



Unico US Bancorp Tower/30th Flr.
111 SW Fifth Avenue
Portland, Oregon 97204

Private Dining Rooms

Located on the 30th floor of the Unico/US Bancorp Tower, Portland City Grill's private dining rooms offer the city's most spectacular views. With majestic Mount Hood in the background, guests enjoy panoramic vistas of the Willamette River meandering from rural suburbs through the downtown core. At dusk, city lights gradually replace daylight, and the view is star-studded by the lights of the downtown business district, the homes of Portland's west hills, south, and eastside, and the cars moving along the thoroughfares.

At Portland City Grill, three beautiful private dining rooms individually accommodate groups of 32, 32, and 48 seated guests. When combined, they accommodate up to 120. In addition, a board-room-style dining space seats 10 guests for a very private function. These spaces are the perfect place for corporate dining functions, business group lunch or dinner meetings, rehearsal dinners, anniversaries, or any occasion where private dining is desired.

Menus

Our private dining menus deliver the same impressive food quality experienced in our main dining room - 'white-tablecloth restaurant' fare in a banquet setting. Select from full-service individually plated menus, or dinner buffet service. Hot and cold hors d'oeuvres (including sushi) can be served butler-style or on a buffet table. Reception menus are available, as well.

Portland City Grill features USDA prime steaks and fresh Hawaiian, Pacific coast, and Alaskan seafood prepared with classic, Northwest, island, and Asian influences; along with some of the city's best sushi, prepared by our authentic sushi shokunin (sushi chef) from Japan. We feature traditional sushi, sashimi, and a broad selection of classic and contemporary rolls.

Beverages

Our impressive wine cellar is stocked with over 120 bottles valued in excess of \$150,000. We offer a variety of choices to complement your menu selections. Hosted or non-hosted liquor service is available for your function. Consider Portland City Grill's specialty martinis for pre-event receptions, and/or a selection of liqueurs or after-dinner drinks. While coffee service is included with lunch and dinner, espresso service is available for an additional charge.

Parking

Portland City Grill offers free validated parking up to 2 ½ hours for every private dining guest in the two parking facilities owned by Unico/US Bancorp. Park in one of 200 spaces in the garage below the tower, or choose one of 500-plus spaces in the parking structure adjacent to 'Big Pink.'

Personalized Menus

Printed menus can be personalized with your name or company name, and your menu selections. Placed at each setting, this special touch adds elegance to any event.

Centerpieces

We work with two of the finest local florists to enhance your special event with unique and stunning arrangements, or a more understated and elegant floral décor. Your private dining manager is pleased to help guide your selections.

Cakes

We custom order cakes for our private dining guests from a selection of the city's finest bakers. Please consult with your private dining manager.

Menu pricing does not include customary service charges.

503 450-0030
Fax: 503 525-5265
Private Dining/Banquets
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Private Dining - Appetizers

Hors d'oeuvres priced per dozen.

Chilled

Spicy Tuna Tartare

Crisp wontons, shiitake tare,
green onion. \$24

Greek Salad Brochettes

Cucumber, fresh mozzarella, kalamata olives,
cherry tomatoes, balsamic syrup. \$21

Triple Crème Oregon Gorgonzola Tart

Caramelized onion, balsamic vinaigrette. \$21

Vegetarian Rice Paper Spring Rolls

Vermicelli noodles, Thai sprout salad,
peanut sauce. \$24

House Poached Prawns

Sambal oelek cocktail sauce. \$26

Smoked Salmon Mousse

Pickled mustard seed, Dijon cream,
cucumber. \$24

California Roll

Crab, avocado, wasabi, soy,
pickled ginger. \$18

Ginger Hoisin Chicken Crispy Wontons

Soy cured shiitake, scallions. \$18

Spicy Tuna Roll

Wasabi, soy, pickled ginger. \$21

Roasted Tomato & Basil Tartlet

Roasted garlic, pistachio pesto,
mozzarella. \$21

Warm

Bacon Wrapped Grilled Asparagus

30 yr. old balsamic. \$28

Prosciutto Wrapped Prawns

30 yr. old balsamic, romesco. \$36

Fresh Dungeness Crab Cakes

Whole grain mustard, lemon butter sauce. \$42

Iron Seared Chicken Potstickers

Sesame soy dipping sauce. \$22

Maple Bacon Wrapped Sea Scallops

Apple onion relish, 30 yr. old balsamic. \$35

Honey & Black Pepper Goat Cheese

Apricot-blueberry compote, pistachio dust. \$22

Lemongrass Grilled Beef Tenderloin Satay

Ginger soy and sunomono salad. \$38

Italian Sausage Stuffed Mushrooms

Roasted mushroom, romesco. \$34

PCG Sliders

Ground sirloin, Italian sausage, blue cheese aioli,
house pickles, brioche bun. \$36

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Private Dining - Platters

Small platters serve approximately 12 guests

Medium platters serve approximately 24 guests

Large platters serve approximately 48 guests

Artisan Cheese

Select local and national cheeses, fresh fruit and berries, caramelized onion apple relish, pesto, crusty bread, housemade crackers.

