

METROPOLITAN EXPOSITION-RECREATION COMMISSION

RESOLUTION NO. 111


WHEREAS the Metropolitan Exposition-Recreation Commission has a need to redefine its role in approval of changes in menu and prices, for the concessions and catering contractor.

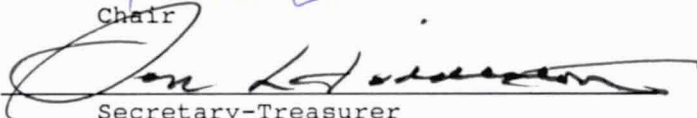
BE IT RESOLVED:

1. That Metro E-R Commission approves changes to menu and prices, as implemented by McCormick and Schmick's, and recommended for approval by Metro E-R Commission staff, attached;

2. That Metro E-R Commission authorizes McCormick & Schmick's, subject to approval by the General Manager and notice to Metro E-R Commission members, to add new items to the menu, at prices approved by the General Manager on an experimental basis, with all new items and prices being subject to formal approval by the Metro E-R Commission, at its next regularly scheduled meeting held after introduction of the items.

Passed by the Commission on January 9, 1991.

  
\_\_\_\_\_  
Chair

  
\_\_\_\_\_  
Secretary-Treasurer

APPROVED AS TO FORM:

  
\_\_\_\_\_  
Metro General Counsel

Arlene Schnitzer Concert Hall • Intermediate Theatre  
Portland Civic Auditorium • Dolores Winningstad Theatre  
Facilities of the Exposition-Recreation Commission

1111 S.W. Broadway  
Portland, Oregon 97205-2913  
503/248-4335 FAX 503/274-6553



## Portland Center for the Performing Arts

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DATE: January 9, 1991

TO: Metropolitan-Exposition Recreation Commission

FROM: Robert A. Freedman

SUBJECT: PROPOSED NEW PRODUCTS AND BEVERAGE PRICE CHANGES

### BACKGROUND

During the holiday season McCormick and Schmick's tested several new products; among them were Gourmet Ice Cream and Espresso/Cappuccino. Both of these items received general acceptance and the pricing is competitive.

The Espresso/Cappuccino has been particularly well received. In addition, McCormick & Schmick's is proposing adding hot dogs, popcorn and candy to their menu, and pricing on these items is appropriate as well. Candy has been sold at the Civic Auditorium on a trial basis, and it has been successful and met with favorable response.

In regards to beverages, McCormick & Schmick's requests increases in pricing on well drinks, call drinks and premium drinks. There has been an increase in product cost due to the tax increase, which ranges from 10-30% depending upon the product. The distributors have also increased their prices. McCormick & Schmick's is trying to hold the line on most beverage prices based on their assessment of consumer price resistance.

### RECOMMENDATION

Staff recommends approval of the new items and price increases on beverages as per the attached list.

Concurrence of Chair of Food and Beverage Committee: \_\_\_\_\_

Concurrence of the General Manager: \_\_\_\_\_

# MCGORMICK & SCHMICK'S

## CONCESSION SERVICES

### BEVERAGES

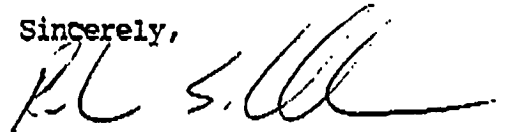
<u>ITEM</u>	<u>PORTIONS</u>	<u>CURRENT PRICE</u>	<u>PROPOSED PRICE</u>
Champagne	5.5oz.	2.75	2.75
Chablis	8oz.	2.75	2.75
White Zinfandel	8oz.	2.75	2.75
Cabernet Sauvignon	8oz.	2.75	2.75
Beer	12oz.	2.00	2.00
Well Drinks	1.125oz.	3.00	3.25
Call Drinks	1.25oz.	3.50	3.75
*Premium Drinks	1.25oz.	4.00	4.25
**Super Premium Drinks	1.25oz.	4.75	4.75

\*Example; Amaretto, Kahlua

\*\*Example; Glenfiddich, Martell

Enclosed is a copy of our new Jakes Backstage menu. If you have any questions please do not hesitate to call.

