



WORLD TRADE CENTER®
PORTLAND

Wedding Packet

MENU AND PRICES VOID AFTER DEC 2017
Contact your sales representative
for an updated copy

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A Distinctive Venue for Your Wedding

The World Trade Center offers three distinctive venues for your wedding day. Unique to Portland is our Sky Bridge Terrace, a romantic atrium featuring floor to ceiling windows with spectacular views of the Willamette River. The European style Outdoor Plaza sparkles with elegant lights and breathtaking architecture. Indoors, our Mezzanine provides a refined, urban atmosphere and year round comfort.

Included Amenities

- ◇ 1 hour for ceremony and 5 hours for reception (conclusion by midnight)
- ◇ Up to 3 hours prior to event for decorating
- ◇ In-house Executive Chef
- ◇ Experienced Sales Coordinator to help plan event layout and timing
- ◇ Tables (rounds for dinner, guest book, gifts, DJ/band, and cake)
- ◇ Padded event chairs
- ◇ Ivory linens
- ◇ Cake cut by our staff and served to your guests at no additional charge
- ◇ Full-service cocktail bar with liquor liability provided by the World Trade Conference Center
- ◇ Formal service staff and bartenders to take care of the event from start to finish
- ◇ Convenient on-site underground parking lot
- ◇ 12'x18' wood dance floor
- ◇ Set-up & tear down of all non-decoration items handled by the World Trade Conference Center

Room Rental Rates

April – October:

Ceremony: \$800

Reception: \$2,600

MINIMUM OF 125 PEOPLE FOR SATURDAY NIGHT

75 PEOPLE FOR ANY OTHER DAY

November -March:

Ceremony: \$600

Reception: \$1,600



Bride and Groom Room Snacks

The World Trade Conference Center would like to help ease your stress by providing snacks for you and your bridal party so that you do not have to think about it! Let us help with the day of jitters and hungry stomachs with our delightful selections.

Healthy Munchies

Assorted International and Domestic Cheeses and Crackers
Assorted Mini Sandwiches on Artisan Bread
Fresh Seasonal Fruit and Berries
Assorted Sparkling Juices
Bottled Water
\$17 per person

Thirst Quenchers

Cinzano Asti Spumante NV
\$36 per bottle

Domaine Ste. Michelle Brut Cuvee
\$32 per bottle

World Trade Center Select
\$26 per bottle

Sparkling Apple Cider
\$15 per bottle

Assorted Bottled Beer
\$6 each



Hot Hors D'oeuvres

45 minutes of service

Bacon and Cheddar Hush Puppies	\$120 per 50 pieces
Jalapeño Honey Mustard	
Fried Three-Cheese Ravioli	\$135 per 50 pieces *
Spicy Marinara	
Parmesan Crusted Artichoke Hearts	\$135 per 50 pieces
Assorted Mini Quiche	\$140 per 50 pieces
Vietnamese BBQ Wings	\$130 per 50 pieces *
Chicken and Cheese Empanadas	\$155 per 50 Pieces
Roasted Chili Salsa	
Crab and Bay Shrimp Stuffed Mushrooms	\$180 per 50 pieces
Parmesan and Panko Bread Crumbs	
Chicken Satay	\$125 per 50 pieces gf
Spicy Peanut Sauce	
Bacon Wrapped Sea Scallops	\$180 per 50 pieces
Sauce Gribiche	
Grilled Bruschetta	\$110 per 50 pieces
Seasonal Toppings	
Chinese Barbecued Pork	\$110 per 50 pieces *
Sesame, Sweet and Sour and Hot Mustard	
Mini Dungeness Crab Cakes	\$180 per 50 pieces *
Creole Sherry Remoulade	
Smoked Meatballs	\$145 per 100 pieces *
Zesty BBQ Sauce	
Panfried Oyster Bruschetta	\$160 per 50 pieces
Mustard and Basil Aioli	
Spanakopita	\$100 per 50 pieces
Feta and Ricotta Cheeses	



