

A romantic wedding photograph of a couple in a field with mountains in the background. The man is wearing a light blue shirt and dark trousers, and the woman is wearing a white wedding dress. They are embracing and looking at each other with smiles. A teal horizontal band is overlaid across the middle of the image, containing the text.

INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

PORTLAND MARRIOTT DOWNTOWN WATERFRONT®

1401 S.W. Naito Parkway Portland, OR 97201

T 503.266.7600 | F 503.226.1209

Marriott.com/PDXOR



LET US BRING YOUR SPECIAL
DAY TO LIFE AT THE PORTLAND
MARRIOTT DOWNTOWN
WATERFRONT OUR EXPERTS
WILL GO ABOVE AND BEYOND
TO MAKE YOUR VISION, YOUR
TASTES, AND YOUR DREAMS
COME TRUE FOR AN
UNFORGETTABLE HAPPILY EVER
AFTER THAT EXCEEDS EVERY
EXPECTATION.

PORTLAND MARRIOTT DOWNTOWN WATERFRONT®

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YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, PORTLAND
MARRIOTT DOWNTOWN WATERFRONT WILL EXCEED EVERY EXPECTATION. FROM
INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A
CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR
BIG DAY AN AFFAIR TO REMEMBER.

#LOVETRAVELS

ENDLESS OPTIONS

OREGON BALLROOM

Our Oregon Ballroom features fifteen-foot ceilings, Italian boutique carpeting, flexible set up options, and is perfect for a wedding over 150 people with the ability to accommodate up to 800 with a dance floor.

MT HOOD

Our spacious uniquely shaped Mt. Hood Room and Foyer can provide an outdoor view for your ceremony or reception for up to 150 people.

EAST SIDE

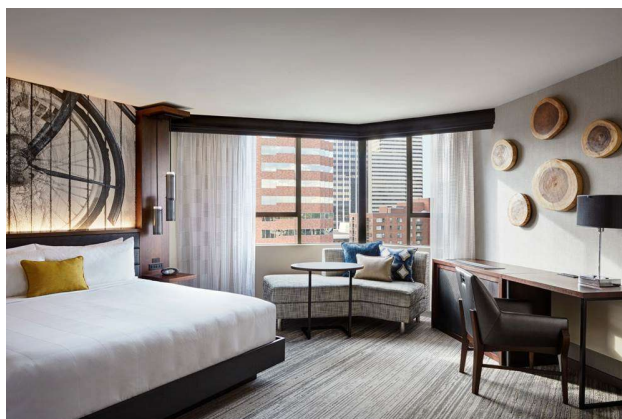
With beautiful views of the Tom McCall Waterfront Park and the Willamette River, our East Side room is the perfect setting for more intimate wedding ceremonies or receptions.

PROOF•READER

With all of the details and events a wedding entails it is important to not forget about the rehearsal. Our restaurant, Proof•Reader is the perfect location to share a meal with your family and friends and celebrate as you prepare for the big day.

NOT YOUR AVERAGE GUESTROOM

Looking for somewhere for your out of town guests to stay? What better place than your wedding venue. Talk about convenience! With 506 guestrooms including 6 beautiful suites, we have the ability to accommodate groups both large and small. Our rooms are designed to give guests a taste of Oregon that is #purelyportland. We would be happy to work with you to provide a special rate for your out of town guests to take advantage of for the wedding weekend.





YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DOS"
IN THE PERFECT SETTING AT PORTLAND MARRIOTT DOWNTOWN WATERFRONT WHETHER A
SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE
BEGINNING TO YOUR HAPPILY EVER AFTER.

WARM WELCOMES & FOND FARWELLS

REHEARSAL DINNER

Whether family and friends are coming from near or far, it is wonderful to get together and celebrate life's special moments. At the Portland Marriott Downtown Waterfront, we have many wonderful options to consider for your rehearsal dinner or fond farewell brunch. Let our culinary team craft a wonderful meal for you and your loved ones to kick off your special weekend.

