

**PORTER CREEK**<sup>®</sup>  
HARDWOOD GRILL



**GROUP  
&  
EVENT  
DINING**







# WELCOME TO PORTER CREEK

**Thank you for considering Porter Creek for your special event!  
We would be honored to host your group and will provide  
personalized service to make your event memorable for  
all of your special guests!**

In the spirit of wine country, Porter Creek Hardwood Grill features a fresh contemporary American menu with California-Mediterranean influences.

Signature to the brand are fire roasted meats and rustic vegetables from the rotisserie and woodfired oven where temperatures approach 600 degrees. The menu features wood roasted signature dishes such as the rotisserie chicken and duck, oven roasted halibut and salmon, and handcrafted flatbreads.

As a complement to the menu, Porter Creek offers 60+ bottles of wine - 40 of which are featured by the glass, and premium brands of spirits.

Porter Creek is rooted in American tradition while drawing inspiration from the Napa Valley. A balance of earthy and rustic with contemporary nuances, blend the classic and modern. The innovative menu and unique style of cooking is sure to make Porter Creek Hardwood Grill a favorite for any occasion!

One of our objectives at Porter Creek is to inspire you to **EXPLORE!**  
See where the trail to Porter Creek leads you...

Find inspiration, create memories, explore Porter Creek today!



*Inspire,  
Create,  
Explore!*

WELCOME



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# BREAKFAST BUFFET

*All breakfast buffets include chilled fruit juice & coffee*

**\$10.95**

## **INSPIRE Breakfast Buffet**

*Continental Style with a fresh selection of:*

- Muffins
- Danishes
- Bagels & Cream Cheese
- Whipped Butter

**\$12.95**

(minimum 15 guests)

## **EXPLORE Breakfast Buffet**

*A fresh selection of:*

Muffins & Danishes

*Entree—Choose 1:*

- Scrambled Eggs
- Sausage & Spinach Egg Bake
- Sausage & Cheddar Strata
- Baked French Toast

An assortment of Fresh Fruit

**\$14.95**

(minimum 20 guests)

## **CREATE Breakfast Buffet**

*A fresh selection of:*

Muffins & Danishes

*Entree—Choose 1:*

- Scrambled Eggs
- Sausage & Spinach Egg Bake
- Sausage & Cheddar Strata
- Baked French Toast

Hash Brown Bake

Applewood Smoked Bacon or Sausage

An assortment of Fresh Fruit

**Oatmeal**  
additional \$1.95

**Yogurt with Granola**  
additional \$1.95

20% Service Charge  
& Tax will be  
assessed



# LUNCH BUFFET

*All lunch buffets  
include coffee or  
iced tea*

**\$14.50**

## **INSPIRE Lunch Buffet**

*Salad or Soup—Choose 1:*

Mixed Greens with Candied Pecans

Caesar Salad with Polenta Croutons

Cole Slaw

Soup of the Day

*Deli Sandwiches—Choose 2:*

Black Forest Ham with Swiss Cheese &  
Dijon-Honey Aioli

Smoked Turkey with Bacon, Pepperjack Cheese &  
Chipotle Aioli

Roast Beef with Cheddar Cheese &  
Béarnaise Aioli

Assorted Chips

Assorted Cookies

**\$17.50**

## **EXPLORE Lunch Buffet**

*Entrees—Choose 3:*

Wine Country Salad

Toasted Quinoa Chicken Salad

Baked Rigatoni & Italian Sausage

Mac-n-Cheese or Buffalo Mac

Mediterranean Pasta Salad

Fire Roasted Rotisserie Chicken with Mango  
Barbeque or Maple Bourbon Glaze

Fresh Baked Bread & Whipped Butter

Assorted Cookies & Bars

**Soup of the Day**  
additional \$1.95

20% Service Charge  
& Tax will be  
assessed

LUNCH



# LUNCH BUFFET

*Minimum 40 guests*

*All lunch buffets include coffee or iced tea*

*CREATE Buffet served with fresh baked bread & whipped butter*

## Level 1

**\$18.50**

Choose 1 item from each category

## Level 2

**\$20.95**

Choose 2 items from each category

## Level 3

**\$22.95**

Choose 3 entrees, then 2 items from each category

**Prime Rib Carving Station**  
**\$300**  
**Chef Fee \$60**

**Soup of the Day**  
additional \$1.95

## CREATE Your Own Lunch Buffet

### *Appetizers & Salads:*

- Rotisserie Buffalo Wings
- Caesar with Polenta Croutons
- Mixed Greens with Candied Pecans
- Cobb Salad with Rotisserie Chicken
- Southwest Chopped Salad with Jicama
- Wine Country Salad with Roasted Grapes
- Mediterranean Pasta Salad
- Toasted Quinoa Chicken Salad

