

Saint Irene's Event Space

VENUE INFORMATION & CATERING MENUS



SAINT IRENE'S

20175 SW 112TH AVE.
TUALATIN, OR
SAINTIRENES.COM
@SAINTIRENES
(503)495-3640

Saint Irene's

GENERAL INFORMATION



Location & Contact Information

20175 SW 112th Ave.
Tualatin, OR 97062
(Next to La Industria)

saintirenes@lagohospitality.com

503-495-3640

saintirenes.com

Venue Information

- We are located in Tualatin, 15 miles from Downtown Portland and right off of Tualatin-Sherwood Road.
- Our building includes two rooms, The High Dive & Venue Room, which can be rented together or separately.
- Our interior boasts a modern-industrial decor that can be tailored to host any type of event.
- Tables, chairs, linens, plates, glassware, flatware, and decor pieces are included with the venue
- Our Executive Chef, Jeff Torgerson, and his team craft all of our food in-house and from scratch for each event. We change our menus regularly based on seasonality.

Rooms & Pricing

Rooms

High Dive & Venue Room Combined

- Our two rooms can be rented together or separately
- Reservation of both rooms provides seating for up to 120 guests
- 1,550 sq feet

High Dive Room

- 400 sq feet, 20' by 20'
- Seating for up to 20, standing room up to 40
- Boasts our full bar
- Has a colorful interior, lots of live plants, and gold accent mirrors

Venue Room

- 1,250 sq feet, 50' by 25'
- Seating for up to 80
- Larger, main side of our venue
- Includes outdoor patio with string lights
- Includes our statement white chevron wall and two white canvas accent walls
- Our mobile bar is included with the rental of this room to allow for beverage service

Pricing & Minimums

Minimum Spend Required

Monday-Thursday Morning/Afternoon: \$1500

Monday-Thursday Evening: \$2000

Friday-Sunday (any time): \$2500

Space Fees

High Dive:

Monday-Thursday: \$450

Friday- Sunday: \$550

Venue Room:

Monday-Thursday: \$450

Friday-Sunday: \$550

High Dive & Venue Room Combined:

Monday-Thursday: \$675

Friday-Sunday: \$875

Weddings (all held in Venue Room & High Dive):

Monday-Sunday: \$1250

*Space Fee, food, beverage, and staffing all go toward the minimum spend requirement. Gratuity does not go towards the minimum spend required

**The Space Fee holds your date and allow the venue to be coordinated on the day of your event along with included amenities.

High Dive & Bar



Venue Room



Amenities & Services

Services We Offer

- Onsite Venue Coordinator to help you through the planning process
- For wedding parties - 1 hour rehearsal included
- External Day-Of Wedding Coordinator or Planner required for parties over 30

Amenities

- Ample free parking
- Fenced in outdoor patio
- Free WiFi
- Bose microphone
- Projector & 5x7' projector screen
- Sonos surround sound speakers for music streaming

Furniture Included

- Wood farm tables (9 ft long)
- 60" round tables
- 30" cocktail tables
- 6 ft rectangular tables
- Black folding chairs

Decor Included

- Chevron print satellite bar that can be used in any room
- Table linens and napkins in assorted colors
- Assorted glass vases
- Assorted glass and gold candle holders
- White candles



Catering Menu

Appetizers & Small Bites



The Party Package \$525 (hors d'oeuvres for 20-25 guests)

- Choice of cured meat **or** cheese charcuterie with chef's selection of cured meats and cheeses paired with fresh herbs, artisan crackers and seasonal accoutrements
- Greek Olive Mix, orange zest and rosemary (GF, DF)
- Lemon Chicken Skewers (DF, GF) with a honey jalapeño sauce and pickled onions (2 dozen)
- Hummus Platter (VG) - pita bread, seasonal grilled vegetables, and crudités
- French bread with olive oil and balsamic vinegar (VG)

Grazing Boards (serves 20-25 guests)

