



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.

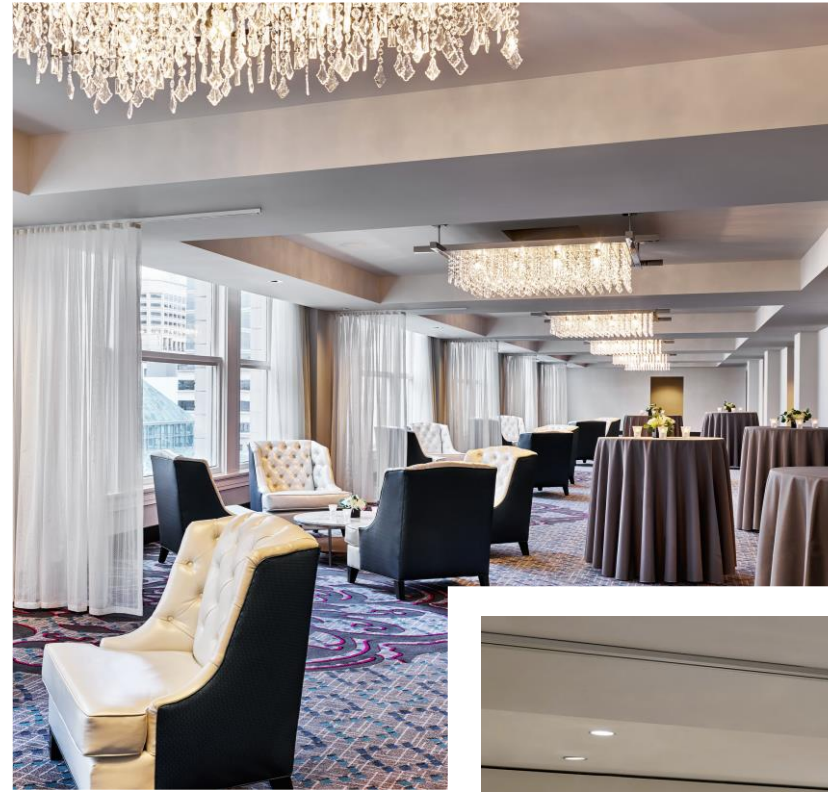
Filled with original art, stylish touches, and beautiful spaces, the Nines embodies classic romantic splendor. Each of the Nines 331 elegantly-appointed guest rooms, including 13 suites, is the ultimate expression of contemporary style. Out of town guests enjoy special room rates and newlyweds can bask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

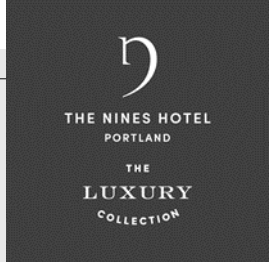
Intimate to elaborate, Weddings at the Nines include:

- Private Ceremony & Reception Location
- Set Up & Break Down Of Hotel Provided Items
- Burgundy Banquet Chairs Or (70) Chivari Chairs
- Your Choice Of Banquet Rounds, High Cocktail Tables, And Rectangular Banquet Tables
- One Hour Butler Passed Hors D'oeuvres Reception
- (3) Frosted Votive Candles For Each Table
- House Centerpieces
- House Provided Table Linens And Cloth Napkins
- Plating, Cutlery, And Drinkware
- Cake Cutting With Artfully Garnished Plates
- Wedding Room Block With Discounted Rates For Wedding Guests
- Marriott Bonvoy Points That Can Be Used For Complimentary Stays Around The World
- Waived Photography Fee For Photos Throughout The Property Featuring Over 2 Million Dollars Worth Of Artwork Including Our Famous "Birdsong" Three Story Glass Sculpture And Marble Staircase
- **Ceremony Only:** \$2200
- **Ceremony & Reception:** \$2500 Plus Food And Beverage Minimum

GALLERY/STUDIO

A great space for smaller gatherings of 20-50 attendees and comes with the pre-function space which can be used for cocktail hours.





