



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.

Beverages

We offer a variety of wines 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.

Chef's Table

The Chef's Table, which can accommodate up to 14 guests, is Portland's premier private room for toasting milestone anniversaries, closing career-defining deals, or simply expressing gratitude for the people who make life worth celebrating. Unlike anything else in the city, this intimate dining room showcases Portland City Grill's famous view, while treating guests to a look inside the kitchen at the artistry and craft behind the restaurant's elegant, yet approachable cuisine, which is prepared using the most advanced culinary techniques. Seasonal Chef's Table menus are available upon request.

503 450-0030
Fax: 503 525-5265
Private Dining/Banquets
503 525-5260
www.portlandcitygrill.com

Menu pricing does not include customary service charges.

770808



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

503 450-0030
Fax: 503 525-5265
Private Dining/Banquets
503 525-5260
www.portlandcitygrill.com

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

Menu pricing does not include customary service charges.

770913



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

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.

503 450-0030
Fax: 503 525-5265
Private Dining/Banquets
503 525-5260
www.portlandcitygrill.com

Menu pricing does not include customary service charges.



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

The size of your party
determines the number of
entrées you can choose:

You will need to provide a
guaranteed entrée count three
days in advance if you select
more than one entrée.

503 450-0030
Fax: 503 525-5265
Private Dining/Banquets
503 525-5260
www.portlandcitygrill.com

Private Dining P Plated Dinner Salads

Select one

Mixed Green Salad

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

Classic Caesar Salad

Creamy dressing, focaccia croutons, Italian Reggiano Parmesan.

Apple, Candied Hazelnuts and Gorgonzola Salad

Field greens, champagne vinaigrette.

Rogue River Gorgonzola Iceberg Stack Salad

Warm bacon, roasted tomato, pickled onions, blue cheese vinaigrette.

Entrees

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

Lemon Thyme Fresh Salmon

Roasted fingerling potatoes, select roasted vegetables, pistachio pesto. 47

Char-Grilled Pork Tenderloin

Pineapple-apricot marmalade, Yukon Gold buttermilk mashed potatoes. 39

Prosciutto & Goat Cheese Stuffed Boneless Half Chicken

Cipollini onions, bacon braised lacinato kale, Yukon Gold buttermilk mashed potatoes. 38

10 oz. Salt & Pepper Grilled Filet Mignon

Short rib pan jus, Yukon Gold buttermilk mashed potatoes. 70

Add Warm Dungeness Crab and Béarnaise. 13

7.5 oz. Salt & Pepper Grilled Filet Mignon

Short rib pan jus, Yukon Gold buttermilk mashed potatoes. 59

Add Warm Dungeness Crab and Béarnaise. 13

Pan Roasted Salt & Lime Alaskan Halibut

Lime jasmine rice with roasted corn, spinach, red onion and roasted tomatoes. 52

Fresh Salmon & Filet Mignon Combo

Yukon Gold buttermilk mashed potatoes, pistachio pesto, short rib pan jus. 72

(Available as single option for entire group)

Desserts

Select one

Tiramisu

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

Seasonal Artisan Cheesecake

With selected accompaniments.

Chocolate Trifle

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

Tahitian Vanilla Crème Brûlée

Fresh berries, lemon-poppyseed spritz cookie.

Trio Sampler Our most popular selection

Chocolate Mousse Layer Cake, Pot de Crème, Seasonal Cheesecake. **Add 4**

Seasonal vegetarian options available upon requests.

Menu pricing does not include customary service charges.



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

Private Dining P Dinner Buffet

Includes hot coffee and tea service, bread service, and dessert.

Minimum 25 guests. \$51 Per Guest.

Appetizers (select two)

Spicy Tuna Tartare Crisp wontons, shiitake tare, green onion.

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

Roasted Tomato & Basil Tartlet Roasted garlic, pistachio pesto, mozzarella.

California Sushi Rolls Pickled ginger, wasabi, soy.

Triple Crème Oregon Gorgonzola Tart Caramelized onion, balsamic vinaigrette.

