



*El Gaucho*  
EVENTS



# Personalized. Legendary.



For over 50 years, Northwest diners have cherished the El Gaucho experience above all else in honoring memorable occasions. You have celebrated life with us, and we revel in sharing those moments with you. Your trust in the highest quality products and uncompromising service has kept the legend alive and strong.

28-Day Dry-Aged Niman Ranch All-Natural Certified Angus Beef® brand Prime steaks and custom-aged Certified Angus Beef®, ribs, poultry and the freshest seafood are all prepared to perfection over an open bed of glowing coals—because you deserve better. Your guests will be mesmerized with our production kitchen setup onsite at your event location.

People choose El Gaucho because each gathering is an experience to remember, an interlude of indulgence and gratification. Each guest is our center of attention as the details of your experience are carefully crafted and expertly executed. Swank, class, and style are the hallmark elements of El Gaucho that will set the stage for your extraordinary occasion.

## **NOW IS THE TIME FOR EL GAUCHO TO PLACE ITS SIGNATURE ON YOUR EVENT.**

### **Contact your nearest Event Director:**

AQUA by El Gaucho  
Seattle

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El Gaucho  
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# Envision Your Event

**You deserve the best food, drink and service at your event. You deserve to have the exceptional and personalized service for which El Gaucho is famous. The rituals you find inside our four walls will come to you - wherever you are. The El Gaucho onsite production kitchen can serve up to 500 guests for your event. Whether it is a luncheon, birthday, wedding, anniversary, dinner soiree, holiday party, charity event, cocktail reception, corporate retreat or client appreciation.**

*Celebrate life with El Gaucho!*



# Celebrate



Your 28-day dry-aged Niman Ranch All-Natural Certified Angus Beef® brand Prime and custom-aged Certified Angus Beef® brand steaks, in addition to the premium seafood selections will be grilled to perfection medium-rare to medium over glowing Kingsford® Charcoal in El Gaucho's exclusive Jospo® ovens.

## APPETIZERS

### Crisp Belgian Endive

*with Roasted Peppers, Basil  
and Crushed Hazelnuts*

### Chicken Skewers

*with Spicy Thai Peanut Sauce*

### Artisan Bread Rolls and Butter

## SALAD

### Mixed Greens

*with Dijon Vinaigrette*

## ENTRÉE

New York 14 oz

Oven-Roasted Fingerling Potatoes

Grilled Asparagus

## INDULGE

Chocolate Ganache Lollipops

*with Hazelnuts*

# Revel



Your 28-day dry-aged Niman Ranch All-Natural Certified Angus Beef® brand Prime and custom-aged Certified Angus Beef® brand steaks, in addition to the premium seafood selections will be grilled to perfection medium-rare to medium over glowing Kingsford® Charcoal in El Gaucho's exclusive Jospo® ovens.

## APPETIZERS

Dungeness Crab and Avocado Crostini

Diver Sea Scallops  
*with Beurre Blanc*

Artisan Bread Rolls and Butter

## SALAD

Gauche Caesar Salad

## DUET ENTRÉE

Filet Mignon 8 oz

Alaskan King Salmon  
*with Lemon Butter*

Oven-Roasted Fingerling Potatoes

Grilled Asparagus

## INDULGE

Bailey's Chocolate Caramel Bread Pudding

# Savor



Your 28-day dry-aged Niman Ranch All-Natural Certified Angus Beef® brand Prime and custom-aged Certified Angus Beef® brand steaks, in addition to the premium seafood selections will be grilled to perfection medium-rare to medium over glowing Kingsford® Charcoal in El Gaucho's exclusive Jospo® ovens.

## APPETIZERS

Cherry Tomato and Mozzarella Caprese  
Skewers with Basil and Balsamic Glaze

Mini Dungeness Crab Cakes

Ahi Tuna Tartare Crostini

Top Sirloin Crostini  
with Garlic Caper Aioli

Artisan Bread Rolls and Butter

## SALADS

Gaucho Caesar Salad

## DUET ENTRÉE

New York 14 oz

Pancetta-Wrapped Jumbo Prawns

Oven-Roasted Fingerling Potatoes

Grilled Asparagus

## INDULGE

*Trio of*

Chocolate Ganache

Housemade Cheesecake with Strawberry Coulis

Bailey's Chocolate Caramel Bread Pudding

# Reservation Procedures

Event reservations are subject to food and beverage minimums, setup fees, or a combination of both. A signed contract and non-refundable deposit equal to 25% of the food and beverage minimum are required to confirm your event reservation. All deposits are applied to your final event balance.

All event cancellations must occur at least five (5) business days prior to your event. Host agrees to be charged the 25% deposit and/or any other costs incurred for the Event, whichever is greater. Cancellations fees will not be refunded or applied to other events.

An event confirmation will be sent to you prior to your event to serve as a secondary contract with your final menu, setup notes, and estimated charges.

# Menu Selections

Personalized menus are created for each celebration. Allow us to customize a menu of signature El Gaucho preparations after assessing your event needs and guests' preferences. Guests with special dietary considerations will always be accommodated.

Please finalize your menu arrangements at least 14 days prior to your event. A minimum guaranteed head count is due five (5) days before your event. Guest counts not received five (5) days in advance will be set as the original guest count on your signed contract. Final charges are based on the guaranteed number or the actual attendance, whichever is higher. Gratuity and sales tax will be added to the final bill. Food and beverage pricing is subject to change based on market conditions.

El Gaucho Events is happy to procure your beer, wine, and liquor, and will assess a nominal price markup over retail. All beverages purchased from El Gaucho Events will be charged based on consumption. Host may supply wine and/or beer, A service charge will be added for beverages provided by host.

# Event Planning

Should you require assistance with planning your event, Robbie Berger will refer numerous event professionals to service your guests. Recommendations are available for decor, floral arrangements, linens, entertainment, lighting, transportation/valet, and more.

## Accolades

*"We love it when El Gaucho is catering events at DeLille Cellars.*

*El Gaucho is the perfect culinary reflection of our DeLille Cellars fine wine reputation.*

*We know we will not have to worry about a thing from setup to cleanup. They leave our facility in as good or better shape than they found it down to the last detail."*

**- Greg Lill, CEO  
DeLille Cellars**