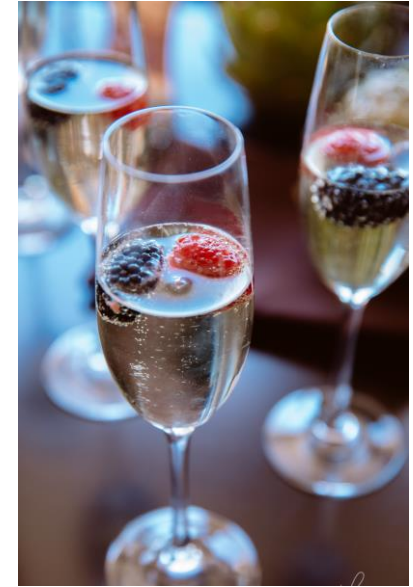
DEPARTURE

For smaller groups, Departure's rooftop with panoramic views of Downtown Portland are sure to delight. Ceremony space and private dining spaces combine the ease of restaurant dining with a spectacular view.

Ceremonies must conclude before 4pm.

CITYVIEW LIVING ROOM

This elegant pre-function space offers natural lighting and city views. A sweeping white marble staircase serves as a dramatic backdrop for your grand entrance!





THE NINES HOTEL
PORTLAND
THE
LUXURY
COLLECTION



THE NINES BALLROOM

Used as both a Ceremony and Reception location, the 7200 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.

COCKTAIL RECEPTION

Choose (2) of the following options:

