

# *El Gaucho*

TACOMA

## LOCATION

PO Box 1092  
2119 Pacific Ave.  
Tacoma, WA 98402

## PARKING

Valet parking available  
at El Gaucho's front door.  
\$6 per car.

## ATTIRE

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

## HOURS

### Dinner

Monday - Thursday  
5:00pm - 11:00am

### Friday

5:00pm - 1:00am

### Saturday

4:30pm - 1:00am

### Sunday

4:30pm - 11:00pm

Breakfast and lunch private dining  
events available upon request.

## RESERVATIONS AND INFORMATION

### Restaurant Phone:

253-272-1510

### Private Dining:

253-272-4424

### Fax:

253-272-0521

### Email:

eholst@elgaucho.com

### Website:

www.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 Tacoma, 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 preside as Chef Daniel Hutsell orchestrates the exhibition kitchen. 28-Day Dry-Aged Certified Angus Beef® Prime steaks, 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.**

# PRIVATE DINING

*Private Dining at El Gaucho is a memorable occasion. Our beautiful and unique private dining rooms include:*

## VINEYARD ROOM

The Vineyard Room is an impressive and intimate setting for private gatherings or entertaining your most important clients. Surrounded by a working wine cellar, the single round table seats from 6-10 guests.

## BOARDROOM

This room allows boardroom seating for small business presentations, executive dinners or family events accommodating as many as 16 guests.

## HAVANA ROOM

The romance of 1950's Cuba is your backdrop for this room. Pre-Castro cigar signs and a beautiful hand made wall humidor set the mood for an intimate evening. Ideal for presentations, it has seating for as many as 25 people. A plasma screen television is also available for use.

## NORTHWEST ROOM

A large painting of a bullfighter in action greets you as you enter our largest room. Seating up to 40 people, the Northwest Room provides the perfect setting for large scale seated presentations or a standing buffet reception. We can accommodate up to 75 for a reception.

## MEZZANINE

Providing a birds-eye view of the action below, the Mezzanine allows you to experience the energy of El Gaucho from your own private perch. See and be seen from your personal VIP section seating up to 50 people.

## PIANO BALCONY

Providing a birds-eye view of the action below, the Piano Balcony allows you to experience the energy of El Gaucho from your own private perch. For guests up to 12, this is the perfect place for either a business dinner or celebration.

## SEATING ARRANGEMENTS AND MAXIMUM CAPACITY

### VINEYARD

Round: 10

### BOARDROOM

Boardroom: 16

Presentaion: 14

### HAVANA ROOM

Boardroom: 20

Presentaion: 25

Reception: 30

### NORTHWEST ROOM

Boardroom: 16

Presentaion: 35

Rounds: 40

Reception: 75

Buffet: 40

### MEZZANINE

Boardroom: 24

Dining: 50

Reception: 100

Buffet: 30

### BALCONY

Round: 10

Boardroom: 12

Dining: 12

To make a reservation  
for Private Dining or for more  
information please contact:

Emily Holst at 253-272-4424 or email  
eholst@elgaucho.com

# PRIVATE DINING MENU

*For groups of 25 and above, we ask that you preselect appetizers, salads and desserts.  
You have an onsite choice of up to 4 entrees.*

## **APPETIZERS** (Served Buffet or Family-Style)

Crudite of Fresh Vegetables and Dip (small/large) . . . . .	40/75
Fresh Fruit, Domestic & Import Cheeses (small/large) . . . . .	50/100
Cheese and Craker Platter (small/large) . . . . .	65/130
Wheel of Baked Brie in Puff Pastry . . . . .	45
Iced Prawns (45 pieces) . . . . .	125
Grilled Vegetable Brochette (1/2 chaffer) . . . . .	75
Roquefort Stuffed Mushrooms (1/2 chaffer) . . . . .	38
Shrimp, Pistachio and Cream Cheese Stuffed Mushrooms (1/2 chaffer) . . . . .	45
Crab and Artichoke Dip (1/2 chaffer) . . . . .	60
Crab and Artichoke Dip (full chaffer) . . . . .	120
Wicked Shrimp (1/2 chaffer) . . . . .	96
Wicked Chicken (1/2 chaffer) . . . . .	45
Pancetta Jumbo Prawns (per dozen) . . . . .	42
Mini Crab Cakes (per dozen) . . . . .	50
Diver Sea Scallops (per dozen) . . . . .	32
Chicken Yakitori (per dozen) . . . . .	22
Mini Beef Tenderloin Kabobs (per dozen) . . . . .	45
Mini Kalbi Beef Tenderloin Kabobs (per dozen) . . . . .	45
Mini Lamb Kabobs (per dozen) . . . . .	38
Mini Beef Sandwiches (per dozen) . . . . .	50

