

# KIMPTON RIVERPLACE HOTEL

WEDDINGS + SPECIAL OCCASIONS 2023-2024





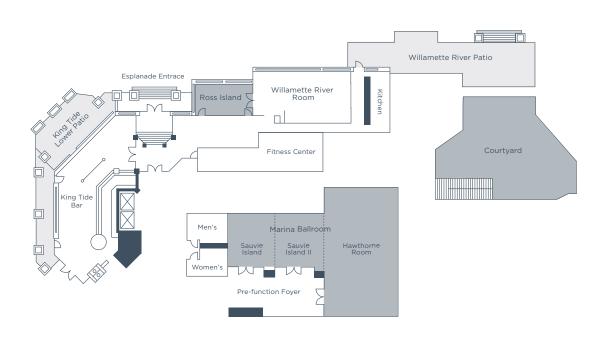






# EVENT SPACES CAPACITY CHART

ROOM NAME	Sq. Ft.	Dimensions	Rounds/ Existing	Theatre	Classroom	Conference	Reception	U-Shape	Crescent Rounds
MARINA BALLROOM	2,672	See Diagram	200	200	135	-	250	-	100
HAWTHORNE	1,836	54' x 34'	120	130	85	42	150	44	70
SAUVIE ISLAND I & II	836	38' x 22'	60	65	34	28	60	30	36
SAUVIE ISLAND I	374	26' x 37'	20	20	12	14	_	-	12
SAUVIE ISLAND II	462	31' x 18.5'	30	30	12	14	-	-	18
ROSS ISLAND ROOM	442	31' x 15.5'	_	_	_	16	_	_	_
WILLAMETTE RIVER ROOM	2,136	See Diagram	54	60	-	28	80	24	42
WILLAMETTE RIVER PATIO	574	See Diagram	60	_	_	28	60	-	_
WILLAMETTE ROOM + PATIO	2,959	See Diagram	120	-	_	-	200	-	_
RIVERFRONT COURTYARD	1,840	31' x 34'	80	120	_	30	150	-	_
KING TIDE BAR	1,456	See Diagram	50	-	-	-	80	-	-
KING TIDE BAR + WILLAMETTE ROOM	3,592	See Diagram	110	-	-	-	160	_	_
KING TIDE BAR + WILLAMETTE ROOM + WILLAMETTE PATIO	6,551	See Diagram	220	-	-	-	280	-	-
KING TIDE LOWER PATIO	786	See Diagram	220	_	_	_	40	_	_
KING TIDE BAR + PATIOS	8,467	See Diagram	85	_	_	-	130	_	_
FULL BUYOUT	394	See Diagram	400	_	_	_	500	_	_









# **PACKAGES**

Congratulations on your engagement! Thank you for your interest in Kimpton RiverPlace Hotel as a possible site for your upcoming wedding celebration! We would be honored to be part of your special day. Here's what we have to offer...

# INCLUSIONS

Set-up & Breakdown of venue-provided tables & chairs

Round Tables & Service Tables

Oak Crossback Chairs

House Table Linens & Napkins

House Flatware, China & Glassware

Cake Cutting & Service

**Bartending Staff** 

16'x16' Walnut Dance Floor

### FERN

### Your choice of:

Two hors d'oeuvres

One Salad

Two Entrees

Two Accompaniments

Coffee & Iced Tea Station

Champagne Toast

Buffet | \$80

Plated | \$90

### LARKSPURE

### Your choice of:

Two hors d'oeuvres

Charcuterie Display

One Salad

Two Entrees

Two Accompaniments

Coffee & Iced Tea Station

**Unlimited Sodas** 

Champagne Toast

Buffet | \$95 Plated | \$105 ROSE

### Your choice of:

Three hors d'oeuvres

Charcuterie Display

One Salad

Two Entrees

Two Accompaniments

Dessert Display

Coffee & Iced

Tea Station

**Unlimited Sodas** 

Champagne Toast

Buffet | \$115 Plated | \$125

# MENU

Chef Alexander Diestra brings over 18 years of experience to his role as Executive Chef. His expertise is in blending flavors stemming from various American, Asian and European countries. Our menu highlights farm-to-table dishes prepared with local and sustainable ingredients.

