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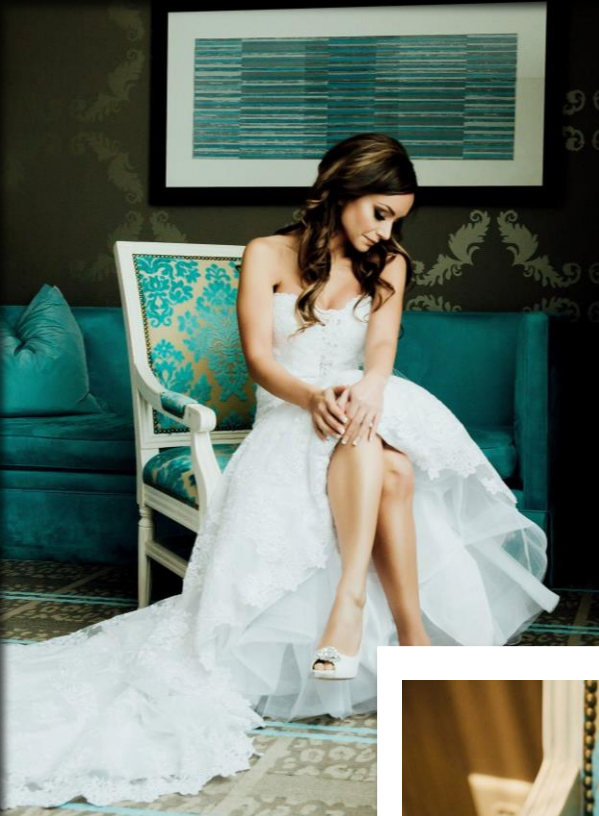
| VOW RENEWALS

| INTIMATE CEREMONIES

## THE NINES INTIMATE WEDDING PACKAGE

### Intimate Weddings Of 25 People Or Less:

- ❖ Private Ceremony & Reception Location
- ❖ Set Up & Break Down Of Hotel Provided Items
- ❖ Inclement Weather Back Up Space
- ❖ Chivari Chairs For Ceremony & Reception
- ❖ Your Choice Of Banquet Rounds, High Cocktail Tables, And Rectangular Banquet Tables (3) Frosted Votive Candles For Each Table
- ❖ House Centerpieces
- ❖ Linen, Napkins, Plating, Cutlery, And Drinkware
- ❖ Cake Cutting
- ❖ Waived Photography Fee
- ❖ Marriott Bonvoy Points
- ❖ **Ceremony Only:** \$1599
- ❖ **Ceremony & Reception:** \$1999 Plus Food & Beverage Minimum





# CEREMONY LOCATIONS

## DEPARTURE WEST DECK

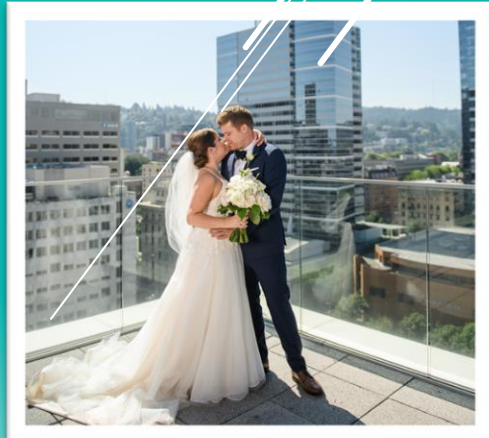
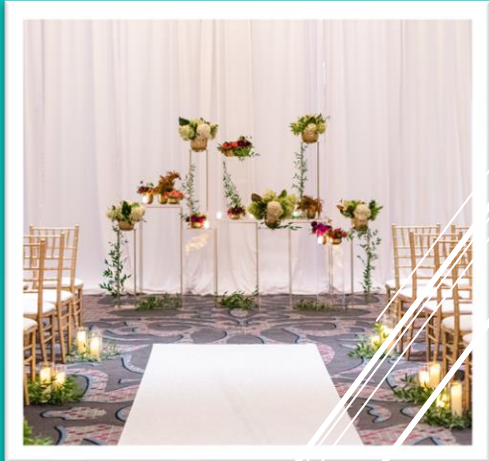
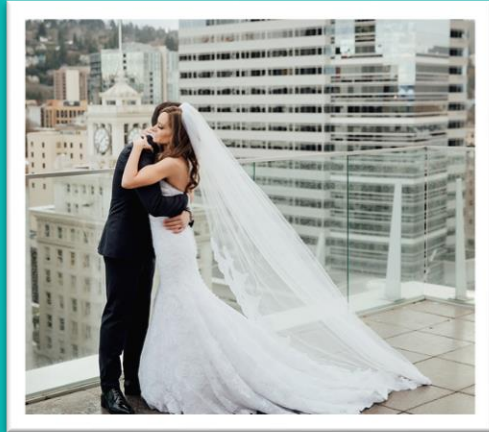
Available for ceremonies concluding before 4pm. Enjoy panoramic views of Downtown Portland and the surrounding areas

