THE NINES INTIMATE WEDDING PACKAGE

Intimate Weddings Of 25 People Or Less:

❖ Private Ceremony & Reception Location
❖ Set Up & Break Down Of Hotel Provided Items
❖ Inclement Weather Back Up Space
❖ Chivari Chairs For Ceremony & Reception
❖ Your Choice Of Banquet Rounds, High Cocktail Tables, And Rectangular Banquet Tables (3) Frosted Votive Candles For Each Table
❖ House Centerpieces
❖ Linen, Napkins, Plating, Cutlery, And Drinkware
❖ Cake Cutting
❖ Waived Photography Fee
❖ Marriott Bonvoy Points
❖ Ceremony Only: $1599
❖ Ceremony & Reception: $1999 Plus Food & Beverage Minimum
CEREMONY LOCATIONS

DEPARTURE WEST DECK
Available for ceremonies concluding before 4pm. Enjoy panoramic views of Downtown Portland and the surrounding areas.

GALLERY/STUDIO LIVING ROOM
A great space for smaller gatherings boasting floor to ceiling windows overlooking the city of Portland and crystal light fixtures.

CITYVIEW LIVING ROOM
This elegant function space offers natural lighting and city views. A sweeping white marble staircase serves as a dramatic backdrop for your grand entrance!
RECEPTION LOCATIONS

BARREL ROOM
Adorned in wood from the Pacific Northwest, this event space is unlike any other. Unique and vibrant in Portland History.

GALLERY ROOM
A great space for smaller gatherings and comes with the pre-function space which can be used for cocktail hour.

STUDIO LIVING ROOM
This elegant function space offering natural lighting and city views. Crystal light fixtures give this space an elegant and refined feel.

THE LIBRARY
An intimate event space surrounded by books curated from Powell’s bookstore. This space maxes out at 14 attendees.
INTIMATE WEDDINGS BRUNCH

FARMHOUSE CLASSICS

Select 3 options for 25 per person. Includes freshly brewed coffee, decaffeinated coffee, and a selection of Smith Teamaker® teas.

**TWO EGGS ANY STYLE**

**BAKED GOODS,** daily selection

**CRISPY POTATO ROSTI,** lemon, garlic, thyme

**SHAVED HAM,** griddled with Oregon honey

**HOUSE-MADE FENNEL SAUSAGE**

**HOUSE-MADE CHICKEN CHERRY SAUSAGE**

**APPLEWOOD SMOKED BACON**

**SEASONAL FRUIT,** house grown basil, agave

**TOASTED BAGEL AND WHIPPED CREAM CHEESE**

BRUNCH ENHANCEMENTS

*Priced per person.*

**DUNGENESS CRAB OMELET,** potato rosti, grilled onion, bacon, mushroom 27

**BUTTERMILK SKILLET PANCAKES,** apple, whipped mascarpone, streusel, maple syrup 20

**URBAN FARMER EGGS BENEDICT,** house-made english muffin, griddled ham, béarnaise 24

*Vegetarian, Vegan & Gluten Free Meals Available Upon Request

**Service must conclude before 1PM.**
INTIMATE WEDDINGS LUNCH

$34 per person.  
Select 1 First Course & 2 Entrées.

FIRST COURSE

LOCAL GREENS, shaved vegetables, winter fruit, quinoa, honey vinaigrette  
CAESAR SALAD, parmesan, garlic-caper dressing, brioche croutons  
SEASONAL SOUP

ENTREES

SHIITAKE MUSHROOM AND LEEK RISOTTO, roasted pumpkin, pepitas  
FENNEL POLLEN CRUSTED SALMON, cauliflower, warm olive jus, basil  
POPCORN GRITS, spiced shrimp, pulled pork, soft poached egg  
BBQ BEEF GRILLED CHEESE SANDWICH, provolone, red wine onion jam, levain, farm fries  
VEGETABLE PANINI, avocado, piccallili, oil-cured tomato, arugula, chevre, farm fries  
DUCK SAUSAGE HASH, confit sweet potato, shitake mushroom, sweet corn, sunny duck egg, harissa

CHEF’S SEASONAL DESSERT

*Vegetarian, Vegan & Gluten Free Meals Available Upon Request  
**Service must conclude before 3PM.
INTIMATE WEDDING DINNER

$66 per person
Select 1 First Course & 2 Entrées.

