

Saint Irene's Event Space

VENUE INFORMATION & CATERING MENUS



SAINT IRENE'S

20175 SW 112TH AVE. TUALATIN, OR

SAINTIRENES.COM

@SAINTIRENES

Saint Irene's

GENERAL INFORMATION



Location & Contact Information

20175 SW 112th Ave. Tualatin, OR
97062

saintirenes@lagohospitality.com

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.
- Tables, chairs, linens, plates, glassware, flatware, and decor pieces are included with the venue
- Our Executive Chef, Jeff Torgerson, 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!

Rooms & Pricing

Rooms

High Dive & Venue Room combined

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

High Dive Room

- Seating for up to 20, standing room up to 40
- Boasts our full bar
- Has a colorful interior, lots of live plants, and gold accent mirrors

Venue Room

- Seating for up to 100
- Larger, main side of our venue
- Includes outdoor with string lights
- Includes our statement white chevron wall and two white canvas accent walls

Pricing & Minimums

Minimum Spend Required:

Monday-Thursday 8am-4pm: \$1500
Monday-Thursday 4pm-close: \$2000
Friday-Sunday (all day): \$2500

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

Minimum purchase includes Space Fees, food, beverage, and staffing. Gratuity does not go towards the minimum spend required

High Dive & Bar



Venue Room



Amenities & Services

Services we offer

- Onsite venue coordinators to help you through the planning process
- For wedding parties- 1 hour rehearsal included

Amenities

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

Furniture Included

- Wood farm tables (9 ft long)
- 54" round tables
- 6 ft rectangular tables
- Black folding chairs

Decor Included

- Chevron print satellite bar that can be used in any room
- Table linens and napkins in assorted colors
- Assorted glass vases
- Assorted glass, gold, and white candle holders
- Candles



Catering Menu

Appetizer Packages

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

- Choice of cured meat **or** cheeseboard
- Prosciutto-wrapped dates (2 dozen)
- Greek Olive Mix, orange zest and rosemary
- Roasted and Spiced Walnuts
- Chicken skewers (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 veggie platter \$80

By the dozen

- Chicken Skewers \$36
- Shrimp Skewers \$45
- Steak Skewers \$42
- Salmon Cakes \$48
- Caprese Skewers \$35
- Stuffed Mushrooms \$30
- Pan con Tomate (grilled bread with roasted tomato spread) \$28
- Molote (fried corn fritters) \$30



Catering Menu

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 for an additional charge

Breakfast & Brunch (all prices are per person)

- Breakfast sandwich (egg, cheese, and bacon or sausage on an English muffin) \$12
- Eggs Benedict served on English muffins (ham or smoked salmon) \$13 per person
- Breakfast potatoes \$6
- Frittata with seasonal vegetables \$11
- Bacon \$6
- Sausage patties \$6
- Crepes (sweet or savory) \$12
- Side salad \$6
- Fruit Board \$75 (a la carte)



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Lunch (all prices are per person)

Salads

- Roasted beets with shaved radish, fennel, and vinegarette \$13
- Sugar snap peas, walnuts, charred lemon vinaigrette \$13
- Watermelon, feta, mint, balsamic vinaigrette \$14
- Greek Salad with cucumbers, red onions, confit tomato, feta, oregano \$14
- Seasonal House Salad \$9

Sandwiches (on baguette)

- Ham and Cheddar with honey-dijon aioli and pickles \$14
- Cured Meats with stoneground mustard, bibb lettuce, shaved radish \$15
- Caprese Sandwich with fresh mozzarella, cured tomatoes, and basil pesto \$13

Dinner a la carte

Sides All prices are per person

- Freshly baked focaccia \$5
- Seasonal salad \$7
- Crispy Yukon Golds \$5.5
- Honey-dijon carrots \$5.5
- Grilled broccolini with lemon and breadcrumbs \$7.5
- Oven-roasted Brussels sprouts with sweet chili garlic \$5.5
- Wild Rice Pilaf \$8

Entrees All prices are per person

- Free-range chicken breast with lemon caper cream \$9
- Seared salmon with dijon tarragon cream \$11
- Marinated petit tender steak, cooked medium, with garlic and herbs \$10.50
- Vegan/ Vegetarian options available upon request

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Dinner Packages

Let's Taco Bout It

\$28 per person

- Barbacoa beef
- Tinga chicken
- Pulled Pork
- Spanish Rice
- Black Beans
- Corn & flour tortillas
- Toppings include: cabbage slaw, cotija, limes, pico de gallo, sour cream
- Chips & Salsa
- Guacamole is an additional \$3 per person

Italia

\$30 per person (for choice of 2 pastas)

\$34 (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

Served with roasted vegetables and freshly baked focaccia bread

Add a mixed greens salad for \$4 / person

Backyard Barbecue \$45 per person

Price includes two proteins and three sides

Proteins:

- Smoked Brisket with Texas BBQ Sauce
- Pulled Pork
- Smoked Chicken Breast

Sides:

- Potato Salad
- Collard Greens
- Cornbread with Honey butter
- Cheddar and Chive Biscuits
- Mac n' Cheese
- Watermelon Cubes
- Seasonal Side Salad

Catering Menu

Policies

Plating, utensils, and service ware 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
- Goey 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

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

Beverage Menu

Bar Options

Beer + Wine

- A variety of bottled beers- \$5
- Local Draft Beer \$7
- Local and Imported Wines by the Glass \$8-\$12

Cocktails

- Well Cocktails: Gin, Vodka, Whiskey, or Rum with a well mixer- \$9 each
- Speciality Cocktails: \$10-12 each
- Custom Event Cocktails: \$12 each

Mimosa Bar

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

Other

- Sparkling water & sodas- \$3 each (free refills)
- Coffee- \$20/ carafe (eight cups per carafe)
- Iced Tea \$15/ carafe
- Hot Tea- \$15/ pot
- 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