



# 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

KIMPTON

## HOTEL VINTAGE

PORTLAND

422 SW Broadway  
Portland, Oregon, 97205

503-228-1212

503-225-1022 fax

[Vintageplaza.com](http://Vintageplaza.com)

# Create your vintage

It starts with a first date; the date you planted your vines. You nourished the seedlings with warmth and sustenance, you cared for them with kindness and watched them grow. Until one day, sprouting seemingly from out of nowhere, you notice buds slowly growing into the fruits of all your love and labor. You have nurtured your love like exquisite grapes on a vine and now you're ready to bottle it. Over time love ages like a fine wine; let us help make 2015 your unforgettable vintage!

## WHAT'S INCLUDED IN ALL OF OUR PACKAGES

- House-made breads and extra virgin olive oil
- Cake cutting and service
- Coffee service
- Private tasting for up to four people
- Complimentary bartender
- Tables, chairs, china, glassware, & silverware
- Votive candles
- Guests' selection of entrée that evening
- Personalize printed menus for each place setting
- Professional wedding specialist to assist you with the coordination of your event
- Dinner service
- Wedding night accommodations for the newlyweds with 40 guests or more (discounted rate available if you have less than 40 guests)
- Special discounted rates on overnight accommodations for your out of town guests

Menu pricing subject to change.  
All beverage charges shall be subject to a 15% gratuity and a 7% administrative fee.

# Pinot Grigio Package

## □ PACKAGE INCLUDES

- Two butler-passed antipasti
- Two-course dinner
- Champagne toast
- Also includes items from page one

**\$48 per person**

## □ PASSED ANTIPASTI

Choose two

- Dates wrapped with pancetta
- Chicken skewers with caper relish
- Mushroom and goat cheese profiterole
- Tomato basil shoot shooters with parmesan cheese crouton
- Crostini with tomato, garlic, fresh basil and shaved reggiano
- Roasted tomato and mozzarella skewers with balsamic vinegar
- Wild boar crostini with dried cherry mascarpone

## □ SALAD COURSE

Choose one

- Mista  
Mixed greens with red wine vinaigrette
- Barbabietola  
Roasted beets, local greens, chives and radishes, lemon, extra virgin olive oil
- Natalino  
Romaine lettuce with Caesar dressing, reggiano parmesan and focaccia croutons

## □ ENTRÉE

Choose two for your guests to choose from that evening

- Maiale  
Braised pork shoulder with cannellini beans, fennel pollen and broccolini
- Rigatoni  
Large hollow pasta, prosciutto, beef and tomato Bolognese style ragu
- Porco  
Grilled Carlton pork chop with Swiss chard, shallots and rosemary-apple compote
- Pollo  
Free range roasted chicken breast with polenta, spinach and sherry vinaigrette
- Reggiano ravioli  
Parmesan filled pasta, kale pesto, Sicilian oil

# Chardonnay Package

## □ PACKAGE INCLUDES

- Three butler-passed antipasti
- Two-course dinner
- House red and white wines during dinner
- Champagne toast
- Also includes items from page one

**\$63 per person**

## □ PASSED ANTIPASTI

Choose three

- Dates wrapped with pancetta
- Chicken skewers with caper relish
- Mushroom and goat cheese profiterole
- Tomato basil shoot shooters with parmesan cheese crouton
- Truffled mozzarella crostini
- Crostini with tomato, garlic, fresh basil and shaved reggiano
- Crudite cosmopolitan with garbanzo dip
- Roasted tomato and mozzarella skewers with balsamic vinegar
- Wild boar crostini with dried cherry mascarpone
- Lemon poached prawns with harissa ketchup

## □ SALAD COURSE

Choose one

- Mista  
Mixed greens with red wine vinaigrette
- Barbabietola  
Roasted beets, local greens, chives and radishes, lemon, extra virgin olive oil
- Natalino  
Romaine lettuce with Caesar dressing, reggiano parmesan and focaccia croutons
- Lucca  
Arugula, sliced Washington apples, candied walnuts, manchego cheese, and white balsamic vinaigrette
- Bella  
Butter lettuces, green goddess dressing, brown bread crumbs
- Sicilia  
Spinach, pine nuts, sun-dried tomatoes, currants, olive oil

