

The Elysian Ballroom

[ɪˈlɪziən] *adj.* delightful; glorious; blissful

Weddings *and* *Receptions*

January 2017

918 Southwest Yamhill Street
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The Elysian Ballroom

Reception Only Packages

For couples having their ceremony in a separate location.

8 hours total | 4 hours for set up | 4 Event Hours
Event Hours include: 1 hour cocktail Party and a 3 Hour Reception

Day of Week	Package Rate based on guest count of 100 guests or less	price for each guest over 100
Monday-Thursday	\$5,700.00	\$36.00
Friday or Sunday	\$6,200.00	\$36.00
Saturday	\$7,200.00	\$36.00

Please inquire about holiday pricing.

Reception Package Inclusions

Dinner Buffet for up to 100 guests

From our catering menus below

please select 2 salads, 2 side dishes and 2 entrees.

Rolls and butter, coffee, tea, lemonade and iced tea included in all packages.

Children under 5 are complimentary and those 5-10 are billed at \$16.00 each.

Plated meals are also available at a \$5.00 per guest upcharge.

Refer to our catering menus for pricing for additional items.

Private suites for the Bride and Groom

Customized reception planning and design session

Reception Coordinator the night of your event

Gold Chivari Chairs and gold tufted Cushions for up to 220 guests

Your choice of floor length linens in several fabric styles and colors

Your Choice of Colored Napkins in several styles

White Bone China, Flatware and Glassware

Mirror rounds with votive candles

Cocktail Tables, Bistro Tables and Dining Tables in a variety of sizes

Buffet Tables, Gift Table, Cake Table with Linens

Complimentary Cake Cutting Service

Dance Floor with intelligent lighting effects

Event Signage

Event Manager, Catering Manager, Servers, Bartenders and all Service Personnel

Set Up and Clean Up

Our venue can accommodate up to 200 for a sit down dinner, up to 350 for a cocktail reception.

Service Charge

a standard 20% service charge is applied to all hosted food and Beverage Service.

The Elysian Ballroom

Wedding and Reception Packages

8.5 hours total | 4 hours for set up | 4.5 event hours

Event Hours include a 30 minute ceremony, 1 hour cocktail party and a 3 hour reception

Day of Week	Package Rate based on guest count of 100 or less	price for each guest over 100
Monday-Thursday	\$6,200.00	\$36.00
Friday or Sunday	\$6,700.00	\$36.00
Saturday	\$7,700.00	\$36.00

Please inquire about holiday pricing.

Ceremony and Reception Packages include all of the above listed Reception Items including the standard buffet dinner for 100 guests

with the addition of:

Customized ceremony planning and design session.

One hour Ceremony Rehearsal with one of our ceremony coordinators.

(Rehearsals are generally scheduled for 10:00 am the day prior.)

Ceremony and Reception coordination the day of your event.

Ballroom reset during the Cocktail Party

Unity Candle Table

6 aisle pillars, 4 tall and 2 short pillars for your centerpieces and alter flowers.

Hosted Bar Packages

1 hour cocktail party | 2.5 hour reception

these packages are for unlimited service for 3.5 hours for your 21 and over guests only.

Alcohol service concludes 30 minutes prior to end of the function.

Wine or champagne may be brought in and is subject to a \$15.00 corkage fee.

No other outside alcohol is permitted.

a \$400.00 Bartender | bar set up fee is charged unless \$2,000.00 in alcohol sales have been met.

Hosted House Wine, Beer, and Soft Drinks	\$20.00 PP
Each additional Hour over 3.5	\$5.50 PP
Hosted House Wine, Beer, Sparkling Wine and Soft Drinks	\$25.00 PP
Each additional hour over 3.5 hours	\$7.00 PP
Full Hosted bar, includes the above plus Well Liquor	\$30.00 PP
Each additional hour over 3.5 hours	\$8.50 PP
Hosted sodas and juices for guests under 21 years of age	\$5.00 PP

No Host or On Consumption Bar Prices

Domestic Beer by the bottle	\$4.00
Microbrew Beer by the bottle	\$5.00
House Wine or Sparkling Wine by the Glass	\$6.00
Well Liquor Drinks	\$7.00
Deluxe Brand Liquor Drinks	\$9.00
Ultra Premium Brand Liquor Drinks	\$12.00

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Additional Items

Additional Set Up Time	\$100.00 Per Hour
Additional Event Time	\$500.00 Per Hour
Additional Hour of Bartending Service, <i>alcohol not included</i>	\$100.00 Per Hour

Reserving Your Date

To reserve your date, a signed rental agreement along with a \$1,000.00 non-refundable deposit is needed. 2 additional \$1,000.00 nonrefundable deposits will be due, incrementally spaced out prior to the wedding date. All deposits are applied to the total. 2 weeks out the final balance of the estimated event total is due. This is also when your final guest count is due. You will be charged for your final guest count, or the actual number of guests in attendance, whichever is greater.