Not available for passing



Vegan preparation available



Gluten Free preparation available

Additional charges may apply




Vegetarian preparation available



Cold Hors D'oeuvres Display

45 minutes of service

Olympia Provisions Charcuterie Board	\$210 (SERVES 30-50)
Locally Made Pates, Sausages, Cured Meats, Mama Lil's Pickles, Peppers, Baguettes and Condiments	\$395 (SERVES 100)
Farmer's Board	\$195 (SERVES 30-50)
Deviled Eggs, Sliced Country Ham, Pickles, Cheeses, Crusty Bread and Coarse Grain Mustard	\$375 (SERVES 100)
Artisan Cheese Display	\$255 (SERVES 50-100)
International and Domestic Cheeses with Complements	\$155 (SERVES 30-50)
Cold Smoked Salmon Lox	\$210 (SERVES 50)
Crackers and Lemon Cream Cheese	
Smoked Seafood Antipasto	\$250 (SERVES 50)
Locally Smoked Variety with Condiments and Crackers	
Baked Brie with Roasted Garlic	\$180 (SERVES 25-35)
with Baguette	
Japanese Chirashi	\$250 (SERVES 50) 
Variety Sashimi, Fresh and Pickled Vegetables, Tobiko, Ginger and Soy	
Ahi Tuna Poke with Taro chips	\$210 (SERVES 50) 
Peruvian Coconut Ceviche	\$275 (SERVES 50) 
Scallops, Shrimp and Crab in a Coconut Lime Marinade, with Tortilla Chips	
Piedmontesde Beef Tenderloin Tartare	\$300 (SERVES 50)
Raw Tenderloin with Traditional Accompaniments	
Chèvre Cheese and Pesto torte	\$130 (SERVES 50)
with Crackers	
Traditional Antipasto	\$250 (SERVES 50)
Olympia Provisions Salumi, Cured Meats, Pickles and Cheeses, with Sliced Bread and Crackers	
Grilled Vegetable Antipasto	\$200 (SERVES 50)
Grilled and Pickled Vegetables, Cheese and Baguette	
Jumbo Shrimp	\$33 per pound (21-25 PIECES) 
Oregon Horseradish Cocktail Sauce	
Assorted Tea Sandwiches	\$135 (SERVES 50)



Vegan preparation available



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Vegetarian preparation available



Hors D'oeuvres Stations

Hors d'oeuvres stations serve 75 to 100 people dependent upon additional items ordered.

Deluxe Seafood Station	\$895
5 Dozen Crab Cakes, 5 Pounds Jumbo Cocktail Prawns, 3 Dozen Oyster Shooters, 2 Pounds Fried Razor Clam Strips, Salmon Lox, Cocktail Sauce, Remoulade and Crackers	
Premium Italian Station	\$695
100 Mini Meatballs in Marinara Sauce, 100 Grilled Italian Sausage Bites with Roasted Peppers, 50 Stuffed Mushrooms, 50 Fried Mozzarella Balls, Caponata, Olives and Focaccia	
Southern Barbecue station	\$495
50 Famous Smoked Chicken Wings, 5 Pounds Pulled Pork with Slider Buns, 5 Pounds Smoked Brisket, Cole Slaw, Corn Bread and Barbecue Sauces	
South of the Border Station	\$395
50 Chicken Taquitos, 50 Mini Beef Empanadas, 5 Pounds Pork Carnitas, Mini Corn Tortillas, Chips, Guacamole, Red and Green Salsa, Jalapeños, Radishes and Limes	
Sweets and Treats	\$595
10 Dozen Assorted Truffles, 5 Dozen each Hazelnut Biscotti, Coconut Macarons, Chocolate Dipped Strawberries and Mini Cream Puffs	

Carving Stations

All carving stations include petite rolls and condiments. Prices below do not include a carving fee of \$45 per carver and reflect a maximum of 1.5 hours of service.

Oven Roasted Breast of Turkey	\$225 (35 SERVINGS)
Texas Style Barbecued Brisket	\$295 (35 SERVINGS)
Honey Glazed Baked Ham	\$220 (50 SERVINGS)
Cider Brined Smoked Pork Loin	\$225 (35 SERVINGS)
Herb Crusted Prime Rib	\$450 (50 SERVINGS)



Vegan preparation available



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Vegetarian preparation available



Wedding Dinner Buffet

1.5 hours of service

Hors D'oeuvres and Sides

ALL WEDDING BUFFET MENUS INCLUDE
International and Domestic Cheese Display
Assorted Canapes
Glazed and Spiced Nuts

Served with

Freshly Baked Bread and Butter
Portland Roasting Regular and Decaffeinated Coffee and Hot Tea

