

Saint Irene's Event Venue

Catering Menus & Venue Information



SAINT IRENE'S

20175 SW 112th Ave
Tualatin, OR 97062
503-635-9283

saintirenes.com
@saintirenes

Saint Irene's

General Information



Location

20175 SW 112th Ave. Tualatin, OR
97062

Phone: 503-635-9283

saintirenes.com

Venue Information

- We are located next door to Industry Restaurant in Tualatin, off of Tualatin Sherwood Road.
- Our building includes two rooms, The High Dive & Venue Room, which can be rented together or separately.
- Our interior boasts a modern-industrial decor that can be tailored to host any type of event.
- We do not issue any rental fees, and included in our venue is: tables, chairs, linens, plates, glassware, and all flatware.
- Our Executive Chef, Jason Harding, and his team craft all of our food in house and from scratch for each event. We change our menus regularly based on seasonality.
- Subscribe to our email list to stay up to date on any public events that we host!



Venue

Spaces & Pricing

Included in Our Space

High Dive Room

- Seating for up to 40
- The smaller side of our venue
- Boasts our full bar
- Has a colorful interior & lots of live plants

Venue Room

- Seating for up to 80
- Larger, main side of our venue
- Includes our statement white chevron wall and two white canvas accent walls

High Dive & Venue Room combined

- Our two rooms can be rented together or separately
- Together they have seating for up to 120 guests

Pricing

High Dive:

Monday-Thursday: \$450
Friday-Sunday: \$550

Venue Room:

Monday-Thursday: \$450
Friday-Sunday: \$550

High Dive & Venue Room combined:

Monday-Thursday: \$675
Friday-Sunday: \$875

Weddings (all held in Venue Room & High Dive):

Monday-Sunday: \$1000

All prices listed above are Space Fees, the space fees hold your date and allow the venue to be coordinated on the day of your event

High Dive



Venue Room





Venue

Amenities & Services

Services we offer

- Onsite venue coordinators
- For wedding parties- 1 hour rehearsal included
- In house florist available

Amenities

- Ample free parking
- Fenced in outdoor patio
- Bose PA System
- Free WiFi
- AV equipment
- Projector / projector screen
- Bluetooth enabled surround sound speakers

Decor Included

- Gold globe candle holders
- Chevron print satellite bar that can be used in any room
- Linens in assorted colors
- Assorted glass vases
- Assorted glass and white candle holders
- Custom wood farm tables (10 ft long)
- 54" round tables
- 6 ft rectangular tables





Catering

Food

Policies

Plating, utensils, and service ware provided for up to 120 guests

Menu items from lunch and dinner can be mix and matched.

Standard wine glasses, pints, mugs, cocktail glasses, and water glasses are all provided.

Service Staff will be charged at the rate of \$25/ hr per server for the duration of the event, two hours of set up, and two hours of take down.

20% gratuity will be applied to the total of your event.

Rates reflect buffet or family style service.

Adjustments to menus can be made to accommodate allergies, please let us know allergies in advance.

Prices are subject to market price depending on seasonality.

Custom printed food and drink menus can be provided upon request.

Light Breakfast (all prices are per person)

- Ham and cheese breakfast sandwich \$12
- Assorted Pastries \$4
- Fruit Board \$75 (feeds 10-25)
- Yogurt & Granola \$6

Brunch (all prices are per person)

- Eggs Benedict served on housemade English muffins (ham or smoked salmon) \$13
- Breakfast potatoes \$6
- Frittata with seasonal vegetables \$11
- Bacon \$6
- Sausage patties \$6
- Crepes (sweet or savory) \$12
- Side salad \$6





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Lunch (all prices are per person)

Salads

- Roasted beets with shaved radish, fennel, and buttermilk red wine dressing \$13
- Sugar snap peas, walnuts, charred lemon vinaigrette \$13
- Watermelon, feta, mint, balsamic vinaigrette \$14
- Brussel Caesar, parmesan, breadcrumbs \$12
- Greek Salad with cucumbers, red onions, confit tomato, feta, oregano \$14

Sandwiches (on baguette)

- Ham and Cheddar with honey-dijon aioli and pickles \$14
- Cured Meats with stoneground mustard, bibb lettuce, shaved radish \$15

Dinner (all prices are per person)

Sides

- Seasonal soup \$6
- Seasonal salad \$7
- Herb-roasted potatoes \$5.5
- Honey-dijon carrots \$5.5
- Grilled broccolini with lemon and breadcrumbs \$7.5
- Oven-roasted brussel sprouts with sweet chili garlic \$5.5
- Wild Rice Pilaf, dried cranberries and pistachios \$8

Entrees

- Free-range chicken breast with lemon caper beurre blanc \$9
- Seared salmon with dijon tarragon cream \$11
- Marinated petit tender steak, cooked medium, with garlic and herbs \$10.50
- Orange-zested quinoa tossed with grilled vegetables \$12
- Mushroom and Tomato Ragout \$10



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Dinner (cont.)

