

El Gaucho

EVENT PORTFOLIO



Private dining at AQUA by El Gaucho or El Gaucho is a memorable occasion. With five locations to choose from, no matter where life takes you in the Northwest, we have space for your private dining needs. Our beautiful and incomparable private dining rooms are available for lunch and dinner service seven days a week and each of our restaurants are available for buyouts. Contact us for more information and reservations or request information online at elgaucho.com.

**AQUA
BY EL GAUCHO**



NORTH BAY
up to 100 Guests



SOUTH BAY
up to 25 Guests



MAIN DINING
up to 500 Guests



BAR
up to 150 Guests

**EL GAUCHO
BELLEVUE**



CANOE RIDGE
up to 40 Guests



DESTINY RIDGE
up to 12 Guests



HORSE HEAVEN
up to 10 Guests



PEPPER BRIDGE
up to 40 Guests



RED MOUNTAIN
up to 50 Guests



SEVEN HILLS
up to 100 Guests

**EL GAUCHO
PORTLAND**



GOLD ROOM
up to 30 Guests



VINTAGE ROOM
up to 17 Guests



MAIN DINING
up to 100 Guests



BAR
up to 60 Guests



CIGAR LOUNGE
up to 25 Guests

**EL GAUCHO
SEATTLE**



410 ROOM
up to 10 Guests



BOLAS ROOM
up to 26 Guests



GRILL ROOM
up to 40 Guests



PAMPAS ROOM
up to 125 Guests



WINE CELLAR
up to 20 Guests

**EL GAUCHO
TACOMA**



HAVANA ROOM
up to 30 Guests



JON SHEARD ROOM
up to 14 Guests



MEZZANINE
up to 26 Guests



NORTHWEST ROOM
up to 50 Guests



PIANO BALCONY
up to 14 Guests



VINEYARD ROOM
up to 10 Guests

LOCATION

319 SW Broadway
Portland, OR 97205

PARKING

Valet parking available at
El Gaucho's front door.

ATTIRE

El Gaucho celebrates
fine dining in a comfort-
ably swanky and spirited
atmosphere. Coat and tie
are optional. Dress varies
from formal to casual.

HOURS

Sunday

4:30pm - 10:00pm

Monday - Thursday

4:30pm - 11:00pm

Friday & Saturday

4:30pm - 12:00am

*Luncheons for private
events are available.*

RESERVATIONS & INFORMATION

RESTAURANT

503.227.8794

EVENT DIRECTOR

Kate Arvidson

p: 971.544.2700

f: 503.227.3412

e: karvidson@elgaucho.com

WEBSITE

elgaucho.com

*All major credit cards
and JCB accepted.*

ABOUT EL GAUCHO

For years, discriminating diners have trusted the establishments
of Paul Mackay to turn landmark occasions into lasting memories.

At El Gaucho Portland, you and your guests will be treated to
the ultimate dining experience, including the attentive tableside
service that is the Mackay hallmark. Step back in time to an era of
uncompromising service and total indulgence, where the smallest of
details are considered the most basic ingredients of your visit. We
set the stage for an extraordinary event that will exceed your every
expectation.

The El Gaucho team of captains, servers and General Manager Gillian
Duff preside as Executive Chef Steve Cain orchestrates the exhibition
kitchen. 28-Day Dry-Aged Niman Ranch All-Natural Certified
Angus Beef® Prime steaks and custom aged Certified Angus Beef®
Tenderloin Filets, ribs, pork, poultry and the freshest seafood are all
prepared to perfection over an open bed of glowing coals.

EL GAUCHO

IS THE NORTHWEST'S

STEAKHOUSE LEGACY

FOCUSED ON

ELEGANT, OLD-SCHOOL,
TABLESIDE SERVICE

FOR PEOPLE CELEBRATING THEIR LIVES.

El Gaucho

PRIVATE DINING ROOMS

*Our beautiful and incomparable private rooms are available for dinner and lunch service daily.
To make a reservation for Private Dining or for more information please call 971.544.2700.*

Private dining room options in Portland include:



Vintage Room

An impressive and intimate setting for private gatherings or entertaining your most valued clients. Surrounded by our working wine cellar, the Vintage Room table will accommodate as many as 17 guests.



Gold Room

El Gaucho Portland's elegantly appointed Gold Room is ideal for any special occasion or corporate presentation. Enjoy flexible seating for as many as 30 guests.



