

*Thank you
for visiting us during the*



ABBAY ROAD FARM

HITCHED

WEDDING
SHOWCASE



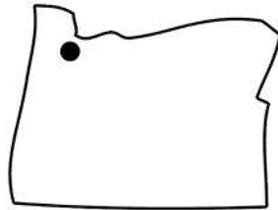
**NW EVENTS
& ENVIRONMENTS**



V E N U E S
C A T E R I N G
& R E N T A L S



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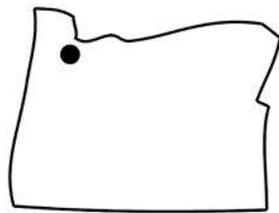
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HILLSBORO, OREGON
Since 2012



CREATING & HOSTING
EVENTS WITH EXCELLENCE

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VENETIAN
HILLSBORO

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& ENVIRONMENTS**



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EVENT RENTALS



VENETIAN
HILLSBORO

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VENUES

Main Auditorium

10,000 sq. ft. space with full lighting and a 500 sq. ft. stage.
Holds 250-1000 people depending on event style.



Side Auditorium

3,200 sq. ft. space with full customization available.
Air walls available to divide space into three separate rooms.



Venetian Ballroom & Balcony

4,000 sq. ft. ballroom. Perfect for all events 100-400+
guests. Weddings, parties, meetings, and more.



Venetian Private Dining

Two spaces, each 1,200 sq. ft.
Perfect for smaller gatherings of up to 80 people.



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CATERING



Our Catering Promise

NW Catering Services is full of fresh ideas, competitive pricing and great tasting food! We will always strive to provide you and your guests with the finest locally sourced ingredients. Whether at one of our venues, or another, we will help create a customized meal suited for your event.



Creating the Perfect Menu

With a few simple questions, we can create the right menu for your event. The menu you select at our venues will include more than just your meal; it also includes dishware, servers, water service and any necessary items required to complete your service.

Catering & Event Rentals

As part of our event services, we can help you find the perfect rentals for your event. Choose from our expansive catalog of tents, furniture, décor, AV, lighting, and more.

Beverage Service

NW Catering Services provides a complete beverage service for any and all events, including alcoholic and non-alcoholic beverages. This includes OLCC licensed bartenders, liquor liability insurance coverage and DPSST certified security. We can provide either hosted or cash bars. Just like all of our menus, our drink menu can be customized by you. We are proud to offer a number of domestic and imported wines, beers, champagnes. We can also create specialty or custom cocktails for your event.



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RENTALS

Our Promise

While we pride ourselves on our ever-growing selection of rental items, what sets us apart is our customer service. Our professional team has an unwavering dedication to customer service and a passion for the industry. Our goal is to keep our clients our top priority. This means quality service and professionalism you can trust to make your event a success.



Our Catalog

Our catalog is built to match our customers' needs. Ranging from custom-built lanterns and picnic tables, to soft seating and specialty linens, our catalog is constantly expanding. Our broad selection makes us well suited to support varying events in size and style. On- or off-site, we have what you need.



Delivery and Will Call

For your convenience, we will deliver your rental order to you. The delivery price is largely based on location. However, if you wish to avoid the delivery fee, you are welcome to pick up your order at our showroom.



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DÉCOR

Custom Environments

Our spaces are highly customizable and flexible. With our talented designers and set builders, we can help you make any event look incredible. If you desire, you are free to bring in your own decorator.



Custom Creations

Nothing is too big or too small for our team to create for your event. If you can dream it, we can create it.

CONFERENCES



WEDDINGS



PARTIES



Event Planning Services

We provide free in venue event planning which includes: managing contract details, coordinating with vendors, free decor consultations and assistance in sourcing items needed for your event. A Day of Coordinator is available at an additional cost.



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A/V SERVICES

What We Do

We blend technology, design, and function to provide you with a unique and inspiring event. Our capable staff has the experience and equipment to do full production for any event you desire. We will work tirelessly to exceed your every expectation and dream.



