



**Headwaters** restaurant is located in the historic Heathman Hotel in Downtown Portland. In Fall of 2016, after a dramatic renovation, Chef/Owner Vitaly Paley, his longtime wife/partner Kimberly Paley and Operations Director Garrett Peck opened the reimagined dining room at the Heathman Hotel--their fourth Portland

restaurant. The property, which possesses a storied culinary history, was constructed in the early Twentieth Century and is a member of the National Historic Register.

Chef Vitaly Paley is the third James Beard Best Chef Northwest winner to take the helm of the Portland institution. So named for "the source", Headwaters will showcase local ingredients from Oregon's diverse bounty, from farm to sea. The soulful menu is an expression and collaboration between Vitaly Paley and Executive Chef Ken Norris with Pacific Northwest flavors flowing throughout. Headwaters will showcase Paley's renowned cooking, which helped him earn *Portland Monthly's* 2012 Chef of the Year and a 2012 Empire Builder Award by *Food & Wine*. Chef Paley also received the 2005 *James Beard Foundation* Best Chef Pacific Northwest award, was nominated as a 2012 and 2013 *James Beard Foundation* Semifinalist for Outstanding Chef, and was a victor on Food Network's popular series *Iron Chef America*. Paley, considered the Dean of Portland Chefs for many years, rediscovers Pacific Northwest culinary pathways and follows the footsteps of Oregon's own James Beard.

Headwaters' Private Dining offers all types of menus, from standing cocktail reception hors d'oeuvres to buffet and family-style meals to plated and coursed dinners. You will find the same award winning and locally driven cuisine we have become known for at your event. Headwaters' Private Dining applies the same rigor and creativity of food, beverage and the meticulousness of service you will find at all Chef Vitaly Paley restaurants.



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## Table of Contents

<b>Breakfast Spreads</b> buffet and family style options	3
<b>Lunch Spreads</b> buffet and family style options	4
<b>Prix Fixe Lunch</b> plated lunch options	5
<b>Take Five</b> afternoon break	6
<b>All Day Meeting</b> meal packages	7
<b>Stationary and Passed Appetizers</b>	8
<b>Action Stations</b>	9
<b>Dinner Spreads</b> buffet and family style options	10
<b>Prix Fixe Dinner</b> plated dinner options	11
<b>Beverages</b>	12
<b>Russian Tea Experience</b>	13
<b>Audio Visual Rentals</b>	14
<b>Private Dining Map and Seating Options</b>	15

(GF) = Gluten Free (VEG) = Vegetarian (V) = Vegan



**Breakfast Spreads** served buffet or family style  
Includes Café D'Arte Coffee and a selection of Steven Smith Teas  
**-Menus are seasonal and subject to change-**

**Clackamas** 48 per person  
**Smoked Salmon -OR- Corned Beef Breakfast Hash**  
**Farm Fresh Scrambled Eggs**, white cheddar (GF, VEG)  
**French Toast**, seasonal topping  
**Market Greens** (GF, V)  
**Seasonal Fruit & Berries**

**Hood River** 32 per person  
**Farm Fresh Scrambled Eggs**, white cheddar  
**Breakfast Potatoes**  
**Smoked Bacon**  
**Seasonal Fruit & Berries**

**Tualatin** 30 per person (buffet only)  
**House made Bagels**, whipped butter, cream cheese,  
sliced red onion, lettuce, capers  
**Add:** house cured salmon +7 per person  
**Add:** pastrami sturgeon +9 per person  
**Selection of Individual Yogurts**, fresh berries & granola  
**Seasonal Fruit and Berries**

**North Fork** 28 per person (buffet only)  
**Breakfast Sandwich**, house bun, scrambled eggs, white  
cheddar, crispy bacon (sandwiches served halved)  
**Add:** Avocado +1.50 per person  
**Yogurt Bar**, organic plain yogurt, honey, granola & berries  
**Hand Made at Paley's Place Fruit and Nut Bars** (GF)

