

DEPARTURE

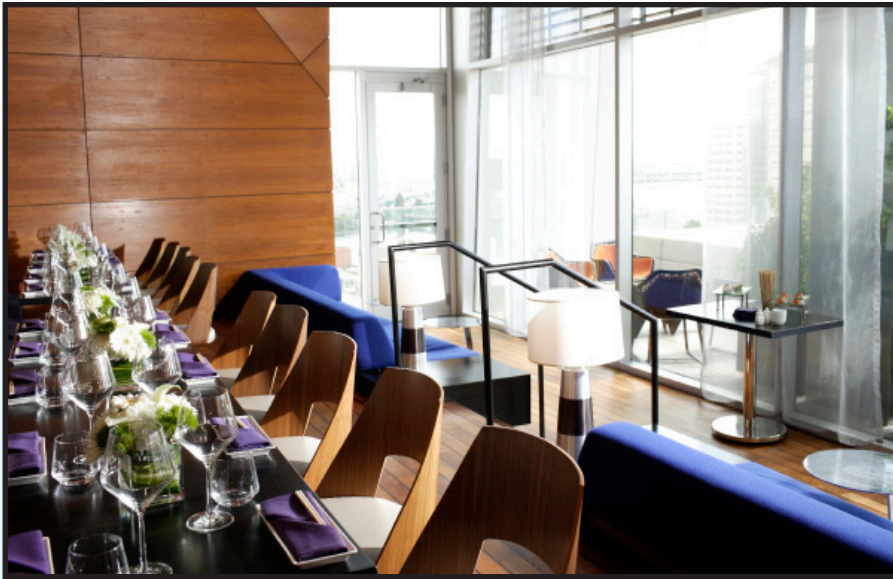
PRIVATE EVENT DETAILS

DEPARTURE offers modern Asian cuisine in a sleek, cosmopolitan setting with two outdoor decks and stunning views of the city from every seat. Our menu offers traditional Asian preparations combined with Northwest ingredients in modern signature dishes such as the restaurant's grilled Kushiyaki selections, Kobe meatballs and Maguro Karai Honey sushi rolls. Departure's bar showcases exotic cocktails, a global wine list and the city's largest sake list.

We have the ability to book semi-private, private events, and receptions in four different areas of our restaurant: the State Room, our East Deck, the Sea of Love, or our West Deck. The use of all flatware, glassware, and serving equipment are provided by Departure. We have the ability to rent specialty linens, coordinate floral arrangements and rent additional equipment if needed for you.

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

525 SW MORRISON STREET | 15TH FLOOR OF THE NINES HOTEL
503.802.4642 | WWW.DEPARTUREPORTLAND.COM

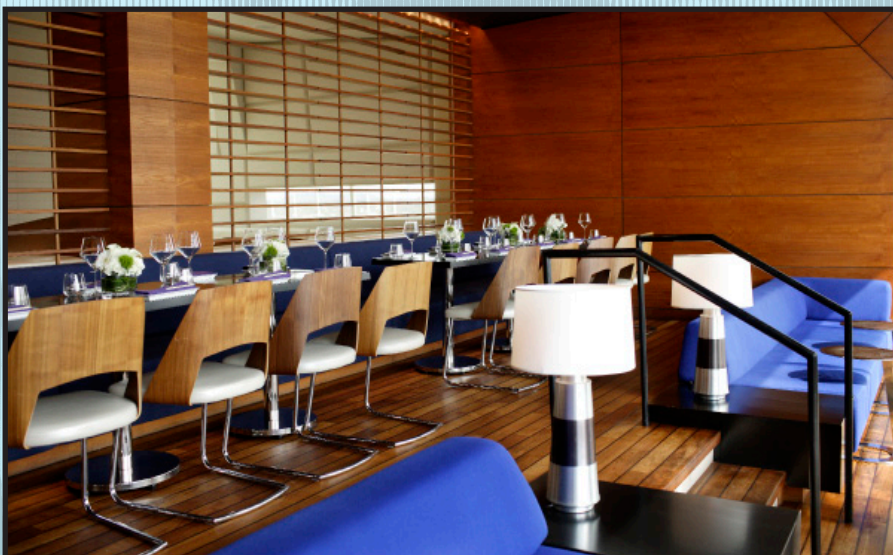


State Room:

Available: Tuesday-Thursday: 4 pm-12 am,
Friday- Saturday: 4 pm-1am
Capacity: 30- 40 Standing, 14-20 Sit Down

\$1000 F&B minimum Tuesday- Thursday.
\$1500 F&B minimum Friday-Saturday.
Reservation time slots are available
for a 3 hour dining experience.

**Special Happy Hour Pricing for the State Room
\$500 F&B minimum Tuesday-Saturday 4-6pm





Sea of Love:

Available: Tuesday-Saturday: 4 pm-12 am

Capacity: 8-12 Sit Down Only,

No Standing Reception Available

\$500 F&B minimum Tuesday-Saturday.

Reservation time slots are available

for a 3 hour dining experience.



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 dining experience.