## GALLERY/STUDIO LIVING ROOM

A great space for smaller gatherings boasting floor to ceiling windows overlooking the city of Portland and crystal light fixtures

## CITYVIEW LIVING ROOM

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



# RECEPTION LOCATIONS

## BARREL ROOM

Adorned in wood from the Pacific Northwest, this event space is unlike any other. Unique and vibrant in Portland History.

## GALLERY ROOM

A great space for smaller gatherings and comes with the pre-function space which can be used for cocktail hour.

## STUDIO LIVING ROOM

This elegant function space offering natural lighting and city views. Crystal light fixtures give this space an elegant and refined feel.

## THE LIBRARY

An intimate event space surrounded by books curated from Powell's bookstore. This space maxes out at 14 attendees.



# INTIMATE WEDDINGS BRUNCH

## FARMHOUSE CLASSICS

Select 3 options for 25 per person. Includes freshly brewed coffee, decaffeinated coffee, and a selection of Smith Teamaker® teas.

### TWO EGGS ANY STYLE

**BAKED GOODS**, daily selection

**CRISPY POTATO ROSTI**, lemon, garlic, thyme

**SHAVED HAM**, griddled with Oregon honey

**HOUSE-MADE FENNEL SAUSAGE**

**HOUSE-MADE CHICKEN CHERRY SAUSAGE**

**APPLEWOOD SMOKED BACON**

**SEASONAL FRUIT**, house grown basil, agave

**TOASTED BAGEL AND WHIPPED CREAM CHEESE**

## BRUNCH ENHANCEMENTS

*Priced per person.*

**DUNGENESS CRAB OMELET**, potato rosti, grilled onion, bacon, mushroom **27**

**BUTTERMILK SKILLET PANCAKES**, apple, whipped mascarpone, streusel, maple syrup **20**

**URBAN FARMER EGGS BENEDICT**, house-made english muffin, griddled ham, béarnaise **24**

\*Vegetarian, Vegan & Gluten Free Meals Available Upon Request

\*\*Service must conclude before 1PM.

# INTIMATE WEDDINGS LUNCH

\$34 per person.

Select 1 First Course & 2 Entrées.

## FIRST COURSE

**LOCAL GREENS**, shaved vegetables, winter fruit, quinoa, honey vinaigrette

**CAESAR SALAD**, parmesan, garlic-caper dressing, brioche croutons

## SEASONAL SOUP

## ENTREES

**SHIITAKE MUSHROOM AND LEEK RISOTTO**, roasted pumpkin, pepitas

**FENNEL POLLEN CRUSTED SALMON**, cauliflower, warm olive jus, basil

**POPCORN GRITS**, spiced shrimp, pulled pork, soft poached egg

**BBQ BEEF GRILLED CHEESE SANDWICH**, provolone, red wine onion jam, levain, farm fries

**VEGETABLE PANINI**, avocado, piccillili, oil-cured tomato, arugula, chevre, farm fries

**DUCK SAUSAGE HASH**, confit sweet potato, shitiake mushroom, sweet corn, sunny duck egg, harissa

## CHEF'S SEASONAL DESSERT

\*Vegetarian, Vegan & Gluten Free Meals Available Upon Request

\*\*Service must conclude before 3PM.

# INTIMATE WEDDING DINNER

\$66 per person

Select 1 First Course & 2 Entrées.