## **CORSTINII TRAYS** (priced per dozen/minimum order two dozen)

Fresh Tomato and Goat Cheese Crostini . . . . .	22
Tuna Tartare Crostini . . . . .	25
Grilled Prawn with Salsa Crostini . . . . .	25
Deviled Crab Crostini . . . . .	32
Top Sirloin with Melted Roquefort Crostini . . . . .	36
Marinated Bay Shrimp Crostini . . . . .	22

## **SALADS** (Choice of:)

Caesar Salad . . . . .	12
410 Salad - Balsamic Vinaigrette with Dungeness Crab and Shrimp . . . . .	10
Gaucha Salad - Roquefort Dressing and Shrimp . . . . .	9
Mixed Green Salad - Roasted Shallot Vinaigrette with Apples, Walnuts and Roquefort Crumbles . . . . .	9
Vine Ripe Tomato and Fresh Mozzarella Salad - Basil, Balsamic Reduction and Olive Oli . . . . .	12
Crab and Shrimp Louie Salad (entree salad) . . . . .	29

# PRIVATE DINING MENU

*For groups of 25 and above, we ask that you preselect appetizers, salads and desserts.  
You have an onsite choice of up to 4 entrees.*

## DINNER ENTRÉES (Choice of:)

*Certified Angus Beef® Prime will be roasted medium rare to medium  
unless otherwise requested.*

### STEAKS

New York Steak (14oz) .....	59
Peppercorn New York (14oz) .....	.62
Filet Mignon (8 oz/10 oz) .....	45/54
Baseball Cut Top Sirloin (12 oz) .....	.37
Baseball Cut Top Sirloin with Roquefort (12 oz) .....	39
Steak El Gaucho (Baseball Cut Top Sirloin, Lobster Medallions, Bearnaise) .....	.55
Chefs Rib Chop (Seasonal Preparation) .....	.62
Tenderloin Medallions Oscar (8 oz, Dungeness Crab, Bearnaise) .....	.55

### SIGNATURE SAUCES (Served family style)

Roquefort Sauce .....	.5
Peppercorn Sauce .....	.5
Bearnaise Sauce .....	.5
Bordelaise Sauce .....	.5

### SEAFOOD

Australian Lobster Tail (8 oz) & Filet Mignon (8 oz) .....	95
Australian Lobster Tail (8 oz) .....	45
Seasonal Salmon .....	Market
Nightly Fresh Fish in Season .....	Market
Diver Sea Scallop Brochette and Herb Linguine .....	36
Grilled Scampi and Diver Sea Scallop Brochette .....	36

### POULTRY & VEGETARIAN SELECTIONS

Chicken Oscar (Lobster Medallions and Bearnaise) .....	31
Wild Mushroom Risotto .....	17
Chef's Seasonal Vegetarian Selection .....	Market
(Additional Vegetarian Selections available on request)	

# PRIVATE DINING MENU

## EL GAUCHO SPECIALTY ENTRÉE ADDITIONS

Add El Gaucho Style (Lobster Medallions and Bearnaise) to any entrée.....	21
Add Oscar Style (Crab and Bearnaise) to any entrée.....	19
Add Grilled Jumbo Prawn Brochette (3 prawns) to any entrée.....	9
Pancetta Jumbo Prawns (3 prawns) to any entrée.....	9
Add Diver Sea Scallop Brochette (6 oz) to any entrée.....	18
Add Lobster Tail (8 oz) to any entrée.....	45
Add King Crab Leg (14 oz) to any entrée.....	36

## SIGNATURE COMBINATIONS

Tenderloin Meddallions and Grilled Fresh Fish.....	64
Top Sirloin and Grilled fresh Fish.....	45
Steak El Gaucho (Baseball Cut Top Sirloin, Lobster Medallions, Bearnaise).....	54
Australian Lobster Tail (8 oz) & Filet Mignon (8 oz).....	90

## SHARABLE SIDES (Served family style, each serves 2-3 guests)

El Gaucho Baked Potato (per person).....	6
Norigold Mashed Potatoes.....	6
Maine Lobster Mashed Potatoes.....	22
Southwest Scalloped Potatoes.....	7
Grilled Portobello Mushrooms.....	8
Broccoli.....	6
Asparagus.....	12
Gaucho Mac and Coastal Cheddar Cheese.....	12
Creamy Red Pepper Polenta.....	9
Linguine Alfredo.....	8
Roasted Sweet Corn with Chipotle Honey Butter.....	11
Seasonal Vegetable (Chef's Preparation).....	11

# PRIVATE DINING MENU

## BUFFET MENU

*For Groups 15 and above. Menu item selections are requested 10 days prior to your event, entrée pre-counts are due 3 working days prior to arrival.*

### SALADS (per person)

Caesar Salad .....	12
410 Salad - Balsamic Vinaigrette with Dungeness Crab and Shrimp .....	10
Gauche Salad - Roquefort Dressing and Shrimp .....	9
Mixed Green Salad - Shallot Vinaigrette with Apples, Walnuts and Roquefort Crumbles .....	9