### *Entrees:*

- Black Forest Ham with Swiss & Dijon-Honey Aioli
- Smoked Turkey, Bacon, Pepperjack & Chipotle Aioli
- Roast Beef with Cheddar Cheese & Béarnaise Aioli
- Fire Roasted Rotisserie Chicken with Glaze
- Mac n Cheese
- Buffalo Mac
- Mediterranean Pasta Salad
- Farfalle with Smoked Salmon
- Baked Rigatoni & Italian Sausage
- Penne with Parmesan Cream, Chicken or Vegetable

### *Vegetables & Starches:*

- Broccoli Florets
- Oven Roasted Rustic Vegetables
- Green Beans with Peppers and Onions
- Wild Rice Blend
- Roasted Red Potatoes
- Mashed Potatoes
- Cole Slaw

### *Dessert:*

- Chocolate Pudding Cake with Espresso Caramel
- Green Apple Cherry Crisp
- Apple-Cranberry Bread Pudding
- Cherry-White Chocolate Bread Pudding

LUNCH

A guaranteed count is required 5 days prior to your function. All prices are subject to applicable gratuities and tax.



# DINNER BUFFET

*All dinner buffets  
include coffee, fresh  
baked bread &  
whipped butter*

**\$23.50**

## INSPIRE Dinner Buffet

### *Salads—Choose 1:*

Mixed Greens with Candied Pecans  
Caesar Salad with Polenta Croutons

### *Entrees—Choose 2:*

Fire Roasted Rotisserie Chicken with Glaze  
Baked Rigatoni & Italian Sausage  
Penne with Parmesan Cream, Chicken or Vegetable  
Alaskan Cod with Lemon Butter

### *Starch—Choose 1:*

Roasted Red Potatoes  
Mashed Potatoes  
Potato Gratin  
Assorted Cookies & Bars

## EXPLORE Dinner Buffet

### *Salads—Choose 1:*

Mixed Greens with Candied Pecans  
Caesar Salad with Polenta Croutons

### *Entrees—Choose 2:*

Fire Roasted Rotisserie Chicken with Glaze  
Pork Loin with Apricot-Cranberry Chutney  
Salmon with Roasted Corn Sauce  
Alaskan Cod with Lemon Butter  
Braised Boneless Short Ribs

### *Starch—Choose 1:*

Roasted Red Potatoes  
Mashed Potatoes  
Potato Gratin

### *Dessert—Choose 1:*

Chocolate Pudding Cake with Espresso Caramel  
Green Apple Cherry Crisp  
Cherry-White Chocolate Bread Pudding

**Soup of the Day**  
additional \$1.95

20% Service Charge  
& Tax will be  
assessed

DINNER



# DINNER BUFFET

*Minimum 40 guests*

*All dinner buffets include coffee, fresh baked bread & whipped butter*

## Level 1

**\$27.95**

Choose 1 item from each category

## Level 2

**\$29.95**

Choose 2 items from each category

## Level 3

**\$33.95**

Choose 3 entrees, then 2 items from each category

**Prime Rib Carving Station**  
\$300

**Tenderloin of Beef Carving Station**  
\$300

**Chef Fee \$60**

**Soup of the Day**  
additional \$1.95

## CREATE Your Own Dinner Buffet

### *Appetizers & Salads:*

- Rotisserie Buffalo Wings
- Walleye Fingers Buffalo-Style
- Sesame Seared Ahi Tuna with Japanese Slaw
- Artichoke Dip with Grilled Flatbread
- Woodfired Flatbread (See Appetizers)
- Caesar Salad with Polenta Croutons
- Mixed Greens Salad with Candied Pecans
- Southwest Chopped Salad with Jicama
- Wine Country Salad with Roasted Grapes

### *Entrees:*

- Fire Roasted Rotisserie Chicken with Glaze
- Pork Loin with Apricot-Cranberry Chutney
- Pork Spare Ribs with Apricot-Chipotle Glaze
- Salmon with Roasted Corn Sauce
- Alaskan Cod with Lemon Butter
- Asiago Crusted Walleye with Smoked Pepper Tarter
- Grilled Teres Major
- Braised Boneless Short Ribs
- Penne with Parmesan Cream Sauce & Vegetables
- Baked Macaroni & Cheese
- Farfalle with Smoked Salmon
- Baked Rigatoni & Italian Sausage

