



#### WE BELIEVE IN

# THE POWER OF COMMUNITY.

The Standard is an insurance and financial services company founded in Portland, Oregon, in 1906. We provide the products and services more than 6 million people rely on to achieve financial well-being and peace of mind. We're in the business of caring about people, and that guides our efforts to strengthen the communities where we live and work. From thousands of volunteer hours to millions of dollars donated to schools and nonprofits each year, we find ways to give back. That's why we're especially proud to support Our House.

Insurance, Retirement, Investments and Advice.



## ABOUT THE 27TH ANNUAL DINNER SERIES

The Dinner at My House Dinner Series began in 1993 when a group of Our House supporters came up with the idea of having dinner at homes in exchange for donations to Our House. The first Dinner Series consisted of only seven dinners and we now have almost 70 dinners per season. Your support makes a significant impact on the lives of those we serve. 100% of the proceeds from ticket sales go directly to meeting the needs of Portlander's living with HIV.

## ABOUT



With the help of amazing staff, dedicated volunteers and exceptional donors, Our House provides healthcare, housing, and other vital services to people in need in our community living with HIV.

Our House has been part of the Portland community since 1988. Our services have expanded, but our commitment to people living with HIV has remained the same. HIV is a complex and challenging disease that can often be overwhelming. The Our House team of expert clinicians works with people with HIV who are having difficulty managing independent living. They tailor services for each individual that defines what "living well" means to them.

Over the years we have expanded services that now include regular visits in client homes by clinical staff, 24-hour residential skilled nursing services, a shopping style food pantry, and a free clothing and household goods store. As the health of a resident or client improves or declines, we are able to continue to provide services within our continuum of care.

# PROGRAMS OF OUR HOUSE











# A MESSAGE FROM OUR EXECUTIVE DIRECTOR

#### Dear Friends:

Thank you for all your support of our 27th Dinner at My House for Our House Annual Dinner Series. With events ranging from garden parties to lavish soirées, there truly is something for everyone. Your support of Our House's mission of inspiring those in need with HIV to live well is deeply cherished, important, and vital for our work.

There are so many amazing events this 27th season - it will definitely be hard to choose! But here are some very exciting events to notice:

- You'll want to mark your calendars for the signature **Chef's Table** dinner events hosted at The Loft at 8th Avenue featuring top chefs from around the region.
- A pasta lover's dream, Italian Splendor in a Pasta Factory, is a truly magical night.
- For a decidedly global event checkout, **Bollywood, Bites & Beer** with Lagunitas Brewing Company & DJ Anjali and The Incredible Kid.
- The perfect cure for the January winter-blues will be, **Yaasss, Queen!** with The Low Bar Chorale and members of The Portland Gay Men's Chorus.
- 'Hedwig and the Angry Inch', a dinner and musical hosted by Portland Center Stage, will surely be unforgettable!
- And finally, if you really want to celebrate, we have some events that are sure to please like, Christopher David Happy Hour, Silent Disco Boogie, and Mother's Velvet Lounge and Café Cocktail Party!

We want to thank all those who have worked so tirelessly to bring this 27th season to life; from the generous hosts who are opening their homes and restaurants, to incredible chefs who are creating remarkable feasts, to underwriters who have provided the resources to create these incredible events, to the Our House staff for their dedication, and most of all, to you, for buying tickets to be part of this delicious tradition.

We look forward to raising a glass to you at the table.

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Cheers!

Mary Rita VEXECUTIVE DIRECTOR

# THANKS

#### PRIVATE DINNER SERIES EVENTS

Kurt and Emma Dye
Robert Cowman and John Eichhorn
Margot Feves
Amy Hyatt and Chris Griffey
Jim Lowenstein / Guild Mortage
Bob Cramer, Allen Simmons and Kathy Nordquist
Jeff Hawthorne and Frank Palacios
Mathieu Schmutzler and Mike Lizio
Bill Coffey and Chuck Shomaker
Gordon and Ceci Usher

#### DINNER SERIES COMMITTEE

Kurt Beadell Rhea Bishop **Brian Caufield** Amanda Davenport Margot Feves CJ Grub Joan Harvey Mary Rita Hurley Amy Hyatt Dana Kinney Melissa Lamproe Janice Liu Sheryl Martel Michael Mase Steven Mosier Hannah Orloff Jim Parker Shannan Troyer Lisa Watson





DINNER SERIES SPONSORS





Graphic Design
Jim Parker

Printing Morel Ink

## TICKETS



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#### PURCHASE

Tickets go on sale to the public on Monday, June 17th, 2019

6:00 a.m. Purchase online at www.ourhouseofportland.org

9:00 a.m. Purchase by phone at 503-736-9276

#### CONSIDERATIONS

Events are filled on a first-come, first-served basis. Many events sell out quickly, so purchase early to ensure your spot. If an event is sold out, we encourage you to contact us to be placed on a wait list. Cancellations may occur or hosts may increase the number of guests.

Our House is a nonprofit 501(c)(3) organization. Half of each ticket purchase may be tax-deductible as a charitable contribution to Our House, depending on your tax situation; consult your tax advisor. The non-deductible portion represents the approximate fair market value of each ticket. When you purchase a ticket, a receipt is automatically generated and emailed to you. Please retain your receipt for your tax records.

Many hosts have specified whether they are able to offer a vegetarian, vegan, or gluten-free option in their event's description. Please contact Our House if you have specific dietary concerns. We have asked our hosts to indicate if their home or venue is ADA accessible and, where possible, we have noted this in their dinner description.

#### QUESTIONS?

Contact us at 503-736-9276 or email events@ourhouseofportland.org We accept Visa, MasterCard, American Express and Discover cards.

To pay by check, please call us.

#### LOOKING FOR THE PERFECT GIFT?

Give a Dinner Series Gift Certificate!

