



**WORLD TRADE CENTER®  
PORTLAND**

# **Wedding Packet**

MENU AND PRICES VOID AFTER JULY 2020  
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



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## **Bride and Groom Lounge 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 Starters**

Individual Vegetable Cups with Carrots, Celery, Red Bell Pepper and Asparagus with Yogurt Ranch Dressing  
Fresh Fruit Cups with Farm Fresh Fruit and Melon  
House-Made Seasoned and Candied Nut Mix  
Assorted Sparkling Juices

**\$18 PER PERSON**

### **Tillamook Cheese Display**

A Spread of Tillamook Creamery Cheeses and Crackers with Fresh Fruit

**\$9 PER PERSON**

### **Energy Pack**

Fresh Juice Shots  
Roasted Almonds  
Dried Fruits  
Red Pepper Hummus with Lavosh Crackers, Carrots, Celery and Bell Peppers  
Brown Butter Bourbon Dessert Bars and Ginger Snaps

**\$17 PER PERSON**

### **Mini Bistro Sandwich Tray**

CHOOSE THREE:  
Prosciutto-Arugula and Brie  
Caprese ~ Mozzarella, Tomato and Basil  
Italian ~ Salami, Pepperoni, Roasted Red Pepper and Provolone  
Turkey with Kale, Roasted Peppers and Tillamook Swiss  
Pesto Chicken with Pulled Chicken, Roma Tomato, Parmesan Crisp and Basil Pesto

**\$60 PER TRAY**

SERVES 8-12

### **Last Minute Snacks**

Assorted Newman's Own Mints  
**\$4 EACH**

Assorted Clif Energy Bars  
**\$4 EACH**

Assorted Freshly Baked Cookies  
**\$23 PER DOZEN**

### **Thirst Quenchers**

Piper Sonoma Brut  
**\$38 PER BOTTLE**

World Trade Center Select  
**\$25 PER BOTTLE**

Sparkling Apple Cider  
**\$15 PER BOTTLE**

Assorted Bottled Beer  
**\$6 EACH**

Chilled Sodas  
**\$2.75 PER SODA**

Sparkling Perrier Water  
**\$4 PER BOTTLE**

Iced Tea  
**\$20 PER GALLON**

Lemonade  
**\$20 PER GALLON**



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## **Chilled Hors D'oeuvres**

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

|  |  |
|--|--|
| <b>Olympia Provisions Charcuterie Board</b><br>A World Trade Favorite Celebrating Locally Made Pâtés, Sausages, Cured Meats, Pickled Vegetables, Mustards and Sliced Baguette  | \$175 SERVES 12 PEOPLE<br>\$300 SERVES 24 PEOPLE<br>\$585 SERVES 48 PEOPLE |
| <b>NW Style Charcuterie Display</b><br>Traditional Cured Meats, Salamis, Summer Sausage, and Pepperoni, Accompanied by Smoked and Babybel Cheeses, Pickled Vegetables and Crackers                                       | \$80 SERVES 12 PEOPLE<br>\$150 SERVES 24 PEOPLE<br>\$285 SERVES 48 PEOPLE  |
| <b>Tillamook County Cheese Display</b><br>Smoked, Sharp, and Aged White Cheddars, Pepper-Jack and Provolone, Served with Grapes, Crackers and Dried Fruit<br><i>V, VG</i>  | \$70 SERVES 12 PEOPLE<br>\$130 SERVES 24 PEOPLE<br>\$250 SERVES 48 PEOPLE  |
| <b>Chef's Select Artisan Cheese Display*</b><br>Chef's Selection of Local and Imported Cheeses, Grapes, Dried Fruits, Nuts and Berries Served with Sliced Baguette and Beechers Crackers<br><i>V, VG</i>                 | \$225 SERVES 24 PEOPLE<br>\$445 SERVES 48 PEOPLE                           |
| <b>Bruschetta and Olive Tapenade Duet</b><br>Build Your Own Olive and Chive Tapenade, and Traditional Tomato-Basil Bruschetta Served with Grilled or Toasted Baguette Crostini for Topping<br><i>V, VG, WF Available</i> | \$150 SERVES 24 PEOPLE   |
| <b>Baked Brie with Roasted Garlic</b><br>Served with Apple Wedges and Sliced Baguette<br><i>**Seasonal Fruits or Nuts Available, Please Inquire<br/>WF Available as Grilled Brie</i>                                     | \$100 SERVES 35 PEOPLE   |
| <b>Greek Inspired Antipasto</b><br>Traditional Cured Meats Including Prosciutto, Sopressata and Salami, Roasted Artichokes, Marinated Feta and Olives, Crudite Style Vegetables and Spreads                              | \$235 SERVES 24 PEOPLE   |
| <b>Pacific Northwest Antipasto</b><br>Salami, Cappicola and Alderwood Smoked Salmon, Herb and Olive Oil Marinated Mozzarella, Marinated Grape Tomatoes, Capers and Pitted Country Olives<br><i>WF</i>                    | \$175 SERVES 24 PEOPLE<br>\$345 SERVES 48 PEOPLE                           |
| <b>Chinese Barbecued Pork</b><br>With Sesame, Sweet and Sour and Hot Mustard   | \$59 SERVES 24 PEOPLE<br>\$110 SERVES 48 PEOPLE                            |
| <b>Steamed and Seasoned Jumbo Shrimp</b> <sup>(16/20)</sup><br>with House-Made Portlandia Cocktail Sauce<br><i>WF</i>  | \$375 PER 100 PIECES   |
| <b>Basil Pesto Tiger Prawns</b><br>Chili Marinated 16/20 Shrimp, Sautéed in a Basil-Pesto Sauce, Served with House-Made Cocktail Sauce and Lemon Wedges<br><i>WF</i>   | \$275 PER 50 PIECES  |
| <b>Fresh Fruit Platter</b><br>Sliced Melons, Fresh Fruit Selection and Northwest Berries<br><i>VG, DF, WF</i>  | \$60 SERVES 12 PEOPLE<br>\$110 SERVES 24 PEOPLE                            |
| <b>Assorted Deli Pinwheels</b><br>Turkey, Veggie-Bacon Ranch, Smoked Salmon* and Southwest Chicken Wraps<br><i>WF Available</i>  | \$75 SERVES 24 PEOPLE<br>\$140 SERVES 48 PEOPLE                            |



