Events Menu

PORTER

Whether you're planning an intimate gathering, a client reception, or a large-scale celebration, Porter Hospitality offers distinctive venues, thoughtful hospitality, and chef-driven catering to make every event feel effortless from start to finish. Our team is here to help you create an experience your guests will remember. Explore our spaces to find the setting that's right for your event, and let our team take care of the details.

- *The Shop by Porter (Up to 90 guests): A warm, inviting café perfect for meetings, receptions, and private celebrations. 1201 2nd Ave.*
- *JPMorganChase Center 17th Floor (Up to 300 guests): An elevated event venue ideal for large meetings, receptions, and company-wide gatherings.*

Thank you for trusting Porter Hospitality. We look forward to serving you.

Jeff Potts
Executive Chef

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byporter.com

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Receptions

RECEPTIONS

16-300 Guests

Use receptions for networking events, social hours, panel gatherings, executive welcomes, and holiday functions. Planning guide: 3-5 pieces per guest before dinner, 6-9 pieces for a light reception, and 12-16 pieces for a substantial reception-style meal.

SIGNATURE PACKAGES

Price per Person

LIGHT RECEPTION 32
Six pieces from three selected hors d'oeuvre offerings, built for shorter networking events or pre-function welcomes

STANDARD RECEPTION | 42 PER PERSON 42
Eight pieces from four selected hors d'oeuvre offerings, ideal for a balanced after-work gathering with meaningful food coverage

HEAVY RECEPTION | 52 PER PERSON 52
Ten pieces from five selected hors d'oeuvre offerings, suitable when the reception is intended to replace a formal dinner service

CHEF STATIONS

Price per Person

SEASONAL VEGETABLE & DIP STATION *vg* 18
A bright market-vegetable display with hummus, green goddess, romeseco, and pita crisps

MEDITERRANEAN MEZZE STATION 22
Whipped feta, hummus, marinated olives, crudité, roasted vegetables, butter dates, and warm pita

PNW CHEESE & CHARCUTERIE STATION 26
Local and imported cheeses, cured meats, smoked fish, fruit, mostarda, crackers, and sliced baguette

SMOKED SALMON BOARD 30
Pacific Northwest smoked salmon with bagel chips, whipped schmear, tomato, cucumber, capers, red onion, and fresh herbs

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RECEPTIONS

16-300 Guests

HORS D'OEUVRES (Passed or Presented)

Price per Dozen

Beef, Poultry, & Pork

CHICKEN SATAY SKEWER 60
Marinated chicken skewer glazed with sesame and chili-lime, finished with toasted herbs

KOJI CHICKEN BITE *gf* 60
A savory roasted chicken bite with grain mustard aioli and fresh chive

PROSCIUTTO-WRAPPED DATE 54
A savory roasted chicken bite with grain mustard aioli and fresh chive

SMOKED PORK BELLY SKEWER *gf* 66
Tender pork belly with apple mostarda and a subtle sweet-savory finish

BEEF TENDERLOIN CROSTINI 72
Sliced beef tenderloin on toasted crostini with horseradish crème fraîche and chive

BRAISED SHORT RIB BLINI 78
Soft blini topped with braised short rib, whipped goat cheese, and pickled onion

Seafood

SMOKED SALMON BLINI 72
Buckwheat-style blini with smoked salmon, dill crème fraîche, and capers

SALMON RILLETTE TOAST 72
Rich salmon rillette on toast with herbs and bright pickled onion

CITRUS PRAWN SKEWER *gf* 78
Poached prawn skewer with herb oil and charred lemon

TUNA TARTARE CROUSTADE 84
Seasoned tuna tartare in a crisp shell with avocado mousse and citrus finish

CRAB SALAD ENDIVE CUP *gf* 90
Delicate crab salad in endive with lemon, herbs, and clean coastal flavors

Vegetable

WILD MUSHROOM TOAST *vg* 54
Roasted cultivated and foraged mushrooms with chive ricotta and salsa verde on toast

AVOCADO TOAST POINT 48
Crushed avocado with pickled red onion, tomato, and Maldon salt on crisp toast

ROASTED BEET SKEWER *vg, gf* 54
Roasted beets layered with whipped feta, pepita, and soft herbs

CRISPY POLENTA BITE 48
Golden polenta square with romesco and herb finish

MARINATED ARTICHOKE TARTLET 54
Tender artichokes with lemon herb ricotta in an all-butter tart shell

