

REHEARSAL DINNERS | WEDDINGS | BRUNCH





## PART LUXURY, PART STYLE, ALL ROMANCE

The Nines introduces a new level of service and style to Portland weddings – each carefully crafted to exceed your every whim. Our Luxury Collection Hotel provides gourmet, locally sourced menus to impress even the most discerning palates, lavish accommodations for you and your guests, and a dedicated service specialist appointed to monitor event details to perfection.

Filled with original art, stylish touches, and beautiful spaces, the Nines embodies classic romantic splendor. Each of the Nines 331 elegantly-appointed guest rooms, including 13 suites, is the ultimate expression of contemporary style. Out of town guests enjoy special room rates and newlyweds can bask in stylish suites outfitted with luxurious amenities in the heart of Downtown Portland.



**Intimate to elaborate, Weddings at the Nines include:**

- Private ceremony & reception location
  - Set up and break down of hotel provided items
  - Burgundy tufted chairs or Silver Chivari Chairs (70 available)
  - Your choice of banquet rounds, high top cocktail tables, and rectangular banquet tables
  - Sweetheart or head table for wedding party
  - Guest book table, gift table, place card table and cake table
  - Two (2) frosted votive candles for each table
  - House centerpieces
  - House provided table linens and napkins
  - Plating, cutlery, and drinkware
  - One (1) Champagne toast
  - Cake Cutting
  - 30 Minute rehearsal time in event space (based on availability)
  - Wedding night Champagne and chocolate covered strawberries on the night of the wedding
  - Special Discounted Room Rates for Wedding Guests
  - Marriott Bonvoy Points that Can Be Used for Complimentary Stays around The World
  - Waived Photography fee (value of \$350) for photos throughout our historic property, including Departure Rooftop
- Ceremony only:** \$2,000
- Ceremony & Reception:** \$2,500 Plus Food And Beverage Minimum





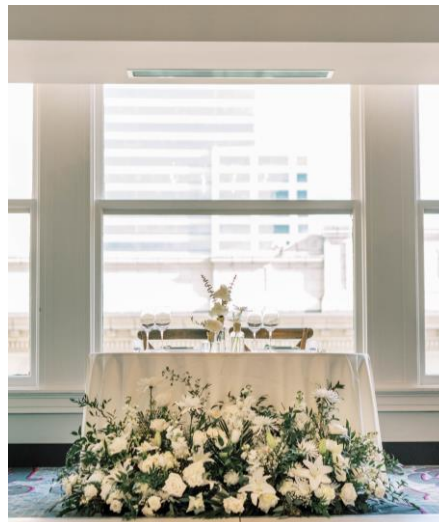


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# GALLERY LIVING ROOM

A great space for smaller gatherings of 20-80 attendees. Floor to ceiling windows overlooking the Portland cityscape. Modern chandeliers and adjoining event space.





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## DEPARTURE

Departure's rooftop with panoramic views of Downtown Portland are sure to delight. Perfect for first look photos and bridal portraits, our space makes the perfect backdrop for your special day.

Ceremony space and private dining spaces combine the ease of restaurant dining with a spectacular view.

Ceremonies must conclude before 3:00pm, ceremonies after this time would incur additional charge.







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## CITYVIEW LIVING ROOM

This elegant space offers natural lighting, modern crystal chandeliers and city views. A sweeping white marble staircase serves as a dramatic backdrop for your grand entrance! Available for ceremonies, cocktail hour or receptions.





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## THE NINES BALLROOM

Used as both a Ceremony and Reception location, the 7700 sq. ft. ballroom dazzles with soaring 18-foot ceilings and gleaming hand-blown Murano glass chandeliers. The Nines Ballroom is our largest event space and can seat 50-500 attendees.





