



RiverPlace Hotel



Wedding Menu



“Come quickly my friends, I am tasting the stars!”

– DOM PERIGNON

 KIMPTON
RIVERPLACE

RiverPlace Hotel
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Just say, “I do!”

Whether your happiest day is to be shared with 20 guests or 200, the RiverPlace offers one of the greatest settings among Portland wedding venues. For a wonderfully intimate ceremony, reception, or rehearsal dinner we offer our outdoor Riverfront Courtyard overlooking the majestic Willamette River and marina.

And for larger celebrations, the Marina Ballroom with its soaring floor to ceiling windows is magical.

- Ceremonies up to 150
- Outdoor Receptions up to 100
- Indoor Receptions up to 200

WHAT'S INCLUDED

- Intimate ceremony & reception space
- Full service amenities, including set-up & teardown
- All tables, chairs, linen and centerpiece selections
- All service and glassware
- Dedicated on-site event coordinator
- Professional service & bartending staff
- Customized menu consultation & chef's tasting
- Complimentary dance floor
- Complimentary cake cutting service



**Executive Chef:
Lauro Romero**

Meet the chef

Born into a small farming community in Mexico, Lauro grew up harvesting his meals from the land, eating only what the seasons would offer; a passion and practice he implements in his own kitchen today, both at work and home. He credits his mother in discovering his enthusiasm for cooking. After moving to Salt Lake City at age 14, he launched into the restaurant world and hasn't looked back.

After years of hard work, Lauro worked his way up to Executive Sous Chef at Bambara in Salt Lake City before heading west to Portland and landing at Three Degrees as Chef de Cuisine. After two years spent running the kitchen at Three Degrees, Lauro was promoted to Executive Chef in 2016 and looks forward to continuing to tighten up the culinary offerings on one of Portland's premier waterfront destinations.

Outside of the kitchen, Lauro loves spending time with his wife and two daughters, exploring the scenic outdoors, grilling and – getting back to his roots – gardening.

Hors d'oeuvres

HOT HORS D'OEUVRES

- **Spinach and feta spanakopita**
\$30 Per Dozen
- **Zucchini fritters**
tarragon aioli
\$31 Per Dozen
- **Leek and gruyere tartlet**
pinot noir-black pepper glaze
\$31 Per Dozen
- **Falafel**
pickled jalapeno, mint yogurt
\$31 Per Dozen
- **Crispy shrimp skewer**
sweet and sour cucumber sauce
\$39 Per Dozen
- **Ginger bbq shrimp**
steam bun, lemon grass, worcestershire
\$40 Per Dozen
- **Crispy shrimp and chorizo eggroll**
tomatillo salsa
\$38 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
- **Lamb Riblets**
pickled watermelon rind
\$40 Per Dozen
- **Curried chicken skewers**
mint-curry yogurt
\$37 Per Dozen
- **Teriyaki beef skewers**
charred pineapple glaze
\$39 Per Dozen

COLD HORS D'OEUVRES

- **Flatbread**
mint-garbanzo pesto, preserved lemon olive oil
\$31 Per Dozen
- **Grilled crostini**
feta, olives, cucumber, basil pesto
\$31 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**
traditional
\$33 Per Dozen
(add smoked salmon or Dungeness crab, +\$6 per Dozen)
- **Potato pancake**
smoked salmon, crème fraiche
\$37 Per Dozen
- **Shrimp cocktail shooter**
preserved lemon cocktail sauce
\$40 Per Dozen
- **Double smoked bacon rilette**
cornmeal brioche, tomato jam
\$38 Per Dozen
- **Seared Wagyu beef**
Baguette crostini, onion jam, horseradish cream
\$42 Per Dozen

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 8% administrative fee. A minimum of 2 dozen per selection must be ordered. Please advise catering of any food allergies prior to event.