Available: Tuesday-Thursday: 4 pm-11 pm

Friday- Saturday: 4 pm-1am

Capacity: 80 Seated Dinner, 150 Standing Reception

\$3000 F&B minimum Tuesday-Thursday

\$6000 F&B minimum Friday-Saturday

**Special Happy Hour Pricing for the West Deck:

\$2000 F&B minimum Tuesday-Thursday 4:00-6:00pm.



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.

Available: Tuesday-Thursday: 4 pm-11 pm

Friday- Saturday: 4 pm-8 pm & 8 pm-11 pm

Capacity: 30 Standing Reception, 20 Sit Down

\$1500 F&B minimum Tuesday-Thursday.

\$2500 F&B minimum Friday-Saturday.

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



East Deck Couch:

Features urban views of downtown Portland, the Willamette River, and Mt. St. Helens. Relax in a sophisticated setting outdoor.

Available: Tuesday-Saturday: 4 pm-7 pm,
7 pm-10 pm, 10 pm-close
Capacity: 15 guests MAXIMUM

\$500 F&B minimum Tuesday-Saturday. Reservation time slots are available for a 3 hour dining experience. Reservation times for the East Deck Couch cannot be amended or extended.

**A Separate Contract is used for East Deck Couch reservations. If interested, our sales representative will forward the East Deck Couch contract to you.



ADDITIONAL SERVICES

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

Valet: We have valet services available, with a valet charge of \$20 per car.

Special Occasion Cakes: We are happy to recommend a pastry vendor for your occasion or provide information on our own pastry options. You may also bring in your own cake- a \$4 cake cutting 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 provided by our in-house audio visual company, Swank AV. 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	4
COCONUT & SWEET POTATO SOUP pickled apple **72 hour notice**	3
GRILLED BUTTERNUT SQUASH 7-spice glaze	2
SMOKED SALMON crispy wonton, citrus and chili sauce	3
TUNA POKE crispy wonton, nori salt	4
CHICKEN AND SHRIMP SPRINGROLL apricot mustard	2
SWEET ONION BAO ginger	3
DEPARTURE WINGS sweet vinegar, daikon	2
SHIU MAI pork dumplings, vinegar shoyu, sharp chinese mustard	2
BBQ SHORTRIB BUNS korean barbecue, steam buns, cole slaw	4
CHICKEN SAMOSAS grilled scallion yogurt	3
KOBE MEATBALLS panko crusted, foie gras, tonkatsu sauce	4
CRISPY TOFU Korean chili	2
CRISPY HERB PANCAKES soy ginger dipping sauce	2
ASIAN PEAR AND APPLE SALAD hearts of palm, tamarind, macadamia	3

KUSHIYAKI SELECTIONS

skewered & grilled on Japanese charcoal

CHICKEN YAKITORI negi	3
CHICKEN YUZU cilantro	3
SCALLOP spice crusted, kumquat, kuri squash	5
SHRIMP chili, lime	6
HARAMI Wagyu skirt steak, fresh wasabi, Japanese leek	7
Wagyu skirt steak, roasted garlic caramel	7
Wagyu skirt steak, black sesame sauce	7
RED POTATOES kochujang aioli	2
MUSHROOMS herb puree	3

COCKTAIL RECEPTION HORS D'OEUVRES SELECTIONS

continued

SUSHI, 6 PIECES PER ROLL

SMOKED SALMON ROLL asparagus tempura, cucumber, black sesame sauce	10
MAGURO KARAI HONEY big eye tuna roll, sweet and spicy sauce	10
CRUNCHY PRAWN ROLL spicy carrot ginger sauce	10
KAMPACHI CUCUMBER ROLL miso chili, sesame sauce	12
KANI AVOCADO ROLL Dungeness crab roll, avocado, crispy aromatics	12
UNAGI-BEEF TENDERLOIN ROLL barbecued eel, roasted garlic soy caramel	12
UME SHISO cucumber, japanese sour plum, kyuri	7
GRILLED SHIITAKE ROLL avocado, cucumber, scallion, herb sauce	8

SASHIMI PLATTER, \$35 per person

Chef Gregory will prepare a customized sashimi platter offering six (6) selections per person, served with seasoned soy and crispy aromatics

MINIATURE DESSERTS TO BE SHARED: \$36 per dozen

CHOCOLATE FIVE SPICE CAKES
SESAME ALMOND COOKIES (VEGAN)
ASIAN PEAR ALMOND CRISPS (VEGAN)
COCONUT TAPIOCA (VEGAN)
MATCHA TEA BLONDIES
YUZU MERINGUE TARTLET
CHOCOLATE COCONUT MACAROONS

DEPARTURE PRIVATE DINING MENU

\$65 Per Person

FIRST COURSE

Salad (host chooses 1 salad)

SPICY CARROT AND AVOCADO SALAD pickled cucumber, sourdough crouton

ASIAN PEAR AND APPLE hearts of palm, tamarind, macadamia

BUTTER LETTUCE SALAD herbs, mango, coconut vinaigrette

To Share Family Style (host chooses 3 selections):

Sushi and Sashimi

MAGURO KARAI HONEY ROLL big eye tuna, sweet and spicy sauce

KAMPACHI SASHIMI orange, pomegranate, shiso, serrano **additional \$5 per person**