**Beverages** charged on consumption  
**Selection of Soft Drinks** 3.50 each  
**Juices**, orange, grapefruit, apple, cranberry 4 each  
**Sparkling Water** 7 per 750ml bottle  
**Café D'Arte Coffee and Stephen Smith Teas**, included in  
menu pricing during meal periods

## Breakfast Additions

### Bake Shop

**Seasonal Muffins** 30 per half dozen  
**Toast Bar**, selection of Grand Central Bakery breads, butter,  
jam, honey 5 per person  
**House made Bagels**, cream cheese, sliced red onion, lettuce,  
capers  
9 per person  
**Add:** cured salmon +7 per person  
**Add:** pastrami sturgeon +9 per person  
**Selection of Breakfast Breads**, butter, jam, honey 5 per  
person

### Proteins

**Smoked Bacon** 7 per person  
**Chicken Sausage** 6 per person  
**Farm Fresh Hard Boiled Eggs**, hot sauce 12 per half dozen

### Other Additions

**Breakfast Sandwich**, house bun, scrambled eggs, white  
cheddar, crispy bacon (sandwiches served halved)  
60 per half dozen **Add:** Avocado +1.50 per sandwich  
**Hot Cereal**, organic thick cut rolled oats, dried fruit, chopped  
nuts, brown sugar, milk 12 per person  
**Greek Yogurt Parfait**, granola & berries 12 per person  
**Seasonal Sliced Fruit & Berry Platter** 7 per person  
**Market Greens** (GF, V) 9 per person  
**Breakfast Potatoes** 6 per person  
**Hand Made at Paley's Place Fruit and Nut Bars** (GF, V)  
4 per person  
**Selection of Whole Fruits** 2 per person

### Omelette Station\* 15 per person

-Minimum of 16 guests -  
**Guests have choice of:** ratatouille, mushrooms, caramelized  
onion, red onions, diced tomatoes, spinach, smoked bacon, diced  
ham, white cheddar, goat's cheese, gruyere  
**Add:** Dungeness Crab +8 per guest

\*A Chef attendant is required for the Omelette Bar. The  
Attendant fee is 150 for 1<sup>st</sup> 2 hours and an additional 100 per hour  
after that.

**Lunch Spreads** served buffet or family style  
Includes Café D'Arte Coffee and a selection of Steven Smith Teas  
**-Menus are seasonal and subject to change-**

**Starters** please choose any one (1) starter

-Add 2<sup>nd</sup> Starter for +10 per person-

**Market Greens** (GF, V)

**Kale Caesar Salad**, carrots, egg, caesar dressing (GF)

**Chopped Salad**, asian pear, squash, barberries, apple vinaigrette (GF, V)

**Beets & Farm Greens**, carrot purée, pistachios, orange vinaigrette (GF, VEG)

**Dockside Chowder**, bacon, tarragon, pernod (GF)

**Butternut Squash & Pear Bisque**, pear relish (GF, VEG)

**Nehalem** 46 per person

**Choice of Starter** (see above options)

**Sourdough Rolls**, butter, sea salt

**Roasted Steelhead**, ratatouille, saffron vin blanc (GF)

**Smoked Chicken Breast**, seasonal accompaniments (GF)

**Broccolini & Kale**, roasted garlic, bread crumbs (VEG)

**Trask Delicatessen** 38 per person (buffet only)

**Choice of Starter** (see above options)

**Build Your Own Sandwich Buffet:** smoked pastrami, roasted turkey breast, bacon, rotisserie chicken salad, tuna salad, selection of cheeses, greens, tomatoes, cucumbers, butter pickles, aioli, herbed yogurt, whole grain mustard, selection of breads

**Add:** Avocado +1.50 per person

**Potato Chips**

**Willamette** 34 per person

**Choice of Soup** (see above options)

**Orecchiette Pasta**, olives, capers, preserved lemon (VEG)

**Kale & Chicken Caesar Salad**, carrots, egg, caesar dressing (GF)

\*Please see additional options and desserts on page 5



## Prix Fixe Lunch

Includes any one (1) Starter, choice of three (3) Entrées for guests to choose from.

