



HEARTH & VINE

Private Events & Special Occasions



Private Events

Set within Portland's historic Henry Weinhard Brewery building, Hearth & Vine and HW's Malt & Hop House combine distinctive architecture, chef-driven Pacific Northwest cuisine, thoughtful wine experiences, and flexible event spaces in the heart of the Pearl District.

Whether hosting a board meeting, holiday party, wedding, fundraiser, client dinner, or full-scale celebration, our team delivers hospitality-driven experiences tailored to every occasion.

Features

- Historic Henry Weinhard Brewery Building
- Pearl District Brewery Blocks location
- Dedicated private event venue and restaurant
- Chef-driven Pacific Northwest cuisine
- Curated wine experiences led by certified wine professionals
- Flexible spaces for 20 to 400 guests
- Indoor and outdoor event capabilities
- Dedicated planning and event management team

Historic Brewery Setting

Originally home to Oregon's longest-running brewery, the Henry Weinhard Brewery building is one of Portland's most recognizable landmarks. Today, the restored property is home to Hearth & Vine, a New American brasserie, and HW's Malt & Hop House, a private event venue, blending preserved industrial architecture with contemporary hospitality to create a setting that feels distinctly Portland while accommodating modern meetings, celebrations, and special events.

Property Highlights

- Historic brick architecture and brewery character
- Floor-to-ceiling windows and natural light
- Multiple event environments under one roof
- Restaurant, private dining, patio, and event venue spaces
- Convenient Pearl District location
- Walkable to hotels, offices, and neighborhood attractions



Restaurant - Caliber Cuisine & Beverage

Our culinary program celebrates the ingredients and producers of the Pacific Northwest. Menus range from passed canapés and interactive stations to multi-course plated dinners, allowing planners to tailor the experience to the style and scale of each event.

Wine plays a central role in the Hearth & Vine experience. Curated by certified wine professionals, our beverage offerings showcase producers from Oregon and beyond alongside craft cocktails, local beers, and customized event packages.

Culinary Offerings

- Passed canapés
- Interactive stations
- Buffet and family-style service
- Plated dinners
- Breakfast and lunch meetings
- Wine tastings and pairings
- Custom cocktail experiences



HV's Malt & Hop House

A dedicated private event venue designed for corporate events, milestone celebrations, wedding weekend gatherings, and large-scale receptions. The dramatic two-story space blends historic brewery architecture with modern amenities and accommodates a wide range of event formats.

Capacities

110 Seated

200 Reception

Features

- Exclusive venue access
- Flexible floorplans
- Historic architecture
- Dedicated event manager
- Seasonal menus
- Curated wine and beverage offerings
- Integrated AV capabilities:
 - Built-in sound system
 - 3 x 55" monitors
 - 2 x wireless microphones
 - High-speed Wi-Fi access
 - Additional assistance is available for outside rental coordination



The Burnside Room

An intimate private dining room ideal for executive dinners, client entertainment, wine tastings, rehearsal dinners, and small celebrations.

Capacities

26 Seated

45 Reception

Features

- Private dining environment
- Dedicated entrance
- Historic brick architecture
- Wine-focused experiences
- Seasonal chef-driven menus
- Dedicated service team



Full Buy-Out

Exclusive access to Hearth & Vine, HW's Malt & Hop House, and the outdoor patio creates one of Portland's most versatile event destinations.

Ideal for conferences, company celebrations, wedding receptions, fundraisers, and large-scale social events.

Capacities

Up to 400 Guests

Features

- Multiple event environments
- Indoor-outdoor event flow
- Restaurant and event venue access
- Dedicated bars
- Custom event design
- Presentation capabilities:
 - Built-in sound system
 - 3 x 55" monitors
 - 2 x wireless microphones
 - High-speed Wi-Fi access
 - Additional assistance is available for outside rental coordination



Canapes

Cocktail Reception - 2 hours - Choose 6 - \$55/person - +\$6 for each additional selection

Add a Welcome Reception to your Lunch or Dinner event - 1 hour - Choose 4 - \$24/pp - +\$6 for each additional selection