For more information on this delicious deal contact us at events@ourhouseofportland.org

# CHEF'S TABLE SERIES 🔀



The Chef's Table series presents some of our city's top chefs and features a multi-course meal with wine pairings at the amazing venue, The Loft at 8th Avenue. We are excited to have the following chefs join us in these popular events:

> #17. TURKISH FEAST **Chef Umut Matkap**

Wednesday, September 4, 2019

#34. CULINARY TOUR OF SPAIN Chef Michael Kessler Tuesday, October 29, 2019

#39. CHANGE OF SEASONS **Chef Philip Oswalt** Wednesday, November 20, 2019







# WAYS TO GET INVOLVED

#### HOST

Have you wanted to try your hand at hosting an Our House Dinner Series event at your home, at work, or with a caterer or somewhere else? It can be fancy, casual, or in between! It's all up to you!

#### UNDERWRITE

No time to cook? We're always looking for people to help underwrite our events, plus when you underwrite you receive tickets to your event, too!

#### ATTEND

Get your tickets ASAP - they sell fast!

#### VOLUNTEER

Volunteers contribute thousands of service hours cooking, answering phones, gardening, and providing companionship to our dients. Email our volunteer department at volunteer@ourhouseofportland.org to learn more about volunteer opportunities and how you can become part of our team.

#### JOIN OUR MAILING LIST

Sign up at ourhouseofportland.org

#### FOLLOW US

Follow us on Facebook & Instagram!

# **EVENT SELECTIONS**

#### #1 FORTUNA'S DELICIOUS FORTUNE

Hosted by Art Fortuna and Luisa Fortuna-Zini!



Sunday, July 14, 2019 at 6:00 p.m. for 20 guests at \$125/per person.

Garden lovers will delight in Art and Luisa's stunning backyard. You'll admire their fruit tree orchard while enjoying cocktails and appetizers, before proceeding to a seated dinner on their terraced patio. The space was designed in collaboration with Tony Belluschi of Landscape East & West and Lucy Hardiman of Perennial Partners.

Location: NW Portland. Vegetarian option available with prior notice. This home is not ADA accessible.

#### #2. GET DOWN IN THE GARDEN

Hosted by Kurt Beadell, Vibrant Table Catering and Events with Lucy and Fred Hardiman

Sunday, July 21, 2019 at 11:00 a.m. for 30 guests at \$75/per person.

Enjoy a bountiful brunch with Pacific Northwest influences in Lucy and Fred Hardiman's garden. Back by popular demand, Kurt Beadell's team will serve brunch cocktails for the first part of this fantastic celebration, then Lucy Hardiman will tour you through her lush garden after an indulgent brunch buffet.

Location: SE Portland. Vegetarian option available with prior notice. This event is not ADA accessible.

#### #3. WHERE THE PARTY STARTS, HIT MACHINE LAKE HOUSE

Hosted by Bart Hafeman of Hit Machine and As Good As It Gets Catering by Cheryl's on 12th

Sunday, July 21, 2019 from 5:00-8:00 p.m. for 20 guests at \$85/per person.

Enjoy the delicious tastes and bites from long time Our House supporter, As Good as it Gets Catering by Cheryl's on 12th, while Bart performs acoustic music with some of his bandmates from Portland's beloved band "Hit Machine". While the music, food, and drinks are flowing, indulge in the beautiful lakeside scenery of Bart's rustic event venue "The Lake House", practice your pool skills, or take on a challenger in ping-pong. It's a perfect Summer Sunday evening.



Location: Scappoose, OR

#### #4. DINE LIKE A DOGE

Hosted by Robert Cowman and John Eichhorn with Zachary Baker, Leon Livengood, and cook Joan Harvey

Monday, July 22, 2019 at 6:30 p.m. for 6 guests at \$150/per person.

Robert and John invite you to a sensuous summer evening in the Venetian style. The doges ruled Venice and knew a thing or two about luxury; Robert and John will indulge you in their example. You'll begin by sipping prosecco from an extravagant Murano glass goblet in their serene garden as water sings in their iridescent indigo glass-tiled fountain. Moving inside, you'll feast on traditional Venetian cuisine and fine wines served in their glowing, glass-filled dining room. The evening will be crowned with elegant Italian desserts and discreet sips of lemoncello.

Location: SW Portland. Set menu with no substitutions. This home is not ADA accessible.

#### #5. GET FRISKY WITH WHISKEY

Hosted by Ken Houseman and Brian Federico with Chef Ben Grossman



Saturday, July 27, 2019 at 5:30 p.m. for 12 guests at \$175/per person.

The South has some of the most enviable food in the country, and we are bringing it to Portland. Ambassador Council member Ken and his husband Brian welcome you into their North Portland home for an evening of bourbon a and southern focused foods. Ken and Brian will be flying the former chef from Multnomah Whiskey Library back from Kentucky for this one night only event. Enjoy these libations in their truest form as Chef Ben Grossman brings some

All-American bourbons with him on his cross-country journey back to Portland. Chef Ben will pair each of the plated six courses with one of his delicious bourbons. After dinner, guests are welcome to linger around the backyard fire sharing stories of their own bourbon tasting adventures.

Location: N Portland. Gluten Free and Vegetarian options available with prior notice.

#### #6. TWIST ON THE TRADITIONAL

Hosted by Tamale Boy and Hi-Wheel Fizzy Wine Co.

Monday, July 29, 2019 at 6:30 p.m. for 12 guests at \$80/per person.

Woodlawn Neighborhood purveyors team up for Our House at this flavorful event on the comfortable patio of Hi-Wheel Fizzy Wine Co. Tamale Boy Catering will serve up a succulent menu while you sip fizzy wine or fizzy wine cocktails. Maybe even a frozen concoction or two!

Location: NE Portland. Vegetarian option available with prior notice. ADA Accessible.



#### **#7. GAME NIGHT**

Hosted by Kelly Russell and Dan Wodtke

Saturday, August 3, 2019 at 6:00 p.m. for 8 guests at \$65/per person.

Join super hosts Kelly and Dan for a casual, laid-back night with friends playing games. The evening is centered around PS4 Jackbox Games, board games, card games, and general merriment. Enjoy a summer BBQ featuring pulled pork and brisket, yummy sides, cocktails, and wine. Lots of laughs, guaranteed! Game on!