**-Menus are seasonal and subject to change-**

**Starters** please choose any one (1) starter

-Add a 2<sup>nd</sup> starter for an additional +10 per person-

**Kale Caesar Salad**, carrots, egg, caesar dressing (GF)

**Chopped Salad**, asian pear, squash, barberries, apple vinaigrette (GF, V)

**Beets & Farm Greens**, carrot purée, pistachios, orange vinaigrette (GF, VEG)

**Dockside Chowder**, bacon, tarragon, pernod (GF)

**Butternut Squash & Pear Bisque**, pear relish (GF, VEG)

## Lunch Entrees

Per person pricing is determined by guest's entrée selection

**-Guest's entrée selections are required four (4) business days prior to the event-**

**Petite New York Steak**, chili rubbed, mushrooms, arugula 40

**Roasted Steelhead**, ratatouille, saffron vin blanc (GF) 36

**Bucatini Pasta**, olives, capers, preserved lemon (V) 28

**Open Faced Reuben Sandwich**, corned beef, red sauerkraut, gruyere, russian dressing 28

**Kale & Chicken Caesar Salad**, shaved carrots, egg, creamy caesar dressing, chicken breast (GF) 28

**Spit Roasted Cauliflower**, broccoli sauce, vadouvan (GF, V) 26

**Le Grec**, pita, rotisserie chicken salad, pesto, cucumber yogurt, crispy fries 26

**Beverages** charged on consumption

**Selection of Soft Drinks** 3.50 each

**Juices**, orange, grapefruit, apple, cranberry 4 each

**Sparkling Water** 7 per 750ml bottle

**Café D'Arte Coffee and Stephen Smith Teas**, included in menu pricing during meal periods

## Additions

**Sourdough Rolls**, butter, sea salt 2 each

**Crispy Fries**, whole grain mustard aioli 5 per person

**Seasonal Sliced Fruit & Berries** 7 per person

**Sides** 9 person

**Caramelized Brussels Sprouts**, sherry vinaigrette (GF, V)

**Roasted Potatoes**, sea salt, butter (GF, VEG)

**Broccoli & Kale**, roasted garlic, bread crumbs (VEG)

**Desserts** 10 per person

**Chocolate Truffle Cake**

**Pot du Crème** (GF, VEG)

**Seasonal Cheesecake**, chef's choice

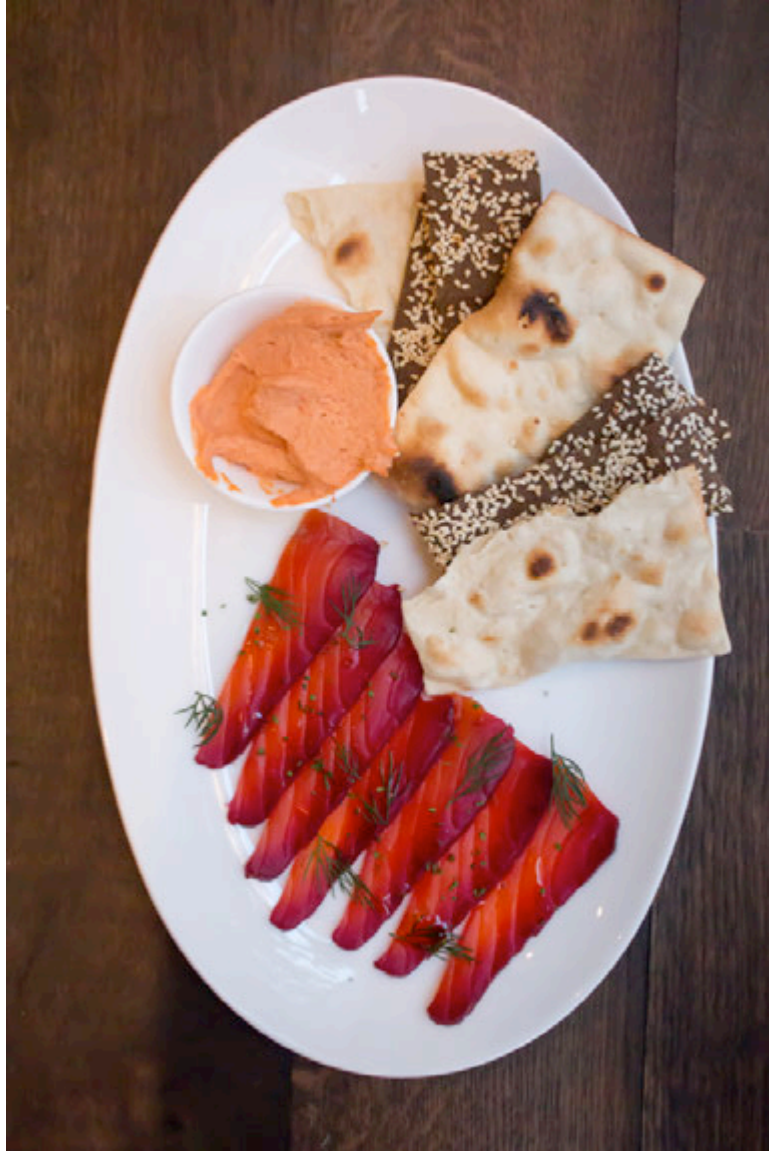
**Seasonal Dessert**, chef's choice

**Petit Fours**, 3 types of bite sized desserts (3 pieces per person) 12 per person

**Additional Petit Fours** 48 per dozen

**Variety of Petit Cookies** 33 per dozen





**Take Five** for your afternoon break  
-Menus are seasonal and subject to change-