CRUDITÉ SHOOTER *vg, gf* 48
A modern vegetable cup with green goddess dip and seasonal crisp vegetables

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Buffet Dinner

BUFFET DINNER

Minimum 16 Guests

PACKAGES

Price per person

CLASSIC BUFFET — 72
Includes one starter, two entrees, two sides, and one dessert
(choose from the following page)

EXECUTIVE BUFFET — 88
Filet mingon, king salmon, one starter, two sides, and one dessert

CHEF-ATTENDED STATIONS

Price per person

OAXACAN TACO — 34
Grilled chicken, braised beef, and roasted cauliflower with tortillas, rice, beans, crema, salsa roja, salsa verde, guacamole, and crisp toppings

CEDAR-ROASTED SALMON *gf* — 29
Slow-roasted salmon finished with lemon herb butter and paired with seasonal accompaniments

STRIPLOIN CARVING — 36
Herb-roasted striploin carved to order with horseradish cream, jus, and warm brioche rolls

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A LA CARTE

Price per Person

Starters

CAESAR SALAD 8
Romaine, parmesan, cracked croutons, and lemon-anchovy dressing

KALE SALAD *vg* 9
Tender kale, shaved parmesan, toasted seeds, and lemon vinaigrette

ROASTED DELICATA AND PEAR SALAD 8
Baby kale, little gem, Point St. Reyes, pickled shallots, brown butter-cider vinaigrette, toasted hazelnuts

ROASTED BEET SALAD *vg* 10
Roasted beets, lentils, pepitas, herbs, and tangy buttermilk-style dressing

TOMATO SOUP *vg* 8
Silky tomato soup finished with seasonal garnish and herb oil

SEASONAL CHICKEN NOODLE SOUP 8
Light chicken broth with noodles, vegetables, and seasonal herb finish

Sides

DELICATA & MAITAKE 7
Whipped feta, pomegranate, mint

ROASTED CARROTS *vg, gf* 7
Carrots roasted until caramelized and finished with herbs and citrus

GREEN BEANS *vg, gf* 8
Crisp-tender green beans with shallot and herb butter

ASPARAGUS *vg, gf* 9
Seasonal asparagus with lemon and EVOO

GRILLED BROCCOLINI *vg, gf* 9
Lightly charred broccolini with garlic and citrus

ROASTED POTATOES *vg, gf* 7
Crisp roasted potatoes with herb salt

CREAMY POLENTA *vg, gf* 8
Soft polenta finished for a banquet-friendly, comforting side

WHIPPED POTATOES *vg, gf* 8
Smooth whipped potatoes with butter and chive

SAFFRON RICE *vg, gf* 7
Fragrant saffron rice suited for Mediterranean and seafood-forward menus

FORAGED MUSHROOM CAVATAPPI 8
Roasted foraged mushrooms, parmigiano reggiano, brown butter, thyme, breadcrumb

Entrees

ROASTED BLACK COD 22
Charred spring onion soubise, watercress salad

ROASTED SALMON 30
Roasted salmon with citrus, fennel, herbs, and Aleppo-style warmth

GRILLED PRAWNS 26
Garlic-chile butter prawns finished with lemon and fresh herbs

HERB BRINED ROASTED CHICKEN 18
Brown butter kabocha squash puree, salmorigglio

BRAISED SHORT RIBS 26
Slow-braised beef short rib with red wine jus and banquet-friendly hold

PAN SEARED NY STRIP 40
Potato gratin, demiglace

GRILLED MAITAKE MUSHROOM *v* 16
Miso white bean puree, salsa macha, tender herbs

Dessert

BASQUE CHEESECAKE *vg* 9
Burnished cheesecake with rich custard texture and clean finish

LEMON TART *vg* 9
Bright lemon tart with a crisp shell and restrained sweetness

CHOCOLATE RUM CAKE *vg* 10
Moist dark cake with chocolate depth and a subtle rum finish

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Plated Dinner

DINNER
Minimum 25 Guests

PLATED
Price per Person

2-COURSE PLATED DINNER 62
Choice of 2 starters, 2 entrées, dinner rolls

3-COURSE PLATED DINNER 74
Choice of 2 starters, 2 entrées, dinner rolls, and dessert
Upgrade to premium tenderloin or comparable high-end beef selection.