Location: SW Portland. This home has cats in their family and is not ADA accessible.

#### #8. PLAID PARTY BBQ IN THE BACKYARD

Hosted by Michele Mannix and Kendall Clawson

Sunday, August 4, 2019 at 7:00 p.m. for 15 guests at \$60/per person.



Michele and Kendall's cozy North Portland bungalow is the setting for this Plaid Party Backyard Feast. Kendall and Michele will prepare a hearty home cooked BBQ dinner accompanied by refreshing drinks like pink and yellow spiked lemonades. Their backyard oasis will take you back to the lazy Summer days of your childhood.

Location: N Portland. All dietary options available with prior notice.

#### #9. SEVEN FLOORS OF SERENADES

Hosted by Peggy Oliver and Rock Violinist Aaron Meyer

Wednesday, August 7, 2019 from 6:30-8:30 p.m. for 18 guests at \$95/per person.

Windsor has four. Our Governor's mansion has three. If you want to see what 7 floors of amazing living space looks like, please join Peggy Oliver. Peggy's award-winning contemporary home in lovely SW Portland was designed by her husband Jim, and was featured on the 1971 cover of Sunset Magazine. You'll enjoy a hearty satisfying buffet meal of meat lasagna accompanied by salad, fresh bread, wine and a special dessert. In addition to the feast for your eyes and taste buds, your ears will be serenaded by the classical rock music sounds of virtuoso Aaron Meyer and his soulful violin. Meyer has soloed with major international symphony orchestras and ballet companies, performed with world leaders and dignitaries and has worked with A-list artists. The evening is a casual affair, and your host recommends flat shoes for all the stairs.

Location: SW Portland. Parking is limited, we encourage carpooling or using a ride-share service. This home is not ADA accessible.

#### #10. HELLO GORGEOUS!

Hosted by Hello Gorgeous and The Hungry Hero Dessert Co.

Friday, August 9, 2019 from 6:00-9:00 p.m. for 14 guests at \$50/per person.

What is better than an evening full of specialized shopping and women's accessories?! Whether your style is contemporary or vintage, trendy or classic, casual or formal, let a specialized stylist work with you for a personalized styling experience while you sip champagne and wine and enjoy delectable sweet treats from The Hungry Hero Dessert Co. Let's be honest, is there really anything more perfect than dessert with champagne? We certainly don't think so!

Location: Sherwood, OR

#### #11. CRUISE ON THE COLUMBIA RIVER

Hosted by Brent Echols and Dan Merfeld

Saturday, August 10, 2019 at 9:00 a.m. for 6 guests at \$95/per person.

Summer is made for cruising. Join Brent and Dan for a cruise on the Columbia River aboard their beloved 52-foot Viking Motor Yacht "Zanzara". Guests will depart from Tyee Yacht Club for up to a five-hour tour complete with scenic views, delicious foods, and thirst quenching beverages.

Location: NE Portland. Departure and arrival time flexible based on group. Life vests are available for children with prior notice. Vegetarian option available with prior notice.

#### #12. MINGLE & WINE

Hosted by Cerulean Winery and Art de Cuisine Catering

Wednesday, August 14, 2019 at 6:00 p.m. for 35 guests at \$65/per person.

Join us at Cerulean Wineries Tasting Room for an evening of mixing and mingling. Enjoy delightful varietals with new friends while feasting on bites from long time Dinner Series supporter, Art de Cuisine Catering.

Location: NW Portland. Vegetarian, Vegan and Gluten Free options available with prior notice.

#### #13. TAPAS & PAELLA & SANGRIAS...OH MY!

Hosted by Steve Roberge and Michael Long with Wine by Stoller Family Estate

Saturday, August 24, 2019 at 6:00 p.m. for 16 guests at \$125/per person.

Enjoy a delicious sampling of Spanish cuisine in the SW Portland home of Steve and Michael. Menu consists of assorted Tapas, Gazpacho, and a variety of Paellas, followed by Flan and Vermut for dessert. Food paired with sangrias/wines/non-alcoholic beverages/cafe'.

Location: SW Portland. Gravel driveway with small step to front door. Dietary accommodations within stated cuisine theme with prior notice.

#### #14. "MOTHER" IS ALWAYS WRIGHT

Hosted by Judge Kemp and Eric Schnell with Dustin Shanky, Reid Decker and Ma Spanky

Saturday, August 17, 2019 at 6:30 p.m. for 30 guests at \$75/per person.

A backyard affair in Arbor Lodge is on the menu for this casual evening. Sharon Hering (also known as Ma Spanky) will serve up her signature heavy hors d'oeuvres partnered with tantalizing cocktails while you enjoy Judge and Eric's modern home, inspired by Frank Lloyd Wright.

Location: N Portland. Vegetarian option available with prior notice.

#### #15. BLOODY MARY BRUNCH

Hosted by Tom Cooney and Regina Calderon with Dana Kinney at The Loft at 8th Avenue

Sunday, August 18, 2019 at 10:30 a.m. for 20 guests at \$75/per person.



Brunch beverages are the best. There. We said it. Start this Sunday off right with a make your own Bloody Mary bar with all the fixins: bacon, blue cheese stuffed blives, and the traditional celery just to name a few. While you are sipping and enjoying your own drink masterpiece, Vibrant Table Catering & Events will delight your taste buds with a variety of classic brunch options. Put these all together and you have exactly what you need to kick any weekend morning into a real celebration!

Location: SE Portland, ADA Accessible.

#### #16. PORTRAITS AND PIZZA

Hosted by Gary and Sheryl Martel

Sunday, August 25, 2019 at 10:30 a.m. for 8 guests at \$75/per person.

Meander through Southeast Portland while fine tuning your phone photography skills. Gary will provide guidance on how to get more out of your iPhone camera to capture all those social media moments.

Finish this stroll with delicious vegan pizza from Virtuous Pie, where they are out to create a positive change in the world- one slice at a time! Finishing off this excursion will be delicious vegan ice cream.

