



CATERING MENUS

THE ALLISON INN & SPA
willamette valley, oregon

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

breakfast

includes fresh assorted juices, local organic regular and decaffeinated coffee, steven smith teas and a selection of half and half, whole and non-fat milk.

ALLISON CONTINENTAL

buffet | 27. per person

sliced seasonal fruits and berries
wildflower honey yogurt
assorted housemade pastries with butter and preserves

RIBBON RIDGE CONTINENTAL

buffet | 35. per person

sliced seasonal fruits and berries
wildflower honey yogurt
toaster station with assorted bagels, plain and herbed cream cheeses
smoked salmon with capers, dijon egg salad, pickled red onion and tomato
assorted housemade pastries with butter and preserves

WINEMAKER'S CONTINENTAL

buffet | 40. per person

sliced seasonal fruits and berries
wildflower honey yogurt
jory granola
hard-boiled eggs
salumi and charcuterie
assorted farm cheeses, dried fruits and toasted hazelnuts
artisan walnut bread and baguette with butter and assorted jams

sweet & savory complements

BREAKFAST POTATOES

select one | 5. per person
herb-roasted red potatoes
hashed brown potatoes
roasted yukon gold potatoes with peppers and onions
fried fingerling potatoes with foraged mushrooms and pecorino

BREAKFAST HASH

select one | 9. per person
corned beef hash
smoked pork and piquillo hash
garden vegetable hash

BREAKFAST EGGS

select one | 7. per person
traditional scrambled eggs
scrambled eggs with garden herbs
scrambled eggs with foraged mushrooms and melted leeks
scrambled eggs with chorizo, piquillo peppers and manchego
scrambled eggs with queso fresco, pico de gallo and guajillo salsa
frittata with maple-glazed ham, aged white cheddar and caramelized onions
frittata with spinach and chèvre
strata with pork sausage, white cheddar and poblanos
poached eggs over piperade and broccolini

BREAKFAST MEATS

select one | 7. per person
applewood-smoked bacon
traditional breakfast sausage
maple-glazed ham
chicken-apple sausage

breakfast	breaks	beverages
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breakfast, cont.

includes fresh assorted juices, local organic regular and decaffeinated coffee, steven smith teas and a selection of half and half, whole and non-fat milk.

YAMHILL SUNRISE BREAKFAST

buffet | 39. per person

sliced seasonal fruits and berries
wildflower honey yogurt
jory granola
assorted housemade pastries with butter and preserves

(select one)

traditional scrambled eggs
scrambled eggs with garden herbs
scrambled eggs with foraged mushrooms and melted leeks
scrambled eggs with chorizo, piquillo peppers and manchego
frittata with queso fresco, pico de gallo and guajillo salsa
frittata with maple-glazed ham, aged white cheddar and caramelized onions
frittata with spinach and chèvre
strata with pork sausage, white cheddar and poblanos
poached eggs over piperade and broccolini

(select two)

applewood-smoked bacon
traditional breakfast sausage
maple-glazed ham
chicken-apple sausage

(select one)

herb-roasted red potatoes
hashed brown potatoes
roasted yukon gold potatoes with peppers and onions
fried fingerling potatoes with foraged mushrooms and pecorino

sweet & savory complements, cont.

BENEDICTS

vegetarian | 14. each
soft-poached egg, piperade, grilled pugliese, manchego mornay, fines herbes

jory ham | 16. each
soft-poached egg, sautéed kale, griddled english muffin, brown butter hollandaise

smoked salmon | 16. each
soft-poached egg, wilted spinach, pickled red onion, fines herbes, hollandaise

duck confit | 17. each
soft-poached egg, charred scallion polenta cake, sauce choron

dungeness crab cake | 18. each
soft-poached egg, whole grain mustard hollandaise

FRENCH TOAST AND PANCAKES

select one | 12. per person
includes: seasonal fruit compote, berries, whipped butter, chantilly, vermont maple syrup

grand marnier french toast
lemon-buttermilk pancakes

TOASTER STATIONS

assorted sliced breads, assorted bagels, plain and herbed cream cheeses, butter and preserves | 7. per person

smoked salmon with assorted bagels, capers, dijon egg salad, pickled red onion, tomato | 15. per person

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brunch

includes fresh assorted juices, local organic regular and decaffeinated coffee, steven smith teas and a selection of half and half, whole and non-fat milk.

CHEHALEM MOUNTAIN BRUNCH

buffet | 46. per person, minimum charge for 25 guests

sliced seasonal fruits and berries
wildflower honey yogurt
jory granola
assorted housemade pastries with butter and preserves

(select one)

traditional scrambled eggs
scrambled eggs with garden herbs
scrambled eggs with foraged mushrooms and melted leeks
scrambled eggs with chorizo, piquillo peppers and manchego
scrambled eggs with queso fresco, pico de gallo and guajillo salsa
frittata with maple-glazed ham, aged white cheddar and caramelized onions
frittata with spinach and chèvre
strata with pork sausage, white cheddar and poblanos
poached eggs over piperade and broccolini

(select two)

applewood-smoked bacon
traditional breakfast sausage
maple-glazed ham
chicken-apple sausage

(select one)

herb-roasted red potatoes
hashed brown potatoes
roasted yukon gold potatoes with peppers and onions
fried fingerling potatoes with foraged mushrooms and pecorino

(select one)

lemon-buttermilk pancakes
grand marnier french toast
includes: seasonal fruit compote, berries, whipped butter, chantilly and vermont maple syrup

(select one)

jory ham benedict with soft-poached egg, sautéed kale, griddled english muffin, brown butter hollandaise
smoked salmon benedict with soft-poached egg, wilted spinach, pickled red onion, fines herbes, hollandaise

sweet & savory complements, cont.

SIMPLE

assorted individual yogurts | 5. each
wildflower honey yogurt | 6. per person
jory granola, yogurt and seasonal berry parfait | 8. each
fresh berry-yogurt smoothie | 7. each
jory granola and milk | 7. per person
assorted housemade pastries with butter and preserves | 48. per dozen
hard-boiled eggs | 28. per dozen

OMELET ACTION STATION

15. per person
requires an attendant for a fee of 150. per 50 guests.

local farm eggs, sausage, applewood-smoked bacon, ham, foraged mushrooms, melted leeks, spinach, bell peppers, avocado, tomatoes, scallions, garden herbs, oregon cheddar, chèvre, swiss cheese

STEEL-CUT OATS

golden raisins, brown sugar and crushed hazelnuts | 8. per person
add fresh berries | 4. per person

BISCUITS AND GRAVY

9. per person
warm buttermilk biscuits with pancetta-sage gravy

breakfast	breaks	beverages
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brunch, cont.

includes fresh assorted juices, local organic regular and decaffeinated coffee, steven smith teas and a selection of half and half, whole and non-fat milk.