### *Vegetables & Starches:*

- Asparagus
- Glazed Carrots
- Oven Roasted Squash
- Broccoli Florets
- Oven Roasted Rustic Vegetables
- Green Beans with Peppers and Onions
- Potato Gratin
- Hash Brown Bake
- Roasted Red Potatoes
- Mashed Potatoes
- Wild Rice Blend

### *Dessert:*

- Chocolate Pudding Cake with Espresso Caramel
- Green Apple Cherry Crisp
- Apple-Cranberry Bread Pudding
- Cherry-White Chocolate Bread Pudding

DINNER

A guaranteed count is required 5 days prior to your function. All prices are subject to applicable gratuities and tax.





# PLATED LUNCHES

*All plated lunches include coffee or iced tea*

**\$15.50**

## **Salads** *Served with fresh baked bread & whipped butter*

### **Southwest Chopped**

rotisserie chicken, jicama, red bell pepper, roasted corn, black beans, avocado, red onion, tortillas, arugula, chipotle-lime vinaigrette

### **Wine Country**

mixed greens, oven roasted grapes, rotisserie chicken, black river gorgonzola, candied pecans, honey-citrus vinaigrette

### **Smoked Peach & Bacon**

rotisserie chicken, smoked peaches, bacon, red onion, brown butter croutons, mixed greens, buttermilk-ranch dressing

### **Cobb**

mixed greens, romaine, rotisserie chicken, applewood bacon, tomato, egg, cheddar cheese, choice of dressing

### **Toasted Quinoa Chicken Salad**

a tower of quinoa, cucumber, red bell pepper, rotisserie chicken, corn, arugula, scallion, mint, basil, lime, and crispy shoestring potatoes over roma tomatoes in a curry vinaigrette

**\$15.50**

## **Sandwiches** *All sandwiches served with cole slaw*

### **Prime Rib Dip PC-Style**

fire roasted bell peppers, caramelized onions, smoked gouda cheese

### **Rotisserie Chicken with Guacamole**

pepperjack cheese, romaine chiffonade, mayonnaise

### **Hot Smoked Turkey**

guacamole, applewood smoked bacon, roma tomatoes, chipotle aioli

### **Garden Vegetable Ciabatta**

grilled portobello mushrooms, basil pesto, goat cheese, grilled asparagus, fire roasted tomatoes

### **Asiago Crusted Pork Tenderloin**

caramelized onions, smoked tomato aioli

### **Rotisserie Chicken with Melted Brie**

cold-smoked granny smith apples

**\$15.50**

## **Burgers** *All burgers served with cole slaw*

### **Salmon Burger**

house-made salmon burger, cucumber, smoked pepper tartar

### **Mesa Burger**

guacamole, pepperjack, chipotle aioli

### **Braised Bacon Burger**

cheddar cheese, cider braised bacon, arugula, smoked tomato relish

### **Lamb Burger**

house-made lamb burger, jalapeño goat cheese, red-chile mint jelly

20% Service Charge  
& Tax will be  
assessed

LUNCH



# PLATED LUNCHES

*All plated lunches include coffee or iced tea*

**\$18.50**

## **Pasta** *Served with fresh baked bread & whipped butter*

### **Baked Rigatoni & Italian Sausage**

hearty marinara sauce, mozzarella, provolone, parmesan cheese

### **Fusilli with Applewood Bacon & Chicken**

artichokes, tomatoes, garlic, wine, basil chiffonade

### **Fettuccine with Parmesan Cream**

rotisserie chicken, oven roasted cherry tomatoes, basil

### **Buffalo Mac**

spicy buffalo cream sauce, rotisserie chicken, baked until golden, topped with blue cheese crumbles

### **Baked Macaroni & Cheese**

mac & many cheeses baked with parmesan-herbed bread crumbs

**\$14.50**

## **Handcrafted Flatbread**

### **Smoked Peach & Shrimp**

mozzarella & provolone, fire roasted jalapeños, thai chili sauce, roasted garlic, cilantro

### **Chicken & Artichoke**

rotisserie chicken, artichokes, parmesan cheese, spinach, roasted tomatoes

### **Merguez**

lamb sausage, roasted garlic tomato puree, kalamata olives, red onion, feta cheese, dill-cucumber yogurt sauce

