

PAZZO WEDDINGS



*Come see why your Wedding will be the toast of the town at
Hotel Vintage Plaza and Pazzo Ristorante...*

Where Romance happens every day.



WEDDING PACKAGES

Menus and wedding packages can be customized for your specific tastes and needs.

Wedding packages are available for parties of 50 or more guests

Champagne, wine and liquor selected by Pazzo Ristorante for Wedding Packages

A 15% service fee and 6% administrative fee will be added to the final bill

Prices are on a per person basis unless otherwise noted

All pricing is subject to change

PAZZO WEDDINGS

Please note, every menu can be customized to meet every bride and grooms needs. We are always happy to accommodate any and all dietary needs such as gluten free, vegan, vegetarian, nut free, or diary free.

Please let us know what we can do to make you and your guest's meal the most amazing dining experience ever!

Once of the biggest advantages of hosting your event with Pazzo is our service and our food. This means that you will receive the ultimate restaurant experience.

When choosing the “plated” meal option, your guests will have multiple choices for their entrees. One of the things that makes us most unique is that we do not ask that you get an entrée head count. We will take orders the evening of your event!!



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PAZZO WEDDINGS

TURIN

Cake service for your wedding cake

Champagne toast for your guests

Complimentary Hospitality Suite on the night of your wedding for the bride and groom

Choice of Linen Colors

COCKTAIL RECEPTION

Passed Antipasti

Crostini with tomato, garlic, fresh basil and shaved reggiano

Goat Cheese Arancini

Dates wrapped with prosciutto

Mini Crab cakes served with Fennel aioli

Sweet and sour meatballs

Antipasti

Italian cured meats – bresaola, prosciutto, speck and various salami

Imported and domestic cheeses served with house baked breads

Vegetables – seasonal vegetables prepared grilled, roasted and raw

Seasonal fruit display

Housemade bread

Champagne toast

Price: \$47.00 per person



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PAZZO WEDDINGS

PISA

Cake service for your wedding cake

Champagne toast for your guests

Complimentary Hospitality Suite on the night of your wedding for the bride and groom

A tasting of your menu 1 month before wedding

The Mosselle room for use as a children's room or a room for the Bridal Party

Choice of Linen Colors

Printed, Personalized Menus

PLATED MENU

Passed Antipasti

Fresh Tomato, Basil, Mozzarella Skewers

Goat Cheese Arancini

Dates wrapped with prosciutto

Insalata

Caesar Salad

Romaine lettuce and escarole with caesar dressing and foccacia croutons

Secondi

Choice of:

Salmone

Wild salmon with roasted asparagus, fingerling potatoes and salsa rosa

Pollo

Free-range roasted chicken breast with organic polenta, sautéed spinach and sherry vinaigrette

Vegetarian Option Available Upon Request

Menu includes house baked breads, tea and coffee

Price: \$50.00 per person

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PAZZO WEDDINGS

FIRENZE

Wine service during dinner which includes one house red and white wine(One and a Half Hours)

Cake service for your wedding cake

Champagne toast for you and your guests

Complimentary Hospitality Suite on the night of your wedding for the bride and groom

A tasting of your menu one month before your wedding

The use of the Mosselle room for use as a children's room or a room for the Bridal Party

Choice of Linen Colors

Printed personalized menus

PLATED MENU

Passed Antipasti

Fresh tomato and mozzarella skewers with balsamic vinegar

Garlic and Portobello mushroom strudel

Sweet and sour meatball

Insalata

Lucca Salad

Baby spinach, sliced green apples, candied walnuts, blue cheese, white balsamic vinaigrette

Primi course:

Pasta

Penne Pomodoro

Penne with san marzano tomatoes, garlic and fresh basil

Secondi

Choice of:

Halibut

NW halibut with fennel, pearl barley, and lemon oreganata

Carne Arostito

Roasted prime rib with whipped potatoes, seasonal greens and horseradish

Vegetarian Option Available Upon Request

Menu includes house baked breads, tea and coffee

Price: \$64.00 per person

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PAZZO WEDDINGS

CARRARA

Wine service during dinner featuring a house red and white wine (One and a Half Hours)

Four hour premium hosted bar

Cake service for your wedding cake

Champagne toast for you and your guests

Complimentary Hospitality Suite on the night of your wedding for the bride and groom

