

# Saint Irene's Event Space

VENUE INFORMATION & CATERING MENUS



**SAINT IRENE'S**

20175 SW 112TH AVE.  
TUALATIN, OR  
SAINTIRENES.COM  
@SAINTIRENES  
(503)495-3640

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# Saint Irene's

GENERAL INFORMATION

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## Location & Contact Information

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

[saintirenes@lagohospitality.com](mailto:saintirenes@lagohospitality.com)

503-495-3640

[saintirenes.com](http://saintirenes.com)

## Venue Information

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- 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
- Reservation of both rooms provides seating for up to 120 guests
- 1,550 sq feet

### High Dive Room

- 400 sq feet, 20' by 20'
- 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

- 1,250 sq feet, 50' by 25'
- Seating for up to 80
- Larger, main side of our venue
- Includes outdoor patio 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 Morning/Afternoon: \$1500

Monday-Thursday Evening: \$2000

Friday-Sunday (any time): \$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

\*Space Fee, food, beverage, and staffing all go toward the minimum spend requirement. Gratuity does not go towards the minimum spend required\*

High Dive & Bar



Venue Room



# Amenities & Services

## Services We Offer

- Onsite Venue Coordinator to help you through the planning process
- For wedding parties - 1 hour rehearsal included
- External Day-Of Wedding Coordinator or Planner required for parties over 30

## Amenities

- Ample free parking
- Fenced in outdoor patio
- Free WiFi
- Bose microphone
- Projector & 5x7' projector screen
- Sonos surround sound speakers for music streaming

## Furniture Included

- Wood farm tables (9 ft long)
- 60" 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 and gold candle holders
- White candles



# Catering Menu

## Appetizers



### *The Party Package \$525 (hors d'oeuvres for 20 guests)*

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

## Appetizer Boards + Add Ons

### *Grazing Boards*

- Mediterranean Board \$190- cured meats, cheeses, hummus, tzaziki, olives, vegetables, pita bread, and assorted accoutrements
- Antipasto Board \$200- Italian meats & cheeses, pickles, olives, crackers, and assorted accouterments
- Fruit board \$160 (GF, DF, VG)
- Assorted Cheeseboard- small \$120 / large \$160 (GF, V)
- Assorted Meat Board- small \$100 / large \$135 (DF, GF)
- Assorted Meat & Cheese Board small \$115/ large \$150 (GF)
- Whipped Feta Dip with seasonal toppings and warm baguette \$75 (V)
- Hummus and veggie platter \$100 (GF, DF, VG)
- Freshly baked baguette with olive oil and balsamic vinegar (VG) \$25

### *By the dozen*

- Chicken Skewers \$54 (DF, GF)
- Shrimp Skewers \$96 (DF, GF)
- Steak Skewers (2oz) \$105 (DF, GF)
- Caprese Skewers \$60 (GF, V)
- Chorizo Stuffed Mushrooms \$38 (GF)
- Curry Chicken Salad with mint and lime, served on cucumber \$38 (GF)
- Crostini with warm ricotta and tomato confit \$48 (V) (vegan option available)
- Molote (fried corn fritters with cheese) \$34 (GF, V)
- Prosciutto Wrapped Dates \$24 (GF, DF)
- Deviled Eggs \$36 add Brisket Topping \$48 (DF, GF)
- Mini Cheesy Potato Cakes topped with sour cream and green onion \$30 (GF, V)

DF= Dairy Free  
GF= Gluten Free  
V= Vegetarian  
VG= Vegan  
DF\*= Can be prepared dairy free



# Catering Menu

## Breakfast & Brunch

### **Savory Mains**

- Eggs Benedict on English Muffins with choice of ham or avocado \$19
- Frittata with Seasonal Vegetables \$19 (GF, V)
- Cheesy Potato Cakes served with sour cream and green onion \$12 (GF, V)
- Egg and Cheese Breakfast Sandwich with sausage or bacon on a buttery croissant \$18

### **Sweet Mains**

- Buttermilk Pancakes with seasonal fruit, whipped butter, and maple syrup \$14 (V)
- Bread Pudding French Toast with Mandarin Chantilly Cream and blueberry-maple syrup \$14 (V)

### **Sides**

- Scrambled Eggs \$7 (V, GF)
- Garlicky-Turmeric Tofu Scramble with seasonal vegetables \$8 (VG, GF)
- Crispy Breakfast Potatoes \$7 (DF, GF)
- Bacon \$8 (DF, GF)
- Sausage Patties \$8 (DF, GF)
- Toast with butter \$4 (V)
- Fruit Board \$160 (a la carte) (VG, GF)

### **Breakfast Taco Bar | \$38 per person**

Includes:

- Bacon (DF, GF)
- Scrambled Eggs (V, GF)
- Chorizo (DF, GF) (Vegan proteins available)
- Crispy Breakfast Potatoes (DF, GF)
- Black Beans (GF, VG)
- Corn & flour tortillas (VG)
- Toppings include: shredded cheese blend, limes, pico de gallo, salsa verde, avocado crema, Tapatio hot sauce