Garden

TOMATO & MOZZARELLA SKEWER
balsamic glaze, basil

RICOTTA CROSTINI
pistachio, truffle honey

BEET & GOAT CHEESE
endive, almond, pickled shallot

MAC & CHEESE CROQUETTES
truffle, cheddar

FALAFEL
yogurt dill, herb oil

MUSHROOM ARANCINI
fontina, parmesan, mozzarella

Land

WAGYU CHEESEBURGER SLIDER
potato bun, pickles, cheddar

H&V MEATBALLS
marinara, parmesan, basil

PIGS IN A BLANKET
hot dog, everything bagel seasoning,
grainy mustard

PETITE REUBEN
russian dressing, swiss

PROSCIUTTO & MELON SKEWER
balsamic glaze

KARAAGE JAPANESE FRIED CHICKEN
sriracha lemon aioli

STEAK SKEWERS
chimichurri

LAMB LOLLIPOPS
garlic, rosemary +\$5 per guest

Sea

SALMON CRISPY RICE
sriracha aioli, nori, soy caramel, herb oil

TUNA TARTARE
avocado, soy, sesame cone

HAMACHI CEVICHE
chile verde, lime, jicama, lettuce cup

CRAB CAKE
mustard remoulade +\$3 per guest

CAVIAR TOTS
crispy potato, creme fraiche

SESAME GINGER COCONUT SHRIMP
sweet chili glaze

SHRIMP COCKTAIL
mezcal cocktail sauce +\$4 per guest

**Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Menus are subject to change based on seasonality and the availability of locally sourced ingredients. Pricing does not include any applicable venue fee, a taxable 24% administrative fee, or state and local taxes. These fees and taxes do not apply toward the food and beverage minimum. A 3.5% processing fee will be added to all event payments made by credit card.

Stations

Market Table

+\$18 Per Guest

Seasonal crudité selection, white bean hummus, ricotta, crushed avocado, fresh cut seasonal fruit, dried fruit, fresh artisanal breads

Chef's selection of cured meats & cheese, fruit, accompaniments, bread & crackers
+ \$9 per guest

Pasta Station

\$23 Per Guest • Select Two

RIGATONI BOLOGNESE
ricotta, parmigiano reggiano

LUMACHE VODKA SAUCE
burrata, basil

CASARECCI
basil pesto, pine nuts, sundried tomatoes, parmigiano reggiano

ORECCHIETTE
sausage, broccolini, pecorino

Burger Station

\$30 per guest

Side of pickles, onions, lettuce, ketchup, tomato, mustard + herb fries

CLASSIC
Butcher's Blend

VEGGIE
Impossible Burger

Cheesecake squares & brownies +\$5 per guest

Raw Bar Station

Priced by the piece

A chilled seafood display featuring your choice of freshly shucked oysters, jumbo shrimp and seasonal ceviche.

OYSTERS \$6 EACH

JUMBO SHRIMP \$7 EACH

SEASONAL CEVICHE \$5 EACH

Served with citrus, mignonette, cocktail sauce, horseradish and classic raw bar accompaniments.

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Stations

Skewer Station

\$25 Per Guest

SOY-GLAZED BEEF

GINGER-SESAME CHICKEN

MISO-MARINATED VEGETABLES

Included sauces: peanut-satay, black garlic teriyaki, sweet chili, thai basil coconut curry, szechuan peppercorn

Taco Station

\$32 Per Guest • Select Two

PORK AL PASTOR

CHICKEN TINGA

BEEF BARBACOA

MARINATED VEGETABLES

Warm corn tortillas, guacamole, corn chips, salsa verde, salsa roja, pico de gallo

Churros & mexican chocolate dipping sauce
+\$5 per Guest

Carving Station

\$40 Per Guest • Select One

+\$15 per Additional Item

\$100 Chef Attendant

GRILLED ATLANTIC SALMON

ROASTED CHICKEN

SPICE RUBBED PORK LOIN

NY STRIP STEAK

Rosemary potatoes, seasonal vegetables, horseradish cream, salsa verde, au poivre

Pizza Station

Assorted Pizzas – choice of 2

\$25 / per guest

MARGHERITA

San Marzano tomatoes, fresh mozzarella, basil

FUNGHI

Hood River roasted mushrooms, provolone, pecorino, truffle

PEPPERONI

Pepperoni, tomato, mozzarella, Parmigiano Reggiano

MPO

mushrooms, peppers & onion, mozzarella, pecorino

TRUFFLE JAMON

Jamon serrano, truffle cream, seasoned ricotta (+\$4 pp)

