Doubletree Hotel Portland

Congratulations!

Your wedding day is the most special day of your life. Let us take care of all the details and help you create memories that will last a lifetime!

We are pleased to offer a selection of reception packages and amenities that will provide all the elements of a perfect wedding day!

DoubleTree by Hilton Portland
1000 NE Multnomah · Portland, OR 97232 · (503) 331-4921

Wedding Guidelines

Ballroom Space / Time Frame: The Hotel has 4 ballrooms that can comfortably accommodate groups from 50 to 600 guests. Each ballroom is newly renovated and decorated. Luncheon receptions are available from 11:00am – 4:00pm and Dinner receptions are available from 6:00pm – 12:00am.

Ceremonies: There will be a charge for the ceremony space and this charge includes chairs and risers. Rehearsal space will be provided if available, and may not be in the same room as the actual ceremony. We will do our best to provide you with the same room based on availability.

Date Reservation / Cancellation Policy: The Hotel will hold space on a temporary basis for a period of one to two weeks. The Hotel must receive a signed contract and deposit to confirm the arrangements on a definite basis. All deposits are non-refundable and will be applied toward the balance of your event. The Hotel reserves the right to relocate your event to a more appropriate space based on your expected numbers.

Attendance Guarantee: In arranging wedding receptions, the guaranteed attendance must be confirmed three business days prior to the function. For functions of 250 or more this guarantee must be confirmed five business days in advance. Once the guarantee has been confirmed it may be increased but not reduced.

Payment / Pricing: The contract signatory will be responsible for all charges (including any damages should it be deemed necessary by the Hotel Management). 100% of the total estimated charges will be due five business days prior to your event. Any remaining balance will be applied to the credit card on file.

Decorations / Outside Vendors: All centerpieces and decorations must meet Hotel and Fire Code regulations. Candles must be enclosed in glass or other containers. Tacks and nails may not be used. Outside vendors are responsible for their own setup and teardown.

Food Service: We offer a variety of meal options for your receptions. We are delighted to accommodate any special menu requests, however, they must be made in advance. According to Oregon State law you may not bring in outside food or alcoholic beverages, with the exception of wedding cakes from a licensed bakery. State law prohibits any food and beverage from being removed from the premises, with the exception of wedding cake.

Alcoholic Beverage Service: Oregon State law requires that all alcoholic beverages be dispensed by Hotel employees only. They are required to request proper photo identification of anyone appearing under 21 years of age. The Hotel reserves the right to refuse service to anyone who does not have proper photo identification or who appears intoxicated.

Loss or Damage: The Hotel is not responsible for any loss or damage to your property. Music must be kept to an acceptable level as determined by Hotel management.

Wedding Package Amenities and Services

(Included with your Reception Package)

~ Fruit Punch Refreshed Throughout Reception

~ Coffee and Tea Service Refreshed Throughout Reception

~ Plated or Buffet Menu Selections

~ Complete Set-up, Service and Clean-up

~ Silver Mat Centerpieces with Votive Candles
and Flower Accompaniment

~ Decorated Buffet or Hors d'oeuvre Table

~ Wedding Cake Cutting and Service

~ Dance Floor

~ Complimentary Suite for Bride and Groom
Based on Availability
Complete with a Bottle of House Champagne and
Chocolate Covered Strawberries

~ Complimentary Parking

~ Special Guest Room Rates for Out of Town Guests
Based on Availability

~Champagne and Sparkling Cider Toast

Additional Services

(Available in Addition to your Reception Package)

Hosted Beverage Packages

Ice Carvings Custom Designed by
Chef Steven Ward

Additional Upgrades Available~Please Inquire with your Wedding Specialist

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Hors D'oeuvre Receptions

Willamette Package

(Minimum 25 Guests)

One and One Half Hour Hors d'oeuvre Reception to Include:

Four Hot Selections
Four Cold Selections
Two Platters
One Carved Item
One Specialty Station

$35.00+ Per Person

Cascade Package

(Minimum 75 Guests)

One and One Half Hour Hors d'oeuvre Reception to Include:

Four Hot Selections
Four Cold Selections
Three Platters
Two Carved Items
One Specialty Station

One Ice Carving
Custom Designed by Chef Ward

$39.00+ Per Person

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Pacific Northwest Buffet Dinner Package

One Half Hour Hors d'oeuvre Reception to Include:

Two Hot Selections
Two Cold Selections

Northwest Cheese Board
Vegetable Crudité Display with Dip

Buffet Dinner to Include:

