

HOTEL *deLuxe*

WEDDING & SPECIAL EVENTS

729 SW 15th Avenue | Portland, OR 97205
T: 503.703.2282 | sales@hoteldeluxeportland.com



HOTEL *deLuxe*

Hotel deLuxe is a historical boutique hotel located in the Stadium/Goose Hollow District. Built in 1912, our hotel's interior showcases a gorgeous history of art deco and vintage Hollywood inspirations. Our timeless elegance and sophistication is the perfect backdrop for your big day!

The Hotel deLuxe began as the Hotel Mallory and was commissioned in 1912 by Rufus Mallory. Even then it was a luxurious retreat. The Crystal Room (now the Screening Room) was a ballroom featuring grand piano and orchestra pit. In its previous life, the Green Room was a billiard room furnished with a pool table, crystal decanters of spirits, and fine cigars. Across the lobby, ladies would socialize in the Lady's Parlor, which is now the Editing Room.

The Mallory Hotel's last major remodel was in the late 1940s and was done in a Regency style, complete with imported European crystal chandeliers. In the mid-1950s, when Oregonians voted to allow liquor sales in bars, the iconic Driftwood Room was added.

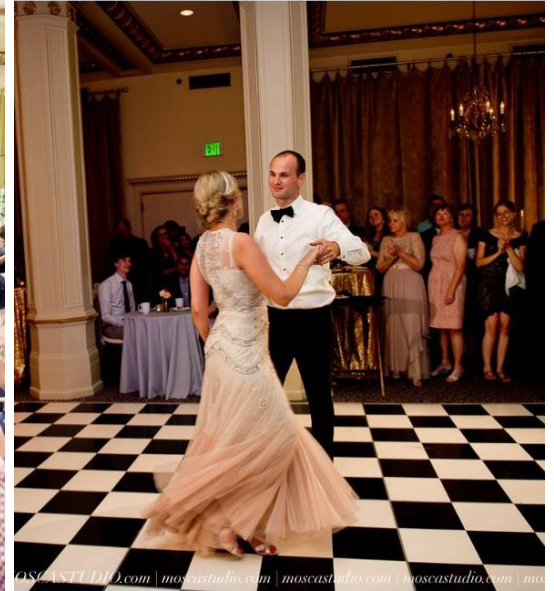
The Mallory was purchased in early 2004 and reopened in 2006 after an extensive renovation designed to honor the legacy of the Mallory and channel the Golden Age of Hollywood.

The name Hotel deLuxe was inspired by the Hollywood color lab, Deluxe, which brought brilliant color to the silver screen. Hotel deLuxe continues to serve as an elegant and luxurious retreat, with lavish events held at Gracie's and in-the-know regulars flocking to the Driftwood Room for our legendary cocktails.



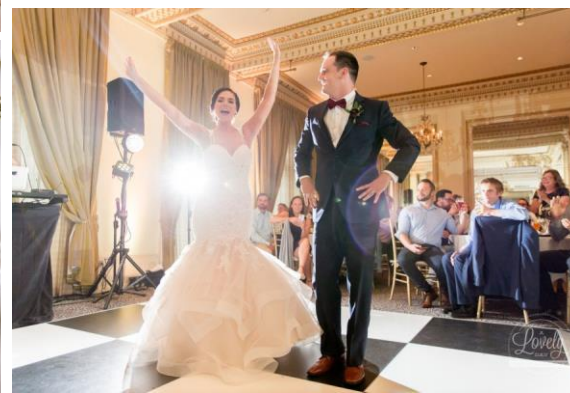
THE SCREENING ROOM

Exchange your vows and hold your reception in the gorgeous Screening Room. The Screening Room is classic, elegant, and features original gold-gilded ceilings, lavish chandeliers, and 1,240 square feet of flexible event space. This unique event space can accommodate up to 100 guests for a ceremony or standing cocktail reception.