Guacamole +\$5 per person

Warm Queso +\$6 per person

Chips and House Salsa +\$3 per person

Tofu Scramble and vegan protein substitute +\$2 per person



# Catering Menu

## Breakfast Pastries

***Pastries, Muffins & Coffee Cakes*** - Banquet \$30 per doz. | Standard \$54 per doz.

- Classic Coffee Cake
- Double Chocolate Muffins
- Seasonal Muffins
- Coffee Cake + Seasonal Muffins (Half + Half Assortment)
- Butter Croissants
- Cream Cheese Danish Squares
- Cream Cheese + Jam Danishes
- Cinnamon Sugar Snails

***Scones*** - Standard \$54 per doz.

- Vanilla Glazed Scones
- Lemon Poppyseed Scones
- Chocolate Orange Scones
- Maple Pecan Scones

***Cinnamon Rolls with Cream Cheese Icing***

- 24 ct. Banquet Size Cinnamon Rolls \$78
- 12 ct. Large Cinnamon Rolls \$72

***Pastry Assortments*** - includes 4 ct. coffee cake, scones, + danishes

- 12 ct. Banquet Size Assortment \$40
- 12 ct. Standard Size Assortment \$60



# Catering Menu

## Lunch

### ***Sandwiches & Wraps***

- Cured Meats with stoneground mustard, bibb lettuce, shaved radish \$19 (DF)
- Roast Beef Sandwich with aged white cheddar, green apple horseradish, and apple-shallot marmalade \$18 (substitute Ribeye Steak +\$2)
- Caprese Sandwich with fresh mozzarella, cured tomatoes, and basil pesto \$15 (V)
- BLB Sandwich with bacon, baby greens, and roasted golden beets on avocado aioli-smothered-Texas toast \$15 (DF)
- Chicken, Hummus, Feta, and Seasonal Vegetable Wrap (available as 6 sliced pinwheels per wrap) \$15 (DF) (vegan option available)

### ***Salads***

- Greek Salad with cucumbers, red onions, confit tomato, feta, oregano \$16 (GF, V)
- Seasonal House Salad \$14 (GF, VG)
- Caesar Salad with parmesan cheese, croutons and creamy dressing \$16
- Pesto Pasta Salad with arugula, olives, fresh tomatoes, parmesan, pickled peppers, and pesto \$16 (V, GF)
- Taco Chop with fresh greens, black beans, quinoa, cheese blend, roasted corn, pickled jalapeño, tortilla strips, and creamy avocado dressing \$16 (GF, V)
- Beet Salad with hazelnuts, chèvre, beets, baby greens, oranges, and seasonal fruit vinaigrette \$16 (GF, V)

Add Grilled Chicken +\$6 per person





# Catering Menu

## Catering Policies

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

All food items are made in-house.  
Desserts may be provided by a separate licensed vendor.

Menu rates reflect buffet or family 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 can be made to menus to accommodate dietary restrictions or allergies; please let us know preferences in advance.

Prices are subject to market price depending on seasonality.



## Irene's A La Carte Menu

### Select:

- 2 mains
- 3-5 sides

\*All items in package priced individually per guest\*

### Mains All prices are per person

- Free-range chicken breast with lemon caper cream \$15 (GF)
- Seasonal seared fish with dijon tarragon cream \$18 (GF)
- Grilled ribeye steak with garlic and herbs \$20 (GF, DF)
- Creamy Mushroom Pasta with cashew chili cream, fresh basil, and grilled mushrooms \$15 (GF, VG)
- Seasonal Vegan Pasta \$11 (VG)

### Sides + Salads All prices are per person

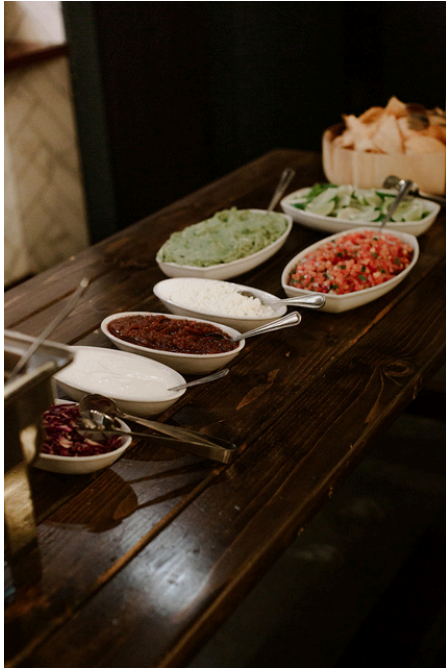
- Grilled Marinated Mushrooms (GF, VG) \$10
- Crispy Yukon Gold Potatoes with brown butter, parmesan, toasted hazelnuts \$8 (GF, V)
- Roasted Carrots with honey dijon \$8 (GF, VG)
- Grilled broccolini with lemon and breadcrumbs \$8 (VG)
- Brussels sprouts with sweet chili garlic \$8 (GF, VG)
- Wild Rice Pilaf \$9 (GF, VG)
- Freshly baked baguette \$6 (VG)
- Seasonal Salad \$14 (GF, VG)
- Caesar Salad with parmesan cheese, croutons, and creamy dressing \$16



