

DEPARTURE[®]

P R I V A T E D I N I N G

Floating atop the landmark Meier & Frank Building, Departure's ambitious menu captivates diners with a modern culinary exploration of Asia brought to life through masterful remixes of land and sea.

From street food-styled starters and meal-sized classics, to rice and noodle specialties to ethically-sourced sushi, Departure Portland embraces the bounty of the Pacific Northwest to deliver the fiery flavors of the Far East. Whether steamed or stir-fried, smoked or sautéed, each dish leads guests to another stage along Departure's culinary adventure.

In a space whose design is as daring yet harmonious as its cuisine, Departure is Portland's sky-high retreat for both leisurely dining and chef-driven, seasonal tasting menu experiences. Step beyond our iconic façade into a world of cutting-edge interiors that seamlessly blend Portland's pioneering past with its progressive future. With a relaxed, refined atmosphere and stylishly sophisticated lounge, Departure is the ultimate location for encounters of every taste and style.

Settle into your seat at Departure's coolly elegant lounge or claim your perch on our panoramic deck. Toast to the spirit of exploration with our intricately curated, imaginative menu of global cocktails, sakes and more. Our beverage program pays homage to Asian bar traditions, perfect for sipping while you catch the view from Portland's best downtown location.

Departure offers several outdoor and indoor options for your next event in Portland. We have group dining spaces that can accommodate 12 people up to 125 people at a time.

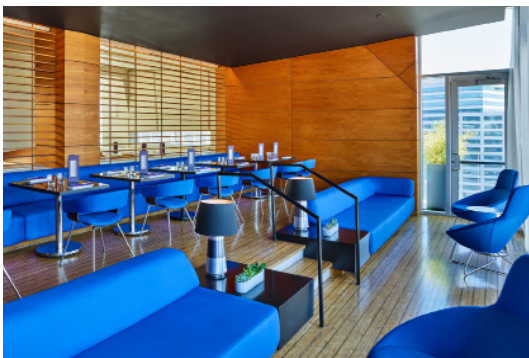
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STATE ROOM

The State Room at Departure Portland can accommodate groups ranging in size from 13 to 18 guests, depending on your needs. This semi-private space overlooks the East Deck with cityscape views.

OCCUPANCY Up to 18 seated at one table
Up to 30 standing reception

SEA OF LOVE

If you're looking for a more intimate setting, the Sea of Love is it. It is a 12 person maximum semi-private dining alcove that is available for a 3-hour nightly dining experience you won't soon forget.

OCCUPANCY Up to 10 seated dinner



WEST DECK

The 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.

OCCUPANCY Up to 85 standing reception



EAST DECK

The East Deck features urban views of downtown Portland, with sweeping views of the Willamette River.

OCCUPANCY Up to 50 standing reception
Up to 45 seated dinner



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MULTI-COURSE DINNER MENU

FAMILY-STYLE SERVICE

STANDARD TIER: two starters, two dim-sum,
two entrees, two dessert selections
\$85 per person

PREMIUM TIER: three starters, three dim-sum,
three entrees, two dessert selections
\$95 per person

TO START

ROASTED CARROTS, coconut creme fraiche, garam marsala, cucumber, garden greens, mint GF, V
NORTHWEST OYSTERS, nigori sake, cucumber-lime kosho, chive GF, V
TOM KHA, wild mushrooms, baby squash, cherry tomato GF, V
SASHIMI, today's selection, thai coconut, citrus, shiso, habanero oroshi* add \$10
NUKA CARROT ROLL, daikon & baby radish greens, ginger gel V
CUCUMBER AVOCADO ROLL, shiso, cherry tomato
SPICY TUNA POKE ROLL, avocado, serrano* GF
CITRUS & KOMBU CURED SALMON ROLL, cucumber, pickled fresno, shallot, lemon, wasabi-yuzu sauce GF
CRUNCHY CRAB ROLL, dungeness, avocado, jalapeño kewpie GF add \$10

DIM-SUM

DEPARTURE WINGS, herb sweet chili, chef pickle
PORK BELLY, spicy apple, young coconut, cherry, ginger, cilantro
PORK WONTONS, coconut-chili broth, citrus-scallion salad
KOBOSHA SQUASH, spicy white shoyu, pepitas, hazelnut, blistered shishito, hearts of palm, shiso GF, V
GINGER EDAMAME, crispy taro root, pickled peppers, lime V, GF
OCTOPUS, tumeric golden milk, cabbage, pickled shishito, soybean
WAGYU MEATBALLS, tamarind glaze, negi, shiso

ENTRÉE

PAN SEARED PRAWNS, lap cheong, pickled delicata, bok choy, candied walnut GF
ALASKAN SALMON fingerling, wild mushroom, blood orange tama* GF
MAHOGANY NOODLES chili glaze, truffle marinated crispy tofu, sweet pepper, shiitake, rapini V
KUSHIYAKI SMOKED BRISKET filipino BBQ, sesame-miso potatoes GF
7 SPICE SMOKED CHICKEN black garlic honey, blistered tomato, beet salad
BACON WRAPPED PORK TENDERLOIN, spiced kuri, pickled matsutake & squash, fig, chili
ISHIYAKI STEAK, wagyu beef, black pepper tare, cilantro sambal
WHOLE FRIED FISH, nuoc cham, tender herbs
PORK BELLY & KIMCHI FRIED RICE, sesame, nori, negi