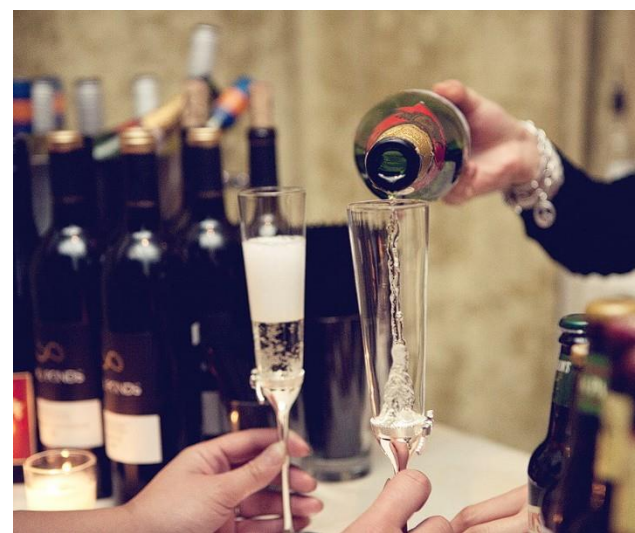
GRACIE'S

Executive Chef, Ben Waterman, uses European techniques with Pacific Northwest textures to create fabulous meals that your guests will swoon about for months after your wedding. We are also happy to create custom menus to suit your taste and dietary requirements.



THE EDITING ROOM

This charming, elegant event space features floor-to-ceiling windows, crown moldings, and is perfect for your bar or an intimate rehearsal dinner.



THE GREEN ROOM

This unique 336 square foot event space features natural light, crown moldings, and is perfect for intimate rehearsal dinners, cocktail receptions, brunch, or bachelorette teas!



APPETIZERS

minimum of two dozen per selection
gluten free - gf dairy free - df vegetarian - veg vegan - v

Crispy Pierogis \$50 / dozen
caramelized shallots, sour cream chives veg

Mini Crab Cakes market price
remoulade df

Mushroom Arancini \$45 / dozen
marinara veg

Grilled Prawn Skewers \$60 / dozen
chimichurri gf & df

Grilled Vegetable Skewers \$48 / dozen
peanut sauce gf & v

Fried Chicken Sliders \$72 / dozen
lettuce, onion, pickle, aioli df

Caprese Sliders \$60 / dozen
tomato, fresh mozzarella, pesto veg

Smoked Beet Skewers \$48 / dozen
whipped goat cheese, orange, truffled
pistachio veg & gf

Halibut Brandade Croquettes \$60 / dozen

Impossible Meatballs \$60 / dozen
smoked carrot pureé veg & df

Shredded Beef Taquito \$55 / dozen
salsa verde gf & df

Buckwheat Blini \$65 / dozen
smoked salmon, crème fraîche

Vegetable Crepes \$50 / dozen
smoked onion veg

Aguachile Tostada \$60 / dozen
prawns, cucumber, avocado gf & df

Blistered Cherry Tomato Crostini \$45 / dozen
goat cheese, basil veg

Tuna Tartare \$70 / dozen
cucumber, tobiko gf & df

Deviled Eggs \$38 / dozen
bacon lardons gf & df

Thai Pork Meatballs \$50 / dozen
lemongrass, ginger, honey df

Bar Snacks
Spiced Nuts \$3 / guest
Mixed Olives \$5 / guest
Parmesan + Chive Popcorn \$3 / guest

All menu selections and any specific dietary requirements must be received no later than fourteen (14) business days prior to event.

Menu items and prices subject to change.

A 24% service charge will be applied to all charges including food, beverage, room rental, and audio/visual.

DISPLAYS

minimum of 25 people per display
gluten free - gf dairy free - df vegetarian - veg vegan - v

Assorted Skewers

select 3 | market price

sauses: romesco (V, contains nuts), peanut (V,
contains nuts), chimichurri (V)
Skewers (by the dozen): chicken, beef, shrimp,
veggie, pork meatball

Chilled Seafood Tower

market price

poached cocktail prawns, Aguachile crudo, oysters on
half shell, King Crab legs *gf & df*

Artisan Cheese Board

small \$150 | large \$300

spiced nuts, dried fruit, crostini *veg*

Charcuterie Board

small \$150 | large \$300

assorted Olympia Provisions charcuterie, pickles, whole
grain mustard, crostini

Charcuterie + Artisan Cheese Board

small \$150 | large \$300

assorted charcuterie, artisan cheese, pickles, whole
grain mustard, crostini

Crudité Platter

small \$95 | large \$190

market fresh vegetables, hummus,
buttermilk herb, pesto *gf & df*

Chips + Salsa + Guacamole

small \$100 | large \$200

tortilla chips, pico de gallo, guacamole *gf & v*

Fresh Fruit Platter

small \$90 | large \$180

Smoked Salmon

market price

capers, red onions, lemon

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DINNER BUFFETS

dinner buffets served with bread & butter
15 guest minimum
gluten free - gf dairy free - df vegetarian - veg vegan - v