THE ALLISON BRUNCH

buffet | 68. per person, minimum charge for 35 guests
 designed for one hour of service.
 action stations require an attendant with a fee of 150. per station, per 50 guests.

sliced seasonal fruits and berries
 assorted housemade pastries with butter and preserves

salads

tomato, cucumber, basil and red onion salad
 farfalle pasta, grilled vegetables, feta and garden herbs
 caesar salad with garlic croutons and reggiano

smoked salmon

assorted bagels, herbed cream cheese, capers, dijon egg salad,
 pickled red onion and tomato

domestic and imported cheese

with toasted hazelnuts, dried fruits, grapes, artisan walnut bread
 and sliced baguette

lemon-buttermilk pancakes

seasonal fruit compote, berries, whipped butter, chantilly
 and vermont maple syrup

omelet action station

eggs, sausage, applewood-smoked bacon, ham, foraged mushrooms,
 melted leeks, spinach, bell peppers, avocado, tomatoes, scallions,
 garden herbs, oregon cheddar, chèvre and swiss cheese

carving action station

slow-roasted rib eye, foraged mushrooms, pinot noir jus, horseradish cream

accompaniments

bacon-braised greens
 herb-roasted red potatoes
 dungeness crab benedict with soft-poached egg
 and whole grain mustard hollandaise

desserts

seasonal fruit tartelette
 vanilla bean cheese cake
 carrot cake with white chocolate cream cheese frosting
 chocolate buttermilk cake with dark chocolate ganache

sweet & savory complements, cont.

BREAKFAST SANDWICHES AND WRAPS

select one | 10. each
 croissant with scrambled egg, ham,
 brie and caramelized onion

grilled ciabatta with fried egg,
 applewood-smoked bacon, oregonzola
 and frisée

wrap with chorizo, scrambled egg, roasted
 poblano and manchego

wrap with scrambled egg, smoked chicken,
 roasted peppers, onions and queso fresco

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meeting package

includes all-day local organic regular and decaffeinated coffee, steven smith teas, a selection of half and half, whole and non-fat milk and assorted soft drinks.

EXECUTIVE SESSION

package | 114. per person

av

1-projection screen | 1-5200 lumens lcd projector | 1-wireless microphone
1-podium | 1-laser pointer | 1-flipchart and markers

breakfast

fresh assorted juices
sliced seasonal fruits and berries
wildflower honey yogurt
jory granola
assorted housemade pastries with butter and preserves
allison trail mix

mid-morning break

assorted nutrition bars

lunch

please make your selection from the artisan trio (page 09)

afternoon break

assortment of freshly baked cookies
(select three types)
chocolate chip, oatmeal-cherry-walnut, gluten-free chocolate-coconut,
snickerdoodles, chocolate crinkles, seasonal biscotti, coconut macaroons

break packages

TASTE OF HOME

21. per person
tomato soup shooters
mini grilled cheese sandwiches
housemade potato chips
freshly baked chocolate chip cookies
assorted soft drinks

WINEMAKER'S WINE-DOWN

24. per person
sliced seasonal fruit
domestic and imported cheeses with
toasted hazelnuts, dried fruits, grapes,
artisan walnut bread and sliced baguette
fresh garden vegetables with seasonal dips
vignette wine country sodas

HARVEST

19. per person
whole seasonal fruit
assorted nutrition bars
hummus with coriander-scented pita chips
jory granola and wildflower honey yogurt
iced tea

REJUVENATING MASSAGE REFRESHER

break enhancement* | 60-75. per spa provider
allow the allison spa to come to your meeting
room and provide rejuvenating chair
massages for you and your guests. price is
based on a half-hour of service and we
suggest one provider per 5 guests
(approximately 5 minutes per person).

*please note: advance reservation is required
(at least one week prior to your event). addi-
tional services available upon request.

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breaks

SWEET AND SAVORY

whole seasonal fruit | 5. per piece

sliced seasonal fruit and wildflower honey yogurt | 12. per person

crudités | 12. per person

seasonal vegetables, olives, herbed flatbreads, hummus and buttermilk dressing

herbed flatbreads and hummus | 7. per person

deluxe mixed nuts | 37. per pound

allison trail mix | 37. per pound

jory roasted hazelnuts | 37. per pound

housemade popcorn

sea salt | 6. per person

honey-butter | 7. per person

parmesan-herbed | 7. per person

truffle-sea salt | 8. per person

housemade potato chips | 6. per person

add french onion dip | 4. per person

mini pretzels | 4. per person

m&m's | 17. per pound

chocolate-dipped bananas or pretzels | 6. per person

tortilla chips and housemade salsa | 7. per person

add guacamole | 5. per person

assorted nutrition bars | 5. each

assortment of freshly baked cookies | 45. per dozen

(select three types)

chocolate chip, oatmeal-cherry-walnut, gluten-free chocolate-coconut,

snickerdoodles, chocolate crinkles, seasonal biscotti, coconut macaroons

housemade chocolate truffles | 21. per dozen

chocolate-almond clusters | 21. per dozen

allison peppermint patties | 25. per dozen

assorted deluxe ice cream bars | 72. per dozen

break packages, cont.

ALLISON TEA

29. per person

cucumber sandwiches with smoked salmon,

watercress and chive crème fraîche

chicken-almond salad on crostini

profiteroles with herbed-goat cheese mousse

mini scones with chantilly and preserves

lemon bars

fresh fruit tartelettes

chocolate-dipped coconut macaroons

assorted steven smith teas

BAKESHOP

19. per person

vanilla and chocolate cupcakes

vanilla butter cream and chocolate icing

pastry chef's special accompaniments

local organic regular and decaffeinated

coffee, steven smith teas, and a selection of

half and half, whole and non-fat milk

SODA FOUNTAIN

19. per person*

vanilla, chocolate and oregon huckleberry

ice cream

chocolate sauce, caramel, mixed berry

compote, bananas, toasted pecans, almond

praline and whipped cream

thomas kemper micro-brew root beer and

vanilla cream soda

**please note:* requires an attendant with a fee of 150. per station, per 50 guests.

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breaks, cont.