COLD

PORT FIG, onion jam, croissant, chive ^v

WHIPPED BRIE, chamomile infused honey, fennel pollen, grilled flat bread ^{veg}

BEET LOLLIPOP, whipped goat cheese, toasted pistachio, watercress ^{gf/veg}

ENDIVE SPEAR, purple kale, citrus quinoa, candied olive, hazelnut ^{gf/df/v}

RADISH TOAST, whipped avocado butter, French radish, rough cracked pepper ^{veg}

SMOKED SALMON GOUGERE, crispy caper, dill

HOT

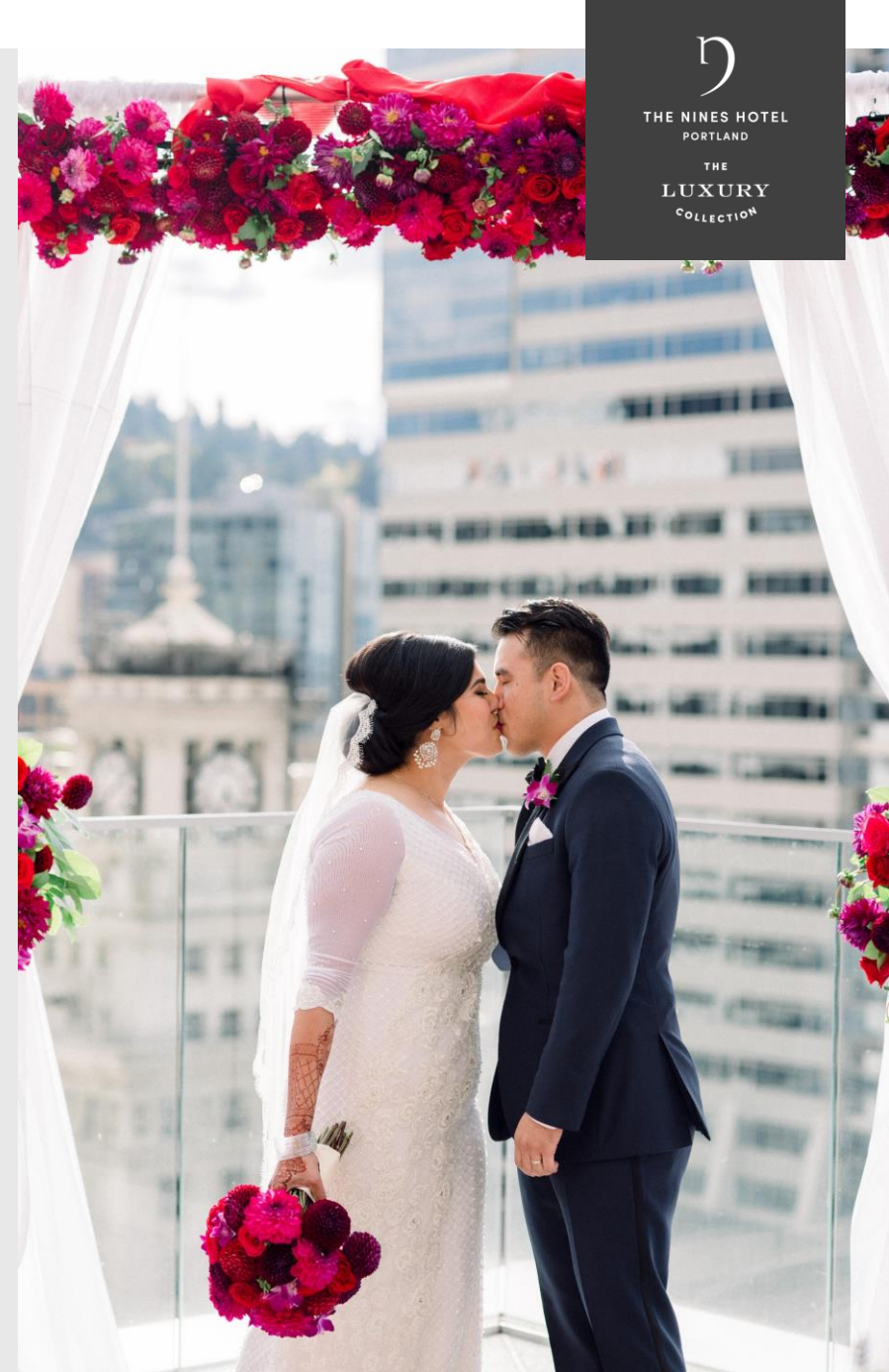
CRISP ARTICHOKE, lemon aioli, smoked paprika ^{gf/v}

ANSON MILLS POLENTA, burnt eggplant, cured tomato, fresh oregano ^{gf/veg}

CRISPY PORK BELLY, pickled cherry, ginger, black sesame, scallion ^{gf/veg}

ANGUS MEATBALL, salsa verde, toasted cumin, cotija

BRAISED BEEF, rogue blue cheese, crispy garlic chip



ELEVATED HOR D'OEUVRES

Additional \$3 Each Person

SMOKED SCALLOP, house crème fraîche, smoked salish ^{gf}

SCALLION PANCAKE, roasted hen of the woods, Asian chimichurri sauce ^{veg/df}

LOCAL OYSTERS, black pepper, jalapeno, watermelon radish ^{gf/df}

AHI CRUDO, scallion gelee, black garlic, cilantro ^{gf/df}

DUNGENESS CRAB CAKE, saffron aioli, chive

*Additional hors d'oeuvres may be added at a la carte pricing, by the dozen, with a 2-dozen minimum per additional item.



DINNER – PLATED

\$65 per person

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

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

SALADS

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 ^{VEG}

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

ENTREES

Chicken Coq Au Vin, gold potato puree, French beans, pearl onion, bacon, mushroom, pinot jus ^{GF}

Seared Salmon, wild rice pilaf, broccolini, lemon-herb sauce ^{DF/GF}

Garlic-Mustard Glazed Pork Loin, roasted cabbage, charred baby carrots, seven herb sauce ^{GF}

Slow Roasted Beef Short Rib, toasted buckwheat polenta, thyme roasted turnip, cured tomato, natural jus

