

Offering bright & elegant spaces in southeast Portland. We have event and meeting spaces, indoor, outdoor or a combination of the two.

Host your next event with us at Xico!
(It's pronounced Chee-ko!)

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TABLE OF CONTENTS

- **Food & beverage minimums: pages 3 - 4**
- **2022 Menus: pages 5 - 8**
- **A la carte appetizers 9 - 10**
- **Optional additional Entrees 11-12**
- **Beverage menus: 12-14**
- **Deserts: 14**
- **Private dining terms: Includes deposit, cancellation and COVID policy - pages 15-17**

DID YOU KNOW?

***Nearly* everything on the Menu at Xico is GF!**

Xico is one of just a few restaurants in the nation to grind corn on site. Our chips and Tortillas are an in-house result of buying Organic, Non-GMO local corn which we cook, nixtamalize and grind in our custom-built molino to make the freshest Masa!

Xico partners with local producers to purchase fresh produce direct from the farm and proteins from trusted, local sources.

Xico is woman-owned and leads the industry by providing living-wage jobs to every person on our team by equally pooling our service fee.

Xico respects and eagerly accommodates food allergies for guests with dietary restrictions. Our menu is largely vegetarian and features many vegan options.

The entire team at Xico is vaccinated and boosted. Additionally we periodically require team testing to insure the health and safety of our team and beloved guests. Still, you will find us with our masks ON out of an abundance of caution.

FOOD AND BEVERAGE MINIMUMS

- **Daytime Spring 2022 Xico bar, dining room and patio combined:** $1000 food and beverage minimum for 3 hours between the hours of 9am and 3pm.
  Deposit: $250

- **Nighttime Spring 2022 Monday and Tuesday Xico bar, dining room and patio combined:** $2,500 food and beverage minimum for 3 hours between the hours of 4pm and 10pm.
  Deposit: $500

- **Nighttime Spring 2022 Wednesday through Sunday Xico bar, dining room and patio combined:** $3,500 food and beverage minimum for 3 hours between the hours of 4pm and 10pm.
  Deposit: $500

Capacity on patio: 50 seated or standing
Capacity in combined bar/dining room/patio: 60 seated / 70 standing
Food & Beverage Minimum: detailed above for daytime and nighttime events.

The Xico patio is an enclosed off-street courtyard with flowering plants and trees, guest seating and space for mingling. It is a quiet, private, party space with heaters, sail cloth coverings, and access to the main restaurant through ceiling height glass doors. The Xico patio is one of Portland's prized patio spaces, and can be rented in conjunction with the main dining room to accommodate up to 70 people.

The Xico dining room is modern and warm, with end grain doug fir floors, marble bar, textured wood walls, curated art, large windows, and bright, colorful furnishings. The bar is the central feature, with guest seating in the front alcoves, flowing out through the ceiling height glass doors that lead to the patio. The well crafted dining room seats up to 55, and can accommodate 70 for a standing event.

Guests will have access to a full bar with cocktail tables and soft seating in the dining room, as well as our plant filled outdoor courtyard patio. There

are many heaters, sail cloth coverings, and tables and chairs on the patio. 2 guest restrooms are accessible from the back dining room.

Maximum capacity in the combined spaces is 60 seated and 70 standing. Service is either buffet or family style. Sample menus are included in this packet.

Xico, *Upstairs Passive House*
Capacity: 30 seated / 45 standing.
Food & Beverage Minimum: $800 plus gratuity - *all hours, all days.*
Deposit: $250 holds the date and is applied to the final bill.
(*Please note that guests must climb 25 stairs to enter.)*
Xico's Upstairs Passive House space is perfect for your next event. From formal, multi-course dinners with wine, corporate luncheons, small professional conferences, to casual cocktails and snacks, we are prepared to tailor our extraordinary Passive House event space to your specifications. The expansive triple pane windows that open out onto Division Street provide plenty of natural light and fresh air. Rustically elegant wooden tables, charming modern chairs, clean white walls and lots of mirrors make our space a truly unique, breezy setting that makes guests feel comfortable and taken care of.

With rented tables and chairs we can accommodate up to 35 for a seated meal. Xico upstairs accommodates a maximum of 45 for cocktail-style events. We will provide seating arrangements depending on your guest count and service style.

