



El Gaucho

PRIVATE DINING AND EVENTS

CONNECT

LOCATION

510 Waterfront Way
Vancouver, WA 98660

HOURS

Tuesday - Saturday
4:30pm - 9:00pm

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

EVENT DIRECTOR

Kate Carr
360-583-9003

Kcarr@elgaucho.com

EXECUTIVE CHEF

Beau Carr

A waiter in a tuxedo is holding a martini glass with a green olive on a black tray. The background is dark with some blurred lights.

GATHER AND CELEBRATE

El Gaucho is the Northwest's steakhouse legacy focused on elegant, old-school, tableside service for people celebrating their lives. Our new location in the new Hotel Indigo, is in the heart of the transformed Vancouver waterfront with views across the Columbia River. The bustling neighborhood is close to the airport, convention center and the city of Portland, making it a premier destination for private dining, weddings and business celebrations.

The menu highlights 28-Day Dry-Aged Niman Ranch All-Natural Certified Angus Beef® brand Prime steaks and cutting-edge fresh seafood selections; all prepared in the open exhibition kitchen over the flaming charcoal grill. El Gaucho Vancouver is part of the Revelers Club loyalty program.

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.

Reservations do require a non-refundable deposit equal to 50% 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 22% taxable service charge and 8.7% sales tax. Event rentals and audio-visual equipment are subject to 8.7% sales tax. 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. A 22% service charge is included on each check. El Gaucho retains 100% of the service charge. For more information on our service charge, please read here

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 10 business days prior to your event. Menu prices do not include 8.7% 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

Valet parking is available for our dining guests, please connect with our event team for hosted and non-hosted valet parking options. Street parking and pay-to-park lots are also available in the area.

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 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

DINING ROOMS



THE COLUMBIA

The name says it all in this private dining space with expansive floor to ceiling windows overlooking the Columbia River with seating up to 60 guests. This room boasts two large screen televisions and audio capabilities. This is the perfect space for dinner or a reception celebrating any occasion with family and friends.

Dining: 60

Reception: 80

THE CLARK

Enjoy the complete privacy of The Clark for those private meetings or intimate celebrations. This room has a large screen television and audio capabilities.

Boardroom: 20

Dining: 20

Reception: 30

THE CELLAR

Enjoy the intimate seclusion of The Cellar tucked behind El Gaucho's private wine cellar. Invite up to 10 guests with a boardroom table for a presentation or dinner.

Boardroom: 10

Dining: 10



OUR MENUS are designed to provide you and your guests with an exceptional dining experience. Our private dining team will work with you to create the perfect menu tailored to your event needs and we welcome special requests. Please inquire with our private dining 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.

DINNER & EVENING EVENTS

MAIN DINING ROOM MENU

The main dining room menu is available to parties of 16 guests or less for dinner. Parties of 13 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 13 guests for dinner.

This menu is customizable and allows guests to choose their salad, entrée, and dessert course onsite. You may choose up to 1 salad, 3 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 tray-passed, buffet-style or family-style.

STAGED APPETIZERS

Appetizers are priced per person.

ARTISAN CHEESE DISPLAY

honey, quince, fig, Marcona almonds, lavash 15

CHARCUTERIE BOARD

dry cured meats, salami, pate, pickled vegetables, fruit
mustard, lavash and baguette ^(GF/DF)20

ARTISAN CHEESE & MEAT DISPLAY

selection of artisan cheese, meats, fruits, pickled vegetables,
and baguette ^(GF - no baquette) 18

SEAFOOD DISPLAY

chilled prawns, oysters on the half shell, dungeness crab,
smoked salmon, sashimi, cocktail sauce, remoulade,
mignonette ^(GF, DF)30

ADD LOBSTER TAIL market price

VEGETABLE CRUDITES

raw, grilled and pickled, hummus, hazelnut romesco ^(GF/DF) ... 12

COLD

Appetizers are priced per dozen.

