



**WORLD TRADE CENTER®
PORTLAND**

Wedding Packet

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

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**WORLD TRADE CENTER®
PORTLAND**

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



**WORLD TRADE CENTER®
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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



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Cold Hors D'oeuvres

Please note that these items cannot be passed during service

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



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Hot Hors D'oeuvres

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

^Indicates Items Not Available For Passing

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PLEASE ADD A 21% SERVICE CHARGE TO THE ABOVE PRICES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS.



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Hors D'oeuvres Stations

Serves 75 to 100 people dependent upon additional items ordered.

<p>Southern Barbecue station 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>Premium Italian Station 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>Deluxe Seafood Station 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>South of the Border Station 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>Sweets and Treats 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.

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



**WORLD TRADE CENTER®
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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



**WORLD TRADE CENTER®
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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

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

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

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



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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



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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)

BAR ITEM	PRICE
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.



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Pacific Northwest Wine List

Beer List

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

White Wines

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

Red Wines

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

Sparkling Wines

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

Rosé

Del Rio Rose Jolee	\$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