

REHEARSAL DINNERS



WEDDINGS



BRUNCH



THE NINES HOTEL
PORTLAND



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 and break down of hotel provided items
- Burgundy tufted chairs or Silver Chivari Chairs (70 available)
- Your choice of banquet rounds, high top cocktail tables, and rectangular banquet tables
- Sweetheart or head table for wedding party
- Guest book table, gift table, place card table and cake table
- Two (2) frosted votive candles for each table
- House provided table linens and napkins
- Plating, cutlery, and drinkware
- One (1) Champagne toast
- Cake Cutting
- 30 Minute rehearsal time in event space (based on availability)
- Special Discounted Room Rates for Wedding Guests
- Marriott Bonvoy Points that Can Be Used for Complimentary Stays around The World
- Waived Photography fee (value of \$350) for photos throughout our historic property, including Departure Rooftop between 10am - 2pm

Ceremony only: \$2,000

Reception Only: \$3,000 Plus Food And Beverage Minimum

Ceremony & Reception: \$3,500 Plus Food And Beverage Minimum





THE NINES HOTEL
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GALLERY LIVING ROOM

A great space for smaller gatherings of 20-80 attendees. Floor to ceiling windows overlooking the Portland cityscape. Modern chandeliers and adjoining event space.





DEPARTURE

Departure's rooftop with panoramic views of Downtown Portland are sure to delight. Perfect for first look photos and bridal portraits and ceremonies our space makes the perfect backdrop for your special day.

Ceremonies must conclude before 2:00pm, ceremonies after this time would incur additional charge.

Ceremonies fees will be applied.

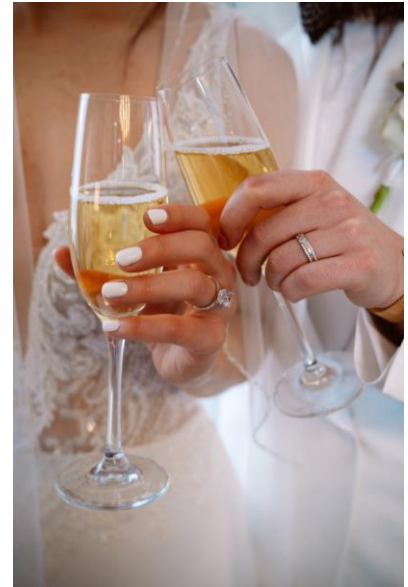




THE NINES HOTEL
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CITYVIEW LIVING ROOM

This elegant space offers natural lighting, modern crystal chandeliers and city views. A sweeping white marble staircase serves as a dramatic backdrop for your grand entrance! Available for ceremonies, cocktail hour or receptions.





THE NINES BALLROOM

Used as both a Ceremony and Reception location, the 7700 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.



THE NINES WEDDING PACKAGES

Pearl | 95 per person

Two tray-passed apps
Three-course Plated Dinner
Cake Cutting
Champagne Toast

Gold | 110 per person

Three tray-passed Hors d'Oeuvres
Three-course Plated Dinner
Cake Cutting
Champagne Toast

Diamond | 125 per person

Four tray-passed Hors d'Oeuvres
Dinner Buffet or Plated Dinner
Cake Cutting
Champagne toast

COCKTAIL RECEPTION

Pearl: choose two

Gold Package: choose three

Diamond Package: choose four

COLD

WATERMELON GAZPACHO, pea shoots, fresno chili ^{V/GF}

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

ROASTED BEETS, whipped goat cheese, toasted pistachio, watercress ^{GF/VEG}

SMOKED SALMON GOUGERE, crispy caper, dill

SCALLION PANCAKE, roasted hen of the woods, Asian chimichurri sauce ^{DF/V}

HOT

JERUSALEM ARTICHOKE, sunchokes, jalapeno chimichurri, candied nuts ^{GF/V}

CHEDDAR ARANCINI, crispy cheddar stuffed rice, kimchi aioli ^{VEG}

LECHON CORN CAKE, crispy pork, Aji Amarillo, Peruvian verde

BULGOGI CHICKEN MEATBALL, pickled daikon, carrot ^{DF/GF}

INDIAN FRITTER, seasonal veggies, garbanzo, spicy cilantro chutney ^{GF/V}





THE NINES HOTEL
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ELEVATED HORS D'OEUVRES

Elevated Hors d'Oeuvres may be added at \$90 per dozen with a 2-dozen minimum per item

SEARED SCALLOP, squash crema, toasted hemp hearts, smoked salt ^{GF/DF}

POMEGRANATE BEEF TOSTADA, pickled onions, pomegranate caviar, crispy tortilla ^{DF/GF}