FRESH NORTHWEST OYSTERS

served on the half shell ^(GF, DF) 36

ICED PRAWNS

housemade cocktail sauce ^(GF, DF) 45

AHI TUNA TARTARE

ginger, wasabi, soy, fried wontons ^(GF)72

BEEF TARTARE

dijon, capers, shallots, Worcestershire, crostini72

CROSTINI CAPRESE

mozzarella, basil, tomato, balsamic glaze ^(V) 42

STUFFED DATES

goat cheese, hazelnut 54

SMOKED DUCK CANAPÉ

burgundy cherry, Roquefort 84

SONOMA PATE DE FOIE GRAS

cranberry-orange bread, pistachio 96

HOT

Appetizers are priced per dozen.

CHICKEN DIABLO SKEWERS

cajun cream sauce ^(GF)48

WICKED SHRIMP SKEWERS

classic wicked spice sauce60

ARANCINI DI RISO

mushrooms, peas, Parmesan ^(V) 55

GOUGERES

apple and gruyere ^(V) 42

ROASTED LAMB MEATBALLS

sweet, hot glaze ^(GF) 96

MINI DUNGENESS CRAB CAKES

charred lemon aioli 84

BUTTERNUT SQUASH SOUP SHOTS

toasted sage marshmallow, smoked duck, blood orange ^(GF) ...48

(GF) Gluten Free · (DF) Dairy Free · (V) Vegetarian
Menu items are subject to seasonal changes and fluctuation in pricing.

DINNER



Groups of 12 guests and fewer may order from the main dining room menu. For groups 13 guests and above, 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) 17

CLASSIC WEDGE
iceberg, smoked bacon, tomato, egg, crumbles, kalamata olives, Roquefort ^(GF) 14

MIXED GREENS SALAD
portland creamery chevre, banyuls vinaigrette candied walnuts, raspberries ^(GF) 14

CRAB BISQUE
dungeness crab, lemon oil, chives 16

SPRING ASPARAGUS SOUP
cream, lobster gnocchi, parmesan crisp, tomato confit 15

ENTRÉES

SERVED WITH VELVETY MASHED POTATOES & CHEF'S VEGETABLES

NEW YORK STEAK
14 oz, beautifully marbled, excellent flavor ^(GF) 85

PEPPERCORN NEW YORK
14 oz, encrusted with peppercorns and peppercorn demi-glace ^(GF) 88

FILET MIGNON
8 oz/12 oz, lean, tender ^(GF) 77/89

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

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

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

A-5 MIYAZAKI WAGYU NEW YORK
6oz, pan seared, dashi, pickled peppers, wasabi ^(GF) ..120

GRILLED KING SALMON
chimichurri sauce ^(GF) 68

ALASKA HALIBUT
sauce béarnaise ^(GF) 68

ROASTED HALF CHICKEN
herb & garlic crusted, lime-cilantro butter ^(GF) 45

WILD MUSHROOM RISOTTO
gruyere, roasted pine nuts, herbs, preserved lemon . 28
with lobster tail 78

SPECIALTY ENTRÉE ADDITIONS

GaUCHO Style lobster medallions, asparagus, béarnaise ^(GF) 25

Oscar Style crab, asparagus, béarnaise ^(GF) 25

Black Truffle Butter 9

SHAREABLES

Served family-style for 2-3 guests

GaUCHO Mac and Cheese crispy bread topping 14

Roasted Sweet Corn chipotle honey butter ^(GF) 14

Lobster Mashed Potatoes maine lobster ^(GF) 28

Sauteed Mushrooms white wine, garlic, shallots ^(GF) .. 13

Yukon Gold Mashed Potatoes ^(GF) 14

Scalloped Potatoes hint of spice ^(GF) 15

Asparagus beurre blanc, sea salt ^(GF) 15

Roasted Broccoli bagna cauda, preserved lemon, prosciutto, pecorino ^(GF) 15

Signature Sauces:

Roquefort ^(GF) 7

Béarnaise ^(GF) 7

Peppercorn ^(GF) 7

(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 25 guests or more.

Appetizers can be added to any of the buffets. Please choose from the Appetizer & Reception menu. All buffet packages include freshly brewed coffee, decaffeinated coffee, tea and soft drinks.

