

El Gaucho

EVENT PORTFOLIO



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

**El Gaucho
Bellevue**



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

2119 Pacific Avenue
Tacoma, WA 98402

HOURS

DINNER

Tuesday - Thursday
4:00pm - 9:00pm

Friday & Saturday
4:00pm - 10:00pm

Closed on Sunday &
Monday

*Breakfast and lunch
private dining events
available upon request.*

RESERVATIONS & INFORMATION

RESTAURANT

253-272-1510

EVENT DIRECTOR

Merica Ocsan

p: 253-272-4424

f: 253-272-0521

e: mocsan@elgaucho.com

WEBSITE

elgaucho.com

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 Terianne Broyles preside as Executive Chef Jesus Boites 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

IS THE NORTHWEST'S

STEAKHOUSE LEGACY

FOCUSED ON

ELEGANT, OLD-SCHOOL,
TABLESIDE SERVICE

FOR PEOPLE CELEBRATING THEIR LIVES.

El Gaucho

PRIVATE DINING ROOMS



Havana Room

The romance of 1950's Cuba is your backdrop for an intimate evening showcasing pre-Castro cigar signs and a beautiful hand-made wall humidor. Ideal for presentations, this room has seating for as many as 26 guests. A flat-screen plasma television is available for your presentation. Gather with a larger group of up to 40 friends for a cocktail and appetizer party.



Jon Sheard Room

This room allows seating for small business presentations, executive dinners, or family events accommodating as many as 14 guests. A flat-screen plasma television is available for your presentation.



Mezzanine

See and be seen from your personal VIP section that overlooks the restaurant and seats up to 26 guests. You and your guests will experience no less than the best of our premium menu and wine selections.



Northwest Room

A large painting of a bullfighter in action greets you as you enter our largest room on the upstairs level. Seating up to 80 guests, the Northwest Room welcomes larger seated presentations with A/V capabilities. It also features a bar and private restrooms. Bring your swank and up to 100 guests for a lively reception.

SEATING ARRANGEMENTS & MAXIMUM CAPACITY

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 253-272-4424.

**El Gaucho Tacoma follows the current state & local guidelines & protocols regarding seating arrangements.
6 guests per table and for larger rooms, tables are spaced 6ft apart.**

Private dining room options in Tacoma include:

HAVANA ROOM

Boardroom: 26
U-Shape: 26
Reception: 40

JON SHEARD ROOM

Square: 14
Presentation: 12

MEZZANINE

Boardroom: 26
Reception: 50

NORTHWEST ROOM

Boardroom: 40
Rounds: 80
Reception: 80

PIANO BALCONY

Square: 14
Round: 10

VINEYARD ROOM

Round: 10
Presentation: 6



Piano Balcony

Overlooking the main dining room, with space for up to 14 guests, the Piano Balcony allows you to experience the energy of the restaurant while enjoying your own private space. This exclusive area is a wonderful place to impress that someone special or even escape the hustle of the main dining room for a business meeting.



Vineyard Room

The Vineyard Room is an impressive and intimate setting for private gatherings or to entertain your most important clients. Surrounded by a working wine cellar, the round table seats up to 10 guests.



Main Dining

The entire restaurant can be used for events and receptions. It seats up to 150 guests. Contact us for details.

MENU PLANNING



Our menus were designed to provide you and your guests with the best possible dining experience.

Our event planning 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 event planning 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 up to 2 starters, 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.

LUNCHEON BUFFET MENU

Buffet menus are available for groups of 16 guests or more at lunch. All buffet packages include freshly brewed coffee, decaffeinated coffee, tea, and soft drinks.

Dinner & Evening Events

MAIN DINING ROOM MENU

The main dining room menu is available to parties of 16 guests or less for dinner.

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 16 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 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.

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 individually plated or family-style.
Appetizers are priced per dozen; minimum order of 2 dozen (excluding platter/chafer).

BEEF

TOP SIRLOIN CROSTINI
melted roquefort 38

TENDERLOIN DIABLO
classic diablo sauce (1/2 chafer, serves up to 15) 95

BEEF TENDERLOIN KABOBS
herb au jus 60

MINI BEEF SANDWICHES
braised, barbeque sauce 50

SEAFOOD

MARINATED BAY SHRIMP BITES
red bell pepers, red onion, cilantro on crostini 25

GRILLED PRAWN
seasonal salsa on crostini 28

ICED PRAWNS
cocktail sauce (45 pieces) 240

CRAB & SHRIMP STUFFED MUSHROOMS
reggiano cheese 48

MINI DUNGENESS CRAB CAKES
apple & fennel slaw, herb aioli 60

WICKED SHRIMP
classic wicked sauce 72

CRAB & AVOCADO
mayo, green onion, sesame oil on crostini 40

CRAB ROCKEFELLER DIP
Pernod, spinach, bacon,
pecorino romano (1/2 chafer, serves up to 20) 140

POULTRY, VEGETARIAN & MORE

WICKED CHICKEN SKEWERS
classic wicked sauce 28

WHEEL OF BAKED BRIE
pear compote, crackers 75

FRESH FRUIT, DOMESTIC & IMPORTED CHEESES
four assorted cheeses, seasonal
fruit, mixed crackers (small/large) 75/145

FRESH TOMATO & MOZZARELLA
basil, balsamic vinaigrette on crostini 22

**MUSHROOM HERB COMPOTE &
GOAT CHEESE**
on crostini 22

CRUDITÉ OF FRESH VEGETABLES
served with dip (small/large) 50/85

DINNER



Groups fewer than 16 guests may order from the main dining room menu. For groups above 16 guests, we invite you to pre-select up to 2 starters, 4 entrées and 1 dessert. All entrees served with Yukon Gold mashed potatoes and seasonal vegetables. A customized menu will be printed with these options.

