Valley Swiss cheese**, lettuce, tomato, onion, dill pickle and assorted deli breads. Served with house pasta salad and potato chips.  
\$177

## **Thinly Sliced Roast Beef on Parmesan Onion Bread**

Marinated red onions, horseradish mayonnaise, baby greens, and crumbled **Oregon blue cheese**. Served with house pasta salad.  
\$150

## **Buffalo Sliders from the North American Bison Cooperative**

Lean and healthy **all natural grass fed** buffalo. These mini burgers are served with caramelized onions, sliced cheese, ketchup, mustard and mayonnaise.  
\$140

## **Garden Wrap**

Spinach tortilla with a creamy pesto dressing loaded with goat cheese, cucumber, tomatoes, avocado, spinach and roasted peppers. Accompanied by fresh assorted field greens with **Oregon huckleberry** dressing.  
\$138

\*Available as vegan option as well.

## **Southwest Chipotle Chicken Wrap**

Grilled breast of chicken with mild chipotle spread, fresh tomato & pepper jack cheese. Rolled in a tomato tortilla with extra sauce on the side. Served with house pasta salad  
\$138

# sandwiches & pizza

All hot appetizers serve approximately 12 people.

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## **Kosher Hog Dogs**

Hearty Kosher hot dogs served with all the traditional condiments including diced onions, Hoagie buns and potato chips.

\$88

\*Add Steakman Jack chili and cheddar cheese for \$4 per person or \$48 for 12pp

## **Hoagie Sandwich Platteer**

Sliced breast of turkey, Black Forest ham, Swiss and Tillamook cheddar cheese.

Accompanied by thinly sliced red onions, crisp lettuce, fresh tomatoes and homemade dressing. Served on six inch hoagie rolls with house pasta salad and potato chips. Serves approximately 6 people.

\$81

## **Hot Italian Grinder Sandwich**

Italian salami, breast of turkey, smoked ham and provolone cheese

on an Italian baguette with cracked black pepper and an oil & vinegar dressing. Served with house pasta salad. Serves approximately 6 people.

\$81

## **Pizza Hut Pizza**

A hearty 6-slice pizzeria style hand tossed 15" crust topped with zesty tomato sauce and delectable Mozzarella cheese. Choose from cheese, spicy pepperoni, or combination.

per pie \$31

# salads

*All salads serve approximately 12 people.*

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## **NW Cobb Salad**

Smoked turkey, bacon, hard-boiled eggs, tomatoes, avocado, **Rogue Creamery Blue Cheese**, **Oregon hazelnuts**, and dried cranberries top a romaine green and red leaf lettuce mix. Served with huckleberry vinaigrette on the side.

\$143

## **Warm Spinach Salad**

Tender baby spinach, red onions, tomatoes, and hazelnuts tossed by your captain in a warm bacon, shallot, and mustard dressing.

\$108

## **Classic Caesar Salad - Tossed in the Suite by your Suite Captain**

Crisp romaine lettuce served with our own Caesar dressing, Parmesan cheese and garlic croutons.

\$92

*\* Add grilled breast of chicken to Caesar \$140*

## **Vine Ripe Tomato and Fresh Mozzarella Salad**

Simply prepared slices of ripe tomatoes layered with slices of fresh mozzarella cheese, sprinkled with basil, extra virgin olive oil and sea salt.

\$92

## **Mini Farfalle and Pipette Pasta Salad - House Salad**

Tossed with sweet peppers, onions, cherry tomatoes, fresh herbs and Parmesan cheese and dressed in a light lemon basil dressing.

\$69

## **Roasted Potato Salad**

Thyme roasted Willamette Valley baby red potatoes tossed with scallions, celery, fresh herbs and peppers in a creamy sherry mustard dressing

\$69

## **Greek Orzo Salad**

Orzo Pasta with Feta cheese, Kalamata olives, spinach, cherry tomatoes, diced cucumbers and red onions in a lemon oregano vinaigrette.

\$69

# signature entrées

All entrées serve approximately 12 people.

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## **Cedar Plank Seared Northwest Salmon**

Full side of salmon lightly rubbed with brown sugar, kosher salt and herbs. Served with herb roasted baby red potatoes, fresh seasonal vegetables, fresh baked rolls and lemon caper tarter sauce

\$303

## **Chicken Montrachet**

Chicken breast stuffed with Chevre and Ricotta cheeses, pine nuts, sun dried tomatoes and finished with a basil chardonnay cream. Served with a hand tossed Caesar salad, roasted red potatoes, fresh vegetables and fresh baked rolls.

\$298

## **Baby Back Ribs**

Hand rubbed and smoked until tender, than slathered with our sweet and spicy passion fruit habanero barbeque sauce. Served with coleslaw, garlic mashed potatoes, baked beans and corn bread.

