



WORLD TRADE CENTER®  
PORTLAND

# Wedding Packet

MENU AND PRICES VOID AFTER AUGUST 2019  
Contact your sales representative  
for an updated copy

WT.Conference.Center@pgn.com  
(503) 464-8688

# 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 Specialist to help coordinate event details
- In-House Executive Chef
- Dedicated Banquet Captain during event
- Formal Service Staff provided during event
- Cake Cutting service provided

## Venue Rental Rates

November - March \$2,500

April - October \$3,500



## 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  
\$17 per person

### Café Board

Brie, White Cheddar and Bleu Cheese  
Dried Fruits, Assorted Nuts, Fresh Local Apples and/or Pears  
Baguette and Crackers  
\$125 per board

### Peace, Love and Hugs

Hummus, Pita and Veggies with  
Almonds, Chocolate and Dried Fruit  
\$11 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



## Cold Hors D'oeuvres

*Please note that these items cannot be passed during service*

<b>Olympia Provisions Charcuterie Board</b> Locally Made Pates, Sausages, Cured Meats, Mama Lil's Pickles, Peppers, Baguettes and Condiments	\$210 SERVES 30-50 \$395 SERVES 100
<b>Farmer's Board</b> Deviled Eggs, Sliced Country Ham, Pickles, Cheeses, Crusty Bread and Coarse Grain Mustard	\$195 SERVES 30-50 \$375 SERVES 100
<b>Artisan Cheese Display</b> International and Domestic Cheeses with Complements	\$255 SERVES 50-100 \$155 SERVES 30-50
<b>Cold Smoked Salmon Lox</b> Crackers and Lemon Cream Cheese	\$210 SERVES 50
<b>House Smoked Seafood Antipasto</b> Locally Smoked Variety with Condiments and Baguette	\$250 SERVES 50
<b>Baked Brie with Roasted Garlic</b> with Baguette	\$180 SERVES 25-35
<b>Chimichurri Marinated Prawns</b>	\$155 SERVES 50
<b>Peruvian Coconut Ceviche</b> Scallops, Shrimp and Crab in a Coconut Lime Marinade, with Tortilla Chips	\$275 SERVES 50
<b>Assorted Deli Pinwheels</b>	\$125 SERVES 50
<b>Chèvre Cheese and Pesto torte</b> with Crackers	\$130 SERVES 50
<b>Traditional Antipasto</b> Olympia Provisions Salumi, Cured Meats, Pickles and Cheeses, with Sliced Bread and Crackers	\$250 SERVES 50
<b>Grilled Vegetable Antipasto</b> Grilled and Pickled Vegetables, Cheese and Baguette	\$200 SERVES 50
<b>Jumbo Shrimp</b> Oregon Horseradish Cocktail Sauce	\$33 per pound 21-25 PIECES



## Hot Hors D'oeuvres

<b>Fried Three-Cheese Ravioli</b> With Spicy Marinara	\$135 per 50 pieces
<b>Parmesan Crusted Artichoke Hearts</b>	\$135 per 50 pieces*
<b>Moroccan Roasted Cauliflower Buds</b> With Garlic Tahini Sauce	\$100 per 50 pieces
<b>Vegetarian Gyoza Potstickers</b> With Citrus Ponzu Dipping Sauce	\$140 per 50 pieces
<b>Chicken and Cheese Empanadas</b> Roasted Chili Salsa	\$155 per 50 Pieces*
<b>Crab and Bay Shrimp Stuffed Mushrooms</b> Parmesan and Panko Bread Crumbs	\$180 per 50 pieces
<b>Chicken Satay</b> Spicy Peanut Sauce	\$125 per 50 pieces
<b>Bacon Wrapped Sea Scallops</b> Sauce Gribiche	\$180 per 50 pieces
<b>Grilled Bruschetta</b> Seasonal Toppings	\$110 per 50 pieces
<b>Chinese Barbecued Pork</b> Sesame, Sweet and Sour and Hot Mustard	\$110 per 50 pieces*
<b>Fried Ciliegine Mozzarella Balls</b> With Marinara Dipping Sauce	\$210 per 50 pieces*
<b>Smoked Meatballs</b> Zesty BBQ Sauce	\$145 per 100 pieces*
<b>Salt and Pepper Calamari</b> With Jalapeño Honey Mustard	\$145 per 5 pounds*
<b>Crispy Falafel</b> With Garlic Tahini	\$155 per 50 pieces
<b>Mini Dungeness Crab Cakes</b> With Creole Sherry Remoulade	\$210 per 50 pieces*
<b>Spinach and Tofu Stuffed Mushroom Caps</b>	\$165 per 50 pieces

## Hors D'oeuvres Stations

*Serves 75 to 100 people dependent upon additional items ordered.*

<p><b>Southern Barbecue station</b> 50 Famous Smoked Chicken Wings, 5 Pounds Smoked Brisket with Slider Buns, Baked Beans, Cole Slaw, Corn Bread and Barbecue Sauces</p>	\$355 per station
<p><b>Premium Italian Station</b> 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</p>	\$695 per station
<p><b>Deluxe Seafood Station</b> 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</p>	\$895 per station
<p><b>South of the Border Station</b> 50 Chicken Taquitos, 50 Mini Beef Empanadas, 5 Pounds Pork Carnitas, Mini Corn Tortillas, Chips, Guacamole, Red and Green Salsa, Jalapeños, Radishes and Limes</p>	\$395 per station
<p><b>Sweets and Treats</b> 10 Dozen Assorted Truffles, 5 Dozen each Hazelnut Biscotti, Coconut Macarons, Chocolate Dipped Strawberries and Mini Cream Puffs</p>	\$595 per station