Bar

Our lounge can accommodate 50 guests and is the perfect setting for your vibrant celebration. Featuring nightly Latin guitar it is sure to make your event a night to remember.

SEATING ARRANGEMENTS & MAXIMUM CAPACITY

GOLD ROOM

Seated: 30
Seated w-AV: 25
Reception: 35

VINTAGE ROOM

Seated: 17
Seated w-AV: 15

RESTAURANT BUYOUT

Main Dining: 100
Entire Restaurant: 175

BAR

Seating: 45
Reception: 50

CIGAR LOUNGE

Accommodates
25 Guests



Main Dining Room

Our main dining room can accommodate 100 guests for a seated dinner. The whole restaurant offers seating for 175.



Cigar Lounge

Our premium and classically appointed Cigar Lounge is open nightly and features flat-screen TV's to watch your favorite teams. Full menu is available, along with high-end spirits, and top-notch cigars. Seats 25.

MENU PLANNING



Our menus were designed to provide you and your guests with the best possible dining experience. Our private dining team will work with you to create the perfect menu tailored to your event needs. Our chef team welcomes special requests and the opportunity to showcase their culinary skills to create specialty menus. Please inquire with our private dining team for more details.

Lunch & Daytime Events

LUNCHEON BUFFET MENU

Buffet menus are available for groups of 15 guests or more at lunch. All buffet packages include freshly brewed coffee, decaffeinated coffee, tea, and soft drinks.

ALL-INCLUSIVE LUNCH PACKAGES

Priced per person, these packages include a 3-course lunch, non-alcoholic beverages, valet parking & gratuity. A custom menu will be designed for guests to order from upon arrival.

Dinner & Evening Events

MAIN DINING ROOM MENU

The main dining room menu is available to parties of 14 guests or less for dinner. This is the same menu that is offered in our restaurant. Parties of this size may also have the option of preselecting a limited menu, or appetizers ahead of time.

LIMITED MENU

A limited menu is required for parties of more than 14 guests for dinner. This menu is customizable and allows guests to choose their salad, entrée, and dessert course onsite. You may choose up to 2 salads, 5 entrées, and 2 desserts that will be printed on a custom menu for guests to order from upon arrival. Appetizers will need to be preselected prior to arrival.

COCKTAIL RECEPTION

This menu style is available to all parties. Choose from our variety of appetizers which can be tray passed, or set out buffet style. All appetizers will need to be selected in advance.

LUNCHEON BUFFET



*Buffet menus are available for groups of 15 guests or more.
All buffet packages include freshly brewed coffee, decaffeinated coffee, tea and soft drinks.*

1

mixed green salad
rolls & butter
vegetarian pasta salad
top sirloin medallions with diablo sauce
roasted chicken marsala
seasonal vegetables with herb butter
roasted fingerling potatoes
chocolate chip cookies

\$45 per person

2

caesar salad
rolls & butter
seasonal vegetarian pasta
grilled salmon with basil pesto & beurre blanc
tenderloin medallions with herb butter
norigold mashed potatoes
asparagus with lemon beurre blanc
assorted mini desserts

\$55 per person

3

seafood caesar salad with bay shrimp & dungeness crab
rolls & butter
roasted chicken marsala
grilled salmon with basil pesto & beurre blanc
tenderloin medallions with bordelaise sauce
norigold mashed potatoes
roasted sweet corn with chipotle honey butter
assorted mini desserts

\$65 per person

***All-day meetings and custom packages can be arranged for all Luncheon Buffets.
Please contact Kate for details.***

Menu items are subject to seasonal changes and fluctuation in pricing.

ALL-INCLUSIVE LUNCH PACKAGES



Prices include a 3 course lunch, non-alcoholic beverages, valet parking & gratuity.

\$65 Lunch Menu

SALAD

Mixed Green Salad

ENTRÉES

all entrées served with
mashed potatoes & asparagus

CHOICE OF:

Baseball Cut Top Sirloin
Seasonal Fresh Fish
Oven Crisped Chicken
Chef's Vegetarian Pasta

DESSERT

Housemade Cheesecake

\$75 Lunch Menu

SALAD

Caesar Salad

ENTRÉES

all entrées served with
mashed potatoes & asparagus

CHOICE OF:

Filet Mignon
Seasonal Fresh Fish
Oven Crisped Chicken
Chef's Vegetarian Pasta

DESSERT

Chef's Duo: Mississippi Mud Cake
& Bread Pudding

APPETIZERS & RECEPTION



Please select any number of appetizers. Items may be served tray-passed, buffet-style or family-style.
Unless otherwise noted, appetizers are priced per dozen.

