

DEPARTURE

PRIVATE EVENT DETAILS

DEPARTURE offers modern Asian cuisine in a sleek, cosmopolitan setting with two outdoor decks and stunning views of the city. Our menu consists of traditional Asian preparations combined with Northwest ingredients in signature dishes such as grilled Kushiyaki selections, crispy pork belly & Dungeness crab rolls. Our bar showcases exotic cocktails, a global wine list and the city's largest selection of sake.

We have the ability to book semi-private and private events, as well as receptions in three different areas of our restaurant: the State Room, the Sea of Love, and our West Deck. The use of all flatware, glassware, and serving equipment are provided by Departure. We also have the ability to rent specialty linens, coordinate floral arrangements and rent additional equipment as necessary.

All areas available for private events require a food and beverage minimum to reserve the space. We pay great attention to detail, by meeting the expectations of our clients by supplying them with superior food and professional service.

@DeparturePDX

525 SW MORRISON STREET | 15TH FLOOR OF THE NINES HOTEL

503.802.4642 | WWW.DEPARTUREPORTLAND.COM



State Room:

Availability:

Sunday-Thursday: 4pm-12am

Friday- Saturday: 4pm-1am

Capacity: Up to 40 Standing, 24 Seated

\$1,800 F&B minimum Sunday-Thursday

\$2,500 F&B minimum Friday-Saturday

Reservation time slots are available
for a 3 hour dining experience.



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Sea of Love:

Nightly: 4pm-12am

Capacity: Up to 12 Seated

\$1,000 F&B minimum

Reservation time slots are available
for a 3 hour dining experience.



DEPARTURE

West Deck:

Features urban views of downtown Portland, Pioneer Square, the West Hills and the St. Johns Bridge. Relax in a sophisticated setting outdoor with access to an indoor private bar. Reservation time slots are available for a 3 hour experience.

Availability:

Sunday-Thursday: 4pm-9pm

Friday-Saturday: 4pm-9pm

Capacity: Up to 125 Reception Style

\$4,000 F&B minimum Sunday-Thursday

\$8,000 F&B minimum Friday-Saturday

Please note: Seated dinners are not available on the West Deck Patio



½ West Deck:

The North end of the West Deck may be reserved with access to the West Hills views and an indoor bar.

This space is semi-private.

Availability:

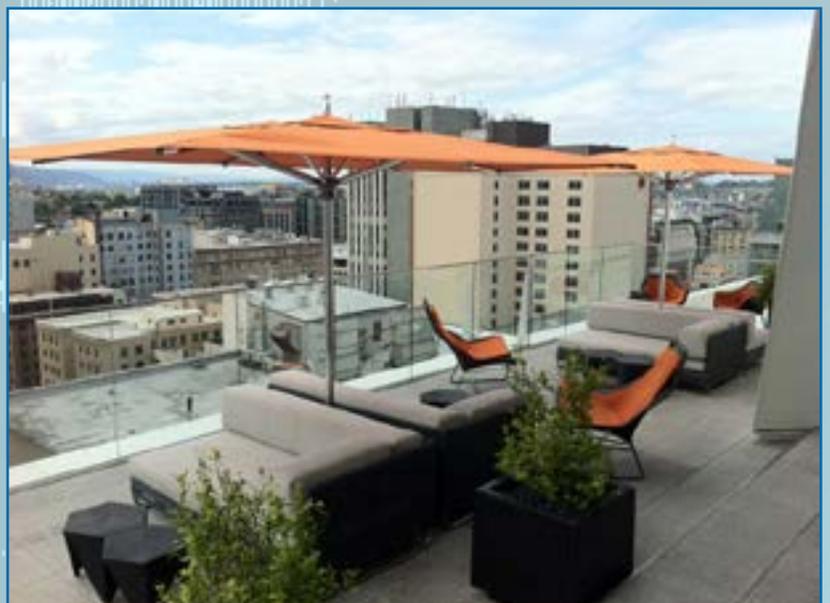
7 Days a Week, for a 3 hour experience.

Capacity: Up to 50 Reception Style

\$3,000 F&B minimum Sunday-Thursday.

\$4,000 F&B minimum Friday-Saturday.

Reservation time slots are available for a 3 hour experience.





ADDITIONAL SERVICES

If you would like to extend your Private Dining experience at Departure, please inquire about our rates.

Coat Check: Coat check is complimentary, and always available.

Special Occasion Cakes: Our Pastry Chef is happy to create a personalized cake creation for your special occasion. You may also bring in your own cake or cupcakes - a \$4 cake plating fee will apply per guest.

Floral: We are happy to recommend a florist for any occasion. You may also choose your own.

Entertainment: Clients of the West Deck or buyout events may choose to provide additional entertainment to their guests with pre-approval from management.

Audio Visual: We can accommodate you with state of the art equipment on our West Deck provided by our in-house audio visual company. Pricing is based on your needs. Please contact our sales representative for additional information.