BEVERAGES

beverage service | 6. per person, per station (up to 3 hours)
 10. per person, per station (up to 8 hours)
 local organic regular and decaffeinated coffee, steven smith teas,
 a selection of half and half, whole and non-fat milk, and house-filtered
 still and sparkling water with lime

fresh assorted juices | 6. per person

iced tea | 5. per person

lemonade | 5. per person

assorted soft drinks | 5. each
 (charged on consumption)

vignette wine country sodas | 6. each
 non-alcoholic pinot noir and chardonnay
 (charged on consumption)

assorted izze natural sodas | 6. each
 (charged on consumption)

assorted dry natural sodas | 6. each
 (charged on consumption)

fever tree bitter lemon and ginger ale | 6. each
 (charged on consumption)

specialty beverage stations

FRESH FRUIT LEMONADES

station | 7. per person
 minimum charge for 20 guests
 blackberry-vanilla bean
 basil-strawberry

WARM CIDERS

station | 7. per person
 minimum charge for 20 guests
 pumpkin-apple with rosemary and candied
 orange
 traditional mulled cider

HOT COCOA

station | 7. per person
 minimum charge for 20 guests
 bittersweet cocoa with maple chantilly
 amarena cherry-infused cocoa with
 housemade marshmallows

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lunch

ARTISAN TRIO LUNCH

plated | 38. per person

sandwiches are limited to two pre-determined choices per group and all guests are served the same pre-selected salad and dessert. salad and sandwich(es) are served together on one plate. dessert is served buffet-style. includes iced tea and lemonade.

garden salads

(select one; see seasonal salads page 10 for additional options)

caesar salad with garlic croutons and shaved reggiano
 butter lettuce with garden herbs, radish, peas and green goddess dressing
 heirloom lettuces with chèvre, herbed croutons and sherry vinaigrette
 spinach with oregon blue cheese, toasted hazelnuts, oranges, candied bacon and cider vinaigrette
 frisée and arugula with warm wheat berries, duck confit, roasted apples and cider-dijon dressing
 chicory salad with walnuts, figs, radish and parmesan dressing

artisan sandwiches

(select up to two; see seasonal sandwiches for additional options)

cold

grilled chicken breast, brie, apple, caramelized onion, watercress and herbed aioli on ciabatta
 turkey, sprouts, bacon, avocado and lemon aioli on levain
 peppered roast beef, gruyere, caramelized onion and aioli on ciabatta
 grilled salmon wrap with arugula, rémoulade, cucumbers and tomato
 roasted eggplant, zucchini and red peppers with chèvre and arugula pesto on focaccia

warm

halibut po' boy with savoy slaw, roasted red peppers and caper rémoulade on baguette
 roasted rib eye with blue cheese, pickled red onions, watercress and blue cheese-buttermilk dressing on ciabatta
 cubano with house-smoked pork loin and ham, house pickles, avocado, dijon and aged swiss on griddled bread
 reuben with corned beef, gruyère, choucroute and russian dressing on marbled rye
 oven roasted turkey breast with wholegrain mustard aioli, cranberry compote, smoked gouda and arugula on grilled focaccia

desserts

(select one)

seasonal sorbet
 chocolate-hazelnut tart
 citrus tart with almond praline and caramel chantilly
 vanilla bean cheesecake with huckleberry compote and almond florentine
 black bottom cake with raspberry compote and chantilly

enhancement

the artisan trio is also available as a lunch buffet. no minimum charge required. see below for details.

ARTISAN TRIO LUNCH

buffet | 43. per person

garden salads

(select two from corresponding list)

artisan sandwiches

(select two from corresponding list)

desserts

(select two from corresponding list, excludes sorbet option)

perfect for groups with less than 25 guests or as a simplified lunch buffet.

seasonally-focused sandwiches

SPRING (*march - may*)

cold rotisserie lamb and piquillo pepper wrap with minted onion, harissa aioli and feta

SUMMER (*june - august*)

'blt' with fried green garden tomato, rémoulade, applewood-smoked bacon, arugula and mozzarella on pugliese

FALL (*september - november*)

pulled pork on ciabatta with apple-fennel slaw, coriander aioli and white cheddar

WINTER (*december - february*)

shaved prime rib on baguette with caramelized onion, aged swiss and horseradish cream

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lunch, cont.

BOUNTY OF THE WILLAMETTE VALLEY

plated | prices vary, see below
entrées are priced as a three-course meal. a maximum of two entrée choices per group may be accommodated with the higher entrée price being charged. for groups over 100 guests, the same vegetable and starch accompaniments will be utilized for both entrée selections.

includes iced tea, lemonade and artisan breads.

soup or salad
(select one; see seasonal soups and salads for additional options)

soup

pacific clam chowder
chilled gazpacho with basil croutons
sweet corn chowder with roasted poblano
wild mushroom soup with truffled croutons
roasted tomato soup with crème fraîche and parmesan

salad

caesar salad with garlic croutons and shaved reggiano
butter lettuce with garden herbs, radish, peas and green goddess dressing
heirloom lettuces with chèvre, herbed croutons and sherry vinaigrette
spinach with oregon blue cheese, toasted hazelnuts, oranges, candied bacon and cider vinaigrette
frisée and arugula with warm wheat berries, duck confit, roasted apples and cider-dijon dressing
chicory salad with walnuts, figs, radish and parmesan dressing

seasonally-focused soups and salads

SPRING (march - may)

soup
caramelized leek soup with garlic chips and chive blossom

salad
chicory salad with heirloom radish, sweet carrots, english peas, pea tendrils and muscatel vinaigrette

SUMMER (june - august)

soup
summer vegetable broth with garbanzo beans and parmesan croutons

salad
garden beet and blueberry salad with heirloom greens, briar rose chèvre, candied walnuts and banyuls vinaigrette

FALL (september - november)

soup
roasted corn and crab chowder with mama lil's peppers and sweet potato chips

salad
garden greens with heirloom apples, herb-roasted hazelnuts, pecorino and muscatel vinaigrette

