

El Gaucho

PRIVATE DINING AND EVENTS



CONNECT

LOCATION

319 SW Broadway
Portland, OR 97205

503.227.8794

HOURS

Tuesday - Thursday
4:30pm - 10:00pm

Friday - Saturday
4:30pm - 11:00pm

SALES DIRECTOR

Greg Dills
p: 971.544.2700
f: 503.227.3412

gdills@elgaucho.com

GENERAL MANAGER

Gillian Duff

EXECUTIVE CHEF

Gabriel Rodriguez

*Lunch & Dinner available on Sunday and Monday
private dining events available upon request.*

GATHER AND CELEBRATE

El Gaucho is the Northwest's steakhouse legacy focused on elegant, old-school, tableside service for people celebrating their lives! Our Portland location in the historic Benson Hotel is in the heart of downtown and features live music nightly. El Gaucho Portland is the perfect venue for your special wedding, rehearsal and business celebrations.

Our menu is a celebration of the best ingredients from the Northwest, featuring Angus Beef® brand Prime steaks and cutting-edge fresh seafood selection. All prepared in the open exhibition kitchen over the flaming charcoal grill. El Gaucho Portland is part of the Revelers Club loyalty program.



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. Private dining reservations are subject to food and beverage minimums, room fees, or a combination of both.

A deposit is required for your private dining event. A deposit equal to 50% of the food and beverage minimum is due upon booking. This amount will be applied to your final bill.

Cancellations occurring less than 30 days in advance will be assessed a non-refundable cancellation fee. In the event El Gaucho is able to re-book the room, El Gaucho will not assess a cancellation fee. Please note reservations in November and December are subject to different cancellation policies.

SERVICE CHARGE

All food and beverage items are subject to 22% service charge. Our professional service team receives industry leading compensation including commissions on sales, health insurance, 401K, and extensive education and training for a successful career path. A 22% service charge is included on each check. El Gaucho retains 100% of the service charge.

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 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.

PARKING

Valet Parking is available in the evenings just outside our front doors on SW Broadway for \$10 per car.

ATTIRE

Our motto is, "We dress up so you do not have to!" El Gaucho celebrates fine dining in a comfortably swanky and spirited atmosphere. Coat and tie are optional. Dress varies from formal to casual.

MUSIC

We offer live latin guitar music in the restaurant, nightly from 5:30pm-9:30pm. In order to respect our main dining room guests, live music and DJ's are only permitted for restaurant buy-out events.

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 vary upon request.

PLACE CARDS & TABLE NUMBERS

Personalized Place Cards \$2/each
Table Numbers & Holders complimentary

AUDIO VISUAL EQUIPMENT

El Gaucho houses audio visual equipment in many of our private rooms which is available for rent. All other requests will be rented from outside vendors. Please confirm pricing and availability with our private dining team.

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
& gaucho seasoning shakers

Gift Cards—your choice of value

Wine starting at \$40 per bottle

Cigars (*custom labels available*)
starting at \$17 per cigar



SECTION ONE

Dining Rooms



GOLD ROOM

The elegantly appointed Gold Room is ideal for any special occasion or corporate presentation. Enjoy flexible seating for as many as 30 guests.

Reception: 35

Theater: 18

Classroom: 25

Seated: 30

[TAKE A VIRTUAL TOUR »](#)



VINTAGE ROOM

The Vintage Room is an impressive and intimate setting for private gatherings or entertaining your most valued clients. Surrounded by our working wine cellar, The room's table will accommodate up to 16 guests.

Classroom: 15

Seated: 16

[TAKE A VIRTUAL TOUR »](#)



BAR

The entire Bar can be used for a seated dinner and can accommodate 45 guests or for a lively cocktail reception for up to 50.

Reception: 50

Theater: 20

Classroom: 30

Seated: 45

[TAKE A VIRTUAL TOUR »](#)



CIGAR LOUNGE

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

Reception: 25

Classroom: 18

Seated: 22

[TAKE A VIRTUAL TOUR »](#)



RESTAURANT BUYOUT

El Gaucho all to yourself. Our Main Dining Room can seat up to 90 guests. The whole restaurant can accommodate up to 175.

