

PARAGON

Restaurant & Bar

Paragon Restaurant in Portland is the ideal venue for private parties, receptions, weddings, corporate and convention groups and celebrations. Located in the heart of the Pearl District, Paragon is surrounded by a variety of eclectic art galleries and chic fashion retail shops.

We offer two beautiful private event rooms - our intimate Banquet Room, our chic, warehouse-style Gallery Room as well as our semi-private Upper Dining Room. For larger parties we offer a full restaurant buy-out.

Special requests are easily accommodated. We offer a full bar with classic cocktails, specialty drinks, local, regional wines and an eclectic list of artisanal, craft beers.



BANQUET ROOM CAPACITY: SIT-DOWN 22 | RECEPTION 22

The Banquet Room is our smaller private space that is located adjacent to the general dining area of the restaurant, separated by a sliding door with windows. The space can accommodate up to 20 guests at one long table, and up to 22 guests at two diagonal tables, perfect for most bridal showers or smaller rehearsal dinners. There are curtains if you wish to have complete privacy.

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UPPER DINING ROOM CAPACITY: SIT-DOWN 32 | RECEPTION 30

The Upper Dining Room is our semi-private space that is sub-divided by large heavy curtains. This great space combines the intimacy of a small room with the energy of the restaurant. You can combine the Upper Dining Room with the Banquet Room by simply opening the sliding door of windows, and the combined space would be able to accommodate up to 50 guests for a seated dinner and up to 55 guests for a standing cocktail reception.



GALLERY ROOM CAPACITY: SIT-DOWN 64 | RECEPTION 100

The Gallery Room is our large private space, located adjacent to the restaurant with two separate entrances. The space has a small bar that we set according to your preference, a dedicated sound system and local artwork. We decorate simply with white linen and glass cubed votive candles which allow us to easily incorporate your desired themes. There is a sliding door of windows that opens to the raised patio on 13th Avenue. You may also incorporate the outdoor patio space for your event.

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FULL RESTAURANT BUY-OUT: A full restaurant buy-out can accommodate 140-180 people and offers the unique opportunity of having your very own restaurant for an entire event. Our Entire Dining Room can seat up to 90 guests, and the bar area can seat up to 50. We can accommodate even more guests by including the Gallery Room.

DEPOSITS, PAYMENTS AND ADDITIONAL INFORMATION

A minimum deposit of \$250 and signed event agreement are required to reserve space for group dining. Full payment is due upon conclusion of the event. We accept visa, mastercard, american express, and discover card. Sorry, we cannot accept personal checks. Food and beverage minimums are not inclusive of gratuity. There will be a 3% event services added onto the final bill and we are happy to add an 18% suggested gratuity for your convenience. You are welcome to remove, increase or decrease the gratuity based on your level of service the day of the event.

For more information, contact:

Andre'a Delyria

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P A R A G O N

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HORS D'OEUVRES

A perfect way to begin your evening or mix and match a variety of hors d'oeuvres for a cocktail party or standing reception.

\$18 / dozen

Caramelized Onion, Roasted Garlic, Gorgonzola Crostini
Herbed Feta Crostini
Mini Grilled Cheese & Tomato Soup
Beef Skewers

\$28 /dozen

Gin cured Salmon on Cucumber
Kettle Chips with Steak, Bacon Marmalade & Horseradish
Mini Dungeness Crab Cakes with fresh tartare sauce
Pulled Pork Sliders with Cabbage Slaw
Ancho Chili Braised Chicken Street Taco

PLATTER MENU

Artisan Cheese Board

Accompanied By Marinated Olives & Crostini

Small \$35	Medium \$80	Large \$110
(10 To 20 People)	(25 To 40 People)	(50 To 70 People)

Charcuterie Board

Accompanied By Stone Ground Mustard,
House Made Pickled Vegetables & Capers

Small \$40	Medium \$80	Large \$110
(10 To 20 People)	(20 To 35 People)	(40 To 60 People)

Side Of House-Smoked Salmon, Capers, Crostini \$130 Per Side
(Serves 20 - 25 People)

Black Eyed Peas Hummus, Toasted Pugliese \$4 Per Person

Shellfish Plateau

Crab Salad, Shrimp Cocktail, Lobster Salad, Oysters
Seasonal Pricing

*each item can be sold separately

*menu subject to change

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DESSERT BITES

* one flavor per dozen

\$24/dozen

Brownies

Lemon Bars/Tarts

Oatmeal Whoopie Pies

Black Bottom Coconut Macaroons

Fruit Jam & Almond Streusel Bar

Rocky Road Fudge

\$32/dozen

Chocolate Truffles:

Orange & Local Honey

Salted Caramel

Cinnamon

Mint

Cupcakes:

Vanilla with Chocolate Buttercream

Devil's Food Cake with Chocolate Icing & Cherry

Carrot Cake with Lemon Cream Cheese Icing

*menu subject to change

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LUNCH MENU

Price Includes Artisan Bread, Dessert & Portland Roasting Drip Coffee Service

FIRST COURSE

(Select One)

Tomato Soup

Field Greens, Local Honey Vinaigrette

Bibb Wedge, Bacon, Fried Shallots, Ranch Dressing

Gin Cured Salmon, Horseradish Cream, Meyer Lemon Mustard Vinaigrette

Shaved Kale & Cabbage Salad, Pickled Vegetables, Tahini Dressing

SECOND COURSE

(Select two - guest picks one)

Cobb Salad, Grilled Chicken Breast, Avocado, Bacon, Tomato,
Egg, Blue Cheese, Local Honey Vinaigrette

Grilled Hanger Steak Frites, Green Peppercorn Sauce, Rosemary Fries

Chinook Salmon, Roasted Beets, Shaved Fennel, Horseradish Cream, Sherry Vinaigrette

*vegetarian option available upon request

DESSERT COURSE

(Select one)

Chocolate Truffle Cake, Espresso Syrup & Whipped Cream

Butter Pecan Bread Pudding, Warm Banana Bourbon Sauce

Paragon Chip-Wich, Vanilla Ice Cream, Chocolate Chip Cookies, Chocolate Sauce

\$36 per person

*menu subject to change

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MENU OPTION 1

Price Includes Artisan Bread, Salad, Dessert & Portland Roasting Drip Coffee Service

FIRST COURSE

(Select One)

Tomato Soup

Local Field Greens, Local Honey Vinaigrette

Bibb Wedge, Bacon, Fried Shallots, Ranch Dressing

Gin Cured Salmon, Horseradish Cream, Meyer Lemon Mustard Vinaigrette

Shaved Kale & Cabbage Salad, Pickled Vegetables, Tahini Dressing

SECOND COURSE

(Select Two - Guest chooses one)

Pot Roast, Mashed Potato, Pearl Onions, Baby Carrots, Braising Jus

Roasted Half Chicken, Garlic Mashed, Asparagus, Habanero-Goat Cheese Butter

Chinook Salmon, Warm Black Lentils & Spring Asparagus Succotash, Sherry

New York Steak, Green Peppercorn Sauce

Alaskan Halibut, Morels, Asparagus, Toasted Pistachios,
Spring Onion Vinaigrette (additional \$5)

Rack of Lamb, Smoked Pork & White Bean Puree, Chicories,
Green Olive Tapenade (additional \$5)

Pork Tenderloin, Creamy Polenta, Blue Lake Green Beans,
Sauce Verde, Bacon Breadcrumbs (additional \$5)

*vegetarian option available upon request

DESSERT COURSE

(choose one)

Chocolate Truffle Cake, Espresso Syrup & Whipped Cream

Butter Pecan Bread Pudding, Warm Banana Bourbon Sauce

Paragon Chip-Wich, Vanilla Ice Cream, Chocolate Chip Cookies, Chocolate Sauce

\$40 Per Person

*menu subject to change

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MENU OPTION 2

Price Includes Artisan Bread, Salad, Dessert & Portland Roasting Drip Coffee Service

FIRST COURSE

(Select Two, Guest Chooses One)

Tomato Soup

Local Field Greens, Local Honey Vinaigrette

Bibb Wedge, Bacon, Fried Shallots, Ranch Dressing

Gin Cured Salmon, Horseradish Cream, Meyer Lemon Mustard Vinaigrette

Shaved Kale & Cabbage Salad, Pickled Vegetables, Tahini Dressing

SECOND COURSE

(Select Three - Guests Choose One)

Pot Roast, Mashed Potato, Pearl Onions, Baby Carrots, Braising Jus

Roasted Half Chicken, Garlic Mashed, Asparagus, Habanero-Goat Cheese Butter

Chinook Salmon, Warm Black Lentils & Spring Asparagus Succotash, Sherry

New York Steak, Green Peppercorn Sauce

Alaskan Halibut, Morels, Asparagus, Toasted Pistachios,
Spring Onion Vinaigrette (add \$5)

Rack of Lamb, Smoked Pork & White Bean Puree, Chicories,
Green Olive Tapenade (add \$5)

Pork Tenderloin, Creamy Polenta, Blue Lake Green Beans,
Sauce Verde, Bacon Breadcrumbs (add \$5)

*vegetarian option available upon request

DESSERT COURSE

(Select Two, Guest Chooses One)

Chocolate Truffle Cake, Espresso Syrup & Whipped Cream

Butter Pecan Bread Pudding, Warm Banana Bourbon Sauce

Paragon Chip-Wich, Vanilla Ice Cream, Chocolate Chip Cookies, Chocolate Sauce

\$50 per person

*menu subject to change