Fresh, Gathered Greens with Candied Hazelnuts, Dried Cranberries and Rogue River Bleu Cheese, with an Herb Vinaigrette
Hearts of Romaine with Garlic Croutons & Parmesan Cheese, with a Traditional Caesar Dressing
Pacific Shrimp & Smoked Salmon Pasta Salad

Dinner Entrée Selections:

Served with Chef's Selection of Farm Fresh Seasonal Vegetables, Wild Rice Pilaf with Hood River Hazelnuts, Roasted Willamette Valley Red Potatoes, and Freshly Baked Rolls with Butter

Please Select Three of the Following Entrées:

Chicken with Roasted Tomatoes & Baby Spinach~with Chardonnay Cream Sauce
Seared Breast of Chicken~with Wild Yamhill Mushrooms & a Rich Marsala Wine Sauce
Painted Hills Strip Loin of Beef~with Caramelized Walla Walla Onions
Roasted Garlic & Sea Salted Sirloin of Beef~with Peppercorn au Jus
Herb Crusted Salmon~with Lemon Glaze & Basil Cream Sauce
Wild Columbia River Salmon~with Pacific Shrimp & Lemon Pesto Aioli
Rosemary Roasted Pork & Creamy Polenta~with Peppered Demi-Glace
Vegan Lasagna~with Tofu Ricotta, Rich Tomatoes & Fresh Basil
Vegan Couscous Risotto~with Lemon Grilled Tofu, Roasted Tomatoes, Fresh Herbs, Sweet Red Peppers & Kalamata Olives
Grilled Vegetable Rigatoni~with Pine Nut & Basil Pesto
Basil Pesto Penne Pasta with Sauteed Bay Scallops~with Roasted Tomatoes & Sweet Onions

$44.00+ Per Person

Carved Prime Rib of Beef
With Natural Juices and Creamed Horseradish
Additional $7.00+ Per Person
$75.00 Carver Fee

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Lloyd Center Plated Dinner

Salad Selections

Please Select One of the Following:

Endive Salad
Endive Leaves & Sliced Apple
Served with a Cranberry Vinaigrette

Classic Caesar Salad
Hearts of Romaine, Garlic Croutons and Shaved Parmesan Cheese,
Served with our Classic Caesar Dressing

Northwest Salad
Gathered Greens with Dried Oregon Berries, Rogue River Bleu Cheese and Candied Hazelnuts—Served with an Herb Vinaigrette

Strawberry Spinach Salad
Gathered Spinach, Crumbled Bleu Cheese & Red Onions, Served with a Cranberry Vinaigrette

Dinner Entrée Selections

Served with Chef's Selection of Fresh Seasonal Vegetables and Freshly Baked Rolls with Butter

Draper Valley Chicken Oscar
Served with Dungeness Crab, Roasted Asparagus
And Buttery Hollandaise
$34.00+ Per Person

Chicken Saltimbocca
Chicken Breast with Mozzarella, Prosciutto, Peppers & Tomato Sauce
Served with Mushroom-Chive Risotto
$34.00+ Per Person

Roasted Garlic Chicken Scampi
With Butter Poached Pacific Shrimp, Basil Chiffonade & Plum Tomatoes,
Topped with Chardonnay Cream Sauce
$35.00+ Per Person

Steak & Bleu
Rosemary Roasted Painted Hills Flat Iron Steak
With Rogue River Smokey Bleu Cheese & Red Potato Mash
$36.00+ Per Person

Wild Salmon & Pacific Shrimp
Baked Salmon & Shrimp with Pistachio Pesto, Lemon Aioli &
Pecorino Risotto Cake
$36.00+ Per Person

Potato Crusted Halibut
WithRoasted Tomato Aioli
$36.00 + Per Person

Bacon Wrapped Filet Mignon & Garlic Prawn Scampi
Garlic & Pepper Crusted Beef & Sauteed Prawn Scampi with
Whipped Idaho Potatoes, Finished with a Rich Demi-Glace
$55.00+ Per Person

Fire Grilled Rib Eye Steak
With Applewood Smoked Bacon, Sweet Onions, Sauteed
Mushrooms, Peppered Demi-Glace & Oven-Fired Red Potatoes
$38.00+ Per Person

Traditional London Broil
Thin Sliced Flank Steak with Rich Peppered Demi-Glace,
Buttermilk Fried Walla Walla Onions & Red Potato Mash
$34.00 Per Person

For Choice of 2 or More Entrees Add $1.00 Per Person

One Hour Hors d'oeuvre Reception of Northwest Cheese Display and Crisp Vegetable Crudite with Dip

