


Your Wedding

ENVISION

White Floor length Linen
White Napkins
Rounds of 8 or 10 guests
5 Votive candles per dinner table
Table Numbers
Black, Silver or Gold Chiavari chair
Dancefloor

EXPERIENCE

Menu tasting for 4 guests
Cake tasting for 2 guests
White Glove Service
Personalized Menu Cards

SAVOR

Four Passed Hors d'Oeuvres
Four Course Dinner
Wedding Cake by Rolf's Patisserie

CELEBRATE

4 Hours of Open Bar Service
Champagne Toast and Wine Service

RELAX

Two Dressing rooms for bridal party with
light refreshments
Complimentary Suite for Bride and Groom
with VIP Amenity
2 upgrades to Executive King at group rate
Discounted Guest room rates
based on availability

ENJOY

Complimentary Morning After Breakfast for
Bride and Groom
6 Complimentary overnight parking passes
Discounted Parking rates for guests
3 HHonors Points for every dollar spent on
Food and Beverage (not including tax and
service charge) up to 50,000 points

RE - LIVE

1 year anniversary
Complimentary 1 night stay
or
Dinner for 2 at the MARKETHOUSE Restaurant





Reception

HORS D'OEUVRES | *Select Four*

CHILLED

Chilled Gazpacho Shooters
Chilled Melon Soup Shooters
Tomato Bruschetta with Mozzarella Crostini
Prosciutto wrapped Asparagus Spears
Brie with Apple Crostini
Cucumber "Crostini" with Deviled Egg Salad
Shrimp Cocktail Shooters
Beet and Bleu Cheese Bruschetta

WARM

Spanakopita
Spinach & Cheese Stuffed Mushrooms
Wild Mushroom Quesadilla
Petite Quiche Lorraine Tartlets
Mini Maryland Crab Cakes
Shrimp Penang Spring Rolls
Bacon Wrapped Scallops
Mini Beef Wellington with Dijon Mustard
Garlic Encrusted Mini Lamb Chops
Lobster Tempura

ENHANCE | DISPLAYS

Based on 50 guests

Brie En Croute Display
Artichoke and Spinach Dip Display
Fresh Seasonal Fruit Display
Vegetables Crudités Display
MARKETHOUSE Hummus Display
International Cheese & Fruit Display
Antipasto Display
Smoked Salmon Display

ENHANCE | STATIONS


\$125 chef's fee applies to all Stations. One chef per 50 guests. Quantity based on 30-35 servings per item

Honey Glazed Virginia Ham
Roasted Turkey Breast
Herb Roasted Strip Loin
Colorado Spring Leg of Lamb
Roast Tenderloin of Beef

ENHANCE | ACTION STATIONS

\$125 chef's fee applies to all Stations. One chef per 50 guests. Prices listed per guest.

Taylor Street Pasta Station
Fajita Bar
Green City Market Chopped Salad





Dinner

SOUP | *Select One*

Nichols Farms Heirloom Squash Soup with
Brown Butter and Tri Color Sage

Wild Four Mushroom Soup blended with
Oregon Truffle and seasonal herbs

Markethouse Seasonal Garden Soup

SALAD | *Select One*

Wild Field Green Salad with English
Cucumbers and Markethouse Garden Cherry
Tomatoes topped with freshly grated 12 year
aged parmesan cheese l

Circus Frisee and Mesclun Green Salad with
Vine Ripened Green City Market
strawberries and Crumbled Green Hill
Buttermilk Blue Cheese

Baby Spinach Salad with Mandarin Orange
Supremes and Shaved Red Onion Topped
with Wisconsin Feta Cheese

ENHANCE | PLATED APPETIZER

Peeky Toe Crab Cake
Seared a la plancha, Sambal Remulade sauce

Pate de Champagne
Cornichone, Radish, Frisee, Violet Mustard,
Crostini

Smoked Endive
Lentil, Raisin, Marcona Almond, Vindaloo

CHILDREN'S MENU

Fresh Fruit Cocktail or
Garden Salad with a Choice of Dressing

Choice of Entrée: Chicken Fingers |
Cheeseburger | Macaroni & Cheese

Wedding Cake
Non-alcoholic Beverages





Dinner continued

ENTRÉE | VEGETARIAN

Roasted Vegetable Tower

Green City Market Grilled Seasonal Vegetable Tower with a Tomato Red Pepper Coulis and Oregon Wild Mushroom Risotto

ENTRÉE | POULTRY

Miller Farms Grilled Chicken

Miller Farms Indiana Flame Grilled Chicken with our Olive Oil Poached Seasonal Baby Vegetables and our Creamy Market House Garden Herb Risotto

Chicken Montrachet

Chicken Montrachet Stuffed with a Creamy Neufchatel and Ricotta Cheeses, Toasted Pine Nuts and Sweet Basil and Locally Grown Butter Braised Vegetables and a Parmesan Herb Risotto