COCKTAIL RECEPTION HORS D'OEUVRES SELECTIONS

Items are priced by the each unless otherwise notated

DIM SUM APPETIZERS

EDAMAME artisan black soy beans served by the bowl	7
TUNA POKE crispy wonton, ginger blossom, yuzu	5
THAI SHRIMP CAKES chili lime sauce	5
SMOKED SALMON AND CREAMY MISO cucumber, pickled radish	4
SEED CRACKERS avocado, chili, cilantro	4
CRISPY RICE CAKE spicy miso, grilled scallions	4
GINGERED MUSHROOM POTSTICKER soy vinegar, scallion	4
CRISPY MARINATED TOFU chili-sesame seasoning	3
ROASTED CARROT & RHUBARB SALAD cashew, dill, nou cham	4
BBQ SHORTRIB BUNS Korean barbecue, steam buns, cole slaw	5
SMOKED CHICKEN SPRINGROLL cherry 5 spice, Chinese mustard	4
DEPARTURE WINGS sweet vinegar, daikon	3
SHU MAI pork dumplings, vinegar shoyu, sharp Chinese mustard	3

KUSHIYAKI SELECTIONS

skewered & grilled on Japanese charcoal

SCALLOP tandoori spice	8
SHRIMP chili, lime	7
CHICKEN YAKITORI negi	5
CHICKEN YUZU cilantro	5
HARAMI Wagyu skirt steak, black sesame sauce	8
RED POTATOES kochujang	4

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COCKTAIL RECEPTION HORS D'OEUVRES SELECTIONS

continued

SUSHI, 8 PIECES PER ROLL

SMOKED SALMON ROLL yuzu kosho, miso-sesame, scallion, cucumber	15
CRUNCHY PRAWN ROLL spicy miso sauce	15
KAMPACHI CUCUMBER ROLL miso chili, sesame sauce	17
KANI AVOCADO ROLL Dungeness crab roll, avocado, crispy aromatics	18
SWEET POTATO TEMPURA ROLL spinach, ginger, spicy miso	12
ASPARAGUS & GRILLED SHIITAKE ROLL carrot, sunflower seed togarashi	14

MINIATURE DESSERTS TO BE SHARED: \$50 per dozen

PEANUT BRITTLE BROWNIE

CARROT SPICE CAKE

CHOCOLATE COCONUT MACAROONS

**Please note: All menu items and/or preparations are subject to change based on seasonality.*

DEPARTURE PRIVATE DINING MENU

\$70 Per Person Plated Dinner

FIRST COURSE

Soup/Salad (host chooses 1 selection):

CHARRED ASPARAGUS heart of palm, puffed rice, green chili

ROASTED CARROT & RHUBARB SALAD cashew, dill, noug cham

SHAVED COLLARD SALAD carrot, red cabbage, spicy peanut

SPICY COCONUT SEAFOOD BROTH mussels, scallops, shrimp**additional \$8 per person**

To Share Family Style (host chooses 3 selections):

Sushi and Sashimi

KANI AVOCADO Dungeness crab roll, avocado, citrus, crispy aromatics

SMOKED SALMON ROLL yuzu kosho, miso-sesame, scallion, cucumber

ASPARAGUS & GRILLED SHIITAKE ROLL carrot, sunflower seed togarashi

BIG EYE TUNA POKE ginger blossom, yuzu, jalapeno chip**additional \$5 per person**

Dim Sum

DEPARTURE WINGS sweet chili glaze

CRISPY PORK BELLY pickled cherries, ginger, pumpkin seeds

SHU MAI pork dumplings, vinegar shoyu, sharp chinese mustard

GRILLED PRAWNS chili, lime

TORI KARA YUZU chicken skewers, spicy yuzu, cilantro

HARAMI Wagyu skirt steak, black sesame sauce **additional \$7 per person**

DEPARTURE PRIVATE DINING MENU

continued

ENTREE COURSE

Choice of Entree (host chooses 2 selections):

TANDOORI SPICED SCALLOPS bacon, peas, saffron

CHILI PRAWNS candied walnuts, hearts of palm, scallion

BLACK PEPPER CHICKEN red chili, tamarind, lime

GRILLED HANGER STEAK sweet onion ginger compote, garlic caramel

Entree course is accompanied with KOSHIIKARI steamed white rice. GARLIC FRIED RICE available for additional \$3 per person

To Share Family Style: (host chooses 2 selections):

BRUSSELS SPROUTS chili, lime, mint

ROASTED SWEET POTATOES ginger, garlic

WOK FIRED GREEN BEANS peanuts, sweet soy

GINGERED MUSHROOMS asian pear, jalapeno **additional \$4 per person**

MINIATURE DESSERTS TO SHARE (host chooses 2 selections):

PEANUT BRITTLE BROWNIE

CARROT SPICE CAKE

CHOCOLATE COCONUT MACAROONS

BEVERAGE OPTIONS

All of our events are charged for beverages on a consumption basis. Hosts have the option to customize their beverage options including wines from our full wine list and any spirits we offer from our full bar.

The following bar tier options are also available.

TIER ONE

Beer, Wine + Spirit Based Cocktails not to exceed \$11 per drink

All Bottled Beer and Draft Beer Selections available. A House Sparkling, Red and White wine offered by the glass.