## 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 serves 35
<b>Texas Style Barbecued Brisket</b>	\$295 serves 35
<b>Honey Glazed Baked Ham</b>	\$220 serves 50
<b>Cider Brined Smoked Pork Loin</b>	\$225 serves 35
<b>Herb Crusted Prime Rib</b>	\$450 serves 50

# Wedding Dinner Buffet

**PRICES ARE PER PERSON**

**All are served with Freshly Baked Bread and Butter and Portland Roasting regular and decaffeinated coffees and an assortment of organic teas**

## Silver Buffet—\$40

International and Domestic Cheese Display  
Assorted Canapes  
Glazed and Spiced Nuts

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

## Platinum Buffet—\$54

International and Domestic Cheese Display  
Assorted Canapes  
Glazed and Spiced Nuts

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

## Gold Buffet—\$49

International and Domestic Cheese Display  
Assorted Canapes  
Glazed and Spiced Nuts

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

## Diamond Buffet—\$60

International and Domestic Cheese Display  
Assorted Canapes  
Glazed and Spiced Nuts

Fresh Local and Exotic Fruit Display  
Northwest Pear and Apple Waldorf Salad with Frisée, Radicchio, Toasted Hazelnuts and 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

# Formal Plated Wedding Dinner

---

**150 Guest Maximum—PRICES ARE PER PERSON**

**All are served with Freshly Baked Bread**

**And Portland Roasting regular and decaffeinated coffees and an assortment of organic teas**

## **Romeo and Juliette—\$47**

International and Domestic Cheese Display  
Assorted Canapes  
Glazed and Spiced Nuts

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

## **Benedick and Beatrice—\$54**

International and Domestic Cheese Display  
Assorted Canapes  
Glazed and Spiced Nuts

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

## **Antony and Cleopatra—\$49**

International and Domestic Cheese Display  
Assorted Canapes  
Glazed and Spiced Nuts

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

## **Oberon and Titania—\$63**

International and Domestic Cheese Display  
Assorted Canapes  
Glazed and Spiced Nuts

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





## Buffet Additions and Substitutions

---

**Substitute—\$5 per person.**  
**Add Entrée—\$8 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

# Bar Information

---

## ***Pricing Applies to 4 Hours of Service***

### **Bar Set Up Fee**

A \$250 bar set up fee will be applied to all bars, and includes the use of 1 bartender for up to 100 guests. Please ask your Sales Coordinator for more details to meet the needs of your event.

### **Hosted Bar Incentive**

Bar Set Up Fee of \$250 to be waived once bar sales reach \$1,000 (per bar)

<b>BAR ITEM</b>	<b>PRICE</b>
Cocktails	\$9.00
House Wine	\$9.00
Assorted Bottled Beers	\$7.00
Sparkling Mineral Waters	\$5.00
Soft Drinks	\$4.00

### **Included Liquor Selection**

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

### **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.

#### ***PLEASE NOTE:***

*There is no service charge applied to the Bar Set Up Fee or the Corkage and Tap Fees*

### **Bar Security**

One security guard is required per 100 guests.

Please check with your Sales Coordinator for current Security guard pricing.

# Pacific Northwest Wine List

# Beer List

WINE SELECTIONS AND BEER KEGS MUST BE ORDERED THREE WEEKS PRIOR TO THE EVENT

## White Wines

<b>Bridgeview Chardonnay (House Wine)</b>	\$26 per bottle
Cave Junction, Oregon	
<b>North by Northwest Riesling</b>	\$28 per bottle
Walla Walla, Washington	
<b>Underwood Pinot Gris</b>	\$30 per bottle
Tualatin, Oregon	
<b>Acrobat Pinot Gris</b>	\$37 per bottle
Eugene, Oregon	
<b>Del Rio Chardonnay</b>	\$39 per bottle
Gold Hill, Oregon	

## Red Wines

<b>Bridgeview Cabernet-Merlot (House Wine)</b>	\$26 per bottle
Cave Junction, Oregon	
<b>Foris Fly-Over Red Blend</b>	\$37 per bottle
Cave Junction, Oregon	
<b>Sokol Blosser Pinor Noir</b>	\$43 per bottle
Dundee, Oregon	
<b>Boom Boom! Syrah</b>	\$45 per bottle
Prosser, Washington	
<b>Foris Cabernet Sauvignon</b>	\$45 per bottle
Cave Junction, Oregon	

## Sparkling Wines

<b>Piper Sonoma Brut</b>	\$38 per bottle
Sonoma County, California	
<b>World Trade Center Select</b>	\$25 per bottle
Sourced from the Pacific NW	

## Rosé

<b>Del Rio Rose Jolee</b>	\$32 per bottle
Gold Hill, Oregon	

*\*Based on Availability\**

## Premium Kegs

**Full Keg: \$500 Sixth Keg: \$350**

### Alaskan Amber Ale

Juneau, Alaska

### Ninkasi Total Domination IPA

Eugene, Oregon

### Deschutes Mirror Pond Pale Ale

Bend, Oregon

### Deschutes Black Butte Porter

Bend, Oregon

### Buoy IPA

Astoria, Oregon

### New Belgium Fat Tire

Fort Collins, Colorado

### Rogue Dead Guy

Ashland, Oregon

### Widmer Hefeweizen

Portland, Oregon

### Full Sail Amber Ale

Hood River, Oregon

### Breakside Pilsner

Portland, Oregon

## Domestic Kegs

**Full Keg: \$400 Sixth Keg: \$250**

### Coors Light

**Coors Banquet** FULL KEG ONLY

**Miller Genuine Draft** FULL KEG ONLY

### Miller Light

**Budweiser Light** FULL KEG ONLY

**Budweiser** FULL KEG ONLY