Starter Choices

CAESAR SALAD
Romaine, parmesan, cracked croutons, and lemon-anchovy dressing

KALE SALAD *vg, gf*
Tender kale, parmesan, toasted seeds, and lemon vinaigrette

ROASTED DELICATA AND PEAR SALAD
Baby kale, little gem, Point St. Reyes, pickled shallots, brown butter-cider vinaigrette, toasted hazelnuts

TOMATO SOUP *vg, gf*
Silky tomato soup with seasonal garnish

SEASONAL CHICKEN NOODLE SOUP
Light broth, vegetables, noodles, and herb finish

Entree Choices

ROASTED BLACK COD
Charred spring onion soubise, watercress salad

ROASTED SALMON *gf*
Roasted salmon with lentils, fennel, citrus, and herb finish

HERB BRINED ROASTED CHICKEN
Brown butter kabocha squash puree, salmorigglio

BRAISED BEEF *gf*
Tender braised beef with seasonal vegetables and creamy polenta

GRILLED CAULIFLOWER *vg*
Caramelized eggplant puree, tomato fondue *(v upon request)*

HALIBUT ENTREE UPGRADE | +4 per person
Upgrade a base dinner package to roasted salmon or a comparable market fish presentation

BEEF TENDERLOIN UPGRADE | +8 per person
Upgrade to a braised or roasted beef presentation

Dessert Choices

BASQUE CHEESECAKE *vg*
Burnished cheesecake with clean finish

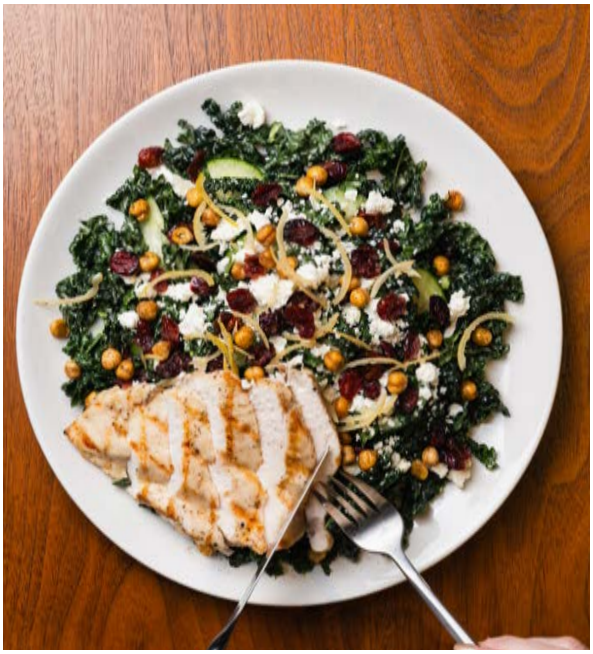
LEMON TART *vg*
Bright citrus tart

CHOCOLATE RUM CAKE *vg*
Dark chocolate cake with subtle rum finish

Add-ons

NA PACKAGE | +7 per person
Still and sparkling water plus coffee and tea service

WINE WITH DINNER
Select from our Event Wine list



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Beverages

BEVERAGES

SIGNATURE PACKAGES

Price per Person

NON-ALCOHOLIC 8
Still and sparkling water, canned soft drinks, and one seasonal zero-proof feature for a polished arrival

BEER & WINE HOSTED BAR | 2 hours 22
House red, white, rose, sparkling, beer, and standard non-alcoholic beverages

Additional Hosted Bar Hour | +8

STANDARD HOSTED BAR | 2 hours 28
Beer, wine, bubbles, basic cocktails, and standard non-alcoholic beverages

Additional Hosted Bar Hour | +10

PREMIUM HOSTED BAR | 2 hours 36
Beer, wine, bubbles, premium cocktails, and standard non-alcoholic beverages

Additional Hosted Bar Hour | +12

AFTER-DINNER COFFEE & TEA 4
Freshly brewed coffee and assorted teas for dessert or closing service

BY CONSUMPTION

Price per drink

HOUSE WINE 13
Poured by the glass; recommended for hosted caps or consumption-based service

PREMIUM WINE 16
Upgraded varietal or producer selection by the glass

SPARKLING WINE 14
Prosecco or cava style sparkling pour

BEER OR CIDER 9-10
Local craft beer or cider selection

HOUSE COCKTAIL 15
A classic or featured cocktail built with house-level spirits

PREMIUM COCKTAIL 17
An elevated cocktail using reserve spirits or specialty ingredients