Savory

**Vegetable Crudit ,** cucumber yogurt, sauce gribiche, hummus, baba ganoush 9 per person

**Crispy Fries,** whole grain mustard aioli 5 per person

**Mixed Spiced Nuts** 4 per person

**House Made at Paley's Place Fruit and Nut Bars (GF)**  
4 per person

**Buttered Popcorn** 4 per person

**Potato Chips** 4 per person

**Sourdough Roll,** butter, sea salt 2 each

Sweets

**Petit Fours,** selection of bite sized desserts 48 per dozen

**Variety of Petit Cookies** 33 per dozen

**Seasonal Fruit & Berries** 7 per person

**Selection of Whole Fruits** 2 per person

**The All Day Lewis and Clark** For your All Day meetings and events. The All Day menus include coffee, tea, breakfast, lunch and an afternoon snack. Per person pricing is determined by your lunch selection.

**-Menus are seasonal and subject to change-**

**Breakfast Spread** buffet only

Yogurt Bar, organic plain yogurt, honey, granola & berries

Seasonal Muffins

Seasonal Fruit & Berries

**Lunch Spreads** served as buffets or family style.

Please select the spread you would like offered to your guests.

See page 4 for lunch spread descriptions.

Nehalem 82 per person

Trask Delicatessen 74 per person

Willamette 72 per person

**Take Five** afternoon break

Handmade at Paley's Place Fruit & Nut Bars (GF)

Mixed Spiced Nuts

Grab & Go Whole Fruits

Variety of Petit Cookies

**Beverages** charged on consumption

Selection of Soft Drinks 3.50 each

Juices, orange, grapefruit, apple, cranberry 4 each

Sparkling Water 7 per 750ml bottle

Café D'Arte Coffee and Stephen Smith Teas, included in menu pricing during meal periods





Photo by Aaron Lee with The Portland Mercury

## Start your Event with Small Bites

**Chilled Seafood Selection from Headwaters Raw Bar**  
for example: oysters on the half shell, poached prawns, smoked mussels, dungeness crab, seasonal ceviche, shrimp, prepared horseradish, spicy aioli, hot sauce, lemon, cocktail sauce (minimum of 18 guests) 36 per person

