



Wedding Menu



"When you realize you want to spend the rest of your life with somebody, you want the rest of your life to start as soon as possible."

Nora Ephron, *When Harry Met Sally*

PAZZO
RISTORANTE

422 SW Broadway
Portland, Oregon, 97205
503.226.6316

Create your Vintage

Over time love ages like a fine wine; let us help create your most unforgettable vintage!

INCLUDED IN ALL WEDDING PACKAGES

Wedding Night Accommodations for the Newlyweds with 40 Guests or More

Professional Wedding Specialist to Assist with Day-Of Coordination

Guests' Selection of Entrée on Evening of Event

Complimentary Bartender for Beer & Wine Bars

Tables, Chairs, China, Glassware, & Silverware

Cake Cutting & Service

Coffee & Hot Tea Station

Freshly Baked Breads

Votive Candles on Dining Tables

Private Tasting for up to Four People

Discounted Rates on Overnight Accommodations for Out of Town Guests

Chardonnay Package

PACKAGE INCLUDES

Two Butler-Passed Antipasti
Two-Course Dinner
Champagne Toast
Amenities Listed on Title Page
\$65 Per Person

PASSED ANTIPASTI

Select Two

Medjool Dates: gorgonzola dolce, toasted almond mousse

Deviled Eggs: capers, fresh dill

Curried Chicken Tartlet: toasted pine nuts, golden raisins, mint

Tomato-Basil Soup Shooter: parmesan cheese crouton

Chicken Splendini: smoked paprika, lemon dressing

Bruschetta: garlic, tomatoes, garlic, fresh basil

SALAD

Select One

Mixed Greens

basil, red wine vinaigrette

Caesar

romaine lettuce, house-made Caesar dressing, reggiano parmesan, focaccia croutons

Arugula

arugula, sliced Washington apples, candied walnuts, manchego cheese, white balsamic vinaigrette

ENTRÉE

Select Two

Pork Tenderloin

cannellini beans, fennel pollen, broccolini

Rigatoni

large hollow pasta, prosciutto; beef and tomato Bolognese-style ragu

Grilled Carlton Pork Chop

Swiss chard, shallots, rosemary-apple compote

Free-Range, Roasted Chicken

semolina gnocchi, tender braised broccoleaf, sherry vinaigrette

Ravioli

spinach, ricotta, tomatoes, garlic, cold pressed olive oil, basil

Menu pricing subject to change. All food and beverage charges are subject to a 15% gratuity and a 9% administrative fee. Please advise catering of any food allergies prior to event.

Pinot Noir Package

PACKAGE INCLUDES

Three Butler-Passed Antipasti
Three-Course Dinner
House Red & White Wine with Dinner
Champagne Toast
Amenities Listed on Title Page
\$85 Per Person

PASSED ANTIPASTI

Select Three

Medjool Dates: gorgonzola dolce, toasted almond mousse

Deviled Eggs: capers, fresh dill

Mushroom Bruschetta: wild mushrooms, mascarpone, truffle oil, herbs

Tomato-Basil Soup Shooter: parmesan cheese crouton

Chicken Spiedini: smoked paprika, lemon dressing

Bruschetta: garlic, tomatoes, garlic, fresh basil

Crespelle: ricotta, wild mushroom, goat cheese

Grilled Pork Tenderloin Crostini: onion marmalade, fried sage, cracked black pepper crostini

Bacon Wrapped Shrimp

Curried Chicken Tartlet: toasted pine nuts, golden raisins, mint

Grilled Polenta: gorgonzola dolce, toasted walnut, sage

Smoked Salmon Crostini: smoked salmon cream, brioche, pickled egg

Rare Tuna on Cucumber: Oregon albacore poke, ginger soy, sesame oil, green onion

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Pinot Noir Package, cont.

SALAD

Select One

Mixed Greens

basil, red wine vinaigrette

Caesar

romaine lettuce, house-made Caesar dressing, reggiano parmesan, focaccia croutons

Arugula

arugula, sliced Washington apples, candied walnuts, manchego cheese, white balsamic vinaigrette