Location: SE Portland. Vegan centered meal.

For reservations, please visit us online at www.ourhouseofportland.org or call 503-736-9276

### #17. CHEF'S TABLE: TURKISH FEAST

Hosted by Chef Umut Matkap at The Loft at 8th Avenue

Wednesday, September 4, 2019 at 6:00 p.m. for 32 guests at \$150/per person.

Chef Umut invites you to discover family style recipes influenced by his native Antakya. Turkish cuisine is often regarded as one of the greatest in the world. Its culinary traditions have survived for over a thousand years and part of the history is shared between family and friends. Here we sit at a shared table, enjoying foods full of flavor and spices while we speak to the hardships and happiness of life. Sharing not just a variety of freshly prepared traditional Turkish foods, but also a delicious pairing of wines, and a part of ourselves. Chef Umut Matkap Graduated from Culinary Arts Academy Istanbul and he has been cooking in Portland since he moved to the Rose City in 2015.

Location: SE Portland. ADA Accessible.



#### #18. POKER WITH PRIDE

Hosted by Robert Kennedy, Isaac Samsa and Jason Zwick of Pride Financial Partners

Saturday, September 7, 2019 at 5:30 p.m. for 16 guests at \$75/per person.

Shake, rattle and roll! Bring your poker face for an evening of good friends, good fun, and friendly gambling. The price of your ticket will cover your initial buy-in then depending on how the evening goes for you, an

additional \$50 buy-in will be available the night of with all additional buy-ins donated to Our House. Food, drinks, fun and friends, are on tap!

Location: SW Portland. Vegetarian options available. This home is not ADA accessible. Steep steps to door.

#### #19. FLORAL INSPIRATION

Hosted by Kim Foren, Geranium Lake Flowers with James Fowler, Devil's Food Catering

Thursday, September 12, 2019 at 6:00 p.m. for 20 guests at \$95/per person.

This floral inspired supper features a fun tiki-themed dinner by Devil's Food Catering alongside retro cocktails and gorgeous florals from Geranium Lake Flowers. Marvel at Kim's restored Rummer home festooned with mid-century modern decor, as well as her vivid cutting garden.

Location: SW Portland, Vegetarian, vegan, and gluten-free available with prior notice.

#### **#20. MOON FESTIVAL BANQUET**

Hosted by Betty Jean Lee at Wong's King Restaurant

Friday, September 13, 2019 at 6:30 p.m. for 10 guests at \$100/per person.

Celebrate China's (maybe the world's) most romantic holiday with an authentic, 10-course banquet at the legendary Wong's King Restaurant. The restaurant and

Betty Jean Lee, Portland's foremost authority on Chinese food and culture, have designed a lavish feast that will include Peking duck carved table side. Betty Jean will explain the dishes and the holiday traditions and their symbolism. The Moon Festival is a holiday for family and friends, for poetry, and serene contemplation of the harvest moon. Traditionally, separated lovers sip tea and nibble mooncakes as they share the same moon, but you'll be with convivial company as you enjoy a rare opportunity to celebrate the lovely holiday as the Chinese do.

Location: SE Portland. ADA Accessible. This is a set menu with no substitutions.

#### #21. BACKYARD MOVIE BASH

Hosted by Lisa Watson and Peter Shanky with Crisp Salads

Saturday, September 14, 2019 at 7:00 p.m. for 12 guests at \$65/per person.



Come and enjoy Lisa and Peter's newly remodeled covered garden patio with built in movie screen. This chill space was designed specifically to host movie nights with friends. You'll choose the movie by a game of "movie roulette" with choices from Peter's impressive movie collection. Dinner will be a classic backyard barbecue with scrumptious salads from Crisp complete with libations. No movie night is complete without popcorn, candy, and comfy couches and chairs to relax and enjoy.

Location: NE Portland. Vegetarian options will be available. Please note that the movie will start at dusk. This not ADA Accessible. Salads will have vegan, vegetarian, gluten and dairy free options with dairy and gluten free dressings.

#### #22. NEW MOON FESTIVAL VEGAN CELEBRATION

Hosted by Gary and Sheryl Martel

Sunday, September 15, 2019 at 6:00 p.m. for 10 guests at \$110/per person.

The moons perfectly round shape forms the ideal symbol of family harmony and unity. Gary & Sheryl Martel invite you to their lovely home to extend this tradition to the Our House family with a lovely vegan Dinner at their Southwest home. You'll enjoy a gourmet, vegan Chinese buffet catered by Yuan Su restaurant with a variety of fruit spritzers and special Chinese Teas.

Location: SE Portland. Vegan centered meal.

#### #23. ENCHANTED CULINARY EVENING

Hosted by Raymond Curry

Saturday, September 21, 2019 at 6:30 p.m. for 30 guests at \$110/per person.

Join Raymond at his stunning Vancouver condo for an evening of enchanted storytelling, heavy appetizers with savory & sweet cocktails. Finish the evening off with a rousing white elephant gift exchange, complete with wrapped gifts provided by the host.

Location: Vancouver, WA. Vegetarian options with prior notice.

#### **#24.** A TASTE OF THE PACIFIC NORTHWEST

Hosted by CJ Grub and Eric Garcia

Sunday, September 29, 2019 at 5:00 p.m. for 10 guests at \$100/per person.

Join Ambassador Council members in their beautiful mid-century modern Portland home for an evening of Northwest- focused food and wine. Seattle friends Susan and Bob Neel will prepare a multi-course dinner designed to suit your food preferences, served with Rhone-varietal wines from McCrea Cellars, their Washington State Winery.

Location: SW Portland

#### #25. CELEBRATE HOME

Hosted by Christopher Giovarelli and David Brady

Friday, October 4, 2019 at 6:30 p.m. for 22 guests at \$75/per person.