FIRST COURSE

LOCAL GREENS, shaved vegetables, winter fruit, quinoa, honey vinaigrette
CAESAR SALAD, parmesan, garlic-caper dressing, brioche croutons
SEASONAL SOUP

ENTREES

SHIITAKE MUSHROOM AND LEEK RISOTTO, roasted pumpkin, pepitas
FENNEL POLLEN CRUSTED SALMON, cauliflower, warm olive jus, basil
SEARED DAYBOAT SCALLOPS, shiitake and leek risotto, sunflower shoots
ROASTED BONE-IN PORK LOIN, pear, baking spice, rooftop honey
SMOKED HALF CHICKEN, sweet and sour eggplant, confit sweet potato, lemon thyme jus
RED WINE BRAISED SHORT RIB, popcorn grits, seared greens
10 OZ. BRANDT FLAT IRON STEAK, crisp fingerlings, charred baby carrot
6 OZ. PIEDMONTES TENDERLOIN, crisp fingerlings, broccolini

CHEF’S SEASONAL DESSERT

*Vegetarian, Vegan & Gluten Free Meals Available Upon Request
BAR PACKAGES

BEER
5 per bottle. Selection of 5 beers will be provided unless otherwise requested. 25% service charge applicable.

Bud Light, Stella Artois, Sam Adams Boston Lager, Blue Moon Belgian White, Corona Extra, Amstel Light, Ninkasi Total Domination IPA, Deschutes Mirror Pond, Portland Cider Co. Cider

WINE
priced per bottle

SPARKLING
LaMarca, Extra Dry Prosecco, Italy 44
Argyle, Vintage Brut, OR 65
Veuve Clicquot, Brut NV ‘Yellow Label, FR 110

FASHIONABLE
Sycamore Lane Chardonnay, CA 34
Sycamore Lane Cabernet Sauvignon, CA

STYLISH
Charles & Charles Chardonnay, WA 44
Joel Gott Red Blend, WA

DESIGNER
Joel Gott Pinot Gris, OR 54
Acrobat Pinot Noir, OR

OTHER
Voss® water, Pepsi® soft drinks, Redbull® 5
BAR PACKAGES

Priced per glass. Includes 1 bartender and bar set up.

**FASHIONABLE LIQUOR**

$8 hosted bar | $10 no-host bar

New Amsterdam Vodka, New Amsterdam Gin, Jim Beam White Label Bourbon, Canadian Club Whiskey, Dewar’s White Label Scotch, Cruzan Light Rum, Jose Cuervy Silver Tequila, Bailey’s Cordial, Kahlua Liqueur, Korbel Brandy

**STYLISH LIQUOR**

$10 hosted bar | $12 no-host bar

Tito’s Handmade Vodka, Beefeater Gin, Jack Daniel’s Tennessee Whiskey, Jameson Irish Whiskey, Jim Beam Rye Whiskey, Glenlivet 12yr Scotch, Bacardi Superior White Rum, Olmeca Altos Tequila, Hennessy VS Cognac

**DESIGNER LIQUOR**

$12 hosted bar | $14 no-host bar

Grey Goose Vodka, Bombay Gin, Maker’s Mark Bourbon, Tempelton Rye Whiskey, Glenmorangie 10yr Scotch, Sailor Jerry Spiced rum, Cazadores Blanco Tequila, Remy Martin VSOP, St. Germain Liqueur

**INDIGENOUS LIQUOR**

$13 hosted bar | $15 no-host bar

Medoyeff Vodka Bull Run, Aria Gin Martin Ryan Distilling Co, Whippersnapper Oregon Whiskey Ransom, James Oliver Bourbon Indio Spirits, Gold Rum Bull Run, Oregon Pot Distilled Brandy Clear Creek, Cassis Liquor Clear Creek
CONTACT INFO

The Nines Sales & Catering
503.802.4830
Sales@thenines.com