BEEF

BEEF TENDERLOIN KABOBS
chimichurri sauce 48

TENDERLOIN DIABLO
sauteed tenderloin tips, cajun cream sauce 36

PEPPERCORN TOP SIRLOIN CROSTINI
peppercorn demi-glaze 45

ROQUEFORT TOP SIRLOIN CROSTINI
melted roquefort 48

SEAFOOD

AHI TUNA TARTARE
served on a wonton chip 32

**DUNGENESS CRAB
AND AVOCADO CROSTINI**
dungeness crab, diced avocado,
brioche 56

WICKED SHRIMP
classic wicked sauce 39

MAINE LOBSTER CROSTINI
truffle aioli 68

**PANCETTA-WRAPPED JUMBO
PRAWNS**
scallion pesto 56

SURF & TURF SKEWERS
tenderloin, lobster, béarnaise 75

JUMBO ICED PRAWNS
remoulade sauce 45

CRAB STUFFED MUSHROOMS
smoked bacon, fontina, basil 38

SMOKED SALMON CROSTINI
mascarpone, pickled onion relish 38

CHILLED SEAFOOD TOWER
king crab leg, lobster tail,
dungeness crab, jumbo prawns,
snowcrab claws 180

FRESH NORTHWEST OYSTERS
half shell Market

SEARED SEA SCALLOPS
citrus glaze 36

MINI CRAB CAKES
red pepper pesto 66

POULTRY, VEGETARIAN AND MORE

SMOKED DUCK CROSTINI
huckleberry preserves 55

CAPRESE SKEWERS
balsamic reduction (V)(GF) 24

THAI CHICKEN SKEWERS
peanut sauce 26

DOMESTIC AND IMPORTED CHEESES
assorted cheeses, fig jam, almonds,
croccantini crackers (V) sm 60 / lg 120

VEGETABLE CRUDITE
hummus, seasonal vegetables (V) (GF)(VEGAN) 28

WILD MUSHROOM CROSTINI
brandy cream (V) 35

WHIPPED BRIE CROSTINI
candied pistachios (V) ..28

CAMBOZOLA PEAR CROSTINI
honey, thyme (V) 32

(V) Vegetarian (GF) Gluten Free

Menu items are subject to seasonal changes and fluctuation in pricing.

DINNER



Groups fewer than 15 guests may order from the main dining room menu.
For groups above 14 guests, we invite you to pre-select up to 2 salads, 5 entrées, and 2 desserts.
All entrées served with mashed potatoes & asparagus. A customized menu will be printed with these options.

Please refer to the Appetizer & Reception menu for complete selections.

SALADS

CLASSIC CAESAR SALAD
traditionally prepared 15

410 SALAD
crab, shrimp, lemon-balsamic vinaigrette 15

GAUCHO SALAD
bay shrimp, roquefort dressing 13

MIXED GREENS SALAD
apples, candied walnuts, dijon vinaigrette 12

ENTRÉES

NEW YORK STEAK
14 oz, beautifully marbled, excellent
flavor 70

PEPPERCORN NEW YORK
14 oz, encrusted with peppercorns
and peppercorn demi-glace 73

FILET MIGNON
8 oz/12 oz, lean, tender 57/77

FILET OSCAR
8 oz filet mignon, dungeness crab,
béarnaise 79

BASEBALL CUT TOP SIRLOIN
12 oz, lean and flavorful 43

STEAK EL GAUCHO
8 oz filet mignon, lobster
medallions, béarnaise 79

SURF & TURF
8 oz filet mignon and
1/2 lb lobster tail 88

DIVER SEA SCALLOPS
lemon buerre blanc 43

FRESH SEASONAL FISH
chef's preparation Market

CANADIAN LOBSTER TAIL
one pound, drawn butter Market

OVEN CRISPED CHICKEN
pan sauce 32

YELLOWFIN AHI TUNA
miso glaze, soy reduction 57

CHEF'S VEGETARIAN PASTA
seasonally inspired 30

WILD MUSHROOM RISOTTO
made to order 30

SPECIALTY ENTRÉE ADDITIONS

Gaicho Style lobster medallions, béarnaise 22
Oscar Style crab, béarnaise 22

Signature Sauces
served family style

roquefort, peppercorn, bordelaise
or béarnaise 5 each

SHAREABLE SIDES

Served family-style for 2-3 guests

SW Scalloped Potatoes creamy with a hint of spice 11
Gaicho Mac and Cheese crispy bread topping 12
Roasted Sweet Corn chipotle honey butter 12
Seasonal Vegetable market
Lobster Mashed Potatoes with maine lobster 24
Sautéed Spinach olive oil, garlic, chili flakes, lemon 10

SAMPLE DINNER MENUS



Prices are based on consumption.