Looking to add something #purelyportland to your rehearsal? Provide something out of the ordinary for your welcome toast to start the weekend off with a smash. We can provide anything from a local brew, an Oregon Pinot Noir, to a bourbon or other spirit from one of our many Portland based distilleries.



DINNER AT PROOF•READER

Want to offer your guests a unique dining experience while they are in Portland? Discover over 150 types of whiskey, refreshing cocktails, and an array of delicious dishes at our stylish restaurant. At Proof•Reader and our hotel, your guests can experience menus inspired by the bounty of the Pacific Northwest.



YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A
ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES
FOR THE PERFECT BACKDROP TO YOUR "I DOs."

THE CEREMONY

CEREMONY PACKAGE

The Ceremony Package includes a wireless microphone, sound system, a unity candle table, changing suite, staging and complete set up and breakdown of event space. Ceremony Packages range from \$500 to \$2,500+.

OREGON BALLROOM

Our Oregon Ballroom features 15 ft. ceilings, Italian boutique carpeting, flexible set up options, and is perfect for a wedding over 150 people with the ability to accommodate up to 800 with a dance floor.

MT. HOOD

Our spacious uniquely shaped Mt. Hood Room and Foyer can provide an outdoor view for your ceremony or reception for up to 150-200 people.

EAST SIDE

With beautiful views of the Tom McCall Waterfront Park and the Willamette River, our East Side room is the perfect setting for more intimate wedding ceremonies or receptions up to 60 people.

THE PREPARATIONS

While preparing to say “I do”, on your big day it is important to remember to eat and stay hydrated. This fun assortment will freshen up your day as you prepare for the moment of a lifetime.

Health and Wellness | \$22

Whole Fresh Fruit
NW Berries
Dried Fruit- Apples, Cranberries and Pears
Granola Bars
Edamame
Toasted Hazelnuts
Coconut Water
Mineral & Still Water

Now this is what I call Energy | \$25

Assorted Nuts and Trail Mix
Power bars
Artisan Cheeses
Chocolate Covered Coffee Beans
Energy Drinks to include Amp, Monster, Red Bull
Soft Drinks and Bottled Water



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR
BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF
EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN
TAKE CARE OF THE MEMORIES.

GRAND CELEBRATIONS DESIGNED JUST FOR YOU

The Portland Marriott Downtown Waterfront has specifically designed three complete wedding packages to assist you in creating the perfect day.

ALL PACKAGES INCLUDE THE FOLLOWING ITEMS:

Marriott Wedding Planner
Dedicated Banquet Manager and Seasoned Wait Staff
Complete Table Top Setting with Votive Candles
White Floor Length Table Linens
Head Table, Gift Table, Guest Book Table, Cake Table
Dance Floor and Staging
Cake Cutting Service
(1) Complimentary Valet Parking Pass
Complimentary Guest Room for the Special Couple on Their Wedding Night

SIMPLE ROMANCE PACKAGE

PLATED

Vegetarian	\$60
Chicken	\$62
Fish	\$64
Beef	\$71

BUFFET

Choice of two Entrées	\$73
Choice of three Entrées	\$81

SILVER PACKAGE

The Silver Package also includes:
Champagne or Sparkling Cider Toast
Complimentary Bartender Fees
Upgrade to a Waterfront King Room for the Wedding Night
Rose Petal Turndown Service for the Special Couple
Complimentary Menu Tasting for up to 4 Guests

PLATED

Vegetarian	\$63
Chicken	\$65
Fish	\$67
Beef	\$74

BUFFET

Choice of two Entrées	\$78
Choice of three Entrées	\$85

GOLD PACKAGE

The Gold Package also includes:
Champagne or Sparkling Cider Toast
Complimentary Bartender Fees
Upgrade to a Waterfront King Room for the Wedding Night
Rose Petal Turndown Service for the Special Couple
Complimentary Menu Tasting for up to 4 Guests
Complimentary Butler-Passed Fees for Passed Hors D'oeuvres
(2) Butler-Passed Hors D'oeuvres Per Person for the Cocktail Hour