Let's Taco Bout It- \$28 / person

- Barbacoa beef
- Tinga chicken
- Carnitas pork
- Cilantro lime rice
- Beans
- Corn & flour tortillas
- Toppings include: cabbage slaw, queso fresco, onion, limes, tomatoes, sour cream,
- Guacamole, salsa & chips (additional is \$6/ person)

Italia- \$28 / person (for choice of 2 pastas); \$32 (for choice of 3 pastas)

Choose from:

- Four cheese mac & cheese
- Spaghetti and Italian Meatballs
- Cavapatti with chicken in pesto cream and tomatoes
- Lasagna á la bolognese -or- roasted vegetable
- Roasted vegetables
- Freshly baked focaccia

Add a mixed greens salad for \$4 / person



Catering

Food

Appetizer Boards

The Party \$510 (for 20-30 guests)

- Choice of cured meat **or** cheeseboard
- Proscuitto-wrapped dates (2 dozen)
- Greek Olive Mix, orange zest and rosemary
- Roasted and Spiced Walnuts
- Chicken skewers with sweet chili glaze (2 dozen)
- Hummus & seasonal grilled vegetable platter
- Freshly baked focaccia with olive oil and balsamic vinegar

The Gala \$550 (for 25-30 guests)

- Choice of Meat or Cheeseboard
- Salmon Cakes (2 dozen)
- Squash Fritters (2 dozen)
- Shrimp Skewers, lemon and chives (2 dozen)
- Curried Chicken Salad with mint and lime, served on cucumber chips
- Caprese Skewers (2 dozen)
- Focaccia with oil and balsamic

Appetizers (a la carte)

Boards (for 20 - 30 people)

- Fruit board \$75
- Cheeseboard- small \$115 / large \$150
- Meatboard- small \$95 / large \$135
- Goat Cheese and spinach dip with baguette \$60
- Focaccia with oil and balsamic \$30
- Hummus and Grilled Veggies \$80

By the dozen

- Chicken Skewers \$36
- Shrimp Skewers \$45
- Steak Skewers \$42
- Caprese Skewers \$35
- Stuffed Mushrooms \$30
- Buffalo Wings \$29
- Tomato and Olive Brushetta \$38
- Gougeres (French savory puff pastry bites) \$36





Catering

Food

Policies

Plating, utensils, and service were provided for up to 120 guests

If you wish to bring your own dessert, Saint Irene's charges a cake cutting fee of \$1/ person



Dessert

Bars & Brownies \$6-8 each (Minimum 1 dozen per order)

- Debbie Bars- Brown butter & sea salt graham crust, coconut, chocolate chips & potato chip shards glazed and baked to perfection
- Rice Crispy Squares- A classic made with browned butter, sea salt & vanilla
- Suga' Daddies- A crust of crushed butter crackers and pecans topped with a brown sugar goo
- Gooney Butter Bars- Sweet vanilla cake bar with a baked on cream cheese top
- Double Chocolate Brownies- Dense chocolate with a craggy top
- Cream Cheese Chocolate Brownies
- Peanut Butter Brownies
- Fudge Walnut Brownies
- Lemon Bars
- Chocolate Chip & Pecan Blondies
- Seasonal Shortbread Squares- Buttery almond shortbread with seasonal preserves & buttery crumb topping

Mini Pies \$6 each (Minimum 1 dozen per order)

Available in: salted caramel apple, cherry, or blueberry

Cupcakes \$6 each (Minimum 1 dozen per order)

- Chocolate
- Vanilla
- Lemon
- Red Velvet
- Churro
- Chocolate PB
- Coconut
- German Chocolate
- Raspberry almond poppyseed

Cookies \$6 each (Minimum 1 dozen per order)

- Chocolate Potato Chip
- Oatmeal Butterscotch
- Salty Peanut Butter
- Bacon Chocolate Chip
- Coconut Macaroon (GF)
- Snickerdoodle



Catering

Beverage

Bar Options

Bottled Beer + Wine

- A variety of bottled beers- \$5
- Wine (Red, White, and Sparkling)- \$32/ bottle

Draft Beer + Wine

- Draft Wine (White, Red, and Rose)- \$8-\$12 a glass. Taps rotate. Inquire for our current drafts on tap
- Draft Beer- \$6-\$7/ pint. Taps rotate. Inquire for our current drafts on tap.

Cocktails

- Well Cocktails: Gin, Vodka, Whiskey, or Rum with a well mixer- \$8 each
- Speciality Cocktails: \$8-\$12 each
- Custom Event Cocktails: \$12 each

Mimosa Bar

- A variety of fresh juices, fresh fruit, and sparkling wine
- \$10 each

Bloody Mary Bar

- Choice of two mixes: classic mary, smoky mary, spicy mary
- Bloody mary accompaniments
- \$11 each

Other

- Sparkling water & sodas- \$3 each (free refills)
- Coffee- \$20/ carafe (eight cups per carafe)
- Tea- \$15/ pot
- Lemonade- \$10 / carafe
- Custom Mocktails- pricing / availability upon request

Service Options

- Hosted Bar : Client pays for guest beverages
- No-Host / Cash Bar : Guests purchase their own beverages
- Partially Hosted : Client pays for specific beverages, has a limit or client provides a certain number of drink tickets, then guests are welcome to purchase additional beverages



We look forward to hosting your next event!

Thank you,
The Saint Irene's Team