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

UNAGI-BEEF TENDERLOIN ROLL barbecued freshwater eel, roasted garlic soy caramel **additional \$3 per person**

GRILLED SHIITAKE ROLL avocado, cucumber, scallion, carrot sauce

Dim Sum

CRYSTAL SHRIMP DUMPLINGS water chestnut, tapioca

DEPARTURE CHICKEN WINGS sweet chili glaze

CHICKEN AND SHRIMP SPRINGROLL apricot mustard

CHICKEN SAMOSA grilled scallion yogurt

CRISPY PORK BELLY pickled cherries, ginger, pumpkin seeds

SHIU MAI pork dumplings, vinegar shoyu, sharp chinese mustard

KOBE MEATBALLS panko crusted, foie gras, tonkatsu sauce

WHITE ZUKE MARINATED TOFU spinach, orange

DEPARTURE PRIVATE DINING MENU

continued

ENTREE COURSE

Entree (host chooses 1 entree and 1 rice selection.)

host may select a choice of 2 entrees for additional \$10 per person

WILD SALMON king trumpet, parsnip, Asian pear

SPICED CRUSTED SCALLOPS kuri squash, kumquat, galangal

SWEET SOY CHICKEN plums, ginger, takuwan, shiso

SHAKING BEEF chili, red onion, watercress

Choice of Rice Selection

KOSHIHIKARI steamed white rice from Nigata Prefecture, Japan

GARLIC FRIED RICE farm egg

KIM CHEE FRIED RICE

MUSHROOM AND HERB FRIED RICE

SHRIMP FRIED RICE ***additional \$3 per person***

To Share Family Style: (host chooses 2 selections)

FROM OUR KUSHIYAKI GRILL

GRILLED PRAWNS chili lime

TORI KARA YUZU chicken skewers, spicy yuzu, cilantro

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

BRUSSELS SPROUTS chili, lime, mint

RED POTATOES kochujjang aioli

WOK FIRED GREEN BEANS almonds, ginger

WOK FIRED MUSHROOMS garlic chips

DESSERT PLATTERS TO SHARE (HOST CHOOSES 2 SELECTIONS)

COCONUT TAPIOCA (VEGAN)

ASIAN PEAR ALMOND CRISPS (VEGAN)

SESAME ALMOND COOKIES (VEGAN)

JAPANESE SWEET POTATO CUPCAKES

YUZU MERINGUE TARTS

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

\$8 per drink

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

Spirits Offered: Absolut, Stolichnaya, Monopolowa, New Deal, Crater Lake, Pearl, Tanqueray, Bombay Dry, Beefeater, Captain Morgan, Bacardi Meyers Dark, Mt. Gay, Gosling Black, Dewars White Label, Bulleit, Maker's Mark, Jack Daniels, Buffalo Trace, Crown Royal, Jameson, Bushmills, J&B

TIER TWO

\$9 per drink

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

Spirits Offered: Kettle One, Bombay Sapphire, 10 Cane, Sauza Hornitos, Johnny Walker Red, Wild Turkey, Pendleton

TIER THREE

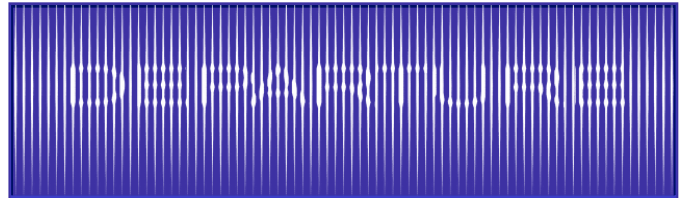
\$10 per drink

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

Spirits Offered: Grey Goose, Belevedere, Chopin, Hangar One, Kissui, Tanqueray Ten, Hendricks, Old Tom Ransom, Martin Miller, Plymouth, No. 209, Aviation, Beefeater 24, Pompero Anniversario, Johnny Walker Black, Woodford Reserve

PRIVATE DINING CONTRACT

525 SW Morrison Street
Portland, Oregon 97204
Phone 503-802-4642 Fax 503-802-5388



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 in order to confirm the space on the requested date. Once Client notifies Sales Manager of desired date and space, Client will receive an email from Starwood Reservation Connection to enter credit card information into the encrypted, secure site for your personal protection. Client may choose to use this card as final payment or choose to offer another form of payment for the final bill. The event reservation is not confirmed until credit card information is received.
3. Cancellation Policy is as follows: If the reservation should cancel within TEN days of the scheduled date, a cancellation fee of \$350 will be charged to the credit card on file. The full minimum will be charged if the reservation should cancel within FIVE 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 TWO BUSINESS DAYS, 48 HOURS 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 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. The West Deck is an open outdoor space, and as such is subject to variable and potentially unfavorable weather conditions. In the event of unfavorable weather, DEPARTURE does not guarantee alternative indoor seating, nor provide a tent or similar coverage. Client may secure a tent or protective covering from an approved third party vendor at Client's own expense.

Kara Sherman

Kara Sherman
Sales & Marketing Manager

Client Signature

Print Name

Date