PASTA

Select One

Penne

San Marzano tomatoes, garlic, fresh basil

Rigatoni

large hollow pasta, prosciutto; beef and tomato Bolognese-style ragu

Ravioli

spinach, ricotta, tomatoes, garlic, cold pressed olive oil, basil

Tortelli

radicchio, ricotta, nutmeg, sage brown butter

ENTREE

Select Two

Pork Tenderloin

cannellini beans, fennel pollen, broccolini

Free-Range, Roasted Chicken

semolina gnocchi, tender braised broccoleaf, sherry vinaigrette

Seasonal Seafood

Roasted NW Sturgeon (fall/winter)

roasted heirloom squash, Brussels sprouts, cider vinaigrette

Halibut (summer)

asparagus, eggplant, mustard crust, orange-basil dressing

Bacon Wrapped Beef Tenderloin

parmesan potatoes, escarole, 10-year balsamic vinegar

Wild Salmon

saffron braised cauliflower, capers, preserved tomatoes, parsley butter

Grilled Carlton Pork Chop

Swiss chard, shallots, rosemary-apple compote

Slow-Cooked Beef Short Rib

chive potato puree, carrot gremolata

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Barolo Package

PACKAGE INCLUDES

Four Butler-Passed Antipasti
One-Hour Hosted Deluxe Brand Bar
Three-Course Dinner
House Red & White Wine with Dinner
Champagne Toast
Chiavari Chairs with Cushion
Amenities Listed on Title Page

\$115 Per Person

PASSED ANTIPASTI

Select Three

Medjool Dates: gorgonzola dolce, toasted almond mousse

Deviled Eggs: capers, fresh dill

Mushroom Bruschetta: wild mushrooms, mascarpone, truffle oil, herbs

Tomato-Basil Soup Shooter: parmesan cheese crouton

Chicken Spiendini: smoked paprika, lemon dressing

Bruschetta: garlic, tomatoes, garlic, fresh basil

Crespelle: ricotta, wild mushroom, goat cheese

Grilled Pork Tenderloin Crostini: onion marmalade, fried sage, cracked black pepper crostini

Bacon Wrapped Shrimp

Grilled Polenta: gorgonzola dolce, toasted walnut, sage

Smoked Salmon Crostini: smoked salmon cream, brioche, pickled egg

Rare Tuna on Cucumber: Oregon albacore poke, ginger soy, sesame oil, green onion

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Barolo Package, cont.

SALAD

Select One

Mixed Greens

basil, red wine vinaigrette

Caesar

romaine lettuce, house-made Caesar dressing, reggiano parmesan, focaccia croutons

Arugula

arugula, sliced Washington apples, candied walnuts, manchego cheese, white balsamic vinaigrette

PASTA

Select One

Penne

San Marzano tomatoes, garlic, fresh basil

Rigatoni

large hollow pasta, prosciutto; beef and tomato Bolognese-style ragu

Ravioli

spinach, ricotta, tomatoes, garlic, cold pressed olive oil, basil

Tortelli

radicchio, ricotta, nutmeg, sage brown butter

ENTREE

Select Two

Pork Tenderloin

cannellini beans, fennel pollen, broccolini

Free-Range, Roasted Chicken

semolina gnocchi, tender braised broccoleaf, sherry vinaigrette

Seasonal Seafood

Roasted NW Sturgeon (fall/winter)

roasted heirloom squash, Brussels sprouts, cider vinaigrette

Halibut (spring/summer)

asparagus, eggplant, mustard crust, orange-basil dressing

Bacon Wrapped Beef Tenderloin

parmesan potatoes, escarole, 10-year balsamic vinegar

Wild Salmon

saffron braised cauliflower, capers, preserved tomatoes, parsley butter

Grilled Carlton Pork Chop

Swiss chard, shallots, rosemary-apple compote

Slow-Cooked Beef Short Rib

chive potato puree, carrot gremolata

Prime Rib

whipped potatoes, seasonal greens, horseradish, jus

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Cabernet Sauvignon Package

PACKAGE INCLUDES

Pazzo Platter Display
Four Butler-Passed Antipasti
One-Hour Hosted Deluxe Brand Bar
Three-Course Dinner
Select Red & White Wine with Dinner
Champagne Toast
Chivari Chairs with Cushion
Floor-Length, Specialty Linen & Napkins
Amenities Listed on Title Page

\$140 Per Person

PASSED ANTIPASTI

Select Three

Medjool Dates: gorgonzola dolce, toasted almond mousse

Deviled Eggs: capers, fresh dill

Mushroom Bruschetta: wild mushrooms, mascarpone, truffle oil, herbs

Tomato-Basil Soup Shooter: parmesan cheese crouton

Chicken Spiedini: smoked paprika, lemon dressing

Bruschetta: garlic, tomatoes, garlic, fresh basil

Crespelle: ricotta, wild mushroom, goat cheese

Grilled Pork Tenderloin Crostini: onion marmalade, fried sage, cracked black pepper crostini

Bacon Wrapped Shrimp

Grilled Polenta: gorgonzola dolce, toasted walnut, sage

Smoked Salmon Crostini: smoked salmon cream, brioche, pickled egg

Rare Tuna on Cucumber: Oregon albacore poke, ginger soy, sesame oil, green onion

Scallop Ceviche: red Fresno peppers, avocado, garlic, shallots, lime juice, oregano, extra virgin olive oil

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Cabernet Sauvignon Package, cont.