Small \$55 Medium \$120 Large \$280

Antipasto

Select cured meats, seasonal accoutrements, roasted and pickled vegetables, olives, crusty bread, housemade crackers.

Small \$60 Medium \$115 Large \$230

Chilled Seafood Platter

Pickling spice poached prawns, fresh oysters, smoked salmon tartlets, yellowfin tuna poke, Dungeness crab cakes, assorted accoutrements.

Small \$75 Medium \$150 Large \$300

Artisan Cheese & Antipasto

Select cured meats, select local and national cheeses, romesco, pesto, roasted and pickled vegetables, crusty bread, crackers.

Small \$70 Medium \$140 Large \$280

Puff Pastry Baked Whole Wheel of Brie (serves 24)

Seasonal jam, sliced apples, honey hazelnuts, housemade cracker. \$49

Private Dining - Signature Reception

Two Pieces Per Person - \$42 Per Guest

Greek Salad Brochettes

Cucumber, fresh mozzarella, kalamata olives, cherry tomatoes, balsamic syrup.

Smoked Salmon Mousse

Pickled mustard seed, Dijon cream, cucumber.

Bacon Wrapped Grilled Asparagus

30 yr old balsamic.

Fresh Dungeness Crab Cakes

Whole grain mustard, lemon butter sauce.

Iron Seared Chicken Potstickers

Sesame soy dipping sauce.

Honey & Black Pepper Goat Cheese

Apricot-blueberry compote, pistachio dust.

Italian Sausage Stuffed Mushrooms

Roasted mushrooms, romesco.

Vegetarian Rice Paper Spring Rolls

Vermicelli noodles, Thai sprout salad, peanut sauce.

Artisan Cheese & Antipasto

Select cured meats, select local and national cheeses, romesco, pesto, roasted and pickled vegetables, crusty bread, housemade crackers.

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customary service charges*

Private Dining P Lunch Entrée

Lunches include: Hot coffee and tea service, bread service.

Starter *Select one.*

Mixed Greens Field greens, herbs, cucumbers, radishes, cherry tomatoes, white balsamic vinaigrette.

Caesar Salad Romaine, lemon Dijon dressing, torn croutons, Italian Reggiano cheese.

Apple, Candied Hazelnuts and Gorgonzola Salad Field greens, champagne vinaigrette.

Rogue River Gorgonzola Iceberg Stack Salad Warm bacon, roasted tomato, pickled onion, blue cheese vinaigrette.

Entrée Selections

Up to 50 guests, select up to 3 entrées. Over 50 guests, select up to 2 entrées.

Fresh Salmon Lemon thyme grilled, roasted fingerling potatoes, select roasted vegetables, lemon butter sauce. \$29

Crispy Vegetarian Tofu Stir-fried vegetables, seasoned rice. \$26

Char Grilled Top Sirloin Bulleit bourbon steak sauce, fried onions, green beans. \$29

Pan Seared Alaskan Halibut Linguini, summer squash "spaghetti", roasted tomatoes. \$30

Fresh Salmon Caesar Salad Romaine, radicchio, lemon Dijon dressing, torn croutons, Italian Reggiano cheese. \$25

Herb Roasted Chicken Breast Toasted garlic pan jus. \$25

Fresh Dungeness Crab Stack Salad Romaine, baby greens, avocado, mango, crispy wontons, mango vinaigrette. \$27

Top Sirloin & Halibut Combo Pistachio pesto, roasted fingerlings, select roasted vegetables. \$38

Desserts *Select one.*

Tiramisu Vanilla bean cake, rich mascarpone brandy cream and espresso syrup.

Seasonal Artisan Cheesecake With select accompaniments.

Chocolate Trifle Devil's food cake, chocolate pudding, crème fraîche, toffee.

Tahitian Vanilla Bean Crème Brûlée Fresh berries, lemon-poppyseed spritz cookie.



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Private Dining P Lunch Buffet

Includes: Hot coffee and tea service, bread service, and dessert.

Minimum 20 guests. \$31 Per Person.

Appetizers *Select one.*

Vegetarian Rice Paper Spring Rolls Vermicelli noodles, Thai sprout salad, spicy peanut sauce.

Pistachio Basil Pesto with Truffle Tomato Bruschetta Parmesan crostini.

Crab & Avocado Sushi Roll Wasabi, soy, pickled ginger.

Triple Crème Oregon Gorgonzola Crostini Caramelized onion, balsamic vinaigrette.

Salads *Select one.*

Mixed Greens Field greens, herbs, cucumbers, radishes, cherry tomatoes, white balsamic vinaigrette.

Caesar Salad Romaine hearts, lemon Dijon dressing, torn croutons, Italian Reggiano cheese.

Rogue River Gorgonzola Iceberg Stack Warm bacon, roasted tomato, pickled onions, blue cheese vinaigrette.

Apple, Candied Hazelnuts and Gorgonzola Salad Field greens, champagne vinaigrette.

Entrées *Select two.*

Cedar Plank Roasted Fresh Salmon Mango salsa, fresh cilantro.