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# THE NINES WEDDING PACKAGES

**Pearl** | 70 per person

Seasonal Crudit  Display  
Three-course Plated Dinner  
Cake Cutting  
Champagne Toast

**Gold** | 82 per person

Three tray-passed Hors d'Oeuvres  
Three-course Plated Dinner  
Cake Cutting  
Champagne Toast

**Diamond** | 98 per person

Four tray-passed Hors d'Oeuvres  
Dinner Buffet or Plated Dinner  
Cake Cutting  
Champagne toast





# COCKTAIL RECEPTION

Gold Package: choose three  
Platinum Package: choose four

## COLD

**PORT FIG**, onion jam, croissant, chive <sup>v</sup>

**WHIPPED BRIE**, chamomile infused honey, fennel pollen, grilled flat bread <sup>veg</sup>

**ROASTED BEETS**, whipped goat cheese, toasted pistachio, watercress <sup>gf/veg</sup>

**ENDIVE SPEAR**, purple kale, citrus quinoa, candied olive, hazelnut <sup>gf/df/v</sup>

**RADISH TOAST**, whipped avocado butter, French radish, rough cracked pepper <sup>veg</sup>

**SMOKED SALMON GOUGERE**, crispy caper, dill

**BURRATA**, dried peach, fleur de sel, brioche

## HOT

**CRISP ARTICHOKE**, lemon aioli, smoked paprika <sup>gf/v</sup>

**ANSON MILLS POLENTA**, burnt eggplant, cured tomato, fresh oregano <sup>gf/veg</sup>

**CRISPY PORK BELLY**, pickled cherry, ginger, black sesame, scallion <sup>gf/veg</sup>

**ANGUS MEATBALL**, salsa verde, toasted cumin, cotija

**BRAISED BEEF**, rogue blue cheese, crispy garlic chip

**INDIAN FRITTER**, seasonal veggies, garbanzo, spicy cilantro chutney <sup>DF/GF</sup>





# ELEVATED HORS D'OEUVRES\*

**SEARED SCALLOP**, kuri squash crema, toasted hemp hearts, smoked salish <sup>gf/df</sup>

**SCALLION PANCAKE**, roasted hen of the woods, Asian chimichurri sauce <sup>veg/df</sup>

**LOCAL OYSTERS**, black pepper, jalapeno, watermelon radish <sup>gf/df</sup>

**AHI TUNA CRUDO**, scallion gelee, black garlic, cilantro <sup>gf/df</sup>

**DUNGENESS CRAB CAKE**, saffron aioli

\*Additional hors d'oeuvres may be added at \$90 per dozen, with a 2-dozen minimum per additional item.





# DINNER – PLATED

*Includes freshly baked breads, whipped Oregon butter and sea salt.  
Freshly brewed coffee, decaffeinated coffee, and a selection of Smith Teamaker® teas.*

## SALADS

*Choose one*

- The Nines Caesar Salad**, crisp romaine hearts, cherry tomatoes, lace crouton, garlic-herb vinaigrette
- Baby Arugula & Spicy Greens**, creamy goat cheese, hazelnut, seasonal stone fruit, champagne vinaigrette
- the Nines Mixed Lettuces**, local mixed greens, cucumber, tomato, shaved fennel, radish, carrot, seasonal soft herbs, sherry vinaigrette
- Hand torn kale & Treviso Salad**, seasonal dried stone fruit, shared pecorino, blistered grapes, dill vinaigrette

## ENTREES\*

*Choose Two*

- Chicken Coq Au Vin**, gold potato puree, French beans, pearl onion, bacon, mushroom, pinot jus <sup>GF</sup>
- Seared Salmon**, wild rice pilaf, broccolini, lemon-herb sauce <sup>DF/GF</sup>
- Herb & Mustard Glazed Pork Loin**, roasted cabbage, charred baby carrots, seven herb sauce <sup>GF</sup>
- Fennel Crusted Salmon**, brussel sprouts, lemon conserva, farro grain, baby spinach <sup>DF</sup>
- Overnight Slow Roasted Beef Short Rib**, toasted buckwheat polenta, thyme roasted turnip, cured tomato, natural jus
- Roasted Local Mushroom & Creamy Polenta**, charred leek, harissa-cherry tomato chutney <sup>GF/Veg</sup>
- Sesame Roasted Cauliflower Steak**, wilted kale, marinated beluga lentils, roasted tomato, lemon-herb sauce <sup>GF/Veg</sup>

- Beef Tenderloin** smashed rosemary red potatoes, glazed baby carrots, pinot reduction<sup>GF</sup> Add \$15 per person
- Beef Tenderloin & Seared Salmon** Add \$20 per person
- Herb Roasted Chicken & Harissa Grilled Shrimp** Add \$10 per person

- A pre-selected choice of entrées is available and limited to a choice of two (2) entrées plus a vegetarian option\*\* for an additional \$10 per person.
- 25% service charge added to all food and beverage fees.

