Portland Spirit Weddings

Sunsets and City Lights
Create the Perfect Wedding
Spectacular city landscapes or breathtaking views of the Gorge combined with starry skies and sparkling water set the backdrop for Portland Spirit & Columbia Gorge Sternwheeler weddings. Since 1994, the Portland Spirit has been helping couples sail into happily ever after. This local, family owned company offers a quintet of vessels cruising on the Willamette and Columbia Rivers along with a duo of land venues in the Heart of the Gorge. Portland Spirit weddings offer expert planning advice, locally sourced cuisine and exceptional service on board.

### Vessels & Venues

#### Capacities

<table>
<thead>
<tr>
<th>Downtown Portland</th>
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<tbody>
<tr>
<td>Portland Spirit:</td>
<td>reception - 400 passengers</td>
<td>ceremony - 200 passengers</td>
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<tr>
<td>Willamette Star:</td>
<td>reception - 140 passengers</td>
<td>ceremony - 120 passengers</td>
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<tr>
<td>Crystal Dolphin:</td>
<td>reception - 120 passengers</td>
<td>ceremony - 60 passengers</td>
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<table>
<thead>
<tr>
<th>Columbia Gorge</th>
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<tbody>
<tr>
<td>Columbia Gorge Sternwheeler: reception - 300 passengers</td>
<td>ceremony - 120 passengers</td>
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<tr>
<td>Terrace at Thunder Island:</td>
<td>up to 200 guests</td>
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<tr>
<td>Gorge Pavilion:</td>
<td>up to 300 guests</td>
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### Wedding Package

- Wedding planning assistance
- 3 hour private event
- Additional set up and boarding time for cruises
- Ceremony site with chairs
- Captain's Ceremony
- Custom Menu Selection
- Private indoor space for dinner and dancing
- White House Linens
- Cake Cutting and Service
- No Host Full Service Bar
- Champagne Toast
- On-site Cruise/Event Manager
- Complimentary Watercolor of Vessel

### Upgrade Options

- Additional Cruise/Rental Time
- Chair Covers
- Chair Sashes
- Table Runners
- Bar Packages
- Wedding Cake
- Floral
- Entertainment
**Crystal Dolphin**
The intimate atmosphere of the 84’ Crystal Dolphin is ideal for weddings and receptions. This sleek and luxurious vessel features a bright and contemporary setting. Your guests will enjoy Portland and the surrounding sights from two fully enclosed climate-controlled decks and two outdoor viewing decks. The Crystal Dolphin also features a piano, sound system and on-board galley.

**Willamette Star**
Elegance and style have been custom built into the Willamette Star making it the perfect venue for weddings and receptions. The 98’ vessel features cherry wood interior and granite counter tops with brass accents. The Willamette Star has two enclosed and climate-controlled levels and two outdoor viewing decks.

**Portland Spirit**
Our flagship yacht combines a classic, nautical experience with a fine dining atmosphere. The Portland Spirit is a 150’ vessel with two enclosed and climate-controlled decks plus an outside top deck. Features include two pianos, a vessel-wide sound system, on-board galley, three bars and a marble dance floor.

**Columbia Gorge Sternwheeler**
Enjoy a unique riverboat experience aboard the Columbia Gorge Sternwheeler. This authentic 150’ paddle wheeler has two fully enclosed decks, each of which has a small outside area. The top level of the boat is an outdoor viewing deck. The majestic scenery of the Columbia Gorge will provide a stunning backdrop.

**Terrace at Thunder Island**
Imagine your wedding in a magical place where the sun-dappled Columbia River meets the verdant beauty of evergreen trees. The Terrace at Thunder Island provides such a setting. A short walk across a pedestrian bridge takes you from Marine Park to the Island.

**Gorge Pavilion**
Located right next to the Columbia River, the Gorge Pavilion offers comfort and elegance. Completely enclosed and climate controlled with ambient lighting sconces and a stylish tongue-and-groove wood ceiling, the Gorge Pavilion is ideal for ceremonies and receptions.