WINTER (december - february)

soup
celeriac purée with duck confit and celery chips

salad
grilled broccolini, romesco, toasted marcona almonds and shaved manchego

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BOUNTY OF THE WILLAMETTE VALLEY, CONT.

entrées

(select up to two, pre-counts required in advance; see seasonal entrées for additional options)

northwest seafood

grilled salmon | 42.

farro tabouleh, black olive relish and parsley-basil pistou

housemade pappardelle | 38.

rock shrimp, sun-dried tomatoes, spinach, olive oil, garlic and chile

caesar salad with grilled salmon | 39.

romaine, shaved reggiano, rustic crostini and creamy garlic-anchovy dressing

pacific seafood salad | 45.

grilled shrimp, dungeness crab, mixed greens, avocado and green goddess dressing

meat and poultry

grilled flat iron steak | 43.

mashed red skin potatoes, sautéed spinach and herbed shallot butter

grilled chicken breast | 40.

scallion mashed potatoes, broccolini and herbed jus

caesar salad with pan-seared chicken breast | 39.

romaine, shaved reggiano, rustic crostini and creamy garlic-anchovy dressing

desserts

(select one)

seasonal sorbet

chocolate-hazelnut tart

citrus tart with almond praline and caramel chantilly

vanilla bean cheesecake with huckleberry compote and almond florentine

black bottom cake with raspberry compote and chantilly

seasonally-focused entrées

SPRING (march - may)

housemade basil pappardelle | 40.

pan-seared scallop, saffron-english pea purée and radish salad

SUMMER (june - august)

grilled albacore tuna | 39.

couscous, summer squash and garden tomato vinaigrette

FALL (september - november)

pinot-braised roast chicken | 42.

crispy bacon, yukon purée, pickled grapes and brussels sprouts

WINTER (december - february)

andouille sausage cassoulet | 42.

duck confit, poblano and meyer lemon relish

enhancements

additional soup or salad course | 9. per person

riedel oregon pinot noir glasses or other specialty stemware | 3. each

mahogany chiavari chairs with chocolate-brown cushion | 7. per chair

audio visual equipment:
price list available upon request.

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CHEF'S GARDEN

buffet | 47. per person

includes iced tea, lemonade and artisan breads.

soups

chef's seasonal selection of two soups

prepared salads

pasta salad with basil pesto, sun-dried tomato, arugula and pine nuts
 chicory salad with bacon, walnuts, figs, radish and parmesan dressing
 greek salad with watercress, feta cheese, tomato, cucumber, kalamata olives
 and yogurt-mint dressing

build your own salad

mixed greens and romaine lettuce
 tomatoes, cucumbers, avocado, shaved red onion, broccoli, carrots, chickpeas,
 pepperoncinis, hard-boiled eggs, garlic croutons, sunflower seeds and hazelnuts

(select three)

white cheddar, smoked gouda, ciliegine, feta, oregon blue cheese, shaved reggiano

(select three)

grilled chicken breast, turkey, bacon, genoa salami, grilled tofu

(select two)

red wine vinaigrette, aged balsamic vinaigrette, cider vinaigrette,
 herbed-buttermilk dressing, caesar dressing, blue cheese dressing,
 green goddess dressing

desserts

brown butter-apple streusel tart
 vanilla bean cheesecake
 chocolate-caramel tart
 fresh fruit tart

minimum charge for 25 guests

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SPRINGBROOK DELI

buffet | 50. per person

includes iced tea and lemonade.

soup

chef's seasonal selection

salads

classic coleslaw

roasted red potato salad with bacon, whole grain mustard and dill

cucumber and tomato salad

roasted seasonal vegetable salad

mixed green salad with rosemary-balsamic vinaigrette
and herbed buttermilk dressing

meats

(select three)

roast beef

prepared hot reuben sandwich

smoked turkey

black forest ham

genoa salami

grilled tofu

sandwich salads

(select one)

albacore tuna with shaved red onions, sweet peppers and fines herbes

grilled chicken with apple, balsamic onions and hazelnuts

curried tofu salad

cheeses

swiss, sharp yellow cheddar, brie and smoked gouda

accompaniments

butter lettuce, tomatoes, red onion, housemade pickles, pepperoncinis,

assorted artisan breads, mayonnaise, horseradish aioli, whole grain and dijon

mustards and housemade potato chips

desserts

raspberry-pistachio bars

lemon tartelettes

rocky road brownies

mini s'mores

minimum charge for 25 guests

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SOUTHWEST TABLE

buffet | 53. per person

includes iced tea and lemonade.

soup

tortilla soup with chicken, tomato, crispy tortilla strips and queso fresco

salads

roasted corn salad with poblano chiles, black beans, scallions, avocado, queso fresco and lime-cilantro dressing
 romaine salad with roasted pumpkin seeds, roma tomatoes and red onions
 jicama salad with oranges, watercress and citrus vinaigrette

entrées

pork carnitas 'autentico'
 guajillo-marinated flat iron steak
 achiote chicken fajitas with sautéed onions and peppers

accompaniments

refried beans
 spanish rice
 flour and corn tortillas
 roasted tomato salsa
 pico de gallo
 tomatillo salsa
 guacamole
 tortilla chips

desserts

cinnamon-chocolate tart
 traditional churros with chantilly and chocolate sauce
 ginger-lime cheesecake
 mexican tea cookies

minimum charge for 25 guests

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lunch, cont.

MEDITERRANEAN TABLE

buffet | 53. per person

includes iced tea and lemonade.

soup

tuscan wedding soup with black kale, housemade italian sausage and yukon potatoes

salads

carrot salad with piquillo peppers, chickpeas and cumin vinaigrette
 panzanella with tomatoes, shaved reggiano, pine nuts, basil, lemon and olive oil
 heirloom baby lettuces, fennel, manchego, spiced marcona almonds and citrus vinaigrette
 roasted cauliflower with almonds, pomegranate and tahini

entrées

garden vegetable lasagna
 oregon rockfish caponata
 preserved meyer lemon and olive-braised chicken with israeli couscous

accompagniments

grilled vegetables
 sautéed green beans with tomatoes and olive oil
 grilled pugliese and herbed flatbreads with olive oil, roasted garlic and balsamic

desserts

pine nut-rosemary tart with figs and crème fraîche
 lemon-mascarpone cheesecake
 cannolis
 amaretti cookies

minimum charge for 25 guests

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lunch, cont.