Herb Garlic Grilled Pork Tenderloin Apricot marmalade.

Herb Roasted Chicken Breast Toasted garlic pan jus.

Crispy Vegetarian Tofu Stir-fried vegetables, seasoned rice.

Rosemary Dijon Roasted Beef Tri-Tip Roasted garlic and tomatoes.

Side Dishes *Select two.*

Yukon Gold Buttermilk Mashed Potatoes Fresh chives, butter drizzle.

Classic Creamed Spinach Reggiano Parmesan cream.

Fresh Herb Garlic Roasted Vegetables Virgin olive oil, Reggiano Parmesan, crisp breadcrumbs.

Rosemary Roasted Baby Red Potatoes Cracked pepper, lemon vinaigrette.

Desserts *Select one.*

Tiramisu Vanilla bean cake, rich mascarpone brandy cream and espresso syrup.

Seasonal Artisan Cheesecake With select accompaniments.

Chocolate Trifle Devil's food cake, chocolate pudding, crème fraîche, toffee.

Tahitian Vanilla Bean Crème Brûlée Fresh berries, lemon-poppyseed spritz cookie.

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Private Dining P Soup, Salad, & Sandwich Buffet

All buffets include: Hot coffee and tea service, bread service, and dessert.

Minimum 15 guests. \$24 Per Person

Soup

Today's housemade selection.

Salad

Select two items.

Caesar Salad Romaine, lemon Dijon dressing, torn croutons, Italian Reggiano cheese.

Rogue River Gorgonzola Iceberg Stack Salad Warm bacon, roasted tomatoes, pickled onions blue cheese vinaigrette.

Old Fashion Yukon Gold Potato Salad Apple smoked bacon, cooked egg, roasted shallot dressing.

Apple, Candied Hazelnuts and Gorgonzola Salad Field greens, champagne vinaigrette.

Pea, Bacon and Penne Salad Bacon tarragon vinaigrette

Premium Sandwiches

An assortment of premium sandwich meats, select cheeses, Portland French Bakery artisan breads with accompanying accoutrements and condiments

Dessert

White Chocolate Macadamia Nut & Chocolate Crinkle Cookies.

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Private Dining & Wines

Champagne & Sparkling

Milbràn, “Ruio” Prosecco DOCG, Italy 38
Argyle Brut, Willamette Valley, Or 57
Domaine Carneros Cuvee Brut, Napa, Ca 64
Veuve Clicquot Yellow Label Brut, Reims, France 87
Cuvee Dom Pérignon, Epernay, France 392

Specialty Whites

1805 Riesling, Columbia Valley, Wa 34
Caposaldo Pinot Grigio, Veneto, Italy 32
WillaKenzie Pinot Gris, Yamhill-Carlton, Or 44
Caymus Conundrum White Blend, Rutherford, Ca 61

Chardonnay

Canyon Road, Ca 30
Chateau Ste. Michelle Indian Wells, Columbia Valley, Wa 44
Ken Wright Cellars, Wa/Or 56
Stoller, Dundee Hills, Or 67
Rombauer, Carneros, Ca 80
Cakebread, Napa, Ca 92

Pinot Noir

The Craftsman, Eola-Amity, Or 36
Willamette Valley Vineyards Founder's RSV, Willamette Valley, Or 50
Elk Cove, Willamette Valley, Or 57
Ken Wright Cellars, Willamette Valley, Or 62
Rex Hill, Willamette Valley, Or 66
WillaKenzie “Pierre Leon”, Yamhill-Carlton, Or 77
Archery Summit Premier Cuvee, Willamette Valley, Or 70

Merlot

Columbia Crest Grand Estates, Columbia Valley, Wa 34
Chateau Ste. Michelle Canoe Ridge, CV, Wa 51
Dumas Station, Walla Walla, Wa 57
Northstar, Walla Walla, Wa 80

Specialty Reds

Bolla “Le Poiane” Valpolicella, Veneto, Italy 37
BenMarco, Mendoza, Argentina 44
Dominio IV “Technicolor Bat” Syrah/Tempranillo, Columbia Gorge, Wa 48
Stag's Leap Wine Cellars “Hands of Time” Red Wine, Napa, Ca 62
Green & Red Vineyard Zinfandel, Napa Valley, Ca 62
Orin Swift “The Prisoner” Napa, Ca 82
L'Ecole No 41 “Perigee”, Walla Walla, Wa 97

Cabernet Sauvignon

Copper River Estate “Diversion”, Wa 34
Chateau Ste. Michelle Indian Wells, Columbia Valley, Wa 46
Markham Vineyards, Ca 60
Zerba Cellars, Walla Walla, Wa 67
Silverado, Napa, Ca 76
Rombauer, Napa, Ca 87
Stags' Leap Winery Cab Sauv, Napa Ca 101
Jordan, Sonoma, Ca 99
Stags' Leap Wine Cellars “Artemis”, Napa, Ca 122
Silver Oak, Alexander Valley, Ca 137
Cakebread, Napa, Ca 142
Caymus, Rutherford, Ca 157

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