



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.

Portland City Grill features USDA prime steaks and fresh Hawaiian, Pacific coast, and Alaskan seafood prepared with classic, Northwest, island, and Asian influences; along with some of the city's best sushi, prepared by our authentic sushi shokunin (sushi chef) from Japan. We feature traditional sushi, sashimi, and a broad selection of classic and contemporary rolls.

Beverages

Our impressive wine cellar is stocked with over 120 bottles valued in excess of \$150,000. We offer a variety of choices 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.

Menu pricing does not include customary service charges.

503 450-0030
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Private Dining/Banquets
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Private Dining - Appetizers

Stationary hors d'oeuvres priced per dozen.

Chilled

House Poached Prawns

Sambal oelek cocktail sauce. \$31

Spicy Tuna Tartare

Crisp wontons, shiitake tare,
green onion. \$30

Greek Salad Brochettes

Cucumber, fresh mozzarella, kalamata olives,
cherry tomatoes, balsamic syrup. \$28

House Smoked Salmon Canapé

Pickled mustard seed, Dijon cream,
mini naan. \$28

Vegetarian Rice Paper Spring Rolls

Vermicelli noodles, Thai sprout salad,
peanut sauce. \$27

Hummus Canapé

Olive tapenade, whipped feta, cherry tomatoes,
mini naan. \$27

Triple Crème Oregon Gorgonzola Tart

Caramelized onion, balsamic vinaigrette. \$25

California Roll

Crab, avocado, wasabi, soy,
pickled ginger. \$24

Ginger Hoisin Chicken Crispy Wontons

Soy cured shiitake, scallions. \$24

Spicy Tuna Roll

Wasabi, soy, pickled ginger. \$24

Roasted Tomato & Basil Tartlet

Roasted garlic, pistachio pesto,
mozzarella. \$24

Warm

Oven Roasted Crab Cakes

Whole grain mustard, lemon butter sauce. \$54

Kung Pao Calamari

Bell peppers, onions, peanuts, spicy Hoisin ginger
sauce. \$50

Lemongrass Grilled Beef Tenderloin Satay

Ginger soy and sunomono salad. \$39

Short Rib Crostini

Caramelized cipollini onion puree, roasted red
bell peppers, parmesan, chives. \$39

Maple Bacon Wrapped Sea Scallops

30 yr. old balsamic. \$37

Prosciutto Wrapped Prawns

30 yr. old balsamic, romesco. \$37

Bacon Wrapped Grilled Asparagus

30 yr. old balsamic. \$35

Italian Sausage Stuffed Mushrooms

Romesco. \$35

Iron Seared Chicken Potstickers

Sesame soy dipping sauce. \$26

Honey & Black Pepper Goat Cheese

Apricot-blueberry compote, pistachio dust. \$25

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Private Dining - Platters

Small platters serve approximately 12 guests

Medium platters serve approximately 24 guests

Large platters serve approximately 48 guests

Chilled Seafood Platter*

Pickling spice poached prawns, fresh oysters, smoked salmon tartlets, yellowfin tuna poke, crab cocktail, assorted accoutrements.

Small \$100 Medium \$175 Large \$350

Artisan Cheese & Antipasto

Select cured meats, select local and national cheeses, pesto, roasted and pickled vegetables, crusty bread, crackers.

Small \$75 Medium \$145 Large \$280

Antipasto

Select cured meats, seasonal accoutrements, roasted and pickled vegetables, olives, crusty bread, housemade crackers.

Small \$65 Medium \$120 Large \$230

Artisan Cheese

Select local and national cheeses, fresh fruit and berries, pesto, crusty bread, housemade crackers.

Small \$60 Medium \$115 Large \$220

Fresh Fruit Platter

Assorted seasonal fruits.

Small \$60 Medium \$120 Large \$210

Vegetable Platter

Assorted grilled, roasted and raw vegetables served with hummus and green goddess dressing.

Small \$60 Medium \$120 Large \$210

Puff Pastry Baked Whole Wheel of Brie (serves 24)

Seasonal jam, sliced apples, honey hazelnuts, housemade cracker. \$55

Dessert Platters:

Priced Per Piece \$6

Tahitian Vanilla Crème Brûlée

Fresh berries, seasonal cookie.

Seasonal Cheesecake

Assorted Dessert Shooters

Assorted Housemade Cookies \$2.5 per cookie

Private Dining - Signature Reception

Minimum 25 guests. Two Pieces Per Person - \$55 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.