LOCAL OYSTERS, black pepper, jalapeno, watermelon radish ^{GF/DF}

AHI TUNA CRUDO, scallion gelee, Korean chili, cilantro ^{GF/DF}

DUNGENESS CRAB CAKE, saffron aioli



DINNER – PLATED

*Includes freshly baked breads, whipped Oregon butter and sea salt.
Freshly brewed coffee, decaffeinated coffee, and a selection of Smith Teamaker® teas.*

SALADS

Choose one

- Caesar Salad**, crisp romaine hearts, cherry tomatoes, lace crouton, garlic-herb vinaigrette ^{VEG}
- Baby Arugula and Spicy Greens**, creamy goat cheese, hazelnut, dried fruit, champagne vinaigrette ^{GF/VEG}
- the Nines Mixed Greens**, mixed greens, cucumber, tomato, shaved fennel, radish, carrot, sherry vinaigrette ^{GF/V}
- Shaved Cauliflower and Radicchio Salad**, golden raisins, watercress, orange, lemon-agave vinaigrette ^{GF/V}

ENTREES**

Choose Two

- 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}
- Herb and Mustard Glazed Pork Loin**, roasted cabbage, charred baby carrots, seven herb sauce ^{GF/DF}
- Fennel Crusted Salmon**, Brussels sprouts, lemon conserva, farro grain, baby spinach ^{DF}
- Overnight Slow Roasted Beef Short Rib**, toasted buckwheat polenta, thyme roasted turnip, cured tomato, natural jus ^{GF}
- Beef Tenderloin** smashed rosemary red potatoes, glazed baby carrots, pinot reduction^{GF} Add \$15 per person
- Seasonal Vegetable Risotto**, charred leek, orange relish, chives ^{GF/VEG}
- Sesame Roasted Cauliflower Steak**, wilted kale, marinated beluga lentils, roasted tomato, lemon-herb sauce ^{GF/V}

DUETS

- Beef Tenderloin & Seared Salmon** Add \$20 per person
- Herb Roasted Chicken & Harissa Grilled Shrimp** Add \$10 per person

- Choose one additional pre-selected entrée for an additional \$10 per person
 - 25% service charge added to all food and beverage fees.
- ** Place cards required noting attendee name, entrée-selection, and table number.

DINNER - BUFFET

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.

STARTERS

Choose three

Roasted Cauliflower Soup, verjus raisins, rosemary ^{GF/VEG}

Roasted Red Pepper and Tomato Soup, cherry tomato, pine nut, basil ^{GF/VEG}

the Nines Mixed Greens, local mixed greens, cucumber, tomato, shaved fennel, radish, carrot, sherry vinaigrette ^{GF/V}

Caesar Salad, crisp romaine hearts, cherry tomatoes, lace crouton, garlic-herb vinaigrette ^{VEG}

Baby Arugula and Spicy Greens, creamy goat cheese, hazelnut, seasonal stone fruit, champagne vinaigrette ^{VEG}

Shaved Cauliflower and Radicchio, golden raisins, watercress, orange, lemon-agave vinaigrette ^{GF/V}

ENTREES

Choose two

Lemon Pepper Chicken, roasted turnips, 7 herb mustard sauce ^{GF/DF}

Seared PNW Salmon, marinated collard greens, buerre blanc ^{GF}

Roasted Pork Loin, grilled cabbage, shallot, pickled mustard seeds ^{DF/GF}

Overnight Beef Short Rib, toasted buckwheat polenta, cured tomato, natural jus ^{GF}

Slow Roasted New York Steak, herb compound butter, bordelaise ^{GF}

Sesame Roasted Cauliflower Steak, wilted kale, roasted tomato, lemon-herb sauce ^{GF}

25% service charge added to all food, beverage and package fees.

SIDES

Choose two

Seared French Beans, sweet almond romesco ^{GF/V}

Horseradish Smashed Bliss Potatoes, buttermilk, chives ^{GF/VEG}

Charred Carrots, herbed hazelnut chermoula ^{GF/V}

Roasted Brussel Sprouts, verjus plumped cranberries, parsley-lime vinaigrette ^{GF/V}

CHILDREN'S MENU

\$36 | *child*
Ages 6 to 12 years old

FIRST OPTION:

Seasonal fresh fruit cup (gf)

Chicken tenders

Macaroni and cheese

House made cookie

Milk or Juice

SECOND OPTION:

Vegetable crudité (gf) with ranch

Buttered noodles

Grilled chicken breast

House made cookie

Milk or Juice



BAR PACKAGES

Priced per glass.