## FIRST COURSE

**LOCAL GREENS**, shaved vegetables, winter fruit, quinoa, honey vinaigrette

**CAESAR SALAD**, parmesan, garlic-caper dressing, brioche croutons

## SEASONAL SOUP

## ENTREES

**SHIITAKE MUSHROOM AND LEEK RISOTTO**, roasted pumpkin, pepitas

**FENNEL POLLEN CRUSTED SALMON**, cauliflower, warm olive jus, basil

**SEARED DAYBOAT SCALLOPS**, shiitake and leek risotto, sunflower shoots

**ROASTED BONE-IN PORK LOIN**, pear, baking spice, rooftop honey

**SMOKED HALF CHICKEN**, sweet and sour eggplant, confit sweet potato, lemon thyme jus

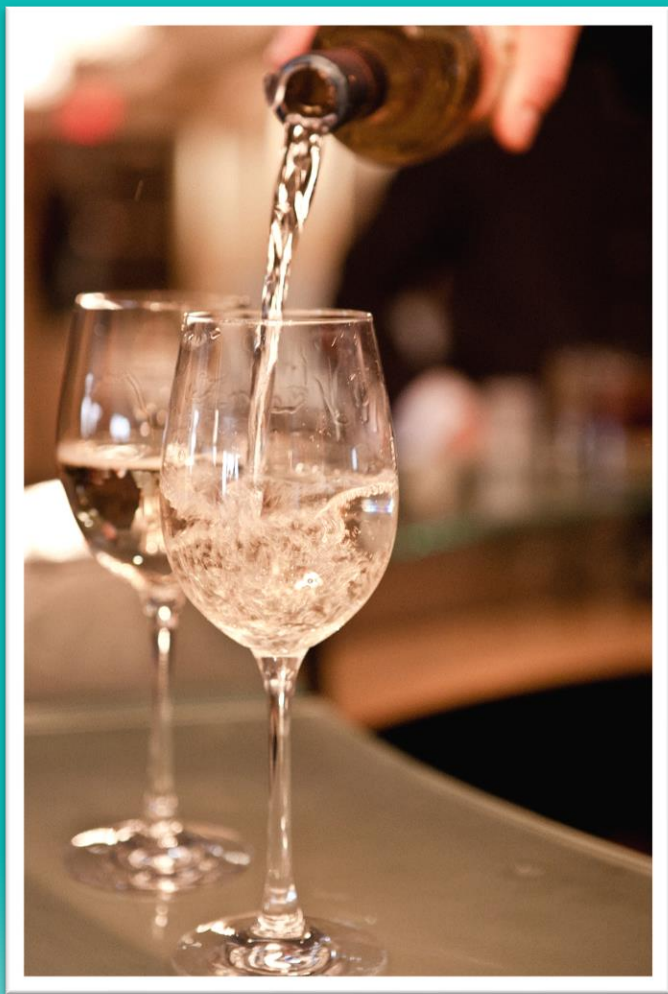
**RED WINE BRAISED SHORT RIB**, popcorn grits, seared greens

**10 OZ. BRANDT FLAT IRON STEAK**, crisp fingerlings, charred baby carrot

**6 OZ. PIEDMONTESE TENDERLOIN**, crisp fingerlings, broccolini

## CHEF'S SEASONAL DESSERT

\*Vegetarian, Vegan & Gluten Free Meals Available Upon Request



## BAR PACKAGES

### BEER

*5 per bottle. Selection of 5 beers will be provided unless otherwise requested.*

*25% service charge applicable.*

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

Veuve 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

Voss® water, Pepsi® soft drinks, Redbull®

5



# 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

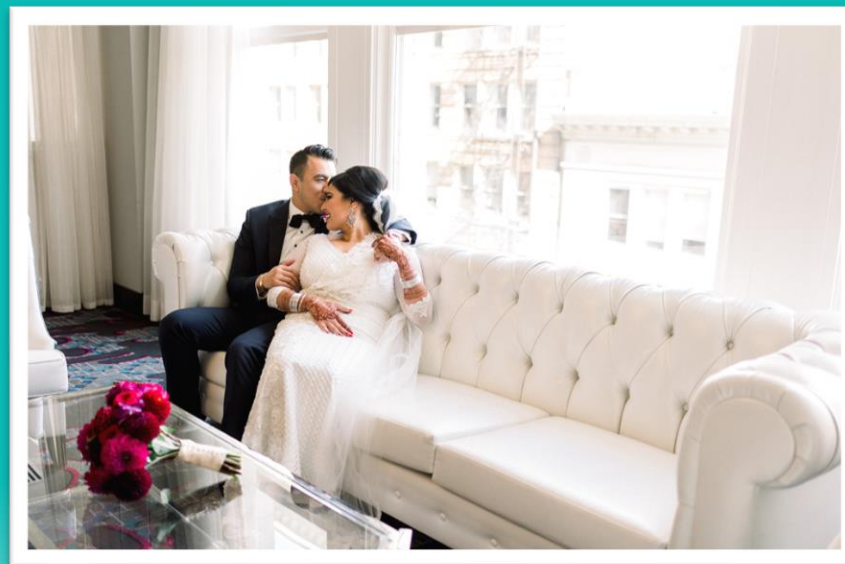
*\$12 hosted bar | \$14 no-host bar*

*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*





## CONTACT INFO

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