Oven Roasted Crab Cakes

Whole grain mustard, lemon butter sauce.

Iron Seared Chicken Potstickers

Sesame soy dipping sauce.

Honey & Black Pepper Goat Cheese

Raspberry jam, crostini, pistachio.

Italian Sausage Stuffed 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, pesto, roasted and pickled vegetables, crusty bread, housemade crackers.

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**Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



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Private Dining • Dinner Buffet

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

Minimum 25 guests. \$65 Per Guest.

Appetizers (select two)

- Bacon Wrapped Grilled Asparagus** 30 yr. old balsamic.
- Smoked Salmon Mousse** Pickled mustard seed, Dijon cream, mini naan.
- 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.
- Spicy Tuna Tartare*** Crisp wontons, shiitake tare, green onion.
- Vegetarian Rice Paper Spring Rolls** Vermicelli noodles, Thai sprout salad, peanut sauce.
- Roasted Tomato Tartlet** Roasted garlic, pistachio pesto, mozzarella.
- California Sushi Rolls** Pickled ginger, wasabi, ginger soy.

Salads (select two)

- Mixed Greens** Field greens, herbs, cucumbers, radishes, cherry tomatoes, white balsamic vinaigrette.
- Caesar Salad** Romaine, lemon Dijon dressing, garlic croutons, Reggiano Parmesan.
- Apple, Candied Hazelnuts and Gorgonzola** Field greens, champagne vinaigrette.
- Roasted Chioggia Beet Salad** Fennel, arugula, pistachio pesto, 30 yr. old balsamic.

Entrées (select three)

- Alaskan Halibut** Seasonal accoutrement. (Add \$5 per guest)
- Oven Roasted Northwest Crab Cakes** Whole grain mustard & lemon butter sauce. (Add \$5 per guest)
- Lemon Thyme Seared Steelhead** Seasonal accoutrement.
- Parmesan Crusted Chicken Breast** Tomato basil butter sauce.
- Rosemary Dijon Roasted New York** (Served medium-rare) Roasted garlic and tomatoes.
- Crispy Vegetarian Tofu** Stir-fired vegetables, seasoned rice.
- Herb Garlic Grilled Pork Tenderloin** Apricot marmalade.
- Shallot Soy Braised Short Ribs** Chili beurre blanc.

Side Dishes (select two)

- Fresh Herb Garlic Roasted Vegetables** Virgin olive oil.
- Saffron Jasmine Rice** Roasted tomatoes, fresh spinach, basil.
- Buttermilk Mashed Potatoes** Fresh chives, butter drizzle.
- Classic Creamed Spinach** Cipollini onions, parmesan cream.
- Rosemary Roasted Marble Potatoes** Olive oil, kosher salt, cracked black pepper.
- Grilled Asparagus** With Bearnaise.

Desserts (select two or the trio)

- Trio Sampler** Pot de Crème, Chocolate Truffle and Coconut Macaroon. (Add \$5 per person)
- Tahitian Vanilla Bean Crème Brûlée** Fresh berries, seasonal cookie.
- Seasonal Cheesecake**
- French Silk Pie** Chocolate custard, whipped cream, chocolate curls.
- Carrot Cake** Cream cheese glaze.

Premium Carving Station *(available as an upgrade)*

- Rosemary Roasted Prime Rib*** \$15 per guest
- Honey-Fennel Rubbed Rack of Lamb*** \$15 per guest
- Paprika & Garlic Rubbed Pork Tenderloin*** \$12 per guest

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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.

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Private Dining • Plated Dinner

Starter *Select one.*

Mixed Green Salad

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

Caesar Salad

Romaine, lemon Dijon dressing, garlic croutons, Reggiano Parmesan.

Apple, Candied Hazelnuts and Gorgonzola Salad

Field greens, champagne vinaigrette.

Roasted Chioggia Beet Salad

Fennel, arugula, pistachio pesto, parmesan, 30 yr old balsamic.

Entrées

Up to 50 guests, select up to 3 entrees. Over 50 guests, select up to 2 entrees. All entrees are served with seasonal accoutrements. Parties over 25 guests must provide guest entrée selection 5 days prior to the event.