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## **Hot Hors D'oeuvres**

Please add a fee of \$50 per 50 guests if you would like any hors d'oeuvres passed

|   |   |
|---|---|
| <b>Fried Three-Cheese Ravioli</b> <sup>^</sup><br>with Spicy Marinara   | \$50 PER 48 PIECES                        |
| <b>Parmesan Crusted Artichoke Hearts</b> <sup>^</sup><br>With a Fresh Garden Herb Aioli   | \$175 PER 48 PIECES                       |
| <b>Moroccan Roasted Cauliflower Buds</b> <sup>^</sup><br>with Lemon-Garlic Tahini Sauce   | \$135 PER 48 PIECES                       |
| <b>Vegetarian Gyoza Potsticker</b> <sup>^</sup><br>with Citrus Ponzu and Low Sodium Tamari Soy (WF)   | \$95 PER 48 PIECES                        |
| <b>Crab and Bay Shrimp Stuffed Mushrooms</b> <sup>^</sup><br>With Parmesan and Panko Bread Crumbs   | \$85 PER 2 DOZEN                          |
| <b>Thai Seasoned Chicken Satay</b><br>with Spicy Peanut Sauce<br>(GF Peanut Sauce Available on Request)                                       | \$60 PER 24 PIECES<br>\$115 PER 48 PIECES |
| <b>Mini Angus Beef Sliders</b><br>Mama Lils Pickles, Tillamook Cheddar and Red Onion  | \$35 PER DOZEN                            |
| <b>Applewood-Smoked Buffalo Hot Wings</b> <sup>^</sup><br>Celery Sticks, Blue Cheese Dressing and Leeks                                       | \$50 PER DOZEN                            |
| <b>Mini Reuben Pistolets</b><br>Mini Reuben Sandwiches in Pretzel Rolls Served with Dijon   | \$60 PER DOZEN                            |
| <b>Five Spice Beef and Pork Meatballs</b> <sup>^</sup><br>House-Made Spice Blend, Eggs, Breadcrumbs and Onion<br>Served with Lemongrass Aioli | \$150 PER 100 PIECES                      |
| <b>Crispy Arancini</b><br>with Sun Dried Tomato Dip   | \$45 PER 24 PIECES                        |
| <b>Fried Mac and Cheese Balls</b><br>with Spicy Marinara  | \$50 PER 24 PIECES                        |
| <b>Dungeness Crab and Oregon Bay Shrimp Cake</b> <sup>^</sup><br>With Red Pepper Remoulade and Lemon Dill Aioli                               | \$45 PER DOZEN                            |
| <b>Spinach and Tofu Stuffed Mushrooms</b><br>Cremini Mushrooms Stuffed with Tofu, Walnut, Parsley, Mint<br>and Parmesan Cheese                | \$45 PER 2 DOZEN                          |