## □ ENTRÉE

Choose two for your guests to choose from that evening

- Maiale  
Braised pork shoulder with cannellini beans, fennel pollen and broccolini
- Rigatoni  
Large hollow pasta, prosciutto, beef and tomato Bolognese style ragu
- Porco  
Grilled Carlton pork chop with Swiss chard, shallots and rosemary-apple compote
- Pollo  
Free range roasted chicken breast with polenta, spinach and sherry vinaigrette
- Reggiano ravioli  
Parmesan filled pasta, kale pesto, Sicilian oil

# Pinot Noir Package

## □ PACKAGE INCLUDES

- Four butler-passed antipasti
- Three-course dinner
- House red and white wines during dinner
- Champagne toast
- Also includes items from page one

**\$78 per person**

## □ PASSED ANTIPASTI

Choose four

### HOT ANTIPASTI

- Dates wrapped with pancetta
- Chicken skewers with caper relish
- Butternut squash soup shooters, with crème fraiche
- Mushroom and goat cheese profiterole
- Tomato basil shoot shooters with parmesan cheese crouton
- Truffled mozzarella crostini
- Mini crab cake with fennel aioli
- Pancetta wrapped shrimp

### COLD ANTIPASTI

- Crostini with tomato, garlic, fresh basil and shaved reggiano
- Crudite cosmopolitan with garbanzo dip
- Roasted tomato and mozzarella skewers with balsamic vinegar
- Smoked salmon on latke with horseradish cream
- Wild boar crostini with dried cherry mascarpone
- Lemon poached prawns with harissa ketchup
- Scallop ceviche spoons
- Rare tuna on cucumber with aioli
- Ahi tuna confit stifed in a pickled pepper
- Beef tartare, lemon, parmesan, olive oil and sea salt
- Market oysters, tarragon

# Pinot Noir Package - continued

## □ SALAD COURSE

Choose one

- Mista  
Mixed greens with red wine vinaigrette
- Barbabietola  
Roasted beets, local greens, chives and radishes, lemon, extra virgin olive oil
- Natalino  
Romaine lettuce with Caesar dressing, reggiano parmesan and focaccia croutons
- Lucca  
Arugula, sliced Washington apples, candied walnuts, manchego cheese, and white balsamic vinaigrette
- Bella  
Butter lettuces, green goddess dressing, brown bread crumbs
- Sicilia  
Spinach, pine nuts, sun-dried tomatoes, currants, olive oil

## □ PASTA COURSE

Choose one

- Penne pomodoro  
Quill pasta, San Marzano tomatoes, garlic, fresh basil
- Rigatoni  
Large hollow pasta, prosciutto, beef and tomato Bolognese style ragu
- Reggiano ravioli  
Parmesan filled pasta, kale pesto, Sicilian oil
- Farfalle  
Bowtie pasta, basil pesto sauce, tomatoes, grana parmesan
- Seasonal ravioli  
Spring-Summer: English pea ravioli with lemon asparagus sauce  
Fall-Winter: Butternut squash ravioli with sage brown butter

## □ ENTRÉE

Choose two for your guests to choose from that evening

- Pollo  
Free range roasted chicken breast with polenta, spinach and sherry vinaigrette
- Tonno  
Rare Hawaiian tuna with radicchio, parsley-citrus gremolata, tomato fegula
- Salmone  
Wild salmon with roasted fingerling potatoes, fennel and olive oil vinaigrette
- Seasonal fish  
Spring-Summer: Ippoglosso  
Halibut with cherry tomato panzanella salad with basin and red wine vinegar  
Fall-Winter: Storione  
Sturgeon with butternut squash & lemon caper sauce
- Maiale  
Braised pork shoulder with cannellini beans, fennel pollen and broccolini
- Porco  
Grilled Carlton pork chop with Swiss chard, shallots and rosemary-apple compote
- Bresato al barolo  
Grilled beef shortrib, chive potato puree, carrot gremolata
- Carne arrostito  
Prime rib, whipped potatoes, seasonal greens and horseradish
- Filetto  
Roasted beef tenderloin wrapped with bacon, parmesan potatoes, escarole, 10-year balsamic vinegar

# Barolo Package

## □ PACKAGE INCLUDES

- Four butler-passed antipasti
- One-hour hosted deluxe brand bar
- Three-course dinner
- House red and white wines during dinner
- Champagne toast
- Chivari chairs with cushion (your selection of color)
- Also includes items from page one