Sincerely,



Dick Arthur  
General Manager

### ADDITIONAL NEW ITEMS

Espresso/ Cappuccino	1.5 to 4oz.	1.75	1.75
Gourmet Ice Cream	3.7oz.	3.00	3.00
*Hotdogs	2.7oz.	2.25	2.25
*Popcorn	small	1.50	1.50
	large	2.75	2.75
*Candy	3.5oz.	1.75	1.75

JULY 1  
1994

\*Proposed

Amaretto Eclair .....	3.25
A traditional favorite with a new twist	
Jake's Raspberry Truffle Cake .....	2.75
Pooled in melba sauce and topped with whipped cream	
Chocolate Peanut Butter Torte .....	3.25
Layers of dense chocolate, peanut and frangelico cremes. Very light	
Velvet Cake .....	4.25
A decadent truffle mousse, spiked with rum kirschwasser and creme de cacao	
Linzer Torte .....	3.25
Oregon raspberries with ground hazelnuts and a butter cookie crust	
Creme Caramel .....	3.25
A delicate custard of eggs and cream with a light caramel sauce	
Espresso .....	4.50
Layers of chocolate cake with chiffon. Italian espresso mocha mousse with chocolate buttercreams	
Apple Almond Strudel .....	3.25
Apples, almonds, cinnamon, wrapped in puff pastry, served with vanilla ice cream	
Hazelnut Torte .....	4.25
Austrian flourless classic dessert with an apricot and whipped cream filling	
Boccona Dolce .....	3.50
Layers of sweet meringue with whipped cream, strawberries, banana and chocolate	
White Chocolate Mousse Cake .....	3.75
The sweet creamy flavor of white chocolate	
German Chocolate Cake .....	3.00
Layers upon layers of rich chocolate cake	
Haagen-Dazs Ice Cream .....	1.75
Vanilla or chocolate	

## RECOMMENDED SELECTIONS FROM THE BAR

Remy Martin VSOP .....	5.75	Kaluha .....	4.75
Courvoisier VS .....	4.75	B&B .....	4.75
Martell VS .....	4.75	Apple Brandy .....	4.00
Bailey's .....	4.75	Pear Brandy .....	4.00
Amaretto .....	4.75	Irish Coffee .....	3.00
Frangelico .....	4.75	Coffee Nudge .....	4.75
Gran Marnier .....	4.75	Spanish Coffee .....	4.75

## LIGHT ENTREES, SOUP &amp; SALAD

Soup du Jour — Homemade Daily .....	cup 1.95
Cup or bowl with roll .....	
bowl 2.95	
Jake's House Salad .....	1.75
Our own house dressing with parmesan cheese	
Chicken Tetrastini en Croute .....	4.95
A delicate puff pastry with chicken dijon	
Vegetarian en Croute .....	4.50
Broccoli and chanterelle mushrooms	

Cappuccino Vienna .....	2.00
Double Espresso and real whipped cream	
Cappuccino Panna .....	2.25
Espresso topped with steamed milk froth and sprinkled with unsweetened cocoa powder	
Cinnamon Creme de Cafe .....	2.25
Espresso topped with cream froth and stirred with a cinnamon stick	
Cappuccino .....	2.00
Espresso and steamed milk froth	
Café au Lait .....	2.00
Half espresso and half hot milk	
Café Mocha .....	2.25
Espresso with hot chocolate, topped with milk froth	
Espresso .....	1.50
Espresso served in a pre-warmed demitasse cup. Sugar and/or real cream to taste	
Cappuccino Latte .....	2.00
Espresso topped with steamed milk froth and sprinkled with cinnamon	
Café Mexicano .....	2.25
Espresso, bittersweet chocolate, whipped cream, a dash of cinnamon and a pinch of nutmeg	

## STEAMERS

The Backstage Steamer .....	4.75
Bailey's and Frangelico	
Almond Steamer .....	4.75
Made with Amaretto	
John's Princess Steamer .....	4.75
Chamboro and Kaluha	
The Dutchman's Steamer .....	4.75
Brandy with the chocolate of Vandermint	
The Performing Arts Center Steamer .....	2.50
The flavors of chocolate and coconut (non-alcoholic)	

## ESPRESSO DRINKS

Café ala Mexicano .....	4.75
Espresso and Kaluha topped with whipped cream and chocolate shavings	
Café Napoleon .....	4.75
Espresso, Courvoisier Cognac and sugar, whipped cream and chocolate shavings	
Vienna Maria .....	4.50
Espresso and Tia Maria topped with whipped cream	
Tuacaccino .....	4.75
Espresso and Tuaca topped with whipped cream	
Normandy Koffee .....	4.00
Espresso (double strength) and apple brandy, whipped cream and cinnamon stick	
Parisian Cappuccino .....	4.75
Made with Gran Marnier and brandy	