

El Gaucho

SEATTLE

LOCATION

2505 First Avenue
Seattle WA 98121

PARKING

Valet parking available in the evening at El Gaucho's front door.

ATTIRE

El Gaucho® celebrates fine dining in a comfortably swanky and spirited atmosphere. Coat and tie are optional. Dress varies from formal to casual.

HOURS

Dinner

Monday - Thursday 5pm - 12am
Friday - Saturday 5pm - 1am
Sunday 5pm - 11pm

Pampas Room

Available for Private dining and special events seven days a week.

RESERVATIONS AND INFORMATION

Restaurant Phone:

206.728.1337

Private Dining:

206.267.5510

Fax:

206.728.4477

Email:

dcalle@elgaucho.com

Website:

www.elgaucho.com

All major credit cards and JCB accepted.

ABOUT EL GAUCHO

For years, discriminating diners have trusted the establishments of Paul Mackay to turn landmark occasions into lasting memories.

At El Gaucho Seattle, you and your guests will be treated to the ultimate dining experience, including the attentive tableside service that is the Mackay hallmark. Step back in time to an era of uncompromising service and total indulgence, where the smallest of details are considered the most basic ingredients of your visit.

We set the stage for an extraordinary event that will exceed your every expectation.

The El Gaucho team of captains, servers and General Manager Cooper Mills preside as Chef Tristan Holst orchestrates the exhibition kitchen. 28-Day Dry-Aged Certified Angus Beef®. Natural steaks, ribs, pork, poultry and the freshest seafood are all prepared to perfection over an open bed of glowing coals.

El Gaucho is the Northwest's steakhouse legacy focused on elegant, old-school, tableside service for people celebrating their lives.

PRIVATE DINING

Private Dining at El Gaucho is a memorable occasion. Our beautiful and unique private dining rooms include:



THE 410 ROOM

Victor Rossellini's 410 is an impressive and intimate setting for private gatherings or entertaining your most important clients. Surrounded by a working wine cellar, the single round table seats from 6-10 guests.



THE GRILL ROOM

Your own private club, the Grill Room seats as many as 50 guests for dinner and up to 60 for a reception. The Grill Room has a private bar and leather sofa seating area.



THE WINE CELLAR

A gorgeous mural of the Argentinean pampas sets the stage in the Wine Cellar. The room allows boardroom style seating for business presentations, executive dinners or family events, accommodating as many as 20 guests.



THE PAMPAS ROOM

Truly retro-swank, featuring a full dance floor and stage with dancing and entertainment available. The Pampas Club offers dinner seating for as many as 110 guests and up to 125 for receptions.



THE BOLAS LOUNGE

The Bolas Lounge carries on the tradition of unpretentious romance, eclectic wall hangings and a perfectly trained staff. Bolas Lounge attendants are meticulously trained in tableside service. They are backed by the skills of veteran bartenders who can deliver the perfect hand-shaken martini, a fine cognac, or the fruits of a deep and inviting wine cellar.

SEATING ARRANGEMENTS AND MAXIMUM CAPACITY

THE 410 ROOM

Round: 10

THE GRILL ROOM

Dinner Seating: 40

Reception: 50

THE WINE CELLAR

Boardroom: 20

THE PAMPAS ROOM

Rounds: 60

Dinner Seating: 110

Reception: 150

THE BOLAS LOUNGE

Dinner Seating: 32

Reception: 50

To make a reservation
for Private Dining or for more
information please contact:

Dominique Calle at 206.267.5510
or email dcalle@elgaucho.com

PRIVATE DINING MENU

APPETIZER, RECEPTION & DESSERT

INDIVIDUAL ORDERS

Crab Cakes	15
Gauche Baby Back Ribs	16
Pan Seared Oysters	11
Wicked Shrimp	17
Tuna Tartare.....	12
Grilled Portobello Mushrooms	8
Tenderloin Diablo.....	16

APPETIZERS

Fresh Fruit, Domestic & Import Cheeses (small/large).....	50/100
Wheel of Baked Brie in Puff Pastry.....	45
Wicked Chicken 1/2 chaffer.....	45
Roquefort Stuffed Mushrooms	70
Tenderloin Diablo 1/2 chaffer.....	60
Bay Shrimp, Pistachio, and Cream Cheese Stuffed Mushrooms	80
Fresh Grilled Vegetable Tray, served hot or cold.....	75
Wicked Shrimp 1/2 chaffer.....	96
Iced Prawns (45 pieces).....	125
Oysters on the half shell, by the dozen.....	Market Price
Chilled Seafood Platter of: Chilled Shrimp, Crab and Oysters on the Half Shell	200

Priced per dozen/minimum order two dozen

Mini Crab Cakes.....	45
Seared Sea Scallops	32
Mini Kabobs Beef Tenderloin.....	45
Chicken Yakitori.....	22