### **Italian Sausage & Apricot Chutney**

roasted garlic tomato puree, mozzarella, provolone cheese, scallions

### **Braised Bacon with Mustard BBQ**

cider braised bacon, caramelized onions, mozzarella, pickled fresno chiles, chives

## **Luncheon Entrees**

served with  
**Mixed Greens**  
or  
**Caesar Salad**

*Served with fresh baked bread & whipped butter*

## **Luncheon Entrees**

### **Fire Roasted Rotisserie Chicken**

quarter chicken served with rustic vegetables, mashed potatoes, choice of home-made glazes: Mango Barbeque or Maple Bourbon  
21.50

### **Salmon with Roasted Corn Sauce**

bacon-scallion whipped potatoes, balsamic red onion marmalade, crisp shoestring potatoes 29.95

### **Rotisserie Sirloin with Smoked Tomato Relish**

garlic mashed potatoes, rustic vegetables, Porter Creek steak sauce  
29.95

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LUNCH



# APPETIZERS

## Choose Butler-Style or Platter-Style

Appetizers  
are ordered by the  
platter, each have  
approximately 24  
pieces per platter

**Butler-Style Passed  
Appetizers \$60 Fee**

*For planning  
purposes, we  
recommend  
approximately  
1.5 pieces each  
per person*

### Chilled Appetizers:

- Crab & Cucumber Rounds \$40
- Peppadew with Chevre and Bacon \$35
- Deviled Eggs \$50
- Caprese Skewers \$30
- Crostini with Smoked Salmon, Dill Cream & Capers \$35
- Crostini with Chevre, Piquillo & Shrimp \$35
- Crostini with Brie & Apricot Chutney \$30
- Sesame Ahi Tuna with Japanese Slaw \$50
- Bruschetta with Grilled Flatbread \$45
- Jumbo Shrimp Cocktail & Cocktail Sauce \$55

### Warm Appetizers:

- Stuffed Mushrooms \$40
- Lamb Meatballs with Red Chile & Mint \$40
- Green Lip Mussels with Tomato-Tarragon Concasse \$50
- Duck Confit Wonton with Raspberry Pimenton Honey \$40
- Bacon-Wrapped Dates Stuffed with Blue Cheese \$40
- Flatbread with Rotisserie Chicken & Artichoke \$35
- Flatbread with Italian Sausage & Apricot Chutney \$35
- Flatbread with Smoked Peach & Shrimp \$35
- Flatbread with Merguez & Dill-Cucumber Yogurt \$35
- Flatbread with Braised Bacon & Mustard BBQ \$35
- Rotisserie Buffalo Wings \$70
- Artichoke Dip \$45
- Apricot-Chipotle Glazed Ribs \$70
- Calamari with Smoked Tomato Aioli \$45
- Walleye Fingers Buffalo Style \$50

20% Service Charge  
& Tax will be  
assessed



# PLATED DINNERS

*All plated dinner entrees include coffee, fresh baked bread & whipped butter*

Served with choice of:  
**Mixed Greens with Candied Pecans**  
or  
**Caesar Salad with Polenta Croutons**

## Field & Fowl

### Fire Roasted Rotisserie Chicken

half chicken served with rustic vegetables, mashed potatoes, choice of home-made glazes: Mango Barbeque or Maple Bourbon 26.50

### Duck Two Ways with Cilantro Rice

oven crisped breast & duck confit, orange-ginger glaze, stir fried vegetables 29.95

### Braised Lamb Shank

spiced israeli couscous, asparagus, red-chile mint jelly 33.95

### Pork Tenderloin with Sage Pan Gravy

grilled to medium, sautéed brussels sprouts, shallots, fingerling potatoes, spiced fruit compote 26.95

### Frenched Bone-In Pork Chop with Apricot Chutney

12 oz smoked prime rib, apricot-ginger glaze, asparagus, mashed potatoes 29.95

### Apricot-Chipotle Glazed Ribs

pork spare ribs, mashed potatoes, apple-tortilla slaw, cilantro lime dressing 28.95

## Fish & Seafood

### Salmon with Roasted Corn Sauce

bacon-scallion whipped potatoes, balsamic red onion marmalade, crisp shoestring potatoes 29.95

### Scallops with Sriracha Butter Sauce

pan seared scallops, purple potatoes, broccolini, pickled fresno chiles, garlic chips 30.95

### Walleye with Smoked Pepper Tartar

asiago-cruste, sautéed spinach, roasted baby red potatoes, white wine butter sauce 29.95