### HORS D'OEUVRES

### **CAPRESE SKEWERS**

mozzarella, cherry tomato, basil, aged balsamic

### **WATERMELON SKEWERS**

feta, prosciutto, tajin

### **CHICKEN SKEWERS**

anticuchero sauce, salsa criolla

### **SHRIMP SKEWERS**

salsa verde, jalapeño jam

### **BURRATA**

tomatoes, salsa verde, aged balsamic, fresh basil

### **MUSHROOM TART**

goat cheese, truffle oil, thyme

#### ARANCINI

pecorino, shrimp, spicy mayo

# MINI SLIDERS

pork belly, salsa criolla, sweet potatoes

### **CURED SALMON CROSTINI**

avocado mousse, dill

### **SMOKED COD MOUSSE**

crostini, arugula, grapes

### **SHRIMP WONTONS**

sweet chili, and sesame oil

# **TEMPEH SATE**

peanut butter, lemongrass, uchucuta

### SALAD

Choice of one

### CHEF'S SELECTION OF SEASONAL SOUP

#### **ORGANIC SAUVIE ISLAND GREENS**

radish, tomato, herbs, house vinaigrette

#### **BEET SALAD**

endive, goat cheese, oranges, toasted walnuts, olive oil, aged balsamic

### MARKET SALAD

radishes, walnuts, balsamic vinaigrette

# MENU CONTINUED

Chef Alexander Diestra brings over 18 years of experience to his role as Executive Chef. His expertise is in blending flavors stemming from various American, Asian and European countries. Our menu highlights farm-to-table dishes prepared with local and sustainable ingredients.

ENTREE

**Choice of two** 

**SALMON** 

sweet soy sauce

**CHICKEN BREAST** 

lemon caper sauce

**GRILLED BEEF** 

star anise cream sauce

**BRAISED PORK SHOULDER** 

cherry compote

LAMB RAGU TAGLIATELLE

italian parsley, tomato sauce, pecorino

**PESTO PASTA** 

seasonal vegetables

**RISOTTO** 

spinach, leeks, mushroom

Enhanced entrees available, please inquire

ACCOMPANIMENTS
Choice of two

Garlic Mashed Potatoes

Roasted Local Seasonal Vegetables

Grilled Asparagus

Farm Potatoes

Quinoa aji amarillo

Garlic Rice

Cauliflower Puree

Maple Mustard Brussel Sprouts



# BAR MENU

We offer three levels of all-inclusive beverage packages. Packages are priced per person per hour and cover a wide range offerings.

#### **BEER & WINE**

Chardonnay

Cabernet Sauvignon

Prosecco

Selection of Domestic, Local Craft and Import Beers

Assorted Sodas and Sparkling Water

First Hour | \$20 Per Person Additional Hours | \$11 Per Person, Per Hour

# STANDARD COCKTAILS

Reyka Vodka

Beefeater Gin

Cruzan Rum

El Jimador Blanco Tequila

Evan Williams Black Bourbon

Jim Beam Rye

Tullamore D.E.W. Irish Whisky

Chardonnay

Cabernet Sauvignon

Prosecco

Selection of Domestic, Local Craft and Import Beers

Assorted Sodas and Sparkling Water

First Hour | \$25 Per Person Additional Hours | \$17 Per Person, Per Hour

### PREMIUM COCKTAILS

Tito's Vodka

Bombay Sapphire Gin

Appleton Estate Reserve Rum

Herradura Blanco Tequila

Maker's Mark Bourbon

Bulleit Rye

Johnny Walker Red

Jameson Irish Whiskey

Pinot Gris, Pinot Noir,

Brut Champange

Selection of Domestic, Local Craft

and Import Beers

Assorted Sodas and Sparkling Water

First Hour | \$30 Per Person Additional Hours | \$22 Per Person, Per Hour

### ADDITIONAL BAR OPTIONS

### SIGNATURE COCKTAILS

create your own signature cocktails that showcase your unique personalities

# **FLAVORED LEMONADE STATION**

blueberry, mint, lavender | \$40 Per Gallon

### **CASH BAR**

host as much as you'd like and switch to cash bar at a designed time

### **CORKAGE**

bring in your own wine | \$25 Per 750ml Bottle

# WINE AND BEER

# CONSUMPTION BAR

### **WINE TIERS**

Choose your tier of wine below, each includes a selection of local and imported wines