A tasting of your menu one month before wedding

The Moselle room for use as a children's room or a room for the Bridal Party

Choice of Linen Colors

Printed, personalized menus

PLATED MENU

Passed Antipasti

Mini crab cakes with fennel aioli

Sun gold tomato tartlets

Pancetta wrapped shrimp

Insalata

Macedonia

Local mixed greens with seasonal berries in a white balsamic vinaigrette

Secondi

Choice of:

Filetto

Roasted beef tenderloin wrapped with bacon, served with potato parmesan tart, braised escarole and 10 year balsamic

Salmon

Wild salmon with roasted asparagus, fingerling potatoes, and salsa rosa

Asparagus Ravioli

Asparagus ravioli with cherry tomatoes sautéed with garlic and olive oil

Vegetarian Option Available Upon Request

Menu includes house baked breads, tea and coffee

Price: \$88.00 per person

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PAZZO WEDDINGS

VENICE

Our ultimate wedding package...

Day of wedding coordination

Use of the wine cellar for your ceremony and the Tuscany room for your reception

The Moselle room for use as a children's room or a room for the Bridal Party

Choice of Linen Colors and two glass votives per table

Altar Candle package for ceremony in Cellar

Chair covers for use in the Tuscany room

12x12 Dance floor

Wine service during dinner featuring a house red and white wine (One and a Half Hours)

Four hour premium hosted bar

Cake service for your wedding cake

Champagne toast for you and your guests

Printed personalized menus on each guests place setting

Complimentary Hospitality Suite on the night of your wedding for the bride and groom

A tasting of your menu one month before wedding

Post wedding in- suite snack for the bride and groom

Antipasti

Italian cured meats – bresaola, prosciutto, speck and various salami

Imported and domestic cheeses served with house baked breads

Vegetables – seasonal vegetables prepared grilled, roasted and raw

Passed Antipasti

Mini crab cakes with fennel aioli

Crostini with tomato, garlic, fresh basil, and shaved reggiano

Insalata

Your choice of...

Lucca

Baby arugala, sliced green apples, candied walnuts, blue cheese, white balsamic vinaigrette

Caesar Salad

Romaine lettuce and escarole with Caesar dressing and focaccia croutons

Secondi

Your choice of the following entrees...

Filetto

Roasted beef tenderloin wrapped with bacon served with 10 year balsamic

Halibut

Wild salmon with salsa rosa and grilled asparagus

Salmon Ravioli

Black and white pasta filled with wild salmon and leeks with a baby spinach and lemon cream sauce

Dolci: *Your choice of*

Tiramisu or a scoop of house made gelato served with your wedding cake

Menu includes house baked breads, tea and coffee

Price: \$140.00 a Person

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PAZZO WEDDINGS

VEGETARIAN

Cake service for your wedding cake

Champagne toast

Printed, personalized menus

12x12 dance floor

Complimentary Hospitality Suite on the night of your wedding for the bride and groom

A tasting of your menu one month before wedding

The Moselle room for use as a children's room or a room for the Bridal Party

Choice of Linen Colors

PLATED MENU

Passed Antipasti

Fresh tomato and mozzarella skewers with balsamic vinegar

Garlic and Portobello mushroom strudel

Goat cheese arinchini

Insalata

Macedonia

Local mixed greens with seasonal berries in a white balsamic vinaigrette

Secondi

Vegetable Timbale (vegan)

Timbales of chard stuffed with tomatoes and porcini sauce

Manicotti

Tube filled pasta with spinach, ricotta, zucchini, and mushrooms baked with marinara and cheese

Asparagus ravioli

Asparagus ravioli with cherry tomatoes sautéed with garlic and olive oil

Menu includes house baked breads, tea and coffee

Price: \$45.00 a person



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PAZZO WEDDINGS

VOLTERRA

Cake service for your wedding cake

Champagne toast

Complimentary Suite on the night of your wedding for Bride and groom

A tasting of your menu one month before the wedding

Use of the Moselle room for use as a children's room or a room for the Bridal Party

Choice of Linen Colors

BUFFET MENU

Antipasti

Italian cured meats – bresaola, prosciutto, speck and various salami
Imported and domestic cheeses- an assortment of hard and soft
Platters garnished with marinated olives and roasted red peppers
House baked breads