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# Catering Menu

## Packages



### ***Let's Taco Bout It | \$38 per person***

All taco bars include:

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

Guacamole +\$5 per person  
Warm Queso +\$6 per person  
Vegan protein substitute +\$2 per person

### ***Mediterranean | \$45 per person***

*Includes pita bread, two proteins, three sides, and two sauces*

#### ***Proteins***

- Greek Lemon Herbed Chicken (GF, DF)
- Sliced Lamb & Beef Gyro (GF, DF)
- Falafel (GF, VG)
- Smoked & Spiced Cauliflower (GF, VG)
- Marinated Mushrooms (GF, VG)

#### ***Sides***

- Crispy Potatoes with Za'atar and Chili Oil (GF, VG)
- Saffron Rice (GF, VG)
- Cumin Rice with Lentils and Caramelized Onion (GF, V)
- Brussels Sprouts with Chili Honey and Pumpkin Seeds (GF, V, contains honey)
- Broccoli with Lemon and Breadcrumbs (VG)
- Quinoa Tabbouleh with Tomato, Parsley, & Cucumber (GF, VG)
- Arugula, Tomato, Olive, & Cucumber Salad with Curry Balsamic and Feta (GF, V)

#### ***Sauces & Dips***

- Roasted Garlic Tahini Sauce (GF, VG)
- Hummus (GF, VG)
- Cucumber Dill Tzatziki (GF, V)
- Creamy Harissa Sauce (GF, V)



# Catering Menu



## Packages

### **Italia | \$45 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 (VG)
- Gnocchi with brown butter, roasted hazelnuts, parmesan, and crispy sage (V)

#### **Salads**

- Seasonal House Salad (GF, VG)
- Caesar Salad with parmesan cheese, fresh croutons, and creamy dressing



### **Backyard Barbecue \$55 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, V)
- Collard Greens (GF)
- Cornbread with Honey butter (V)
- Cheddar and Chive Biscuits (V)
- Mac n' Cheese (V)
- Watermelon Cubes (GF, VG)
- Seasonal Side Salad (GF, VG)

# Dessert Catering Menu

## 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.

Minimum of 2 dozen desserts per order.



### **Bars & Brownies \$60 per doz. (Minimum 1 dozen per flavor)**

- Debbie Bars** - buttery graham cracker crust, shredded coconut, chocolate chips, crushed potato chips, sweet glaze
- **Signature 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
- **Betty Bar** - buttery graham cracker crust, shredded coconut, butterscotch chips, Fritos corn chips, sweet caramelized glaze
- **Strawberry Milk Goopy Butter Bar** - chewy strawberry cake bar & sweet strawberry cream cheese goo baked on top
- **Ru Bar** - strawberry rhubarb cheesecake bar, almond shortbread crust (GF)
- **Lemon Bars** - almond shortbread bar, tart lemon curd (GF)

### **Cupcakes \$72 per doz. (Minimum 1 dozen per flavor)**

- **Super Chocolate** - chocolate cake, chocolate cream cheese frosting, sea salt caramel, rainbow sprinkles
- **Vanilla Sprinkle** - vanilla cake, vanilla cream cheese frosting, rainbow sprinkles
- **Red Velvet** - red tinted chocolate cake, vanilla cream cheese frosting, rainbow sprinkles
- **Pink Cake** - champagne cake layered with raspberry preserves & pink vanilla frosting. Topped with rainbow sprinkles.
- **Churro** - vanilla-cinnamon cake, vanilla-cinnamon cream cheese frosting, crushed cinnamon sugar candied potato chip crumble
- **Cherry Chip** - vanilla-cherry cake studded with chopped maraschino cherries. Frosted with your choice of either vanilla or chocolate frosting. Topped with rainbow sprinkles
- **Banana** - banana cake, crumbled sugared pretzel bits, salty caramel & peanut butter frosting. Topped with rainbow sprinkles
- **Cookies & Cream** - chocolate cake layered with Oreo cookie frosting. Topped with rainbow sprinkles.

### **Cookies \$48 per doz. (Minimum 1 dozen per flavor)**

- **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
- **Monster** - creamy peanut butter, honey, oats, chocolate chips, M&M candies

# Beverage Menu

## Beverage Policies

Drink quantities are estimated prior to event and charged on consumption following event with the exception of some custom beverages\*

Standard wine glasses, pints, mugs, cocktail glasses, and water glasses are 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 \$10

### Cocktails

- Well Cocktails: Gin, Vodka, Whiskey, Tequila, or Rum with a well mixer \$9 each
- Saint Irene's Cocktails: \$11-13 each
- Custom Event Cocktails: Market price\*

### Mimosa Bar

- A variety of fresh juices, fresh fruit, and sparkling wine \$10

### Non-Alcoholic

- Sparkling water & sodas- \$4 each (free refills)
- Coffee- \$24/ carafe (eight cups per carafe)
- Iced Tea \$15/ carafe
- Hot Tea - \$15/ pot
- Custom Mocktails/Zero Proof: Market Price\*

## 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 time/monetary 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