Sample Menu #1

APPETIZERS

Mini Crab Cakes
Caprese Skewers
Wicked Shrimp

SALAD

Caesar Salad

ENTRÉES

all entrées served with
mashed potatoes & asparagus

CHOICE OF:

Filet Mignon
New York Steak
Seasonal Fresh Fish
Oven Crisped Chicken

DESSERT

CHOICE OF:

Mississippi Mud Cake
Bananas Foster

Sample Menu #2

APPETIZERS

Ahi Tuna Tartare
Wild Mushroom Crostini
Tenderloin Diablo

SALAD

Mixed Green Salad

ENTRÉES

all entrées served with
mashed potatoes & asparagus

CHOICE OF:

Steak El Gaucho
Peppercorn New York
Diver Sea Scallops
Seasonal Vegetarian Pasta

DESSERT

CHOICE OF:

Chef's Dessert Sampler

DESSERTS



Individual orders, unless otherwise specified.

MISSISSIPPI MUD CAKE

warm chocolate cake, espresso and kentucky
bourbon, madagascar vanilla bean ice cream

10

HOUSEMADE CHEESECAKE

new york style, seasonal fruit coulis

10

IRISH CREAM BREAD PUDDING

bourbon caramel, chocolate,
madagascar vanilla bean ice cream

12

OLYMPIC MOUNTAIN® SORBET

seasonal

8

BITE-SIZED DESSERT ASSORTMENT

(per dozen) 36

DESSERT DUO

mini mississippi mud cake & bread pudding
*if choosen, must be only dessert option

10

CHEF'S SAMPLER

mini mississippi mud cake,
bread pudding & cheesecake
*if choosen, must be only dessert option

12

BANANAS FOSTER

prepared tableside, priced for two people

14

BANANAS FOSTER FLAMBE STATION

station fee for tableside preparation during events of 20 guests or more

75

Dessert wines, cordials and after-dinner drinks are available to complement your selections.

Menu items are subject to seasonal changes and fluctuation in pricing.

BEVERAGES



El Gaucho offers a full bar for your guests enjoyment. From specialty cocktails to a vast selection of wine and craft beers, we have something for everyone. You may choose to host beer and wine only, or you can add cocktails made to order. We offer both, an open premium bar and an open bar with no limitations and top shelf available. All beverages are charged based on consumption. Please inquire with our private dining team for more details.

Non-alcoholic beverages including specialty and drip coffee, tea, soda, and juice are available starting at \$3.50 per beverage. We are proud to offer complimentary filtered still, and sparkling, water to all of our guests through Vivreau, our filtered water system.

El Gaucho provides the opportunity to hire a certified sommelier for wine tasting events and wine dinners to educate and enhance the guest experience. We provide the same opportunity for spirit tastings and spirit dinners. Please inquire with our private dining team for pricing.



Make memories here!

Custom designed wedding and reception packages are available at all of our restaurant locations.

We can provide elegant surroundings in any of our private dining rooms
or you may buy out our entire restaurant.

We can provide everything you need for that special day or occasion including a variety
of menu and buffet options, a wedding or event coordinator, chef attendants and bartenders.

YOU DESERVE THE BEST. YOU DESERVE EL GAUCHO.

El Gaucho

For more information, to arrange a private tour of our facilities, or to book your event,
please contact Kate Arvidson at 503.227.8794 or email karvidson@elgaucho.com.

ELGAUCHO.COM

Planning Your Event

RESERVATION PROCEDURES

We offer one 48-hour courtesy hold on all of our private dining rooms. A signed contract with a credit card guarantee must be returned within 72 hours to guarantee your reservation and room. Deposits are not required with the exceptions of restaurant buyouts and holiday parties.