- Mediterranean Board \$215 - cured meats, cheeses, falafel, hummus, tzatziki, olives, vegetables, pita bread, and assorted accoutrements
- Vegetable Charcuterie Spread \$230 (GF, VG) - roasted fingerling potatoes, rosemary-sage beets, blistered cherry tomatoes, smoked cauliflower, and assorted seasonal vegetables with choice of creamy avocado dip or hummus
- Seasonal Fruit Board \$215 (GF, VG*)
- Cheese Charcuterie \$160 (V) - chef's selection of six cheeses paired with artisan crackers, fresh herbs, and seasonal accoutrements
- Meat Charcuterie \$200 (DF) - chef's selection of six local and Italian cured meats paired with artisan crackers, fresh herbs, and seasonal accoutrements
- Meat & Cheese Charcuterie \$180 - chef's selection of local and Italian cured meats and cheeses paired with artisan crackers, fresh herbs, and seasonal accoutrements
- Hummus Platter \$130 (VG) - pita bread, seasonal grilled vegetables, and crudités
- French bread with olive oil and balsamic vinegar \$35 (VG)



By the dozen

- Lemon Chicken Skewers \$54 (DF, GF) with a honey jalapeño sauce and pickled onions
- Grilled Shrimp Skewers \$96 (DF, GF) with spanish seasoning and avocado lime aioli
- Blackened Steak Skewers (2oz) \$105 (DF, GF) with harissa sauce
- Grilled Cremini Mushroom Skewer \$50 (GF, VG) with cilantro gremolata
- Warm Crostini \$48 (V) with warm ricotta and fresh basil pesto
- Mini Cheesy Potato Cakes \$42 (GF, V) topped with sour cream and green onion

Late Night Snacks

Small bites to keep the party going - served until 9:30

- Seasoned Fries or Sea Salt Fries \$7 (GF*, VG) per person
- Chips, Guac, and Salsa \$10 (GF, VG) per person
- Add Smoked Queso Dip \$6 (V)
- Deep Fried Brussels Sprouts with sweet arbol chili \$9 (GF, VG)
- Seasoned Nacho Fries with queso, shredded cheese, crema, and pico \$10 (GF*, V)

DF= Dairy Free
GF= Gluten Free
V= Vegetarian
VG= Vegan
GF* = fried with
gluten items (can be made
Celiac Friendly upon request)

Catering Menu

Breakfast & Brunch

Savory Mains

- Frittata with Seasonal Vegetables \$19 (GF, V)
- Cheesy Potato Cakes served with sour cream and green onion \$12 (GF, V)
- Egg and Cheese Breakfast Sandwich with bacon on a buttery croissant \$18
- Smoked Cauliflower and Potato Hash with Lemon Tahini \$12 (VG, GF)

Sweet Mains

- Buttermilk Pancakes with seasonal fruit, whipped butter, and maple syrup \$14 (V)
- Bread Pudding French Toast with Mandarin Chantilly Cream and blueberry-maple syrup \$15 (V)

Sides

- Scrambled Eggs \$7 (V, GF)
- Crispy Breakfast Potatoes \$7 (DF, GF)
- Bacon \$8 (DF, GF)
- Toast with butter \$4 (V)
- Fruit Board \$215 (VG, GF)

Breakfast Taco Bar | \$38 per person

Includes:

- Bacon (DF, GF)
- Scrambled Eggs (V, GF)
- Chorizo (DF, GF) (Vegan proteins available)
- Crispy Breakfast Potatoes (DF, GF)
- Black Beans (GF, VG)
- Corn & flour tortillas (VG)
- Toppings include: shredded cheese blend, limes, pico de gallo, salsa verde, avocado crema, Tapatio hot sauce

Guacamole +\$5 per person

Warm Queso +\$6 per person

Chips and House Salsa +\$3 per person



Catering Menu

Breakfast Pastries

Pastries, Muffins & Coffee Cakes - Banquet \$44 per doz. | Standard \$78 per doz.

- Classic Coffee Cake
- Double Chocolate Muffins
- Seasonal Muffins
- Coffee Cake + Seasonal Muffins (Half + Half Assortment)
- Butter Croissants
- Cream Cheese Danish Squares
- Cream Cheese + Jam Danishes
- Cinnamon Sugar Snails

Scones - Standard \$70 per doz.

- Vanilla Glazed Scones
- Lemon Poppyseed Scones
- Chocolate Orange Scones
- Maple Pecan Scones

Cinnamon Rolls with Cream Cheese Icing

- 24 ct. Banquet Size Cinnamon Rolls \$105
- 12 ct. Large Cinnamon Rolls \$95

Pastry Assortments - includes 4 ct. coffee cake, scones, + danishes

- 12 ct. Banquet Size Assortment \$72
- 12 ct. Standard Size Assortment \$102



Catering Menu

Catering Policies

Plating, utensils, and service ware provided for up to 120 guests

All food items are made in-house.
Desserts may be provided by a separate licensed vendor.

Menu rates reflect buffet or family style.