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

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

DINNER - BUFFET

\$75 per person, 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 (Choice of 2)

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 ^{veg}

Shaved Cauliflower and Radicchio, golden raisins, watercress, espelette

ENTREES (Choice of 2)

Lemon Pepper Chicken, roasted turnips and marble potatoes, 7 herb mustard sauce ^{gf/veg}

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

Roasted Pork Loin, grilled cabbage, shallot, pickled mustard seeds ^{df/gf}

Slow Roasted New York Steak, horseradish smashed bliss potatoes, herb compound butter, bordelaise ^{gf}

SIDES (Choice of 2)

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 ^{veg}

Steamed Seasonal Vegetables, olive oil, herbs

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

BRUNCH - 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 ^{GF/VEG}

Chia Seed Breakfast Pudding, shaved almonds, blueberries ^{GF/V}

Farm Fresh Deviled Eggs, espelette ^{GF/VEG}

Organic Bircher Muesli, toasted almonds, golden raisins, apple ^{GF/VEG}

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

Assorted Breakfast Cereals, with hand-rolled granola ^{GF}, milk, soy milk

HOT

Scrambled Eggs, Tillamook cheddar, chives ^{GF/VEG}

Scrambled Eggs, fragrant herbs ^{DF/GF/VEG}

Egg White Frittata, roasted peppers, zucchini, cured tomato ^{DF/GF/VEG}

Poached Eggs, creamy polenta, marinated tomato, toasted brioche, tarragon ^{VEG}

Applewood Smoked Bacon ^{DF/GF}

House-Made Chicken and Cherry Sausage ^{DF}

House-Made Fennel Pork Sausage ^{GF}

Roasted Marble Potato, caramelized onion, potato spice ^{GF/V}

Home Fried Bliss Potato, smoked paprika and garlic ^{GF/V}

Steel Cut Oatmeal, seasonal berries, seasonal fruit compote, brown sugar ^{DF/GF/V}

Brioche French Toast, seasonal fruit compote ^V, maple syrup ^{VEG}

*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.

BRUNCH - PLATED

\$40 per person.

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

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

Grilled Leek & Forest Mushroom Quiche ^{VEG}, white cheddar, baby arugula, tomato

Shrimp & Grits, white corn grits, blistered tomato relish, rye croutons, poached egg, spiced béarnaise

Strip Steak & Eggs ^{GF}, chive scrambled eggs, crispy fried fingerling potatoes, arugula chimichurri

BRUNCH ENHANCEMENTS

Omelette Station ^{GF}, 19 per person

Farm fresh eggs, ham, bacon, smoked salmon, spinach, tomato, bell pepper, onion, forest mushrooms, aged goat cheese, white cheddar, gruyere, herbs

Waffle Station ^{VEG}, 14 per person

Buckwheat and Belgium waffle batters, seasonal fruit compote, maple syrup, toasted almonds, whipped cream

Lox Bar, 18 per person

Smoked salmon, assorted bagels, whipped seasonal cream cheeses, pickled onions, egg, capers, tomato, cucumber, watercress (*not chef attended*)

A la Carte Beverages, 70 per gallon

Selection of freshly brewed iced tea, apple juice, cranberry juice, or freshly squeezed orange or grapefruit juice

Champagne & Mimosa Service, 44 per bottle

La Marca prosecco, freshly squeezed orange juice

*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.



BAR PACKAGES

BEER

5 per bottle hosted | 6 per bottle non-hosted.

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

WINE

priced per bottle

SPARKLING

LaMarca, Extra Dry Prosecco, Italy

Argyle, Vintage Brut, OR

Veve Clicquot, Brut NV 'Yellow Label, FR

44

65

110

FASHIONABLE

Sycamore Lane Chardonnay, CA

Sycamore Lane Cabernet Sauvignon, CA

34

STYLISH

Charles & Charles Chardonnay, WA

Joel Gott Red Blend, WA

44

DESIGNER

Joel Gott Pinot Gris, OR

Acrobat Pinot Noir, OR

54

OTHER

5 per item hosted | 6 per item non-hosted

Voss® water, Pepsi® soft drinks, Redbull®

**Non-Hosted Bar Packages Available*

***25% service charge applicable.*



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 Cuervo 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

**25% service charge applicable.*

CHEF ATTENDED RECEPTION STATIONS

Priced per person. \$200 chef fee applicable per station.