STYLISH LIQUOR

\$13 hosted bar | \$15 no-host bar

Tito's Handmade Vodka, Beefeater Gin, Jack Daniel's Bourbon, Jameson Irish Seagram's VO Whiskey, Dewar's White Label Scotch, Bacardi Superior White Rum, Olmeca Altos Tequila,

DESIGNER LIQUOR

\$15 hosted bar

Grey Goose Vodka, Bombay Gin, Maker's Mark Bourbon, Crown Royal Whiskey, Glenlivet 12 yr Scotch, Sailor Jerry Spiced rum, Cazadores Blanco Tequila,

BEER

7 per bottle hosted bar | 8 per bottle no-host bar

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

OTHER

6 per item hosted | 7 per item no-host bar

Still and Sparkling bottled water, Pepsi® soft drinks

**Non-Hosted Bar Packages Available*

***25% service charge applicable.*



BAR PACKAGES

STYLISH WINES

\$56 per bottle hosted bar | \$60 no-host bar

Tribute Sauvignon Blanc, CA

Meiomi Chardonnay, CA

Meiomi Pinot Noir, CA

Tribute Cabernet Sauvignon, CA

DESIGNER WINES

\$60 per bottle hosted bar | \$64 no-host bar

Montinore Estate Pinot Gris, OR

King Estate Chardonnay, OR

Willamette Valley Vineyards Founder's Reserve Pinot Noir, OR

Tamarack Cellars Red Blend,

WINE LIST

Ask your Event Planning Manager for a complete wine list for additional wines by the bottle.



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THE BIG DAY

Beverage

Bottled still or sparkling water	7 each
Pepsi® soft drinks	7 each
Red Bull® and Red Bull® Sugar Free	7 each
Gatorade®	6 each
Local Cold Brew Coffee	8 each

Sweet

Whole seasonal fruit ^{GF/V}	40 dozen
Gluten free muffins ^{GF/VEG}	52 dozen
Freshly baked cookies	46 dozen
Rice Krispies® treats: original or chocolate ^{GF/VEG}	42 dozen

Savory

Vegetable crudité, roasted red pepper hummus ^{GF/VEG}	52 dozen
Beef short rib sliders, cabbage slaw, herbs, brioche	68 dozen
Curry chicken croissant sandwiches	74 dozen
Caprese slider, arugula-basil pesto, tomato, mozzarella, telera roll ^{VEG}	68 dozen
Half Sandwiches	40 dozen
<i>Choice of: Shaved Roast Beef, Deli Style Turkey, Chicken Caesar wrap,</i>	

Assorted Sahale Nuts ^{GF/VEG}	6 each
Assorted Chips ^{GF}	6 each



DESSERT STATIONS

A minimum of 2 dozen required

Miniature Pastries

Vanilla Crème Brulée
Lemon Meringue Tart
Chocolate Crème Puffs
Pistachio Chocolate Cannoli
Mascarpone Cheesecake

75 dozen

Cupcake Station

Vanilla Cupcake with Lemon Buttercream
Chocolate Cupcake with Fudge Frosting
Lemon Cupcake with Raspberry Buttercream
Strawberry Cupcake with Chocolate Buttercream
Coconut Cupcake with Coconut Buttercream

75 dozen

Fresh Baked Cookies & Milk

Chocolate chip, oatmeal raisin, macadamia nut

48 dozen



LATE NIGHT STATIONS

*Chef attendant required. \$200 chef fee applicable per station. Minimum 2 dozen required.

Slider Bar

BBQ beef short rib sliders, cabbage slaw, red onion, herbs, brioche bun	80 dozen
Chicken sliders, salsa verde, pepper jack cheese, brioche bun	80 dozen
Crab cake, saffron aioli, brioche bun	80 dozen
Fried Chicken and Biscuit, hot honey, buttermilk biscuit	80 dozen
Artisan grilled cheese, gruyère, sourdough bread	80 dozen
Mac and Cheese Cups, four cheese sauce, toasted breadcrumbs (veg)	72 dozen
Mini Patatas Bravas, smoked paprika aioli, jalapeno slow, crema (gf/veg)	72 dozen
Fries, curry ketchup, garlic aioli (gf/df/veg)	68 dozen



FAREWELL BREAKFAST - BUFFET

*Priced per guest, based on 60 minutes of continuous service
A service fee will be applied for groups of less than 25 guest.*

TO START YOUR DAY

the Nines bakery basket, whipped butter and preserves, selection of chilled fruit juices, freshly brewed coffee, decaffeinated coffee, selection of Smith Teamaker® teas

Select from the following Nines selections:

Select 2 cold options and 3 hot options	50 person
Select 3 cold options and 4 hot options	56 person
Select 4 cold options and 5 hot options	60 person

Cold

- Vanilla Yogurt Parfait**, seasonal fruit compote and almond granola ^{GF/VEG}
- Chia Seed Breakfast Pudding**, shaved almonds, blueberries, dried fruit ^{GF/V}
- Farm Fresh Deviled Eggs**, espelette ^{GF/DF/VEG}
- Local Bircher Muesli**, toasted almonds, golden raisins, apple ^{GF/VEG}
- Overnight Oats**, chef's choice of flavor, contains nuts ^{GF/V}
- Fruit Salad**, seasonal flavors ^{GF/V}