Interior designers and co-owners of Christopher David Design Studio, Christopher Giovarelli and David Brady invite you to their Pearl District condo for a casual evening of delicious food and delightful conversation. While their home and Portland are their favorite place in the world, traveling and design are their

passion. True wanderlusters', Chris and David welcome you to share some of their favorite foods from their travels, paired with an evening at home; where new

friends meet old friends.

Location: NW Portland. ADA Accessible.



#### #26. A NIGHT AT THE FORT

Hosted by Gary Maffei and Marc Lintner with Jake France of Boys Fort featuring food by George Koop of Koop Kitchen

Sunday, October 27, 2019 at 5:00 p.m. for 12 guests at \$100/per person

PLEASE NOTE THE CHANGE OF DATE FROM PRINTED CATALOG

Boys Fort is a boutique with a collection of handmade local, US made products and vintage one of a kind finds. Join fort builder and owner, Jake France, along with longtime Our House supporters Gary Maffei and Marc Lintner for an evening at the Fort with shopping, food, wine, a signature "fort" cocktail and joyful revelry. Location: Downtown Portland. ADA Accessible. Dietary options available with prior notice.

#### #27. BOLLYWOOD, BITES & BEER

Hosted by Lisa Watson & Peter Shanky, Shannan & Michael Troyer with Lagunitas Brewing Company & DJ Anjali and The Incredible Kid

Wednesday, October 9, 2019 from 6:00-9:00 p.m. for 75 guests at \$65/per person.



Always wanted to learn a bit of Bollywood Dancing? Maybe you're just a fan of delicious contemporary Indian cuisine. Either way, join us as Portland's beloved DJ Anjali and The Incredible Kid lead a Bollywood and Bhangra dance class accompanied by Global Bass music that has made them famous. Fueled by delicious bites from vegetarian favorite Murati, your dancing will require some cooling off time. Quench your thirst with beers by

the generous folks of Lagunitas Brewery in their light and airy event venue. Ciders, sodas, and wine will also be available.

Vocation: NE Portland. ADA Accessible. Vegetarian centered meal.

#### #28. SHINE DISTILLERY & GRILL

Hosted by Jon Poteet with Shine Distillery & Grill

Tuesday, October 15 at 6:30 p.m. for 8 guests at \$85/per person.

Long time Our House supporter and active community member, Jon Poteet, had a dream over 20 years in the

making and now you will get to see it come to fruition first hand. Shine Distillery & Grill is a working distillery and restaurant in North Portland, that delivers elevated pub fare with a focus on local craft spirits. You will enjoy a delicious pairing of small batched house spirits and a locally sourced menu. The perfect spot for a casual night out with your favorite people.

Location: N Portland, ADA Accessible.



#### #29. HOW WELL DO YOU KNOW CHARLEY HARPER?

Hosted by Board Member Brian Wyman and Todd Palumbo

Thursday, October 17, 2019 at 6:00 p.m. for 25 guests at \$60/ per person.

When you look at a wildlife or nature subject, what do you see? Feathers, fur, or tails? Artist Charley Harper would see exciting shapes, color combinations, patterns, textures, and fascinating behaviors and endless possibilities for making interesting pictures. Join Todd and Brian in their NE Portland home for an evening of lite bites, and a variety of wines while enjoying the artwork of Charley Harper. Plus, a guessing game with a prize!



Location: NE Portland, Not ADA Accessible.

#### #30. ITALIAN SPLENDOR IN A PASTA FACTORY

Hosted by Shelly Buschel with Chef Jake Greenberg, Classic Foods, and wines by Willamette Valley Vineyards

Saturday, October 19, 2019 at 7:00 p.m. for 50 guests at \$165/per person.

Chef Jake Greenberg of Classic Foods, Oregon's artisan fresh pasta specialists, invites you to partake in a seven-course feast featuring fresh pastas made-on-site and local organic produce sourced that morning from the Hollywood Farmer's Market. The menu will include antipasti, house-made tortellini in roasted garlic Parmigiano-Reggiano cream sauce, fresh spaghetti-chef's choice, chicken saltimbocca-local free-range chicken stuffed with sage grown on-site, prosciutto di Parma and fontina served with wild mushroom sauce, a seafood entrée, assorted seasonal vegetables, and baked-to-order shortcakes with fresh fruit and hand whipped Grand Marnier flavored cream. Shelly Buschel, our sommelier for the evening, will be pouring wines donated by Willamette Valley Vineyards, and will be assisted by Shelley Benfield, Wine Ambassador for the winery. The dinner will be held in the stunning industrial chic Public Gallery of Classic Foods' 1932 Art Deco building,

> which was originally built as Plate Ice and Coal. The diners look onto the pasta-making kitchen which is flooded with natural light through 1400 windows.



#### #31. TAPAS & SPANISH WINE

Hosted by Kate and Bill Bowman with Portland Bottle Shop

Thursday, October 24, 2019 at 6:00 p.m. for 20 guests at \$75/per person.

Tapas are a wonderful Spanish phenomenon that has become popular around the globe. What could be better than delectable small plates of Spanish food, paired with good wines and friendly conversation? How about enjoying this Spanish inspired evening by Portland Bottle Shop with Spanish Guitarist Jason Okamoto serenading you as you sip on Spanish wines. Jason, a self-taught musician based in Portland, OR combines the element of Bossa Nova, Flamenco, and Jazz using a classical guitar.

Location: Sellwood/SE Portland. ADA Accessible. Vegetarian option available with advance notice.

#### **#32. PETER CAT**

Hosted by Ryan and Elena Roadhouse, Nodoguro/Tonari/Peter Cat



Saturday, October 26, 2019 at 6:00 p.m. for 12 guests at \$75/per person.

Jazz clubs in Japan were places for radical thinkers to congregate to listen to vinyl with drinks. Today in Portland, we are calling it Peter Cat; inspired by famed novelist Murakami's jazz club, which he ran in the 1970s before he became a writer. Enjoy an evening of "crafted new wave" izakaya foods, which may include such flavors

as sashimi, oysters, big-flavored vegetables, and seasonal seafood. Continue the tradition of sipping, conversation, and great food with jazz playing in the background.