**Charcuterie**, selection of cured meats, terrines, salami selection, fruit mustard, pickled vegetables, crackers and bread 12 per person

**Selection of Artisan Cheeses**, crackers, breads, paley's fruit & nut bars 11 per person

**Vegetable Crudit **, cucumber yogurt, sauce gribiche, hummus, baba ganoush 9 per person

**Petit Fours**, selection of bite sized desserts 48 per dozen

## Passed Appetizers bite sized appetizers -Minimum order of 2 dozen per appetizer type-

**Foie Gras and Prosciutto Pinwheels**, brioche, pesto 60 per dozen

**Dungeness Crab Cakes**, parsley, aioli 48 per dozen

**Oysters on the Half Shell**, prepared horseradish (GF) 42 per dozen

**Russian Kolbasa Sliders**, house potato buns, pickled onion, red kraut, aioli 42 per dozen

**Manila Clams Casino Royale**, bacon, tomato, bread crumbs 42 per dozen

**Corn Biscuits**, caviar, cr me fra che 36 per dozen

**Tart Flamb **, shallot, bacon, cr me fra che 36 per dozen

**Buterbrodi**, selection of russian toppings 36 per dozen

**Beef Sirloin Crostini**, truffle vinaigrette 36 per dozen

**Sweet Potato Croquettes**, apple-horseradish aioli 36 per dozen

**Steak Frites Medallions**, horseradish cr me fra che 34 per dozen

**Crispy Fried Oysters**, lemon, smoked aioli 30 per dozen

**Mushroom and Truffle Arancini (VEG)** 30 per dozen

**Polenta Cakes**, ratatouille (GF, V) 26 per dozen

**Crispy Broccoli Fritters**, aged cheddar sauce (VEG) 26 per dozen

**Seasonal Gazpacho Shots (GF, V)** 24 per dozen

**Stuffed Eggs**, red kraut, dill (GF, VEG) 24 per dozen

**Crispy Fries**, whole grain mustard aioli (serves 2 to 4 guests each) 10 per fry basket



## Action Stations\* Minimum of 20 guests

A great addition to your reception or buffet.

**-2 weeks prior notice required-**

### Roasted Sirloin

savory bread pudding, red wine jus

22 per person

### Beef Tenderloin

herb & pepper crusted, mushroom sauce

20 per person

### Spit Roasted Suckling Pig

selection of mustards, condiments, slaw, house buns

18 per person

### Porchetta

grilled rapini, garlic aioli, house buns

16 per person

### Oyster Station serves 20 to 25 guests

bloody mary sauce, mignonette, rye bread, butter

16 per person

\*A Chef attendant is required for Action Stations. The Attendant fee is 200 for 1<sup>st</sup> 2 hours and an additional 125 per hour after that.





## Dinner Spreads served buffet or family style -Menus are seasonal and subject to change-

### The Columbia 84 per person

Market Greens (GF, V)

Roasted Steelhead, squid carbonara, guanciale (GF)

Rib Eye, chili rubbed, mushrooms, arugula (GF)

Roasted Seasonal Vegetable Side (GF, VEG)

Dessert, please choose one (see following page)

### The Rogue 74 per person

Market Greens (GF, V)

Roasted Chicken, roasted lemon, red kraut, arugula, herbs (GF)

Rib Eye, chili rubbed, mushrooms, arugula (GF)

Roasted Seasonal Vegetable Side (GF, VEG)

Dessert, please choose one (see following page)

### Deschutes 68 per person

Market Greens (GF, V)

Roasted Chicken, roasted lemon, red kraut, arugula, herbs (GF)

Pacific Cod, ratatouille, saffron vin blanc sauce (GF)

Roasted Seasonal Vegetable Side (GF, VEG)

Dessert, please choose one (see following page)

### Walla Walla 64 per person

Market Greens (GF, V)

Roasted Chicken, roasted lemon, red kraut, arugula, herbs (GF)

