

Safen Convention Center Wedding Guide



Safen Convention Center Weddings & Special Events

Congratulations on your engagement! We are so pleased that you are interested in hosting your event with us.

At the Salem Convention Center, you will be greeted with top-notch service, attention to detail and respect for your event vision - our goal is for you to not have to lift a finger during your event.

Enjoy your guests and we'll do the rest! Our talented catering team, experienced coordinators and elegant setup are sure to impress.

We would love to have you entrust your day to our team - please let us know how we can make your dream a reality!

Please enjoy our event guide - here to help you navigate our different packages and offerings. Please contact our sales & catering team to customize your event package today!

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Ceremony & Reception Locations

Willamette Foyer

A beautiful floor to ceiling windowed area with city views - ideal for large ceremonies, socials or wedding receptions.

Willamette Ballgoom

Our largest room - perfect for 250-500 person weddings. Boasts elaborate lighting fixures and dramatic 25 foot ceilings.

Croisan Ballroom

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Petite Ballroom - most suitable for small wedding ceremonies & receptions. Offers high ceilings, natural light and plenty of space for 25-100 guests.



Ceremony & Reception Locations

Gallery

Gathering area with floor to ceiling windows, gorgeous art and furniture groupings - ideal for social hours between ceremonies & receptions in the Santiam Ballroom.

Santiam Ballyoom

Perfect for groups of 50 - 300. The Santiam Ballroom offers tall ceilings, multiple configurations and convenient access to our sculpture garden and gallery art.

Boardroom

The ideal location for micro weddings, rehearsal dinners and bridal brunches. Comfortably fits up to 50 guests.

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Venue Rental Pricing

To be combined with food & beverage minimum. Service charge applied to all services. Rental pricing below includes everything in Silver Package on following page.

AMA. **High Season** Willamette Ballgoom \$2595 Willamette Foyeer ** \$2195 Santiam Ballyoom \$1895 Proisan Ballroom \$1595 Boardroom \$895 Low Season Villamette Balleroom \$2195 Willamette Foyeer ** \$1795 Santiam Ballyoom \$1495 Proisan Ballroom \$1295 Boardroom \$695

**Limited Availability - Please ask Sales & Catering Representative for Availability



The Silver Package

Reception Ballroom Choice of Banquet Rounds or Rectangular Banquet Tables High Cocktail Tables & Glass-top Bistro Tables

Banquet Chairs Linens & Napkins Glassware, Dishware, Silverware Glass Vase Centerpieces & Votives with Candles Catered Dinner (Served or Buffet) Bar Setup & Bartender Wired Microphone for Toasts Cake Cutting Service Catering Staff Catering Coordinator

Coordinator for Out of Town Guestrooms at the Grand Hotel Complimentary Parking in our Underground Parking Garage

The Gold Package

Includes All Silver Package Items AND Ceremony Space Dancefloor

Staging for Headtable, Ceremony and Cake Table White or Black Drape Behind Stage Honeymoon Suite at the Adjoining Grand Hotel Add \$500



The Platinum Package

Includes all Gold Package Items AND Hand Passed Appetizer Servers Champagne & Sparkling Cider Toast Photo Booth & Operator Charger Plates (Silver or Gold) Tasting (date based on availability) 6 Uplights to Add Pops of Color to your Ceremony or Reception Bridal Suite to Prepare Hair & Makeup at the adjoining Grand Hotel

Add \$1500



Additional Enhancements

Do you want to enhance your wedding, but don't need everything in our Gold or Platinum packages? Our Additional Enhancements allow you pick & choose what items are most importa<u>nt to you!</u>

- Ceremony Site based on availability
- Rehearsal Dinner & Bridal Brunch based on availability
- Tasting \$100 (for 2 guests to taste 3 options)
- Chiavari Chairs \$7pp
- Dancefloor \$200
- Staging \$200 (up to 6 6'x8' panels)
- Beautiful Drapery with Hanging Twinkle Lights (for behind headtable or ceremony stage) - \$200
- Charger Plates (Gold or Silver) \$1pp
- Elite Linens based on desired linen (overlay, table runner, etc.)
- Champagne & Sparkling Cider Toast \$9pp
- Photo Booth & Operator \$750-\$1000 based on availability
- Uplighting \$60ea
- Wireless Handheld or Lavalier Microphone \$95ea
- Chandelier Rental & Hanging Fee \$300ea

Service charge applied to all services.