Silver Buffet

Spinach, Dried Cranberries, Feta, Pickled Red Onion, Toasted Walnuts and Lemon Herb Dressing
Marinated Roasted Mushroom and Cherry Tomato Salad with Basil Balsamic Vinaigrette
House Smoked Chicken with Oregon Berry Glaze
Wild Mushroom Ravioli with Brown Garlic Butter and Fresh Sage
Roasted New Potatoes
Seasonal Vegetable

\$40 per person

Gold Buffet

Arugula, Shaved Fennel, Strawberries, Toasted Almonds, Chèvre and Balsamic Vinaigrette
Beluga Lentil Salad with Roasted Peppers, Eggplant, Onion, Zucchini, Tomatoes and Orange Citronette
Braised Beef Clod with Tomato Ginger Chili Sauce
Pacific Cod Baked with Watercress and Basil Dijon Buerre Blanc
Wild Rice and Mushroom Pilaf
Seasonal Vegetable

\$48.50 per person

Platinum Buffet

Seasonal Greens with Grape Tomatoes, Cucumbers, Radishes, Crispy Wontons and Sesame Vinaigrette
Green Bean and Shiitake Salad with Toasted Almonds and Miso Dressing
Hot Smoked Wild Pacific Salmon with Sweet Chili, Pickled Ginger and Thai Basil
Korean Grilled Beef Short Ribs with Kimchee
Pineapple Fried Rice
Seasonal Vegetable Stir Fry

\$54 per person

Diamond Buffet

Fresh Local and Exotic Fruit Display
Northwest Pear and Apple Waldorf Salad with Frisée, Radicchio and Toasted Hazelnuts, Buttermilk Waldorf Dressing
Cucumber and Sweet Onion Salad
Chef Carved Smoke Roasted New York Striploin
Roasted Chicken Ballotine with Wild Rice and Apricot Glaze
Scalloped Potatoes with Tillamook Sharp White Cheddar
Seasonal Vegetables

\$60 per person



Vegan preparation available



Gluten Free preparation available
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Vegetarian preparation available



Formal Plated Wedding Dinner

1.5 hours of service

We can accommodate a maximum of 150 guests for a formal plated dinner

Hors D'oeuvres Display

(one hour of service)

Domestic and International Cheese Display with Baguette, Dried Fruits and Crackers
Hummus and Pita with Olives, Cucumbers and Pickled Peppers
Assorted Canapes

Served with

Portland Roasting Regular and Decaffeinated Coffee and Hot Tea

Romeo and Juliette

Shaved Fennel and Arugula Salad with Fuji Apples, Toasted
Hazelnuts and Sherry Vinaigrette
Cider Brined Chicken Roasted with Dried Fruits and Apple Cider
Gastrique
Wild Rice Pilaf
Fresh Seasonal Vegetable
Fresh Baked Bread
\$46.50 per person

Antony and Cleopatra

Gathered Greens with Chèvre Cheese, Fresh Mint, Tomatoes and
Pickled Red Onions
Lemon Basil Citronette
Montana Range Beef Tri Tip, Sautéed Greens, Wild Mushroom
Demi-Glace
Mashed Red Skinned Potatoes with Truffle Oil and Whole Roasted
Garlic
Fresh Seasonal Vegetable
Freshly Baked Bread

Benedick and Beatrice

Roasted Cherry Tomato and Artichoke Heart Salad with Butter
Lettuce, Basil and Garlic Aioli
Columbia River Steelhead with Bay Shrimp and Crabmeat
Topping and Tarragon Buerre Blanc
Potato Gnocchi with Brown Butter
Fresh Seasonal Vegetable
Freshly Baked Bread
\$54 per person

Oberon and Titania

Watercress, Red Grapes, Toasted Almonds, Feta Cheese and
Huckleberry Vinaigrette
Duet of Piedmontese Strip Loin Steak and Crab Stuffed Prawns
with Crispy Leeks and Green Peppercorn
Demi-Glace
Roasted Fingerling Potatoes
Fresh Seasonal Vegetables
Freshly Baked Bread
\$63 per person



Vegan preparation available



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Vegetarian preparation available



Buffet Additions and Substitutions

If you feel you need a little more; Substitute for \$5.00 per person, Add Entrée for \$8.00 per person. Full Guest Count Only

Chili Lime Tofu Broccoli  

Roasted Vegetable Lasagna 

Aloo Gobi (Curried Cauliflower and Potatoes)  