## Steak

### Tenderloin of Beef with Blue Cheese or Horseradish Crust

usda choice, rustic vegetables, roasted baby red potatoes, choice of crust: Blue Cheese or Horseradish 36.95 6 oz/ 39.95 8 oz

### Rotisserie Sirloin with Smoked Tomato Relish

garlic mashed potatoes, rustic vegetables, Porter Creek steak sauce 29.95

### Hanger Steak with Pinot Noir Demi

pearl onions, grilled portobello mushrooms, roasted baby red potatoes 29.95

### New York Strip

14 oz usda choice, rustic vegetables, roasted baby red potatoes 36.95

DINNER

A guaranteed count is required 5 days prior to your function. All prices are subject to applicable gratuities and tax.





# SPECIALTY

## SPECIALTY

*Specialty Bars available until 3pm*

**\$14.50**

### Taco Bar

Rotisserie Chicken & Grilled Flank Steak  
Corn & Flour Tortillas  
Lettuce, Tomato, Scallions  
Smoked Cheddar Cheese  
Fresh Guacamole & Sour Cream  
Roasted Corn Salsa—Mild  
Tomato Salsa—Hot

**\$11.95**

**Soup of the Day**  
additional \$1.95

### Build Your Own Sandwich Bar

Black Forest Ham / Dijon-Honey Aioli  
Smoked Turkey / Chipotle Aioli  
Roast Beef / Béarnaise Aioli  
Smoked Cheddar, Pepperjack, Swiss Cheese  
Assortment of Rolls  
Lettuce, Tomato, Onion, Pickles  
Assortment of Chips

**\$14.95**

### Gourmet Flatbread Bar

Caesar Salad with Polenta Croutons  
*Choose 3:*  
Rotisserie Chicken & Artichoke  
Italian Sausage & Apricot Chutney  
Smoked Peach & Shrimp  
Braised Bacon & Mustard BBQ  
Merguez with Dill-Cucumber Yogurt Sauce

20% Service Charge  
& Tax will be  
assessed



# COMPLEMENTS

## COMPLEMENT THE MEAL

**\$5.95**

\*Personal Dessert option available... specially sized for a sweet treat complement to the meal \$3.95

### Desserts

- Panna Cotta, Vanilla or Butterscotch (GF)\*
- Apple Cranberry Bread Pudding
- Chocolate Pudding Cake with Espresso Caramel
- Green Apple Cherry Crisp
- Cherry-White Chocolate Bread Pudding
- Milk Chocolate Pot de Crème (GF)\*

To complement a standard package

**Chef Fee for Carving Station \$60**

### Enhance the Dining Experience

#### Specialty Stations:

- Prime Rib Carving Station with Horseradish Cream \$300 approximately 12 lb
- Beef Tenderloin Carving Station with Béarnaise \$300 approximately 10 lb
- Gourmet Flatbread Station additional \$3.95 per person  
*Choose 2-See Appetizers*

**\$7.95**  
*served with soft drinks*

### Mid Day Break

#### Specialty Break— *Choose 3:*

- Assorted Baked Cookies
- Assorted Brownies
- Assorted Chips
- Whole Fruit Basket
- Vegetable Platter

20% Service Charge & Tax will be assessed



# REFRESHMENTS

## REFRESHMENTS

### Beverages

Lavazza Coffee (Regular & Decaf) \$25 per gallon

Iced Tea \$25 per gallon

Lemonade \$25 per gallon

Hot Chocolate \$25 per gallon

Hot Tea \$3 each

Milk \$8 per carafe

Fruit Juice \$8 per carafe

Fruit Punch Bowl \$29 per gallon

Champagne Punch Bowl \$45 per gallon

Assorted Sodas \$2 each

Bottled Water \$2 each

Bottles San Pellegrino Sparkling (500ml) \$5 each

### Ala Carte Snacks

Fresh Fruit Platter \$50 /20-30 servings

Fresh Vegetable Platter \$50 /20-30 servings

Whole Fruit Basket \$25 per dozen

Assorted Muffins & Pastries \$28 per dozen

Bagels & Cream Cheese \$28 per dozen

Cookie Platter \$24 per dozen

Brownie Platter \$24 per dozen

Assorted Nuts \$24 lb

Assorted Snack Size Candy Bars \$24 lb

20% Service Charge  
& Tax will be  
assessed



# BAR SERVICE

## BAR SERVICE

**Inspire Tier \$6**

**Explore Tier \$7**

**Create Tier \$9**

**Cordials \$7**

Includes the following mixers:  
pepsi, diet pepsi, sierra mist, soda, tonic, sweet & sour, dry & sweet vermouth, grenadine, lime juice, bitters, bloody mary mix, half & half