**\$99 per person**

## □ PASSED ANTIPASTI

Choose four

### HOT ANTIPASTI

- Dates wrapped with pancetta
- Chicken skewers with caper relish
- Butternut squash soup shooters, with crème fraiche
- Mushroom and goat cheese profiterole
- Tomato basil shoot shooters with parmesan cheese crouton
- Truffled mozzarella crostini
- Mini crab cake with fennel aioli
- Pancetta wrapped shrimp

### COLD ANTIPASTI

- Crostini with tomato, garlic, fresh basil and shaved reggiano
- Crudite cosmopolitan with garbanzo dip
- Roasted tomato and mozzarella skewers with balsamic vinegar
- Smoked salmon on latke with horseradish cream
- Wild boar crostini with dried cherry mascarpone
- Lemon poached prawns with harissa ketchup
- Scallop ceviche spoons
- Rare tuna on cucumber with aioli
- Ahi tuna confit stifed in a pickled pepper
- Beef tartare, lemon, parmesan, olive oil and sea salt
- Market oysters, tarragon

# Borolo Package - continued

## □ SALAD COURSE

Choose one

- Mista  
Mixed greens with red wine vinaigrette
- Barbabietola  
Roasted beets, local greens, chives and radishes, lemon, extra virgin olive oil
- Natalino  
Romaine lettuce with Caesar dressing, reggiano parmesan and focaccia croutons
- Lucca  
Arugula, sliced Washington apples, candied walnuts, manchego cheese, and white balsamic vinaigrette
- Bella  
Butter lettuces, green goddess dressing, brown bread crumbs
- Sicilia  
Spinach, pine nuts, sun-dried tomatoes, currants, olive oil

## □ PASTA COURSE

Choose one

- Penne pomodoro  
Quill pasta, San Marzano tomatoes, garlic, fresh basil
- Rigatoni  
Large hollow pasta, prosciutto, beef and tomato Bolognese style ragu
- Reggiano ravioli  
Parmesan filled pasta, kale pesto, Sicilian oil
- Farfalle  
Bowtie pasta, basil pesto sauce, tomatoes, grana parmesan
- Seasonal ravioli  
Spring-Summer: English pea ravioli with lemon asparagus sauce  
Fall-Winter: Butternut squash ravioli with sage brown butter

## □ ENTRÉE

Choose two for your guests to choose from that evening

- Pollo  
Free range roasted chicken breast with polenta, spinach and sherry vinaigrette
- Tonno  
Rare Hawaiian tuna with radicchio, parsley-citrus gremolata, tomato fequila
- Salmone  
Wild salmon with roasted fingerling potatoes, fennel and olive oil vinaigrette
- Seasonal fish  
Spring-Summer: Ippoglosso  
Halibut with cherry tomato panzanella salad with basin and red wine vinegar  
Fall-Winter: Storione  
Sturgeon with butternut squash & lemon caper sauce
- Maiale  
Braised pork shoulder with cannellini beans, fennel pollen and broccolini
- Porco  
Grilled Carlton pork chop with Swiss chard, shallots and rosemary-apple compote
- Bresato al barolo  
Grilled beef shortrib, chive potato puree, carrot gremolata
- Carne arostito  
Prime rib, whipped potatoes, seasonal greens and horseradish
- Filetto  
Roasted beef tenderloin wrapped with bacon, parmesan potatoes, escarole, 10-year balsamic vinegar



# Cabernet Sauvignon Package

## □ PACKAGE INCLUDES

- One antipasti display
- Four butler-passed antipasti
- One-hour hosted deluxe brand bar
- Three-course dinner
- House red and white wines during dinner
- Champagne toast
- Chivari chairs with cushion (your selection of color)
- Floor-length specialty linens and napkins (your choice from an array of colors, fabrics & patterns)
- Also includes items from page one

**\$110 per person**

## □ ANTIPASTI DISPLAY

Choose one

- Italian cured meats  
bresaola, prosciutto, speck and various salami, with house-made breads
- Imported and domestic hard and soft cheeses  
with crackers and house-made breads
- Seasonal vegetables  
prepared grilled, roasted and raw
- Assorted sliced seasonal fruits

## □ PASSED ANTIPASTI

Choose four

### HOT ANTIPASTI

- Dates wrapped with pancetta
- Chicken skewers with caper relish
- Butternut squash soup shooters, with crème fraiche
- Mushroom and goat cheese profiterole
- Tomato basil shoot shooters with parmesan cheese crouton
- Truffled mozzarella crostini
- Mini crab cake with fennel aioli
- Pancetta wrapped shrimp