Location: SE Portland.

#### **#33. WHAT'S YOUR PLEASURE?**

Hosted by Daniel Shoemaker of Teardrop Lounge

Sunday, October 27, 2019 at 12:30 p.m. for 20 guests at \$95/per person.

You belly up to a bar, studying the menu until the bartender asks what you're in the mood for. You freeze. Deciding on a drink these days can be a harrowing experience, given the seemingly advanced calculus written into the bar ethos and the rise of ever more esoteric ingredients. Join us at Teardrop Lounge for this seminar, as Daniel Shoemaker helps demystify the octal process, simplifying your choices by articulating the basic spectrum of drinks and where your palate leans at any given moment. Come for the creative diagrams and booze knowledge, stay for cocktails and lite bites.

Location: NW Portland. ADA Accessible.

#### #34. CHEF'S TABLE: CULINARY TOUR OF SPAIN

Chef Michael Kessler of PLAZA DEL TORO and the Toro Bravo Group at The Loft at 8th Avenue. Hosted by Curtis Thompson featuring wine by Casa Bruno

Tuesday, October 29, 2019 at 6:00 p.m. for 32 guests at \$150/per person.

Chef Michael leads the team at Plaza Del Toro and brings with him the experience of working at multiple Michelin-star restaurants across the country. He traveled to Portland with his wife for a 2-week visit in 2011 and never left. Chef Michael leads the team at PLAZA DEL TORO and Toro Bravo Inc. Catering. He will bring that adventurous spirit to this unique Chef's Table experience Paired with wines by Casa Bruno for an exquisite culinary tour of Spain combining elements of modern and traditional technique.

Location: SE Portland. Wheelchair accessible.



#### #35. SOUP NIGHT

Hosted by Dee Poujade, Kay Van Patten, and Maggie Stuckey

Sunday, November 3, 2019 at 5:00 p.m. for 12 guests at \$75/per person.

By popular demand, back for the fifth year. Portland author Maggie Stuckey's book, *Soup Night*, is loaded

with soup recipes and full of stories about neighborhoods across the country that are building a wonderful sense of community through the simple act of gathering for a soup supper. Hosts provide a choice of tasty soups, bread, wine and a homemade dessert at Maggie's home in the classic 1948 Binford condominiums. Each guest receives a personalized autographed copy of Maggie's book.

Location: NE Portland. Vegan, vegetarian and gluten-free options available with prior notice.

#### #36. MANGIAMO! "TERRANE" AT THE PORTER HOTEL

Hosted by "Terrane" at The Porter Hotel

Tuesday, November 12, 2019 at 6:00 p.m. for 10 guests for \$120/per person.

Rising 16 stories above the thriving Fountain District in Downtown Portland stands The Porter Hotel. Inside the hotel, restaurant Terrane Italian Kitchen + Bar features an open kitchen and grill which takes center stage. A private dining room is the setting for a "Chef's Choice" soulful Italian-inspired dinner by Executive Chef A.J. Voytko, complemented by the wines that represent the bounty of the Pacific Northwest. Mangiamo!





# #37. CHRISTOPHER DAVID HAPPY HOUR: UNPRETENTIOUS WINE PAIRINGS

Hosted by Christopher Giovarelli and David Brady

Thursday, November 14, 2019 at 5:00 p.m. for 40 guests at \$45/per person.

Who says wine tasting needs to be pretentious?! Join Ambassador Council member Chris and his husband David at their interior design studio, Christopher David, for an evening of 'unpretentious wine pairing'. Guests will enjoy a variety of wines, each paired with small bites ranging from take-out to potato chips! Cheers!

Location: NW Portland. ADA Accessible. All dietary options available with prior notice.



Hosted by Kate Dixon and Steve Gamboa with Pearl Catering and Escape Games PDX, and wines by Oregon Brand Management

Sunday, November 17, 2019 at 5:00 p.m. for 20 guests at \$85/per person.

Escape Games PDX is the starting point for this adventurous evening. You and your team of fellow gamers will have one hour to solve puzzles, games, and riddles to "escape" from either the "Amnesia" room or the "Sherlock Holmes" room in Portland's largest and best escape room experience. (Don't panic! You can get out anytime without stopping the game).

Guests will then drive the short distance to Urban Studio for wine and cocktails followed by a lovely and relaxing catered dinner in this contemporary Pearl District event venue. Longtime supporter Oregon Brand Management will pour wines paired for the meal.

Location: NW Portland. ADA Accessible. Dietary options available with prior notice.





#### #39. CHEF'S TABLE: CHANGE OF SEASONS

Chef Philip Oswalt, Multnomah Athletic Club, at The Loft at 8th Avenue Hosted by Debbie Davis and Don Speigel, featuring wine by Thomas Houseman of Anne Amie Vineyards

Wednesday, November 20, 2019 at 6:30 p.m. for 32 guests at \$150/per person.

Back for another Chef's Table event, we welcome Chef Philip Oswalt of Multnomah Athletic Club. Philip's food is inspired by the Northwest's seasons and microclimates, with French influences. He graduated from the New England Culinary Institute and has worked at cherished restaurants worldwide. Winemaker Thomas Houseman of Anne Amie Vineyards will pair exquisite wines at this celebration of changing seasons.

Location: SE Portland. ADA accessible.



#### #40. HOLIDAY WREATH MAKING!

Hosted by Janet Nacino and Gray Gables Estate

Tuesday, December 3, 2019 at 6:30 p.m. for 25 guests at \$95/per person.

Make a beautiful holiday wreath to adorn your home at this popular, returning event! You'll be led through an inspirational artistic project by a friend of Our House that's sure to get you into the holiday spirit. As you adorn

your wreath in holiday finery, you'll sip on wine and indulge in heavy appetizers. Don't miss this fun and festive evening to start your holiday season with friends.

Location: SE Portland. ADA Accessible. Vegetarian option available with prior notice.

#### #41. WHITE CHRISTMAS WITH THE FRENCH CHEFS

Hosted by Dennis Laird and John Posey

Saturday, December 7, 2019 at 7:00 p.m. for 8 guests at \$175/per person.