Risotto Station

carnaroli rice, saffron, Spanish chorizo, red pepper, shrimp ^{GF}
toasted wheat-berry, braised beef short rib, peas, watercress
forbidden rice, shitake mushroom, truffle, scallion ^{GF/V}

25

Roasted Pork Al Pastor

street taco, lime and chili mojo, smoked jalapeño-pineapple salsa,
butter lettuce, radish, citrus onions,
griddled corn tortillas

20

Carved Cedar Plank Salmon ^{GF}

polenta cake, seasonal succotash, chimichurri

21

Poke Station ^{GF}

big eye tuna, wakame, edamame, Korean red chili
king salmon, avocado, kyuri cucumber, yuzu-chili
grilled hearts of palm, pickled daikon, black sesame, garlic-soy
short grain rice

25

New York Strip Steak Carving Station

horseradish aioli, red wine jus, chive pop-overs

28

Beignet Station

chocolate dip, cinnamon, star anise and vanilla sugars, orange marmalade

19



RECEPTION DISPLAYS

Priced per person.

Charcuterie Shop

sopressata, speck, rosemary pork terrine, beef summer sausage, house pickles, grain mustard, baguette, sea salt crackers

19

Spanish Tapas

bacon wrapped dates ^{DF/GF}

marinated Corona beans, arugula, romesco, herbs ^{GF/V}

Baked goat cheese, sofrito, warm crusty bread ^{VEG}

Papas bravas, smoked paprika, salsa brava, rosemary ^{GF/VEG}

Roasted Delicata Squash, arugula, salsa verde ^{GF/V}

26

Kabob Stand

chicken tikka ^{GF}

seared Skirt Steak, bay leaf marinade ^{DF/GF}

grilled seasonal vegetables, garam masala ^{GF/V}

roasted red pepper hummus ^{DF/GF/V}, dill tzatziki, baba ghanoush ^{DF/V}

28

Tastes of the Sea ^{DF/GF}

poached prawn, cocktail sauce, horseradish oyster shooter, yuzu, scallion oil
oyster shooter, yuzu, scallion oil

scallop ceviche, grapefruit, turmeric

warm mussel tom kha, coconut, chili, lime

30



LATE NIGHT BITES

Priced by the dozen.

assortment of brownies, blondies, seasonal fruit bars	40
freshly baked cookies	40
mini cupcakes	42
chocolate dipped biscotti	32
Rice Krispies® Treats: original, chocolate or peanut butter ^{GF}	37
chocolate dipped strawberries	40
BBQ beef short rib sliders, cabbage slaw, red onion, herbs, brioche roll	63
tomatillo braised chicken sliders, salsa verde, pepper jack cheese, brioche bun	63
miso Portobello sliders, miso marinated, wakame salad, yuzu aioli, brioche bun	60
assorted grilled cheeses; rye-grueyère, sourdough-cheddar, brioche-brie	60



LATE NIGHT BITES

Priced per person.

hand-cut fries, Siracha honey, chipotle ketchup, garlic aioli **8**

cheese plate, cheeses, dried fruit, nuts, artisanal bread, crackers **19**

charcuterie plate, cured meats, house pickles, artisanal bread, crackers **18**

Brittle Bar *(pick four)* **17**

togarashi cashew / pumpkin seed / bacon latte / raspberry hazelnut /

ginger carrot / cinnamon pecan / almond roca / blanc cherry pistachio





CONTACT INFORMATION

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