*Cascade Locks, Oregon is located just 45 minutes east of Downtown Portland*
Plated

Please select two protein entrées and their preparations along with one vegetarian entrée. Guests will choose from your selections on board. All entrées are accompanied with Fresh Baked Bread and Mixed Green Salad.

**Rack of Lamb with Choice of:**
- Cracked Pepper Dusted with Port Reduction;
- Walnut Crusted with Marionberry Beurre Rouge;
- or Roasted with Fresh Rosemary and Garlic.
  *Served with Roasted Red Potatoes and Seasonal Fresh Vegetables*

**Herb Roasted Beef Tenderloin Medallions with Choice of:**
- Bearnaise Sauce;
- Wild Mushroom Demi-Glace;
- or Caramelized Shallot-Gorgonzola Butter.
  *Served with Roasted Red Potatoes and Seasonal Fresh Vegetables*

**Salmon Fillet with Choice of:**
- Mango Salsa;
- Gremolata, White Wine, and Lemon Infused Olive Oil;
- Blackened with Hollandaise Sauce;
- or Coriander Crusted with Ginger Infused Coconut Milk Reduction, Toasted Cashews and Fresh Cilantro.
  *Served with Rice Pilaf and Seasonal Fresh Vegetables*

**Pan Seared Breast of Chicken with Choice of:**
- Wild Mushroom Cream Sauce;
- Marsala Sauce;
- Prosciutto and Basil Stuffed with Hollandaise Sauce;
- or Parmesan Crusted with Artichoke Relish and Balsamic Reduction.
  *Served with Rice Pilaf and Seasonal Fresh Vegetables*

**Vegetarian Entrée Choices:**
- Portobello Mushroom Stuffed with Feta Cheese, Tomato, Onion and Zucchini;
- Wild Mushroom Ravioli with Caramelized Onion, Tomato and Basil in Chardonnay Sauce;
- Thai Curry Vegetables Over Steamed Rice;
- or Pasta Primavera with Roasted Garlic Cream Sauce.

*Portland Spirit Suggestion – plated meal service requires more time than buffet service. We recommend a longer cruise/event time with this selection.*

Buffet

All dinner buffets include the following:
- Fresh Baked Bread
- Fresh Vegetable and Relish Crudité with Herb Dip
- Imported and Domestic Cheese Display with Crackers

**Select Three of the Following Salads:**
- Fresh Fruit Salad
- Mixed Green Salad
- Caesar Salad with Parmesan and Fresh Croutons
- Mediterranean Salad with Olives, Artichoke Hearts and Chickpeas
- Fresh Tomato, Basil, Garlic, and Green Onion Salad with Oil and Vinegar
- Napa Cabbage with Toasted Almonds, served with Honey and Sesame Oil Dressing

**Select Two of the Following Side Dishes:**
- Steamed Fresh Seasonal Vegetables
- Cous Cous with Apricot and Fresh Mint
- Roasted Red Parsley Potatoes
- Toasted Orzo with Spinach
- Traditional Rice Pilaf
- Garlic Mashed Potatoes

**Select Two of the Following Entrées:**
- Beef Bourguignon
- Tuscan White Bean Ragout with Chicken and Sausage (Can also be Vegetarian)
- Rustic Lasagna Primavera or Bolognese
- Northwest Seafood Pasta in Tomato Saffron Broth
- Citrus-Herb Chicken with Candied Bermuda Onions
- Jerk Pork Tenderloin with Mango-Plantain Puree
- Tender Braised Lamb and Root Vegetables in a Rich Saffron Brown Sauce
- Garlic, Cilantro and Lime Marinated Beef Shoulder Tender with Hollandaise Sauce
- Salmon Fillet with Gremolata and White Wine, Finished with Lemon Infused Olive Oil
- Wild Mushroom Ravioli with Caramelized Onion, Tomato and Basil in Chardonnay Sauce

Menu Selections Subject to Change
Plated

Please select two protein entrées and their preparations, along with one vegetarian entrée. Guests will choose from your selections on board. All entrées are accompanied with Fresh Baked Bread and Mixed Green Salad.