<sup>^</sup>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**

**50 GUEST MINIMUM**

### **Premium Italian Station**

Mini Meatballs in Marinara Sauce, Grilled Italian Sausage Bites with Roasted Peppers, Stuffed Mushrooms, Fried Risotto Balls, Caponata, Olives and Focaccia

**\$350 SERVES 50**

### **Northwest Seafood Station\***

Crab Cakes, Jumbo Cocktail Prawns, Oyster Shooters, Fried Razor Clam Strips, Salmon Lox, Cocktail Sauce, Remoulade and Crackers

**\$450 SERVES 50**

### **Northwest Comfort Foods**

*Mashed Potato Martinis*—Yukon Gold Mashed Potatoes Served in a Martini Glass  
Toppings Include: Caramelized Onions, Shredded Basil, Tillamook Cheddar, Chopped Bacon, Butter and Sour Cream

**OR**

*Delectable Mac N' Cheese*—Tillamook Three Cheese Macaroni and Cheese  
Toppings Include: Pendleton Applewood Smoked Bacon, Sautéed Wild Mushrooms, Braised Greens, Cheddar Cheese, Parmesan and Blue Cheese  
*WITH* Grilled Marinated Chicken Skewers, Grilled Marinated Beef Skewers, Grilled Shrimp Wrapped in Bacon Skewers, Served with Sweet Thai Chili Sauce and Peanut Sauce

**\$350 SERVES 50**

### **Oregon Wine Country**

Local Cheeses, Slices Salami and Cured Meats Chef's Juniper-Absinthe Cured King Salmon Served on a Hardwood Plank, House Pickled Vegetables, Sundried Tomato Marmalade, Bacon-Onion Jam and a Lemon Dill Sabayon Sauce

**\$400 SERVES 50**

### **Petit Desserts**

Assorted Truffles, Hazelnut Biscotti, Mini Fruit Tart with Lemon Curd, Stout-Chocolate Mousse in Graham Phyllo and Mini Cream Puffs

**\$300 SERVES 50**

## **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.*

### **Slow Roasted Bronzed Turkey**

Cranberry-Apple Chutney, Bacon-Onion Jam and Ginger-Orange Cranberry Sauce

**\$300 SERVES 50**

### **Chef's Jazz Club Herb & Salt Crusted Prime Rib\***

Slow Roasted Overnight to Perfection, Served with an Oregon Pinot Jus, Horseradish Cream and Stoneground Mustard

**\$550 SERVES 50**

### **Honey Glazed Spiral Ham**

Maple Mustard Glaze and a Port-Pear Chutney

**\$300 SERVES 50**

### **Hard Cider Brined Rosemary Pork Loin**

Whole Grain Mustard Sauce and a Pendleton Bourbon Whiskey BBQ

**\$350 SERVES 50**

### **Cedar Roasted Northwest Salmon**

Sundried Tomato Marmalade and a Lemon Dill Sabayon Sauce

**\$350 SERVES 50**

### **Texas Style Barbecued Brisket**

Applewood and Hickory Smoked Brisket Served with our Signature BBQ Sauce, Stout BBQ Sauce and Crispy Onion Straws

**\$295 SERVES 35**



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## **Wedding Dinner Buffets**

**ALL ARE SERVED WITH FRESHLY BAKED BREAD AND BUTTER  
AND PORTLAND ROASTING REGULAR AND DECAFFEINATED COFFEES AND AN ASSORTMENT OF ORGANIC TEAS**

### **Silver Buffet**

Domestic and International Cheese Display  
Assorted Canapes  
Glazed and Spiced Nuts

Roasted Pepper, Corn and Arugula Salad with Goat  
Cheese Crostini Croutons and a House-Made White  
Balsamic Vinaigrette (*GF*)

Herb Roasted Chicken (*GF*) and Herb-Pan Jus

Thyme-Rosemary Rubbed Leg of Pork with Apple Fennel  
Pan Sauce (*GF*)

Wild Rice Pilaf with Swiss Chard (*V, GF*)

Seasonal Vegetable (*V, VG*)