Dennis and John's loft provides the perfect Christmas setting for an evening of elegant dining. Enjoy a special holiday feast and delicious wines in a night sure to embody all the joie de vivre of French style.

Location: NE Portland. ADA accessible.

Vegetarian option available with 20-day notice. Street parking only.





#### #42. A SWISS CHRISTMAS REVISITED

Hosted by Martin Muller

Thursday, December 12, 2019 at 6:00 p.m. for 14 guests at \$150/per person.

Martin Muller will whip up a traditional Swiss Dinner for you that culminates in a dessert extravaganza, featuring specialty Christmas cookies and other sweet treats.

Dinner will be served by the beautiful fireplace, and you will relax afterward by a festive noble fir lit by 40 candles in the true Swiss tradition.

Location: NW Portland. Vegetarian option available with prior notice.

#### #43. HIGH TEA

Hosted by Mary and David Kitch

Saturday, December 14, 2019 at 4:30 p.m. for 8 guests at \$50/per person.

Tea parties may not be a regular affair around your house, but that shouldn't stop you from enjoying a High Tea with an around-the-world twist! Join Mary and David in their home for this festive afternoon. Christmas decorations? Of course, but also expect a tasty homage to Hanukkah. Tea will start with champagne cocktails and finish with a delicious Port and chocolate.

Location: Beaverton.

#### **#44.** HOT TAMALES AND BRUNCH BITES

Hosted by Dr. Robert Lusk and Christopher Bailey

Sunday, December 22, 2018 at 11:00 a.m. for 32 guests at \$75/per person.

In the American Southwest, where Robert Lusk and Christopher Bailey first met, the traditional Christmas Eve meal is the homemade tamales. In this cherished



event, you'll make and take home a dozen tamales and insider knowledge to make your own tamale tradition. While the tamales steam, you'll partake in cocktails with brunch inspired bites.

Location: SE Portland. ADA Accessible. Vegetarian and vegan options available with prior notice.

#### #45. SILENT DISCO BOOGIE

Hosted by Mary Rita Hurley featuring Heartbeat Silent Disco, My Bartender/District East, and Wild Currant Catering

Saturday January 11, 2020 at 6:30 p.m. for 75 guests at \$45/per person.

A revolutionary dance party experience for the new year!

If you enjoy music that makes you move, you've got to check

out the Silent Disco at District East. Silent Disco DJs broadcast music on a special
frequency within their radius. Listeners wearing compatible headphones can hear
and dance to the music together, while to onlookers, it appears as if they are
dancing to nothing at all. Headphones are provided. Beverages served up by My
Bartender and food by Wild Currant Catering. Dance till the stars come down
from the rafters! Dance, Dance, Dance till you drop!

Location: SE Portland. ADA Accessible. Vegetarian option available with prior notice.

#### #46. CHEF'S TABLE: FILIPINO KAMAYAN FEAST



Chef Melvin Trinidad, host and chef of BarkadaPDX at The Loft at 8th Avenue, Hosted by Janice Liu and David Lyons featuring wine from Stoller Family Estate



Sunday January 12, 2020 at 6:00 p.m. for 32 guests at \$150/per person.

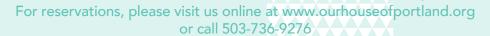
Kamayan is the traditional Filipino dining experience taking the country by storm! No utensils or plates are used. Guest will eat with their natural utensils...their hands!

The entire feast will be set on a banana leaf covered communal table as guests enter the gorgeous venue. From there, diners share the unique, communal

experience of a Kamayan Dinner. Chef Melvin has been cooking for 18 years and has cooked in one of the best restaurants in Finland, Cafe Pispala. He has learned alongside some of the most well-known Filipino chefs on the west coast including AC Boral, and Eric Pascual. He has been a contestant on the Food Network show

"Cooks vs. Cons", a top 80 semi-finalist on FOX's season 8 of "Masterchef", featured on the YouTube series "The People" by Faint Media and is currently a regular guest chef on the local Portland television show, "KATU Afternoon Live." Barkada, in Filipino, means a group of closest friends. When you dine with Chef Melvin, you're in his Barkada!

Location: SE Portland. ADA Accessible.





#### #47. PORTLAND'S WHITE HOUSE

Hosted by Kurt Beadell of Vibrant Table Catering & Events and Portland's White House

Tuesday, January 14, 2020 at 6:00 p.m. for 14 guests at \$175/ per person.

Feast on a five-course dinner in the most elegant surroundings at Portland's White House, located in the historic Irvington neighborhood. Those who appreciate

fine cuisine, hand selected wines and craft cocktails are sure to include in the delicious meal prepared specially for you by the talented Chefs of Vibrant Table. You don't want to miss this exquisite culinary experience!

Location: NE Portland.

#### #48. PAELLA AND DICE

Hosted by Bill Dickey

Thursday, January 30, 2020 at 7:00 p.m. for 12 guests at \$120.00/per person.

Longtime Our House supporter Bill Dickey invites you to his Carter Park House for his "almost famous" Portuguese paella with rousing rounds of dice for dessert. Dice coaching available and prizes, too!

Location: Vancouver. Not ADA Accessible. Vegetarian option available with prior notice.



#### #49. YAASSS. OUEEN!

Hosted by Hip Chicks Do Wine, with Kate Sokoloff & Ben Landsverk and The Low Bar Chorale, Starfire Catering and members of The Portland Gay Men's Chorus.

Friday, January 31, 2020 at 6:30 p.m. for 35 guests at \$70/per person.

What's not to love when singing the evening away with friends, good food and

great wine? The Low Bar Chorale is a live band that will guide us through a sing-along featuring music from Queen, Pop Queens, and Queens of Rock. Who knows, maybe a little ABBA thrown in. Feeling a little shy from a bad karaoke experience? Not to worry, let the members of PGMC lead the way.

Location SE Portland. ADA Accessible. Dietary options available with prior notice.