SALAD

Select One

Mixed Greens

basil, red wine vinaigrette

Caesar

romaine lettuce, house-made Caesar dressing, reggiano parmesan, focaccia croutons

Arugula

arugula, sliced Washington apples, candied walnuts, manchego cheese, white balsamic vinaigrette

PASTA

Select One

Penne

San Marzano tomatoes, garlic, fresh basil

Rigatoni

large hollow pasta, prosciutto; beef and tomato Bolognese-style ragu

Ravioli

spinach, ricotta, tomatoes, garlic, cold pressed olive oil, basil

Tortelli

radicchio, ricotta, nutmeg, sage brown butter

ENTREE

Select Two

Pork Tenderloin

cannellini beans, fennel pollen, broccolini

Free-Range, Roasted Chicken

semolina gnocchi, tender braised broccoleaf, sherry vinaigrette

Seasonal Seafood

Roasted NW Sturgeon (fall/winter)

roasted heirloom squash, Brussels sprouts, cider vinaigrette

Halibut (spring/summer)

asparagus, eggplant, mustard crust, orange-basil dressing

Bacon Wrapped Beef Tenderloin

parmesan potatoes, escarole, 10-year balsamic vinegar

Wild Salmon

saffron braised cauliflower, capers, preserved tomatoes, parsley butter

Grilled Carlton Pork Chop

Swiss chard, shallots, rosemary-apple compote

Slow-Cooked Beef Short Rib

chive potato puree, carrot gremolata

Prime Rib

whipped potatoes, seasonal greens, horseradish, jus

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Enhancements

NO CAKE, NO PROBLEM – WE’VE GOT DESSERT!

10 per person

Select Two

Panna Cotta

seasonally flavored custard, fruit compote

Seasonal Cheesecake

seasonally inspired flavors

Pavlova

Crispy meringue shell filled with citrus infused custard, topped with seasonal fruit

Tiramisu

ladyfingers, sweetened mascarpone cheese, espresso, chocolate

Fruit Galette

Flaky crust filled with seasonal fruit, vanilla bean gelato

CAN’T PICK JUST ONE? TRY SEVERAL (MINIS)

36 per dozen

Almond Citrus Cookies

Valrhona Macaroons

Mini Tiramisu Cream Puffs

Chocolate Covered Bourbon Cherries

Hazelnut Truffles

Mascarpone Cheesecake Bites

French Macaroons: assorted flavors

Sfogliatine: puff pastry filled with fruit preserves

FANCY-FY IT!

Chivari Chairs **9 + Delivery**

Specialty Linens **Pricing Varies**

Candle Package **100**

Table Numbers and Holders (set of 10) **50**

LATE NIGHT NIBBLES

Bar Snacks **4 per person**

Select Four: Almonds, Wasabi Peas, Goldfish, Swedish Fish, Sesame Sticks, Pretzels, Peanuts, Savory Mix, Trail Mix

House-Made Chocolate Chip Cookies & Milk Shooters **48 per dozen**

Mini Milkshakes: Chocolate or Vanilla **48 per dozen**

Sliders: various flavors **60 per dozen**

Mini Grilled Cheese **48 per dozen**

add Tomato-Basil Soup Shooter **72 per dozen**

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Hotel Vintage

Beverages

BEVERAGES

BEER SELECTION

Select up to Five

Seasonal Selection (on tap)
7 Each

Domestic Bottles
Budweiser, Bud Light, Miller Lite
6 Each

Imported and Micro-Brewed Bottles
Deschutes Mirror Pond Pale Ale, Widmer
Hefeweizen, Stella Artois Lager, Guinness
Stout, Corona, Lagunitas IPA,
Beck's Non-Alcoholic
7 Each

NON-ALCOHOLIC BEVERAGES

Assorted Soft Drinks
Coke, Diet Coke, Sprite, Ginger Ale, San
Pellegrino Aranciata and Limonata
4 Each

Izze's Sparkling Juices
Assorted flavors
5 Each

Bottled Still and Sparkling Water
4 Each

WINES BY THE BOTTLE

House Wine

CK Mondavi, Chardonnay, CA **35**
CK Mondavi, Cabernet Sauvignon, CA **35**

Sparkling

Michelle, Brut, WA **53**
Ruffino, Prosecco, IT **40**
Zonin, Prosecco, NV **44**
Argyle, Brut, OR **60**
Domaine Chandon, Etoile Rose, CA **85**
Veuve Clicquot, Brut, NV **115**