2022 MENUS:

MENU #1
Family Style Yucatan Pork Tacos + Salad
$40 per person
Includes Yucatan smoked pork and black beans and an array of accompaniments, with fresh corn tortillas + ensalada verde. Salad and main course served family style.

Salad: Ensalada verde-local greens, avocado, toasted pumpkin seeds, queso fresco, red onion escabeche & cilantro vinaigrette, *served family style alongside main course.*
Main Course: Yucatan smoked pork, vegan black beans, guacamole, salsa verde and salsa habanero, crema Oaxaqueña, jalapeño escabeche and red onion escabeche, and fresh corn tortillas (2 per person, more upon request)

Guests choose to make tacos from a variety: Yucatan pork, whole black beans, guacamole, salsas and escabeches, and fresh corn tortillas. Each choice is served in separate vessel(s) for passing and sharing.

- *Add appetizers from the 'A La Carte Appetizer' menu. See page 9-10*
- *Add dessert of cocadas with whipped cream for $5 per person or traditional flan for $8 per person.*
- *Add additional entree options from the 'Optional Additional Entrees' menu. See page 10-11*

MENU #2
Family Style Pollo Asado + Salad
$40 per person
Includes adobo roasted chicken, Mexican rice, refried beans + ensalada verde. Salad and main course served family style.

Salad: Ensalada verde-local greens, avocado, toasted pumpkin seeds, queso fresco, red onion escabeche & cilantro vinaigrette, *served family style alongside main course.*
Main Course: Smokey Rotisserie Chicken over Mexican rice: Two pieces per person rotisserie chicken basted in Xico signature volcanic vinegar, served over Mexican rice cooked with tomato and onion and refried beans on the side. Condiments of red onion escabeche, salsa verde and salsa de muchos chiles are served in bowls on the side for passing and sharing.

- *Add appetizers from the 'A La Carte Appetizer' menu. See page 9-10*
- *Add dessert of cocadas with whipped cream for $5 per person or traditional flan for $8 per person.*
- *Add additional entree options from 'Optional Additional Entrees' menu. See page 10-11*

MENU #3
Family Style Carnitas + Salad
$40 per person
Includes pork carnitas, salsas, escabeches, black beans and fresh corn tortillas + ensalada verde. Salad and main served family style.

Salad: Ensalada verde-local greens, avocado, toasted pumpkin seeds, queso fresco, red onion escabeche & cilantro vinaigrette, *served family style alongside main course.*
Main Course: Crisp, succulent pork carnitas, whole black beans cooked with habanero, toasted chipotle salsa and salsa verde, Salvadoran cabbage slaw and fresh corn tortillas.

- *Add appetizers from the 'A La Carte Appetizer' menu. See page 9-10*
- *Add dessert of cocadas with whipped cream for $5 per person or traditional flan for $8 per person.*
- *Add additional entree options from 'Optional Additional Entrees' menu. See page 10-11*

MENU #4
Vegetable Enchiladas in Poblano Cream Sauce + Salad
$45 per person
Includes 4 enchiladas per person, whole black beans, salsas + salad. Salad and main served family style.

Salad: Chopped romaine, radish, tomato (when in season), green onion, in lime vinaigrette *served family style alongside main course.*
Main Course: Vegetable filled enchiladas made with local, organic collards, crimini and oyster mushrooms, potatoes, sun-dried tomatoes, and rich poblano cream sauce in fresh corn tortillas, topped with grated jack cheese. Whole black beans are served on the side.

- *Add appetizers from the 'A La Carte Appetizer' menu. See page 9-10*
- *Add dessert of cocadas with whipped cream for $5 per person or traditional flan for $8 per person.*
- *Add additional entree options from the 'Optional Additional Entrees' menu. See page 10-11*

MENU #5
Beef Enchiladas in Red Chile "Gravy" + Salad
$45 per person
Includes 4 enchiladas per person, whole black beans, salsas + salad. Salad and main served family style.

Salad: Chopped romaine, radish, tomato (when in season), green onion, in lime vinaigrette *served family style alongside main course.*
Main Course: Tex Mex style beef enchiladas made with Carman Ranch grass fed ground beef, green chiles & potatoes, in our handmade corn tortillas, covered in beef and ancho chile "gravy" topped with melted

cheddar and sour cream. Whole black beans are served on the side.

