

Saint Irene's Event Space

VENUE INFORMATION & CATERING MENUS



SAINT IRENE'S

20175 SW 112TH AVE.
TUALATIN, OR
SAINTIRENES.COM
@SAINTIRENES

Saint Irene's

GENERAL INFORMATION



Location & Contact Information

20175 SW 112th Ave. Tualatin, OR
97062
(Next to La Industria)

saintirenes@lagohospitality.com

saintirenes.com

Venue Information

- We are located in Tualatin, 15 miles from Downtown Portland and right off of Tualatin-Sherwood Road.
- Our building includes two rooms, The High Dive & Venue Room, which can be rented together or separately.
- Our interior boasts a modern-industrial decor that can be tailored to host any type of event.
- Tables, chairs, linens, plates, glassware, flatware, and decor pieces are included with the venue
- Our Executive Chef, Jeff Torgerson, and his team craft all of our food in-house and from scratch for each event. We change our menus regularly based on seasonality.

Rooms & Pricing

Rooms

High Dive & Venue Room combined

- Our two rooms can be rented together or separately
- Together they have seating for up to 120 guests
- 1,550 sq feet

High Dive Room

- 400 sq feet
- Seating for up to 20, standing room up to 40
- Boasts our full bar
- Has a colorful interior, lots of live plants, and gold accent mirrors

Venue Room

- 1,150 sq feet
- Seating for up to 100
- Larger, main side of our venue
- Includes outdoor with string lights
- Includes our statement white chevron wall and two white canvas accent walls
- Our mobile bar is included with the rental of this room to allow for beverage service

Pricing & Minimums

Minimum Spend Required:

Monday-Thursday 8am-4pm: \$1500
Monday-Thursday 4pm-close: \$2000
Friday-Sunday (all day): \$2500

High Dive:

Monday-Thursday: \$450
Friday- Sunday: \$550

Venue Room:

Monday-Thursday: \$450
Friday-Sunday: \$550

High Dive & Venue Room combined:

Monday-Thursday: \$675
Friday-Sunday: \$875

Weddings (all held in Venue Room & High Dive):

Monday-Sunday: \$1000

Minimum purchase includes Space Fees, food, beverage, and staffing. Gratuity does not go towards the minimum spend required

High Dive & Bar



Venue Room



Amenities & Services

Services we offer

- Onsite venue coordinators to help you through the planning process
- For wedding parties- 1 hour rehearsal included

Amenities

- Ample free parking
- Fenced in outdoor patio
- Bose PA System
- Free WiFi
- AV equipment
- Projector & projector screen
- Bluetooth enabled surround sound speakers

Furniture Included

- Wood farm tables (9 ft long)
- 54" round tables
- 30" cocktail tables
- 6 ft rectangular tables
- Black folding chairs

Decor Included

- Chevron print satellite bar that can be used in any room
- Table linens and napkins in assorted colors
- Assorted glass vases
- Assorted glass, gold, and white candle holders
- White candles



Catering

Appetizers



The Party Package \$525 (for 20-30 guests)

- Choice of cured meat **or** cheeseboard with crackers, nuts, and assorted accompaniments
- Prosciutto wrapped dates (2 dozen)
- Greek Olive Mix, orange zest and rosemary
- Chicken skewers (2 dozen)
- Hummus & vegetable platter
- Freshly baked baguette with olive oil and balsamic vinegar

Appetizer Boards + Add Ons

Grazing Boards

Mediterranean Board \$160- cured meats, cheeses, hummus, tzaziki, olives, vegetables, pita bread, and assorted accompaniments

Antipasto Board \$170- Italian meats & cheeses, pickles, olives, crackers, and assorted accompaniments

- Fruit board \$95 (GF, DF, V*)
- Assorted Cheeseboard- small \$115 / large \$150 (GF, V)
- Assorted Meat Board- small \$100 / large \$135 (DF, GF)
- Assorted Meat & Cheese Board small \$115/ large \$150
- Whipped Feta Dip with seasonal toppings and warm baguette \$75 (V)
- Hummus and veggie platter \$80 (GF, DF, V*)

By the dozen

- Chicken Skewers \$47 (DF, GF)
- Shrimp Skewers \$60 (DF, GF)
- Steak Skewers \$60 (DF, GF)
- Caprese Skewers \$44 (GF, V)
- Stuffed Mushrooms \$38 (GF)
- Curry Chicken Salad with mint and lime, served on cucumber \$38 (GF)
- Crostini with warm ricotta and tomato confit \$28 (V)
- Molote (fried corn fritters with cheese) \$34 (GF, V)