\$90 per person

(plus 8.7% sales tax and 22% service charge)

SALAD

please choose one

CAESAR SALAD

parmesan, croutons, housemade caesar dressing

MIXED GREEN SALAD

portland creamery chevre, banyuls vinaigrette, candied walnuts, seasonal fruit

(includes gaucho bread)

SIDES

please choose three

Oven Roasted Herb Potatoes

Yukon Gold Mashed Potatoes

Vegetarian or Vegan Risotto

Roasted Seasonal Vegetables

Roasted Sweet Corn, chipotle-honey butter

Asparagus, beurre blanc and sea salt

ENTRÉES

please choose two

BEEF COULOTTE ROAST

USDA prime, sauce chasseur

FRESH FISH IN SEASON

seasonal preparation

ROASTED PORK LOIN

caramelized apples, cider demi

GRILLED CHICKEN BREAST

cilantro-Lime Butter

DESSERT

Bite-Size Dessert Assortment

\$100 per person

(plus 8.7% sales tax and 22% service charge)

SALAD

please choose one

CAESAR SALAD

parmesan, croutons, housemade caesar dressing

MIXED GREEN SALAD

portland creamery chevre, banyuls vinaigrette, candied walnuts, seasonal fruit

(includes gaucho bread)

SIDES

please choose three

Oven Roasted Herb Potatoes

Yukon Gold Mashed Potatoes

Vegetarian or Vegan Risotto

Roasted Seasonal Vegetables

Roasted Sweet Corn, chipotle-honey butter

Asparagus, beurre blanc and sea salt

ENTRÉES

please choose two

add an additional protein for \$10 per person

NEW YORK STRIP ROAST

dry-aged, USDA prime, peppercorn demi.

(substitute roasted beef tenderloin add \$15)

FRESH FISH IN SEASON

seasonal preparation

ROASTED PORK LOIN

caramelized apples, cider demi

GRILLED CHICKEN BREAST

cilantro-lime butter

DESSERT

Bite-Size Dessert Assortment

DESSERTS

Individual orders

CHOCOLATE TORTE
bittersweet ganache, berry sauce ^(V)
12

NEW YORK CHEESECAKE
seasonal preparation ^(V)
12

POT DE CREME
fresh berries, granola ^(V)
12

SORBET
seasonal selection ^(V, GF, DF)
8

BANANAS FOSTER FLAMBÉ
prepared tableside rum-caramel sauce ^(V)
14

**BANANAS FOSTER FLAMBÉ
STATION ATTENDANT**
station fee for tableside preparation
during events of 13 guests or more;
dessert price per person still applies
75

KEY LIME PIE
graham cracker crust, meringue brulee ^(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 Crysali, 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.

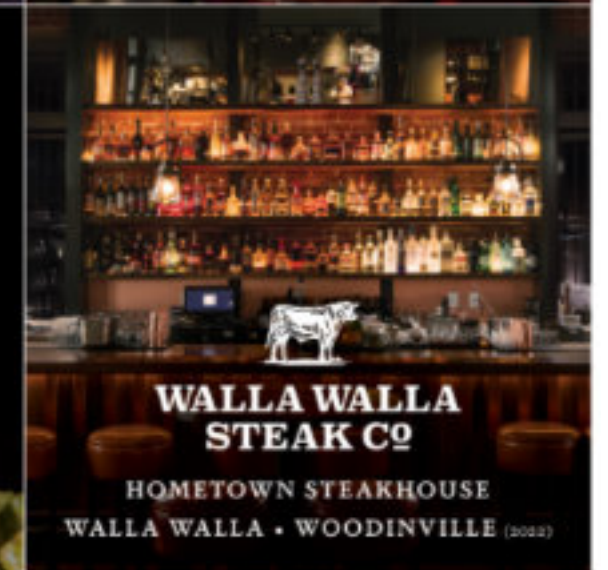


REVELERS CLUB

Private dining at any Revelers Club property is a memorable occasion. With eleven locations to choose from, no matter where life takes you in the Northwest, we have space for your private dining needs.

Revelers Club members can earn and redeem rewards at all Revelers Club properties and receive benefits which increase at each tier level.

More information about Revelers Club can be found online at revelersclub.com.



El Gaucho



THE NORTHWEST'S STEAKHOUSE LEGACY

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

EL GAUCHO VANCOUVER
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