\*\* Place cards required noting attendee name, entrée choice, and table number.



# DINNER - BUFFET

Based on 60 minutes of continuous service

*Includes freshly baked breads, whipped Oregon butter and sea salt.*

*Freshly brewed coffee, decaffeinated coffee, and a selection of Smith Teamaker® teas.*

## SALADS

*Choose three*

**the Nines Mixed Lettuces**, local mixed greens, cucumber, tomato, shaved fennel, radish, carrot, seasonal soft herbs, sherry vinaigrette

**the Nines Caesar Salad**, crisp romaine hearts, cherry tomatoes, lace crouton, garlic-herb vinaigrette

**Baby Arugula & Spicy Greens**, creamy goat cheese, hazelnut, seasonal stone fruit, champagne vinaigrette <sup>veg</sup>

**Shaved Cauliflower and Radicchio**, golden raisins, watercress, espelette

**Roasted Cauliflower Soup**, verjus raisins, rosemary <sup>gf/veg</sup>

**Roasted Red Pepper & Tomato Soup**, cherry tomato, pine nut, basil <sup>gf/veg</sup>

## ENTREES

*Choose two*

**Lemon Pepper Chicken**, roasted turnips and marble potatoes, 7 herb mustard sauce <sup>gf/veg</sup>

**Seared PNW Rockfish**, lemon scented quinoa, marinated collard greens, citrus butter sauce

**Roasted Pork Loin**, grilled cabbage, shallot, pickled mustard seeds <sup>df/gf</sup>

**Seared Salmon**, wild rice pilaf, broccolini, French radish, lemon-herb sauce <sup>df/gf</sup>

**Overnight Beef Short Rib**, toasted buckwheat polenta, thyme roasted turnip, cured tomato, natural jus

**Slow Roasted New York Steak**, horseradish smashed bliss potatoes, herb compound butter, bordelaise <sup>gf</sup>

## SIDES

*Choose two*

**Sesame Glazed Cauliflower**, rosemary, crispy kale

**Seared French Beans**, sweet almond romesco

**Horseradish Smashed Bliss Potatoes**, buttermilk, chives

**Roasted Marble Potatoes and Turnips**, seven herb mustard glaze

**Radiatore Pasta**, eggplant caponata, cherry tomato, oregano, ricotta <sup>veg</sup>

**Steamed Seasonal Vegetables**, olive oil, herbs

\*Vegan, Vegetarian and Gluten Free Options Available, 25% service charge added to all food, beverage and package fees.

# CHILDREN'S MENU

*\$36 / child - ages 6 to 12.*

*Complimentary for children ages 5 and under*

## HORS D'OEUVRES

**Couple's selection** from Wedding Package

## FIRST COURSE

**Seasonal fresh fruit cup**

## ENTREE

**Chicken tenders, macaroni & cheese**

## DESSERT

**House made cookie**

**Wedding Cake**







# BAR PACKAGES

*Priced per glass. Includes one bartender and one bar set up.*

## **STYLISH LIQUOR**

*\$13 hosted bar | \$15 no-host bar*

*Tito's Handmade Vodka, Beefeater Gin, Jack Daniel's Bourbon, Jameson Irish Seagram's VO Whiskey, Dewar's White Label Scotch, Bacardi Superior White Rum, Olmeca Altos Tequila,*

## **DESIGNER LIQUOR**

*\$15 hosted bar*

*Grey Goose Vodka, Bombay Gin, Maker's Mark Bourbon, Crown Royal Whiskey, Glenlivet 12 yr Scotch, Sailor Jerry Spiced rum, Cazadores Blanco Tequila,*

## **BEER**

*7 per bottle hosted bar | 8 per bottle no-host bar*

*A selection of 5 beers will be provided unless otherwise requested.*

*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*

## **OTHER**

*5 per item hosted*

*San Pellegrino® sparkling water, Pepsi® soft drinks,*

*\*Non-Hosted Bar Packages Available*

*\*\*25% service charge applicable. 1 bar set up and bartender included in hosted bar package, additional bar set ups available \$250 per set up, additional bartender \$75 per bartender*