#### VEGETARIAN ENTRÉE OPTION

Goat Cheese-Ricotta Penne with Seasonal Vegetables  
(*GF, V*)

**\$45 PER PERSON**

### **Platinum Buffet**

Domestic and International Cheese Display  
Assorted Canapes  
Glazed and Spiced Nuts

Spinach Salad with Sliced Mushrooms, Green Onions,  
Sliced Almonds and a House-Made Poppyseed Berry  
Vinaigrette (*V, GF*)

Bitter Greens with Spiced Walnuts, Northwest Apples,  
Red Onion and Cranberry-Sage Vinaigrette

Miso Glazed King Salmon with NW Mushroom-Spinach  
Ragout

Herb Roasted Chicken and Herb-Pan Jus

Wild Rice and Swiss Chard Pilaf (*GF*)

Seasonal Vegetable (*V, VG*)

#### VEGETARIAN ENTRÉE OPTION

Roasted Sweet Onions, Tomato and Squash Torte

**\$55 PER PERSON**

### **Gold Buffet**

Domestic and International Cheese Display  
Assorted Canapes  
Glazed and Spiced Nuts

Northwest Waldorf Salad with Apples, Pears, Celery and  
Red Grapes tossed with Waldorf Dressing and Candied  
Hazelnuts, Frisee and Radicchio (*GF*)

Pan Seared Columbia River Sturgeon

Balsamic Marinated and Peppered Flank Steak with Rogue  
Blue Cheese Sauce

Couscous and Spiced Eggplant (*V*)

Seasonal Vegetable (*V, VG*)

#### VEGETARIAN ENTRÉE OPTION

Root Vegetable Pave with Marinated Tofu Piccata and  
Sweet Onion Marmalade (*V, VG, GF*)

**\$50 PER PERSON**

### **Diamond Buffet**

Domestic and International Cheese Display  
Assorted Canapes  
Glazed and Spiced Nuts

Sesame Caesar Salad with Brioche Croutons Tossed with  
Butter and Cilantro and Dressed with a House-Made  
Sesame Caesar Dressing (*GF*) and Parmesan Cheese

Butter Lettuce, Radicchio and Oak Leaf Lettuce with  
Cucumber, Radish, Tomatoes and Rogue River Blue Cheese  
Dressing

Pan-Roasted Columbia River Steelhead with Caramelized  
Northwest Apples, Sage and Onion (*GF*)

Willamette Beef Short Ribs with Root Vegetables

Cauliflower Potato Puree (*GF*)

Seasonal Vegetable (*V, VG*)

#### VEGETARIAN ENTRÉE OPTION

Smoked Mushroom Risotto with Roasted Garlic

**\$65 PER PERSON**



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## **Plated Wedding Dinner**

**150 GUEST MAXIMUM**

**ALL ARE SERVED WITH FRESHLY BAKED BREAD AND BUTTER**

**AND PORTLAND ROASTING REGULAR AND DECAFFEINATED COFFEES AND AN ASSORTMENT OF ORGANIC TEAS**

### **Romeo & Juliette**

HORS D'OEUVRES

Northwest Creamery Cheese Display with Artisan Crackers,  
Fresh Baguette Breads and Dried Fruit and Nuts  
Glazed and Spiced Nuts  
Assorted House-Made Canapes

Boston Bibb Lettuce with Roasted Cherry Tomatoes,  
Applewood Smoked Bacon, Shaved Parmesan Cheese,  
Radishes and a Sour Orange-Balsamic Vinaigrette  
(GF, V Available)

CHOOSE ONE:

Lemon-Oregano Oven Roasted Chicken with Chive Potato  
Puree, Haricot Verts and Roasted Baby Spring Vegetables  
(GF)

**OR**

Draper Valley Chicken (Bone In) Braised with Seared  
Oranges, Tomatoes and Tarragon with Spiced Pan-Fried  
Green Beans and Chickpeas (GF)

VEGETARIAN ENTRÉE OPTION

Pappardelle Pasta Tossed with Arugula and Spinach  
(V, GF Available)

**\$53 PER PERSON**

### **Benedick & Beatrice**

HORS D'OEUVRES

Northwest Creamery Cheese Display with Artisan Crackers,  
Fresh Baguette Breads and Dried Fruit and Nuts  
Glazed and Spiced Nuts  
Assorted House-Made Canapes

Butter Lettuce, Radicchio and Oak Leaf Lettuce with  
Cucumber, Radish, Tomatoes and Oregon Bay Shrimp with  
Rogue River Blue Cheese Dressing (GF, V Available)