Roasted Beef Shoulder Tender with Choice of:
Garlic, Cilantro & Lime Marinated with Hollandaise Sauce; or Wild Mushroom Demi-Glace.
Served with Red Parsley Potatoes and Seasonal Fresh Vegetables

Salmon Fillet with Choice of:
Mango Salsa; Blackened with Hollandaise Sauce; or Gremolata and White Wine, Finished with Lemon Infused Olive Oil.
Served with Rice Pilaf and Seasonal Fresh Vegetables

Breast of Chicken with Choice of:
Wild Mushroom Cream Sauce; Marsala Sauce; or Herb Marinated with Lemon-Caper Sauce.
Served with Rice Pilaf and Seasonal Fresh Vegetables

Vegetarian Entrée Choices:
Portobello Mushroom Stuffed with Feta Cheese, Tomato, Onion and Zucchini; Wild Mushroom Ravioli with Caramelized Onion, Tomato and Basil in Chardonnay Sauce; Thai Curry Vegetables Over Steamed Rice; or Pasta Primavera with Roasted Garlic Cream Sauce.

*Portland Spirit Suggestion - plated meal service requires more time than buffet service. We recommend a longer cruise/event time with this selection.

Menu Selections Subject to Change

Buffet

All Lunch Buffets Include the Following:
Fresh Baked Bread
Fresh Vegetable and Relish Crudité with Herb Dip
Imported and Domestic Cheese Display with Crackers
Deli and Cured Meat Display with Condiments

Select Two of the Following Salads:
Fresh Fruit Salad
Mixed Green Salad
Caesar Salad with Parmesan and Fresh Croûtons
Mediterranean Salad with Olives, Artichoke Hearts and Chickpeas
Fresh Tomato, Basil, Garlic, and Green Onion Salad with Oil and Vinegar
Napa Cabbage with Toasted Almonds Served with Honey and Sesame Oil Dressing

Select Two of the Following Entrées:
Roasted Pork Loin with Dijon Peppercorn Sauce
Thai Red Curry Vegetables Over Steamed Rice
Chicken and Shrimp Jambalaya
Northwest Seafood Pasta in Saffron Tomato Broth
Garlic, Cilantro and Lime Marinated Beef Shoulder Tender with Hollandaise
Wild Mushroom Ravioli with Caramelized Onion, Tomato & Basil in Chardonnay Sauce

Menu Selections Subject to Change
**Passed Hors d’Oeuvres**  
(Select 1)  
- Balsamic Glazed Asparagus Spears Wrapped in Prosciutto  
- Jumbo Prawns, served with Cocktail Sauce  
- Mini Quiche Lorraine  
- Crostini with Cambazola & Cipolline  
- Andouille Sausage with Creole Mousse

(Select 1)  
- Artichoke Bottoms with Caviar and Cream Cheese  
- Chicken Satays with Sweet Thai Chili Sauce  
- Bacon Wrapped Prawns with Mango Coulis  
- Mushroom Caps with Dungeness Crab & Ricotta

(Select 1)  
- Endive with Cucumber-Feta Salad  
- Mushrooms with Onion and Garlic Cream Cheese  
- Bruschetta  
- Artichoke Leaf with Tapenade  
- Pita Bread with Hummus  
- Cherry Tomato with Salmon Mousse

**Displayed Hors d’Oeuvres**  
(Select 3)  
- Mediterranean - Dolmades, Marinated Olives, Cured Meats, Smoked Provolone, Cornichons and Garlic Crostini.  
- Vegetable - An Array of Fresh Vegetables. Served with Herb Dip.  
- Fruit - A Variety of Fresh Seasonal Fruit.  
- Cheese - Assorted Imported and Domestic Cheeses. Served with a Variety of Crackers.  
- Brie en Croute - With Apricot, Pine Nuts and Fresh Basil.  
- Carving Station - choice of Turkey, Ham or Roast Beef  
- Deli Meat Display - Selection of Sliced Ham, Pastrami, Turkey, and Roast Beef. Served with Assorted Breads & Condiments.

