

Ignite Your Holiday Spirit

Build-your-own custom celebration



1510 SW Harbor Way | PDX 97201
503-423-3146 | riverplacehotel.com
[#riverplacehotel](https://twitter.com/riverplacehotel)

 KIMPTON
RIVERPLACE



HORS D'OEUVRES

Spinach and feta spanakopita
\$30 Per Dozen

Leek and gruyere tartlet pinot noir-black pepper glaze
\$31 Per Dozen

Chipotle bbq shrimp steam bun, *jalapeno*
\$40 Per Dozen

Mini twice baked potato, *bacon, crème fraiche, chives*
\$36 Per Dozen

Pigs in a blanket
andouille sausage, creole mustard, puff pastry
\$38 Per Dozen

Teriyaki beef skewers, *charred pineapple glaze*
\$39 Per Dozen

Wild mushroom bruschetta, *goat cheese, herb salad*
\$32 Per Dozen

Polenta cake, *chevre, charred tomato-pine nut relish*
\$32 Per Dozen

Deviled eggs, Dungeness crab
\$39 Per Dozen

Double smoked bacon rillettes, *cornmeal brioche, tomato jam*
\$38 Per Dozen

Seared Wagyu beef
Baguette crostini, onion jam, horseradish cream
\$42 Per Dozen

DISPLAYS

Grilled vegetables
 balsamic glaze
\$7 Per Person

Trio of Dips
 smoked salmon, caramelized onion, roasted red
 pepper hummus
\$10 per person

Artisan Cheeses
 local and domestic cheeses, house made
 preserves, dried fruit and nuts
\$9 per person

Antipasti
 citrus marinated olives, eggplant caviar, salami and
 cured meats, marinated vegetables
\$12 per person

Cured Meats & Cheeses
 artisan sliced cured meats, local and domestic
 cheeses, dried fruit and nuts, citrus marinated
 olives, house made preserves
\$15 per person

Chilled Seafood
 oysters on the half shell, poached shrimp,
 seasonal ceviche, smoked mussels
\$18 per person

All Food and Beverage prices are subject to 23% gratuity
 Minimum of 2 dozen per selection | Minimum order of half guaranteed headcount



FESTIVE FARE

3 Course Meal

Maximum of 3 entrée selections

STARTERS & DESSERTS

Select 1 starter & 1 dessert

Seasonal soup, *Chef's daily selection*

Wild mushroom soup

Organic Sauvie Island greens, *radish, tomato, herbs, sauvignon blanc vinaigrette*

Hearts of romaine, *black pepper crouton, parmesan, white-anchovy dressing*

Baby spinach, *hazelnuts, pecorino, roasted peppers, preserved lemon vinaigrette*

Butter lettuce, *blue cheese, pickled onions, candied pecans, buttermilk dressing*

Flourless chocolate cake, *citrus crème fraiche, salted caramel*

Carrot-date cake, *chevre frosting, orange gastrique*

Cast iron apple crisp, *almond crumble, whipped cream*

PLATED ENTREES

Market vegetarian

Chef's seasonal selection
\$34 Per Person

Roasted chicken breast

garlic mashed potatoes, farm vegetables, white wine mustard jus
\$39 Per Person

Grilled pork chop

stone-ground grits, braised cabbage, cider-bourbon butter
\$40 Per Person

Cedar plank salmon

lemon whipped potatoes, red chard, citrus chili glaze
\$52 Per Person

Grilled NY strip

roasted fingerling potatoes, wild mushrooms, worcestershire
\$58 Per Person

Rack of lamb

polenta cake, seasonal vegetables, tart cherry jus
\$60 Per Person

All Food and Beverage prices are subject to 23% gratuity
Maximum 3 entrée selections | Final counts due 3 business days before event



FESTIVE FARE

Chef-Inspired Action Stations

Taco Truck \$22 per person

Pork carnitas

Beef asada

Corn Tortillas

Roasted salsa de chile de arbol
Tomatillo and avocado salsa

*Limes, pico de gallo, cabbage,
onions, cilantro, radish*

Ceviche Bar \$25 per person

Octopus
*cucumber, tomato, cilantro,
jalapeno*

Hamachi
*citrus soy, crispy ginger,
serrano*

Salmon
*horseradish cream, apple,
lemon*

Fried plantains, wontons, tortilla
and taro root chips

O-Shucks! \$26 per person

CShucked Oysters, *mignonette,
cocktail sauce, lemons*

NW Oysters, *salmon jerky,
cucumber gelée, salmon roe*

Oysters Rockefeller, *garlic,
parmesan, spinach, butter*

Bacon-wrapped Oysters, *barrel-
aged hot sauce*

All Food and Beverage prices are subject to 23% gratuity
Chef Attendant Required - \$100 per hour



