

Il Terrazzo

Events menu

315 SW Montgomery Street Suite 340

Portland, Oregon 97201

(971) 302-6691

Email completed menu choices 5 days in advance to

ilterrazzoportland@gmail.com

Il Terrazzo offers one of Portland, Oregon's most beautiful & unique views - with floor to ceiling windows overlooking the harbor at River place marina.

*Our event room **The Slip** is available for corporate meetings & casual cocktail events in a private setting. **The Lounge & Main** dining room are available for buyouts. **The Main** dining room is separately available.*

Il Terrazzo highlights Northern Italian cuisine with a curated beverage list of international & west coast selections with attention on quality, value & diversity.

The Slip can seat (bar, cocktail table & lounge) 16-22 guests.

The Slip seating can be modified for mixed seating/standing for 12 - 30 guests.

The Slip can be rented at \$350 with a separate \$1150 food & beverage minimum.

The Slip can be rented (space only) at \$500 (email for details & FAQ's)

The Main dining room can seat up to 30 guests between 5 tables of 6 guests each.

The Main dining room fee is \$600 with a separate food & beverage minimum.

Our buyout fee is \$1000 with a separate \$4000 food & beverage minimum.

All food & beverage purchases have a 20% gratuity added at the end of the event.

Passed & Stationed Appetizers

Pricing is per dozen

5 dozen minimum order per item

When planning appetizer estimates, base your numbers on a 3 pieces per guest count, 4 guests per dozen basis.

Caprese spiedini \$30 - chilled (passed or stationed)

A fun classic Italian party favor of fresh basil, fior di latte & seasonal tomato

Tuscan herbed steak spiedini \$36 - hot (passed)

Steak skewers finished with Tuscan herbs

Tramezzino \$36 - chilled (passed or stationed)

A Venetian cicchetti classic - choose from olive, prosciutto or tuna

Gorgonzola & seasonal fruit crostini \$30 - (passed or stationed)

Crostini with gorgonzola, sliced fruit & balsamic crema

Salsiccia dal forno \$34 - (stationed)

Oven roasted seasonal sausages

Polpette al forno \$34 - hot (stationed)

House made Venetian meatballs

Tuna Crudo* \$34 - chilled (passed or stationed)

Sushi grade Ahi tuna in the style of Taormina (lemon & capers) served on fresh cucumber

Chilled shrimp with seasonal aioli \$32 - chilled (stationed)

Served chilled with a seasonal aioli (let us know if you have a favorite aioli or prefer a continental cocktail sauce)

Bruschetta \$30 - cold (stationed)

A classic bruschetta station of savory tomato with balsamic, basil & olive oil - with Italian toasts

Ultimo Antipasti Station

20 person minimum \$18 per person

Includes assorted cured meats, seasonal artisan cheeses, house olives, seasonal nuts, La Panzanella Crackers & seasonal artisan breads

Group Inclusive cocktail party

\$58 per guest

These are great for short planning windows, corporate mixers & special occasions! Packages include Ultimo Antipasti, 2 event drinks per guest & two passed appetizers (choose from Salsicchi, Crostino Toscano, Chilled shrimp or Caprese spiedini - no substitutions.)

Custom cocktail party

Average of \$65 - \$100 per guest

We love to be creative! Let us know if you have special requests & Chef Michael along with the kitchen team will create a custom menu to delight your guests.

Prefer a dining concept?

The Slip is available for smaller group private dining. We will work with you to create an edited version of our dining menu for groups of 8 - 14 guests.

For groups of 8 + we are happy to create a custom Italian family style menu. This approach is inclusive, traditionally inspired & creates a shared dining experience sure to delight your guests!

From the Bar

Open bar hosted - included with room fee

Open bar non-hosted - \$100 Dedicated Bartender fee

A 20% gratuity is added to all transactions - a credit card is required to begin a tab

Two bartenders are required for non-hosted groups of over 30

Limited bar hosted/non-hosted option selection:

- *\$12 per event drink...red, white, sparkling & first shelf cocktails (gin, tequila, whiskey, rye or vodka)*
- *Limit of hosted drinks can be noted on printed menu*
- *Bottle service is available as a custom quote*
- *Guests may purchase separately from non-hosted collection* *A 20% gratuity is added to all transactions - a credit card is required to begin a tab*

Il Terrazzo

Event Credit Card Authorization form

I, We understand this credit card will be used to both run the initial room deposit &/or close the event tab the evening of:

Name on card _____

Card Number _____

Billing zip code _____

Exp Date _____

CVN _____

Email for receipt _____

Card holder signature _____

Or Admin providing credit card number

Please email to Ilterrazzoportland@gmail.com