WINE COUNTRY BOX LUNCH

40. per person

box lunches are specially packaged for travel in our individual allison paper carriers. sandwiches are limited to two pre-determined choices per group. all guests receive the same pre-determined salad and dessert.

salad

(select one)

pasta salad with basil pesto, sun-dried tomato and pine nuts
roasted red potato salad with bacon, whole grain mustard and dill
assorted seasonal crudités

cold artisan sandwiches

(select up to two, pre-counts required in advance)

grilled chicken breast, brie, apple, caramelized onion, watercress and herbed aioli on ciabatta
turkey, sprouts, bacon, avocado and lemon aioli on levain
peppered roast beef, gruyere, caramelized onion and aioli on ciabatta
grilled salmon wrap with arugula, rémoulade, cucumbers and tomato
roasted eggplant, zucchini and red peppers with chèvre and arugula pesto on focaccia

dessert

(select one)

toffee brownie
chocolate-dipped coconut macaroon
oatmeal raisin cookie
nutrition bar

included in each box

whole seasonal fruit
kettle potato chips
bottled water
eco-friendly cutlery, napkin and wet wipe

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

reception

HORS D'OEUVRES

cold

butler-passed or displayed | 55. per dozen

oregon goat cheese-pistachio “truffles” with grapes
 sweet tomato, basil and ‘ciliegine’ mozzarella skewers
 crostini with herbed ricotta, prosciutto and frisèe vinaigrette
 profiteroles with smoked chicken, apple, truffle, celery and walnut
 smoked salmon on lavosh with crème fraîche, capers and pickled red onion
 wagyu beef tartare on crostini with fried capers
 duck pastrami on caraway crostini with dijon and leek ravigote
 ahi tuna poke, crispy wonton and scallion salad
 seasonal ceviche with corn crisp

warm

(served at room temperature)

butler-passed | 62. per dozen

triple cream brie tartelette with marionberry compote
 bacon-wrapped dates with marcona almonds and wildflower honey
 moroccan-spiced lamb with harissa aioli and mint
 ginger-chicken skewers with spicy pistachio sauce
 crispy potato cake with housemade chorizo and choucroute
 grilled garlic-ginger beef skewers with thai red curry sauce
 dungeness crab cakes with mustard-caper dipping sauce
 honey-chile glazed gulf prawns tossed in sesame seeds
 grilled sea scallops with citrus-fennel slaw
 maple-glazed ham, white corn grits and aged cheddar
 pork belly confit with truffled celery-apple slaw

oysters on the half-shell

displayed | 69. per dozen

minimum order of one dozen

classic cocktail sauce, mignonette, bottled hot sauces, lemon wedges

oyster shooters

butler-passed or displayed | 96. per dozen

minimum order of one dozen

virgin bloody mary shooter

cucumber-ginger shooter

gazpacho shooter

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

reception, cont.

DISPLAY STATIONS

designed for one hour of service.

salumi and charcuterie

20. per person

prosciutto, sopressata, house-cured olives, mustards and cornichons

crudités

12. per person

seasonal vegetables, olives, herbed flatbreads, hummus and buttermilk dressing

fresh fruit

9. per person

sliced seasonal fruit with mint

domestic and imported cheese

19. per person

with toasted hazelnuts, dried fruits, grapes, artisan walnut bread and sliced baguette

pacific northwest artisan cheese gallery

29. per person

a collection of rare, classic and artisanal farm cheeses from around the pacific northwest, marcona almonds, dried fruits, grapes, artisan walnut bread, sliced baguette, fruit compotes and jams

breakfast
brunch
meeting
package

breaks
lunch
reception
dinner

beverages
general info
environmental
responsibility

reception, cont.

CHEF-ATTENDED ACTION STATIONS

designed for one hour of service. action stations require an attendant with a fee of 150. per station, per 50 guests.

cedar plank salmon

24. per person, minimum charge for 20 guests
with tarragon dijon and artisan rolls

roasted rosemary-garlic leg of lamb

18. per person, minimum charge for 30 guests
with roasted mushrooms, pinot noir jus and focaccia

wood-grilled beef tenderloin

19. per person, minimum charge for 30 guests
with caramelized fennel and onion, beef jus, horseradish cream and artisan rolls

pasta station

28. per person | served with focaccia

(select three)

hand-rolled pasta with prawns, sun-dried tomatoes, spinach and olive oil

orechiette pomodoro with garden tomatoes, garlic and basil

farfalle with wild mushrooms, herbs and truffle crema

penne with grilled chicken, roasted red bell peppers and vodka sauce

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

reception, cont.

WINE COUNTRY TASTING

an evening in the willamette valley wine country with chef's culinary creations and our sommelier-selected wine pairings. wine pairing suggestions are listed below with corresponding per bottle prices. wines are charged on consumption.

choice of four stations | 86. per person
 each additional station | 22. per person
 chef attendant for each action station | 150.

sparkling wine table

smoked salmon with chive crème fraîche on lavosh
 argyle brut 56.
 veuve clicquot "yellow label" brut 96.

pinot gris table

chèvre mousse profiterole with roasted beet and citrus relish and
 arugula-radicchio salad
 chehalem "3 vineyards" pinot gris 46.
 austin knoll pinot gris 44.

chardonnay table

pan-fried dungeness crab cake with caper-mustard sauce
 far niente chardonnay 105.
 king estate chardonnay 44.

pinot noir table

rosemary-garlic rotisserie lamb, roasted mushrooms, pinot noir jus and focaccia
 bethel heights "estate" pinot noir 63.
 archery summit "premier cuvée" pinot noir 96.

syrah table

new york strip with peppercorn-bordelaise and fresh horseradish potato croquette
 delille "doyenne" syrah 95.
 l'ecole syrah 63.

dessert table

vanilla bean pot de crème
 glazed chocolate mousse
 lemon tart
 caveman blue cheese
 seasonal fruit tartelette

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

reception, cont.