(Select 1)  
- Salmon Side with Caviar and Bay Shrimp  
- Teriyaki Salmon Side with Fresh Cilantro, Lime and Bay Shrimp

**Optional Add On**  
Seafood Display - Smoked Salmon, Bay Shrimp, Dungeness Crab, and Smoked Mussels. Served with Condiments and Assorted Breads. Add $12.50 per person plus gratuity.
Bar Information

No Host Bar
When bar services are provided on a no-host basis guests will be required to pay for drinks by cash, check or credit card at the time of purchase. In order to serve you more efficiently, it is preferred that tabs be created for guests who are seated at the same table. Guests may also pay individually for drinks from the server or at the bar.

Hosted Bar
You may host a portion of the bar or full bar services. There are many ways to host the bar including bar packages and drink tickets, or you may pay based on consumption. If the bar is hosted by consumption your total bar charges will be based on the actual drinks ordered, plus gratuity. Bar balances are due at the completion of the cruise/event.

Bar Packages
Bar packages are based on cruises/events no longer than 3 hours. For cruises over 3 hours additional charges will apply (see below). There is no limit on beverages with a bar package, and charges are applied to all guests in the party.

Fremont - $4.00 per person with full service cash bar available. $4.00 per person without full service cash bar available. Includes fountain soft drinks, hot tea, iced tea and coffee for up to 2 ½ hours.
~ Each additional half hour is $1.00 per person.

Broadway - $9.60 per person
Includes all non-alcoholic beverages for up to 2 ½ hours. Each additional half hour is $1.60 per person.

Hawthorne - $18.00 per person
Includes all non-alcoholic beverages, beer and house wine for up to 2 ½ hours. Each additional half hour is $3.00 per person.

Morrison - $21.60 per person
Includes all non-alcoholic beverages, beer, house wine and well drinks for up to 2 ½ hours. Each additional half hour is $3.60 per person.

Sellwood - $30.00 per person
Includes all non-alcoholic beverages, beer, select wines by the glass, well, call, premium and select super premium liquors and cocktails (up to $9.00) for up to 2 ½ hours. Each additional half hour is $5.00 per person.

Marquam - $36.00 per person
Fully hosted bar. Includes all non-alcoholic beverages, beers, wines by the glass, all liquors and cocktails for up to 2 ½ hours. Each additional half hour is $6.00 per person.

Adjustable drink ticket (tickets) are used to monitor the number of drinks hosted. Choose the number of tickets you would like to provide for each guest and what you would like them to be good for.

Example: Two drink tickets per person good for non-alcoholic, beer and house wine.

A bar tab will be created on board for tickets turned in and what they are turned in for. This tab balance, plus a 17% gratuity, will be due at the completion of the cruise/event.

17% Service gratuity not included. Prices subject to change.
**Event Guidelines**

**DEPOSIT:** All reservations are considered tentative until the deposit and signed contract have been received. The deposit is due within 2 weeks of booking. Deposits not received by the due date will result in the cancellation of the reservation. The deposit amount is 50% of the estimated event total and will be credited toward your final balance. The deposit is non-refundable.

**FINAL BALANCE:** The estimated final balance is due 2 weeks prior to the event. If payment is not received by the assigned due date, Portland Spirit reserves the right to cancel the reservation without providing any refund. Changes that occur after the final balance is paid, resulting in additional charges, are due prior to the event. Any additional balance resulting from on-board purchases will be due at the conclusion of the event.

**GUARANTEES:** The expected attendance must be specified to the Event Planner no later than 3 business days prior to the event. This is considered your guaranteed guest count, not subject to reduction, and is the minimum number for which you will be charged. If guest attendance is greater than the guaranteed number, you will be charged for the number in attendance at the conclusion of your event.