What We Offer

Lighting packages

Live video production

Video streaming

Full concert sound suite

Full concert packages



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Traditional Dinner Menu

Amberwood Buffet

ONE Entrée selection
THREE accompaniment selections

Orenco Buffet

TWO Entrée selection
THREE accompaniment selections

Rock Creek Buffet

THREE Entrée selection
THREE accompaniment selections

All on-premise dinner buffets include ceramic plates, flatware, linen napkin, water service, buffet equipment, and buffet staffing.
(2 hour buffet time)

**Off-site may require additional labor & equipment rentals charges if staffing is required.

If you are needing a specific cuisine that is not listed on the menu, please ask your event planner about details.**

Entrées (Plated Service +\$8)

All selections include artisan rolls with butter

Chicken

- Chicken fricassée, carrot, pan gravy
- Chicken saltimbocca, fried sage, lemon veloute
- Pan seared chicken breast, roasted mushroom, mushroom cream
- Confit chicken, caramelized shallot, cider gastrique, toasted breadcrumbs

Seafood

- Cedar plank salmon topped with maple-berry sauce +\$8
- Shrimp scampi, linguine, Italian parsley
- Roasted salmon, sweet corn salsa fresca +\$8
- Roasted Pacific cod, tomato, chickpeas, charred red pepper, gremolata

Beef

- Slow braised beef short rib, pinot noir, rosemary +\$10
- Grilled bistro filet, scallion butter +\$5
- Grilled flank steak, chimichurri, toasted cumin +\$5
- Spice crusted sirloin, creamy caper sauce +\$8
- Beef braciola, prosciutto, bread crumbs +\$8

Pork

- Pork Pernil
- Filipino pork belly, chile vinegar
- Pork chop, French radish, charred scallion
- French pork roast, apples, stone fruit

Vegetarian

- Risotto, roasted forest mushrooms, fontina
- Stuffed red pepper with quinoa, white beans, herbs, smoked tomato sauce
- Portobello mushroom, roasted tomato, eggplant, zucchini, and onion
- Chickpea vindaloo, saffron basmati rice, cardamom yogurt
- Polenta cakes, sofrito, queso fresco, cilantro oil

Accompaniments

Salads

- Caprese salad with wood-aged balsamic
- Garden salad with dressing choice
- NW Caesar salad
- Golden beet and arugula salad
- Marinated kale salad
- Oregon blue salad

Starches

- Creamy herbed mashed potatoes
- Gouda mashed potatoes
- Roasted tri-color potatoes
- Gruyere and thyme potatoes au gratin
- Baked potato, butter, sour cream, chives

- Cacio e pepe risotto

- Basmati rice
- Lemon yellow rice
- Grana Padano polenta
- Three-cheese macaroni
- Penne primavera

Vegetables

- Seasonal roasted vegetables
- Oven roasted asparagus (seasonal)
- Kentucky Wonder green beans, almonds (seasonal)

Market Pricing will apply

Custom menus are available for clients who wish to discuss further options.

*Gratuity of 18% will be added to all orders.



International Dinner Menu

All dinner buffets include ceramic plates, flatware, linen napkin, water service, buffet equipment, and buffet staffing.
(2 hour buffet time)

If you are needing a specific cuisine that is not listed on the menu, please ask your event planner about details.

Choose One Entrée | Choose Two Entrées | Additional Entrées +\$6 each

(Plated or Family Style Service +\$8)

Hispanic

Chile Verde

Carnitas

Birria

Chicken Mole +\$2

Chicken Fajitas

Steak Fajitas +\$6

Beef Chile Colorado

Estofado de Pollo

Served with refried beans, Spanish rice, chips, fresh tortillas, three salsas, and salad.