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Add $6.00 Per Person

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Hot Selections

Mushrooms Stuffed with Italian Sausage
Pork Pot Stickers with Soy Ginger Dipping Sauce
Assorted Crostini~ Spicy Shrimp, Pesto Chicken, Spinach Goat Cheese & Roasted Red Pepper
Dungeness Crab Cakes with Roasted Tomato Aioli
Vegetarian Egg Rolls with Sweet & Sour Sauce
Potato Samosas
Chicken Satay with Spicy Peanut Sauce
Mini Chicken Cordon Bleu
Beef Satay
Oaxacan Meatballs in Chile Tomato Sauce
Blackened Chicken Satay
Spanakopita
Crab Rangoon with Sweet Chili Sauce
Cashew Chicken Spring Rolls
Ratatouille Stuffed Yamhill Mushrooms~with Gruyere Cheese & Tomato Aioli
Quinoa Cakes~with Roasted Vegetables & Pepper Coulis
Phyllo Wrapped Figs & Mascarpone
Smoked Chicken Tartlet with Rogue River Bleu & Caramelized Onions
Bleu Cheese & Hazelnut Stuffed Mushrooms
Pesto Seared Salmon with Lemon Cream Sauce

Cold Selections

Fruit Brochettes~with Honey Yogurt
Antipasto Skewers~with Mozzarella, Olives, Artichokes & Dried Tomatoes
Pacific Shrimp Salad on Cucumber Rondelle
Prosciutto & Mozzarella Roulade on a Water Cracker~Drizzled with 25 year Balsamic
Smoked Salmon Mousse with Cream Cheese Tartlet
Grilled Baguette with Roasted Tomato & Kalamata Olive Tapenade
Assorted Finger Sandwiches (Vegetarian Included)
Jumbo Prawns on Ice
Assorted Sushi
Belgian Endive Boats with Roquefort, Poached Pear & Spiced Hazelnuts
Cherry Smoked Beef with Sweet Onions & Pommerey Mustard~
Served on Garlic Toast Point
Herb Crusted Pita with a Variety of Hummus
Mini Sea Salted Pita with Roasted Pepper Chevre & Tobiko Roe
Cumin Seared Ahi Tuna on Cucumber with Dilled Crème Fraiche
Baby Potatoes with Chive Crème Fraiche
Mini Eclairs
Assortment of French Pastries

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Platters and Displays

Tour of Italy Antipasto Display

Salami · Roasted Zucchini · Squash · Mushrooms · Artichokes
· Tomatoes · Pepperoncini · Provolone Cheese · Mozzarella

International & Northwest Cheese Display

Selections from Rogue River Creamery · Tillamook Cheese Factory · Willamette Valley Cheese · Sally Jackson Creamery

Sliced Fresh Seasonal Fruits

With Honey Yogurt Sauce

Marketplace Deli Display

Smoked Turkey Breast · Peppered Salami · Cracked Pepper Roasted Beef · Sugar Glazed Ham
· Local Creamery Sliced Cheeses~Served with Silver Dollar Rolls and Condiments

Farm Fresh Vegetable Display

Crisp Fresh Seasonal Vegetables with Green Chile Cilantro Dip

Mediterranean Display

Lemon Oregano Grilled Chicken, Roasted Mushroom, Tabbouleh, Roasted Zucchini, Peppers, Pesto Roasted Prawns, Fresh Hummus, Cracked Pepper Crusted Pita Chips

Pita & Hummus Display

Trio of Hummus with Sea Salted Pita Chips

Warm Brie En Croute

House Made Jam, Sliced Baguette, Crackers

Northwest Smoked Salmon Display

A Side of Smoked Salmon Served with Lemon · Capers · Chopped Onions
Cream Cheese with Dark Rye Bread and Mini Bagels

From the Carving Board

All Items are Carved to Order and Served with
Silver Dollar Rolls and Appropriate Condiments

Roasted Turkey Breast with Cranberry Relish

Marinated Roast Sirloin of Beef

Honey Mustard Glazed Ham

Cedar Plank Salmon

$75.00 Carver Fee Per Item

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Cooked-to- Order Stations

Oregon Coast Station

Jumbo Prawns Sautéed in White Wine, Garlic and Lemon Juice and Scallops Sautéed with Champagne, Lime & Butter

Pacific Rim Station

Santuka Marinated Chicken, Assorted Asian Vegetables, Teriyaki Beef, Teriyaki Sauce and Black Bean Sauce

Pasta Station

Penne with Alder Smoked Chicken, Spinach , Sun-Dried Oregon Cranberries, Hood River Hazelnuts in a Rich Garlic Cream Sauce; Bow-Tie Pasta with Pacific Rock Shrimp, Olives & Roasted Tomato Sauce with Warm Garlic Bread Sticks