Insalata

Mista Salad
Local mixed greens with red wine vinaigrette
Caesar Salad
Romaine lettuce and escarole with caesar dressing and foccacia croutons

Secondi

Salmone
Wild salmon with salsa rossa
Pollo
Free-range roasted chicken breast sherry vinaigrette

Contorni

Organic polenta
Sautéed spinach
Roasted asparagus

Menu includes house baked breads, tea and coffee

Price: \$54.00 per person



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PAZZO WEDDINGS

SIENNA

Wine service during dinner featuring a red and white house wine(One and a Half Hours)

Cake service for your wedding cake

Champagne toast

12x12 dance floor

Complimentary Suite on the night of your wedding for Bride and groom

A tasting of your menu one month before the wedding

Use of the Moselle room for use as a children's room or a room for the Bridal Party

Choice of Linen Colors

BUFFET MENU

Antipasti

Italian cured meats – bresaola, prosciutto, speck and various salami

Imported and domestic cheeses served with house baked breads

Vegetables – seasonal vegetables prepared grilled, roasted and raw

Insalata

Lucca

Baby arugala, sliced green apples, candied walnuts, blue cheese, white balsamic vinaigrette

Barbabietola

Roasted beet, local greens, chives and radishes, lemon and extra virgin olive oil

Pasta

Farfalle

Farfalle with creamy pesto sauce, roasted tomatoes and grana parmesan

Secondi

Carne Arostito

Roasted prime rib with horseradish

Salmone

Wild salmon with salsa rossa

Contorni

Potato puree with olive oil

Sautéed Spinach

Roasted asparagus

Menu includes house baked breads, tea and coffee

Price: \$72.00 per person

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PAZZO WEDDINGS

AREZZO

Wine service during dinner featuring a house red and white wine (One and a Half Hours)

Four hour premium hosted bar

Cake service for your wedding cake

Champagne toast for you and your guests

12x12 dance floor

Complimentary Hospitality Suite on the night of your wedding for the bride and groom

A tasting of your menu one month before wedding

The Moselle room for use as a children's room or a room for the Bridal Party

Choice of Linen Colors

BUFFET MENU

Passed Antipasti

Fresh tomato and mozzarella skewers with balsamic vinegar

Pancetta wrapped shrimp

Antipasti Platters

Italian cured meats – bresaola, prosciutto, speck and various salami

Imported and domestic cheeses served with house baked breads

Insalata

Caesar Salad

Romaine lettuce and escarole with Caesar dressing and focaccia croutons

Macedonia

Local mixed greens with seasonal berries in a white balsamic vinaigrette

Pasta

Asparagus ravioli

Asparagus ravioli with sautéed cherry tomatoes, garlic, and olive oil

Secondi

Carne Arostito

Prime rib with whipped potatoes, seasonal greens, and house made horseradish

Salmon

Wild pacific NW salmon with salsa rosa

Contorni

Parmesan Potatoes

Tomato fregula

Sautéed spinach with garlic

Menu includes house baked breads, tea and coffee

Price: \$105.00 per person

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PAZZO WEDDINGS

CHILDREN'S MENU

Kids Buffet (20 or more children)

Choose 4 of the follow items:

Penne pasta with marinara sauce

3 styles of house made pizza

Fruit skewers with yogurt dipping sauce

Chicken fingers

Housemade Mac and cheese

Fresh veggie platter with ranch dipping sauce

Caesar salad

Mista salad

Dessert:

Ice cream sundae bar with chocolate or vanilla house made gelato and

Assorted toppings and sauces

An assortment of our mini desserts

Price: \$30.00 per child

PLATED KIDS MEAL

Choice of:

House made margarita pizza

Or

Penne pasta with marinara sauce or cheese and butter

Price: \$14.00 per child



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PAZZO WEDDINGS

PRATO

(Minimum of 6 guests and a maximum of 15 guests)

Complimentary Suite for Ceremony and Wedding Night

Dinner in a private room

Day of wedding coordination

Cake service for your wedding cake

Champagne toast

Hospitality Suite: From \$550.00

Luxury Suite: From \$650.00

(Does not include the price of food, beverages, service charges or taxes)



