

El Gaucho

- BELLEVUE -

EVENT PORTFOLIO



El Gaucho AQUA by El Gaucho THE INN AT El Gaucho

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



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 16 Guests



MAIN DINING
up to 90 Guests



BAR
up to 50 Guests



CIGAR LOUNGE
up to 25 Guests

El Gaucho Seattle



410 ROOM
up to 10 Guests



WALL STREET
up to 20 Guests



OLIVE WAY
up to 30 Guests



CARRIAGE HOUSE
up to 70 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

450 108th Ave NE
Bellevue, WA 98004
(Enter off of 108th Ave. NE
between NE 6th St. &
NE 4th St.)

PARKING

Complimentary validation
of self-parking in garage and
valet parking available in the
evening at El Gaucho's front
door.

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

Tuesday - Saturday
4:00pm - 9:00pm

RESERVATIONS & INFORMATION

RESTAURANT

425.455.2715

EVENT DIRECTOR

Whitney Twede
p: 425.455.2742
e: wtwede@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 Bellevue, 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 Ryan Bear preside as Executive Chef Margarito Moreno 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

THE NORTHWEST'S

STEAKHOUSE LEGACY

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 425.455.2742.*

Private dining room options in Bellevue include:



Canoe Ridge

Overlooking the main dining room, Canoe Ridge allows guests to enjoy the restaurant's energy and create their own in this unique semi-private space. Invite up to 24 guests for a seated meal or 50 for a reception with the adjacent mezzanine bar.



Destiny Ridge

The name says it all as you close your deals or embark on a new future at this see-and-not-be-seen vista seating up to 12 guests. Impress that special someone with a birthday or anniversary night to remember.



Horse Heaven

Seating up to 10 guests, this working wine cellar evokes the spirit of Washington's famed viticultural regions. Celebrate in this intimate setting with your friends and a favorite bottle from our award-winning wine lists.

SEATING ARRANGEMENTS & MAXIMUM CAPACITY



CANOE RIDGE

Boardroom: 18
Dining: 24
Reception: 50

DESTINY RIDGE

Round: 12

HORSE HEAVEN

Boardroom: 10

PEPPER BRIDGE

Boardroom: 30
Dining: 40
Reception: 50

RED MOUNTAIN

Boardroom: 50
Dining: 60
Reception: 75

SEVEN HILLS

Boardroom: 50
Dining: 60
Reception: 100



Pepper Bridge

Enjoy the privacy of this room enhanced with floor-to-ceiling windows overlooking a garden. Invite up to 40 guests with a la carte seating or 30 guests at a boardroom table for a presentation. Larger groups of up to 50 guests may enjoy a standing appetizer reception.



Red Mountain

Named for Washington's 5th AVA, Red Mountain brings the warmth of eastern Washington to Bellevue with natural lighting pouring in over an expansive window seat. Host a dinner engagement for up to 60 or bring your swank and 75 friends for a lively reception.



Seven Hills

Reminiscent of the Walla Walla Valley vineyard acclaimed as one of the ten best in the world, you and your guests will experience no less than the best of our premium food and wine selections. This private room will seat up to 60 or host 100 guests for a reception sure to leave a lasting impression.

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.

Dinner & Evening Events

MAIN DINING ROOM MENU

The main dining room menu is available to parties of 20 guests or less for dinner. Parties of 15 or more may be asked to pre-select appetizers and side dishes for their event.

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 20 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, 4 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.

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

TOP SIRLOIN CROSTINI
grilled mushroom relish 36

BEEF TENDERLOIN KABOBS
georgia mustard sauce (GF, DF) 63

TENDERLOIN DIABLO
classic diablo sauce (1/2 *chafer*) (GF - no crostini) 110

DIABLO TENDERLOIN LETTUCE WRAPS
butter lettuce, bell peppers (GF, DF) 60

TENDERLOIN SLIDERS
onion jam & watercress 72

CORNED BEEF SLIDERS
jardiniere pickled veggies 48

SEAFOOD

WICKED SHRIMP
classic wicked sauce (1/2 *chafer*, 25 pieces) 95

ICED PRAWNS
housemade cocktail sauce (50 pieces) (GF, DF) 180

GRILLED SPANISH OCTOPUS SKEWERS
potatoes, chorizo, saffron aioli (GF) 60

SEARED SEA SCALLOPS
mango citrus glaze (GF, DF) 55

PRAWN RELISH CUCUMBER BITES
wicked spice, cream cheese, sweet chili sauce (GF) 45

AHI TUNA POKE
housemade taro chip (GF, DF) 32

MINI CRAB CAKES
herb aioli 86

MINI CRAB TARTS
white cheddar, served in crispy tart shell 55

TOBIKO TOPPED TWICE BAKED POTATOES
creme fraiche, fingerlings (GF) 58

FRESH NORTHWEST OYSTERS
served on the half shell (GF, DF) 46

CHILLED SEAFOOD PLATTER
shrimp, crab, oysters on the halfshell, cocktail sauce,
remoulade, mignonette (serves 15) (GF) 335

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.