**REHEARSAL:** If a ceremony rehearsal is needed for the wedding, this must be specified on the original contract. The rehearsal fee is $100.00 for every 30 minutes. Rehearsals may be purchased and scheduled in 30 minute increments. Any rehearsal extending past the allotted time will be charged for an additional 30 minutes. The date, time and number of attending must be scheduled 30 days before the wedding with the Event Planner. Due to the nature of our business, Portland Spirit does not offer evening or Friday through Sunday rehearsals. When on-board rehearsals are scheduled, those attending the rehearsal must be direct participants in the ceremony in order to keep the rehearsal within the scheduled time. Other guests will not be allowed to attend.

**SERVICES:** Our Event Planner will assist you with menu and bar selections and layout details. The Event Planner will schedule a planning meeting with you approximately 60-90 days prior to your event. This is the time to confirm all arrangements and details. A Cruise/Event Director will be on site to coordinate the Portland Spirit staff.

**MENU SELECTION:** Your menu should be selected on your wedding planner form and brought to the scheduled planning meeting. Changes to your menu selections will not be accepted within 2 weeks of your event. Client must provide containers if any food is to be taken home after the event and must notify the Event Planner prior to the cruise.

**DECORATIONS:** Floral arrangements must arrive in a finished state. Portland Spirit staff cannot assist in any delivery, set-up or removal of items. Portland Spirit is not responsible for any items left on board. Removal of all decorations and equipment is the responsibility of the client immediately following the event. ITEMS NOT ALLOWED: Tape, nails, tacks, confetti, glitter, birdseed, rice or candles.

**BAR INFORMATION:** Portland Spirit has a Class “A” O.L.C.C. liquor license and all servers have a O.L.C.C. server permit. Portland Spirit reserves the right to refuse service to anyone who is visibly intoxicated. All alcoholic beverages must be provided by Portland Spirit and served by Portland Spirit personnel. Portland Spirit reserves the right to refuse service to anyone without valid photo ID as proof of age.

**OUTSIDE FOOD AND BEVERAGE:** To comply with city and state health and liquor regulations, Portland Spirit does not allow any outside food or beverage to be brought on board any vessel. The only exception to this policy is a bakery made wedding cake, which requires a cake service fee and is included in the wedding packages.

**EARLY ARRIVAL:** Complimentary early arrival is available for up to 5 guests according to the scheduled early arrival time stated on your contract. Early arrival must be approved by your Event Planner. PLEASE NOTE: Any unauthorized early arrivers will result in additional charges.

**DELIVERIES:** Deliveries must be made during the time allowed for deliveries as stated on your contract. Deliveries of any kind may be on premise no earlier than 1 hour prior to the guest arrival time. Wedding cakes: Please request that the person delivering and setting up your cake provide a box for your cake top and decorations, as well as for leftover cake if you are intending to take it home with you. Portland Spirit cannot be responsible for early, late or misdirected deliveries. Driving or parking on the sidewalk or grass areas of Waterfront Park in Portland or Marine Park in Cascade Locks is prohibited. Violators may be ticketed or towed.

**ENTERTAINMENT:** The client is responsible for coordinating load-in and set-up details with entertainment they have made arrangements for. Entertainment of any kind may be on premise no earlier than 1 hour prior to the guest arrival time. Portland Spirit cannot be responsible for early, late or misdirected deliveries or set-up for client hired entertainment. For entertainment booked by Portland Spirit, the Event Planner will coordinate load-in and set-up details prior to the event. A DJ is suggested for any specific music queuing during the wedding and/or reception. Portland Spirit staff cannot act as a DJ.

**SECURITY:** Based upon US Coast Guard recommendations, Portland Spirit has implemented the following security policies:

* All passengers 18 years of age and older may be asked to present photo identification upon boarding.
* All carry-on items and packages are subject to inspection.
* Passengers may be photographed at boarding.