Braised Pork, mushrooms, cabbage, shrimp & grits (GF)

Roasted Seasonal Vegetable Side (GF, VEG)

Dessert, please choose one (see following page)

### Birch Creek 60 per person

Market Greens (GF, V)

Orecchiette Pasta, olives, capers, preserved lemon (VEG)

Roasted Chicken, roasted lemon, red kraut, arugula, herbs (GF)

Roasted Seasonal Vegetable Side (GF, VEG)

Dessert, please choose one (see following page)



\*Please see additional options and desserts on page 11

## Prix Fixe Dinner

Includes any one (1) Starter, choice of three (3) Entrées for guests to choose from (guests entrée selections are required 4 business days prior to event), any one (1) Dessert.

**-Menus are seasonal and subject to change-**

### Starters please choose one (1)

-Add a 2<sup>nd</sup> starter for an additional 10 per person-

**Market Greens** (GF, V)

**Kale Caesar Salad**, carrots, egg, caesar dressing (GF)

**Chopped Salad**, asian pear, squash, barberries, apple vinaigrette (GF, V)

**Beets & Farm Greens**, carrot purée, pistachios, orange vinaigrette (GF, VEG)

**Dockside Chowder**, bacon, tarragon, pernod (GF)

**Butternut Squash & Pear Bisque**, pear relish (GF, VEG)

### Other Starter Options see additional menu pricing

**Crab Luigi**, mixed lettuce, bayonne ham, louie dressing (GF)  
+10 per person

**Octopus**, cured ham sausage, poblano cream, crispy potato  
+10 per person

**Ligurian Style Stuffed Mussels**, mortadella, crushed tomatoes, olive oil +4 per person

**Entrées** please choose any three (3) for your guests to choose from. Per person pricing is determined by guest's entrée selection.

**-Guest's entrée selections are required four (4) business days prior to event-**

### Meat

**Rib Eye**, chili rubbed, mushrooms, arugula (GF) 76

**Duck Leg Confit**, cassoulet beans, garlic sausage, roasted apples, chestnuts (GF) 60

**Braised Pork**, mushrooms, cabbage, shrimp & grits (GF) 60

**Roasted Chicken**, roasted lemon, red kraut, arugula, herbs (GF)  
58

### Fish

**Diver Scallops**, hazelnut romesco, wilted spinach 68

**Pacific Cod**, ratatouille, saffron vin blanc sauce 64

**Seared Steelhead**, squid carbonara, guanciale 64

### Vegan

**Bucatini Pasta**, olives, capers, preserved lemon (V) 52

**"Bolognese"**, cauliflower ragout, mushroom, basil, tomato (GF, V)

### Desserts 10 per person

**Chocolate Truffle Cake**

**Pot du Crème** (GF, VEG)

**Seasonal Cheesecake**, chef's choice

**Seasonal Dessert**, chef's choice

**Petit Fours**, 3 types of bite sized desserts (3 pieces per person)  
12 per person

**Additional Petit Fours** 48 per dozen

**Variety of Petit Cookies** 33 per dozen

## Additions

**Sourdough Rolls**, butter, sea salt 2 each

### Sides 10 person

**Albacore and Green Bean Salad**, pickled red onion, toast crumbs

**Caramelized Brussels Sprouts**, sherry vinaigrette (GF, V)

**Roasted Potatoes**, sea salt, butter (GF, VEG)

**Broccoli & Kale**, roasted garlic, bread crumbs (VEG)

## Beverages charged on consumption

**Selection of Soft Drinks** 3.50 each

**Juices**, orange, grapefruit, apple, cranberry 4 each

**Sparkling Water** 7 per 750ml bottle

**Café D'Arte Coffee and Stephen Smith Teas**, included in menu pricing during meal periods

## In Room Bar Service\*

### Hosted Top-Shelf Bar

-Includes standard mixers and garnishes-

**Cocktails** 12+ each

**Martinis, Manhattans, Up Drinks** 15+ each

**Local Bottled Beers** 6 per 12oz beer

**Domestic Beers** 5 per 12oz beer

### Hosted Premium Bar

-Includes standard mixers and garnishes-

**Cocktails** 10+ each

**Martinis, Manhattans, Up Drinks** 13+ each

**Local Bottled Beers** 6 per 12oz beer

**Domestic Beers** 5 per 12oz beer

\*Bartender(s) are required for cocktail service. The fee is 200 per bartender for 1<sup>st</sup> 3 hours and an additional 125 per bartender per hour after that.