### COLD ANTIPASTI

- Crostini with tomato, garlic, fresh basil and shaved reggiano
- Crudite cosmopolitan with garbanzo dip
- Roasted tomato and mozzarella skewers with balsamic vinegar
- Smoked salmon on latke with horseradish cream
- Wild boar crostini with dried cherry mascarpone
- Lemon poached prawns with harissa ketchup
- Scallop ceviche spoons
- Rare tuna on cucumber with aioli
- Ahi tuna confit stifed in a pickled pepper
- Beef tartare, lemon, parmesan, olive oil and sea salt
- Market oysters, tarragon

# Cabernet Sauvignon Package - continued

## □ SALAD COURSE

Choose one

- Mista  
Mixed greens with red wine vinaigrette
- Barbabietola  
Roasted beets, local greens, chives and radishes, lemon, extra virgin olive oil
- Natalino  
Romaine lettuce with Caesar dressing, reggiano parmesan and focaccia croutons
- Lucca  
Arugula, sliced Washington apples, candied walnuts, manchego cheese, and white balsamic vinaigrette
- Bella  
Butter lettuces, green goddess dressing, brown bread crumbs
- Sicilia  
Spinach, pine nuts, sun-dried tomatoes, currants, olive oil

## □ PASTA COURSE

Choose one

- Penne pomodoro  
Quill pasta, San Marzano tomatoes, garlic, fresh basil
- Rigatoni  
Large hollow pasta, prosciutto, beef and tomato Bolognese style ragu
- Reggiano ravioli  
Parmesan filled pasta, kale pesto, Sicilian oil
- Farfalle  
Bowtie pasta, basil pesto sauce, tomatoes, grana parmesan
- Seasonal ravioli  
Spring-Summer: English pea ravioli with lemon asparagus sauce  
Fall-Winter: Butternut squash ravioli with sage brown butter

## □ ENTRÉE

Choose two for your guests to choose from that evening

- Pollo  
Free range roasted chicken breast with polenta, spinach and sherry vinaigrette
- Tonno  
Rare Hawaiian tuna with radicchio, parsley-citrus gremolata, tomato fegula
- Salmone  
Wild salmon with roasted fingerling potatoes, fennel and olive oil vinaigrette
- Seasonal fish  
Spring-Summer: Ippoglosso  
Halibut with cherry tomato panzanella salad with basin and red wine vinegar  
Fall-Winter: Storione  
Sturgeon with butternut squash & lemon caper sauce
- Maiale  
Braised pork shoulder with cannellini beans, fennel pollen and broccolini
- Porco  
Grilled Carlton pork chop with Swiss chard, shallots and rosemary-apple compote
- Bresato al barolo  
Grilled beef shortrib, chive potato puree, carrot gremolata
- Carne arostito  
Prime rib, whipped potatoes, seasonal greens and horseradish
- Filetto  
Roasted beef tenderloin wrapped with bacon, parmesan potatoes, escarole, 10-year balsamic vinegar

# Enhancements

## CAKE'S NOT YOUR THING? Add our dessert course!

**\$7.00 per person**

**Choose 2**

- Ivy's budino  
Tapioca-coconut milk pudding, pineapple, maraschino
- Panna cotta  
Vanilla bean custard with seasonal fruit compote
- Apple & blueberry crisp  
Fresh apple and blueberry crisp with caramel sauce
- Formaggio  
Lemon mascarpone cheesecake with seasonal fruit compote
- Tiramisu  
Ladyfingers and sweetened mascarpone cheese layered with espresso and chocolate
- Semifreddo  
Chocolate cake layered with pistachio gelato
- Cioccolato  
Chocolate and caramel tart with graham crust, vanilla cream
- Limone  
Lemon pudding cake with huckleberries
- Miniature dolci display available at \$10.00 per person  
Choose three: White chocolate and espresso truffles; valrhona macarons; blueberry tart with pastry cream; mini tiramisu; Chocolate mousse cup with whipped cream; mini ricotta cookies

## CLEANSE THE PALATE!

- Sorbet intermezzo course, ask your coordinator for flavor options, \$3.00 per person