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PAZZO WEDDINGS

ENHANCEMENTS

(Minimum of 15 guests)

Seafood Display

Oyster bar with accompaniments

Poached shrimp with lemon oil and chives

Mediterranean steamed mussels

House baked breads

Lemon wedges, spicy cocktail sauce, lemon aioli, basil aioli, remoulade

\$20.00 per person

Fruit Display

Sliced fresh fruit and berries

Chocolate dipping sauce and fruited yogurt

\$10.00 per person

Pasta Station

Your selection of two pastas prepared to order

Penne, farfalle, rigatoni or rotini

With your selection of two sauces

Pesto, marinara, olive oil and garlic or San Marzano tomatoes and basil

Sautéed with your selection of

Wild mushrooms, fresh garlic, onions, bay shrimp or roasted chicken

Freshly grated Parmesan

Served with Italian breads

\$16.00 per person

\$100.00 Attendant fee will be applied for each attendant

Finishing Touches

Dessert Platter for each table

Assortment of mini tarts and pastries

\$10.00 per person

Chocolate Fondue Station

Bananas, Strawberries, Pineapple and Ladyfingers with dipping skewers

\$11.00 per person

Ice Cream Sundae Bar

House made Vanilla, chocolate, and seasonal gelato

Hot Fudge and warm caramel sauce

Various different toppings of candy, nuts, sprinkles, and fruit

House made whip cream and cherries

\$10.00 per person

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PAZZO WEDDINGS

POST WEDDING BRUNCH BUFFET

CONTINENTAL BREAKFAST

*Freshly squeezed orange and grapefruit juice
Sliced fresh fruit
Fruit preserves and butter
Assorted muffins, scones and pastries
Sliced bagels with cream cheese
Fruit preserves and butter*

Price: \$17 a person

DELUXE CONTINENTAL BREAKFAST

*Freshly squeezed orange and grapefruit juice
Sliced breakfast breads with toaster
Fruit preserves with butter
Fresh fruit platter
Scrambled farm fresh eggs
Applewood smoked bacon and sausage
Herb roasted potatoes*

Price: \$22.00 per person

PACIFIC NORTHWEST BREAKFAST

*Freshly squeezed orange and grapefruit juice
Sliced fresh fruit display
Build your own Yogurt parfait cups with Pazzo house made granola
French toast with seasonal berry compote
Scrambled farm fresh eggs
Applewood smoked bacon*

Price: \$26.00 per person

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PAZZO WEDDINGS

HAPPILY EVER AFTER BRUNCH

Scrambled farm fresh eggs
Applewood smoked bacon and sausage
Herb roasted potatoes
Assorted Italian pastries, scones and muffins
Bagels with cream cheese
Sliced Fresh Fruit
Artisan cheeses
Brioche French toast served with apple butter
Smoked Salmon with capers, red onion, and tomato
Freshly squeezed orange and grapefruit juices
Freshly brewed coffee and tea
Fruit preserves and butter

Price: \$46.00 per person

WENT TO THE CHAPEL BRUNCH

(15 PERSON MINIMUM)

Scrambled farm fresh eggs
Applewood smoked bacon and sausage
Herb roasted potatoes
Assorted Italian pastries, scones and muffins
Waffles with maple syrup and sweet butter
Bagels with cream cheese
Pacific Northwest Fresh Fruit
Smoked Salmon with capers, red onion, and tomato
Italian artisan cheeses
Chilled shrimp served with cocktail sauce
Freshly squeezed orange and grapefruit juices
Freshly brewed coffee and tea
Fruit preserves and butter
Your choice of...
Bloody Marys, Mimosas and Bellini's (1 per guest)