Fajita Station

Strips of Marinated Chicken Breast and Flank Steak, Flour Tortillas, Grated Cheddar and Jack Cheeses, Sautéed Onions, Bell Peppers, Pico de Gallo, Guacamole, Sour Cream

Grilled Cheese Station

Aged Gouda Grilled Cheese Sandwiches with Tomato Basil Soup

Mashed Potato Martini

Garlic Whipped Yukon Potatoes & Honey Glazed Sweet Potatoes Served in a Martini Glass with Toppings of Mushrooms, Crisp Bacon, Cheddar, Sour Cream, Bleu Cheese, Fried Onions, Tomato Bruschetta, Rich Cabernet Demi Glace

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Beverage Service

A $95.00 Bartender Fee per Bar will Apply

	HOUSE	PREMIUM
Mixed Drinks	$6.00+	$7.00+
Imported Beer	$4.75+ per bottle	$4.75+ per bottle
American Beer	$4.25+ per bottle	$4.25+ per bottle
Northwest Micro Beer	$4.75+ per bottle	$4.75+ per bottle
House Wine	$6.00+ per glass	$7.00+ per glass
Mineral Waters	$3.00+ each	$3.00+ each
Soft Drinks	$3.00+ each	$3.00+ each
Cordials	$7.25+ each	$7.25+ each

KEGS OF BEER

American

Budweiser · Miller GD · Henry's P.R. · Coors Light
$400.00+ per keg

Microbrews

Widmer Hefeweizen · Portland Ales · Seasonal Mactarnahan's
$450.00+ per keg

WINE SELECTIONS

Sparkling White Wines

Freixenet	$28.00+ per bottle
Asti Spumanti	$36.00+ per bottle

White Wines

Columbia Crest, Two Vines Special Select Chardonnay, Columbia Valley, Washington	$28.00+ per bottle
Rex Hill Chardonnay, Willamette Valley, Oregon	$30.00+ per bottle
Chateau St. Michelle Riesling, Columbia Valley, Washington	$30.00+ per bottle
King Estate Pinot Gris, Willamette Valley, Oregon	$30.00+ per bottle
Sokol Blosser Evolution, Dundee Hills, Oregon	$32.00+ per bottle
Duck Pond Pinot Gris, Dundee, Oregon	$31.00+ per bottle
Kendall Jackson Chardonnay, Sonoma, California	$33.00+ per bottle
Snoqualmie o Naked Chardonnay, Snoqualmie, Washington	$30.00+ per bottle
Clos du Bois Chardonnay, Sonoma County, California	$35.00+ per bottle

Red Wines

Columbia Crest Two Vines Special Select Cabernet, Columbia Valley, Washington	$28.00+ per bottle
Columbia Crest Two Vines Special Select Merlot, Columbia Valley, Washington	$28.00+ per bottle
Duck Pond Merlot, Dundee, Oregon	$30.00+ per bottle
Covey Run Merlot, Yakima Valley, Washington	$30.00+ per bottle
Genesis Cabernet, Columbia River Valley, Washington	$29.00+ per bottle
Erath Pinot Noir, Dundee Hills, Oregon	$32.00+ per bottle
Hogue Syrah, Columbia River Valley, Washington	$30.00+ per bottle
Sokol Blosser Meditrina, Dundee Hills, Oregon	$32.00+ per bottle
Wine by Joe Pinot Noir, Dundee Hills, Oregon	$33.00+ per bottle
Acrobat o Pinot Noir, Eugene, Oregon	$33.00+ per bottle
Chateau Ste. Michelle Syrah, Woodinville, Washington	$32.00+ per bottle
Snoqualmie o Naked Merlot, Snoqualmie, Washington	$30.00+ per bottle
Clos du Bois Pinot Noir, Sonoma County, California	$35.00+ per bottle

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Preferred Vendor List

Bakery

Beaverton Bakery – 503-646-7136

JaCiva's – 503-234-8115

Wrightberry's – 503-723-3930

Florist

Event Floral – 503-241-2225

Geranium Lake – 503-228-1920

Lavish Floral – 503-228-1558

Photographer

Bride's Choice – 360-574-7195

Holland Studios – 503-238-5957

Adams & Faith Photography – 503-227-7850

William James Photography – 360-258-6066

DJ

Mobile Music – 503-638-0624

Chair Covers & Specialty Linen

Royce's Prop Shop – 503-283-8828

West Coast Event Productions – 503-294-0412

Barclay Event Rentals – 503-656-9587

Decor

Royce's Prop Shop – 503-283-8828

West Coast Event Productions – 503-294-0412

Peter Corvallis Productions – 503-222-1664

Event Planner & Design

An Affair to Remember – 503-223-9267