The Catered Affair

\$65 per guest

mixed green salad *v & gf* or caesar salad *veg*
roasted seasonal vegetables *v & gf*
roasted garlic mashed potatoes *veg & gf*
airline chicken breast, chicken jus *gf & df*

Dinner at Eight

\$70 per guest

mixed green salad *v & gf* or caesar salad *veg*
roasted asparagus, lemon, parmesan *veg & gf*
rosemary-garlic roasted baby potatoes *veg & gf*
bacon wrapped pork tenderloin stuffed
w/ pickled sweet peppers *gf & df*

The Man Who Came to Dinner

\$79 per guest

mixed green salad (*gf, v*) or caesar salad *veg*
roasted seasonal vegetables *v & gf*
roasted garlic mashed potatoes *veg & gf*
wild mushroom ravioli
w/ foraged mushrooms,
brown butter, sage *veg*
roasted new york strip loin w/
horseradish cream, wild mushroom jus *gf*

Guess Who's Coming to Dinner

\$89 per guest

caesar salad w/ parmesan, brioche croutons *veg*
arugula salad w/ roasted beets, goat cheese, pistachio, orange
segment, lemon *veg & gf*
grilled seasonal vegetables *v & gf*
rosemary-garlic roasted baby potatoes *veg & gf*
pan roasted salmon *gf & df*
roasted prime rib w/ horseradish cream, au jus *df*

Carving Stations

carving stations must be guaranteed for full guest attendance
chef attendant \$100 per hour, per chef, 2-hour maximum

New York Strip Loin

\$450 Serves 25-35 people

w/ horseradish cream, wild mushroom jus *gf*

Bacon Wrapped Pork Tenderloin

\$450 Serves 25-35 people

balsamic glaze, pear-apple chutney *gf & df*

- stations served w/ accoutrements -

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PLATED DINNERS

dinner buffets served w/ bread & butter
15 guest minimum
gluten free - gf dairy free - df vegetarian - veg vegan - v

Salad

select 1 for the group

Farm Greens Salad

w/ Stoneboat salad greens, tomato,
cucumber, champagne vinaigrette *gf & v*

Lacinato Kale Caesar

w/ parmesan, brioche croutons *veg*

Mixed Chicories Salad

w/ red grapes, candied walnuts, aged
balsamic vinaigrette *veg & df*

Entrée

Select up to 3 entrées for the group

Vegetable Green Curry \$55

coconut cream, basil, Thai chili,
market vegetables *gf & v*

Wild Mushroom Ravioli \$55

corn velouté, roasted mushroom, blistered cherry
tomato *veg*

Roasted Chicken \$

potato puree, sautéed green beans & forest
vegetables, chicken jus *gf*

Maple Brined Pork Chop \$80 / per guest

smashed baby red potato, broccolini, whole grain
mustard demi-glace *gf & df*

Pan Roasted Salmon \$80 / per guest

spring vegetable risotto, herbs *gf*

Grilled NY Steak \$80 / per guest

potatoes anna, zucchini noodle, horseradish chive
compound butter, sauce bordelaise

Filet Mignon \$85 / per guest

potato puree, braised or creamed rainbow chard,
sauce bordelaise *gf*

Dessert

select 1 for the group

Chocolate Mousse Cake

Chantilly cream, chocolate crunchies

Crème Brûlée Cheesecake

macerated berries

Lemon Tart

Poached Apple

vegan caramel, toasted hazelnut *gf*

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BEVERAGES

- all beverages are based on consumption -

Wine

House Wines \$65 per bottle

Canyon Road Pinot Gris, California
Canyon Road Chardonnay, California
Canyon Road Cabernet Sauvignon, California
Canyon Road Merlot, California

deLuxe Tier \$70 per bottle

Chateau Souverain Sauvignon Blanc, California
Waterbrook Chardonnay, Columbia Valley, Washington
Cellar 8 Pinot Noir, California
William Hill Cabernet Sauvignon, Napa, California
Washington Hills Merlot, Columbia Valley, Washington

Sideways \$80 per bottle

Mumm Napa Cuvée, Napa, California
Mantanzas, Sauvignon Blanc, California
Freemark Abbey Chardonnay, St. Helena, California
Joseph Carr Cabernet Sauvignon, Napa, California
BÖEN Pinot Noir, Napa, California