We accept Checks, Cashiers Checks, Visa or Mastercard

Business address for correspondence or check payments

The Elysian Ballroom
2181 Northwest Front Avenue
Portland, Oregon 97209

Menu Tastings

We invite you to meet with our chef and enjoy a preview of our menu.

We offer this complimentary tasting for our clients with a contracted event date where the deposit has been received. These sessions are generally held 4 times a year, subject to change based on events booked.
6:00 PM to 8:00 PM
Space is limited to the first 25 reserved couples
2 Persons from your event are complimentary.
Each additional guest is billed at \$36.00 Per person

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With any special event, people have something to communicate.

Be it a wedding, social or corporate event or a fundraiser, the hosts have a style to represent, a life moment to celebrate, a product to sell, people to thank or funds to raise.

When one follows with the right combination of a beautiful location, festive atmosphere, great food, beverages and service, you have the makings of an amazing event; the passport to grateful guests having a fabulous time.

With that in mind, we are pleased to present our catering menus for your event.

Standard Dinner Buffet for up to 100 guests

Each additional guest is \$36.00

From our catering menus below

Please select 2 salads, 2 side dishes and 2 entrées

Freshly Baked Dinner Rolls with Creamery Butter,

Coffee, Tea, Iced Tea and Lemonade service included in all packages.

Children under 5 are complimentary and those 5-10 are billed at half price.

We are now happy to offer family style dinner service where items are served in large bowls and platters and passed at the table.

SALADS

2 Items available in the base package. Additional salads are \$4 per person

Northwest Salad

mesculin greens with blue cheese, candied walnuts,
dried cranberries and balsamic red wine vinaigrette

Spinach and Arugula Salad

baby spinach and arugula with lemon vinaigrette,
crumbled goat cheese, salt and cracked pepper

Caesar Salad

chopped romaine with garlic croutons,
housemade ceasar dressing and shaved parmesan

Greek Pasta Salad

farfalle pasta with cucumbers, kalamata olives,
red onion, roma tomatoes, fresh spinach, crumbled feta cheese
and sliced greek pepperoncinis, lemon and oregano vinaigrette

SIDE DISHES

2 Items available in the base package. Additional sides are \$5 per person

Roasted Garlic Mashed Potatoes

roasted garlic, unsalted butter, heavy cream

Oven Roasted Red Potatoes

fresh rosemary, thyme, garlic, extra virgin olive oil and sea salt

Pasta Primavera

penne pasta sautéed with assorted seasonal vegetables,
garlic, white wine, fresh herbs and extra virgin olive oil
with chicken \$5.00 PP additional
with shrimp \$7.00 PP additional

Wild Rice Pilaf

white and wild rice with chicken stock,
carrots, celery and fresh herbs

Au Gratin Potatoes

thinly sliced russet potatoes, heavy cream, garlic and gruyere

Roast Vegetable Medley

assorted roasted seasonal vegetables with garlic
fresh thyme and parsley

Maple Glazed Carrots

maple, orange juice and brown sugar glazed carrots

ENTREES

2 Items available in the base package. Additional entrees are \$8 Per person

Chicken Picatta
grilled citrus marinated chicken breasts
with lemon, garlic, white wine, butter and capers

Chicken Marsala
grilled chicken breasts layered with mushrooms
and marsala demi Glace

Carved Roast Turkey
herb roasted turkey served with cranberry chutney
and pan gravy

Carved Tri Tip
served with Pinot Noir Demi Glace
and horseradish sourcream

Carved Honeybaked Ham
maple glazed ham served with a sour cherry chutney

UPGRADED ENTREES

Price listed is to substitute a standard entrée above

Grilled Salmon
with lemon beurre blanc
\$5 per person additional or
\$8 as a third entree

Chili Prawns
roasted skewers of prawns
marinated in fresh lime, pàtron, garlic and chilies
\$7 per person additional or
\$10 as a third entree