Italian

Fettuccine Alfredo with Broccoli and Mushrooms, Herbed Grilled Chicken on the side +\$2

Cheese Ravioli with choice of: Artichoke-Lemon Cream OR Butternut Squash Sauce

House-Made Pork and Beef Lasagna

Manicotti with Arugula Pesto +\$2

Chicken Parmesan OR Eggplant Parmesan

Pappardelle with Lamb Ragù +\$6

Served with house Caesar salad, seasonal roasted vegetable platter display, and parmesan garlic bread

Asian

Sesame Chicken over Gai Lan

Walnut Prawns on a bed of Bok Choy +\$2

Spicy Chicken Larb

Peking Duck +\$6

Ginger-Lime Glazed Whole Fish +\$3

Lobster Tail with Ginger and Scallion +\$10

Mixed Seafood in Taro Root Nest

Beef and Broccoli

Pad See Ew

Served with chicken & shrimp fried rice, Buddha's delight, sliced oranges

Indian

Chicken Tikka Masala Butter Chicken

Shrimp Vindaloo Fish Tikka

Chana Masala Palak Paneer

Butternut Squash Paneer Baingan Bharta

Malai Kofta

Navratan Korma

Vegetable Biryani Chettinad Chicken

Served with basmati rice, dal makhani, raita, mango chutney, and naan bread

Market Pricing will apply

Custom menus are available for all clients.

*18% service fee will be added to all buffet orders.



Appetizer Menu

Baseline Appetizer Package

CHOOSE THREE appetizer selection

Evergreen Appetizer Package

CHOOSE FOUR appetizer selections

Cornell Appetizer Package

CHOOSE FIVE appetizer selections

Add Additional Appetizers**

All on-premise dinner buffets include ceramic plates, flatware, linen napkin, water service, buffet equipment, and buffet staffing.
(2 hour buffet time)

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COLD

VEGETARIAN (VEGAN OPTION +\$2 PER ITEM)

- Balsamic roasted grape & bleu cheese crostini
- Beet & blueberry bruschetta
- Blackberry & brie crostini
- Antipasto skewers | Tomato, basil, mozzarella (GF)
- Cranberry & brie crostini
- Cucumber dill bites (GF)
- Eggplant, goat cheese, & walnut bruschetta
- Goat cheese, apricot, pistachio, & mint crostini
- Gruyere & mushroom crostini with mustard & thyme
- Savory pear tart with bleu cheese & arugula crostini
- Shishito pepper & burrata crostini
- Strawberry bruschetta bites
- Wild mushroom & goat cheese crostini
- Artichoke & olive crostini

- Charcuterie cups (GF)
- Walla Walla onion bacon jam crostini
- Bacon wrapped dates (GF)
- BLT Crostini
- White bean & bacon crostini
- Steak & buratta crostini +\$1
- Steak & bleu cheese crostini
- Roast beef & horseradish cream crostini
- Prosciutto & goat cheese crostini
- Salami, pecorino, walnut, honey crostini +\$1
- Salmon caper crostini +\$2
- Grilled shrimp & avocado crostini +\$1

HOT

VEGETARIAN (VEGAN +\$2 PER ITEM)

- Baked cranberry & brie
- Brie & potato tart with puff pastry
- Cranberry brie puff pastry bites
- Melted gruyere & bleu cheese crostini with spicy marinara
- Potato samosas with tzatziki

- Chicken satay with peanut sauce (GF +\$1)
- Sausage stuffing bites (Dairy Free)
- Spicy Italian sausage crostini
- Grilled shrimp & chorizo skewers +\$2
- Gruyere sage & prosciutto bread twists +\$1

PLATTERS & DIPS

- Chicken Wings (Pick 4 sauces, each additional +\$1):
Jamaican Jerk, Buffalo with celery & carrots, Bleu cheese, Ranch, Korean, Gochujang, Honey Teriyaki
- Vegetable crudité, pita chips, house-made hummus, ranch dressing
(Hummus options: traditional, roasted red pepper, garlic white bean, avocado, smokey sweet potato, black bean)
- Artisan cheese platter +\$3
 - Seasonal fruit platter
 - Charcuterie platter +\$4
- Tri-color fresh tortilla chips, house-made salsas (pico de gallo, chile verde, roasted red pepper)
ADD Guacamole +\$2
- Spinach & artichoke dip with pita chips & seasonal vegetables

Market Pricing will apply. Custom menus are available for clients who wish to discuss further options. Gratuity of 18% will be added to all orders.