Hot

- Scrambled Eggs**, Tillamook cheddar, chives ^{GF/VEG}
- Scrambled Eggs**, fragrant herbs ^{DF/GF/VEG}
- Shakshuka**, eggs poached in stewed tomatoes, seasonal squash and pepper sauce, feta, side of pita ^{VEG}
- Applewood Smoked Bacon** ^{DF/GF}
- Local Chicken Sausage** ^{DF/GF}
- Local Pork Sausage** ^{DF/GF}
- Roasted Marble Potato**, caramelized onion, potato spice ^{GF/V}
- Home Fried Bliss Potato**, smoked paprika and garlic ^{GF/V}

Sweets

- Steel Cut Oatmeal**, seasonal fruit compote, brown sugar ^{DF/GF/V}
- Brioche French Toast**, seasonal fruit compote ^V, maple syrup ^{VEG}
- Buttermilk Pancakes**, seasonal fruit compote ^V, maple syrup, whipped cream ^{VEG}
- House Made Biscuits and Gravy**, buttermilk biscuits ^{VEG}, local pork chorizo gravy
- Monte Cristo Sandwich**, custard soaked brioche, ham, white cheddar, gruyere, seasonal compote

Wedding Information & Policies

Guest Rooms

Check-in time is 4pm, Check-out Time is 12noon
Early check-in and/or late check-out may be provided based on availability
Should you require early check-in for getting ready, it is suggested that room accommodations be secured for the night prior to the wedding.

Enhancements

Specialty Linen options are available for an additional charge
Chivari Chairs at \$9 each
Charger plates at \$8 each
Welcome Champagne for the ceremony at \$14 per person

Pre-Selected Choice of Entrée Menus

A pre-selected choice of entrees is available and limited to a choice of two (2) entrees plus a vegetarian option. Guarantee of attendance with the entrée selection and breakdown is required ten (10) business days prior to the event. Client must provide individual place cards indicating guests' entrée selection. If client does not provide, an additional fee will be assessed.

Tastings

A complimentary tasting for two (2) is offered for wedding events with a contracted food and beverage minimum of \$5,000 or higher. The tasting includes two (2) hot hors d'oeuvres, two (2) cold hors d'oeuvres, two (2) salads and up to three (3) entrees and (1) vegetarian option. If your event does not meet the minimum requirements, we will charge a tasting fee equal to 50% of the value of your estimated price per person.

Final Guarantee

Our private event locations each have their own fee and food and beverage minimum spend, based on the guest capacity of location. The guaranteed number of attendees must be communicated to your Event Planning Manager no later than seven (7) business days prior to the event. In the event the final guarantee is not supplied, the estimated number of attendees will be considered a final guarantee. Client will be charged for the number of meals served or the minimum guarantee, whichever is greater.



Wedding Information & Policies

Wedding Planner- Hired Separately by the Wedding Couple

To ensure a flawless event, a professional Wedding Planner is recommended for weddings at The Nines hotel. The Wedding Planner will assist with the rehearsal, ceremony, reception and overall wedding planning. Most Wedding Planners have different packages from full service to "day of" coordination. Your hotel Event Planning Manager will be glad to provide a referral list of wedding planners for you.

Your Wedding Planner will

- Assist with etiquette and protocol for invitations, family matters, ceremony and toasts.
- Create a timeline for your entire wedding day, including the ceremony and reception.
- Work with you to organize and coordinate the ceremony rehearsal, remind bridal party of all pertinent instructions on the wedding day.
- Confirm details with any contracted vendors several days prior to the wedding day.
- Be the liaison with your family, bridal party, vendors and hotel staff.
- Assist the bride and bridal party with dressing, ensure delivery of all florals, décor and client arranged linen.
- Deliver and arrange ceremony programs, place cards, favors and any personal items.
- Coordinate timing of ceremony and reception, i.e., cueing music, grand entrance, cake cutting, first dance, etc.
- Collect and store any personal items you may have brought at the conclusion of the reception.
- Count and collect all wedding gifts and deliver to the appropriate location.

Your Hotel Event Planning Manager will

- Answer any venue related question, provide menu suggestions and act as your primary hotel contact throughout the planning process.
- Act as menu consultant for all food and beverage selections.
- Detail your Banquet Event Order outlining the event specifics.
- Create an estimate of charges outlining your financial commitments and deposit schedule to the hotel.
- Establish contact with the reservation coordinator for your guestroom block and monitor the status of your guestroom reservations.
- Oversee the hotel provided set-up of the ceremony and reception event spaces.
- Ensure a seamless transition to the Banquet Operations team on the day of your event.
- Review your banquet check for accuracy prior to the completion of your final bill.





THE NINES HOTEL
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CONTACT INFORMATION

The Nines Sales & Catering Office

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