Drink Tickets are available

Bottled & Draft beer may be selected from our list or specialty selections may be sourced using our current vendors

Ask your Event Dining Manager about pricing and ordering

A Bartender is required for all Host & Cash Bars. A \$75 Bartender fee is applicable to bars with sales less than \$250

20% Service Charge & Tax will be assessed

### Liquor

**Inspire Tier**

Sobieski Vodka, Don Q Rum, Beefeater Gin, Christian Brothers Brandy, Windsor Whiskey, Cutty Sark Scotch, Jim Beam Bourbon, Sauza Gold Tequila

**Explore Tier**

Stoli Vodka, Captain Morgan Rum, Tanqueray Gin, E&J Brandy, Seagram's VO Whiskey, Johnny Walker Red Scotch, Makers Mark Bourbon, Hornitos Reposado Tequila

**Create Tier**

Grey Goose Vodka, Pyrat XO Rum, Bombay Sapphire Gin, Courvoisier Brandy, Crown Royal Whiskey, The Macallan Scotch 12 yr, Knob Creek Bourbon, Patron Silver Tequila

**Cordials**

Amaretto di Saronno, Baileys Irish Cream, Kahlua, Grand Marnier, B&B

### Beer & Wine

**Bottled Beer— See List**

Domestic \$5

Craft Level 1 \$6 | Craft Level 2 \$7

Specialty Beer will be priced upon request

**Draft Beer— See List**

Domestic \$375 Keg | \$250 1/2 Keg

Craft Brew \$Market

Specialty Beer will be priced upon request

**Wine— See List**

By the Glass & By the Bottle options available



# NOTES & QUESTIONS



# NOTES



# GENERAL INFORMATION

**Thank you for considering Porter Creek for your special event!  
We would be honored to host your group and will provide  
personalized service to make your event memorable for  
all of your special guests!**

## MENU SELECTIONS

Each event is given personal attention to create a special experience. Our staff will be happy to plan a personalized menu with you. Our suggested menu items enclosed will assist in making your selections, however, if there is a special menu item you would like, our team will work with you to make your menu memorable. Let us know how we can serve you!

Menu Selections must be submitted 2 weeks prior and a final guest count 5 days prior to your event. Buffets have a minimum of 20 guests unless otherwise noted. Health Department regulations require that all food and beverage consumed on the premises be prepared by Porter Creek with the exception of a commercially prepared wedding or celebration cake.

To maintain our quality standards, we do not allow food from events to leave the premise, with the exception of wedding/celebration cakes. Leftover buffet items may be donated to Great Plains Food Bank, North Dakota's largest hunger-relief organization.

## BEVERAGE OPTIONS

We offer a full bar, beer & wine selection with a variety of serving options:

**Full host:** Any and all beverages hosted (all charges placed on your invoice)

**Partial host:** A variety of options may be chosen specific to your needs (selected charges will be placed on your invoice)

**Cash bar:** Beverages available at the expense of the guest ordering (you incur no expense unless the cash bar minimum is not met)

## ROOM RESERVATIONS

A 25% deposit is required with the reservation and is refundable up to 5 days prior to the event. A valid credit card must be presented in advance of the function and any adjustment will be made after the event.

## DECORATIONS & SIGNAGE

Our staff will be happy to assist you with the placement of your decorations and signage prior to your event. To avoid damage, please do not use nails, staples, tacks or any type of adhesive. Please do not use confetti or glitter. Porter Creek is not responsible for items left in banquet rooms unattended.

**From jeans to cocktail dresses, whatever the occasion,  
all of your guests will be comfortable at Porter Creek!**

**701-566-9500**

**FargoEvents@PorterCreek.com**

**www.PorterCreek.com**

*Inspire,  
Create,  
Explore!*



A guaranteed count is required 5 days prior to your function. All prices are subject to applicable gratuities and tax.

INFORMATION



# PORTER CREEK®

HARDWOOD GRILL



1555 44th St S | Fargo ND 58103

701-566-9500

FargoEvents@PorterCreek.com

PorterCreek.com



*HOTEL & FACILITY ACCOMMODATIONS BY:*



**CLUBHOUSE®**  
HOTEL & SUITES

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