### CARVING STATION (20 order minimum)

*Certified Angus Beef® Prime will be roasted medium rare to medium, unless otherwise requested. Served with mini rolls and condiments.*

Top Sirloin .....	15
Tenderloin .....	24
Rack of Lamb .....	16

### SEAFOOD AND POULTRY

Chicken Breast with Dungeness Crab and Bearanaise (5 oz) .....	12.50
Fresh Fish in Season (4 oz) .....	12.50
Diver Sea Scallop Brochette (2 each, per dozen) .....	80
Grilled Prawn Brochette (3 each, per dozen) .....	65

### VEGETARIAN SELECTIONS

Wild Mushroom Risotto (1/2 chaffer) .....	75
Wild Mushroom Risotto (full chaffer) .....	150
Seasonal Vegetable Selection (1/2 chaffer) .....	75
Seasonal Vegetable Selection (full chaffer) .....	150

### EL GAUCHO SIDES (Priced per person)

El Gaucho Baked Potato Station (minimum 20 orders) .....	6
Southwest Scalloped Potatoes .....	4
Norigold Mashed Potatoes .....	4
Main Lobster Mashed Potatoes .....	8
Asparagus .....	5
Grilled Portobello Mushroom .....	4
Broccoli .....	4
Rosted Sweet Corn with Chipotle Honey Butter (seasonal) .....	5
Gauche Mac and Coastal Cheddar Cheese .....	5

# PRIVATE DINING MENU

## DESSERTS

*Available for dinner dining or buffet dining.*

### DESSERTS (per person)

Chocolate Ganache .....	8
Homemade Cheesecake with Strawberry Coulis.....	8
Cream Brulee .....	5
Banana Bread Pudding with Creme Anglaise .....	9
Seasonal Sorbet .....	6
Chef's Dessert Sampler (choose any two above).....	9
Baked Chocolate Souffle .....	10
Bite Sized Desserts Assortment (dozen) .....	36

### FLAMBÉ DESSERTS

Cherries Jubilee (Tableside, individual) .....	9
Banana's Foster (Tableside, individual).....	10

### FLAMBÉ STATION

Banana's Foster Station.....	75
Banana's Foster (per person).....	10

# RESERVATION PROCEDURES

We offer one 24-hour courtesy hold on all of our private and semi-private rooms. A contract must go out within 24 hours and be returned within 72 hours to guarantee your reservation and room. A credit card guarantee and signature on a contract is required to reserve your space. Cancellations occurring less than 30 days in advance will be assessed a non-refundable cancellation fee. In the event we are able to re-book the room, El Gaucho Tacoma/Mackay Restaurants will not assess a cancellation fee.

December/Holiday reservations require a \$500 advance deposit. This amount will be applied to your final bill. Cancellations occurring less than 60 days in advance will be assessed a non-refundable cancellation fee. In the event we are able to re-book the room, El Gaucho Tacoma/Mackay Restaurants will not assess a cancellation fee.

We ask that you finalize your menu at least 10 days prior to your event. Our private dining sales manager will assist you in the process. Parties up to 15 may use the main dining room menu if they so choose.

Menu prices do not include 20% taxable service charge and 9.3% sales tax, and are subject to change.

# AUDIO VISUALS

LCD Projector Package (2000 Lumen Projector, 6' Tripod Screen, AV Cart, Wireless Remote, Power) . . . . .	.400
LCD Projector (3500 Lumen Projector, 6' Tripod Screen, AV Cart, Wireless Remote, Power) . . . . .	525
6' Screen . . . . .	.45
60" Monitor Package (LCD TV, Cart, Wireless Remote, Cables, Power) . . .	.600
DVD Player . . . . .	100
In-Room PA System (1 Powered Speaker Stand, 14 Channel Mixer, Cables, Power) with 1 Wired Microphone . . . . .	250
In-Room PA System (1 Powered Speaker Stand, 14 Channel Mixer, Cables, Power) with 1 Wireless Microphone. . . . .	325
CD Player. . . . .	.65
Flipchart Package (Easel, Note Pad, Markers). . . . .	.50
Conference Phone . . . . .	120
Power Strip/Extension Cord. . . . .	.10
Technician Labor per Hour (weekday, 4hr minimum). . . . .	.60
Technician Labor per Hour (weekend, 4hr minimum) . . . . .	.80

## ACCOLADES

### Sunset Magazine

*"Great Steakhouses of the West. Flourishes of grand tableside service."*

### Savoy Magazine

*"Power. Substance. Style. Best steaks in the great Northwest."*

### Washington CEO Magazine

*"Nation's Best Steakhouse"*

### Seattle Magazine

*"Best Service" & "Best Steak"*

### Zagat Guide

*"America's Top Restaurants"  
"Best Steakhouse"  
"Don't Miss"  
"Dinner as Theatre"  
"Rated 4++++"*

### Wine Spectator

*"Award of Excellence"*

### Fall Gourmet Magazine

*"Top Table Award"*