DISPLAYED HORS D'OEUVRES

- **Market fresh vegetables**
buttermilk dip, house vinaigrette
\$7 Per Person
- **Grilled vegetables**
balsamic glaze
\$7 Per Person
- **Seasonal fresh fruit**
\$8 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 and 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

STATIONED APPETIZERS

TACO TRUCK*

- **Pork carnitas**
- **Beef asada**
- **Roasted salsa de chile de arbol**
- **Tomatillo and avocado salsa**
- *Tortillas, limes, pico de gallo, cabbage, onions, cilantro, radish*
\$22 Per Person

A TASTE OF BBQ SHRIMP*

- **3D signature ginger bbq shrimp** *lemongrass, worcestershire*
- **Traditional bbq shrimp** *creole seasoning, garlic, butter, lemon*
- *Jalapeno and chive biscuits, roasted garlic foccacia*
\$24 Per Person

CEVICHE BAR*

- **Octopus**, *cucumber, tomato, cilantro, jalapeno*
- **Hamachi**, *citrus soy, crispy ginger, serrano*
- **Salmon**, *horseradish cream, apple, lemon*
- *Fried plantains, wontons, tortilla and taro root chips*
\$25 Per Person

O-SHUCKS!*

- **Shucked 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*
\$26 Per Person

*requires chef attendant
\$100 Per Hour

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Plated Dinner

- House-made bread and butter
- Caffe Vita coffee and Mighty Leaf teas

STARTER

Choose one

- **Seasonal soup**
Chef's daily selection
- **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

Add second starter course

\$8 Per Person

ENTRÉE

Choose one

- **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
- **Black garlic and herb roasted cod**
fingerling potatoes, turnips, preserved lemon-olive tapenade
\$47 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
- **Bistro filet and salmon duo**
whipped potatoes, braised greens, salsa verde, truffled red wine reduction
\$67 Per Person

*For choice of up to 3 entrees, exact counts for each entrée must be provided no later than 3 business days prior to event start date
Price per person will be based on highest priced entrée selection

DESSERT

- **Assorted dessert buffet**
Fruit selections may vary based on seasonality
Cast-iron apple crisp, almond crumble
Mini fruit tarts, vanilla custard
Flourless chocolate cake slices, meringue
Carrot-date cupcakes, lemon frosting
\$12 Per Person

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Dinner Buffet

- **House-made bread and butter**
- **Caffe Vita coffee and Mighty Leaf teas**

Choice of two starters

- **Wild mushroom soup**
- **Lentil and tomato 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, mustard dressing

Choice of two sides

- **Roasted seasonal vegetables**
- **Roasted Cauliflower** *confit garlic, herbs*
- **Braised Greens** *bacon, onions, garlic*
- **Herb and garlic roasted potatoes**
- **Scallion whipped potatoes**
- **Slow cooked bacon and cheddar grits**
- **Toasted almond and currant rice pilaf**

Choice of two entrees

- **Penne pasta**
roasted eggplant, artichoke, confit tomato, pecorino, preserved lemon pesto
- **Orecchiette pasta**
spicy fennel sausage, braised greens, garlic, tomato sauce
- **Herb roasted chicken**
white wine mustard jus
- **Slow roasted pork loin**
honey-thyme jus
- **Cedar plank salmon**
citrus chili glaze
- **Grilled flank steak**
red wine onions, chimichuri
- **Roasted sirloin**
house-made worcestershire

\$52 Per Person

MEAL COMPLIMENTS

- **Add third starter**
\$4 Per Person
- **Add third side**
\$4 Per Person
- **Add third entree**
\$8 Per Person

CARVING STATIONS

- **House roasted turkey***
truffle-black pepper gravy (each serves 20-25)
\$220 Each
- **Slow roasted steamship pork***
saffron-honey jus (each serves 30)
\$240 Each
- **Slow roasted leg of lamb***
cucumber, cumin yogurt sauce, tart cherry jus (each serves 15)
\$285 Each
- **Country pit ham***
creole mustard (each serves 40)
\$300 Each
- **Slow roasted steamship beef***
red wine jus, horseradish (each serves 40-50)
\$350 Each
- **Slow roasted prime rib***
house-made worcestershire, horseradish crème (each serves 20)
\$395 Each