- *Add appetizers from the 'A La Carte Appetizer' menu. See page 9-10*
- *Add dessert of cocadas with whipped cream for $5 per person or traditional flan for $8 per person.*
- *Add additional entree options from the 'Optional Additional Entrees' menu. See page 10-11*

MENU #6
Vegan Tamales in Rajas and Salsa Verde + Salad
$45 per person
Includes 3 tamales per person, Oaxaca black beans, salsas + salad. Salad and main served family style.

Salad: Ensalada verde-local greens, extra avocado, toasted pumpkin seeds, red onion escabeche & cilantro vinaigrette, *served family style alongside main course.*
Main Course: Fresh masa tamales filled with puréed Oaxacan black beans sauced with poblano chile rajas in salsa verde. Side bowls of silky Oaxacan black beans cooked with chipotle and avocado leaf and Xico chips on the side.

- *Add appetizers from the 'A La Carte Appetizer' menu. See page 9-10*
- *Add dessert of cocadas with whipped cream for $5 per person or traditional flan for $8 per person.*
- *Add additional entree options from the 'Optional Additional Entrees' menu. See page 10-11*

A LA CARTE APPETIZERS

If you wish to offer appetizers to be set out buffet style for guest arrival, or add one or more appetizers to your seated meal or buffet, please choose from the list below. You may order any quantity. Appetizers are priced per single portion, and portions are generous.

CHIPS, SALSAS & GUACAMOLE
$7 per portion: 10 chips, 2 oz guacamole, 1 oz muchos chiles salsa
Fresh, organic handmade Xico tortilla chips, house guacamole, salsa de muchos chiles

CHIPS AND BEAN DIP SAMPLER
$7 per portion: 10 chips, 2oz bean dip, 2oz tomatillo/avocado salsa, 2oz roasted tomato salsa
Fresh, organic handmade Xico tortilla chips, vegan refried bean dip, tomatillo/avocado salsa, and a spicy roasted tomato salsa.

SIKIL P'AK, JALAPENO PIPIAN, CRUDITE
$11 per portion: 8 pieces raw vegetables, 2 ounces sikil p'ak and 2 ounces jalapeño pipián
Mayan pumpkin seed dip and jalapeno-pumpkin seed dip, served with fresh raw, local, organic vegetables. Sikil p'ak is mild.
Jalapeno-pumpkin seed dip is mild to medium

BLACK BEAN SOPES
1 for $5: Sopes are 2-3 bites each, great finger food for cocktail hour.
Xico masa and potato "bruschetta" fried and topped with silky Oaxacan black beans, queso fresco, and chopped cilantro.

CHORIZO SOPES
1 for $6 or 2 for $10: Sopes are 2-3 bites each, great finger food for cocktail hour.
Xico masa and potato "bruschetta" fried and topped with silky Oaxacan black beans, house made chorizo, queso fresco and chopped cilantro.

CEVICHE VERDE
$10 per portion: 1.25 ounces of wild rockfish served in a glass bowl with 4 chips to use as a "spoon." One serving is about 7 bites.
Wild-caught Rockfish with avocado, green chile, herbs and lime, served with organic, handmade Xico tortilla chips

ENSALADA VERDE
$10 per portion: 1 cup fresh local salad greens, ¼ avocado, 1 oz queso fresco
Local lettuces, avocado, pumpkin seeds, queso fresco, pickled red onions, cilantro vinaigrette

SWEET POTATO FLAUTAS
$6 per portion: *House-made fresh corn tortillas stuffed with roasted sweet potato puree and fried. Served with 1oz Salsa and 1oz Crema.*

BEETS IN MOLE ROSA
$8 per portion: 5oz serving of local golden and red beets roasted and & served over a Mole Rosa with sectioned blood orange.

OPTIONAL ADDITIONAL ENTREES

If you wish to offer more variety to your menu, these platters are available for a flat fee. You may add as few or as many as you like.

SMOKEY ROTISSERIE CHICKEN
Platter of 8 pieces chicken and 8 cups rice $25
Two pieces per person of rotisserie chicken basted in Xico signature volcanic vinegar over Mexican rice cooked with tomato and onion.