\$290

## **Mixed Grill**

Kalbe style grilled beef short ribs and chicken. Served with Jasmine rice, stir fried vegetables, grilled pineapple and green onions.

\$205

## **Carne Asada Tacos**

Tender beef sirloin marinated in lime, cilantro, jalapenos and spices. Seared and served with warm flour tortillas, fresh radish, shredded cabbage, pico de gallo salsa, guacamole and Spanish rice.

\$198

# children's menu

*Our children's menu is reserved for "Players" 12 years old and younger with big league appetites.*

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## **Chicken Tenders**

Our chicken tenders are served with a barbeque dipping sauce, bag of chips, chocolate chip cookie, and a basketball card.  
\$7

## **Corn Dogs**

A traditional corn dog served with a bag of chips, chocolate chip cookie, and a basketball card.  
\$7

## **Traditional Peanut Butter & Jelly Sandwich**

Creamy peanut butter and jelly served on white bread with bag of potato chips, chocolate chip cookie, and a basketball card.  
\$7

## **Kraft Macaroni & Cheese**

A home-style favorite Kraft macaroni & cheese with bag of potato chips, chocolate chip cookie, and a basketball card.  
\$7

## **Hot Dog**

Child Size kosher hot dog served with a bag of potato chips, chocolate chip cookie and a basketball card.  
\$7

## **Fresh Fruit Platter**

The freshest fruit of the season served with homemade yogurt dipping sauce. Serves six people.  
\$54

# desserts & sweets

*Our Signature Desserts - Serves approximately 14 people, unless otherwise noted.*

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## **Five Layer Chocolate Cake**

Five layers of dark, moist chocolate cake sandwiched with the silkiest smooth chocolate filling and finished with elegant dark chocolate ganache.

\$92

## **Vanilla Bean Cheesecake**

Layers of vanilla bean cheesecake, vanilla mouse and whipped cream.

\$92

## **Marion Berry Cobbler**

Served warm with six pints of vanilla bean ice cream.

*\*Will be delivered to suite at half time.*

\$110

## **Lemon Mist Cake**

Four layers of genoise cake with rich lemon filling. Finished with lemon butter cream and candied lemon slices.

\$92

## **Sweet Spot Dessert Sampler**

A delicious assortment of cheesecake, gourmet cookies, double fudge brownies and 5 layer chocolate cake.

\$66 for 6 people \$132 for 12 people.

## **Gourmet Brownies**

Assorted combinations of delectable brownies featuring decadent chocolate, roasted nuts and crunchy concoctions.

\$36 per dozen

# desserts & sweets

*Our Signature Desserts - Serves approximately 14 people, unless otherwise noted.*

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## **Assorted Cookies - In New Flavors!**

An assortment of white chocolate macadamia, chocolate chip, and oatmeal with moist apple chunks.  
\$18 per dozen

## **And of course...edible Chocolate Liqueur Cups**

Chocolate cups filled with your choice of Bailey's Irish Cream, Kahlua, Grand Marnier or Sambuca.  
\$9 a piece

## **Let Them Eat Cake!**

We will provide personalized, decorated layer cakes for your next celebration: birthdays, anniversaries, graduations, etc. The cake and candles will be delivered to your Suite at a specified time. We would appreciate a notice of three working days for this service.  
\$92 feeds 12-24 ppl

## **Bananas Foster**

The quintessential New Orleans dessert prepared in full view of your guests. A delightful combination of brown sugar, butter, banana liquor, rum and bananas ignited with a flurry at the finish. Served over vanilla bean ice cream.  
\$317 for 18 ppl

*\* Add it to your package for \$262 for 18 people*

***Limited availability, please make your reservation for our carts well in advance***

# non-alcoholic beverages

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## **Soft Drinks**

Jones Soda - Cola  
Jones Soda - Sugar Free Cola  
Jones Soda - Lemon Lime  
Jones Soda - Green Apple  
Jones Soda - Root Beer  
\$3

## **Juices and Mixers**

Orange Juice  
Apple Juice  
Grapefruit Juice  
Tomato Juice  
Cranberry Juice Cocktail  
Ginger Ale  
Lipton Iced Tea  
Tonic Water  
Club Soda  
\$3.50

## **Bottled Waters**

Sierra Springs  
Perrier Sparkling Water  
\$3.50

## **Enhanced Waters**

Jones - Mandarin Orange  
Jones - Blueberry Grape  
Jones - Strawberry Lemonade  
\$4.50

## **Energy Drink**

Red Bull  
Sugar Free Red Bull  
\$4

# beer and specialty beverages

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## **Domestic Beers (Cans)**

