



**WORLD TRADE CENTER®
PORTLAND**

Wedding Packet

MENU AND PRICES VOID AFTER DECEMBER 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



**WORLD TRADE CENTER®
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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



**WORLD TRADE CENTER®
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Chilled Hors D'oeuvres

Please note that these items cannot be passed during service

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

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

[^]INDICATES ITEMS NOT AVAILABLE FOR PASSING



**WORLD TRADE CENTER®
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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



**WORLD TRADE CENTER®
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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



**WORLD TRADE CENTER®
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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)

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

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



**WORLD TRADE CENTER®
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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

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

Red Wines

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

Rosé

Oregon Rose Eloyan Willamette Valley, Oregon	\$31 PER BOTTLE
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Sparkling Wines

Chandon Brut Northern California	\$40 PER BOTTLE
World Trade Center Select Sourced from the Pacific NW	\$28 PER BOTTLE

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