Reception: 175

Theater: 50

Classroom: 40

Seated: 90

[TAKE A VIRTUAL TOUR »](#)



SECTION TWO

—
Your Menu



OUR MENUS are 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

LIMITED MENU

A limited menu is required for parties at lunch. This menu is customizable and allows guests to choose their salad, entrée, and dessert course onsite. You may choose 1 salad, 4 entrées, and 1 dessert that will be printed on a custom menu for guests to order from upon arrival. Appetizers will need to be preselected prior to arrival.

DINNER & EVENING EVENTS

MAIN DINING ROOM MENU

Parties of up to 12 guests may choose from the main dining room menu, pre-select a limited menu or choose appetizers in advance.

LIMITED MENU

A limited menu is required for parties of 13 or more. This menu is customizable and allows guests to choose their entrée onsite. You may select up to four entrées that will be printed on a custom menu for guests to order from upon sitting for dinner. Your choice of appetizers, one starter course and one dessert will be preselected prior to arrival.

SET MENU

A limited, pre-selected menu is required for parties of 50 guests or more. This menu is customizable in advance of your event. You may select your choice of appetizers, one salad, one entree, and one dessert. The chef's entrée duet package allows each guest more variety and is an excellent choice for events of this size.

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 must be selected in advance.

APPETIZERS & RECEPTION



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

BEEF

STEAK TARTARE, GRILLED BREAD POINTS
dijon mustard, egg, shallots, capers, brandy 62

BACON WRAPPED TENDERLOIN SKEWER (GF)
peppercorn sauce, brandy cream 97

TOP SIRLOIN CROSTINI
melted roquefort72

BEEF TENDERLOIN SKEWER
cajun cream sauce 99

SEAFOOD

SEAFOOD TOWER (GF)
snowcrab, dungeness crab, lobster, prawns,
oysters, seasonal tartare..... 420

SEASONAL SEAFOOD TARTARE
seasonal selection
served on a wonton chip 46

JUMBO ICED PRAWNS (GF)
remoulade, cocktail sauce..... 59

SEA SCALLOPS
beurre blanc, 10 year aged balsamic.....77

DUNGENESS CRAB AND AVOCADO CROSTINI
sesame oil, pickled ginger, cilantro 78

MINI DUNGENESS CRAB CAKES
charred lemon aioli, pickled peppers 87

WICKED SHRIMP SKEWER
classic wicked sauce.....72

FRESH NORTHWEST OYSTERS (GF)
on the half shell, honey-sriracha mignonette..... 54

POULTRY, VEGETARIAN AND MORE

FRENCH ONION CROSTINI
caramelized onions, demi-glace, gruyère cheese 26

BRAISED & ROASTED DUCK CROSTINI
whipped feta, fig compote72

WILD MUSHROOM CROSTINI (V)
brandy cream, parmesan 46

PORK BELLY (GF)
brown sugar cured, honey balsamic glaze,
pickled peppers 38

VEGETABLE CRUDITE PLATTER (Vegan) (GF) (V)
served with hummus, serves 12 guests 54

CAMBOZOLA PEAR CROSTINI (V)
honey, thyme 48

TOMATO CONFIT CROSTINI (Vegan)(V)
chickpea purée, fresh basil, garlic..... 29

CAPRESE SKEWER (V) (GF)
mozzarella, basil, tomato, balsamic reduction..... 27

DOMESTIC & IMPORTED CHEESES (V)
three assorted cheeses with accompaniments,
serves 12 guests 144

CHICKEN SKEWER
cajun cream sauce..... 60

DINNER



Groups fewer than 13 guests may order from the main dining room menu. For groups above 12 guests, we invite you to pre-select one salad, four entrées and one dessert.
All entrées are served with velvety mashed potatoes and a seasonal vegetable medley with the exception of the vegan and vegetarian entree.
A customized menu will be printed with these options.

FIRST COURSE

CAESAR SALAD
traditionally prepared 17

WEDGE SALAD
iceberg, smoked bacon, tomato, roquefort..... 14

MIXED GREENS SALAD
lemon vinaigrette, candied walnuts, raspberries 13

GAUCHO SALAD
mixed greens, baby shrimp, cherry tomatoes,
roquefort dressing..... 16

ENTRÉES

NEW YORK STEAK
14 oz, beautifully marbled, excellent flavor..... 85

PEPPERCORN NEW YORK
14 oz, encrusted with peppercorns
and peppercorn demi-glace 88