PLATED

Vegetarian	\$75
Chicken	\$78
Fish	\$79
Beef	\$86

BUFFET

Choice of two Entrées	\$89
Choice of three Entrées	\$97

PLATINUM PACKAGE

The Platinum Package also includes:
Upgrade to a Waterfront King Room for Wedding Night
Champagne or Sparkling Cider Toast
Complimentary Bartender Fees
Upgrade to a Waterfront King Room for the Wedding Night
Rose Petal Turndown Service for the Special Couple
Complimentary Menu Tasting for up to 4 Guests
Complimentary Butler-Passed Fees for Passed Hors D'oeuvres
(3) Butler-Passed Hors D'oeuvres Per Person for the Cocktail Hour
Screen and Projector Presentation Package

PLATED

Vegetarian	\$92
Chicken	\$95
Fish	\$98
Beef	\$105

BUFFET

Choice of two Entrées	\$110
Choice of three Entrées	\$117

Please ask your event manager about package enhancement options and additional décor.

Currently a 25% service charge will be charged on all food and beverage, audio visual and room setup fees.

MENUS INSPIRED BY YOU

HORS D'OEUVRES

WARM HORS D'OEUVRES

House made Oregon crab cakes, pepper dill jam
Pulled pork plantain bites, poblano aioli (GF, DF)
Chicken Empanadas
Coconut shrimp with sweet chili sauce (DF)
Bacon wrapped scallops (GF, DF)
Bacon jam tarts (DF)
Bacon wrapped dates with goat cheese, balsamic glaze (GF)
Lemongrass, sracha chicken kabobs with sracha aioli (DF)
Soy marinated beef kabobs with peanut sauce (DF)
Pepperoni focaccia bites
Mozzarella risotto with marinara (GF)
Vegetable Samosa (DF)
Spicy breaded cauliflower with lemon aioli (DF)
Vegetable focaccia bites

CHILLED HORS D'OEUVRES

Chicken pate with seasonal jam
Deviled eggs (GF, DF)
Antipasto skewers (GF)
Roasted mushroom crostini with garlic aioli, asiago cheese
Fresh mozzarella with Roma tomatoes, basil tartlets
Mini ahi tuna poke bites (DF)
Steak and chimichurri sauce crostini

Minimum order of 3 dozen of each item

LATE NIGHT BITES

VOODOO DONUTS AND WATER AVENUE COFFEE

Two local favorites come together to give your guests a taste of Portland. Assorted Voodoo Doughnuts complimented by locally roasted Water Avenue Coffee.

POPLANDIA & LOCAL SODA

Taste a bit of Purely Portland with Assorted Popcorn from Portland's own Poplandia and Dry Botanicals Soda.

"Poplandia Popcorn is Portland's Purveyor of Popped Perfection, proudly located in the uptown, "Alphabet District" of Portland.

Owned and operated by local Portlandians, we handcraft small-batch, gourmet popcorn, and are committed to using the freshest, premium ingredients, and sourcing locally where we can and from select producers around the world. All of our popcorn and ingredients are NON-GMO, and we use organic, sustainably grown and fair trade ingredients."

BLUES AND BREWS

Treat your guests to a tasting selection of local craft brews from right here in Portland. Complimented by Lightly Salted Soft Pretzel Sticks with Gourmet Mustard Dipping Sauce.

LIFE'S SWEET, LET'S EAT

Grown-up Milk and Cookies to include (2) kinds of freshly baked cookies with regular and chocolate milk.

Per person, full guarantee

Station attendee fee may apply

Based on a 30 minute station

Currently a 25% service charge will be charged on all food and beverage, audio visual and room setup fees.