Salads (select two)

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

Caesar Romaine hearts, creamy lemon anchovy dressing, torn croutons, Reggiano Parmesan.

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

Rogue River Gorgonzola Iceberg Stack Roasted tomatoes, bacon, pickled onions, blue cheese vinaigrette.

Entrées (select three)

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-Tips Roasted garlic and tomatoes.

Side Dishes (select two)

Yukon Gold Buttermilk Mashed Potatoes Fresh chives, butter drizzle.

Classic Creamed Spinach Cipollini onions, Parmesan cream.

Fresh Herb Garlic Roasted Vegetables Virgin olive oil, Italian Reggiano Parmesan, crisp bread crumbs.

Lemon Thyme Jasmine Rice Lemon cream, chives.

Rosemary Roasted Baby Red Potatoes Cracked pepper, lemon vinaigrette.

Desserts (select two or the trio)

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.

Trio Sampler Our most popular selection. Chocolate Mousse Layer Cake, Pot de Crème, Seasonal Cheesecake. Add \$4

Premium Carving Station *(available as an upgrade)*

Slow Roasted, Rosemary Dijon Crusted Prime Rib of Beef

Roasted bone jus, horseradish sauce, honey-cider mustard. \$13 per guest

503 450-0030
Fax: 503 525-5265
Private Dining/Banquets
503 525-5260
www.portlandcitygrill.com

Menu pricing does not include customary service charges.



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

Private Dining P Dinner Buffet

Includes hot coffee and tea service, bread service, and dessert.

Minimum 25 guests. \$61 Per Guest.

Appetizers (select two)

Bacon Wrapped Grilled Asparagus 30 yr. old balsamic.

Smoked Salmon Mousse Pickled mustard seed, Dijon cream, cucumber.

Greek Salad Brochettes Cucumber, fresh mozzarella, Kalamata olives, cherry tomatoes, balsamic syrup.

Spicy Ahi Tuna Sushi Rolls Pickled ginger, wasabi, soy.

Triple Crème Oregon Gorgonzola Tart Caramelized onion, balsamic vinaigrette.

Salads (select two)

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

Caesar Romaine hearts, creamy lemon anchovy dressing, torn croutons, Reggiano Parmesan.

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

Rogue River Gorgonzola Iceberg Stack Roasted tomatoes, bacon, pickled onions, blue cheese vinaigrette.

Entrées (select three)

Salt and Pepper Roasted Fresh Salmon Fresh basil pistachio pesto, virgin olive oil.

Herb Roasted Chicken Breast Toasted garlic pan jus.

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

Fresh Dungeness Crab Cakes Grain mustard lemon butter sauce.

Crispy Vegetarian Tofu Stir-fried vegetables, seasoned rice.

Shallot Soy Braised Short Ribs Chili beurre blanc.

Fresh Dungeness Crab Stuffed Alaskan Halibut Butter garlic crumb crust, lemon butter sauce.

Side Dishes (select two)

Fresh Herb Garlic Roasted Vegetables Virgin olive oil, Italian Reggiano Parmesan, crisp bread crumbs.

Saffron Jasmine Rice with Roasted Tomatoes Fresh spinach and basil.

Yukon Gold Buttermilk Mashed Potatoes Fresh chives, butter drizzle.

Classic Creamed Spinach Cipollini onions, Parmesan cream.

Duck Fat Roasted Fingerling Potatoes Cracked pepper, lemon vinaigrette.

Desserts (select two or the trio)

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-poppysseed spritz cookie.

Trio Sampler Our most popular selection. Chocolate Mousse Layer Cake, Pot de Crème, Seasonal Cheesecake. Add \$4

Premium Carving Station *(available as an upgrade)*

Slow Roasted, Rosemary Dijon Crusted Prime Rib of Beef

Roasted bone jus, horseradish sauce. \$13 per guest

503 450-0030
Fax: 503 525-5265
Private Dining/Banquets
503 525-5260
www.portlandcitygrill.com

Menu pricing does not include customary service charges.



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

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

503 450-0030
Fax: 503 525-5265
Private Dining/Banquets
503 525-5260
www.portlandcitygrill.com