## Wine List Available upon Request

-Wine lists are seasonal and subject to change-

Headwaters' Sommelier and Sales team are happy to make wine recommendations that will compliment your menu.

## Non-Alcoholic Beverages

**Selection of Soft Drinks** 3.50 each

**Juices**, orange, grapefruit, apple, cranberry 4 each

**Sparkling Water** 7 per 750ml bottle

**Café D'Arte Coffee and Stephen Smith Teas**, included in menu pricing during meal periods

**½ Day Coffee and Tea Station**, refreshed hourly 4 per person

**Full Day Coffee and Tea Station**, refreshed hourly

8 per person





## THE RUSSIAN TEA EXPERIENCE

Tea is a Russian cure-all—illness, hangover, heartbreak... you name it. But at its core and with help of its star attraction, The Magnificent Samovar, the ritual of tea drinking is a symbol of Russian hospitality at its best. At Headwaters, we are proud to continue the Heathman's long tradition of serving tea. Joining forces with Smith Teamaker, our featured teas are a compendium of custom blends and their greatest hits. Our menu is a collaboration between Vitaly Paley, Executive Chef Ken Norris, and Pastry Chef Elizabeth Clements. Together the chefs pay homage to the rich history of the Heathman while adding a Russian flare that speaks to Paley's own heritage with dishes passed down from his grandmother.

Whether you prefer to drink your tea vna gladku (with sugar in it), vprigladku (plain) or vprikusku (with sweets), pour yourself a cup of tea and toast to family, tradition, and memories. Za Vashe Zdorovie!!!! To your health.

## Chef Vitaly Paley's Russian Tea Experience

-1 week prior notice required-

Adults 44 per person  
Children 12 & Under 20 each

Includes a selection of Russian bites and choice of loose leaf tea.



Bubbles, Cocktails and Russian K'vass available for an additional cost.

The full Russian Tea menu is available upon request.



## Rentals\*

### Audio

House Sound System Patch Fee 60  
Handheld Microphone with Stand 48  
Wireless Handheld Microphone with Stand 185  
Wireless Lavalier Microphone 185  
Phone Line Usage 60  
Polycom Speaker Phone 80  
Polycom Speaker Phone with extender mics 100  
4-Channel Mixer (required for multiple inputs) 80  
8-Channel Mixer (required for multiple inputs) 100  
iPod Sound Patch 80

### Visual

**St. Johns Boardroom Package**, includes: smart table, 50" plasma TV, wired/wireless internet and phone line 350  
**6' Tripod Screen Package**, includes: AV table, power cords and tape down of cords 80  
**LCD Projector with 6' Screen Package** 400  
**42" Flat Screen TV on Stand** 350  
**50" Flat Screen TV on Stand** 450  
**72" Smart TV Package** 650