DF= Dairy Free

GF= Gluten Free

V= Vegetarian

V*= Vegan/ Can be prepared vegan

DF*= Can be prepared dairy free

Catering

Breakfast & Brunch

- Breakfast sandwich \$13
- Egg, cheese, and bacon or sausage on an English muffin
- Eggs Benedict served on English muffins (ham or smoked salmon) \$14
- Breakfast potatoes \$7 (DF, GF)
- Frittata with seasonal vegetables \$12 (GF)
- Bacon \$7 (DF, GF)
- Sausage patties \$7 (DF, GF)
- Buttermilk Pancakes with fresh fruit, whipped butter, and maple syrup \$12
- Seasonal House Salad \$9 (V, GF)
- Fruit Board \$75 (a la carte) (DF, GF, V)

Lunch

Salads

- Roasted beets with shaved radish, fennel, and vinaigrette \$14 (DF, GF, V)
- Sugar snap peas, walnuts, charred lemon vinaigrette \$14
- Watermelon, feta, mint, balsamic vinaigrette \$15 (DF, GF, V)
- Greek Salad with cucumbers, red onions, confit tomato, feta, oregano \$15 (GF, V)
- Seasonal House Salad \$9 (GF, V*)

Sandwiches

- Ham and Cheddar with honey-dijon aioli and pickles \$15
- Cured Meats with stoneground mustard, bibb lettuce, shaved radish \$15
- Caprese Sandwich with fresh mozzarella, cured tomatoes, and basil pesto \$14 (V)

Catering

Dinner

Policies- Food

Plating, utensils, and service ware provided for up to 120 guests

Menu rates reflect buffet style.

Menu items from lunch and dinner can be mix and matched.

Servers & Bartenders will be charged at the rate of \$25/ hr per server for the duration of the event + set up and breakdown.

20% gratuity will be applied to the total of your event.

Adjustments to menus can be made to accommodate dietary restrictions or allergies, please let us know preferences in advance.

Prices are subject to market price depending on seasonality.



Irene's Package

Meals include:

- 2 mains
- 2 sides
- Seasonal Side Salad
- Freshly baked bread

Mains All prices are per person

- Free-range chicken breast with lemon caper cream \$11 (GF)
- Seasonal seared fish with dijon tarragon cream \$14 (GF)
- Marinated petit tender steak with garlic and herbs \$14 (GF, DF)
- Seasonal Vegetarian Pasta \$11 (DF, V*)
- Falafel with Saffron Rice and cucumber tahini \$12 (DF, GF, V*)

Sides + Salads All prices are per person

- Freshly baked baguette \$6 (DF, V*)
- Seasonal Salad \$9 (GF, V*, DF)
- Radicchio Caesar Salad \$10 (V)
- Grilled Marinated Mushrooms (DF, GF, V*) \$10
- Crispy Yukon Gold Potatoes with brown butter \$7.5 (GF, V*, *DF)
- Roasted Carrots with honey dijon \$6.5 (GF, V*, DF)
- Grilled broccolini with lemon and breadcrumbs \$9.5 (V*, DF, GF*)
- Brussels sprouts with sweet chili garlic \$7.5 (GF, DF, V*)
- Wild Rice Pilaf \$9 (GF, V*)



Catering

Food

Packages

Let's Taco Bout It | \$35 per person

All taco bars include:

- Barbacoa beef (DF, GF)
- Tinga chicken (DF, GF)
- Pulled Pork (DF, GF)
- Spanish Rice (GF)
- Black Beans (GF, DF, V*)
- Corn & flour tortillas (DF, V*)
- Toppings include: cabbage slaw, cotija cheese, limes, pico de gallo, sour cream
- Chips & Salsa (DF, GF, V*)

Guacamole is an additional \$3 per person

Italia | \$40 per person

Includes 2 pastas, one salad, roasted vegetables, and garlic bread

Pastas

- Spaghetti and Italian Meatballs
- Cavatappi with chicken in pesto cream and tomatoes
- Lasagna á la bolognese -or- roasted vegetable
- Seasonal Vegetable Pasta (V*, DF)

