HERE'S TO

HAPPILY EVER AFTER

WEDDING GUIDE
MEMORABLE WEDDINGS IN PORTLAND

SAY “I DO” IN SIGHT OF THE COLUMBIA RIVER

Take your vows and begin the rest of your life with your significant other on the stunning Portland riverfront. Here in view of the Columbia River, Mt. St. Helens and Mt. Hood at the Red Lion Hotel on the River Jantzen Beach, our romantic waterfront Portland wedding venue provides the perfect place to say “I do.”

The wedding planners at Red Lion will guide you through the process of planning a perfectly unique wedding. Our catering menu provides options for every palate. Select from a wide range of event spaces and we will transform it to create the wedding of your dreams and guide you through every step of the planning process.

CONTACT US TODAY

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Suspected over the Columbia River with Mt. Hood as your backdrop, our river deck is the perfect location for a picturesque ceremony. For a reception to remember, both of our spectacular ballrooms showcase the river with floor to ceiling windows and outdoor access.

The river deck will seat 300 people while the ballrooms can accommodate up to 1,200 people for a seated dinner.
WEDDING AMENITIES

To make your planning easier, you will enjoy the following amenities at no additional cost:

Deluxe accommodations for the bride & groom

Special guest room rates

Gourmet coffee station & fruit punch

White linens & napkins

Mirror tile & votive candle centerpieces

Complimentary champagne & sparkling cider toast for all guests

Complimentary cake cutting & service

Parquet dance floor

Free parking

One half hour butler-passed hors d’oeuvres selections
HORS D’ŒUVRES

butler passed, served one half hour prior to dinner service
included as part of our plated and buffet dinner menu selections

four pieces per person, select three

cold hors d’oeuvres
  smoked salmon sesame cones
  served in a sesame cone
  caprese
  arugula, micro greens, baby heirlooms, fresh mozzarella and aged balsamic
  roasted garlic roma tomatoes
  pesto crostini, smoked mozzarella, basil
  turkey tea sandwiches
  sliced turkey, brie, honey apple

hot hors d’oeuvres
  bbq or swedish cocktail meatballs
  ginger soy marinated flank steak
  roulades
  chicken florentine
  puff pastry, fetta, sun dried tomatoes, spinach, smoked chicken
  vegetable spring roll
  sweet chili sauce
  mini baked brie tartlets
  poached pear
  arincini
  tazo ham, risotto, peas, smoked mozzarella, calabrese pepper jam

enhanced selections  add 2 per person

spicy grilled shrimp skewers
  marinated grilled shrimp, fennel, spicy tarragon chimichurri

crispy asparagus rolls
  puff pastry, parmesan

empanada
  pork, cilantro, spices

crab cakes
  dill crème fraîche, chive oil

_gluten free  dairy free  vegetarian  vegan
DINNER BUFFET

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 23% service charge.

dinner buffets include

dinner buffets are served with Portland fresh artisan breads, regular and decaffeinated coffee, tea and iced tea. guests wedding cake served for dessert.

salads  select three

roasted beet salad  🍐
spring mix, roasted beets, carrots, red onion, goat cheese, caramelized shallot vinaigrette

*romaine salad  🍔
herb crusted croutons, shaved parmesan, cucumber remoulade

smoked salmon pasta salad
smoked salmon, red onion, celery, scallions, with lemon dill crème fresh dressing

northwest kale salad  🍒
spinach, kale, roasted apples, grapes, toasted walnuts, currants, lemon dijon mustard dressing

*warm yukon potato salad  🍚
bacon, caramelized onions, grain mustard, sherry vinaigrette

side dishes  select three
(add 3 per person, each side)

roasted red potato medallions  🍗
roasted garlic mashed potatoes, gravy  🍗
corn risotto  🍗
smoked bacon cavatappi, tillamook cheddar fingerlings, caramelized onions  🍗
roasted vegetables  🍗
DINNER BUFFET continued

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**entrees**

- two entrees 50
- three entrees 54

- chicken breast
- porcini chicken jus

- chicken piccata
- lemon caper sauce

- whole cedar planked salmon
- mesquite honey glaze

- mesquite bacon-wrapped pork loin
- porcini chicken jus

* wild truffle mushroom risotto
- shaved parmesan, crispy onions, roasted vegetables

- puff pastry
- quinoa, lentils, jasmine rice, pumpkin seed pesto

- pomegranate glazed pit ham

- ginger soy marinated flank steak
- cipollini onions, aged balsamic, feta

- boneless short rib
- red wine demi

**enhanced entree selections**

- mahi mahi
- asian pico de gallo

- new york strip loin add 5 per person
- certified angus beef, au jus, cramy horseradish sauce