MENUS INSPIRED BY YOU

PLATED DINNER SELECTIONS

SALADS

Please select one

Northwestern Salad

Arugula, roasted tomatoes and croutons with balsamic vinaigrette (DF)

Classic Caesar Salad

Hearts of Romaine, House Made Anchovy Dressing, Parmesan Crisp, Shaved Pecorino Cheese

Spinach Salad

Spinach, radicchio, carrot and shredded cabbage salad with agave vinaigrette (GF, DF)

Boston Lettuce Wedge

Wedge of Boston Lettuce, Crisp Pancetta, Dried Tomatoes, Roasted Cipollini Onion, Crumbled Blue Cheese, Blue Cheese Dressing

Tomato, Mozzarella, Basil Salad

ENTREES

Please select three

White Wine Garlic Herb Chicken

White wine garlic herb chicken with mustard sauce, sweet potato grits, seasonal vegetables (GF)

Northwest Pinot Noir Beef Short Ribs +6 per person

Northwest pinot noir braised beef short ribs, roasted scallion asiago polenta, seasonal vegetables (GF)

Honey Glazed Salmon

Honey glazed salmon with crispy potatoes and green beans served with garlic butter sauce (GF)

Beef Tenderloin Filet, Garlic Herb Roasted Prawns +15 per person

Beef tenderloin filet, garlic herb roasted prawns, grain mustard demi, truffle potato wedges, seasonal vegetables, balsamic poached tomato (GF, DF)

Chili Oil Cauliflower Steak

Chili oil cauliflower steak with red pepper sauce, lemon risotto, seasonal vegetables (GF, DF)

BUFFET SELECTIONS

SALADS

Please select two

Organic greens, toasted hazelnuts, goat cheese, baby beets, roasted apple vinaigrette GF

Hearts of Romaine, Focaccia Croutons, Caesar Vinaigrette, Shaved Local Jack Cheese

Jack Siri Farms picked greens, cherry tomatoes, roasted fennel, cucumbers, pinot noir vinaigrette GF
DF VEGAN

Baby arugula and spinach salad with yellow beets, dried cranberries, and tarragon vinaigrette GF DF
VEGAN

ENTREES

Please select two

Grilled natural chicken breast and braised greens GF DF

•Beef short ribs with baby carrots and turnips GF DF

Pacific Northwest salmon*, shaved fennel, and horseradish GF DF

Roast Beef Short Rib, Cipolini Onion, Baby Carrots

Chef's offering of pasta DF, • Italian meat sauce GF DF, and Smoked shallot alfredo sauce GF

SIDE DISHES

Please select two

Grilled Asparagus, Zucchini and Peppers

Wild mushroom risotto GF

Sea salt roasted fingerling potatoes GF DF VEGAN

Cheesy polenta and garlic sauteed kale GF

Roasted northwest root vegetables: parsnips, carrots, red onion, baby potatoes, and turnips GF DF VEGAN

Currently a 25% service charge will be charged on all food and beverage, audio visual and room setup fees.

MENUS INSPIRED BY YOU

PURLEY PORTLAND MENU OPTIONS

Price per person, full guarantee

FOOD TRUCKS

Choose from a wide variety of your favorite #purelyportland food trucks to wow your guests and give them a taste of what Portland is all about. Prices range between \$80 – \$110 per person

FARM TO TABLE | \$99

What better way to make your celebration #purelyportland than let our chef compose a seasonal menu with 100% of the ingredients sourced from the bounty of the Northwest within 100 miles. Mountain, valley & sea for you and your friends and family to share and enjoy. The menu changes with the seasons and the harvest times of our local farmers, ranchers and harvesters.

Following is one of the chef's menus you might encounter:

Sample Summer Menu (Ask your Event Manager for a Sample menu in your Season)

Jack Siris Farm Greens, Fuji Apples with crumbled goat cheese

Siritson Kale Salad

Roasted Nokato Potatoes

Yamhill County Green Beans

Painted Hills NY Steak with Trapold Farms Cabbage

Carlton Farms Chicken with Ground Works Organic Braised Greens

Dessert- Vanilla Buttermilk Panna Cotta w/Raspberry Compote & Mini Blue Berry Pies

Purely Portland Menu Options also include all of the basic wedding package items. Please ask your event manager about enhancement options.

PURLEY PORTLAND BAR OPTIONS

1 Bartender per 50 guests for this station. (\$175+ each)

GRAINS & GRAPES

Experience Purely Portland Breweries, Wineries & Distilleries. Priced per person, guarantee due 72 hours prior to function, attendant fee \$175, displayed as a station, tasting selections based on availability.

