

Kimpton RiverPlace

WEDDING PRICING LIST



Portland's picturesque Kimpton RiverPlace Hotel is one of the city's only waterfront hotels and embodies a luxury lodge feel while sitting within walking distance of the downtown action. Perched above the banks of the Willamette River, guests are encouraged to take advantage of the unique Northwest surroundings.



Venue

WHERE TO CELEBRATE

Marina Ballroom
accommodates up to 150 guests with a dance floor
Site fees begin at \$1,800 for Friday/Saturday receptions

Willamette River Room
accommodates up to 50 guests
Site fees begin at \$600 for Friday/Saturday receptions

Packages

WHAT'S INCLUDED

Wedding Packages begin at \$80 per person
(\$100 per person, inclusive of service fee)

Basic package includes:
Appetizers for cocktail hour
Buffet dinner
Champagne toast

Details

EXTRAS

Outdoor Ceremony space
Upgraded bar services
Room Blocks available
Rehearsal Dinner venue options
Farewell Brunch options
Get Ready Snacks and Treats



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

WHAT'S INCLUDED

*Set-up & Breakdown of venue-provided tables & chairs
Round Tables & Service Tables
House Banquet Chairs
House Table Linens & Napkins
House Flatware, China & Glassware
Cake Cutting & Service
Bartending Staff
16' x 16' Dance Floor
Menu Tasting for 4 Guests
Riverview Guestroom for Couple on Wedding Night*

Fern

BASIC PRICING LIST

BUFFET: \$80 PLATED: \$90

*Your choice of:
Two hors d'oeuvres
One Salad
Two Entrees
Two Accompaniments
Coffee & Iced Tea Station
Champagne Toast*

Larkspur

POPULAR PRICING LIST

BUFFET: \$95 PLATED: \$105

*Your choice of:
Two hors d'oeuvres
Charcuterie Display
One Salad
Two Entrees
Two Accompaniments
Coffee & Iced Tea Station
Unlimited Sodas
Champagne Toast*

Rose

COMPLETE PRICING LIST

BUFFET: \$115 PLATED: \$125

*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*



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

THE DETAILS

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

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

BEER & WINE ONLY

First Hour: \$20 per person

Additional Hours:

\$11 per person, per hour

Chardonnay

Cabernet Sauvignon

Prosecco

Selection of Domestic,

Local Craft and Import Beers

Assorted Sodas and Sparkling Water

Standard Cocktails

STANDARD FULL BAR

First Hour: \$25 per person

Additional Hours:

\$17 per person, per hour

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

Premium Cocktails

PREMIUM FULL BAR

First Hour: \$30 per person

Additional Hours:

\$22 per person, per hour

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 Champagne

Selection of Domestic,

Local Craft and Import Beers

Assorted Sodas and Sparkling Water

Additional Bar Options

MAKE IT EXTRA SPECIAL

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