POULTRY, VEGETARIAN AND MORE

flatbread available after 3pm

CHIPOTLE CHICKEN SKEWERS

lime and cilantro aioli (GF, DF)30

MINI CHICKEN SANDWICHES

buttermilk fried chicken, pickles, sriracha aioli 34

BLEU CHEESE APPLE AND PEAR TOAST

arugula pesto, focaccia (V)36

STUFFED PEPPADEW PEPPERS

herbed goat cheese, balsamic reduction (V, GF) 26

CRUDITE PLATTER

served with green pea hummus (V, GF) 75

ASH ROASTED BEET SKEWERS

chevre, toasted seed granola (V) 28

STUFFED MUSHROOMS

herb marinated mushrooms, basil "ricotta", crispy
breadbrumbs (vegan) 24

CHARCUTERIE BOARD

marinated olives, roasted peppers,
stone-ground mustard, gerkins, spiced nuts (GF) 160

CHARCUTERIE AND CHEESE BOARD

four assorted cheeses, charcuterie, crackers 95/170

DOMESTIC AND IMPORTED CHEESE TRAY

four assorted cheeses, fig jam, almonds,
rosemary crackers 85/160

VINE RIPE TOMATO AND MOZZARELLA FLATBREAD

fire roasted tomato sauce (V)
(8 pieces each) 16
add prosciutto... 19

CRISPY PROSCIUTTO & FIG FLATBREAD

fig jam, basil pesto, goat cheese (V)
(8 pieces each) 16

BAY SHRIMP FLATBREAD

roasted garlic, mozzarella, fresno peppers,
goat cheese, basil oil (8 pieces each) 16

DINNER

Groups fewer than 20 guests may order from the main dining room menu.

For groups above 20 guests, we invite you to pre-select up to 2 salads, 4 entrées, and 2 desserts.

All entrées served with seasonal potato and vegetable. A customized menu will be printed with these options.

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

FIRST COURSE

CLASSIC GAUCHO CAESAR SALAD
traditionally prepared (GF-no croutons) 16

GREEN GODDESS SALAD
carrots, cucumbers, cherry tomatoes, fresh mozzarella,
diablo hazelnuts, green goddess dressing (GF) 13

GAUCHO SALAD
bay shrimp, Roquefort dressing (GF) 16

MIXED GREENS SALAD
roasted grapes, julienne pear, candied pecans, apple
vinaigrette (V, GF, DF) 12

ENTRÉES

NEW YORK STEAK
14 oz, beautifully marbled, excellent flavor (GF) 78

PEPPERCORN NEW YORK
14 oz, encrusted with peppercorns
and peppercorn demi-glace (GF) 81

FILET MIGNON
8 oz/12 oz, lean, tender (GF) 75/89

BASEBALL CUT TOP SIRLOIN
12 oz, lean and flavorful (GF) 53

STEAK EL GAUCHO
8 oz filet mignon, finished with
maine lobster medallion, béarnaise (GF) 95

WILD KING SALMON
seasonal preparation (GF) Market

FILET MEDALLIONS OSCAR
2 4 oz filets, finished with
Dungeness crab, béarnaise (GF) 93

FRESH WHITE FISH IN SEASON
seasonal preparation (GF) Market

DIVER SEA SCALLOPS
mango citrus glaze (GF, DF) 55

ROASTED HALF CHICKEN
roasted corn, mushroom ragout (GF) 41

VEGETABLE TAGLIATELLE
seasonal mixed vegetables, shallots, herb butter (V) 37

BLACKENED TOFU STEAK
squash and corn succotash (V,egan, GF) 38

SPECIALTY ENTRÉE ADDITIONS

Gaucha Style lobster medallions, béarnaise (GF) 25
Oscar Style crab, asparagus (GF) 25

Signature Sauces:
Roquefort or béarnaise (GF) 6
Béarnaise (GF) 6
Peppercorn (GF) 6

SHAREABLE SIDES

Served family-style for 2-3 guests

Gaucha Mac and Cheese crispy bread topping 14
Roasted Sweet Corn chipotle honey butter (GF) 14
Crispy Brussels Sprouts harissa aioli, (GF) (DF) 14
Lobster Mashed Potatoes Maine lobster (GF) 26
Sautéed Mushrooms white wine, garlic, shallots (GF) 13
Yukon Gold Mashed Potatoes (GF) 12
Scalloped Potatoes a hint of space (GF) 13
French Fries chipotle aioli (GF/DF) 8

(V) Vegetarian · (GF) Gluten Free · (DF) Dairy Free · Most steaks can be prepared Dairy Free upon request.