Prime Rib
roast prime rib served with horseradish sour cream
and au jus
\$6 per person additional or
\$9 as a third entree

Filet of Beef Tenderloin
roast filet of beef tenderloin served with Pinot Noir Demi Glace
\$8 per person additional or
\$11 as a third entree

DESSERTS

priced per person, minimum 50 guests

Bread Pudding
challah, eggs, cream and various fillings
\$6

Fresh Fruit Cobbler
vanilla ice cream
\$6

Vanilla Coconut Cake
lemon cream cheese frosting
\$6

Chocolate Truffle Cake
whipped cream
\$6

Strawberry Shortcake
orange scented biscuits, whipped cream
\$6

Chocolate Fountain
semi sweet chocolate fountains
with assorted dipping items
\$6

Assorted Mini Dessert Bar
Cookies, bars, tarts
3 per guest
\$7

SPECIALTY ITEMS

Minimum 50 guests, priced per person

Ice Cream Sundae and Root Beer Float Bar
vanilla ice cream with assorted toppings and root beer
\$6

Candy Buffets
various apocothary jars with assorted candies and treats in a specific color scheme
includes candy scoops and glassine bags for take away
\$6

LATE NIGHT SNACKS

Minimum 50 guests, priced per person

Mini Grilled Cheese Sandwiches and Roasted Tomato Soup Shots
\$3

Beef Sliders
on petite brioche with ketchup and pickles
\$3

Truffled Mac and Cheese Spoons
\$3.00

Cookies and milk
\$2

STANDARD PASSED APPETIZERS

Minimum 50 pieces, \$2.50 per piece

COLD SELECTIONS

Caprese Skewers
grape tomatoes, fresh mozzarella and basil with garlic,
extra virgin olive oil and lemon

Curried Chicken in Phyllo
curried chicken salad with cashews
and cranberries in phyllo cups

Goat Cheese Crostini
homemade crostini topped with
goat cheese and olive tapenade

HOT SELECTIONS

Spinach Spanikopita
flakey phyllo dough triangles filled
with spinach and feta cheese

Sausage Stuffed Mushrooms
sausage, cream cheese and thyme stuffed button
mushrooms

Asian Chicken Skewers
grilled marinated chicken breast with a marinade of soy,
lime, garlic and chili

UPGRADED PASSED APPETIZERS

Minimum 50 pieces, priced per piece

COLD SELECTIONS

Smoked Salmon Roses
english cucumber rounds with dilled
creamcheese and a rosette of smoked salmon
\$3

Prosciutto Wrapped Asparagus
prosciutto wraps roasted asparagus spears drizzled with
extra virgin olive oil
\$3

Ahi Tuna
chili, pepper, and sesame crusted ahi tuna served on rice
crackers
with wasabi mayo
\$3

Shrimp and Feta Canapés
bay shrimp, feta, fresh dill and chives
served in toasted phyllo cups
\$4

HOT SELECTIONS

Lamb Chop Lollipops
olive oil, garlic and rosemary
roasted mini lamb chops
\$6

Crab Cakes
red crab with lemon and parsley
red curry paste by lemon aioli
\$4

Bacon Wrapped Scallops
smokey maple cured bacon
wraps savory sea scallops
olive oil drizzle
\$4

Tequila Prawns
prawns sautéed in pàtron, lime juice,
garlic, chilies and tajin
\$4

STATIONARY APPETIZERS

Minimum 50 pieces, priced per piece

COLD SELECTIONS

Cheeseboard with Fresh Fruit

domestic and imported cheeses with fresh baguettes,
fruit and artisan crackers

\$8

Crudité

assorted seasonal fresh, roasted, grilled and pickled
vegetables with olives

\$5

Mezza Platter

housemade hummus, tatziki and baba ganoush accompanied
by Israel feta and pitas

\$7

HOT SELECTIONS

Swedish Meatballs

beef and pork meatballs in a sauce of sourcream,
shallots, dill and white wine

\$3

Baked Brie

pastry wrapped wheel of brie filled with maple glazed
walnuts and blue cheese

\$6

Warm Spinach and Artichoke Dip

served with baguettes
and pita chips for dipping

\$5

GRAND DISPLAYS

Minimum 50 guests, priced per person

Antipasto

assorted salamis, proscuitto, linquica accompanied by
grilled, roasted and pickled vegetables