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Dinner

Family-Style or Buffet
3 Courses | \$95

Salad

Select One

MIXED BABY GREENS

cucumber, carrots, cherry tomato,
lemon-thyme vinaigrette

CLASSIC CAESAR SALAD

parmesan, garlic croutons

MARINATED BEET SALAD

goat cheese, citrus vinaigrette

WEDGE SALAD

blue cheese, cherry tomato, bacon

Children's Meal

\$25 per guest

CHICKEN TENDERS with french fries and fresh fruit

RIGATONI with butter or marinara

CHEESEBURGER with fries

Entrées

Select Three

SHRIMP SCAMPI

BLACK ANGUS SIRLOIN

ATLANTIC SALMON

ROASTED ORGANIC CHICKEN

RED WINE BRAISED SHORT RIB

Starch

Select One

MUSHROOM RISOTTO

ROASTED POTATOES

WHIPPED POTATOES

FRENCH FRIES

Vegetable

Select One

ROASTED ROOT VEGETABLES

SEASONAL VEGETABLES

SAUTÉED BROCCOLINI

SAUTÉED GREENS

Dessert

Select Two

CHEESECAKE

classic cheesecake, graham cracker
crust, seasonal berry compote

SEASONAL FRUIT COBBLER

baked seasonal fruit, brown sugar
crumble, vanilla whipped cream

FRESH BERRIES

market berries, vanilla chantilly
cream, mint

WARM CHOCOLATE CAKE

vanilla bean ice cream, chocolate sauce

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Dinner

Plated
3 Courses | \$150 Per Guest

Starter

Select Two

ARUGULA & FRISÉE

apples, manchego cheese, almonds,
lemon thyme vinaigrette

BURRATA

toasted pistachios, seasonal greens,
crostini, blackberry vinaigrette

CLASSIC CAESAR

parmigiano reggiano, herb croutons

SALMON CRISPY RICE

nori, sriracha aioli, soy caramel,
herb oil

OLIVE OIL ROASTED BEETS

fennel, whipped goat cheese, hazelnuts

Entrées

Select Three

STEAK FRITES

black garlic marinade, truffle fries

PASTA PRIMAVERA

linguine, seasonal vegetables,
extra virgin olive oil, garlic herb sauce

SHRIMP SCAMPI

linguine, garlic-lemon butter, spinach,
toasted breadcrumbs, basil

FILET MIGNON +\$10

whipped potatoes, demi glaze, asparagus

RED WINE BRAISED SHORT RIB

whipped potatoes, roasted chilies,
pickled onion, shaved Radish, herb salad

LEMON CAPER CHICKEN

roasted potatoes, broccolini,
crispy capers

GRILLED ATLANTIC SALMON

Farro, braised greens, yogurt-dill sauce, herb salad

GRILLED BRANZINO

shaved fennel, artichoke, grapefruit, salsa verde

Dessert

Select Two

CHEESECAKE

classic cheesecake, graham cracker
crust, seasonal berry compote

SEASONAL FRUIT COBBLER

baked seasonal fruit, brown sugar
crumble, vanilla whipped cream

FRESH BERRIES

market berries, vanilla chantilly
cream, mint

WARM CHOCOLATE CAKE

vanilla bean ice cream, chocolate sauce

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Lunch

Family-Style or Buffet
3 Courses | \$60 Per Guest

Salad

Select One

MIXED BABY GREENS

cucumber, carrots, cherry tomato,
lemon-thyme vinaigrette

CLASSIC CAESAR SALAD

parmesan, garlic croutons

MARINATED BEET SALAD

goat cheese, citrus vinaigrette

WEDGE SALAD

blue cheese, cherry tomato, bacon

Entrées

Select Two

ROASTED CAULIFLOWER

ROAST TURKEY CLUB

CRISPY CHICKEN SANDWICH

ATLANTIC SALMON

CLASSIC CHEESEBURGER

ROASTED ORGANIC CHICKEN

AVOCADO TOAST

FLAT IRON STEAK

Sides

Select Two

ROASTED ROOT VEGETABLES

SAUTÉED GREENS

FRENCH FRIES

ROASTED POTATOES

Dessert

Select Two

WARM CHOCOLATE CAKE

CHEESECAKE

BROWNIE

ICE CREAM SUNDAE

Children's Meal

\$25 per guest

CHICKEN TENDERS with french fries and fresh fruit

RIGATONI with butter or marinara

CHEESEBURGER with fries

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Boardroom

Healthy Breakfast

\$35 per guest

Served Family-Style or buffet style

SLICED SEASONAL FRUIT AND BERRIES

GRANOLA & GREEK YOGURT

SELECTION OF FRESH JUICES

STEEL CUT OAT

Breaks

\$20 per guest for one Break

or \$30 per guest for two Breaks

SWEETS

selections of cookies, macaroons and
gluten free chocolate tarts

ENERGY

assortment of fresh and dried fruits,
nuts, yogurt parfait and granola

Hearth & Vine Salad & Sandwich Board

\$35 per guest

Served family-style or buffet style

Choice of 2 Salads or 2 Sandwiches

Served with Chips and Fresh Fruit

SALADS

MEDITERRANEAN SALAD

tomato, cucumber, peppers,
radish, chickpeas, tahini,
red wine vinaigrette

CLASSIC CAESAR SALAD

little gem lettuce, parmigiano