## DRESS IT UP!

- Gold chargers, \$1.00 per person
- Chivari chairs, \$6.50 plus delivery
- Specialty Linens, pricing varies - ask your coordinator for details
- Cellar Candle Package, \$100.00

## STILL HUNGRY? Why not add a late-night snack!

- Late night bar tidbits, \$3.75 per person  
Select four: Almonds, wasabi peas, Tim's Cascade chips, goldfish, Swedish fish, sesame sticks, pretzels, and peanuts
- Oreo cookies and milk shooters, \$2.00 each
- Mini milkshakes, \$2.25 each
- Lamb sliders, \$5.00 each
- Mini grilled cheese, \$4.00 each; add tomato soup shooter, \$1.00 each

## NEED A FAVOR? We'll wrap a goodie to-go for your guests!

- White chocolate espresso truffles (2) wrapped to-go, \$4.50 each
- House-made biscotti (2), \$3.50 each
- Pazzo roasted cashews & almonds with rosemary & sea salt \$4.00 each
- House-made ciabatta with a mini bottle of Pazzo olive oil, \$8.00 each
- Pazzo marinated olive jar, \$6.00 each

# Beverage

## BEER SELECTION

Choose up to five

- Mirror Pond Pale Ale (on tap)  
\$6.00 each
- Domestic bottles:  
\$5.50 each  
Budweiser, Bud Light, Miller Lite
- Imported and micro-brewed bottles:  
\$6.25 each  
Black Butte Porter, Widmer Hefeweizen, Heineken, Birra Moretti Pilsner, Stella Artois Lager, Guinness Stout, Corona, Beck's Non-alcoholic

## NON-ALCOHOLIC BEVERAGES

- Assorted soft drinks:  
Coke, Diet Coke, Sprite, Ginger Ale, San Pellegrino Aranciata and Limonata  
\$3.50 Per Person
- Izze's Sparkling Juices  
\$4.00 Per Person
- Organic Dry Sodas  
\$4.00 Per Person
- Bottled still and sparkling water  
\$4.00 Per Person

## DELUXE ESTATE LEVEL BRANDS

**\$8.00 Per Drink**  
**\$10.00 Per Martini**

- Beefeater Gin
- Absolut Vodka
- Tanqueray Gin
- Jack Daniels
- Jim Beam Bourbon
- Dewars Scotch
- Bacardi Light Rum
- El Jimador Tequila

## RESERVE LEVEL BRANDS

**\$9 Per Drink**  
**\$11 Per Martini**

- Grey Goose Vodka
- Bombay Sapphire Gin
- Maker's Mark Bourbon
- Johnny Walker Black Scotch
- Crown Royal Whisky
- Appleton Estate Rum
- 1800 Silver Tequila

## HOUSE WINES

Chardonnay, La Terre, \$28 Per Bottle  
Cabernet sauvignon, La Terre. \$28 Per Bottle

## WINE UPGRADE OPTIONS

Prosecco, Ruffino, Treviso, NV, \$36

Sparkling, Chateau Ste. Michelle, WA, \$32

Pinot Grigio, Alois Lagader 'Riff', Italy, \$32

Pinot Gris, Willamette Valley Vineyards, OR, \$40

Sauvignon Blanc, Hess Select, CA, \$32

Riesling, Chateau Ste. Michelle, WA, \$33

Chardonnay

- Franciscan Estate, Napa Valley, CA, \$45
- Irony, Napa Valley, CA, \$36

Chianti, Bolla, Tuscany, Italy, \$31

Regional Red Blend, Hogue, Columbia Valley, WA, \$31

Italian Red Blend, Banfi, Tuscany, Italy, \$34

Barbera d'Alba, Ca' del Baio, Piedmonte, Italy, \$42

Sangiovese, Maryhill, WA, \$47

Super Tuscan, Villa Antinori, Tuscany, Italy, \$54

Pinot Noir

- Mark West, CA, \$33
- Willamette Valley Vineyards, OR, \$51
- Dobbles Family Estate, OR, \$65

Merlot, Columbia Winery, WA, \$34

Syrah, Barnard Griffin, WA, \$42

Cabernet Sauvignon

- Canyon Road, CA, \$34
- Columbia Crest, Horse Heaven Hills, WA, \$49

Menu pricing subject to change. All beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. \* Bartender fee is included in the wedding package, should you require a second bar a \$100 bartender set up fee will apply.