FILET MIGNON
6oz, 8oz, 10oz, lean and tender 70/77/84

BONE-IN RIBEYE
18 oz, beautifully marbled..... 91

BASEBALL CUT TOP SIRLOIN
10 oz, lean and flavorful..... 53

STEAK EL GAUCHO
6oz, or 8oz filet mignon, lobster medallions, béarnaise...95/102

FILET OSCAR
6oz or 8oz filet, fresh dungeness crab, béarnaise..... 95/102

FRESH FISH IN SEASON
chef's preparation Market

SURF & TURF
6oz or 8oz filet mignon, one small maine lobster tail132/139

LARGE CANADIAN LOBSTER TAIL
18oz, drawn butter, lemon.....131

OVEN ROASTED HALF CHICKEN
chef's preparation 45

DIABLO CAULIFLOWER (Vegan) (GF) (V)
cashew cream, chimichurri, roasted pepitas 35

SEASONAL MUSHROOM RISOTTO (Vegan) (GF) (V)
roasted pine nuts, herbs, preserved lemon 28

SPECIALTY ENTRÉE ADDITIONS

Served family-style on the table for 5 guests

Gauche Style lobster medallions, asparagus, béarnaise125

Oscar Style fresh dungeness crab, asparagus, béarnaise...125

Grilled Prawns..... 80

SHAREABLE SIGNATURE SAUCES

Served family-style for 5 guests

Roquefort..... 35

Béarnaise 35

Peppercorn 35

Bordelaise..... 35

Chimichurri 25

SHAREABLE SIDES

Served family-style for 3 guests

Southwest Scalloped Potatoes creamy with
a hint of spice 15

Gauche Mac & Cheese fresh pasta, crispy bread topping... 15

Crab Mac & Cheese fresh made pasta30

Roasted Sweet Corn chipotle honey butter 14

Crispy Brussels Sprouts diablo spice, bacon,
pomegranate molasses 16

Lobster Mashed Potatoes maine lobster 28

Sautéed Mushrooms white wine, onions, garlic, butter 14

Additional vegetarian and vegan selections are available upon request.

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

DESSERTS

Individually plated unless otherwise specified.

MISSISSIPPI MUD CAKE
warm chocolate cake, espresso, Kentucky bourbon,
chocolate sauce, vanilla bean ice cream
15

HOUSE-MADE CHEESECAKE
New York style, seasonal fruit coulis
14

OLYMPIC MOUNTAIN® SORBET
seasonal selection
11

KEY LIME PIE
whipped cream
14

CHEF'S SEASONAL DUO
mini mississippi mud cake,
house-made cheesecake
14

CHEF'S SEASONAL TRIO
mini mississippi mud cake,
key lime pie, house-made cheesecake
15

BITE-SIZED DESSERT ASSORTMENT
Served buffet style or family style
56 (per dozen)

TABLESIDE FLAMBÉ DESSERTS

*A tableside preparation fee of \$75 is applied during events.
Dessert price per person still applies.*

BANANAS FOSTER FLAMBÉ STATION
station fee for tableside preparation during events
75

BANANAS FOSTER FLAMBÉ
rum-caramel sauce
16



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 \$4 per beverage. We are proud to offer complimentary filtered still, and sparkling, water.



REVELERS CLUB

We have you covered

Experience unforgettable private dining at any Revelers Club location. With twelve establishments across the Northwest, we offer the ideal setting for any event requirement.

Our restaurants are available for private lunch and dinner gatherings, as well as complete or partial buyouts. Contact any of our Events Teams to host your private event any day of the week, including days when our operations are typically closed.



AERLUME



AQUA
BY El Gaucho



CROSSBUCK
BREWING  TAPROOM



El Gaucho



T-POST
TAVERN
WALLA WALLA WA



WALLA WALLA
STEAK CO.




WITNESS TREE
VANCOUVER, WA




YELLOWHAWK
WALLA + WALLA

El Gaucho



THE NORTHWEST'S STEAKHOUSE LEGACY

BELLEVUE

450 108th Avenue NE
Bellevue, WA 98004

425.455.2715

PORTLAND

319 SW Broadway
Portland, OR 97205

503.227.8794

SEATTLE

2200 Western Ave
Seattle, WA 98121

206.728.1337

TACOMA

2119 Pacific Avenue
Tacoma, WA 98402

253.272.1510

VANCOUVER

510 Waterfront Way
Vancouver, WA 98660

253.272.1510

AQUA by EL GAUCHO

2801 Alaskan Way, Pier 70
Seattle, WA 98121

206.956.9171

ELGAUCHO.COM