

Gray Gables Estate

WEDDINGS • CORPORATE EVENTS
PORTLAND, OREGON

Wedding and Reception with Catering

BASIC PACKAGE

Exclusive Use of Our Two-Acre Estate for You and Your Guests Including:

- Four Hours of Facility Rental
- One Hour of Facility Rental for Rehearsal
- Indoor & Outdoor Event Capacity 290 (Indoor Capacity 240)
- Westervelt Ballroom (An Air Conditioned Wedding/Reception Facility)
- Historic Manor House (Built in 1911)
- Bridal Preparation Suite with Private Sun Room & Attached Restroom
- Groom's Room
- Outdoor Wedding Pavilion with Thousands of Twinkle Lights
- Gazebo and Bandstand
- Dance Floors
- Park and Gardens - Complete with Waterfalls, Creeks, and Koi Ponds
- Abundant Free Parking in Two Adjacent Lots

WEDDING CEREMONY

- Indoor or Outdoor Ceremony
- Unity Table
- Ceremony Sound System
- Set-up and Breakdown
- Altar Urns (for Flowers)
- Guest Book Table
- Gift Table with Linens
- White Garden Chairs
- Map & Directions for Invitations

ESTATE RENTAL for HIGH SEASON

Friday	\$ 3,500.00	
Sat AM	\$ 2,000.00	(June thru
Sat PM	\$ 4,500.00	September and
Sunday	\$ 3,000.00	December)
Midweek	\$ 1,500.00	

RECEPTION with CATERING

- Chairs & Tables with Linens & Skirting
- Serving Attendants
- All China and Silverware
- Decorated Cake Table with Glass Cake Plates and Silverware
- "Simply Elegant" Buffet, Includes:
 - Choice of One Standard Hors d' oeuvre
 - Choice of One Standard Entrée
 - Two Platters/Baskets
 - Two Salads/Side Dishes
 - Assorted Fresh Baked Breads
 - Coffee, Tea & Punch (Unlimited)

Catering \$35.00/person

20% Gratuity on Catering & Beverage Only

Gray Gables Standard Menu Options

HORS D'OEUVRES

Crème Fraiche & Smoked Bacon
Red Potato Cups
Tomato Galettes
Artichoke and Gorgonzola Galettes
Chorizo Stuffed Mushrooms
Bay Shrimp Stuffed Mushrooms
Pecans and Cream Stuffed
Mushrooms
Array of Mini Tartlets
Sundried Tomato and Basil Torta
Chicken Skewers –
Teriyaki or Peanut
Artichoke and Parmesan Stuffed
Mushrooms
Baked Brie in Puff Pastry
Grilled Beef Crostini
Meatballs – BBQ or Marinara
Bruschetta Bar
Crispy Spring Rolls
Pot Stickers
Garlic Hummus with Toasted
Pita Wedges
Smoked Salmon stuffed
Artichoke Hearts
Lime Leaf Chicken in Crisp
Wonton Cup
Mozzarella and Tomato Crostini
Spanikopita
Stuffed Cherry Tomatoes with
Herbed Goat Cheese
Tomato and Leak Tatin
with Lemon Pistou
Quesadillas –
Chicken, Cheese or Steak

ENTREES

Beef Tips in Red Wine
Chicken Marbella Capers and
Dried Fruit
Lasagna-Cheese, Meat,
Chicken or Vegetable
Baked Penne Rustica –
Chicken or Cheese
Chicken Marsala
Roast Lamb
Roast Pork
Fajita Bar -Chicken or Beef
Teriyaki Chicken or Beef
Chicken Parmesan
Coconut Curry Chicken
Mango Chicken
Beef Brisket
Roast Turkey Breast
Chicken or Beef Enchilada Pie
Pesto Chicken
Wine Poached Salmon
Kalua Pulled Pork w/
Kalua BBQ Sauce
Herb Roasted Chicken
Pomegranate Chicken
Lemongrass Chicken
London Broil
Beer Braised Beef
Stuffed Pork Loin
Chicken Piccata

VEGETARIAN ENTREES

Eggplant Roulade
Portobello Mushrooms
Moroccan Vegetable Stew
Eggplant Parmesan
Zucchini or Eggplant Torte
Stir Fried or Teriyaki Vegetables
with Tofu
Three Cheese Ravioli
Polenta Pie

PLATTERS and BASKETS

Asian Vegetable Display
Cascading Fresh Fruit Display
Cascading Fresh Vegetables
Antipasti Platter
Grilled Vegetable Platter
Cheese on Granite

SALADS and SIDE DISHES

COLD SIDES:
Gourmet Side Salad
Northwest Salad
Caesar Salad
Spinach Salad
Asian Noodle Salad
Greek Salad

Fancy Delight Upgrade

2 Entrees, 2 Hors d' oeuvres,
2 Platters/Baskets, 2 Salads/Side Dishes,
Assorted Fresh Baked Breads,
Punch, Tea & Coffee

Additional \$8.55 per person
100+Guests @ \$6.25 per person

Chinese Greens
Potato Salad
Greek Orzo Pasta
Vegetable Rotini Pasta Salad
Fresh Fruit Salad Pesto Pasta Salad
Broccoli, Bacon and Cashew Salad
Cole Slaw
Curried Rice Salad
Gorgonzola Pasta Salad
Italian Pasta Salad
Quinoa Salad (Vegan)
Orange, Jicama and Red Onion Salad
Smoked Salmon Pasta Salad

HOT SIDES:

Garlic Mashed Potatoes
Sautéed Seasonal Vegetables
Spanish Rice
Pasta Primavera
Roasted New Potatoes
Steamed Jasmine Rice
Vegetarian Fried Rice
Buttered Egg Noodles
Potatoes Au Gratin
Roasted Vegetable Medley
Vermicelli and Rice
Herb Rice Pilaf Medley
Sautéed Green Beans
Oven Baked Stuffing
Black or Pinto Beans
Asian Stir Fry Vegetables

Sumptuous Feast Upgrade

3 Entrees, 3 Hors d' oeuvres,
2 Platters/Baskets, 2 Salads/Side Dishes,
Assorted Fresh Baked Breads,
Punch, Tea & Coffee

Additional \$15.75 per person
100+Guests @ \$9.50 per person