CROSTINI TRAYS *(Priced per dozen/minimum order two dozen)*

Tomato with Mozzarella.....	22
Grilled Prawn with Salsa	25
Deviled Dungeness Crab.....	25
Marinated Bay Shrimp.....	22
Top Sirloin with Melted Roquefort.....	26

DESSERTS *Choice of Two:*

Chocolate Ganache.....	8
House made Cheesecake	8
Burnt Cream.....	8

FLAMBÉ DESSERTS

Tablesides Individual Cherries Jubilee.....	8
Tablesides Individual Banana's Foster	8

DESSERT DISPLAY *(Available as buffet or family style per table)*

Chef's Choice Assorted Desserts (12 pieces, 2 dozen minimum).....	36
---	----

PRIVATE DINING MENU

*For groups above 25, we ask that you preset appetizers, salads and desserts.
You may have an on-site choice of entree. A complete selection of appetizers are available
on the Private Dining Appetizer, Reception & Dessert Menu.*

SALADS

Caesar Salad.....	12
410 Salad, with Crab, Shrimp and Balsamic Vinaigrette.....	10
Gaucha Salad with Shrimp & Roquefort Dressing.....	9
Mixed Green Salad, with Dijon Vinaigrette.....	8

ENTRÉES

*CAB® Prime Beef will be roasted, medium rare to medium, unless otherwise requested.
All entrees are served with El Gaucho Seasonal Potato and Asparagus*

FULL GAUCHO TREATMENT

Specialty additions to our entrees giving you the best of everything that El Gaucho has to offer.

“As El Gaucho” addition of lobster medallions to any steak.....	20
Lobster, full or 1/2 portion.....	market price
King Crab Legs, added to each entree or served family style.....	34
Roquefort Sauce, served family style per table.....	8
Peppercorn Sauce, served family style per table.....	8

STEAKS

New York Steak 16oz.....	64
Peppercorn New York 16oz.....	67
Baseball Cut Top Sirloin 12oz.....	42
Filet Mignon 8oz.....	49
Filet Mignon 12oz.....	63
El Gaucho Steak (Baseball Top Sirloin & Lobster Medallions).....	59
Australian Lobster Tail & Petit Filet.....	market price

SEAFOOD AND POULTRY

Ostrich Filet with Wild Mushroom Demi-Glace.....	43
Roast Chicken with Madiera Sauce.....	32
Fresh Fish in Season with Lemon Herb Butter.....	45
Fresh King Salmon (Seasonal availability).....	Market Price
Alaskan Sea Scallops with Lemon Beurre Blanc.....	33
King Crab Legs - two 12 oz. legs (Seasonal availability).....	73
Australian Lobster.....	market price

VEGETARIAN SELECTIONS

Wild Mushroom Risotto.....	18
Chef’s Seasonal Vegetarian Selections.....	19

EL GAUCHO SIDES *(Each serves 2-3 guests)*

Maine Lobster Mashed Potatoes.....	21
Grilled Portobello Mushrooms.....	8
Roasted Sweet Corn.....	9
Asparagus.....	12

PRIVATE DINING MENU

BUFFET MENU

For Groups above 25. Menu item selections are requested 10 days prior to your event, entree pre-counts are due 3 working days prior to arrival.

SALADS (per person)

Caesar Salad.....	12
410 Salad, with Crab, Shrimp and Balsamic Vinaigrette.....	10
Gaucha Salad with Shrimp & Roquefort Dressing.....	9
Mixed Green Salad, with Dijon Vinaigrette.....	8

ENTRÉES

CAB® Prime Beef will be roasted, medium rare to medium, unless otherwise requested

EL GAUCHO CARVING STATIONS (20 order minimum)

Top Sirloin.....	15
Tenderloin.....	24
New York.....	24
Ostrich.....	17

Served with mini rolls and condiments.

SEAFOOD AND POULTRY

Chicken Breast with Madeira Mushroom Sauce (5 oz. breast).....	8
Fresh Fish in Season with Lemon Herb Butter.....	13

VEGETARIAN SELECTIONS

Wild Mushroom Risotto (1/2 chaffer or full chafing dish).....	75/150
Chef's Seasonal Selection (1/2 chaffer or full chafing dish).....	75/150

EL GAUCHO SIDES (Full chaffer portions)

Gourmet Macaroni and Cheese.....	85
Au Gratin Potatoes.....	70
Asparagus.....	100
Grilled Portobello Mushrooms.....	80
Broccoli.....	70
Fresh Shucked Roasted Sweet Corn.....	100

DESSERT STATION

Banana's Foster Station.....	75
Each Order.....	8
Chef's Choice Assorted Dessert Display, 12 pieces, 2 dozen minimum.....	36

We Also Offer an Extensive Wine List, Reserve Wine List and Selection of Cognacs, Ports and After Dinner Liqueurs. Pricing and menu items subject to change.