Additional vegetarian and vegan selections are available upon request.

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

DINNER BUFFET



*Buffet menus are available for groups of 15 guests or more.
Appetizers can be added to any of the buffets. Please choose from the Appetizer & Reception menu.*

\$85

per person

(plus 10.1% sales tax and 22% service charge)

SALAD

please choose one

Caesar Salad; parmasan, croutons, housemade caesar dressing

Mixed Greens Salad; julienne pears, dried cherries,
candied pecans, washington apple vinaigrette

(includes Gaucho Bread)

ENTRÉES

please choose two

6oz Top Sirloin, sautéed mushroom (substitute tenderloin medallions add \$20)

4oz Grilled Swordfish, seasonal preparation

Herb Mustard Crusted Roasted Pork Loin, apple cider demi

4oz Balsamic Marinated Chicken Breast

SIDES

please choose three

Oven Roasted Herb Potatoes

Southwest Scalloped Potatoes

Mashed Potatoes

Vegan Risotto

Roasted Seasonal Vegetables

Oven Roasted Broccoli

Chipotle Lime Grilled Corn

Aparagus with Lemon Beurre Blanc

DESSERT

Bite-Size Dessert Assortment

DINNER BUFFET



*Buffet menus are available for groups of 15 guests or more.
Appetizers can be added to any of the buffets. Please choose from the Appetizer & Reception menu.*

\$100

per person

(plus 10.1% sales tax and 22% service charge)

SALAD

please choose one

Caesar Salad; parmesan, croutons, housemade caesar dressing

Mixed Greens Salad; julienne pears, dried cherries,

candied pecans, washington apple vinaigrette

(includes Gaucho Bread)

ENTRÉES

please choose two

6oz Top Sirloin, peppercorn demi (substitute tenderloin medallions add \$20)

4oz Salmon, seasonal preparation

2 Bone Lamb Chop, chimichurri

4oz Balsamic Marinated Chicken Breast

SIDES

please choose three

Oven Roasted Herb Potatoes

Southwest Scalloped Potatoes

Mashed Potatoes

Vegan Risotto

Roasted Seasonal Vegetables

Oven Roasted Broccoli

Chipotle Lime Grilled Corn

Aparagus with Lemon Beurre Blanc

DESSERT

Bite-Size Dessert Assortment

DESSERTS



Individual orders.

CHOCOLATE GANACHE
bittersweet chocolate, white caramel (V)
12

HOMEMADE CHEESECAKE
seasonal preparation (V)
12

BANANA BREAD PUDDING
crème anglaise (V)
12

OLYMPIC MOUNTAIN® SORBET
seasonal selection (Vegan, GF, DF)
8

BANANAS FOSTER FLAMBÉ
prepared tableside rum-caramel sauce (V)
16

BANANAS FOSTER FLAMBÉ
STATION ATTENDANT
station fee for tableside preparation
during events of 20 guests or more;
dessert price per person still applies
75

KEY LIME PIE
sweet whipped cream, graham cracker crust (V)
12

Whole party orders.

TRIO OF MINI DESSERTS
served on one plate per person:
chef's seasonal selections (V)
12

BITE-SIZED DESSERT ASSORTMENT
served buffet or family-style (V)
(per dozen)
36

Please note the Chef's Trio must be ordered for the entire party and may not be offered with additional dessert choice on the night of, unless pre-counts are given in advance.

(V) Vegetarian · (GF) Gluten Free · (DF) Dairy Free

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 \$4 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 Whitney Twede at 425.455.2742 or email wtwede@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. Private dining reservations are subject to food and beverage minimums, room fees, or a combination of both.

Deposits are not required with the exceptions of restaurant buyouts and holiday parties. Holiday reservations require a non-refundable deposit equal to 25% of the food and beverage minimum upon booking. This amount will be applied to your final bill.

Cancellations occurring less than 14 days in advance may 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.

TAXES & SERVICE CHARGE

All food and beverage items are subject to 10.1% sales tax and 22% taxable service charge. Event rentals and audio visual equipment are subject to 10.1% sales tax. El Gaucho retains 100% of the 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.

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 10% Washington State sales tax or 22% taxable 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

Complimentary valet parking is available for our private dining guests in the evening beginning at 5pm at El Gaucho's front door. We also offer complimentary validation of self-parking in our garage.

ATTIRE

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 piano music in the restaurant, nightly from 6pm-10pm. 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 buyout.

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 \$1/each
Table Numbers & Holders..... complimentary

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.

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



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