Select up to four wines from designated tier

Specify hosted or non-hosted bar to your catering manager

Customize your bar package with one of our liquor tiers or simply a signature cocktail

All beverages on this list are charged based on consumption, per bottle or can

WINE

**DRAGONBOAT WINES** 

\$55 Per Bottle

**CATAMARAN** 

\$65 Per Bottle

**SAILBOAT WINES** 

\$75 Per Bottle

**YACHT WINES** 

\$85 Per Bottle

Specialty wines upon request

BEER

LOCAL CRAFT, IMPORTED &

**DOMESTIC BEERS** 

\$9 Each

Bartender's selection may include:

10 Barrel Apocalypse

Full Sail Session Lager

New Belgium Voodoo Ranger IPA

Sam Adams Boston Lager

Rotating Craft Beer

Additional options available upon request Non-alcoholic beers upon request



# **SPIRITS**

# CONSUMPTION BAR

### **COCKTAIL TIERS**

Choose your tier below

Specify hosted or non-hosted bar

Charged based on consumption

Select a wine tier

Customize you package with signature cocktails



Reyka Vodka

Beefeater Gin

Cruzan Rum

El Jimador Blanco Tequila

Evan Williams Black Bourbon

Jim Beam Rye

Tullamore D.E.W. Irish Whisky

**Dewars Scotch** 

Priced Per Drink
Mixed Drink | \$15
Based on Consumption

Selection of mocktails upon request

COLUMBIA COCKTAILS

Tito's Vodka

Bombay Sapphire Gin

Appleton Estate Reserve Rum

Herradura Blanco Tequila

Maker's Mark Bourbon

Bulleit Rye

Johnny Walker Red

Jameson Irish Whiskey

Priced Per Drink
Mixed Drink | \$18
Based on Consumption

Add a specialty cocktail for your event (seasonal cocktails available upon request)





# LATE NIGHT MENU

\$5 Per Item Per Person

# **CHEESE BURGER SLIDERS**

cascade natural beef, tillamook cheddar, brioche

### **FRIED CHICKEN SLIDERS**

mary's chicken, mayonnaise, pickles, brioche.

# **QUESADILLAS**

chorizo, shredded cheese, cilantro

### **FRIES**

with assorted house sauces.

# **CHICKEN WINGS**

mary's chicken, orange glaze, house-made sauces.

# **ASSORTED CHEF'S CHOICE PETIT FOURS**



# GETTING READY PACKAGES

### **BRIDAL PARTY TREATS**

\$20 Per Guest

assorted house-made pastries

seasonal fruit display

house-made granola & organic greek yogurt

bagels, cream cheese, butter and jam

coffee & hot tea

# **SANDWICH & WRAPS**

\$35 Per Guest

Bottled water

Sliced fresh fruit, chips, iced tea

# **Choice of two:**

turkey, ham, steak, or veggie wrap







# LIST OF WEDDING VENDORS:

# WEDDING PLANNERS

**Bridal Bliss** 

503.804.4901 | nora@bridalbliss.com

**Your Perfect Bridesmaid** 

503.984.8652 | hello@ypbweddings.com

**Adornment Events** 

971.563.5555 | adornmentevents@gmail.com

**Zilla Events** 

360.798.5451 | nicole@zillaevents.com

Najla Rose Events & Designs

503.475.2970 | najlaroseevents@gmail.com

**Wandera Weddings & Events** 

503.851.5415 | hello@wanderaweddings.com

**LUXE Event Productions** 

503.477.0599 | mdamico@luxenw.com

**Nicole Issler Events** 

360.836.0067 | nicole@nicoleisslerevents.com

**Your Perfect Bridesmaid** 

503.984.8652 | hello@ypbweddings.com

# **PHOTOGRAPHERS**

**Aniko Productions** 

503.833.2479 | anikoproductions@yahoo.com

**Deyla Huss Photography** 

503.860.0630 | contact@deylahussphotography.com

**Amanda K Photo Art** 

hello@amandakphotoart.com

Jane & Co.