reggiano, country bread croutons

COBB SALAD

mixed greens, tomato,
cucumber, bacon, blue cheese,
herb-buttermilk dressing

SANDWICHES

BLT

bacon, lettuce, tomato, herb
aioli, sourdough bread

CRISPY CHICKEN SANDWICH

kohlrabi, cabbage, tartar sauce,
brioche bun

ROASTED TURKEY SANDWICH

bacon, lettuce, tomato, herb aioli

AVOCADO TOAST

grilled sourdough, 7-minute egg,
togarashi, dill

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Breakfast

\$45 Per Guest

2 Courses | Served Family-Style or Buffet

Starters

PASTRY BASKET

GRANOLA & GREEK YOGURT

FRUIT BOWL

Main Course

Select Two

HERB EGG SCRAMBLE

STEEL CUT OATS

EVERYTHING BAGEL & LOX

BRIOCHE FRENCH TOAST

BREAKFAST SANDWICH

MUSHROOM & GOAT CHEESE OMELETTE

STEAK & SCRAMBLED EGGS +\$7

Sides

APPLEWOOD SMOKED BACON

CRISPY YUKON GOLD POTATOES

TURKEY SAUSAGE

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Bar Estimates

2-Hour Events

Final bill based on actual day of consumption

Premium Bar

Estimated \$55 per guest

\$150 bar set up fee

Full premium open with top shelf spirits

Up to 2 Signature Cocktails

Sommelier's selection of red,
white & sparkling wine

Craft domestic bottled beers

Signature Bar

Estimated \$45 per guest

\$150 bar set up fee

Up to 2 Signature Cocktails

Sommelier's selection of red,
white & sparkling wine

Craft domestic bottled beers

Wine & Beer

Estimated \$35 per guest

Sommelier's selection of red,
white & sparkling wine

Craft domestic bottled beers

Non-Alcoholic Beverages

\$12 per guest

Required for all private events

Includes a selection of water, juice, soda,
coffee and tea

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Location & Accessibility

Located in Portland's Pearl District

10 NW 12th Ave, Portland, OR 97209

hearthandvinepdx.com | @hearthandvinepdx

NEARBY HOTELS

- Hampton Inn & Suites
- Portland-Pearl District
- Canopy by Hilton Portland Pearl District
- Cambria Hotel Portland - Pearl District
 - The Mark Spencer Hotel
- The Ritz-Carlton, Portland

PARKING

Street Parking

- Metered street parking is available throughout the Pearl District surrounding Hearth & Vine.
- Parking can typically be found along NW 10th, 11th, 12th, Couch, Davis, Everett, and neighboring streets.

Parking Garages

- Brewery Blocks Parking — Located directly across from Hearth & Vine and likely the most convenient option for event guests.
- Parking NW - Pearl Auto Park — Additional public parking garage within a short walk of the venue.

TRANSIT

Portland Streetcar

- The Portland Streetcar runs directly through the Pearl District, with stops just steps from Hearth & Vine.
- Nearby stations at NW 10th & Johnson and NW 11th & Johnson connect guests to Downtown Portland, Portland State University, South Waterfront, and the Oregon Convention Center.

MAX Light Rail

- Portland's MAX Light Rail system provides direct service to Portland International Airport (PDX), Downtown Portland, the Oregon Convention Center, Providence Park, Beaverton, Hillsboro, and other regional destinations.
- Trains operate approximately every 15 minutes or better throughout most of the day.

NEARBY ATTRACTIONS

Oregon Convention Center

Located just across the Willamette River, the Oregon Convention Center is the Pacific Northwest's largest convention venue, hosting national conferences, trade shows, corporate meetings, and industry events year-round.

Brewery Blocks

A vibrant mixed-use destination rooted in Portland's brewing history, the Brewery Blocks feature acclaimed restaurants, shopping, entertainment, office space, and some of the city's most recognizable historic architecture.

Downtown Portland

Portland's central business district offers a dynamic mix of corporate headquarters, cultural attractions, luxury hotels, shopping, museums, and waterfront experiences just minutes from Hearth & Vine.

Providence Park

Home to Portland's professional soccer teams and major live events, Providence Park is one of the city's premier entertainment venues and a popular destination for sports fans and visitors alike.

Let's Start Planning!

503.941.0087

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