FESTIVE FARE

Chef-Inspired Carving Stations

Chef Attendant Required - \$100 per hour

House roasted turkey*

truffle-black pepper gravy

(each serves 20-25)

\$220 Each

Country Pit Ham

creole mustard

(each serves 40)

\$300 Each

Slow roasted steamship pork*

saffron-honey jus

(each serves 30)

\$240 Each

Slow roasted steamship beef*

red wine jus, horseradish

(each serves 40-50)

\$350 Each

Slow roasted leg of lamb*

cucumber, cumin yogurt sauce,

tart cherry jus

(each serves 15)

\$285 Each

Slow roasted prime rib*

house-made worcestershire, horseradish crème

(each serves 20)

\$395 Each

House-made Rolls

\$28 per dozen

All Food and Beverage prices are subject to 23% gratuity
Chef Attendant Required - \$100 per hour



SEASONAL BEVERAGES

Based on Consumption

BEER

*assorted domestic and imported beers,
seasonal microbrews*

\$6 Per Bottle

DRAGONBOAT WINES

*CK Mondavi Sauvignon Blanc
Cabernet Sauvignon, CA*

\$36 Per Bottle

SAILBOAT WINES

*Trinity Oaks Winery Chardonnay, Pinot
Grigio, Cabernet Sauvignon, Pinot Noir
St Helena, CA*

\$40 Per Bottle

YACHT WINES

*Diversion Wine Chardonnay, Merlot,
Cabernet Sauvignon & Majestic Red
Blend*

Columbia Valley, WA

\$45 Per Bottle

HOUSE SPARKLING WINE

*Chateau St. Michelle Brut
Columbia Valley, WA*

\$45 Per Bottle

***Beer & Wine Bar Station Fee \$50**

WILLAMETTE COCKTAILS

\$8 Per Drink

\$11 Per Martini

- Smirnoff Vodka
- Beefeater Gin
- Jim Beam Bourbon
- Bacardi Light Rum
- Crown Royal Whisky
- El Jimador Tequila
- Courvisier VS Cognac
- Johnny Walker Red Scotch

LIQUEURS

\$9 Per Drink

- Bailey's
- Kahlua
- Grand Marnier

COLUMBIA COCKTAILS

\$10 Per Drink

\$13 Per Martini

- Absolut Vodka
- Tanqueray Gin
- Maker's Mark Bourbon
- Appleton White Rum
- 1800 Silver Tequila
- Courvisier VSOP Cognac
- Johnny Walker Black Scotch
- Glenlivet 12 yr.
Single Malt Scotch

***Required Full Bar Station Fee \$100**



SEASONAL SPIRITS ENHANCEMENTS

Whiskey Warm-Up

A tasting experience for whiskey on the rocks and crafted cocktails created to showcase the uniqueness of the spirit

\$20 per person

Some Like It Hot

At this station our bar team will be serving up cozy cocktails for cold winter weather. Hot toddies, mulled wine, warm coffee pick –ups and spiked hot chocolate

\$15 per person

Mule-Tide Season

Kimpton's signature spin and holiday renditions of the popular Moscow Mule where our guests keep the copper mug

\$20 per person

GintonicBar

Featuring different styles of gin from popular to craft, discover your favorite gin tonic combination

\$15 per person

Holiday Spritz

Lower octane white wine, red wine and sherry spritzers add a bit of sparkle to the celebration

\$15 per person

***Pricing based on two hour time frame**

All Food and Beverage prices are subject to 23% gratuity



WINTER VIBES

Set the mood by selecting a holiday playlist below curated on Spotify by Lauren Bucharie, Music Director at Kimpton Hotels & Restaurants.

Mood Music

Holiday Classics

Motown Holiday

Holiday Jazz

Retro Holidays

Pop Holidays

JOYFUL PERKS

Chef Giveaways for your Guests

Champagne Toast

Holiday Centerpieces

Artisan Cheese Display

Ice Sculpture

\$5,000-\$9,999 – One Perk

\$10,000-14,999 – Two Perks

\$15,000-\$19,999- Three Perks

\$20,000 and up – Four Perks

Kimpton Hotels & Restaurants
AUGUSTO

All Food and Beverage prices are subject to 23% gratuity