monida@janeandcophotography.com



### **VIDEOGRAPHY**

# **Moving Pictures**

503.427.1920 | info@wearemovingpictures.com

### A Beautiful Union

503.208.5138 | daniel@abeautifulunion.com

### FLORAL

### **Blum Floral Design**

503.851.1672 | jgladow@yahoo.com

# **Songbird Floristry**

503.926.7766 | hello@songbirdflorisrty.com

# **Honor Floral & Events**

503.269.9830 | info@honorflowers.com

#### Swoon

503.544.2557 | hello@swoonfloraldesign.com

### Amanda Karam Floral Co.

503.810.0982 | amanda@amandakaram.com

# DJ/ENTERTAINMENT

### **John Ross Music & Production**

503.515.3559 | johnrossmusic@gmail.com

# **David Efaw Productions**

503.229.4393 | davidefawpro@gmail.com

# **Event Team Entertainment**

503.380.9479 | shawn@eventteament.com

### **SWEETS & CAKE**

# **Lux Sucre Cakes & Desserts**

503.694.2321 | hello@luxsucre.com

# **Dream Cakes**

cake in fo@dream cakes portland.com

### **Serious Cakes**

503.638.5038 | seri@seriouscake.com

### HAIR & MAKE-UP

# **Tiffany Randolph Beauty**

503.661.1406 | tiffanyrandolphbeauty@gmail.com

### **Glamourise**

503.819.3255 | tina@glamourisebeauty.com

#### SIGNS

### **Crave Design**

503.789.8531 | lisa@crave-design.com

### **Letters & Dust**

503.893.5212 | LettersAndDustPDX@gmail.com

# LIVE MUSIC

### **John Ross Music & Production**

503.515.3559 | johnrossmusic@gmail.com

### **Blue Wave Band**

206.713.0596 | info@bluewaveband.com

### **Duo Con Brio**

503.407.6256 | singandbow@comcast.net

### **RENTALS**

# **Arden Event Collective**

503.548.4880 | info@ardeneventco.com

# **Event Co. Wedding & Party Rentals**

971.282.5080 | info@eventcopdx.com

# **Great Jones NW**

503.481.4449 | hello@greatjonesnw.com

### **PHOTOBOOTH**

### Smirk Photobooth Co.

503.756.8092 | info@smirkphotoboothco.com

# **Stumptown Booth**

503.998.4362 | hello@stumptownbooth.com



# HOTEL POLICY

### **FOOD AND BEVERAGE:**

Food & Beverage minimum - the food and beverage minimum is the specific amount of revenue that you are required to guarantee in order to have your event with us. The minimum varies based on the time of day and the time of year, as well as the specific space in the Hotel that you are reserving. The minimum is only a minimum and does not mean this is the total amount that you will spend for your event. The total amount will be determined by your specific menu and bar selections as well as your number of guests. The minimum does not include service charges, taxes, and fees. In the event the food and beverage minimum is not met, the client will be responsible for full payment of the difference between the contracted minimum and actual spend.

Due to licensing requirements and quality control issues, all food and beverage served on our property must be supplied, served, and prepared by us. No alcohol service shall be provided to guests who are not of legal drinking age. In the event the Hotel does grant written permission for food and beverage to be brought onto the premises, the Hotel does so with the express understanding that it makes no warranty, guarantee, or representation whatsoever concerned such food and/or beverage. The Hotel does require a copy of the outside vendor's most current food handler or insurance agreement. The Group hereby agrees to indemnify and hold the Hotel harmless from any injury arising out of or in connection with any food and beverage brought to the event whether with or without the consent of the Hotel. Notwithstanding the foregoing, under no circumstances whatsoever shall Group be permitted to bring alcoholic beverages of any kind onto the Hotel/Restaurant premises.