ALLISON SWEET TABLE

buffet | 42. per person

a beautiful array of seven delicious items of your choosing, artfully presented.

miniature pastry tarts

(select two)

seasonal fruit

chocolate caramel

lemon meringue

white chocolate mousse

passion fruit

banana cream

dulce de leche

assorted housemade petit fours

(select two)

linzer bars

assorted french macaroons

chocolate-dipped coconut macaroons

gluten-free chocolate-coconut cookies

mexican wedding cookies

toffee brownies

classic cookie favorites (chocolate chip, oatmeal-raisin and snickerdoodle)

petits gâteaux

(select three)

opera torte

raspberry-almond mousse

hazelnut pound cake

miniature vanilla bean cheesecakes

espresso turtle torte

carrot cake with white chocolate-cream cheese frosting and walnut praline

traditional tiramisu

chocolate-hazelnut torte

german chocolate cake

lemon-poppy seed cake

included confections

assorted candies and truffles

minimum charge for 35 guests

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

dinner

BOUNTY OF THE WILLAMETTE VALLEY DINNER

plated | prices vary, see below
entrées are priced as a three-course meal. a maximum of two entrée choices per group may be accommodated with the higher entrée price being charged. for groups over 100 guests, the same vegetable and starch accompaniments will be utilized for both entrée selections.

includes local organic regular and decaffeinated coffee, steven smith teas and artisan breads.

soup or salad
(select one; see seasonal soups and salads for additional options)

soup

butternut squash soup, pistachios and sage-brown butter
potato soup, crushed hazelnuts and red pepper coulis
roasted beet soup, smoked chicken, mascarpone and marcona almonds
cauliflower soup with bacon lardons and celery-apple relish
shellfish bisque, brioche croutons and tarragon oil

salad

caesar salad with garlic croutons and shaved reggiano
arugula salad with prosciutto, pickled pear, toasted pine nuts and honey-citrus vinaigrette
spinach salad with oregon blue cheese, toasted hazelnuts, oranges, candied bacon and cider vinaigrette
heirloom lettuce with red onion, pinot-poached cherries, chèvre, croutons and muscatel vinaigrette
barley salad with apples, celery, cucumber, pecorino and white balsamic emulsion
frisée with lardons, applewood bacon, fines herbes and red wine vinaigrette

seasonally-focused soups and salads

SPRING (march - may)

soup

spring onion soup with olive oil-poached rock shrimp, cucumber and piquillo peppers

salad

salad of grilled asparagus with prosciutto, pickled farm egg, frisée, brown butter-roasted marcona almonds, and caper vinaigrette

SUMMER (june - august)

soup

heirloom tomato gazpacho with arbequina oil and herbed croutons

salad

roasted corn salad with arugula, toy box tomatoes, pecorino and shallot-sherry emulsion

FALL (september - november)

soup

acorn squash soup with butter-poached apple, smoked bacon and pecans

salad

frisée and endive with pear, blue cheese, walnuts and cider vinaigrette

WINTER (december - february)

soup

white lentil soup with mustard greens, housemade chorizo, poached farm egg and roasted pork broth

salad

shaved fennel with watercress, winter citrus, briar rose chèvre, candied walnuts

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

dinner, cont.

BOUNTY OF THE WILLAMETTE VALLEY, CONT.

entrées

(select up to two, pre-counts required in advance; see seasonal entrées for additional options)

northwest seafood

seafood saffron risotto | 62.

crab, shrimp, melted leeks and chervil

miso-glazed salmon | 64.

mustard greens, shiitakes, black rice risotto and green peppercorn vinaigrette

sautéed halibut | 69.

crispy pancetta, olives, quinoa and wilted spinach

meat and poultry

slow-roasted pork loin | 62.

fennel-thyme brioche stuffing, caramelized apples and whole grain mustard jus

braised painted hills beef short rib | 70.

sweet carrots, creamy polenta, lacinato kale, tomato marmalade and pinot noir jus

grilled beef tenderloin | 85.

roasted yukon potatoes, swiss chard and foraged mushroom bordelaise

pan-seared oregon lamb | 83.

harissa-braised chickpeas, glazed carrots, grilled radicchio and cumin-yogurt emulsion

lemon and herb-seared chicken breast | 60.

wilted greens, farro 'risotto' and natural jus

herb and chèvre-stuffed chicken breast | 62.

cauliflower purée, roasted carrots and herbed truffle-chicken jus

duo entrées

grilled beef filet and garlic-herb prawns | 94.

swiss chard, leeks, wild mushrooms and potato purée

grilled filet mignon with king salmon | 106.

potato gratin, spinach, braised cipollini and port reduction

desserts

(select one)

dark chocolate pinot cake

butterscotch budino with orange-cornmeal shortbread

huckleberry tart with caramel and chantilly

vanilla bean pot de crème with sablé cookie

chef's special dessert trio, please add 6. per person

seasonally-focused entrées

SPRING (march - may)

sautéed halibut | 74.

grilled prawns, braised heirloom beans, favas and tomato fumet

SUMMER (june - august)

juniper-scented heritage pork loin | 64.

sprouted wheat berries, scallions, radishes and fig-saba marmalade

FALL (september - november)

cedar plank salmon* | 66.

heirloom apple butter, wild rice risotto cake, braised garden greens and mulled spice beurre blanc

*please note: cedar plank preparation is available for up to 50 guests. for groups exceeding 50 guests, a grilled-style preparation will be substituted.

WINTER (december - february)

porter-braised beef short rib | 72.

housemade spaetzle, brussels sprout slaw and crispy allium

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

dinner, cont.