YUCATAN SMOKED PORK PLATTER
$45 per platter (20 ounces, serves 4-5ppl)
Carlton Farms slow roasted fall-from-the-bone pork shoulder cooked in banana leaves with achiote and spices. Served with habanero salsa, crema Oaxaqueña and red onion escabeche

VEGETARIAN ENCHILADAS IN POBLANO CREAM SAUCE
$42 per pan (Pan of 8 enchiladas, serves 2-4 ppl)
8 Vegetable filled enchiladas made with local, organic collards, crimini and oyster mushrooms, potatoes, sun-dried tomatoes, and rich poblano cream sauce, in fresh corn tortillas topped with melted jack cheese

BEEF ENCHILADAS
$42 per pan (Pan of 8 enchiladas, serves 2-4 ppl)
8 Tex Mex style beef enchiladas made with Carman Ranch grass fed ground beef, green chiles fresh corn, and our handmade corn tortillas, covered in beef and ancho chile "gravy" – a rich, red-chile forward sauce.

ROCKFISH TACO PLATTER
$42 per platter (One platter makes 8 tacos)
8oz grilled, local, wild rockfish filet served over shredded cabbage dressed with cilantro vinaigrette, lime wedges, chipotle crema, pico de gallo and hot fresh tortillas.

CEVICHE VERDE
$30 per platter (Platter of 8 ounces of ceviche served with chips, serves 2-3 ppl) Wild-caught Rockfish marinated with lime, roasted garlic, avocado, green herbs, green chiles, cucumber, served with Xico chips. Served individually plated.

PORK CARNITAS
$30 per platter (Platter of 20 ounces of carnitas, serves 3-4)
Crisp & succulent pork shoulder served with toasted chipotle salsa and jalapeño-carrot escabeche

VEGAN TAMALES IN RAJAS & SALSA VERDE PLATTER (9 tamales, serves 3-4 ppl) $36
Fresh masa tamales filled with purée Oaxacan black beans sauced with poblano chile rajas in salsa verde. Served over silky puréed black

NON-ALCOHOLIC BEVERAGES

Fresh Limeade - *Fresh squeezed lime juice, simple, and sparkling water served over ice $5*
Coca Cola - *Mexican coke in a bottle $4*
Fever Tree Ginger Beer - *$4*
Topo Chico - *$4*
Heart Coffee in french press (2.5 cups) *$6 (Made to order by Request)*

Housemade Horchata or Agua de Jamaica upon request for $5/each

ALCOHOLIC BEVERAGES

The standard bar set up includes signature & classic cocktails, red and white wine, and beer. Special requests are welcomed.

STANDARD BAR SETUP

Includes cocktails, red, white and rosé wines, and beer

Xico SIGNATURE COCKTAILS

- Classic Xico Margarita - *Lime, Lunazul tequila, triple sec* ***$12***
- Cadillac Margarita with the works - *tequila, Grand Marneir, Contreau, fresh-squeezed lime and orange juice & simple syrup* **$18**
- La Miela - *Lime, Mezcal, honey* ***$13***
- Negroni en Fuego - *Mezcal, infused Campari, Carpano Antica, served over a big rock with an orange twist* ***$15***
- La Flor - *Mezcal, St. Germain, Carpano Antica, lemon Juice over a big rock with lemon twist* **$15**
- Mezcal & Soda - *Choice of Wahaka, Sombra or Amaras espadin on the rocks with salt rim and Lime wedge* **$14**

Xico CLASSIC COCKTAILS

- Martini - *Choice of Vodka or Gin, Carpano Dry Vermouth stirred* ***$15***
- Manhattan - *Choose Rye or Bourbon with vermouth and angostura. Stirred with an orange twist*. **$15**
- Old Fashioned - *Bourbon, simple syrup, bitters and Peychauds served over a large cube with an orange twist.* **$15**

Xico guided Mezcal tasting $49pp

A flight of selected Mezcals that represent the varied regions, cooking styles, fermentation and in some cases aging across many of Mexico's artisan producers, with a focus on Oaxaca.

WINE *$11/glass*.
Guests may bring bottles of wine for a $15 per bottle corkage fee.

A selection of white, rosé upon request, and red. Guests are welcome to request special wines.

