



WORLD TRADE CENTER®  
PORTLAND

# *Wedding Packet*

MENU AND PRICES VOID AFTER JUNE 2018  
Contact your sales representative  
for an updated copy

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## *A Distinctive Venue for Your Wedding*

The World Trade Center Portland offers a breathtaking venue 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 surrounds you and your guests with unparalleled architecture in an urban atmosphere.

### **Included Amenities:**

#### Building:

- Ceremony and Reception Site
- Private Bridal & Groom Lounge
- Convenient On-Site Parking
- Special Event and Liquor Liability Insurance provided by WTC
- Set up & tear down of all non-decoration items handled by WTC
- Free Wi-Fi

#### Décor:

- Tables (*Rounds for Dinner, Guest Book, Gifts, DJ/Band, and Cake*)
- Ivory Linens
- Padded Event Chairs
- Dinner ware, flat ware, and glass ware.
- Wood Dance Floor –12'x18'

#### Planning:

- Complimentary Ceremony Rehearsal (*Per Site Availability*)
- 1 Hour for Ceremony and 5 Hours for Reception (*Conclusion by Midnight*)
- 12 Hour Event Day (*Includes Load In and Load Out*)

#### Staff:

- Experienced Sales Coordinator to help plan event details
- In-House Executive Chef
- Dedicated Banquet Captain during event
- Formal Service Staff and Two Bartenders provided during event
- Cake Cutting service provided

### **Venue Rental Rates**

November - March \$3,000

April - October \$4,200

### **Catering Minimum**

\$6,000



## *Bride and Groom Room Snacks*

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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





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

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



Vegan preparation available



Gluten Free preparation available  
Additional charges may apply



Vegetarian preparation available



## Hors D'oeuvres Stations

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

<b>Southern Barbecue station</b> .....	\$355
50 Famous Smoked Chicken Wings, 5 Pounds Smoked Brisket with Slider Buns, Baked Beans, Cole Slaw, Corn Bread and Barbecue Sauces	
<b>Premium Italian Station</b> .....	\$695
100 Mini Meatballs in Marinara Sauce, 100 Grilled Italian Sausage Bites with Roasted Peppers, 50 Stuffed Mushrooms, 100 Fried Mozzarella Balls, Caponata, Olives and Focaccia	
<b>Deluxe Seafood Station</b> .....	\$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	
<b>South of the Border Station</b> .....	\$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	
<b>Sweets and Treats</b> .....	\$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.*

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



Vegan preparation available



Gluten Free preparation available  
Additional charges may apply



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  
Additional charges may apply



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  
\$49 per person

### 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



Gluten Free preparation available

Additional charges may apply





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



Vegan preparation available



Gluten Free preparation available

Additional charges may apply



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 Sixth Keg: \$350  
 Domestic Full Keg: \$400 OR Sixth 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*

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WINE MUST BE ORDERED THREE WEEKS PRIOR TO THE WEDDING

### *White Wines*

<b>Bridgeview Chardonnay (House Wine)</b> .....	\$26 per bottle
<b>Chateau Ste Michelle Jo Riesling (Washington)</b> .....	\$29 per bottle
<b>Erath Pinot Gris</b> .....	\$33 per bottle
<b>Acrobat Pinot Gris</b> .....	\$37 per bottle
<b>Del Rio Chardonnay</b> .....	\$39 per bottle

### *Red Wines*

<b>Bridgeview Cabernet-Merlot (House Wine)</b> .....	\$26 per bottle
<b>Floris Flyover Red Blend</b> .....	\$37 per bottle
<b>Erath Pinot Noir</b> .....	\$41 per bottle
<b>Boom Boom! Syrah</b> .....	\$45 per bottle
<b>Foris Cabernet Sauvignon</b> .....	\$45 per bottle

### *Sparkling Wines*

<b>Domaine Ste Michelle Brut Cuvee (Northwest)</b> .....	\$34 per bottle
<b>World Trade Center Select (Northwest)</b> .....	\$25 per bottle

### *Rosé*

<b>Del Rio Rose Jolee</b> .....	\$32 per bottle
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*\*Based on Availability\**



## Beer List

KEGS MUST BE ORDERED THREE WEEKS PRIOR TO THE WEDDING

### Premium Kegs

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

### Domestic Kegs

<b>Coors Light</b> .....	FULL OR SIXTH KEG
<b>Coors Banquet</b> .....	FULL KEG
<b>Miller Genuine Draft</b> .....	FULL KEG
<b>Miller Light</b> .....	FULL OR SIXTH KEG
<b>Budweiser Light</b> .....	FULL KEG
<b>Budweiser</b> .....	FULL Keg

*\*Based on Availability\**