Grilled Salmon Fillets with Basil Compound Butter, Roasted  
Tomato and Onion Salad and Basmati Rice with Cumin and  
Fennel (GF)

VEGETARIAN ENTRÉE OPTION

Baked Seasonal Squash Stuffed with Wild Rice and Pecans  
and an Apple and Cranberry Chutney (V, GF)

**\$60 PER PERSON**

### **Antony & Cleopatra**

HORS D'OEUVRES

Northwest Creamery Cheese Display with Artisan Crackers,  
Fresh Baguette Breads and Dried Fruit and Nuts  
Glazed and Spiced Nuts  
Assorted House-Made Canapes

Mixed Greens with Shaved Olympia Provisions Sweetheart  
Ham, Candied Hazelnuts & Roasted Pears with a  
Caramelized Shallot Vinaigrette (GF, V Available)

Roasted Pork Loin with Calvados and Ginger Sauce,  
Mashed Potatoes with Caramelized Apples, Seared  
Cauliflower and Garlic Butter (GF)

VEGETARIAN ENTRÉE OPTION

Sweet Peppers Stuffed with Masa Harina, Caramelized  
Onions and Fiscalini Cheese (V, GF Available)

**\$55 PER PERSON**

### **Oberon & Titania**

HORS D'OEUVRES

Northwest Creamery Cheese Display with Artisan Crackers,  
Fresh Baguette Breads and Dried Fruit and Nuts  
Glazed and Spiced Nuts  
Assorted House-Made Canapes

Dressed Knife and Fork Caesar Salad with Buttered Brioche  
Croutons, Shaved Tillamook Extra Sharp White Cheddar,  
Roasted Pumpkin Seeds and House-Made Caesar Dressing  
(V)

Ginger and Lemongrass-Glazed Tri Tip Steak\* and Crab  
Stuffed Jumbo Prawns with Mashed Butternut Squash,  
Potatoes and Hazelnut with Gingered Sugar Snap Peas (GF)

VEGETARIAN ENTRÉE OPTION

Potato-Morel Mushroom Gratin with Marsala Roasted Beets,  
Roasted Onions and Pear (V, GF)

**\$67 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)

| <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

### **Bar Security**

One security guard is required per 100 guests.

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

### **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*



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## **Regional Wine List**

## **Beer List**

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

### **White Wines**

|   |                        |
|---|------------------------|
| <b>Proverb Chardonnay<br/>(House Wine)</b><br>Northern California | <b>\$26 PER BOTTLE</b> |
| <b>Chateau St. Michelle Riesling</b><br>Woodinville, Washington   | <b>\$28 PER BOTTLE</b> |
| <b>14 Hands Pinot Gris</b><br>Prosser, Washington                 | <b>\$29 PER BOTTLE</b> |
| <b>Primarius Pinot Gris</b><br>Dundee, Oregon                     | <b>\$36 PER BOTTLE</b> |
| <b>Erath Chardonnay</b><br>Dundee, Oregon                         | <b>\$44 PER BOTTLE</b> |

### **Red Wines**

|   |                        |
|---|------------------------|
| <b>Proverb Cabernet<br/>(House Wine)</b><br>Northern California | <b>\$26 PER BOTTLE</b> |
| <b>Columbia Red Blend</b><br>Woodinville, Washington            | <b>\$34 PER BOTTLE</b> |
| <b>Rainstorm Pinot Noir</b><br>Willamette Valley, Oregon        | <b>\$42 PER BOTTLE</b> |
| <b>Tenet Pundit Syrah</b><br>Columbia Valley, Washington        | <b>\$48 PER BOTTLE</b> |

### **Rosé**

|  |                        |
|--|------------------------|
| <b>Oregon Rose Eloyan</b><br>Willamette Valley, Oregon | <b>\$31 PER BOTTLE</b> |
|--|------------------------|

### **Sparkling Wines**

|   |                        |
|---|------------------------|
| <b>Chandon Brut</b><br>Northern California                      | <b>\$40 PER BOTTLE</b> |
| <b>World Trade Center Select</b><br>Sourced from the Pacific NW | <b>\$28 PER BOTTLE</b> |

### **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**

Newport, 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** FULL KEG ONLY

**Budweiser Light** FULL KEG ONLY

**Budweiser** FULL KEG ONLY

*\*Based on Availability\**