MEXICAN BUBBLES $45/bottle

Choose one of our specialty imported Mexican bubbles to celebrate your special occasion.

BEER in cans and bottles ***$5***
El Patito Pilsner or Stout, Fresh Squeezed IPA, Negra Modelo

BEER on draft ***$6-7***
Pacifico on draft $6, Worthy Strata IPA on draft $7
Downstairs rentals only.

DESERTS

HOUSE-MADE FLAN

COCADA BITES

SOPAIPILLA AND GELATO

HABANERO CARAMEL DRINKING CHOCOLATE & WHIPPED CREAM

PRIVATE DINING TERMS

ROOM FEE
The room fee is inclusive with the price per person in the proposal.

SERVICE STYLE
As indicated on your proposal whether you have chosen buffet, family style, or a plated dinner.

RENTALS
As indicated in your proposal, we will need to provide rental equipment for your event beyond the standard dining hall provisions.

BEVERAGES
As indicated in your proposal, our upstairs bar accommodates a limited selection of cocktails, red & white wine, beer and non-alcoholic beverages. We will consider any special requests and reserve the right to change bar menus based on availability.

GUEST COUNT GUARANTEE
Seven business days prior to the event date by 9am the Client agrees to provide Xico with a FINAL guaranteed minimum guest count.
Xico will provide food and service based on this guaranteed number, and the Client agrees to pay for this number of people *even if a lesser number attends the event*. If the actual number of guests exceeds the guaranteed minimum, the Client agrees to pay for the extra guests.

GRATUITY
All prices are for food and beverages only, and are subject to an automatic 20% service fee. The service fee is in addition to the contracted food and beverage minimum. Additional service and/or staffing charges apply for specialized service needs.

ADMINISTRATION FEE
All prices are for food and beverages only, and are subject to an automatic 2% administrative fee.

DEPOSIT/CANCELLATION
We require a deposit to hold any date. It is applied to your final bill. **Deposits and payments are considered non-refundable.** Deposits may be submitted by cash, check, or credit card. We accept Visa, MasterCard, Amex.

* If your event is cancelled 30 + days before the event date, the deposit may be used to reschedule the event date.

* If you cancel your event for any reason 72-hours before or less, you will be required to pay either the food and beverage minimum or the overall cost of your menu, whichever is higher.

*Should your event need to be postponed due to COVID, we will gladly reschedule your event and carry over the deposit amount with *at least* a 10 day notice.

PAYMENT
All charges will be presented on one guest check/invoice and are payable at the immediate conclusion of the event.

You are welcome to pay by cash, check, or credit card. We accept Visa, Master, Amex.

Any deposit paid will be deducted on the final invoice.

ROOM DECORATIONS/ FLOWERS
Extra room and flower decorations should be discussed prior to event date. **We have a no confetti/glitter policy.** If this policy is violated, Xico reserves the right to charge a $500 cleaning fee.

ARTISTIC LICENSE
We take much pride in the quality of our food and service. Logistics and staffing levels for each event are at the sole discretion of Xico.

All food and beverage is to be supplied by Xico. All menu items are subject to seasonal and creative changes and market availability.

Guests may bring dessert items. If the dessert is handled by Xico staff or uses Xico's plates and cutlery, there is a $3 per person handling fee. If guests bring their own plates, cutlery and handle all cleanup, there is no fee.

GENERAL TERMS OF AGREEMENT

A deposit is required to reserve any date. The deposit must be received in order to secure the reservation. Deposits are non- refundable and non-transferable in the case of a cancellation. *Final payment must be made in full via credit card or cash at the end of each event.*

Xico does not charge a separate fee for the use of our private spaces. However, all private rooms and special events are subject to a food and beverage minimum. Room minimums are subject to change during the holiday season.

All prices are for food and beverages only, and are subject to an automatic 20% service fee. The service fee is added to the food & beverage total at the end of the event. Additional service and/ or staffing charges apply for specialized service needs.

We take pride in the quality of our food and service. Logistics and staffing levels for each event are at the sole discretion of Xico. All food and beverage is to be supplied by Xico. All menu items are subject to seasonal and creative changes and market availability. Xico reserves the right to refuse service to anyone. Xico reserves the right to change these terms and conditions at any time.