ENTRÉE | FISH

Pan-Seared Alaskan Halibut

Wild Pan Seared Alaskan Halibut with a Smoked Rock Shrimp Crème Sauce, Green City Market Seasonal Vegetables and an Parmesan Herbed Risotto

Pan Seared Wild Salmon

Pan Seared Wild Columbia River Salmon with a zesty Thai Chili and Finger Lime Glaze with Market Fresh Steamed Vegetables and Forbidden Rice

ENTRÉE | BEEF

Filet of Beef

Painted Hills Family Farms Filet Mignon with an Herbed Horseradish Crust, with a Burgundy Wine Reduction Sauce, Nichols Farms Steamed Vegetables and Yukon Gold Mashed Potatoes

ENTRÉE | DUET

Petit Filet & Chicken

A Pairing of Painted Hills Farm Petite Filet Mignon and Miller Farms Flame Grilled Chicken Breast with a Red Zinfandel Wine Reduction, Market Fresh Steamed Vegetables and Yukon Mashed Potatoes

Petit Filet & Salmon

A Pairing of Painted Hills Farm Petite Filet Mignon and Meyer Lemon Glazed Wild Columbia River Salmon with a Creamy Wild Mushroom Risotto

Current sales tax and service charge of 23% applies to all prices

Pricing for Split menu (choice of 2+ entrees) is based on the Highest prevailing selection





Beverages

BAR SERVICE

Spirits

Absolute Vodka | Absolut Flavor
Beefeater Gin
Johnny Walker Red Label
Cuervo Gold Tequila
Canadian Club
Bacardi Silver Rum
Jack Daniel's Bourbon
Korbel Brandy

Beer

Goose Island Honkers
Miller Lite | Budweiser | Bud Light
Corona | Heineken | Buckler

Wine

Sycamore Lane Chardonnay | Pinot Grigio
White Zinfandel
Sycamore Lane Cabernet | Merlot

ENHANCE | TOP-SHELF

Spirits

Ketel One | Ketel One Citron
Bombay Sapphire Gin
Chivas Scotch
Patron Silver | Patron Resposado Tequila
Captain Morgan
Maker's Mark
Crown Royal Blended Whiskey
Hennessy V.S.

Beer

Goose Island Honkers
Miller Lite | Budweiser | Bud Light
Corona | Heineken | Buckler

Wine

Sycamore Lane Chardonnay | Pinot Grigio
White Zinfandel
Sycamore Lane Cabernet | Merlot





Finale

THE AFTER PARTY

Based on 50 pieces/item

Angus Beef Sliders

Mini Corn Dogs

Mini Pulled Pork Sandwiches

Mini Vienna Beef Hot Dogs

Mini Italian Beef

Mini Deli Subs

Popcorn Bags

Mini Pizzas

Mozzarella Sticks

Wings

SWEET DELIGHTS

Viennese Table

Miniature Pastries, Petit Fours and Chocolate

Dipped Strawberries, Assorted Tortes, Layer

Cakes and Cheesecakes Seasonal Fruits &

Berries and Pound Cake with Dark Chocolate

Fondue

Crepe Action Station

*\$125 chef's fee applies to all Stations. One chef per
50 guests. Prices listed per guest.*

Banana Foster Station

*\$125 chef's fee applies to all Stations. One chef per
50 guests. Prices listed per guest.*





Details

SERVICE CHARGE & TAX

All Food, Beverage and Miscellaneous Charges are Subject to 23% Service Charge and 11% Sales Tax
All Service Charges and Sales Taxes are Subject to Change.

DEPOSITS AND PAYMENTS

Deposit of 25% of the Food and Beverage minimum is required at the time of booking. This deposit is non-refundable. 90 days prior to the wedding, 50% of the anticipated cost is due. The final estimated payment is due 7 business days before your wedding.

CANCELLATION POLICY

All cancellations must be made in writing. In case of cancellation of the wedding, the following schedule of liquidated damages will apply (based on percentage of the Food and Beverage minimum):

6 mo or more - 33% of the F&B Min
90 days to 180 days - 50%
89 days to 30 days prior - 75%
29 days prior - 100%

FINAL GUARANTEE

All final guarantees for weddings must be provided 72 hours prior to the wedding. The final guarantee number is not subject to reduction after the numbers are due. The hotel will provide seating for a maximum of 5% over the guarantee, upon request. If no requests are made, the event will be set for the exact number guaranteed. **CEREMONY** You have an option of having Your Wedding Ceremony on site. Ceremony fee is determined on banquet hall size.

GUEST ROOMS

We are pleased to secure an allotment of sleeping rooms for your guests at a preferred rate if you so desire. These rates will apply for the weekend of your wedding. We will release these rooms for sale 45 days prior to your guests' arrival.

PARKING

Guest Parking Rates apply as follows:
\$15 for the guests attending the wedding
\$30 overnight parking

