



Portland Yacht Club

2020 Wedding Packages



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PORTLAND YACHT CLUB

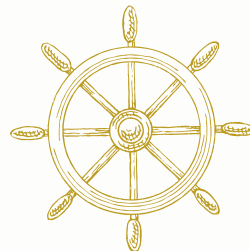
EST. 1908

Weddings

Sitting on the banks of the historic Columbia River, the Portland Yacht Club makes the perfect venue for a sweet, nautical wedding. Founded in 1908 as a motor boat racing club, the venue boasts nostalgic decorations and stunning views of the North Portland Harbor, Hayden, and Tomahawk Islands.

The clubhouse possesses four venues within: a Grand Ballroom, Dining Room, Terrace Patio, and Ceremony Lawn. With capacities for up to 250 guests, Portland Yacht Club facilitates a flawless event, moving easily from ceremony, reception, and beyond.

Choose the bank of the river as a beautiful backdrop as the wind whispers gently, or the Grand Ballroom with its vaulted ceilings and French inspired windows dramatically framing the greenery in the distance. As for the reception, the Ballroom lends an elegant ambiance while the patio allows you and your guests to experience the beauty of the river and breathtaking sunset, in a sophisticated but laid-back setting. There's nothing like a simple wedding on the banks of the river as the sun sets on Oregon's oldest yacht club.



Seamless Weddings #1

Ceremony + Reception - \$125 per person

- Beautiful event space overlooking the Columbia River to host Ceremony + Reception. (Available Saturday-Thursday)
- 2600 Sq Ft space with vaulted ceilings, stage, dance floor, twinkle lights, disco ball, large windows, private bridal suite / Rental Time is for 5 hours - Additional time is \$100/hour.
- **Ceremony & Reception set-up, 3-Course Menu (appetizer, salad & entrée), 3-hour Call Bar, complimentary cake cutting & champagne toast**
- Hosted 3-hour Call Bar package to include call drinks, draft beer, bottled beer, house wine & champagne *Please inquire about premium alcohol or specialty cocktails
- All service and glassware, tables, white chairs, standard linens, votive candles, fresh floral centerpiece & a ceremony arbor
- House AV, cordless microphone, designated event supervisor, professional service & bar staff

Add a Cocktail Hour for an Additional \$25 Per Person!

Additional one-hour call bar package & (2) tray passed hors d'oeuvres

*Menu pricing subject to change. All food and beverage charges shall be subject to a 20% service fee

Seamless Weddings #2

Ceremony + Bubbles - \$75 Per Person

- **Includes on-site ceremony set-up, (2) tray passed hors d' oeuvres, champagne toast, hosted 2-hour house wine & beer package, and complimentary cake cutting. (Available Sunday-Thursday)**
***Saturdays are available on a limited basis**
- All service and glassware, tables, white chairs, standard linens, votive candles, fresh floral centerpiece & a ceremony arbor
- House AV, cordless microphone, designated event supervisor, professional service & bar staff
- Beautiful event space overlooking the Columbia River to host Ceremony + Bubbles
- 2,600 Sq Ft space with vaulted ceilings, stage, dance floor, twinkle lights, disco ball, large windows, private bridal suite / Rental Time is for 3 hours - Additional time is \$100/hour.

*Menu pricing subject to change. All food and beverage charges shall be subject to a 20% service fee

Each Entree includes Bread & Butter, Choice of (1) Appetizer,
Choice of (1) Salad, Choice of (1) Side & Seasonal Vegetables

APPETIZERS

Brie & Pesto Crostini

Tomato-Basil Bruschetta

Crab Cakes

Bacon Wrapped Prawns

Cocktail Prawns

SALADS

House Greens mixed field greens, carrots, tomatoes, cucumber, croutons and choice of dressing

Classic Caesar romaine lettuce, parmesan cheese & croutons

SIDES

Garlic Mashed Potatoes

Twice Baked Potatoes

Herbed Jasmine Rice Pilaf

Lemon Rice

ADD DESSERTS | 7 + PER PERSON

Chocolate Mousse with Fresh Whipped Cream

Vanilla Bean Crème Brulee

Classic New York Style Cheesecake with Fruit Puree

Tiramisu

Please Choose (2) Entrees from the List



BEEF

Top Sirloin simply seasoned and cooked to medium, topped with a wild mushroom demi-glaze

Seared London Broil topped with a wild mushroom demi-glaze

New York Strip Steak grilled to perfection and topped with fried onion straws

Western Flat Iron Steak mesquite marinated and topped with Chimichurri sauce

CHICKEN

Chicken Marsala chicken breast lightly breaded, and baked with Marsala wine, roasted red peppers, onions, mushrooms and fresh herbs

Chicken Picatta chicken breast topped with artichokes, mushrooms, and lemon-caper sauce

SEAFOOD

Baked or Grilled Salmon served with choice of sauce: basil-pesto, lemon-dill caper (GF), honey-bourbon glaze, lemon drizzle, or mango salsa

Pan Seared Halibut Pasta artichokes, tomatoes, mushrooms, kalamata olives, spinach, dill cream sauce, fettucine noodles

VEGETARIAN

Marinated & Grilled Portobello Mushroom stuffed with roasted red peppers, kalamata olives, arugula, pine nuts & a balsamic glaze

Wild Mushroom or Roasted Butternut Squash Ravioli with parmesan cream sauce & fresh herbs

SW Veggie Fettucine Pasta sautéed mushrooms, red peppers, spinach with roasted red pepper cream sauce - garnished with Jack cheese

Add a Cocktail Hour for an Additional \$25 Per Person

Includes: 1 hour Call Bar Package,
(2) Tray Passed Hors D'oeuvres

HOT HORS D'OEUVRES

Spinach & Artichoke Phyllo Cup
Wild Mushroom Tart w/Swiss Cheese & Shallots
Vegetable Egg Rolls w/ hot & sour chili sauce
Spanakopita
Stuffed Roasted Baby Potato Cups w/cheddar & bacon
Stuffed Mushrooms w/Italian Sausage & Parmesan
Bacon Wrapped Prawns
Crispy Coconut Prawns w/Thai Chili Sauce
SW Chicken Quesadillas w/roasted salsa & sour cream
Cashew Fried Chicken Skewers
Chicken or Beef Satay Skewer w/peanut sauce
Meatballs (choice of BBQ, Korean, or Teriyaki)
Mini Beef Sliders w/onions, gorgonzola & rosemary aioli

COLD HORS D' OEUVRES

Cocktail Prawns
Cheese & Fruit Skewers
Tomato & Basil Bruschetta
Caprese Skewers w/ balsamic glaze
Hummus, Cucumber, Red Pepper, Feta, Olives & Pita
Prosciutto Wrapped Grilled Asparagus
Prosciutto & Chevre Crostini
Antipasto Skewers
Seafood Salad Phyllo Cup or Cucumber Cup
Smoked Salmon & Cream Cheese Crostini



Additional Services



Event Design & Coordination - Please Inquire Regarding Pricing

- Tabletop Design & Space Design
- Entertainment Coordination - DJ, Live Music, Play List
- Rental Coordination
- Vendor Coordination

Recommended Professional Services:

- **Florists:** Floral Sunshine | Botonica Floral Design | Maruwa Design
- **Photographer:** Crystal Genes | Andrea Zajonc
- **Event Rentals:** The Party Place | Interstate Special Events
- **DJ Entertainment:** Stumptown DJs | John Ross Events
- **Day of Coordinator:** Your Perfect Bridesmaid
- **Event Lighting:** Greenlight Creative
- **Lit Tulle or Fabric Swag Draping:** Bowerbird Events