FOUR-COURSE A LA CARTE

plated, choice of two entrées | 115. per person
 plated, choice of three entrées | 132. per person

soup and salad courses must be pre-selected.
 please note that this menu may accommodate a maximum of 35 guests.

includes local organic regular and decaffeinated coffee, steven smith teas and artisan breads.

soup
 (pre-select one; see seasonal soups page 20 for additional options)

butternut squash soup, pistachios and sage brown butter
 potato soup, crushed hazelnuts and red pepper coulis
 roasted beet soup, smoked chicken, mascarpone and marcona almonds
 cauliflower soup with bacon lardons and celery-apple relish
 shellfish bisque, brioche croutons and tarragon oil

salad
 (pre-select one; see seasonal salads page 20 for additional options)

caesar salad with garlic croutons and shaved reggiano
 arugula salad with prosciutto, pickled pear, toasted pine nuts and honey-citrus vinaigrette
 spinach salad with oregon blue cheese, toasted hazelnuts, oranges, candied bacon and cider vinaigrette
 heirloom lettuce with red onion, pinot-poached cherries, chèvre, croutons and muscatel vinaigrette
 barley salad with apples, celery, cucumber, pecorino and white balsamic emulsion
 frisée with lardons, applewood bacon, fines herbes and red wine vinaigrette

entrées
 (choice of, determined table-side)

sautéed halibut
 mascarpone polenta, tomato-olive compote and chervil vinaigrette

grilled beef tenderloin
 buttermilk-yukon potatoes, grilled broccolini, charred scallions and horseradish beurre blanc

herb-roasted chicken
 pommes dauphine, caramelized brussels sprout hash, hen-of-the-wood mushrooms, dijon-tarragon jus and radish salad

dessert
 pastry chef's dessert trio

enhancements

amuse-bouche | 7. per person
 (served prior to first course)
 allow us to indulge you and your guests with a welcome from our chef in the form of a seasonal bite of his creation.

the course is chef's-choice only and may be confirmed one week prior to your event. for groups with multiple dietary needs, the chef will prepare one item that accommodates all restrictions.

sorbet intermezzo | 5. per person
 (served prior to main course)
 enhance your menu with a sweet or savory palate cleanser. sorbets are house-made and selections vary based on season.

additional soup or salad course | 14. per person

riedel oregon pinot noir glasses or other specialty stemware | 3. each

mahogany chiavari chairs with chocolate-brown cushion | 7. per chair

audio visual equipment:
 price list available upon request.

breakfast breaks beverages
brunch lunch general info
meeting reception environmental
package dinner responsibility

dinner, cont.

RIBBON RIDGE

buffet | 94. per person

includes local organic regular and decaffeinated coffee, steven smith teas and artisan breads.

soup

lemon chicken soup with farro and lacinato kale

salads

roasted beet salad with oranges, walnuts and oregon blue cheese
frisée with applewood-smoked bacon, fines herbes and red wine vinaigrette
chopped salad with romaine, hard-boiled eggs, crispy bacon, red onions, buttermilk dressing and muscatel vinaigrette

entrées

grilled rib eye with wilted garden greens and mushroom-shallot jus
pan-roasted salmon, fennel and olive-sweet pepper relish

accompaniments

hand-rolled pasta with arugula pesto, sun-dried tomatoes and pecorino
sautéed green beans, shallots and toasted pine nuts
charred leek mashed potatoes

desserts

marionberry-almond tart
white chocolate turtle cheesecake
assorted petite cookies
chocolate truffles

minimum charge for 25 guests

breakfast	breaks	beverages
brunch	lunch	general info
meeting package	reception dinner	environmental responsibility

dinner, cont.

A WALK IN THE VINEYARD

buffet | 96. per person

includes local organic regular and decaffeinated coffee, steven smith teas and artisan breads.

salads

country potato salad
radicchio, butter lettuce and watercress with tomatoes and fried chickpeas
napa cabbage slaw with apple-jalapeno dressing
tomato salad with cucumber, basil and red onion

entrées

baby back ribs with balsamic barbeque sauce
garlic and herb-roasted chicken breast
slow-roasted and smoked beef brisket

accompaniments

whipped yams with cognac-brown butter
green beans and bacon
smoky baked beans
sweet corn with roasted poblanos
biscuits and corn muffins
sweet butter and clover honey

desserts

bourbon pecan pie
strawberry-grand marnier tartelettes
hazelnut-apple crisp with whipped cream
mini s'mores

minimum charge for 25 guests

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

dinner, cont.

CHEHALEM MOUNTAIN

buffet | 100. per person

includes local organic regular and decaffeinated coffee, steven smith teas and artisan breads.

salads

radicchio and pear slaw with roasted hazelnuts and verjus vinaigrette
 foraged mushroom and fennel salad with radish and sherry emulsion
 heirloom lettuce with red onion, pinot-poached cherries, chèvre, croutons
 and muscatel vinaigrette

entrées

pan-seared halibut with cream-braised kale
 slow-roasted pork loin, whole grain mustard and apple-bacon chutney with marjoram
 rosemary-garlic rotisserie lamb, roasted mushrooms and pinot noir jus

accompaniments

roasted garden beets
 grilled broccolini with parmesan, herbed breadcrumbs and citrus-almond vinaigrette
 gratin potatoes

desserts

chocolate-hazelnut torte with raspberries
 brown butter-apple streusel tart
 citrus tart with chantilly
 brown sugar-pecan shortbread

minimum charge for 25 guests

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

beverages

HOSTED BAR

beverages are charged on consumption.
 one bartender per 75 guests. bar set-up fee of 125. per bar.

deluxe bar

11. per drink
 absolut vodka, tanqueray gin, jack daniel's whiskey, dewar's scotch,
 jose cuervo gold tequila, bacardi silver rum

premium bar

13. per drink
 ketel one vodka, bombay sapphire gin, bulleit bourbon,
 johnnie walker black scotch, hornitos tequila, stein rum

artisan bar

15. per drink
 medoyeff vodka, aviation gin, knob creek bourbon,
 glenlivet 12-year scotch, patrón tequila, mount gay rum

all hosted bar selections include

assorted beer | 7. per drink
 local and micro-brews, domestic and imported

assorted soft drinks | 5. each

fresh assorted juices | 6. each

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

beverages, cont.

SPECIALTY BEVERAGE STATIONS

beverages are charged on consumption, unless otherwise noted.
 one bartender per 75 guests. bar set-up fee of 125. per bar.

mojito bar

15. per drink

(select two)

traditional, raspberry, blackberry, blueberry

sangria bar

11. per drink*

white wine, peach and mango

red wine and fresh seasonal fruit

*minimum charge for 25 guests, per selection.

martini bar

15. per drink

(select two)

classic, cosmopolitan, lemon drop, chocolate, pinot-tini, pomegranate

scotch bar

glenlivet 12 year | 12. per drink

macallan 12 year | 13. per drink

laphroaig 10 year | 15. per drink

cognac and brandy bar

germain robin | 13. per drink

remy vsop | 13. per drink

boulard calvados | 15. per drink

hine rare & delicate | 19. per drink

bloody mary and mimosa bar

13. per drink

allison bloody marys, bellinis and mimosas

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

beverages, cont.