\$125 MENU PACKAGE

Not inclusive of tax and gratuity. Food/Beverage minimums for rooms are still in affect with this package.

APPETIZERS

Please pre-select three appetizer choices:

- Mini Crab Cakes (12 pieces)
- Chicken Yakitori (12 pieces)
- Wicked Shrimp, 1/2 chaffer
- Beef Tenderloin Diablo, 1/2 chaffer
- Roquefort Stuffer Mushroom 1/2 chaffer
- Grilled Prawn with Salsa on Crostini (12 Pieces)
- Deviled Crab on Crostini (12 pieces)
- Fresh Tomato with Mozzarella on Crostini (12 pieces)

SALAD

Please pre-select one salad choice:

- Caesar Salad
- Mixed Green Salad with Dijon Vinaigrette
- Gauche Salad with Bay Shrimp and Roquefort Dressing
- 410 Salad with Dungeness Crab and Bay Shrimp

ENTRÉES

Please pre-select three entrees to offer as on-site choices:

- New York Steak (12oz.)
- Filet Mignon (12oz.)
- El Gaucho Steak (Baseball Top Sirloin & Lobster Medallions)
- Fresh Fish in Season with Lemon Herb Butter
- Baseball Cut Top Sirloin
- Ostrich Filet
- Crab Cakes
- Chicken El Gaucho with Lobster Medallions
- Alaskan Sea Scallops with Lemon Beurre Blanc
- *Vegetarian Selection available on guest request

SIDES & EMBELLISHMENTS *(Served Family Style)*

Please pre-select one vegetable and one potato to offer as accompaniments to entrees:

- Southwest Scalloped Potatoes
- El Gaucho Baked Potato
- Norigold Mashed Potatoes
- Asparagus
- Grilled Portobello Mushrooms
- Roasted Sweet Corn *(when in season)*
- Broccoli

DESSERTS

(Please choose two for an on site choice of):

- Chocolate Ganache; Burnt Cream; Homemade Cheesecake

BEVERAGES

(Additional Beverages may be purchased - check with host. Coffee service included.)

- Two glasses of house wine per person are included *(Beer may be substituted)*
- Captain choice house white and red wine

\$100 MENU PACKAGE

Not inclusive of tax and gratuity. Food/Beverage minimums for rooms are still in affect with this package.

APPETIZERS

Please pre-select two appetizer choices:

- Fresh Tomato with Mozzarella on Crostini (12 pieces)
- Roquefort Stuffer Mushroom 1/2 chaffer
- Wicked Chicken 1/2 chaffer
- Beef Tenderloin Diablo, 1/2 chaffer

SALAD

Please pre-select one salad choice:

- Caesar Salad
- Mixed Green Salad with Dijon Vinaigrette

ENTRÉES

Please pre-select three entrees to offer as on-site choices:

- Baseball Roqufort (Baseball Cut Top Sirloin)
- Filet Mignon (8oz)
- Fresh Fish in Season with Lemon Herb Butter
- Chicken Oscar with Lobster Medallions
- Sea Scallop Brochette
- Crab Cakes
- Ostrich Filet

**Vegetarian Selection available on guest request*

SIDES & EMBELLISHMENTS *(Served Family Style)*

Please pre-select one vegetable and one potato to offer as accompaniments to entrees:

- Norigold Mashed Potatoes
- Southwest Scalloped Potatoes
- El Gaucho Baked Potato
- Asparagus
- Roasted Sweet Corn *(when in season)*
- Wild Mushroom Risotto

DESSERTS

(Please choose one for an on site choice of):

- Chocolate Ganache
- Homemade Cheesecake

BEVERAGES

(Additional Beverages may be purchased - check with host. Coffee service included.)

Two glasses of house wine per person are included (Beer may be substituted)

Captain choice house white and red wine

\$ 85 MENU PACKAGE

Not inclusive of tax and gratuity. Food/Beverage minimums for rooms are still in affect with this package.

SALAD

Please pre-select one salad choice:

(Plated in Kitchen)

Caesar Salad

Mixed Green Salad with Dijon Vinaigrette

ENTRÉES

Please pre-select three entrees to offer as on-site choices:

Baseball Cut Top Sirloin

Chicken El Gaucho with Lobster Medallions

Fresh Fish in Season with Lemon Herb Butter

Sea Scallop Brochette

Crab Cakes

*Vegetarian Selection available on guest request

SIDES & EMBELLISHMENTS

(Served Family Style)

Norigold Mashed Potatoes

Asparagus

DESSERTS

Chocolate Ganache

BEVERAGES

(Additional Beverages may be purchased - check with host. Coffee service included.)

