

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 the River Place Marina.

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

The Blue Room is available for reservations up to 16 guests seated or 25 mixed standing.

The Blue Room & Main dining room are available for **buyouts** of 40 seated or 65 mixed standing.

The Main dining room is available for rentals up to 24 seated or 40 mixed standing.

The Main dining room can seat up to 24 guests between 4 tables of 6 guests each.

The Main dining room fee is \$350 with a separate \$2400 food & beverage minimum.

Our buyout fee is \$600 with a separate \$4000 food & beverage minimum.

Buyout seating is seating for 40 (24 in the dining room & 16 in the Blue Room)

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

The Blue Room is available for private reservations for up to 16 guests with a \$800 food & beverage minimum Sundays through Thursdays, a \$1000 food & beverage minimum applies to groups scheduled on Fridays and Saturdays.

A credit card is required to book the Blue Room & is charged a cancellation fee in the case of a no show or defined cancellation notice (see Blue Room cancelation policy).

Blue Room No-Show Policy: *If you fail to inform the restaurant within 3 days that you must cancel your reservation, or fail to communicate before your reservation time, you will be charged a \$300 no-show/late-cancelation fee charged to the credit card on file.*

*The room fee to rent the **Main** dining room or the entire restaurant is your deposit to hold your date & cancellations are accepted in writing (email is fine) up to one month in advance. **The room fee is a separate charge from the food & beverage minimum & is forfeited if canceled at short notice.***

Your room fee provides dedicated servers & access to the room for a 5 hour window of time (4 hours set aside for the event, one hour to set up and shut down on either end.) Additional hours can be added at \$300 per hour up until 10:00 p.m.

Main Dining/Buyout No-Show Policy: *If you fail to inform the restaurant within two weeks that you are canceling your reservation, you will be charged 50% of the food and beverage minimum & forfeit your Room fee.*

One week prior you will be charged 75% of the food and beverage minimum & forfeit your room fee. Day of cancellations will be charged 100% & forfeit the room fee.

If your party decreases in size you will still be responsible to meet the food & beverage minimum - we will work with you to identify solutions in any case of last minute changes.

Payment: *For all parties, we have a maximum of two forms of payment.*

As a rule we do not keep separate tabs for individuals in the same party unless you plan for the additional staffing to manage payments - see Open Bar Non-hosted fee.

An automatic 20% gratuity will be applied to all food and beverage purchases.

Alcohol Policy: *In accordance with our in house & OLCC policies, last-call is scheduled 45 minutes before the scheduled end time.*

Our team is trained to follow OLCC guidelines & take over service seriously. In the case that we stop alcohol service for a guest we will inform the event host.

We appreciate your support & have a number of strategies in place to limit over consumption while focusing on creating a festive atmosphere.

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.

Bruschetta \$32 - cold (passed)

Classic - savory roasted seasonal tomatoes on Italian bread with basil & Italian olive oil

OR

Firenze - chicken liver pate on Italian bread with capers & Italian olive oil

OR

Funghi - seasonal mushrooms on Italian bread with herbs & Italian olive oil

Bar Sandwiches \$34 - (Passed)

Party sandwiches on our house made bread. Choose from whipped goat cheese with herbs or cured ham with swiss & dijon.

Polpette al forno \$34 - hot (stationed)

House made grass fed beef meatballs

Tuna Crudo* \$36 - chilled (passed or stationed)

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

Shrimp \$32 - chilled (stationed)

Served chilled with whipped ricotta (let us know if you have a favorite herb or prefer a continental cocktail sauce)

Uova Alla Diavola \$32 - chilled (passed)

Classic deviled eggs - Egg yolks whipped with Ricotta, spiced mustard & herbs served on the half

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

\$65 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 Bruschetta, Chilled shrimp or Caprese spiedini - no substitutions.)*

Custom cocktail party

Average of \$40 - \$80 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?

Average of \$45 - \$110 per guest

*For groups we are happy to create a custom Italian family style menu or a Chef's menu
with three main choice selections. 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 - \$300 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:

- *\$14 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

EXAMPLE CHEFS MENU ~ Lunch
\$50 per person

House-Made Bread & olives

Homemade bread on your table with cold-pressed Italian Olive Oil
Stationed with our house olives

Second Course

Family style wild arugula salad GF

Wild arugula & beets lightly dressed with cold-pressed Italian olive oil & balsamic crema
finished with crumbled goat cheese

Third Course

Ragù della domenica

A take on ragu Bolognese prepared with crushed San Marzano tomatoes, served with fresh
rigatoni & Parmigiano Reggiano

Or

Crudo di tonno*

Sashimi grade tuna
Dressed with a fresh salsa verde of Neapolitan basil, capers & lemon with tomato confit

Or

Boscaiola

A regionally changing dish - ours representing the region of Romagna
Pancetta, sausage & seasonal mushrooms in a “panna style” cream sauce
Served with fresh ravioli
Finished with Parmigiano Reggiano

Or

Burro di Salvia Vegetarian

Exquisite brown sage butter paired with butternut squash ravioli

EXAMPLE CHEFS MENU ~ Evening Dinner

\$70 per person

House-Made Bread

Homemade bread stationed on your table with cold-pressed Italian Olive Oil

Stationed Antipasti

An assortment of Italian cheeses, olives & mixed nuts
Stationed with artisanal crackers & salumi

Salad Course

Family style wild arugula salad GF

Wild arugula & beets lightly dressed with cold-pressed Italian olive oil & balsamic crema
finished with crumbled goat cheese

Pasta course

Burro di Salvia Vegetarian

Sage brown butter with butternut squash ravioli

Or

Alla Monzese

From Lombardy - Alla Monzese is our golden Saffron cream sauce prepared with sausage &
served with fresh rigatoni
Finished with Parmigiano Reggiano

Or

Ragu con polenta GF

Ask your server for tonight's regional ragu
Served over creamy polenta

Or

Pesce in padella Pescatarian/GF option

A sweet cream butter white wine pan sauce with capers, roasted tomatoes & herbs
Served over fresh linguini or polenta
Ask your server for today's fish

Dessert course

Chocolate Mascarpone cream*

A decadent chocolate *custard finished with whip cream

Or

Tiramisu*

The classic