Coors  
Coors Light  
Bud  
Bud Light  
Henry Weinhard's Private Reserve  
\$5.50

## **Premium Craft Beers (Bottles)**

Pyramid IPA  
Red Hook Long Hammer IPA  
Wildmer Broken Halo IPA  
Deschutes Mirror Pond Pale Ale  
MacTarnahan's Amber Ale  
Widmer Drop Top Amber Ale  
New Belgium Brewing Fat Tire Amber Ale  
MacTarnahan's Highlander  
Sierra Nevada  
Pyramid Brewing Hefeweizen  
Widmer Brewing Hefeweizen  
Portland Brewing Black Watch  
\$6

## **Import Beers (Bottles)**

Heineken  
Stella Artois  
Corona  
Corona Light  
\$6

## **Beer Alternatives**

Smirnoff Twist - Green Apple  
Jack Daniels Lynchberg Lemonade  
Mike's Hard Cranberry  
Haake Beck Non-Alcoholic Beer  
\$5.50

# mini bottle list

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## **Premium Mini Bottles**

Finlandia Vodka  
Cuervo Gold Tequila  
Beefeater Gin  
Bacardi Rum  
J&B Rare Scotch  
Jim Beam  
Seagram's 7  
Christian Bros. Brandy  
\$7.00

## **Top Shelf Mini Bottles**

Absolut Vodka  
Absolut Citron  
Absolut Mandarin  
Absolut Pear  
Stolichnaya Vodka  
Seagram's Crown Royal  
Tangeray Gin  
Cutty Sark Scotch  
Jack Daniels Whiskey  
Captain Morgans Spiced Rum  
Jagermeister  
\$8.00

## **Super Premium Mini Bottles**

Glennfiddich Single Malt Scotch  
Courvoisier VS  
Hennessy  
\$10.00

# wine list

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## Bubbles

\$34	Gloria Ferrer Brut, California
\$38	Mumm Cuvee Napa Brut, California

## Slightly Sweet

\$26	Delicato White Zinfandel, California
\$28	Montinore Riesling, Oregon
\$32	Willamette Valley Vineyards Riesling, Oregon
\$38	Yamhill Valley Vineyards Pinot Blanc Reserve, Oregon

## Pinot Gris

\$30	Montinore Vineyards, Oregon
\$32	Erath Vineyards, Oregon
\$34	Cooper Mountain Reserve, Oregon

## Chardonnay

\$26	Columbia Crest Two Vine, Washington
\$28	Leese-Fitch, California
\$30	Kendall Jackson Vintners Reserve, California
\$32	Airfield Estates Non-Oaked, Washington
\$34	Beringer Winery, Napa, California
\$38	Rodney Strong Sonoma, California
\$40	Merryvale, California
\$78	Cakebread Cellars, Napa, California

## Pinot Noir

\$28	Pepperwood, Chile
\$34	Eola Hills, Oregon
\$40	Erath Vineyards, Oregon
\$52	Medici Vineyards-East Vineyard Estate Reserve 2000 Vintage, Oregon
\$58	Yamhill Valley Vineyards Pinot Noir Reserve, Oregon
\$72	Cooper Mountain Terrior '06, Oregon

*Ovations Food Service recognizes the West Coast wine industry as leaders in the green movement. At Ovations, we believe in supporting businesses that utilize farming practices that are sustainable. Taking care of the land now ensures that it will take care of us...for our livelihood, improved wine quality and tomorrow's farmers and winemakers. Our wine list is comprised of varietals where the winemaker has demonstrated a commitment to land stewardship and have positive impact on our environment.*

# wine list

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## Specialty Reds

Smoking Loon Syrah, California	\$26
Gnarly Head Old Vine Zinfandel '06	\$28
Hedges CMS Blend, California	\$30
Beaucanon Napa Valley Trifecta, California	\$42

## Merlot

Pepperwood, California	\$26
Hogue Cellars, Columbia Valley, Washington	\$26
Aquinas Merlot, California	\$28
Desert Winds Columbia Valley, Washington	\$32
Merryvale '02, California	\$52

## Cabernet Sauvignon

Tunnel of Elms, California	\$26
Smoking Loon, California	\$30
Chateau Ste. Michelle, Columbia Valley, Washington	\$32
Kendall Jackson Vintners Reserve, California	\$38
Beringer Knights Valley, California	\$56
Rodney Strong Alexander's Crown '02, California	\$64
Merryvale Reserve, Washington	\$118
Silver Oak Alexander Valley, California	\$136

## Alcohol Free

Sutter Home Fre' - Split (CA)	\$9
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# Ovations Food Services at the Rose Quarter

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## **Ovations Philosophy:**

As the exclusive food service provider to the Rose Quarter, Ovations Food Services eagerly awaits the opportunity to create new and incomparable experiences each time you visit your Executive Suite. We believe in the quality of your experience, the finest foods and beverages, complimented by efficient and gracious service. We are here to assure that your Rose Quarter experience is superb!

