

El Gaucho

- PORTLAND -



319 SW Broadway
Portland, OR 97205

EVENT PORTFOLIO



LOCATION

319 SW Broadway
Portland, OR 97205

PARKING

Valet parking available at
El Gaucho's front door.

ATTIRE

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

HOURS

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

Sunday - Monday
closed

*Breakfast and luncheons for
private events are available
upon request.*

RESERVATIONS & INFORMATION

RESTAURANT

503.227.8794

EVENT DIRECTOR

Penny Keough
p: 971.544.2700
f: 503.227.3412
e: pkeough@elgaucho.com

WEBSITE

elgaucho.com

*All major credit
cards 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 Portland, 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 Gillian
Duff preside as Executive Chef Beau Carr 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

LUNCH



We proudly serve 28day dry aged Niman Ranch All Natural Certified Angus Beef and custom aged Certified Angus Beef. All steaks are cooked medium-rare to medium unless otherwise specified. All lunch entrées are served with our velvety mashed potatoes and asparagus. We also offer a Chef's Vegan and Vegetarian Dish, please let us know if you would like this to be added to your menu. Once a menu is selected, this is the menu that will be available to your group. Everyone in the party will make their choices of each course (if applicable), on the day of the lunch.

BUSINESS LUNCH

\$58 per person

MIXED GREEN SALAD

TOP SIRLOIN

6oz, usda prime, certified angus beef

FRESH SEASONAL FISH

chef's preparation

FIRE ROASTED CHICKEN

preserved lemon-herb butter, capers

KEY LIME TART

whipped cream

CHOCOLATE CHIP COOKIES

EXECUTIVE LUNCH

\$85 per person

TRADITIONAL CAESAR SALAD

FILET MIGNON

6oz, usda prime, certified angus beef

FRESH SEASONAL FISH

chef's preparation

FIRE ROASTED CHICKEN

preserved lemon-herb butter, capers

CHOCOLATE & PEANUT BUTTER MUD CAKE

CHEESECAKE

seasonal set

DINNER

We proudly serve 28day dry aged Niman Ranch All Natural Certified Angus Beef and custom aged Certified Angus Beef. All steaks are cooked medium-rare to medium unless otherwise specified. All dinner entrées are served with our velvety mashed potatoes and a seasonal vegetable medley. We also offer a Chef's Vegan and Vegetarian Dish, please let us know if you would like this to be added to your menu. Once a menu is selected, this is the menu that will be available to your group. Everyone in the party will make their choices of each course (if applicable), on the night of their dinner.

MENU ONE

\$105 per person

TRADITIONAL CAESAR SALAD

FILET MIGNON

8oz, lean and tender

FRESH SEASONAL FISH

chef's preparation

FIRE ROASTED CHICKEN

preserved lemon-herb butter, capers

CHOCOLATE & PEANUT BUTTER MUD CAKE

CHEESECAKE

seasonal sete

MENU TWO

\$125 per person

MIXED GREEN SALAD

TRADITIONAL CAESAR SALAD

STEAK EL GAUCHO

8oz, lobster medallions, asparagus, béarnaise

FILET MIGNON

8oz, lean and tender

NEW YORK STEAK

14 oz, the king of steaks

FRESH SEASONAL FISH

chef's preparation

FIRE ROASTED CHICKEN

preserved lemon-herb butter, capers

CHOCOLATE & PEANUT BUTTER MUD CAKE

CHEESECAKE

seasonal set

MENU THREE

\$120 per person

MIXED GREEN SALAD

TRADITIONAL CAESAR SALAD

BONE-IN NEW YORK

18oz, custom cut

BONE-IN RIB EYE

18oz, custom cut

FILET MIGNON

12oz, lean and tender

FRESH SEASONAL FISH

chef's preparation

FIRE ROASTED CHICKEN

preserved lemon-herb butter, capers

CHOCOLATE & PEANUT BUTTER MUD CAKE

CHEESECAKE

seasonal set

MENU FOUR

\$150 per person

MIXED GREEN SALAD

TRADITIONAL CAESAR SALAD

BIG STEAK EL GAUCHO

12oz, lobster medallions, asparagus, béarnaise

NEW YORK STEAK

14oz, the king of steaks

MAINE LOBSTER TAIL

drawn butter, size based on market supply

FIRE ROASTED CHICKEN OSCAR

dungeness crab & béarnaise

CHOCOLATE & PEANUT BUTTER MUD CAKE

CHEESECAKE

seasonal set

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. To make that possible, a 22% service charge is included on each check. El Gaucho retains 100% of the service charge.

ADD ON APPETIZERS



The prices listed below are prepared and priced per piece; we require a minimum of 12 pieces for each selection, served on the table family style.

All appetizers below, are available to add on to the menu price per person, package.

Please inquire for special plating options available.

WICKED SHRIMP SKEWERS

wicked sauce 7

CHICKEN DIABLO SKEWER

cajun cream sauce4

MINI DUNGENESS CRAB CAKES

charred lemon aioli, pickled peppers 12

AHI TARTARE

capers, pine nuts, habanero,
jalapeno, avocado 8

VEGETABLE PLATTER

seasonal vegetables, seasonal hummus 7

LOBSTER LOLLIPOP

asparagus, tomato, beurre blanc 10

CROSTINI CAPRESE

mozzarella, basil, tomato3

ADD ON ADDITIONAL SIDES



served family style, 1 order for ever 2-3 guests

SAUTEED MUSHROOMS

white wine garlic butter ^[GF] 13

SCALLOPED POTATOES^[GF]

a hint of spice 13

GAUCHO MAC & CHEDDAR CHEESE

bread crumb topping 14

ASPARAGUS ^[GF]

portland creamery chevre, citrus bagna cauda 14

GRILLED SWEET CORN

chipotle honey butter ^[GF] 14

Please note: there may be a delay in receiving these items, as the menu items are prepared from our back kitchen, whereas, additional sides are prepared from our front kitchen.



EL GAUCHO BELLEVUE

450 108th Avenue NE
Bellevue, WA 98004

425.455.2715

EL GAUCHO TACOMA

2119 Pacific Avenue
Tacoma, WA 98402

253.272.1510

EL GAUCHO SEATTLE

2505 1st Avenue
Seattle, WA 98121

206.728.1337

EL GAUCHO PORTLAND

319 SW Broadway
Portland, OR 97205

503.227.8794

AQUA BY EL GAUCHO

2801 Alaskan Way, Pier 70
Seattle, WA 98121

206.956.9171

EL GAUCHO VANCOUVER

Opening in 2022

ELGAUCHO.COM