Oregon Tier \$105 per bottle

Argyle Brut, Dundee, Oregon
Argyle Chardonnay, Dundee Oregon
Hyland Estates Rosé, McMinnville, Oregon
Durant Pinot Gris, Willamette Valley, Oregon
WillaKenzie Pinot Noir, Yamhill, Oregon
Dobbs Syrah, Dundee, Oregon

Liquor Bars

deLuxe Bar

Hosted Cocktails \$12, Cash \$13

Hosted Martinis \$14, Cash \$15

Vodka: Monopolowa
Gin: New Amsterdam
Rum: Bacardi
Tequila: El Jimador
Whiskey: George Dickel
Bourbon: Henry McKenna
Scotch: Dewar's

Premium Bar

Hosted Cocktails \$15, Cash \$16

Hosted Martinis \$17, Cash \$18

Vodka: Kettle One
Gin: Bombay Sapphire
Rum: Bacardi
Tequila: Sauza Hornitos
Whiskey: Crown Royal
Bourbon: Maker's Mark
Scotch: Glenfiddich

Beer & Cider \$8

Local Microbrews
Domestic Beer
Cider

N/A Alcoholic Drinks

Sodas \$5 each

Coke, Diet Coke, Sprint

Sparkling Water \$6 each

San Pellegrino Sparkling Water
San Pellegrino Lemon
San Pellegrino Blood Orange

N/A Beverage Stations

Water Ave Coffee & Steven Smith Tea

Assorted Juice & Soda

half day \$11 | all day \$17

Water Ave Coffee & Steven Smith Tea

half day \$8 | all day \$14

House Bar Policy

\$150 bartender fee, per bar

\$250 bar minimum per bar

corkage \$30 per open bottle

beer is by the bottle/can and sold by hotel. no
kegs or outside beer.

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BRUNCH

10 guest minimum

gluten free - gf dairy free - df vegetarian - veg vegan - v

Breakfast at Tiffany's

\$28 per guest

orange yogurt & house made granola *gf & veg*
fresh fruit platter *gf & v*
breakfast pastries *veg*

Breakfast Club

\$34 per guest

scrambled eggs *veg, df, gf*
crispy bacon or chicken apple sausage *gf & df*
potatoes *anna gf & v*
fresh fruit platter *gf & v*
breakfast pastries *veg*

Fun In Acapulco

\$36 per guest

tres leches overnight oats *gf & v*
baked eggs w/ fajita vegetables *veg, df, gf*
ranchero black beans *gf & v*
chorizo sausage *gf & df*
corn tortillas, salsa rojo, guacamole *gf & v*
fresh seasonal fruit *gf & v*

Breakfast of Champions

\$43 per guest

fresh fruit platter *gf & v*
breakfast pastries *veg*
scrambled eggs *veg, df, gf*
vegetable hash w/ yukon gold potatoes, onions, peppers,
mushrooms, broccoli, snap peas *veg*
crispy bacon or chicken apple sausage *gf*

Add House Bubbles - \$45 per bottle

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BRUNCH ENHANCEMENTS

Platters & Stations

small (serves 10-15) | large (serves 25-30)

Avocado Toast Station

small \$250 | large \$500

choice of bread & toast, avocado puree, pickled peppers, everything spice, herbs, sliced tomato, bacon, spinach

Bagel Bar

small \$250 | large \$500

assorted bagels, cream cheese, tomato, cucumber, red onions, capers. Add lox \$6 per person

Smoothie Station small \$100 | large \$200

Fresh Fruit Platter small \$90 | large \$180

Assorted Pastry Platter small \$80 | large \$160

Breakfast Burritos

\$125 / dozen

scrambled egg, roasted potato, Tillamook cheddar, pico de gallo, flour tortilla

Hard Boiled Eggs \$24 / dozen

Yogurt Parfaits \$125 / dozen

house granola & berries *gf*

Steel Cut Oatmeal small \$90 | large \$180

brown sugar & dried fruit *gf*

N/A Drinks

Orange Juice \$26 per carafe (6-8 servings)

Sodas \$5 each

Coke, Diet Coke, Sprint

Sparkling Water \$6 each

San Pellegrino Sparkling Water

San Pellegrino Lemon

San Pellegrino Blood Orange

N/A Beverage Stations

Water Ave Coffee & Steven Smith Tea

Assorted Juice & Soda

half day \$11 | all day \$17

Water Ave Coffee & Steven Smith Tea

half day \$8 | all day \$14

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AFTERNOON TEA



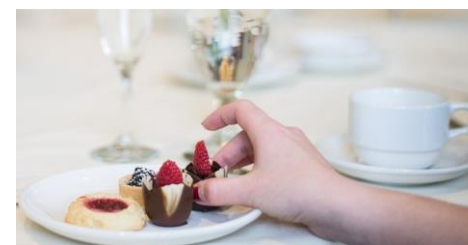
Treat you and your guests like royalty with a sumptuous and charming Afternoon Tea.