*requires chef attendant
\$100 Per Hour

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Beverages

BEER & WINE

* Requires bartender serving beer & wine
\$50 per station

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

Genesis by Hogue Cellars Syrah,

Cabernet Sauvignon

Columbia Valley, WA

\$45 Per Bottle

HOUSE SPARKLING WINE

Chateau St. Michelle Brut

Columbia Valley, WA

\$45 Per Bottle

Please inquire about our full wine list

NON-ALCOHOLIC BEVERAGES

- Organic Caffe Vita coffee and organic Mighty Leaf teas
\$60 Per Gallon
- Fresh fruit juice or lemonade
\$40 Per Pitcher
- Freshly brewed organic iced tea
\$28 Per Pitcher
- Cold Brew Coffee (Iced)
\$70 per pitcher
- Sun Tea *chamomile, meyer lemon, cider*
\$45 per pitcher
- Berry Fizz *raspberry, soda, green tea*
\$45 per pitcher
- Assorted soft drinks
\$3.50 Each
- Local crater lake sodas
\$4.25 Each
- Bottled domestic still water
\$4 Each
- Bottled domestic sparkling water
\$4 Each
- Coconut water
\$6 Each

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Beverages

COCKTAILS

* Requires bartender
serving cocktails, beer &
wine
\$100 Per Station

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

COMPLIMENT YOUR BAR

WELLNESS

- **Superberry fizz**
Beefeater gin, lemon, Canton ginger liqueur, simple syrup, blueberries
\$9.50 Per Drink
- **Organic agave margarita**
El Jimador Reposado tequila, organic agave nectar, fresh lime juice
\$9.50 Per Drink
- **Red dawn**
Portland 88, limoncello, lemon juice, pomegranate grenadine
\$10 Per Drink

CLASSICS

- **Kimpton house dry martini**
Tanqueray gin, Noilly Pratt dry vermouth
\$13 Per Drink
- **Manhattan**
Bulleit bourbon, Martini & Rossi sweet vermouth, Agnostura bitters, brandied cherries
\$14 Per Drink
- **Old Fashioned**
Maker's Mark, lemon peel, simple syrup, Angostura bitters
\$13 Per Drink
- **Daiquiri**
Appleton White Rum, castor sugar, lime juice
\$11 Per Drink
- **Mojito**
Bacardi, lime juice, simple syrup, mint leaves, soda
\$9.50 Per Drink

KIMPTON CRAFTED

- **On Taylor**
Tanqueray 10 gin, Lustau East India sherry, honey syrup
\$11 Per Drink
- **Cable Car**
Captain Morgan spiced rum, orange Curacao, fresh lemon juice, simple syrup
\$10 Per Drink
- **La Perla**
Sauza hornitos, Manzanilla sherry, Mathilde Pear Liqueur
\$10 Per Drink

“SPIKE IT” STATIONS

LEMONADE STAND

- Fresh lemonade, ice teas, aromatic syrups and flavors, fruits, additional fruit purees and juices
- Bourbon, gin, St. Germain
\$20 Per Person (2 hours)

COLOR MY BUBBLES

- Juices and purees, assorted herbs
- Sparkling wine, liqueurs
\$15 Per Person (2 hours)

COFFEE CART

- fresh brewed coffee and decaf coffee, house made syrups, flavored whipped cream, sprinkles, little cookies
- Bailey's, Frangelico, Irish coffee setup, kahlua
\$15 Per Person (2 hours)

BLOODY MARY BAR

- Tomato juice, clamato, hot sauces, horse radish, worcestershire, pepper, salt, pickled vegetables, spices
- Smirnoff vodka, Beefeater gin
\$18 Per Person (2 hours)