--Add 3 Seared Jumbo Prawns to any entree 19

18 oz. Boneless Rib Eye Steak*

Short rib pan jus, buttermilk mashed potatoes, garlic green beans. 77

10 oz. Salt & Pepper Grilled Filet Mignon*

Short rib pan jus, buttermilk mashed potatoes. 75

Add Warm Dungeness Crab and Béarnaise. 23

Fresh Salmon & Filet Mignon Combo*

Buttermilk mashed potatoes, pistachio pesto, short rib pan jus. 75

16 oz. Bone-In New York Steak*

Short rib pan jus, buttermilk mashed potatoes, garlic green beans. 71

7.5 oz. Salt & Pepper Grilled Filet Mignon*

Short rib pan jus, buttermilk mashed potatoes. 67

Add Warm Dungeness Crab and Béarnaise. 23

Lemon Thyme Seared Fresh Steelhead

Seasonal accoutrement. 57

Alaskan Halibut

Seasonal accoutrement. 52

Prosciutto & Goat Cheese Stuffed Boneless Half Chicken

Cipollini onions, bacon braised lacinato kale, buttermilk mashed potatoes. 51

Char-Grilled Pork Tenderloin

Pineapple-apricot marmalade, buttermilk mashed potatoes. 47

Crispy Vegetarian Tofu

Stir-fried vegetables, seasoned rice. 37

Desserts *Select one.*

Trio Sampler Pot de Crème, Chocolate Truffle and Coconut Macaroon. (Add \$5 per person)

Tahitian Vanilla Crème Brûlée

Fresh berries, seasonal cookie.

French Silk Pie

Chocolate custard, whipped cream, chocolate curls.

Seasonal Cheesecake

Carrot Cake

Cream cheese glaze.

Seasonal vegetarian options available upon requests.

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Private Dining • Wines

Champagne & Sparkling

Valdo Prosecco DOC, Italy 46
Domestic Bubbles, Roederer Estate Brut, Anderson Valley, Ca 52
Lundeen Brut, Willamette Valley, Or 58
Domaine Carneros Cuvee Brut, Napa, Ca 68
Laurent-Perrier Brut Champagne, FR 94
Palmes d'Or, Champagne, Fr 225

Specialty Whites

Chateau Ste Michelle Cold Creek Riesling, Columbia Valley, Wa 38
Brandolini Pinot Grigio, Italy 38
WillaKenzie Pinot Gris, Yamhill-Carlton, Or 45
Caymus Conundrum White Blend, Rutherford, Ca 65

Chardonnay

Stimson Estate Cellars 33
Freemark Abbey, Napa, Ca 50
L'Ecole No 41, Columbia Valley, Wa 55
Sonoma Cutrer, Russian River, Ca 58
Stoller Reserve, Dundee Hills, Or 70
Rombauer, Carneros, Ca 85
Cakebread, Napa, Ca 95

Pinot Noir

The Craftsman, Eola-Amity, Or 40
Willamette Valley Vineyards Founders' Reserve, Willamette Valley, Or 52
WillaKenzie "Gisèle", Willamette Valley, Or 55
Elk Cove, Willamette Valley, Or 60
Ken Wright Cellars, Willamette Valley, Or 65
Drouhin Roserock, Eola-Amity, Or 78
De Ponte Cellars, Dundee Hills, Or 90
Domaine Serene Evenstad Reserve, Willamette Valley, Or 145

Merlot

Columbia Crest Grand Estates, Columbia Valley, Wa 38
Chateau Ste. Michelle Canoe Ridge, CV, Wa 55
Dumas Station, Walla Walla, Wa 60
Northstar, Columbia Valley, Wa 85

Specialty Reds

Bolla "Le Poiane" Valpolicella, Veneto, Italy 40
Sleight of Hand "Spellbinder", Columbia Valley, Wa 45
SALDO Zinfandel, Ca 60
Stag's Leap Wine Cellars "Hands of Time" Red Wine, Napa, Ca 65
Paraduxx Red Blend, Napa, Ca 95
L'Ecole No 41 "Perigee", Walla Walla, Wa 98

Cabernet Sauvignon

Canyon Road, Ca 36
Chateau Ste. Michelle Indian Wells, Columbia Valley, Wa 48
Chateau St. Jean, Sonoma, Ca 48
Francis Ford Coppola "Director's Cut", Sonoma Valley, CA 70
Zerba Cellars, Walla Walla, Wa 80
Tranche, Walla Walla, Wa 90
Stonestreet, Alexander Valley, Ca 95
Jordan, Sonoma, Ca 105
Cakebread, Napa, Ca 145
Caymus, Rutherford, Ca 190

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