Wedding Dinner Menus

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Created by Executive Chef Tory Knaus



Please Select One (1) Butter Lettuce & Frisse Salad

Oregon Bleu Cheese, Radicchio, Grape Tomatoes & Toasted Walnuts Served with Champagne Vinaigrette

Spinach Salad

Baby Spinach with Shaved Red Onion, Toasted Pine Nuts & Feta Served with Cerignola Vinaigrette

Iceberg Wedge Salad

Iceberg with Scallions, Grape Tomatoes & Croutons Served with 1000 Island House Made Dressing

Romaine Greens

Romaine Greens with Tomato, Cucumber, Carrots & Shaved Onion Served with Ranch Dressing

Please select up to (3) entrees. Split entrees will be charged at highest priced item per person.

Filet Mignon - \$45

Pinot Noir Demi Glace, Rosemary Fingerlings & Crispy Brussel Sprouts

Grilled Wild Salmon - \$36

Roasted Airliner Chicken - \$32 Fine Herb Butter, Creamy Porcini Polenta & Charred Green Bean:

Bavet Steak - \$38 Smoked Bleu Cheese Butter, Charred Scallion Mashed Potatoes & Marsala Mushrooms

Smoked Pork Tenderloin - \$32 Bacon Vinaigrette, Twice Baked Potato & Seasonal Vegetable Medley

Service charge applied to all services.



Please Select One (1)

Filet Mignon & Salmon - \$50

Grilled Filet Mignon with Pinot Noir Demi Glace & Wild Salmon with Chive Butter Served with Roasted Herbed Fingerling Potatoes & Vegetable Medley with Truffle Butter

Filet Mignon & Jumbo Prawn - \$50

Grilled Filet Mignon with Bourbon Mushroom Demi Glace & Harissa Grilled Jumbo Prawn Bacon Chive Mashed Yukon Potatoes & Seasonal Vegetable Medley

Salmon & Chicken - \$46

Grilled Wild King Salmon with Mustard Tarragon Buerre Blanc & Seared Herb & Mushroom Stuffed Chicken Breast with Fine Herb Jus Wild Rice Almondine & Seasonal Vegetable Medley

Vegetarian Options

Please select up to (3) entrees. Split entrees will be charged at highest priced item per person

Seasonal Ravioli

Saffron Cream, Oven Dried Tomatoes & Asparagus Served on a Bed of Swiss Chard, Garnished with Fried Shallots

Pesto Buccatini

&Sun-Dried Tomato Pesto, Oil Cured Olives, Roasted Artichokes, Seasonal Roasted Vegetables, Grated Parmesan & Pine Nuts on a Bed of Grilled Radicchio

Eggplant Parmesan

Fresh & Smoked Mozzarella, Basil Marinara Served with Creamy Polenta & Seasonal Vegetables



Dinner Buffels

)regon's Finest-Northwest Buffet

Grilled Vegetable Platter with Pesto Aioli

Bacon & Mustard Baby Spinach Salad

Crisp Romaine with Grated Parmesan, Kalamata Olives & Croutons Served with House Caesar Dressing

Carved in Room

Prime Rib of Beef with Jus with Creamy Horseradish Sauce

On Buffet Station

Roasted Salmon Filet with Mustard Dill Cream Fine Herb Marinated Chicken Breast with Tomato & Thyme Buerre Blanc

Twice Baked Potatoes Parmesan & Herb Rice Pilaf Fresh Seasonal Vegetables

Assorted Grand Central Breads with Butter

Coffee, Decaf & Hot Herbal Teas

\$46

That's Amore - Italian Buffet

Marsala Mushroom Platter

Cured Meat & Cheese Platter

Radicchio Salad with Regianno & Creamy Lemon Vinaigrette, Topped with Crispy Croutons

Romaine with Parmesan, Kalamata Olives & Croutons, Served with Caesar Dressing

Entrees

Wild Mushroom Risotto with Pecorino Roasted Chicken Stuffed with Basil, Lemon & Ricotta

Herbed Creamy Polenta Cannellini Beans with Pork Belly Roasted Balsamic Vegetables

Warm French Bread with Butter

Coffee, Decaf & Hot Herbal Teas

\$40



Appetizers

Minimum (3) dozen per item - hand passed appetizers \$35 per server, per hour

Hot

Arancini Stuffed with Smoked Mozzarella & Pancetta with Spicy Marinara 30 Roasted Corn & Jalapeno Hush-puppies with Cajun Remoulade 32 Jerk Chicken Lollipops with Cilantro Pesto 33 Marinated Lemon Herb Halibut Cheek Skewers with Kalamata Tapenade 35 Grilled Sirloin Steak Bites with Onion & Tomato 34 Caribbean Coconut Shrimp with Chili Sauce 36 Chicken en Croute with Feta & Mushroom In Puff Pastry 30 Fried Pork Pot Stickers with Ponzu Dipping Sauce 30 Sesame Crusted & Seared Orange Chicken Skewers with Scallions 32 Meatballs with Harissa BBQ Sauce 34 Asparagus Wrapped in Puff Pastry with Goat Cheese 33 Portobello Purses with Goat Cheese in Herbed Puff Pastry 30 Bacon & Chive Phyllo Tartlettes 32 Assorted Petite Quiche 30 Chicken Satay with Peanut Sauce & Scallions 32 Vegetable Spring Rolls with Soy Marin Sauce 32 **Chipotle Marinated Prawn Skewers 48** Spankopita with Cucumber Tzatziki 30