## BAR PACKAGES

### STYLISH WINES

\$56 per bottle hosted bar | \$60 no-host bar

*Tribute Sauvignon Blanc, CA*

*Meiomi Chardonnay, CA*

*Meiomi Pinot Noir, CA*

*Tribute Cabernet Sauvignon, CA*

### DESIGNER WINES

\$60 per bottle hosted bar | \$64 no-host bar

*Montinore Estate Pinot Gris, OR*

*King Estate Chardonnay, OR*

*Willamette Valley Vineyards Founder's Reserve Pinot Noir, OR*

*Tamarack Cellars Red Blend,*

### WINE LIST

Ask your Event Planning Manager for a complete wine list for additional wines by the bottle.



# THE BIG DAY

## **Bridesmaids Getting Ready Luncheon**

32 | person

Agave-scented fruit salad with mint and basil

Mediterranean wrap, greens, olive, cured tomato, artichoke, red pepper hummus, tomato wrap

Assorted cookies

Iced tea

## **Bridesmaids Getting Ready Afternoon Snacks**

36 | person

Assorted tea sandwiches:

Egg salad with cucumber, radish, green herbs,

Smoked salmon, endive

Prosciutto, mozzarella

Freshly baked scones, Devonshire cream

House made lemonade

## **Groomsmen Getting Ready**

32 | person

Honey cured ham sandwich, Tillamook cheddar, maple mustard, toasted sourdough

Assorted cookies

Iced tea



# LATE NIGHT STATIONS

\*Chef attendant required. \$200 chef fee applicable per station. Minimum 2 dozen required.

## Miniature French Pastries

70 | dozen

Crème brûlée, chocolate mousse with chocolate shavings,  
Assorted cupcakes

## Friandises

85 | table

Chocolate truffles, chocolate dipped strawberries, mini cream puffs

## Fresh Baked Cookies & Milk

48 | dozen

Chocolate chip, oatmeal raisin, macadamia nut

## Slider Bar

74 | dozen

Choose one

BBQ beef short rib sliders, cabbage slaw, red onion, herbs, brioche roll

Tomatillo braised chicken sliders, salsa verde, pepper jack cheese, brioche bun

Crab cake Sliders, saffron aioli, brioche bun

Artisan grilled cheese, gruyère, sourdough bread





# FAREWELL BREAKFAST - BUFFET

\$28 per person, based on 60 minutes of continuous service.

## TO START YOUR DAY

Selection of chilled fruit juices, sliced seasonal fruits and berries or agave scented fruit salad basil and mint, the Nines bakery basket, whipped butter and preserves (gluten free available, charged by the dozen) freshly brewed coffee, decaffeinated coffee, selection of Smith Teamaker® teas.

### SELECT ADDITIONAL ITEMS PER PERSON

TWO FOR \$8 | THREE FOR \$10 | FOUR FOR \$13 | FIVE FOR \$15 | SIX FOR \$18

#### COLD

**Vanilla Yogurt Parfait**, seasonal fruit compote, hand-rolled granola <sup>GF/VEG</sup>

**Chia Seed Breakfast Pudding**, shaved almonds, blueberries <sup>GF/V</sup>

**Farm Fresh Deviled Eggs**, espelette <sup>GF/VEG</sup>

**Organic Bircher Muesli**, toasted almonds, golden raisins, apple <sup>GF/VEG</sup>

**Assorted Local Bagels**, whipped seasonal cream cheeses, butter, preserves

**Assorted Breakfast Cereals**, with hand-rolled granola <sup>GF</sup>, milk, soy milk

#### HOT

**Scrambled Eggs**, Tillamook cheddar, chives <sup>GF/VEG</sup>

**Scrambled Eggs**, fragrant herbs <sup>DF/GF/VEG</sup>

**Egg White Frittata**, roasted peppers, zucchini, cured tomato <sup>DF/GF/VEG</sup>

**Applewood Smoked Bacon** <sup>DF/GF</sup>

**House-Made Chicken and Cherry Sausage** <sup>DF</sup>

**House-Made Fennel Pork Sausage** <sup>GF</sup>

**Roasted Marble Potato**, caramelized onion, potato spice <sup>GF/V</sup>

**Home Fried Bliss Potato**, smoked paprika and garlic <sup>GF/V</sup>

**Steel Cut Oatmeal**, seasonal berries, seasonal fruit compote, brown sugar <sup>DF/GF/V</sup>

**Brioche French Toast**, seasonal fruit compote <sup>V</sup>, maple syrup <sup>VEG</sup>

\*Vegan, Vegetarian and Gluten Free Options Available, 25% service charge added to all food, beverage and package fees.