The following Spirits will be offered as mixed cocktails or on the rocks: Stolichnaya vodka, Crater Lake vodka, Beefeater gin, Bacardi Superior rum, Cazadores Blanco tequila, Dewar's White Label scotch, Buffalo Trace bourbon, Jameson whiskey

TIER TWO

Beer, Wine + Spirit Based Cocktails not to exceed \$12 per drink

All Bottled Beer and Draft Beer Selections available. A House Sparkling, Red and White wine offered by the glass.

The following Spirits will be offered as mixed cocktails or on the rocks: Tito's vodka, Medoyoff vodka, Bombay Sapphire gin, Sailor Jerry rum, Sauza Hornitos tequila, Glenmorangie scotch, Woodford Reserve bourbon, Pendleton whiskey

TIER THREE

Beer, Wine + Spirit Based Cocktails not to exceed \$14 per drink

All Bottled Beer and Draft Beer Selections available. A Premium House Sparkling, Red and White wine offered by the glass.

The following Spirits will be offered as mixed cocktails or on the rocks: Grey Goose vodka, Belvedere vodka, Hendrick's gin, 10 Cane rum, Patron Silver tequila, Macallan 12 year scotch, Knob Creek bourbon

PRIVATE DINING CONTRACT

525 SW Morrison Street

Portland, Oregon 97204

Phone 503-802-4642 Fax 503-802-5388

DEPARTURE

Group Name:	Event Date:
Client Contact:	Time:
Phone Number:	Guaranteed Attendance:
Billing Address:	Space Rental:

1. A food & beverage minimum is required for all private & semi-private dining areas. A food & beverage minimum of \$_____ is required & applied for this event.
 2. The Client must submit a credit card at least 10 business days prior to arrival and/or function date or at the time the contract is signed in order to confirm the space on the requested date. Credit cards will be pre-authorized for the full amount of anticipated charges plus 10% at least 3 business days prior to the event date. Full payment is due upon completion of the event.
 3. Cancellation policy is as follows: If the Client should cancel the reservation within 10 DAYS of the scheduled date, a cancellation fee of 20% of the F&B Minimum will be charged to the credit card on file. The full minimum will be charged if the reservation should cancel within 5 DAYS of the scheduled date. Full payment is due upon completion of the event.
 4. If the event is planned with selected menu and per person pricing, client must provide a guaranteed attendance number at least THREE DAYS in advance of scheduled event date. The guaranteed attendance number will be charged even if fewer guests attend. If the guaranteed number increases on the day of the event, client will be charged accordingly.
 5. Selection of all menu items must be confirmed at least FIVE BUSINESS DAYS in advance of scheduled event date for groups of 12 or more guests.
 6. A service charge of 22% and any additional charges such as valet will be added to the final bill. All separate bills within the party will include a service charge of 22%. Departure is able to provide up to FOUR separate payments for the final bill.
 7. The Client agrees to begin and end the scheduled event at the designated times. If the Client or guests are late in arriving or would like to extend scheduled end time of the event, Client understands an additional food and beverage minimum may apply.
 8. Please note that menu options are subject to change due to seasonality and availability. Departure reserves the right to make substitutions accordingly.
 9. We reserve the right to refuse alcoholic beverages to any guest who we deem to be intoxicated or who should not be served alcohol. Departure will not assume responsibility in the case of damaged or lost merchandise or items brought to or left on property.
 10. This agreement will terminate without liability to either party if substantial performance of either party's obligation is prevented by an unforeseeable cause reasonably beyond that party's control. Such causes include, but are not limited to, acts of God; acts, regulations, or orders of governmental authorities; fire, flood or explosion; war, disaster, civil disorder, curtailment of transportation facilities, or any other emergency making it illegal, or otherwise impossible to provide the facilities or the services or to hold the meeting, including any delay in necessary and essential construction or renovation of the Hotel, strike, lockout, or work stoppage or other restraint of labor, either partial or general from whatever cause.
 11. Departure shall indemnify, defend and hold harmless the Private Dining Client and its officers, directors, partners, agents, members and employees from and against any and all demands, claims, damages to persons or property, losses and liabilities, including reasonable attorney's fees (collectively "Claims") arising out of or caused by Departure's negligence in connection with the provision of services or the use of the facilities, except to the extent and percentage attributable to the Private Dining Client or its members', agents', employees' or Exhibitors' negligence. Urban Farmer shall not have waived or be deemed to have waived, by reason of this paragraph, any defense which it may have with respect to such claims.
- The Private Dining Client shall indemnify, defend and hold harmless Departure and its officers, directors, partners, agents, members and employees from and against any and all demands, claims, damages to persons or property, losses and liabilities, including reasonable attorney's fees (collectively "Claims") arising out of or caused by the Private Dining Client's negligence and/or its members', agents', employees', independent contractors' or Exhibitors' negligence in connection with the use of the Hotel facilities, except to the extent and percentage at-

Carrie Kissell

Carrie Kissell

Sales & Marketing Manager

Client Signature

Print Name

Date