Beer Tasting

Sample 3 Purely Portland Breweries like:
Deschutes / Double Mountain / 10 Barrel
\$14.00 per person

Wine Tasting

Sample 2 Purely Portland Wines by Coopers Hall Winery:
Pinot Gris / Pinot Noir
\$16.00 per person

Bourbon Tasting

The Bourbon Trail meets Purely Portland. Portland's new breed of distillers have recently achieved their place in the category of world class spirit makers.

Bull Run Distilling - Temperance Trader
Eastside Distilling - Burnside Bourbon
Big Bottom Distilling - Barlow Trail

\$21.00 per person

*Local Bourbon based on availability

Currently a 25% service charge will be charged on all food and beverage, audio visual and room setup fees.

TOAST TO A LIFETIME OF HAPPINESS

BAR PRICING

Premium Spirits | \$14 per drink

Smirnoff Vodka
Beefeaters Gin
Dewars Family Reserve Scotch
Jim Beam White Label Bourbon
Canadian Club Whisky
Jose Cuervo Especial Gold Tequila
Courvoisier Brandy
Cruzan Aged Light Rum

Top Shelf Spirits | \$15 per drink

Absolute Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Bombay Gin
Dewar's White Label Scotch Whiskey
Maker's Mark Bourbon
Jack Daniels Tennessee Whiskey
Canadian Club
1800 Silver Tequila
Courvoisier VS

Local Spirits | \$17 per drink

Medoyoff Vodka
Aviation Gin
Pacific Rum
Pendleton Whiskey

BAR PRICING CONTINUED

Import Beers | \$9 per bottle

Corona
Stella Artois

Domestic Beers | \$9 per bottle

Bud Light
Michelob Ultra

Craft Beers | \$10 per bottle

Kona Longboard
Ninkkasi Total Domination IPA
Hop Lion Ale

Other

House Wines | \$13 per glass
Upgraded Wine | see your Event Manager for pricing
Non-alcoholic Beer | \$7 per bottle
Specialty Cocktails | see your Event Manager for pricing
Pepsi Soft Drinks | \$6 per drink
Bottled Water | \$6 per bottle
San Pellegrino Sparkling Water | \$6 per bottle

Currently a 25% service charge will be charged on all food and beverage, audio visual and room setup fees.

HOTEL GALLERY



HOTEL STREET VIEW



OREGON BALLROOM



DINNER RECEPTION



RIVER VIEW



M CLUB



DELUXE KING ROOM



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

LOCAL VENDORS

PHOTOGRAPHERS

Maria Newman Photography
www.marianewmanphotography.com
hello@marianewmanphotography.com
503.333.4899

Rachel LeCrone Photography
http://rachellecronephotography.com
Rachellecronephotography@gmail.com
503.380.1055

COORDINATORS

Creative Celebrations
portlandweddingplanning.com
carolyn@portlandweddingplanning.com
503.245.3132

CK Wedding & Event Design Team
ckdesigns-everythingwedding.com
403.481.7321

Bridal Bliss Event Planning
http://www.bridalbliss.com
nora@bridalbliss.com
503.804.4901

OFFICIANTS

Melissa Coe Ceremonies
www.melissacoeceremonies.com
mc@melissacoeceremonies.com
503.803.2385

Diva Matters Ministry
divamattersministry.com
revdee@divamattersministry.com
503.998.7481

FLOWERS

Goose Hollow Flowers
www.goosehollowflowers.com
info@goosehollowflowers.com
503.228.8107