Cancellations occurring less than 14 days in advance may be assessed a non-refundable cancellation fee. Please note reservations in November and December are subject to different cancellation policies.

Private dining reservations are subject to food and beverage minimums, room fees, or a combination of both. A 22 % service charge will be added to the final bill of all events. El Gaucho retains the full service charge and distributes it to employees in the form of wages, commissions, benefits, or otherwise entirely at El Gaucho's discretion, in accord with the agreements and understandings that it has in place with its employees.

MENU SELECTIONS

Our private dining team is happy to assist with selecting your menu items. We ask that you finalize your menu at least two weeks prior to your event. A minimum guaranteed guest count is due 3 business days prior to your event. Menu prices do not include a 22% service charge.

DIETARY REQUESTS

Our chef is happy to accommodate guest dietary restrictions. Please provide any knowledge of dietary restrictions as soon as possible.

CUSTOMIZED MENUS

Complimentary with all limited menu selections and packages. Add a personal touch to your menu with a custom title.

PLACE CARDS & TABLE NUMBERS

Personalized Place Cards \$1/each
Table Numbers & Holders complimentary

PARKING

Valet parking is available at El Gaucho's front door and is complimentary for all private dining & contracted events.

ATTIRE

El Gaucho celebrates fine dining in a comfortably swanky and spirited atmosphere. Coat and tie are optional. Dress varies from formal to casual.

FLORAL & DECOR

We work with local florists and vendors to personalize your event. Our private dining team is happy to assist with ordering centerpieces and other décor for your event. Prices varies upon request.

AUDIO VISUAL EQUIPMENT

El Gaucho houses some AV equipment which is available for rent. All other requests will be rented from outside vendors. Please confirm pricing and availability with our private dining team.

MUSIC

We offer live latin guitar music in the restaurant, nightly from 7pm-11pm. In order to respect our main dining room guests, live music and DJ's are not permitted in the private rooms, unless the event is a full restaurant buy out.

GIVE THE *Gift* OF GAUCHO

Send your guests home with a signature gift to remember their experience:

Mini Spice Trio—\$10
wicked spice, diablo spice,
and gaucho seasoning shakers

Gift Cards
your choice of value

Cigars
starting at \$17 per cigar

SEATTLE'S LUXURY URBAN INN

THE INN AT *El Gaucho*

Step back in time, to an era of uncompromising service and total indulgence. Adorned in retro-swank fifties décor, the Inn at El Gaucho delivers an unparalleled personal experience tailored to each guest's unique Seattle story. Located in Seattle's ultra-hip Belltown district, the Inn is minutes away from landmarks such as the Pike Place Market and the Space Needle. Whether you're a visitor to the city or a local spending a night on the town, the Inn at El Gaucho will serve up a memorable stay you'll cherish forever.

Create an unforgettable stay at The Inn at El Gaucho. The packages we can assemble are limited only by your creativity. Let us know how we can create a special night for you.

Our Junior Suites Include:

- | | | |
|--|---|--|
| Views of Elliott Bay, the Olympic Mountains, Puget Sound and bustling energy of Belltown | Gilchrist & Soames London Collection luxury bath products | Complimentary high-speed wireless internet |
| Handcrafted Italian furnishings | Fresh cotton bathrobes, crisp linens and soft towels | High definition flat screen TVs with movie, sports, and premium channels |
| Pillow top beds with feather comforters | | 24-hour concierge service |

You may make a reservation by calling the Inn at El Gaucho or book your room online.
206.728.1133 | 1.866.EL.GAUCHO (1.866.354.2824) | INNATELGAUCHO.COM

2505 First Avenue, Seattle, WA 98121 | 206.728.1133 or 1.866.354.2824

The front desk is located on the second floor and can be reached only by stairwell. It is not handicap-accessible by elevator. Staff members will be available to assist in accommodating guests with special needs.





EL GAUCHO SEATTLE

2505 First Avenue
Seattle, WA 98121
206.728.1337

EL GAUCHO BELLEVUE

450 108th Avenue NE
Bellevue, WA 98004
425.455.2715

EL GAUCHO PORTLAND

319 SW Broadway
Portland, OR 97205
503.227.8794

EL GAUCHO TACOMA

2119 Pacific Avenue
Tacoma, WA 98402
253.272.1510

AQUA BY EL GAUCHO

2801 Alaskan Way, Pier 70
Seattle, WA 98121
206.956.9171

ELGAUCHO.COM