



ALBERTINA'S PLACE



ALBERTINA'S KITCHEN

Image by Faith Cathcart, The Oregonian

CELEBRATIONS & PRIVATE EVENTS



ALBERTINA'S CLOSET



ALBERTINA'S HEIRLOOMS



ALBERTINA'S JEWEL BOX

424 NE 22nd Avenue | Portland | Oregon 97232
503-231-3909 | AlbertinasPlace.org

All proceeds and tips go directly to Albertina Kerr, strengthening Oregon families and communities by helping children and adults with developmental disabilities and mental health challenges.



ALBERTINA
KERR

Hold your next event at Albertina's Place.
Give back graciously.



Welcome to Albertina's

In 1910, canning jar manufacturer Alexander Kerr married Albertina Sechtem. After just one year of marriage and a son, Albertina died of a sudden illness. In honor of her wish to help women and children, Alexander donated their home in Northwest Portland to be used as a nursery and resource for single mothers. When that space became too small, the non-profit fundraised to build the Albertina Kerr nursery here on NE Glisan in 1921. The home, now listed on the National Register of Historic Places and a Portland Historic Landmark, was used as a nursery until the late 1960s and in 1981 volunteers came together to create the restaurant and shops to support the work of Albertina Kerr. Today, Albertina Kerr is a local non-profit that has evolved to serve children and adults with developmental disabilities and mental health challenges—everything from community-based mental health services to group homes and crisis care for teens in danger of harming themselves or others. **When you shop and dine at volunteer-operated Albertina's Place, 100% of proceeds and tips go to help the most vulnerable in our community.**



Discover a Gem. Empower a Life.

Relax and enjoy fresh heritage-inspired dishes with a modern twist prepared and served by the **volunteers of Albertina's Kitchen**. Your private celebration or meeting will take place in the warmth of the historic Kerr nursery and our beautiful outdoor garden patio.

- *Meetings and retreats*
- *Weddings, birthdays, showers, anniversaries, celebrations of life*
- *Private dinners, book/card group luncheons, holiday parties*

Let us take care of it

- Unique shopping opportunities for your guests.
- Private dining and meeting rooms.
- Personalized event planning.
- Outdoor event space and seating.
- Gracious service including host/no host bar.
- Fresh flowers.
- Meeting equipment, wireless internet, screens, portable sound system available for your use.
- Cookies and other treats available for takeaways.
- Presentations about Albertina Kerr history and services.
- Off street parking.

Call 503-231-3909 or send an email to Events@AlbertinasPlace.org

The perfect space for your event.

An amazing experience for your guests.

We're here to help you put together the perfect event. Dining rooms or the entire space may be booked for full-day events and workshops including lunch and/or dinner. All events are planned on an individual basis. Pricing is determined by individual selections and additional requests.



PRIVATE DINING ROOM

An elegant and cozy room at the north end of the building, the private dining room has beautiful historic features and is a favorite for social and charitable group luncheons, meetings and bridal showers. Bridge groups of 8 to 12 often play and dine here. *Dimensions: 27' by 15' (405 square feet)*



CHILDREN'S DINING ROOM

The original children's dining room. Art adorns the walls and vintage toys are displayed. *Buffet option available.*
Dimensions: 28' by 15' (420 square feet)



GARDEN ROOM

Seated cozily indoors, your guests will gaze out the many windows onto the colorful garden and patio outside. *Buffet option available.*
Dimensions: 21' by 20' plus a 10' by 10' alcove (520 square feet)



PATIO

One of Portland's most beautiful outdoor seating areas, the patio is set amongst a secluded and colorful garden. *Buffet option available.*
Dimensions: Upper: 35' by 25' plus a 10' by 10' alcove (755 square feet); Lower: 35' by 25' (855 square feet)



ALBERTINA'S PLACE

Book all the rooms, lobby and garden of the historic Kerr nursery and your guests will enjoy the feeling of coming home to your special event.
Dimensions: see above

Reception	Theater	Tables	U-Shape
50	50	30	36
60	60	45	
50	50	40	35
150	100	40	
200			

EVENT MENU IDEAS

All event menus are carefully tailored to your needs. You'll work closely with Albertina's Executive Chef to plan a custom experience for your guests. We serve breakfasts, lunches, teas, appetizers and dinners. Beer and wine are available for an additional charge.

APPETIZERS

Prosciutto wrapped asparagus, spiced brown sugar, grain mustard and heavy cream baked on brioche

Deviled Eggs, traditional style with capers

Stuffed Dates with black walnuts and blue cheese

FIRST COURSE

Spring mix with roasted red beets, goat cheese and carrots in a creamy honey vinaigrette

Chicken soup with leeks and rice

FISH

Salmon marinated in white wine, olive oil and garden herbs topped with toasted hazelnuts, zested lemon and chives

Sole filet with a sauce of Oregon pink shrimp and mushrooms with potatoes duchess

MEAT

Chicken breast and Yukon potatoes

Beef, snap peas, onions and baby carrots

Cottage pie of ground Angus beef, pearl onions, and carrots with a topping of mashed potatoes and toasted Parmesan

DESSERT

Albertina's almond cake with apricot glaze

Peach crumble with cinnamon and brown sugar peaches with an oat topping

Cheesecake in a jar with seasonal topping

LUNCH INSPIRATION

Lunch in the private dining room for 12 to 30 is available for \$24 per guest and includes the current three-course lunch, coffee, tea and gratuity. Beer and wine are available at additional cost.

Here are some sample luncheon menu suggestions for any room in the building. We are happy to work with you on your special request. Pricing varies per selection.

1. **Garden greens salad** with spring mix lettuce, Parmesan, garlic herb crouton • **Vegetable Quiche** with seasonal vegetables • **Cheesecake in a jar** with seasonal fruit
2. **Summer salad** with gathered greens, raspberries, toasted almonds, sunflower seeds and feta cheese • **Chicken breast** with herb butter, braised fennel, dried fruit compote and grain mustard accompanied by fingerling potatoes with melted onion and Italian parsley • **Warm apple cobbler** with salted caramel and vanilla whip
3. **Market greens** with julienne vegetables, tomatoes and ranch dressing • **Beef short rib**, cauliflower mash and glazed vegetables • **Carrot cake** with cream cheese icing
4. **Kale salad** with endive, shaved Parmesan, candied walnuts and citrus • **Oven poached salmon** with Asian vegetables and cilantro accompanied by noodles with garlic, ginger, tamari and sesame • **Vanilla ice cream** with green tea syrup and a fortune cookie
5. **Baby spinach salad** with dried cranberries, hazelnuts and bacon vinaigrette • **Roasted chicken** with pasta, sweet corn and vodka tomato cream • **Angel food cake**, fresh berries
6. **Salad of baby field greens** with pink shrimp, egg, radish and Thousand Island dressing • **Petite filet mignon** with shallot, parsley and chive butter accompanied by mashed potatoes with roasted garlic and cream • **Blueberry lemon cobbler** with oat streusel and brown sugar

It's as easy as 1, 2, 3.

1. Call 503-231-3909 or e-mail Events@AlbertinasPlace.org
2. Determine menu and pricing
3. Make a deposit to confirm your event date and time

Lunch or dinner includes soup or salad, choice of entree and dessert. Menu items may vary based on seasonal availability. Appetizers, beer and wine are an additional charge. A 20% gratuity will be added to final billing. Prices are subject to change without notice. Corkage fee is \$10 per bottle (750 ml). There is an outside dessert surcharge of \$1 per person.