Floral Sunshine
www.floralsunshine.com
annie@floralsunshine.com
503.974.4740

Geranium Lake Flowers
www.geraniumlake.com
KIM@GERANIUMLAKE.COM
503.228.1920

Blum Design
blumfloraldesign.com
info@blumfloraldesign.com
503.851.1672

BAKERIES

Dream Cakes Portland
dreamcakespnw.com
hello@dreamcakespnw.com
775.636.5207

RENTALS

West Coast Event Production
wcep.com
503.294.0412

Peter Corvallis
www.petercorvallis.com
sales@petercorvallis.com
503.222.1664

DJS & MUSICIANS

Stumptown DJS
stumptowndjs.com
info.stumptowndjs@gmail.com
503.887.3357

Love Your DJ
loveyourdj.squarespace.com
love.djrightnow@gmail.com
971.438.6018

MAKEUP & HAIR

Powder Inc. Makeup
powderincbeauty.com
powder@powderincbeauty.com
503.847.5572

Portland Make-up & Hair
portlandmakeupandhair.com
Bri@portlandmakeupandhair.com
503.453.7143

GIFTS AND ACTIVITIES

Northwest Love in a Box
nwloveinabox.com
info@nwloveinabox.com
503.380.4089

THE DETAILS

PARKING

On-site hotel valet parking is available for \$54 overnight or \$15 per 2 hours. For additional parking options please ask your sales or event manager for more details. With several parking garages nearby the hotel, there are options for everyone

GUARANTEES ON FOOD AND BEVERAGE

We need your assistance in making your function a success. Please confirm your attendance at least 3 business days in advance. For split entrées, 7 business days. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used.

CANCELLATION POLICY

If the hotel is advised that a definite booking is canceled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is one hundred percent (100%) of the total estimated food, beverage and room rental charges. This cancellation fee will be charged if this function is canceled less than thirty (30) days from the event date.

CONFIRMATION OF SETUP REQUIREMENTS

Final menu items, room arrangements and other details pertaining to this function are outlined on the Banquet Event Order. Unless otherwise stated in the Banquet Event Order, the Hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the Hotel deems it necessary.

SERVICE CHARGE AND SALES TAX

All food, beverage, room rental and audio/visual equipment prices are subject to a 25% hotel service charge. Currently, there is no Oregon Sales Tax.

MENU TASTING

Menu tastings are included in most packages for up to 4 guests. If you wish to have more than 4 people participate, there will be a \$50 charge per person. Our expert event team will partner with you to make your menu fit your unique tastes and personalities.

FOOD AND BEVERAGE OUTSIDE OF HOTEL

All food and beverage will be provided by the Hotel and will be consumed within the time frame of the event as stated in the Banquet Event Order. The Hotel reserves the right to confiscate food or beverage that is brought into the hotel in violation of this policy without prior arrangements with the Catering Department. The only exception to this policy will be for wedding cakes. Please ask your sales manager or event manager for bakery recommendations.

ALCOHOL AND MINORS

The Hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or under the influence of alcohol.

PAYMENT ARRANGEMENTS

All functions must be paid fully in advance by 10-21 days prior to the event date based on the determined method of payment. Functions may be guaranteed for payment or paid for by the following credit cards: American Express, Diner's Club, MasterCard, Visa and Discover. Completion of a credit authorization is required.

THE DETAILS

CERTIFICATE OF INSURANCE REQUIREMENTS

The Portland Marriott Downtown Waterfront requires proof of insurance from vendors and contractors that do business or hold an event on the premises of the Hotel. At a minimum the hotel requires that you (through your insurer) provide us with a certificate of insurance evidencing at least \$1 million in general liability coverage (a combination of primary liability and excess liability is acceptable) and \$1 million in auto liability coverage. There may be a need for greater general liability coverage, which will be communicated to you prior to your event. Moreover, the certificate of insurance will need to identify each of the three (3) following entities as additional insured's:

Marriott International, Inc.
Marriott Hotel Services, Inc., and
Host Hotels & Resorts, Inc.