Menu items from lunch and dinner can be mix and matched.

Servers & Bartenders will be charged at the rate of \$25/hr per server for the duration of the event + set up and breakdown.

20% gratuity will be applied to the total of your event.

Adjustments can be made to menus to accommodate dietary restrictions or allergies; please let us know preferences in advance.

Prices are subject to market price depending on seasonality.



Irene's A La Carte Menu

Select:

- 2 mains
- 3-5 sides

All items in package priced individually per guest

Mains

All prices are per person

- Achiote Chicken Breast with Roasted Poblano Cream \$15 (GF)
- Seared Steelhead with chipotle lime butter \$18 (GF)
- Grilled Ribeye Steak with garlic and herbs and a birria consommé reduction \$22 (GF, DF)
- Seasonal Vegan Pasta \$14 (VG)

Sides + Salads

All prices are per person

- Crispy Yukon Gold Potatoes with brown butter, parmesan, toasted hazelnuts \$8 (GF, V)
- Roasted Carrots with maple vinaigrette \$8 (GF, VG)
- Seasonal Roasted or Grilled Vegetable - ask for our current offering \$8 (VG)
- Brussels Sprouts with sweet chili garlic \$8 (GF, VG)
- Freshly Baked French Bread with olive oil and balsamic vinegar or whipped butter \$7 (VG)
- Hickory Smoked Cauliflower \$8 (GF, VG)
- Seasonal Salad \$14 (GF, VG)
- Caesar Salad with parmesan cheese, croutons, and creamy dressing \$16



saintirenes.com
@saintirenes

Catering Menu

Packages

Let's Taco Bout It | \$38 per person



All taco bars include:

- Picadillo Beef (DF, GF)
- Tinga chicken (DF, GF)
- Pulled Pork (DF, GF)
- Spanish Rice (GF)
- Black Beans (GF, VG)
- Corn & flour tortillas (VG)
- Toppings include: cabbage slaw, queso fresco, limes, pico de gallo, sour cream
- Chips & Salsa (GF, VG)

Guacamole +\$5 per person

Warm Queso +\$6 per person

Smoked Cauliflower taco filling (vegan) +\$2 per person

Add Taco Chop Salad \$13 per person

- baby greens, black beans, quinoa, pico, shredded cheese blend, avocado, roasted corn, pickled jalapeno, and tortilla strips, creamy avocado dressing (GF*, V)

Mediterranean | \$45 per person

Includes pita bread, two proteins, three sides, and two sauces

Proteins

- Greek Lemon Herbed Chicken (GF, DF)
- Falafel (GF, VG)
- Smoked & Spiced Cauliflower (GF, VG)
- Gyro-Style Ground Beef (GF, DF)

Sides

- Crispy Potatoes with Za'atar and Chili Oil (GF, VG)
- Saffron Rice (GF, VG)
- Brussels Sprouts with Chili Honey and Pumpkin Seeds (GF, V, contains honey)
- Seasonal Roasted or Grilled Vegetable - ask for our current offerings
- Arugula, Tomato, Olive, & Cucumber Salad with Curry Balsamic and Feta (GF, V)

Sauces & Dips

- Roasted Garlic Tahini Sauce (GF, VG)
- Hummus (GF, VG)
- Cucumber Dill Tzatziki (GF, V)
- Creamy Harissa Sauce (GF, V)



Catering Menu



Packages

Italia | \$48 per person

Includes 2 pastas, one salad, roasted vegetables, and garlic bread

Pastas

- Spaghetti and Italian Meatballs
- Cavatappi with chicken in pesto cream and tomatoes
- Rigatoni with Hazelnut Basil Pesto (VG)
- Spaghetti with Tomato Arribata (VG)

Salads

- Seasonal House Salad (GF, VG)
- Caesar Salad with parmesan cheese, fresh croutons, and creamy dressing



Smokehouse Signature | \$55 per person

Price includes two proteins and three sides

Proteins

- Smoked Brisket with Texas BBQ Sauce (GF, DF)
- Pulled Pork (GF, DF)
- Smoked Chicken Thigh (GF, DF)

Sides

- Potato Salad (GF, V)
- Braised Collard Greens with smoked ham and sweet potato (GF)
- Cornbread with Honey butter (V)
- Cheddar and Chive Biscuits (V)
- Smoked Mac n' Cheese (V)
- Watermelon Cubes (GF, VG) (available for summer events)
- Seasonal Side Salad (GF, VG)