### Easel and Flipchart Packages

**3M Post-it Flip Chart Package**, includes: easel, markers 80  
**White Board Package**, includes: easel, markers 60

### Miscellaneous

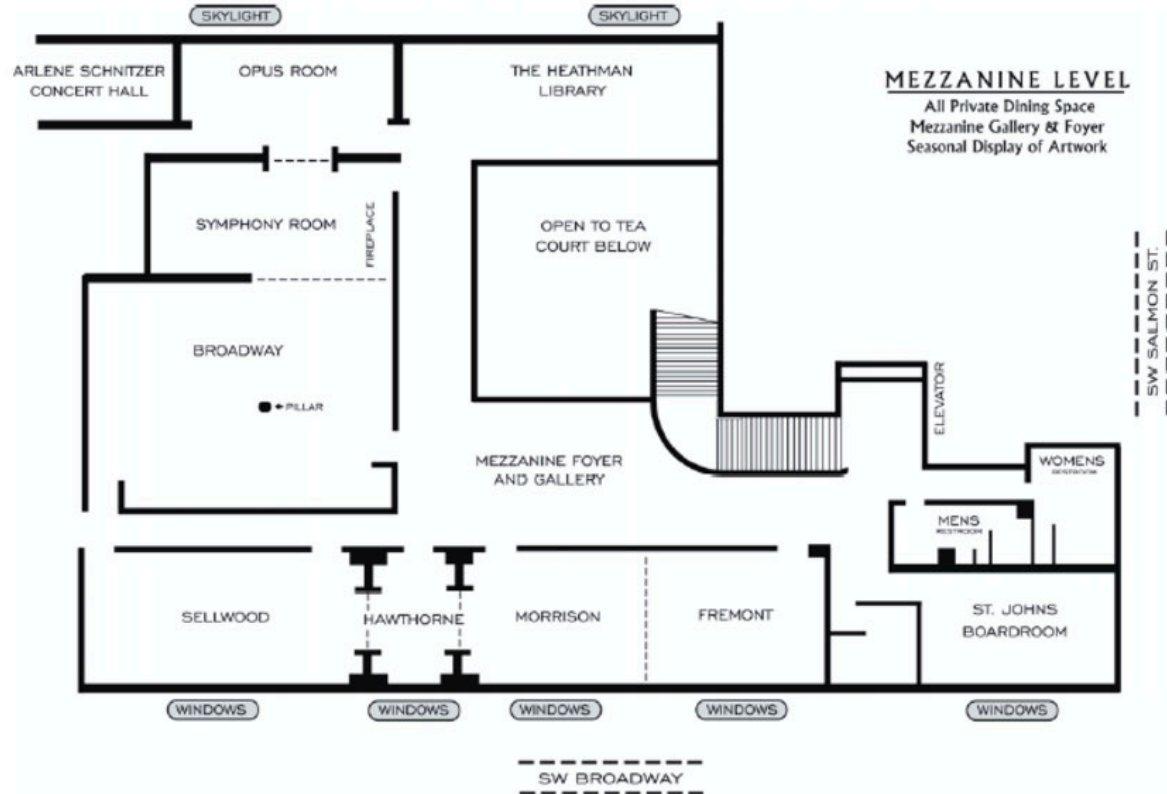
Computer 185  
Laser Pointer 20  
Podium 65  
Mac Adapters 45

**Event Technician** 100 for 1<sup>st</sup> hour and 65 per hour after that

-Advance notice required-

\*22% Service Charge is added to all rentals

## HEADWATERS Restaurant at the Heathman Hotel



Room	Dimensions	Ceiling Height	Square feet	Rounds of 10	Reception	Conference	Classroom	Crescents of 6	Theater
St. Johns Boardroom	13' x 22'	9'	325	-	-	14	-	-	-
Fremont	16' x 24'	9'	384	20	20	18	18	18	30
Morrison	16' x 24'	9'	384	20	20	18	18	18	30
Fremont & Morrison	16' x 48'	9'	768	60	70	50	50	30	80
Hawthorne	16' x 12'	9'	192	-	-	-	-	-	-
Sellwood	16' x 36'	9'	576	40	40	24	24	24	50
Broadway	29' x 40'	11'	1,160	100	120	60	30	42	100
Symphony	16' x 26'	11'	448	30	40	18	18	12	25
Opus	14' x 26'	11'	364	20	25	-	20	12	25
Broadway & Symphony	-	11'	1,608	130	150	60	36	54	125
Broadway, Symphony & Opus Rooms	-	11'	1,972	150	200	-	-	-	-
Symphony & Opus	-	11'	812	50	50	-	16	12	30