# #50. MAKE UP & PUNK ROCK WITH 'HEDWIG AND THE ANGRY INCH'

Hosted by Portland Center Stage at the Armory

Wednesday, February 5, 2020 at 5:00 p.m. for 8 guests at \$120/per person.

Enjoy an intimate and delectable dinner catered by Portland Center Stage, then take your seats for a raucous presentation of "Hedwig and the Angry Inch". Brilliantly innovative, heartbreaking, and wickedly funny,

this genre-bending, fourth-wall-smashing musical sensation tells the story of one of the most unique characters to ever hit the stage. Hedwig, a German emigrant, is out to set the record straight about her life, her loves, and the operation that left her with that "angry inch." Part rock concert, part cabaret, part stand-up comedy routine, this one-of-a-kind musical proves time and again that an indomitable spirit can't ever be tied down.

Location: NW Portland. ADA Accessible. Dietary options available with prior notice.

#### **#51. OUR HOUSE AT THE ART HOUSE**

Hosted by Art Fortuna of Vibrant Table Catering and Events and The Art House Café.

Friday, February 7, 2020 at 6:00 p.m. for 40 guests at \$125/per person.

Join Art for an intimate evening the Pearl District at the Art House Cafe where you are sure to feel the love in the Valentine's Day inspired event. Enjoy a multi-course meal while being serenaded by Cat & Moose, a guitar and singer duet. You are sure to feel the love in this elegant soiree.

Location: Pearl District, ADA Accessible.





ov reservations, please visit us online at www.ourhouseofportland.org or call 503-736-9276



#### **#52. THE TRIFECTA OF LOVE**

Hosted by The Hi-Lo Hotel, Poison Waters and DJ Eric Wright

Wednesday, February 12, 2020 from 5:30-8:00 p.m. for 50 guests at \$60/ per person.

Join us at The Hi-Lo Hotel for an evening with the always quick witted and sassy Poison Waters, as DJ Eric Wright with All Wright Music mixes and plays tracks that are sure get everybody groovin'! Lounge about in the plush

furnishings while enjoying heavy hors d'oeuvres and signature cocktails provided by the fashionable Hi-Lo Hotel.

This gorgeous property was designed and re-imagined by Arris Studio Architects working with designer Jessica Helgerson.

Location: Southwest Portland. ADA Accessible. Vegetarian, Vegan and Gluten-Free options available with prior notice.

#### #53. GLITTER, BINGO & THE SISTERS

Hosted by Opal 28 and Pambiche Cocina & Reposteria Cubana featuring Portland Sisters of Perpetual Indulgence

Monday, March 2, 2020 at 6:00 p.m. for 40 guests at \$50/per person.

Is there anything better than Bingo? Maybe a game of Bingo hosted by the Portland Sisters of Perpetual Indulgence. Join this fabulous and sassy group as they lead you in a raucous evening game of Bingo at Opal 28 in NE Portland. With flavorful heavy appetizers from Pambiche Cocina paired with delicious wine and all the entertainment one can take for a Monday evening! You might even take home some "racy" prizes from The Sisters.

Location: NE Portland. ADA Accessible. Vegetarian options available with prior notice.



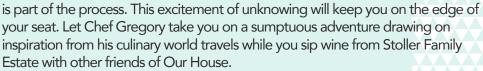
## #54. CHEF'S TABLE: A TRUE CHEF'S TASTING MENU

Chef Gregory Gourdet of Departure Restaurant + Lounge at The Loft at 8th Avenue hosted by Karen and Craig Barton featuring wines from Stoller Family Estate

Wednesday, March 11, 2020 at 6:30 p.m. for 32 Guests at \$150/per person.

Back by popular demand, Chef Gregory Gourdet returns to the Chef's Table series! A former Dinner Series Honorary Chair, Chef Gregory is excited to return for a dinner to wow your senses.

Being a Chef is being an artist, letting the artist use flavors and palates that inspire them in the moment



Location: SE Portland. ADA Accessible. All dietary options available with prior notice.

#### #55. PING YOUR PONG

Hosted by Lisa Watson and Shannan Troyer at Pips & Bounce

Wednesday, March 18, 2020 at 6:00 p.m. for 10 guests at \$50/per person.

Good times with craft cocktails, tasty bites, local cold drafts, upbeat tunes and the timeless fun of ping pong without having to chase down those pesky balls! Pips & Bounce is providing their Corner Suite space with two custom designed retro tables, ample seating, 80-inch TV and easy access to the bar. When you work up an appetite and get thirsty from playing, hosted

food and beverages are sure to hit the spot. Let's bounce!

Location: SE Portland. ADA Accessible.

Vegetarian menu options available with advance notice.





# #56. A MARDI GRAS-INSPIRED COCKTAIL PARTY AT MOTHER'S VELVET LOUNGE & CAFÉ

Hosted by Chef Lisa Schroeder and Rob Sample, of Mother's Velvet Lounge

with Jim Parker

Thursday, March 26, 2020 at 6:00 p.m. for 40 guests at \$60/per person.

Laissez Les Bons Temps Rouler! Chef Lisa is keeping the good times rolling and opening her Velvet Lounge for a festive Mardi Gras-themed Cocktail Party. Delicious southern comfort hors d'oeuvres, signature cocktails, beer & wine.

Location: SW Portland, ADA Accessible.

# #57. MODERNIST MEETS MEDITERRANEAN

Hosted by Karol Niemi and Dennis Batke with Chef Monica Grinnell of Eat Your Heart Out Catering.

Saturday, March 28, 2020 at 7:00 p.m. for 25 guests at \$150/per person.

As a long-standing tradition, the final event of the Dinner Series is presented by Karol Niemi and Dennis Batke in their art-filled modern home.

Over breathtaking views, you'll experience an exquisite Mediterranean meal by Chef Monica Grinnell. This cherished event has become a staple for many - don't miss it!

Location: NW Portland. Vegetarian option available with prior notice. No other diet restriction able to accommodate. This home is not ADA accessible.





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