White & Rose

Simi, Sauvignon Blanc, CA **40**
Alois Lagader 'Riff', Pinot Grigio, Italy **40**
Lange, Pinot Gris, OR **46**
CSM, Dry Riesling, WA **40**
Adelsheim, Chardonnay, OR **52**
Boomtown, Chardonnay, WA **46**
Franciscan Estate, Chardonnay, CA **50**
Stoller, Rose, OR **50**

Red Wine

Mark West, Pinot Noir, CA **42**
Dobbes Family Estate, Pinot Noir, OR **70**
Willamette Valley, Pinot Noir, OR **58**
Domain Drouhin, Pinot Noir, OR **90**
Frescobaldi, Chianti, Italy **44**
Villa Antinori, Toscana Rosso, Italy **60**
Ca' del Baio, Barbera d' Alba, Italy **57**
Canoe Ridge, Merlot, WA **40**
Murphy Goode, Merlot, CA **40**
Columbia Crest H3, Cabernet Sauvignon **44**
Passo Creek, Cabernet Sauvignon, CA **52**
Tom Gore, Cabernet Sauvignon, CA **44**
Freemark Abbey, Cabernet Sauvignon, CA **80**

WINE PACKAGES

Italian

Alois Lagader 'Riff', Pinot Grigio **40**
Frescobaldi, Chianti **44**
Villa Antinori, Toscana Rosso **60**
Ruffino, Prosecco **40**

Willamette Valley

Adelsheim, Chardonnay **52**
Lange, Pinot Gris **46**
Adelsheim, Pinot Noir **58**
Argyle, Brut **60**

Columbia Valley

CSM, Dry Riesling **40**
Boomtown, Chardonnay **46**
Canoe Ridge, Merlot **40**
Columbia Crest H3, Cabernet Sauvignon **44**

California

Simi, Sauvignon Blanc **40**
Franciscan Estate, Chardonnay **50**
Murphy Goode, Merlot **40**
Tom Gore, Cabernet Sauvignon **44**

Deluxe

Jordan, Chardonnay, CA **85**
Twomey, Sauvignon Blanc, CA **60**
Domain Drouhin, Pinot Noir, OR **90**
Freemark Abbey, Cabernet Sauvignon, CA **80**

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COCKTAILS

DELUXE BRANDS

8 Per Drink / 10 Per Martini

- Smirnoff Vodka
- Beefeater Gin
- Bacardi Superior Rum
- Jim Beam Bourbon
- Johnnie Walker Red Scotch
- El Jimador Tequila
- Korbel Brandy

PREMIUM BRANDS

9 Per Drink / 11 Per Martini

- Absolut & Monopolowa Vodka's
- Aviation Gin
- Bacardi 151 Rum
- Jack Daniel's Whiskey
- Buffalo Trace Bourbon
- Dewars White Scotch
- Cuervo Gold Tequila
- Courvoisier Cognac
- Baileys & Kahlua

RESERVE BRANDS

10 Per Drink / 12 Per Martini

- Grey Goose & Tito's Vodka
- Hendricks Gin
- Mt. Gay Black Barrel Rum
- Makers Mark
- Jameson Whiskey
- Johnnie Walker Black Scotch
- 1800 Reposado Tequila
- Hennessy Cognac
- St. Germain
- Baileys & Kahlua

SPIKE IT STATIONS

HOT CHOCOLATE BAR

- House-Made Hot Cocoa
 - Caramel, Whipped Cream, Marshmallows
 - Mini Cookies
 - Chambord, Frangelico
- 15 per person (two hours)**

HOT APPLE CIDER BAR

- House-Made Apple Cider
 - Whipped Cream, Dried Apple Rings, Cinnamon Sticks, Milling Spice Bags, Honey, Lemon
 - Deluxe Brand Rum, Bourbon
- 15 per person (two hours)**

COFFEE CART

- Caffè Vita Coffees
 - Flavored Syrups, Whipped Cream, Chocolate Shavings, Cinnamon Sticks
 - Biscotti
 - Bailey's, Frangelico, Kahlua
- 15 per person (two hours)**

MIMOSA BAR

- Orange Juice, Grapefruit Juice
 - Berries
 - Prosecco
- 12 per person (two hours)**

BLODDY MARY BAR

- Tomato Juice, Clamato Juice
 - Hot Sauce, Horse Radish, Worcestershire, Pepper, Salt
 - Pickled Vegetables, Spices
 - Deluxe Brand Vodka & Gin
- 18 per person (two hours)**

**\$100 PER BAR BARTENDER FEE
APPLIES TO ALL FULL LIQUOR BARS,
SPIKE IT STATIONS and NO-HOST BARS**

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Hotel Vintage