WINE LIST

sommelier ken bolick's cellar selections. prices listed are per bottle and wine selections are charged on consumption. we are happy to special order wines not listed, subject to availability. minimum purchase may apply.

sparkling wines

brut, argyle	oregon	56.
brut, veuve clicquot "yellow label"	france	96.
prosecco, la marca	italy	40.

white wines

chardonnay, adelsheim	oregon	54.
chardonnay, far niente	california	105.
chardonnay, king estate	oregon	44.
pinot gris, austin knoll	oregon	44.
pinot gris, chehalem "3 vineyards"	oregon	46.
sauvignon blanc, patricia green cellars	oregon	45.

oregon pinot noir

archery summit, "premier cuvée"	willamette valley	96.
a to z wineworks	willamette valley	45.
austin knoll	willamette valley	72.
bergström "bergström vineyard"	dundee hills	162.
bethel heights "estate"	eola-amity hills	63.
chehalem, "3 vineyards"	willamette valley	68.
domaine serene "evanstad reserve"	willamette valley	160.

other red wines

cabernet sauvignon, bergevin lane	washington	69.
cabernet sauvignon, caymus	california	165.
cabernet sauvignon, jordan	california	120.
merlot, chateau ste. michelle "indian wells"	washington	46.
merlot, duckhorn vineyards	california	114.
merlot, natalie's estate "the pines"	oregon	60.
syrah, delille "doyenne"	washington	95.
syrah, l'ecole	washington	63.

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

general info

FOOD AND BEVERAGE

With the exception of specialty cakes, The Allison Inn & Spa is the sole provider of all food and beverage served in the event space. Where exceptions apply, no food and beverage may be brought into and served in the event space without prior written approval from your Catering & Conference Services Manager. Food and beverage brought into and served in the event space is subject to a labor fee.

GUARANTEE

Your final guaranteed guest count must be provided to your Catering & Conference Services Manager no later than 7 days prior to your first scheduled event and is not subject to reduction. If your final guarantee is not provided by this time, the estimated attendance noted on the Banquet Event Order will serve as your guarantee. Our Culinary Team will over-prepare for a 3% increase in attendance above your guarantee and you will be charged for your guarantee or actual attendance, whichever is greater.

SERVICE CHARGE

All food, beverage and audio visual prices are subject to a 23% service charge.

SPECIAL DIETARY NEEDS

Our Culinary Team is happy to provide menu substitutions for guests with dietary restrictions. Menu substitutions will be accommodated based on the guest's specific needs as "chef's-choice". Please notify your Catering & Conference Services Manager no later than 7 days prior to your first scheduled event of any special dietary needs.

AUDIO VISUAL

A full range of state-of-the-art audio visual equipment is available through our onsite provider, ThinkAV. Please inquire with your Catering & Conference Services Manager for a pricelist of all audio visual items and services.

VENDORS

The Allison Inn & Spa does not employ florists, musicians, event designers, officiants, etc. All vendors (i.e. rental companies, musicians, florists, etc.) must be preapproved by your Catering & Conference Services Manager. Vendors are required to sign our Vendor Responsibility Agreement and provide proof of liability insurance. Our Preferred Vendor List is available upon request.

DAMAGES

The Allison Inn & Spa is not responsible for damage or loss of any merchandise or articles brought onto premises or for any item left unattended. The Allison Inn & Spa reserves the right to inspect and control all events. Liability for damages to the premises will be charged accordingly. The host of the function is held responsible for personal property or equipment brought onto premises.

NON-SMOKING POLICY

As part of our LEED Certification, The Allison Inn & Spa is a smoke-free property. Smoking is not permitted within the hotel or anywhere on hotel grounds. Please notify your guests in advance of our eco-friendly policy.

ITEMS INCLUDED WITH YOUR EVENT

- Table linens by Rivolta Carmignani
- Napkins by Frette
- Flatware, glassware and china
- Amber-colored votives
- Table numbers and stands (upon request)
- 16x16 oak parquet dance floor (upon request)
- Stage risers (upon request)

breakfast	breaks	beverages
brunch	lunch	general info
meeting	reception	environmental
package	dinner	responsibility

environmental responsibility

The Allison Inn & Spa is LEED Gold certified, one of a handful of hotel properties in the world committed to achieving this 'green seal' with regards to building practices and ongoing sustainable operations. Key 'green' features include solar hot water, photovoltaic cells (generating 7% of electricity) and a sedum "green eco-roofing" planted on the west wing of the building.

The property is sited within the urban limits of Newberg, Oregon so development does not encroach upon environmentally-sensitive Willamette Valley agricultural lands. The importing of mature trees and gardens to the site has resulted in a net agricultural gain (significantly more trees and vegetation were brought on to the property than displaced by the development).

In addition, behind the scenes, our operations team is dedicated to the same principles. Waste and recycle management, green cleaning and laundry practices, local-based culinary programs and a tireless approach to environmental stewardship are key to our values.

ENVIRONMENTALLY-AWARE TOUCHES

- emphasis on sustainability and preservation
- work with suppliers to ensure their products and services reflect our ethics
- monitoring short and long term environmental impact of our property and its operations
- use of energy-effective appliances, light bulbs, refrigerators and computers that automatically sleep
- use of as many sensors, timers and energy-efficient fixtures as possible
- use of programmable thermostats, motion sensors and other controls to reduce heating and cooling costs in unoccupied room
- working with vendors to reduce unnecessary packaging and focusing on bulk products
- elimination of styrofoam products
- use of cloth napkins in the restaurant and restrooms
- solar hot water, photo voltaic cells (generating 7% of electricity)
- sedum "green eco-roofing" planted on multiple roofs
- reusable, refillable soap, shampoo and conditioner bottles in guest rooms
- sheet and towel saver program
- in-room water filtration systems
- water efficient sinks, showers and water closets
- use of recycled paper products
- use of local businesses
- locally-sourced foods
- onsite chef's garden
- compost and recycle program
- energy conservation (including wind, power and carbon offsets)
- water conservation program
- solid waste management program
- indoor air quality program
- 100% non-smoking property
- use of glass water bottles (instead of plastic)
- wine punts™ partnership (in which our wine bottles are transformed into glassware for the guestrooms)
- water stations instead of water bottles (included in all meetings and events)