TOP SHELF COCKTAIL 19
A premium call drink for executive-facing hosted service

ZERO-PROOF COCKTAIL 10
A composed spirit-free cocktail such as a seasonal citrus spritz or botanical highball

STILL OR SPARKLING WATER 4
Individual bottled water service

SOFT DRINK OR MIXER 4-5
Canned soft drink, tonic, or standard mixer

AFTER-DINNER COFFEE & TEA 4
Freshly brewed coffee and assorted teas for dessert or closing service

CUSTOM EVENT COCKTAIL 150 Flat Rate + MP
A signature drink tailored to the client, season, or event theme

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TERMS & CONDITIONS

BOOKING & CONFIRMATION

A signed Event Agreement and a 25% non-refundable deposit are required to confirm your event. An additional 50% of the estimated total is due 14 days prior to the event. Events booked within 14 days require 75% of the estimated total upon signing. The remaining balance, including any consumption-based charges, will be invoiced following the event and is due within 7 business days.

JPMorganChase Center (Floor 17): Tenant reservations for spaces are managed through CWP. Once your reservation has been approved and confirmed through CWP, Porter Hospitality will coordinate menu selection, event details, staffing, and all food and beverage services.*Outside clientsbook directly through Porter Hospitality. A signed Event Agreement and required deposit are needed before planning may begin and to confirm food and beverage services for the event.

The Shop or Floor 19 at 1201: A signed Event Agreement and required deposit are needed to confirm your event date. Reservations are not considered confirmed until both the agreement and deposit have been received.

GUEST COUNTS & MINIMUMS

Minimum guest counts apply as noted on each menu page. A guaranteed guest count is due 10 business days prior to the event and is not subject to reduction. Charges are based on the guaranteed count or the actual attendance, whichever is greater. Increases within 72 hours are accommodated where possible and may incur additional charges.

MENU SELECTIONS

Final menu selections, service style, and event timeline are due 15 business days prior to the event. Substitutions may be made where seasonality, availability, or market conditions require, and equivalent selections will be confirmed in advance.

ADMIN FEE & TAX

All food, beverage, and service are subject to a 22% admin fee and applicable to Washington State and local sales tax. The service charge is not a gratuity and is not distributed as a tip to service employees. Additional labor charges may apply for extended service, early access, or specialty staffing.

CANCELLATION & POSTPONEMENT

Cancellation charges are calculated on the estimated total and are due upon notice:

- 90+ days prior — deposit forfeited
- 60–89 days — 50% of estimated total
- 30–59 days — 75% of estimated total
- Under 30 days — 100% of estimated total

Events may be rescheduled once, subject to availability, with written notice at least 45 days prior. Deposits are transferable to the rescheduled date. Peak-season dates may be subject to modified terms as noted in the event agreement.

BEVERAGE SERVICE

All alcoholic beverage service is provided exclusively by Porter Hospitality in accordance with Washington State Liquor and Cannabis Board regulations. Outside alcohol may not be brought onto the premises. Valid identification is required, and Porter reserves the right to refuse service at its discretion. Last call is 30 minutes prior to the scheduled event end.

FOOD SAFETY & OUTSIDE FOOD

Porter Hospitality is the exclusive food and beverage provider for catered events. Outside food and beverages are not permitted without prior approval. Approved outside food vendors must provide a valid Certificate of Insurance (COI) and may be subject to additional venue approval. In accordance with health regulations, prepared food may not be removed from the premises following service.

DIETARY REQUIREMENTS

Please advise your event manager of allergies and dietary requirements with your guaranteed count. While every reasonable accommodation is made, our kitchen handles common allergens and we are unable to guarantee an allergen-free environment.

TERMS & CONDITIONS

VENDORS, DELIVERIES & PROPERTY

Vendor lists and delivery schedules are due 5 business days prior to the event to meet building security requirements. At 1301, vendor coordination is managed through CWP. At 1201 (The Shop & Floor 19), vendor coordination is managed through Porter Hospitality. All vendor access, including load-in, load-out, and freight use, is subject to building policies. Outside vendors require advance approval and current certificates of insurance. Porter is not responsible for items delivered, left, or stored on the premises before or after the event. The client is responsible for damage to the venue, equipment, or furnishings caused by guests or vendors.

PAYMENT

A valid credit card must be kept on file for all events. Final payment is due 10 business days prior to the event unless direct billing has been approved in advance. Any remaining balance, including consumption-based charges and approved event additions, will be invoiced following the event and is due within 7 business days.