\*\*Brunch service must conclude by 2 PM.

## Wedding Information & Policies

### Guest Rooms

Check-in time is 4pm, Check-out Time is 12noon  
Early check-in and/or late check-out may be provided based on availability  
Should you require early check-in for getting ready, it is suggested that room accommodations be secured for the night prior to the wedding.

### Enhancements

Specialty Linen options are available for an additional charge  
Chivari Chairs at \$8 each  
Charger plates at \$6 each  
Welcome Champagne for the ceremony at \$14 per person

### Pre-Selected Choice of Entrée Menus

A pre-selected choice of entrees is available and limited to a choice of two (2) entrees plus a vegetarian option for an additional \$10 per person. Guarantee of attendance with the entrée selection and breakdown is required ten (10) business days prior to the event. Client to provide individual place cards indicating guests' entrée selection.

### Tastings

A complimentary tasting for two (2) is offered for wedding events with a contracted food and beverage minimum of \$5,000 or higher. The tasting includes two (2) hot hors d'oeuvres, two (2) cold hors d'oeuvres, two (2) salads and up to three (3) entrees. If your event does not meet the minimum requirements, we will charge a tasting fee equal to 50% of the value of your estimated price per person.

### Final Guarantee

Our private event locations each have their own fee and food and beverage minimum spend, based on the guest capacity of location. The guaranteed number of attendees must be communicated to your Event Planning Manager no later than seven (7) business days prior to the event. In the event the final guarantee is not supplied, the estimated number of attendees will be considered a final guarantee. Client will be charged for the number of meals served or the minimum guarantee, whichever is greater.



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## Wedding Information & Policies

### Wedding Planner- Hired Separately by the Wedding Couple

To ensure a flawless event, a professional Wedding Planner is recommended for weddings at The Nines hotel. The Wedding Planner will assist with the rehearsal, ceremony, reception and overall wedding planning. Most Wedding Planners have different packages from full service to "day of" coordination. Your hotel Event Planning Manager will be glad to provide a referral list of wedding planners for you.

### Your Wedding Planner will

Assist with etiquette and protocol for invitations, family matters, ceremony and toasts.  
Create a timeline for your entire wedding day, including the ceremony and reception.  
Work with you to organize and coordinate the ceremony rehearsal, remind bridal party of all pertinent instructions on the wedding day.  
Confirm details with any contracted vendors several days prior to the wedding day.  
Be the liaison with your family, bridal party, vendors and hotel staff.  
Assist the bride and bridal party with dressing, ensure delivery of all florals, décor and client arranged linen.  
Deliver and arrange ceremony programs, place cards, favors and any personal items.  
Coordinate timing of ceremony and reception, i.e., cueing music, grand entrance, cake cutting, first dance, etc.  
Collect and store any personal items you may have brought at the conclusion of the reception.  
Count and collect all wedding gifts and deliver to the appropriate location.

### Your Hotel Event Planning Manager will

Answer any venue related question, provide menu suggestions and act as your primary hotel contact throughout the planning process.  
Act as menu consultant for all food and beverage selections.  
Detail your Banquet Event Order outlining the event specifics.  
Create an estimate of charges outlining your financial commitments and deposit schedule to the hotel.  
Establish contact with the reservation coordinator for your guestroom block and monitor the status of your guestroom reservations.  
Oversee the hotel provided set-up of the ceremony and reception event spaces.  
Ensure a seamless transition to the Banquet Operations team on the day of your event.  
Review your banquet check for accuracy prior to the completion of your final bill.







# CONTACT INFORMATION

The Nines Sales & Catering Office

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