\$10

Smoked Salmon Display

house smoked whole sides of salmon served with chopped egg, capers, thinly
sliced red onion, herbed cream cheese
accompanied by sliced baguettes and assorted crackers

\$10

Mac and Cheese Bar

House made macaroni and cheese with bacon, shredded cheese, sour cream,
chives, roasted garlic, sautéed mushrooms

\$6

Carving Station

Choice of roast turkey, honeybaked ham or tri tip with silver dollar rolls, and
accompaniments

\$10

Grand Seafood Display

a gorgeous iced display of poached prawns, crab claws, smoked salmon,
oysters, mussels, clams
with champagne mignonette, cocktail sauce, garlic aioli
and fresh lemon wedges

\$25

HOUSE BAR PACKAGES

Hosted Bar Packages

these packages are for unlimited service for 3.5 hours for your 21 and over guests only.

THESE PACKAGES BEGIN AT THE START OF YOUR COCKTAIL HOUR.

All alcoholic beverages are served at the bar the duration of the event

a \$400.00 Bartender | bar set up fee is charged unless \$2,000.00 in alcohol sales have been met.

Soft drinks are included in all packages

Hosted House Wine and Beer	\$20 PP
Hosted House Wine, Beer and Sparkling Wine and Cider	\$25 PP
Full Hosted bar, includes the above plus well liquors	\$30 PP
Hosted sodas and juices for guests under 21 years of age	\$5 PP

HOUSE WINES, SPARKLING WINE AND BEERS

Vendage Chardonnay, Cabernet and Merlot

Coors Light

Mirror Pond Pale Ale

Full Sail Amber Ale

Bridgeport IPA

Sparkling Cider

J. Roget Sparkling (CA)

WELL BRAND LIQUORS

Fleischmans Vodka

Monarch Rum

Clan MacGregor Scotch

Monarch Gin

Beams Whiskey

Arandas Gold Tequila

OREGON WINE AND BEER PACKAGE

Unlimited for every guest 21 and over for 3.5 hours

Bridgeview Chardonnay, Pinot Gris, Cabernet

Mirror Pond Pale Ale, Bridgeport IPA and Full Sail Amber Ale

\$28.00 per person

No Host or On Consumption Bar Prices

Domestic Beer by the bottle	\$4
Microbrew Beer by the bottle	\$5
House Wine or Sparkling Wine by the Glass	\$6
Well Liquors	\$7
Deluxe Brand Liquors	\$9
Premium Brand Liquors	\$12

WINE AND LIQUOR

DELUXE BRAND LIQUORS \$9

Absolut Vodka	Bombay Sapphire Gin
Captain Morgan Rum	Makers Mark Whiskey
Canadian Club Whiskey	Jack Daniels Whiskey
Jameson Irish Whiskey	Johnny Walker Black
Malibu Rum	Fireball
Kahlua	Baileys
Frangelico	Amaretto Di Saronno

PREMIUM BRAND LIQUORS \$12

Grey Goose Vodka	Glennfiddich 18 yr Scotch
Patron Silver Tequila	Courvoissier Cognac

TABLE SIDE WINE SERVICE WITH DINNER

Wine purchased by the case. Any remaining bottles are yours to take.
Priced Per Bottle.

OREGON WINES

Chardonnay

Adelsheim	\$42
Foris	\$29
King Estate	\$36
Oak Knoll	\$27
Del Rio	\$32

PINOT GRIS

Acrobat	\$31
Adelsheim	\$31
King Estate	\$36
Cooper Hill	\$28
Foris	\$30

PINOT NOIR

Acrobat	\$36
Adelsheim	\$49
Foris	\$33
King Estate	\$32
Kings Ridge	\$36

CALIFORNIA WINES

CABERNET

Blackstone	\$24
CK Mondavi	\$25
Clos Du Bois	\$32
Estrella	\$25
Fetzer	\$27

MERLOT

Blackstone	\$24
CK Mondavi	\$25
Clos Du Bois	\$32
Estrella	\$25
Fetzer	\$27

SPARKLING WINES AND CHAMPAGNE

Louis Perdrier (FR)	\$29
Vueve D Verney (FR)	\$23
Clos Du Nouys (FR)	\$40
Cinzano Prosecco (IT)	\$27
Sokol Blosser Evolution	\$44
Anna D Codorniu (SP)	\$29
Chateau St. Michelle (WA)	\$26