Beverage Menu

Beverage Policies

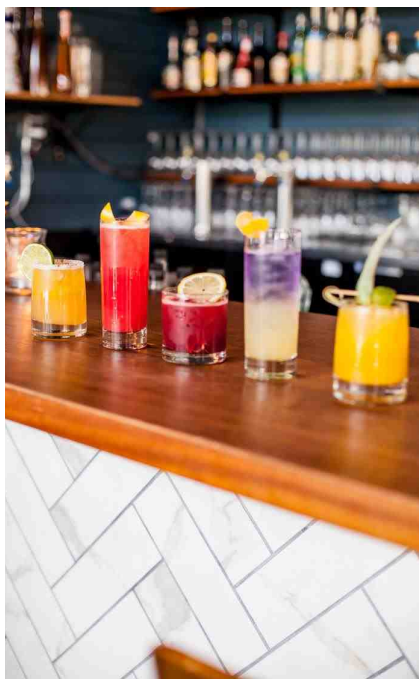
Drink quantities are estimated prior to event and charged on consumption following event with the exception of some custom beverages*

Standard wine glasses, pints, mugs, cocktail glasses, and water glasses are provided.

There is a \$15 corkage fee per bottle for approved outside wine. No other outside alcoholic beverages are permitted.

Servers & Bartenders will be charged at the rate of \$25/hr per server for hours of service, plus set up and breakdown.

20% gratuity will be applied to the total of your event.



Bar Options

Beer + Wine

- A variety of bottled beers \$6
- Local Draft Beer \$7.5
- Local and Imported Wines by the Glass \$11

Cocktails

- Well Cocktails: Gin, Vodka, Whiskey, Tequila, or Rum with a well mixer \$9
- Saint Irene's Cocktails: \$11-13
- Custom Event Cocktails: Market price*

Mimosa Bar

- A variety of fresh juices, fresh fruit, and sparkling wine \$11

Non-Alcoholic

- Sparkling water & sodas- \$4 each (free refills)
- Coffee- \$30/ carafe (eight cups per carafe)
- Iced Tea \$20/ carafe
- Hot Tea - \$20/ pot
- Custom Mocktails/Zero Proof: Market Price*

Service Options

- Hosted Bar : Client pays for guest beverages
- No-Host / Cash Bar : Guests purchase their own beverages
- Partially Hosted : Client pays for specific beverages, has a time/monetary limit or client provides a certain number of drink tickets, then guests are welcome to purchase additional beverages

Dessert Catering Menu

Dessert Policies

Plating, utensils, and service ware provided for up to 120 guests

If you wish to bring your own dessert, Saint Irene's charges a dessert plating fee of \$1/ person. We provide an array of dessert stands and trays.

Minimum of 2 dozen desserts per order.

Bars & Brownies \$72 per doz. (Minimum 1 dozen per flavor)

- Salty Fudgy Brownie
- Chocolate Chip & Brown Butter
- Coconut Pecan Magic Blondie
- Pink Sugar Cookie
- Frosted Snickerdoodle
- Mixed Berry Crumble
- Spiced Apple Crumble
- Red Velvet & Cream Cheese

Cupcakes \$80 per doz. (Minimum 1 dozen per flavor)

- Vanilla Sparkle
- Salted Chocolate Fudge
- Red Velvet & Cream Cheese
- Strawberries & Champagne
- Almond Poppyseed Raspberry
- Party Sprinkle

Jumbo Cookies \$72 per doz. (Minimum 1 dozen per flavor)

- Chocolate Chip with Sea Salt
- Tangy Lemon and White Chocolate
- Red Velvet
- Birthday Cake Sprinkle
- Double Chocolate
- Oatmeal Raisin
- Peanut Butter
- Classic Sugar
- Snickerdoodle
- German Chocolate
- Coconut Macaroons (GF)

French Macarons (All GF) \$72 per doz. (Minimum 1 dozen per flavor)

- Marionberry
- Lemon
- Salted Chocolate
- Strawberry
- Pistachio
- Vanilla Bean

Dessert Shooters \$100 per doz. (Minimum 2 dozen per flavor)

Shooters can be made GF with the emission of graham crumb

- Berry Cheesecake
- Chocolate Mousse
- Cookies n' Creme
- Lemon Citrus
- Vanilla Panna Cotta
- Strawberry Shortcake (VG)



Photography: Rachel Epperly Film and Photo

We look forward to hosting your next event!

Cheers,
The Saint Irene's Team