Dungeness Crab Cocktail with Avocado Relish 38 Sesame Seared Ahi on Crispy Won Ton with Arugula & Wasabi Cream 34 Bay Shrimp with Avocado, Corn Relish & Cilantro Cream 36 NW Dungeness Mini Crab Cakes with Lemon Artichoke Aioli 38 Jumbo Prawns with Cocktail Sauce & Lemon 36 Beef Tenderloin on Crostini with Rogue Bleu Cheese & Caramelized Shallot Confit 36 Stuffed Mushrooms with Boursin, Garnished with Bay Shrimp 30 Chicken Salad Phyllo Cups 30 Stuffed Pepper Dew with Salami & Ricotta 30 Caprese Skewers with Grape Tomato, Mozzarella & Basil 30 Antipasto Skewers with Pesto Mozzarella, Pepperoni, Kalamata, Tomato & Basil 34 Deviled Eggs with Tobiko 30 Fig Stuffed with Goat Cheese & Marcona Almond 28 Gruyere Gougers Dusted with Fine Herbs 28

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Service charge applied to all services



Reception Displays

Seazonal Vegetable Dizplay 300 with Carrots, Celery, Broccoli & Cauliflower, Tomatoes & Other

(Jarufric Display 350 Marinated Olives, Artichokes, Prosciutto, Salami, Grilled Vegetables, Assorted Italian

Smoked or, Poached Salmon Display 425 Red Onion, Hard Cooked Eggs, Capers & Herbed Cream Cheese with Specialty

Scafood Display - On Jee Glow 600 Chilled Prawns, Bay Shrimp, Crab Claws & Other Treasures of the Sea



Specially Appetizer & Late Night Snack Bars

Priced per person (minimum of 25 guests)

Characteria Cores \$10pp Bamboo Cones Filled With Assorted Meats, Cheeses, Fruits, Etc. Colorful & Easy for Guests to Eat While Mingling

Take Mc Out to the Ballgame \$12pp Soft Pretzels with (2) Dipping Sauces

ि rostini Station \$12pp Toasted Crostini with Spinach Artichoke Dip, Alder Smoked Salmon Chive Rilette and Tomato & Basil Relish

Ju Juan Bar, 112pp Chocolate & Vanilla Ice Cream, Chocolate & Caramel Sauce, Whipped Cream, Cherries, Peanuts & M&M's

Attended Station with Classic Rootbeer Floats - Scoops of Vanilla Ice Cream with a Delicious Pour Over of Creamy Rootbeer

Service charge applied to all services.



Beverage Service

All alcoholic beverages must be served by OLCC licensed catering staff. No exceptions. No alcoholic beverages will be allowed outside of the designated function room. Guests purchasing alcoholic beverages must show valid photo ID

host / no host bars

Beverage service with portable bar & bartender Includes Cocktails, Bottled Beers & Wine Bourbon, Scotch, Vodka, Rum, Gin, Tequila & Whiskey

Deluxe Mixed Drinks 6ea Premium Mixed Drinks 8ea

signature cocktails & mocktails

Create a cocktail or mocktail to match your wedding colors, mirror your favorite drink from date night, etc.

Signature Cocktails 10ea

beer & wine

Local, Import & Domestic Bottled Beer Selections 5ea Local Wine By the Glass 8-9ea NW Wines By the Bottle 35-45 per bottle

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Includes Portable Keg Unit, Tap & Staff Domestic Brands 525ea Local Micro Brews & Imports 695ea

champagne bac House Champagne 9pp Elite Champagne 12pp

Service charge applied to all services.

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Hotel Accomodations

The Grand Hotel in Salem

Conveniently adjoined to the Salem Convention Center, the Grand Hotel makes a comfortable, classy location for your wedding guests to reside during your wedding festivities! Couples enjoy the many suite options as spaces to prepare for their wedding day. Our suites are also perfect for your honeymoon night. Amenities include a hot breakfast buffet, free wifi and complimentary underground parking. Your wedding coordinator will make the booking process seamless by creating a group block for all of your guests and reserving your honeymoon suite or wedding prep



Contact US

Safer Convention Center

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