Salads

- Seasonal House Salad (DF, GF, V*)
- Radicchio Caesar

Backyard Barbecue \$45 per person

Price includes two proteins and three sides

Proteins

- Smoked Brisket with Texas BBQ Sauce (GF, DF)
- Pulled Pork (GF, DF)
- Smoked Chicken Breast (GF, DF)

Sides

- Potato Salad (GF)
- Collard Greens (GF)
- Cornbread with Honey butter (V)
- Cheddar and Chive Biscuits (V)
- Mac n' Cheese (V)
- Watermelon Cubes (GF, DF, V*)
- Seasonal Side Salad (GF, DF, V*)



Catering Menu

Dessert

Dessert Policies

Plating, utensils, and service ware provided for up to 120 guests

If you wish to bring your own dessert, Saint Irene's charges a dessert plating fee of \$1/ person. We provide an array of dessert stands and trays.



Bars & Brownies \$4 each (Minimum 1 dozen per order)

- **Debbie Bars** - Buttery graham cracker crust, shredded coconut, chocolate chips, crushed potato chips, sweet glaze
- **Fudge Brownie** - Fudgy cake style brownie with gooey chocolate top
- **After School Special** - Double chocolate brownie base, chocolate buttercream with candied chocolate chips
- **Peanut Butter Brownie** - Double chocolate brownie base, peanut butter cream cheese swirl, crushed roasted peanuts
- **Gay Bars** - Vanilla almond sprinkle sugar cookie base, vanilla frosting, rainbow sprinkles
- **Goopy Butter Bars** - Goopy yellow cake bar and sweet cream cheese goo baked on top
- **Lemon Bars** - Almond shortbread bar, tart lemon curd

Cupcakes \$6 each (Minimum 1 dozen per order)

- Super Chocolate
- Vanilla
- Lemon
- Red Velvet
- Churro
- Raspberry Almond Poppyseed

Cookies \$6 each (Minimum 1 dozen per order)

- **Cereal Killer** - Citrus scented sugar cookie, white chocolate chips, fruity pebbles, melted marshmallow center
- **Chocolate Potato Chip** - Chocolate chips, crushed potato chips, sea salt
- **Oatmeal Butterscotch** - Old fashioned rolled oats, butterscotch morsels
- **Salty Peanut** - Peanut butter, honey, crushed butter crackers, sea salt
- **Chocolate Thunda** - Double chocolate cookie, chocolate chips, walnuts
- **Coconut Bailey** - Coconut sugar cookie, toasted shredded coconut
- **Snickerdoodle** - Brown sugar and cinnamon rolled in turbinado sugar
- **Almond Sprinkle** - Vanilla and almond sugar cookie, rainbow sprinkles
- **Ugly Cookie** - Chocolate chips, Frosted Flakes, melted marshmallow center, sea salt

Beverage Menu

Policies- Beverage

Drink quantities are estimated prior to event and charged on consumption following event.

Standard wine glasses, pints, mugs, cocktail glasses, and water glasses are all provided.

There is a \$15 corkage fee per bottle for approved outside wine. No other outside alcoholic beverages are permitted.

Servers & Bartenders will be charged at the rate of \$25/hr per server for hours of service, plus set up and breakdown.

20% gratuity will be applied to the total of your event.



Bar Options

Beer + Wine

- A variety of bottled beers- \$5
- Local Draft Beer \$7
- Local and Imported Wines by the Glass \$9-\$12

Cocktails

- Well Cocktails: Gin, Vodka, Whiskey, or Rum with a well mixer \$9 each
- Saint Irene's Cocktails: \$9-13 each
- Custom Event Cocktails: Market price

Mimosa Bar

- A variety of fresh juices, fresh fruit, and sparkling wine
- \$9 each

Non-Alcoholic

- Sparkling water & sodas- \$3 each (free refills)
- Coffee- \$24/ carafe (eight cups per carafe)
- Iced Tea \$15/ carafe
- Hot Tea- \$15/ pot
- Custom Mocktails available upon request \$3-6

Service Options

- Hosted Bar : Client pays for guest beverages
- No-Host / Cash Bar : Guests purchase their own beverages
- Partially Hosted : Client pays for specific beverages, has a limit or client provides a certain number of drink tickets, then guests are welcome to purchase additional beverages



We look forward to hosting your next event!

Cheers,
The Saint Irene's Team



SAINT IRENE'S
EVENTS