Lunch Buffet Menu

All on-premise dinner buffets include ceramic plates, flatware, linen napkin, water service, buffet equipment, and buffet staffing.
(2 hour buffet time)

**Off-site may require additional labor & equipment rentals charges if staffing is required.

If you are needing a specific cuisine that is not listed on the menu, please ask your event planner about details.**

Sandwich Buffet

Wheat, ciabatta, croissants (Gluten-free +\$2)
Lettuce, tomato, pickles
Mayonnaise, herbed aioli, dijon mustard
Assorted Deli Meats:
Turkey, smoked ham, roast beef
Grilled herb chicken +\$2
Grilled steak +\$6
Choice of Salad:
chicken salad, egg salad, Garden salad, pesto pasta salad
Add Choice of Soup, No Salad +\$4,
Add Soup with Salad +\$6:
Butternut squash bisque, broccoli cheddar,
Hungarian mushroom, minestrone, chicken tortilla,
Thai noodle

NW Salad Bar

Mixed greens, spinach, romaine
Assorted fresh and seasonal toppings
Shredded cheddar, feta crumbles, parmesan
Garbanzo beans, egg slices
Bacon crumbles
Pumpkin seeds, sliced almonds
Protein:
Grilled flank steak, sliced grilled chicken
ADD grilled NW salmon +\$5

Grain Bowl Buffet

Jasmine rice, brown rice
Black beans, edamame
Roasted tomato salsa, arbol salsa
Teriyaki sauce, umami sauce
Tillamook cheese, sour cream
Tomatoes, olives, pickled red onion
Indian spiced chickpea salad, marinated kale salad
Protein:
Grilled flank steak, sliced grilled chicken, baked tofu
ADD grilled NW salmon +\$5

Fajita Buffet

Spanish rice, black beans
Peppers & onions
Jack & cheddar cheeses
Tortillas, chips, salsas (verde, red pepper, pico de gallo)
sour cream, guacamole
Southwest salad
Grilled flank steak
Grilled chicken

Italian Buffet

Fettucine Alfredo with broccoli and mushrooms
Cavatappi with spinach, pine nuts, olive oil sauce
Grilled chicken breast
Herbed meatballs (2 per)
Roasted seasonal vegetable platter
Garlic bread, NW Caesar salad

Pacific Rim

Sesame chicken
Lemongrass beef stir fry with broccoli, snow peas, greens
Teriyaki baked tofu with greens and snow peas
Steamed rice
Fried rice
Spinach salad with pickled onion and citrus supremes
Soy sauce, teriyaki, gochujang, sriracha

Enchiladas

Green chile chicken enchiladas
Vegetarian enchiladas in red sauce
Guatemalan black beans
Cilantro-lime rice
Chopped romaine salad with pico de gallo
Chips, three salsas (chile verde, red pepper, pico de gallo)
sour cream

Mediterranean Pita Buffet

Warmed pita
Shredded chicken, meatballs, and falafel
Traditional hummus, roasted red pepper hummus
Baba ghanouj, tzatziki
Rosemary lemon potato wedges
Mediterranean quinoa salad
Spring greens, cucumber, red pepper, tomato slices,
pickled onion, feta crumbles, olives

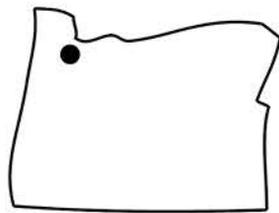
Barbeque

Beef brisket
Kansas City BBQ chicken thighs
Three-cheese macaroni with roasted jalapeno
Seasonal grilled vegetables
Romaine salad

Additions

Brownies
Assorted Cookies
Assorted bagged chips, popcorn

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PLANNING YOUR
BIG DAY?

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