Please refer to the *Appetizers & Reception* menu for complete selections.

SOUPS & SALADS

INSANE TRUFFLE SOUP

white truffle oil, wild mushrooms, cream 12

CLASSIC GAUCHO CAESAR SALAD

traditionally prepared. 14

GAUCHO SALAD

Mixed greens, baby shrimp, cherry tomatoes,
Roquefort dressing 16

SEASONAL MIXED GREENS SALAD

toasted pistachios, julienne Granny Smith's apple,
orange vinaigrette 12

CLASSIC WEDGE SALAD

pancetta, tomatoes, olives, roquefort crumbles,
roquefort dressing. 14

ENTRÉES

NEW YORK STEAK

14 oz, beautifully marbled, excellent flavor 80

PEPPERCORN NEW YORK

14oz, encrusted with peppercorns
and peppercorn demi-glace 83

FILET OSCAR

8oz filet mignon, finished with fresh
Dungeness crab, béarnaise 93

STEAK EL GAUCHO

8 oz filet mignon, Maine lobster medallions, béarnaise . . 95

BASEBALL CUT TOP SIRLOIN

12 oz, lean and flavorful 53

FILET MIGNON

8 oz/12 oz, lean tender 75/89

MAINE LOBSTER TAIL

8-10 oz, drawn butter Market

FRESH FISH IN SEASON

seasonal preparation Market

PRAWN & DIVER SEA SCALLOPS BROCHETTE

fresh herb, garlic lemon beurre blanc 46

CHICKEN EL GAUCHO

Maine lobster medallions, béarnaise 60

SEASONAL VEGETARIAN ENTRÉE

seasonal prep 26

SIGNATURE SAUCES

Served family-style for 2-3 guests

PEPPERCORN

BÉARNAISE

BORDELAISE

ROQUEFORT

6/each

DINNER



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SPECIALTY ENTRÉE ADDITIONS

GAUCHO STYLE
lobster medallions, asparagus, béarnaise
25

OSCAR STYLE
crab, asparagus, béarnaise
25

LOBSTER TAIL
Market

GRILLED PRAWNS
18 (3)

DIVER SEA SCALLOPS
18 (3)

SHAREABLE SIDES

Served family-style for 2-3 guests

GAUCHO MAC AND CHEESE
crispy bread topping
12

ROASTED SWEET CORN
chipotle honey butter
13

SOUTHWEST SCALLOPED POTATOES
creamy with a hint of spice
12

ASPARAGUS
lemon beurre blanc
13

CRISPY BRUSSELS SPROUTS
balsamic reduction, beurre blanc, pancetta
13

LOBSTER MASHED POTATOES
Maine lobster cream sauce
26

DESSERTS

INDIVIDUAL ORDERS

THE CHOCOLATE CAKE

vanilla bean ice cream, white chocolate flakes

12

FLORIDA KEY LIME PIE

sweet whipped cream, graham cracker crust

12

BANANA BREAD PUDDING

bourbon caramel sauce

14

CHEF'S SEASONAL TRIO

bite sized dessert assortment

12

OLYMPIC MOUNTAIN® SORBET

seasonal

7

BANANAS FOSTER

rum-caramel sauce

16, for 2 or more
(plus \$75.00 station fee)

Dessert wines, cordials and after-dinner drinks are available to complement your selections.

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 \$3.50 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.

Washington State Law Mandates:

Consumption of all alcoholic beverages must end at 10:00pm. This means that we will be doing last call at 9:30pm and your dedicated service team will be clearing everything off the table around 9:45pm.

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. Deposits are not required with the exceptions of restaurant buyouts and holiday parties. Holiday reservations require a 25% non-refundable of the food & beverage minimum as a deposit 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 may waive the cancellation fee. Please note reservations in November and December are subject to different cancellation policies.

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

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 10.1% Washington State sales tax or 22% taxable service charge.

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 the full service charge and distributes it to employees in the form of wages, commissions, benefits and otherwise entirely at El Gaucho's discretion, in accord with the agreements and understandings that it has in place with its employees.

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 or logo.

PLACE CARDS & TABLE NUMBERS

Personalized Place Cards \$1/each
Table Numbers & Holders..... complimentary

PARKING

Valet parking is complimentary in the evening at El Gaucho.

ATTIRE

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

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 varies upon request.

AUDIO VISUAL EQUIPMENT

El Gaucho houses AV equipment which is available for rent in every private room. All other requests will be rented from outside vendors. Please confirm pricing and availability with our private dining team.

MUSIC

We offer live piano music in the restaurant, nightly from 6:00pm-10:00pm. 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 buy out.

GIVE THE *Gift* OF GAUCHO

Send your guests home with a signature gift to remember their experience:

El Gaucho Spice Set

Wicked Spice, Gaucho Seasoning, Diablo
\$12/each

Gift Cards—your choice of value

Wine starting at \$40 per bottle

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



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 Merica Ocsan at 253-272-4424 or email mocsan@elgaucho.com.

ELGAUCHO.COM



AQUA BY EL GAUCHO
2801 Alaskan Way, Pier 70
Seattle, WA 98121

206.956.9171

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 SEATTLE
2200 Western Ave
Seattle, WA 98121

206.728.1337

EL GAUCHO TACOMA
2119 Pacific Avenue
Tacoma, WA 98402

253.272.1510

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