- carved prime rib add 8 per person

- pork loin roulade add 5 per person
- italian sausage, artichokes, fresh herbs, roasted garlic demi

**children’s menu**

buffet is available for children under 12 at half price. no charge for children under 3

- gluten free  
- dairy free  
- vegetarian  
- vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness
PLATED DINNER SERVICE

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 23% service charge. *Can be prepared gluten free/vegan.

dinner service includes

dinner service includes portland fresh artisan breads and choice of salad.

tableside service of boyd’s regular coffee, decaffeinated coffee, stash herbal tea and iced tea served upon request.

salads select one

*romaine salad
herb crusted croutons, shaved parmesan, cucumber remoulade

roasted beet salad
spring mix, roasted beets, carrots, red onion, caramelized shallot vinaigrette

northwest kale salad
spinach, kale, roasted apples, grapes, toasted walnuts, currants, lemon dijon mustard dressing

entrees select up to two

{menu pricing is based off of higher priced selection}

ribeye
baby marble potatoes, feta, broccolini, roasted garlic demi

roasted chicken
airline breast, asparagus, chicken jus, caramelized onion, sautéed kale, roasted vegetables

lemon basil salmon
wild rice, grilled asparagus

pork loin
italian sausage, artichokes, fresh herbs, roasted garlic demi

boneless short rib
red wine demi, mashed potatoes, roasted vegetables

puff pastry
quinoa, lentils, jasmine rice, romesco seed pesto

mahi mahi
jasmine rice, grilled asparagus, mango kiwi crispy plantain

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**WINE SELECTIONS**

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 23% service charge. Allow roughly half bottle of wine per guest.

**WINE SELECTIONS**

- brut, j roget, california l 22
- brut, chateau ste. michelle, washington l 30
- sparkling rose, miguel torres, chile l 40
- sauvignon blanc, arbor crest, washington l 30
- chardonnay, canyon road, california l 22
- chardonnay, 14 hands, washington l 30
- chardonnay, cooper mountain reserve, oregon l 36
- chardonnay, foris, oregon l 36
- pinot gris, canyon road, california l 22
- pinot gris, acrobat by kings estate, oregon l 36
- riesling, chateau ste. michelle, washington l 22
- white zinfandel, canyon road, california l 22
- white zinfandel, maddalena, california l 30
- pinot noir, underwood, oregon l 30
- pinot noir, acrobat by kings estate, oregon l 40
- red blend, maryhill, washington l 30
- malbec, bodega norton reserve, argentina l 40
- cabernet sauvignon, canyon road, california l 22
- cabernet sauvignon, 14 hands, washington l 30
- cabernet sauvignon, seven hills, was hington l 36
- cabernet sauvignon, sharecroppers, oregon l 40
- merlot, canyon road, california l 22
- merlot, 14 hands, washington l 30
- merlot, desert wind, washington l 36
- syrah, eola hills, oregon l 36

**DOMESTIC** 5
- coors light
- o’douls’

**MICROBREWS** 5.75
- laurelwood free range red
terminal gravity esg
- widmer ipa
- widmer hefeweizen

**IMPORTED** 5.75
- corona

We gladly offer beer service by the bottle or keg.
domestic keg 450 microbrewed keg 495

{1 keg serves approximately 120 – 12 oz glasses}

We would enjoy the opportunity to assist you in tailoring our offerings to your needs. We are pleased to procure wines from special producers, growers or vintages that may not be listed here.
TENDED BAR & BEVERAGES

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 23% service charge.

**premium & northwest bar brands** 8
- crown royal
- sauzo hornitos
- pendleton canadian whiskey
- jw red
- portland potato vodka
- burnside bourbon
- crater lake gin

**call bar brands** 7
- absolut vodka
- tanquery gin
- jack daniels whiskey
- jose cuervo tequila
- barcardi light rum
- captain morgan spiced rum
- bailey’s irish cream

A selection from the following will be available:

**house wines by the glass** 7
- canyon road, ca*

**northwest wines by the glass** 9
- 14 hands cabernet
- 14 hands chardonnay
- chateau ste. michelle reisling

**mineral water & fresh juices** 4
- perrier
- san pellegrino
- orange
- grapefruit
- cranberry
- pineapple
- tomato

**energy drink** 4
- regular & sugar free rockstar

**assorted pepsi soft drinks** 4

In compliance with the Oregon Liquor Commission regulations, all alcoholic beverages must be dispensed by licensed hotel staff. For each bar there is a licensed bartender fee of $125. We provide one bar for every one hundred guests. A hotel-designated alcohol monitor is required for events with four or more bars. Parties with 500 or more guests, or by the designation of hotel management for a $100 fee.