Our expert servers will brew three styles of tea from our selection of Steven Smith Tea.

The Provenance Black is a black breakfast tea that blends fragrant jasmine and flavorful currants. It was curated by Steven Smith, especially for Provenance Hotels.

For a unique tea, try the Green deLuxe which highlights a blend of sweet floral and vegetative aromas using Chinese and Japanese green tea. This gorgeous tea is one of a kind and can only be found here at Hotel deLuxe.

Whether you're celebrating an engagement, wedding shower, or bachelorette brunch, our tea service is truly a unique way to come together and celebrate!



AFTERNOON TEA

All tea is curated by Steven Smith Tea. Steven Smith is a local teamaker from Portland, Oregon

Bungalow

Full leaf black tea. Complex aromas and flavors of fruit, nuts, flowers complemented by toasty, buttery notes.

Lord Bergamot

Created from select tea from India's Assam Valley. Notes of honey, citrus, and malt. This unique tea is similar but superior to traditional Earl Grey tea.

Mao Feng Shui

Full leaf green tea carefully picked at high elevation. Rich in antioxidants with notes of sweet potato, butter, and daffodil.

Bai Hao Oolong

Sourced from Fujian Province in China, this tea is one of the teamaker's favorite blends. Complex flavor profile with notes of raspberry muffin, incense, and honey.

Yunnan Silver Needle

Delicate white tea from the Yunnan Province of China. Melon-like flavor with subtle floral notes and a lingering complexity telling the terroir of Yunnan.

Bai Mu Dan

Produced in the Fujian Province of China. This delicate, complex white tea is toasty with slightly sweet floral notes and a clean aftertaste.

Green deLuxe

This blend of Chinese and Japanese green was hand-curated by Steven Smith for Hotel deLuxe. Sweet floral and vegetative aromas.

Provenance Black

Black breakfast tea that blends fragrant jasmine and flavorful currants. It was curated by Steven Smith, especially for Provenance Hotels.

Tea service lasts up to two (2) hours. All teas will be poured tableside by our expert staff.

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AUDIO / VISUAL

At Hotel Deluxe, we have limited onsite Av. For advance audio and visuals options please ask about our partnered AV vendors.

Projection

Screening Room Projection Package - \$375

Includes 16' x 9' Screen, 5,000 Lumen Projector
- only available in Screening Room -

70" Plasma Monitor - \$300

Includes 20' HDMI Cable

Miscellaneous Rentals

Black + White Checkered Dance Floor

12' x 12' - \$500

15' x 15' - \$650

Flip Charts & More

Easel Only - \$30

Standard Paper + Markers - \$60

Post-It Paper + Markers - \$75

White Board - \$65

Podium - \$125

Wireless Slide Advance - \$75

Power Strips - \$10 each

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WEDDING VENDORS

Wedding Planners

Lemonseed Events | lemonseedevents.com
Your Perfect Bridesmaid | yourperfectbridesmaid.com
Bridal Bliss | bridalbliss.com
Dream Weddings & Events | dweventspdx.com
Black Swan Events | blackswanevents.net

Floral

Sammy's Flowers | sammysflowers.com
Fieldwork | fieldworkflowers.com
Old Town Florist | oldtownflorist.com
Geranium Lake Flowers | geraniumlake.com
Bella Bloom | bellabloomflorals.com

Rentals

Arden Event Collective | ardeneventco.com
Lily & Cane | lilyandcane.com
Peter Corvallis Productions | petercorvallis.com
Royce's Prop Shop | propshop.com
West Coast Event Productions | wcep.com

Photography

Boy & Bloom | boyandbloom.com
Kendra Cates | kendracatesphotography.com
Emily Skye Photography | emilyskyephotography.com

Music

Noteworthy DJs | noteworthydjs.com
Stumptown DJs | stumptowndjs.com
Pure Pulse Entertainment | purepulseentertainment.com

Cakes

Dream Cakes | dreamcakesportland.com
Laurie Clarke Cakes | cakesportlandor.com
Lux Sucre | luxsucré.com
Papa Haydn Wedding | papahaydn.com