Price: \$54.00 per person

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PAZZO WEDDINGS

Plated Breakfast

Smoked Salmon Bagel

Toasted bagel

Smoked Northwest salmon

Cream Cheese

Garnished with capers, red onion and tomato

\$15 a person

French Toast

Ciabatta baked French toast

Garnished with cinnamon and powdered sugar

Applewood smoked sausage and bacon

\$17 a person

Pazzo Breakfast

Scrambled farm fresh eggs

Rosemary potatoes

Applewood smoked bacon and sausage

\$21 a person

ENHANCEMENTS

Waffles with maple syrup and sweet butter

\$6.00

Smoked salmon with capers, red onion and tomato

\$8.00

Oatmeal with honey and brown sugar

\$5.00

Assorted Italian cheeses and breads

\$4.00

House made granola with dried fruit

\$7.00

Individual yogurts

\$3.00 each

Sliced Fresh Fruit

\$4.00

Chilled shrimp served with cocktail sauce

\$5.00

Bagels with cream cheese

\$3.00

Bloody Marys, Mimosas and Bellini's

\$8.00 each

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PAZZO WEDDINGS

WEDDING BEVERAGES

Deluxe Liquor Brands

Grey Goose Vodka
Citrus Vodka
Stoli Vanilla Vodka
Stoli Vodka
Tanqueray Gin
Bombay Sapphire Gin
Glenlivet Scotch
Jack Daniels Whiskey
Crown Royal Whiskey
Bacardi Light Rum
Captain's Morgan Rum
Cuervo Gold Tequila
Maker's Mark Bourbon
Kahlua
Bailey's Irish Cream
Courvoisier US
Patron Silver

\$7.00 – 12.50 per shot

Bar Set Up Fee

An additional \$100.00 for a full liquor bar set up

Beer

Draft, Domestic and Regional Microbrew
\$5.00 each

Non Alcoholic Beverages

Izze Sparkling Juices
Pellegrino Limonata and Aranciata
Assorted Soft Drinks
Bottled Mineral Water
Bottled Sparkling Water

\$3.00 - \$5.00 each

Cash Bar

Cash bars will have an additional charge of \$150.00

In compliance with Oregon liquor control regulations, approved Pazzo private dining staff must dispense all alcoholic beverages.

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PAZZO WEDDINGS

Private Dining Wine List

	<i>glass / bottle</i>
BIANCO	
<i>CHARDONNAY, La Terre, California</i>	6. / 24.
<i>PINOT GRIGIO, Alois Lagader 'Riff', Italy</i>	8. / 32.
<i>SAUVIGNON BLANC, Sterling, California</i>	8. / 32.
<i>'ITALIAN WHITE', Banfi, 'Fumaio', Sauvignon Blanc/Chardonnay, Italy</i>	8. / 32.
<i>RIESLING, Olsen Hills, Washington</i>	NA. / 24.
<i>CHARDONNAY, Corvidae, Mirth, Washington</i>	NA. / 30.
<i>PINOT GRIS, Willamette Valley Vineyards, Oregon</i>	NA. / 40.
<i>'WHITE BLEND', Sokol Blosser Evolution, Oregon</i>	NA. / 44.
ROSSO	
<i>CABERNET SAUVIGNON, La Terre, California</i>	6. / 24.
<i>CHIANTI, Viottolo, Italy</i>	8. / 32.
<i>PINOT NOIR, Gnarly Head, California</i>	8. / 32.
<i>'ITALIAN RED', Banfi, Col Di Sasso, Sangoivresse/Cabernet Sauvignon, Italy</i>	9. / 36.
<i>'RED BLEND', Maryhill, Winemaker's Red, Washington</i>	NA. / 28.
<i>ZINFANDEL, Sterling, California</i>	NA. / 32.
<i>CABERNET SAUVIGNON, GaVin, Washington</i>	NA. / 32.
<i>MERLOT, Rutherford Hill, California</i>	NA. / 42.
<i>PINOT NOIR, Willamette Valley Vineyards, Oregon</i>	NA. / 42.

For cash bars: wines by the glass selections ONLY available



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PAZZO WEDDINGS

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Wedding packages are available for parties of 50 or more guests

Champagne, wine and liquor selected by Pazzo
Maximum value of \$15.00 per guest (wine service)
Maximum value of \$25.00 per guest (premium bar service)

A 21% service charge will be added to the final bill
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PAZZO WEDDINGS

Menus and wedding packages can be customized for your specific tastes and needs.

Wedding packages are available for parties of 50 or more guests

Champagne, wine and liquor selected by Pazzo
Maximum value of \$15.00 per guest (wine service)
Maximum value of \$25.00 per guest (premium bar service)

A 21% service charge will be added to the final bill
Prices are on a per person basis unless otherwise noted
All pricing is subject to change