Chicken or Tofu Étouffée 

Seasonal Seafood, Fresh Today, with Chef's Garnish 

Smoked Barbecued Pork Spare Ribs 

Chicken Masala Curry 

Roasted Chicken with Ratatouille 

Hawai'ian Kalua Pork

Korean Beef Bulgogi with Kimchee

Vietnamese Grilled Chicken

Braised Chicken with Dried Fruit, Olives and Button Mushrooms

FOR THE FULL EXPERIENCE, ADD OUR

World Trade Center Signature Dessert Display

Chocolate Dipped Strawberries, House Made Truffles, Macarons, Petit Fours,
Mini Pastries, Cheesecakes, Brownies and Cookies

\$15.00 per person



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Vegetarian preparation available



Bar Pricing

4 hours of service

	Hosted Bar	Cash Bar
Cocktails	\$8.00	\$9.00
Wine	\$8.00	\$9.00
Assorted Bottled Beers	\$6.00	\$7.00
Sparkling Mineral Waters	\$4.00	\$5.00
Soft Drinks	\$3.50	\$4.00

Included Liquor Selection

Tanqueray Gin
 Bacardi Rum
 Skyy Vodka
 Sauza Tequila
 Jack Daniels Whiskey
 Johnnie Walker Red Scotch

Kegs

Premium Full Keg: \$500 OR Pony Keg: \$350
 Domestic Full Keg: \$400 OR Pony Keg: \$250

SEE PAGE 12 FOR A LISTING OF AVAILABLE KEGS

Cash Bar Service

Cash bar service is available if required. See above for pricing.
 A \$250 Cashier's Charge will be added to each cash bar.

Corkage and Tap Fees

A \$20 corkage fee will apply to each 750ml bottle of wine brought in.
 A \$25 corkage fee will apply to each 1.5L bottle of wine brought in.
 A \$200 tap fee will apply to each keg of beer brought in.



Wine List

Oregon White Wines

King Estate Pinot Gris	\$38 per bottle
Erath Pinot Gris	\$32 per bottle

Washington White Wines

Columbia Crest Pinot Gris Grand Estate	\$22 per bottle
House Wine (14 Hands Chardonnay)	\$24 per bottle
Chateau Ste Michelle Jo Riesling	\$27 per bottle
Hogue Cellars Chardonnay	\$24 per bottle
Hogue Cellars Riesling	\$20 per bottle
Snoqualmie Chardonnay	\$24 per bottle

California White Wines

Robert Mondavi Chardonnay	\$24 per bottle
Blackstone Chardonnay	\$24 per bottle

Sparkling Wines

Cinzano Sparkling Asti Spumante NV	\$36 per bottle
Piedmont, Italy	
Domaine Ste Michelle Brut Cuvee	\$32 per bottle
Woodinville, Washington	
World Trade Center Select	\$25 per bottle
Sourced from the Pacific NW	

Oregon Red Wines

Del Rio Cabernet Sauvignon	\$42 per bottle
Erath Vineyards Pinot Noir	\$40 per bottle
Silvan Ridge Syrah Rogue Valley	\$38 per bottle

Washington Red Wines

House Wine (14 Hands Merlot)	\$28 per bottle
Boomtown Cabernet Sauvignon	\$40 per bottle

California Red Wines

Simi Cabernet Sauvignon	\$48 per bottle
St Francis Cabernet Sauvignon	\$42 per bottle
Bogle Cabernet Sauvignon	\$26 per bottle



Beer List

Premium Kegs

Alaskan Amber Ale	FULL OR PONY KEG
Juneau, Alaska	
Sierra Nevada Pale Ale	FULL OR PONY KEG
Chico, California	
Deschutes Mirror Pond Pale Ale	FULL OR PONY KEG
Bend, Oregon	
Deschutes Black Butte Porter	FULL OR PONY KEG
Bend, Oregon	
Pyramid Hefeweizen	FULL OR PONY KEG
Portland, Oregon	
New Belgium Fat Tire	FULL OR PONY KEG
Fort Collins, Colorado	
Rogue Dead Guy	FULL OR PONY KEG
Ashland, Oregon	
MacTarnahan Amber Ale	FULL OR PONY KEG
Portland, Oregon	
Full Sail Amber Ale	FULL OR PONY KEG
Hood River, Oregon	
Full Sail Pale Ale	FULL KEG
Hood River, Oregon	

Domestic Kegs

Coors Light	FULL OR PONY KEG
Coors Banquet	FULL KEG
Miller Genuine Draft	FULL KEG
Miller Light	FULL OR PONY KEG
Budweiser Light	FULL KEG
Budweiser	FULL Keg