The certificate will need to be mailed, emailed or faxed to the attention of the Director of Finance as follows:

Attn: Director of Finance
Portland Marriott Downtown Waterfront
1401 SW Naito Parkway
Portland, OR 97201

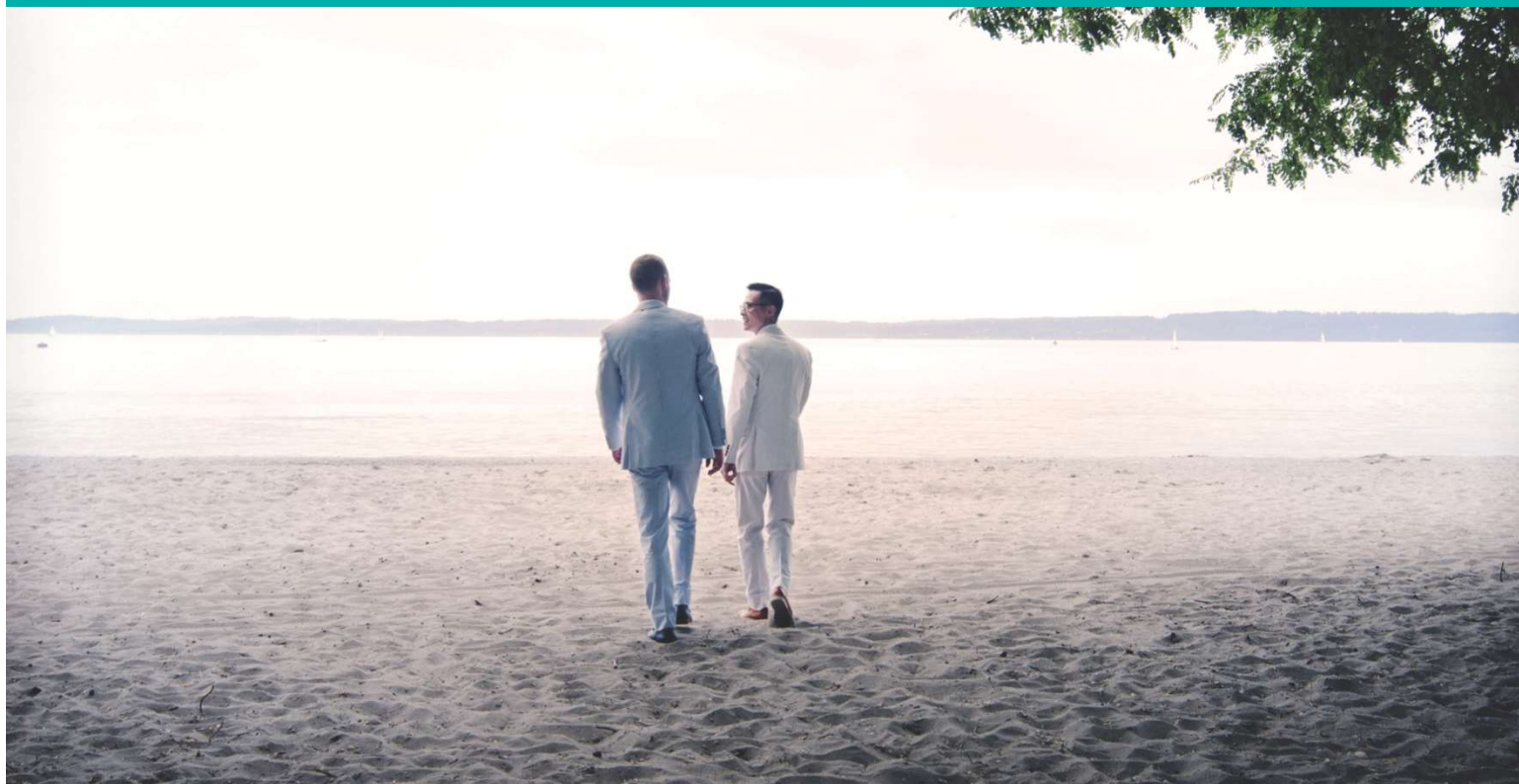
(COI) is to be emailed in advance to your Event Manager for review at a minimum (7) days prior to all outside vendors setting up and/or delivering to hotel for wedding event.



SETTINGS BY US, INSPIRED BY YOU.

Thank you for considering our hotel for your special day. Myself and our dedicated team look forward to working with you to create a special celebration that is infinitely you.

– Billy Thurman, Sr. Catering Sales Executive



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