## **Ordering for your Executive Suite:**

Food and beverage from the Executive Suites Menu must be ordered at least two full business days in advance of an event. To place an order contact Amy Phillips at 503-797-9886, fax your order to 503-232-2890 or e-mail at amy.phillips@rosequarter.com. To guarantee delivery of your pre-order, they must be received by 2pm, 48 business hours in advance. For example, orders for a Monday event should be received by 2pm on the Thursday prior. Please consult with Amy for special occasion needs and remember that, with the exception of specialty birthday cakes, no outside food or beverage may be brought into the Rose Garden.

## **Account Billing:**

Ovations will mail all itemized suites catering invoices to the current leased suite holders weekly. Payment is due 30 days from the date of service. To qualify for periodic billing, suite holders must have a primary and secondary credit card on file otherwise all charges must be settled at the event. Balances 30 days past due will be charged to the credit card provided to Ovations. In the event we cannot obtain payment through either credit card, we reserve the right to assess service charges equal to 1.5% per month on any balance that is 60 days in arrears.

## **Alcohol Service:**

At Ovations, we encourage the responsible consumption of fine wines, distilled spirits and craft beers in moderation. Under our operating agreement with the Oregon Liquor Control Commission we have some unique programs to ensure the appropriate consumption of alcohol in the Executive Suites. Primarily, suite holders are required to monitor the consumption of alcohol by their guests in their suites. We require that each suite requesting an open par bar provide us with a Designated Liquor Representative (DLR). The DLR's name should be forwarded to our Suite Sales Coordinator whenever the par bar is to be opened. The DLR is the Suite Holders liaison that works in conjunction with Ovations and Rose Quarter staff to monitor the consumption of alcohol in the suite. The DLR must be present in the suite prior to the par bar being unlocked. Alcohol that has been purchased but remains unopened during an event may be restocked into a par bar. Alcohol may not be brought in or removed from the Rose Quarter without proper prior written consent from Ovations Food Service.

# Ovations Suites Management Team

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Business Hours: Monday - Friday, 8:30am to 4:30pm.

Mailing Address: Ovations Food Services, One Center Court, Suite 150  
Portland, OR 97227

Food Service Questions and Order Placement

Phone: 503-797-9886      Fax: 503-232-2890

## **Suites and Catering Sales:**

Amy Phillips – amy.phillips@rosequarter.com, 503-797-9886

Amy is responsible for all food and beverage pre-orders for the Executive Suites, Rose Garden Blazer Boxes and the Executive Suites Conference Room. Amy can assist you with any food-related questions you may have. In addition you may call to inquire about planning your next catering event at the Rose Quarter.

## **Assistant Suites Manager:**

Tommy Wright – tommy.wright@rosequarter.com, 503-797-9946

Tommy directs a 46 person staff on the Executive suite level and the Rose Garden Sky Boxes. His responsibilities include the delivery of all food and beverages to your Executive Suite. Tommy is on the suite level for all Rose Garden events.

## **Accounts Receivable:**

Peter Sitton – peter.sitton@rosequarter.com, 503-797-9885

Peter is our touch point for all Executive Suite related food and beverage invoices and can assist you with any questions you may have about billing.

## **Executive Chef:**

Michael Pulscak – michael.pulscak@rosequarter.com, 503-797-9897

Michael joined the Ovations team in the summer of 2005. He has brought a wealth of experience and award winning culinary creativity to the Rose Quarter. His one of a kind dishes and house made selections has made the Rose Garden Executive Suites menu a shining example of fine food located in an arena setting.

## **Director of Premium Food Services:**

Alan Aoki – alan.aoki@rosequarter.com , 503-797-9908

Alan is responsible for the daily operations of Premium Food Services throughout the Rose Quarter. He can answer your questions regarding the Executive Suite food and beverage program. Please call Alan with any inquiries pertaining to catering events.

## **General Manager:**

Tony Hendryx - tony.hendryx@rosequarter.com, 503-797-9891

Tony can help you with any general question you may have regarding the Executive Suite food and beverage program.

Ovations Food Services LP  
Rose Quarter  
One Center Court Suite 150  
Portland, OR 97227



Phone: 503-797-9886  
Fax: 503-232-2890  
[amy.phillips@rosequarter.com](mailto:amy.phillips@rosequarter.com)

[OvationsCatering@ovationsrq.com](mailto:OvationsCatering@ovationsrq.com)