Due to liability reasons, any remaining food and beverage items from the Group's event are prohibited from leaving the event spaces. To-go boxes will not be provided. The only exception is for pre-planned boxed lunches that have been approved by the Catering/ Conference Services Manager.

#### **WEDDING TASTINGS:**

We offer a complimentary wedding tasting for booked weddings only that have agreed to a food and beverage minimum spend of \$8,500. Tastings are provided for up to four people. The hotel will offer two group wedding tastings in winter/spring months of the same year in which the wedding is taking place. The hotel will select the menu based on the most popular items with keeping dietary restrictions in considering. Alcohol is offered for purchase only and is not included in the menu tasting.

### **GUARANTEE AGREEMENT:**

Guarantees (final headcount) are required no later than 12pm, noon, five (5) business days prior to the scheduled event to ensure proper staffing and food quantities. After the guest count has been confirmed, you may not reduce the number. In the event the guest count increases, we will make every effort to accommodate the increase. The final bill will reflect the guarantee or the actual number served, whichever is greater.

# HOTEL POLICY

### **BANQUET EVENT ORDERS & DIAGRAMS:**

Menu decisions and event requirements with anticipated guest count are due to Catering/ Event Manager a minimum of (14) fourteen days prior to the event. Upon review of your final menus and event requirements, Banquet Event Orders and a schematic will be sent to you (10) ten days prior to your event to confirm all final arrangements and pricing. These items will be due with your authorized signature to your Catering or Event Manager a minimum of (7) seven days prior to your event. If you do not advise the Hotel of any changes to the Event Orders by the date requested, you agree that the Event Orders and their arrangements will be considered confirmed and you will be billed accordingly.

### **CANDLES & DECORATIONS:**

The use of candles is limited to selfextinguishing votive style and glass encasing must be a minimum of two inches over the flame. All decorating materials are subject to approval by your Catering or Event Manager and must pass or meet local Fire Department standards. Decorators are required to carry copies of fire certificates for the materials they will be using. Helium tanks must be properly secured as required by federal, state, and local regulations. Confetti and the like are not permitted. Carpet, walls, doors, ceilings, etc. are to be protected. Any damages to hotel furnishings will become the group's financial responsibility for the repair and/or replacement. No items to be affixed to walls. windows, or ceilings without prior approval.

### WEATHER:

Weather calls will be made by your Catering/ Event Manager or Banquet Captain. For breakfast and lunch events the decision will be made by 5:00 pm the day prior. For events beginning after 4:00 pm, the decision will be made by 12:00 pm that same day.

### SETUP/TEARDOWN:

Venues will be held for your use exclusively based on the time/s outlined within your Sales Agreement and therefore, alternate events may be scheduled prior to and/or after your event. Teardown is to begin immediately following the event's conclusion based on your Sales Agreement. We are unable to store your items and all equipment must be removed immediately following event conclusion unless otherwise approved by your Catering or Event Manager. Storage fees may apply and the Hotel does not assume any responsibility of items left in public or function rooms. The function area shall be left in the same condition you found it or clean up charges may apply. Should additional set-up and/or tear-down time be needed please notify your Sales, Catering or Event Manager at the earliest opportunity. In the event of availability, prevailing additional facility fees may apply.

### **WEDDING PLANNER:**

For all weddings, a certified and insured Day-of Coordinator or Wedding Planner must be hired. The Day of Coordinator or Planner must agree to be the first vendor at the venue to setup and stay until the end of breakdown, clean up, and must take responsibility for organizing the activities during the setup, during the event, and during the cleanup. The Coordinator/ Planner will ensure that the wedding stays on schedule and manages the guests through every phase of the event. Hotel will not be liable for any items including but not limited to veils, wedding gifts, personal music/sound equipment, articles of clothing, shoes, etc. If a Day-of Coordinator is not hired, the hotel will hire one on your behalf at the planner's rate + 30% fee.





1510 S HARBOR WAY | PORTLAND, OR 97201 503.228.3233 | RIVERPLACEHOTEL.COM