DESSERT

VANILLA BEAN CASHEW CHEESECAKE, cilantro thai basil jelly, blackberry sorbet, lime GF, V
WOODBLOCK CHOCOLATE MOUSSE, charred meringue, white peach, matcha crumbles GF, V

DEPARTURE MENUS are crafted by our Executive Chef with the freshest produce and sustainably sourced meats and seafood.
All menu selections are subject to change without notice due to the availability and seasonality of our ingredients.

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BUFFET GROUPS OF 25 OR MORE

ARRIVAL \$65 PER PERSON

ROASTED CARROTS, coconut creme fraiche, garam marsala, cucumber, garden greens, mint GF, V
DEPARTURE WINGS, herb sweet chili, chef pickle
PORK BELLY, spicy apple, young coconut, cherry, ginger, cilantro
KOBOCHA SQUASH, spicy white shoyu, pepitas, hazelnut, blistered shishito, hearts of palm, shiso GF, V
BEEF TENDERLOIN SKEWER, black pepper tare
CHICKEN TENDERLOIN SKEWER, cilantro, yuzu GF
KIMCHI FRIED RICE, sesame, nori, negi V

EXPERIENCE \$115 PER PERSON

ROASTED CARROTS, coconut creme fraiche, garam marsala, cucumber, garden greens, mint GF, V
DEPARTURE WINGS, herb sweet chili, chef pickle
PORK BELLY, spicy apple, young coconut, cherry, ginger, cilantro
GINGER EDAMAME, crispy taro root, pickled peppers, lime GF, V
KOBOCHA SQUASH, spicy white shoyu, pepitas, hazelnut, blistered shishito, hearts of palm, shiso GF, V
ALASKAN SALMON fingerling, wild mushroom, blood orange tama* GF
BACON WRAPPED PORK TENDERLOIN, spiced kuri, pickled matsutake & squash, fig, chili
KUSHIYAKI SMOKED BRISKET filipino BBQ, sesame-miso potatoes GF
7-SPICE SMOKED CHICKEN black garlic honey, blistered tomato, plum salad
KIMCHI FRIED RICE, sesame, nori, negi V

DESSERT INCLUDED

VANILLA BEAN CASHEW CHEESECAKE, cilantro thai basil jelly, blackberry sorbet, lime GF, V
WOODBLOCK CHOCOLATE MOUSSE, charred meringue, white peach, matcha crumbles GF, V

A LA CARTE SELECTIONS PRICES LISTED PER PIECE

SPICY TUNA POKE ROLL, avocado, serrano* GF	\$3.5
NUKA CARROT ROLL, daikon & baby radish greens, ginger gel V	\$3
KOMBU CURED CITRUS SALMON ROLL, avocado, serrano* GF	\$3.5
CRUNCHY CRAB ROLL, dungeness, avocado, jalapeño kewpie GF	\$4
AVOCADO CUCUMBER ROLL, shiso, cherry tomato GF, V	\$2

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ADDITIONAL SERVICES & EVENT INFORMATION

RESERVATION POLICY

To secure an event space, a signed contract and completed credit card authorization form will be required. The total bill must meet food and beverage minimum before tax and gratuity. All payments must be paid in full at the completion of the event. For seated events, client must provide a guaranteed attendance number at least 3 business days in advance of scheduled event. The guaranteed attendance number will be charged even if fewer guests attend. When choosing a prix fixe menu, selection of menu items must be confirmed at least 72 hours in advance of the scheduled event date.

CANCELLATION POLICY

For cancellations within 5 business days, the client will incur all charges for the anticipated food and beverage minimum. For cancellations within 5 business days, the client will incur all charges for the anticipated food and beverage minimum. Any event booked for the month of December that is canceled by the client within ninety days of the scheduled event will incur all charges for the anticipated food and beverage minimum.

ADDITIONAL FEES

A 25% service fee will be added to the final food and beverage subtotal. In addition, a 3% surcharge which represents our dedication to providing an award-winning work environment will be added.

VALET

The Nines Hotel offers valet service with an option to include charges on event billing with advance notice. Please inquire about current rates.

WEATHER DEPENDANCY

All events for the East Deck and West Deck events require tenting in the case of inclement weather. We work with a Portland Production Company, requiring a 36-hour lead time to determine the need based on current weather patterns. All charges are passed along directly to the group. Alternative event space is not available in the case of weather patterns compromising the event space.

SPECIAL OCCASION CAKES

We are happy to recommend a pastry vendor for your occasion or provide information on our in-house options. You may also bring in your own cake - a \$4 cake cutting fee will apply per guest.

FLORAL

We work with local provider Goose Hollow Flowers, to accommodate any occasion.

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