Two glasses of house wine per person are included (Beer may be substituted)

Captain choice house white and red wine

LOCATION

2505 First Avenue, at the corner of First and Wall in Seattle's fashionable Belltown district.

RATES

Rates are for one night of luxury accommodation, based on double occupancy.

Our rooms include: Belltown Junior Suite, Puget Sound View Junior Suite and Deluxe Junior Suite

POLICIES

- Check-in at 3 p.m.
- Check-out at 11 a.m.
- Late check-out available upon request.
- The Inn is entirely non-smoking.
- No pets allowed—sitting services provided by The Downtown Dog Lounge.
- Reservations require a deposit for the first night's stay by Visa, MasterCard or American Express.
- A refund will be given for cancellations made 48 hours prior to date of arrival; cancellations made within 48 hours of arrival date will result in total stay charges.
- Rates are subject to local and national taxes and surcharges, and are subject to change without notice.



RESERVATIONS

We look forward to having you as our guest.

For reservations, call 206.728.1133 or 1.866.EL.GAUCHO (1.866.354.2824) or reserve online at inn.elgaucho.com

THE INN AT *El Gaucho*

Step back in time, to an era of uncompromising service and total indulgence. With its "retro-swank" fifties décor, the Inn at El Gaucho will give you the kind of responsive attention and personal pampering that only an 18-suite, exclusive Inn can provide.

Located in Seattle's ultra-hip Belltown district, the Inn is minutes away from landmarks such as the Pike Place Market and the Space Needle. Whether you're a visitor to the city or a local spending a night on the town, the Inn at El Gaucho will serve up a memorable stay you'll cherish forever.

SERVICES. The Inn at El Gaucho has partnered with premier area merchants, to offer an exclusive array of services to our guests:

- 24-hour concierge service at the front desk
- Valet parking
- Gym and health club services at the Seattle Athletic Club
- Spa services
- Town car service around the downtown corridor and airport service (charges apply)
- Fireside sitting area in the main lobby
- Piano bar at El Gaucho Restaurant
- 15,000 square feet of meeting spaces and private dining rooms

ROOM SERVICE. In-room dining, including "bedside" preparation provided by El Gaucho Steakhouse, is available Monday - Saturday from 5 p.m. to 12 a.m., Sunday from 5 p.m. to 10 p.m.

SUITES & AMENITIES. Choose from 18 junior luxury suites at the Inn at El Gaucho. Some offer views over the Atrium, or the city lights and bustling energy of Belltown. Others have sweeping views of Elliott Bay, Olympic Mountains and Puget Sound.

All Junior Suites Include:

- Pillow top queen beds with fine Anichini linens made with 100% Egyptian cotton
- Pacific Coast Feather Co. featherbeds and comforters
- Handcrafted furnishings
- Our bathrooms feature bathtubs or showers fitted with The Rain System showerhead
- Amenities for the body by L'Occitane en Provence and for the hair by Philip B
- Anichini bathrobes and Anichini 100% Egyptian oversized cotton towels
- 32" to 42" plasma TVs with high-definition digital cable - HBO, Cinemax and Starz
- Bose Wave music system stereo CD player/clock radio
- Riedel stemware

Complimentary Services:

- In-room coffee and tea
- Bottled Evian water upon arrival
- 24-hour concierge service at the front desk
- High speed Internet and WiFi
- Complimentary nationwide long distance and facsimile services
- Daily newspaper
- Inn at El Gaucho Gift Bag

PACKAGES

Our Concierge puts together special Belltown Junior suite packages for many occasions. Please contact us or visit our website for details. Room upgrades are available for an additional charge. Packages must be booked through the Inn concierge with three days advance notice.

RESERVATION PROCEDURES

We offer one 24-hour courtesy hold on all of our private rooms. A contract must go out within 24 hours and be returned within 72 hours to guarantee your reservation and room. A credit card guarantee and signature on a contract is required to reserve your space. Cancellations occurring less than 30 days in advance will be assessed a non-refundable cancellation fee.

Holiday reservations require an advance deposit. This amount will be applied to your final bill. Cancellations occurring less than 60 days in advance will be assessed a non-refundable cancellation fee. In the event we are able to re-book the room, Mackay Restaurants will not assess a cancellation fee.

DAYTIME EVENTS

We offer the option of hosting daytime events for luncheons, meetings, presentations, corporate retreats, wedding rehearsals and other special occasions. Food and Beverage minimums are negotiable for daytime events and packages will be custom-designed based on your needs.

MENUS

We ask that you finalize your menu at least two weeks prior to your event. Our private dining sales manager will assist you in the process. Parties up to 25 may use the main dining room menu if they so choose.

We ask that groups above the size of 25 pre-select appetizers, one salad and one dessert for all of their guests. We do offer an on site choice of four items for groups up to 40.

ACCOLADES

Sunset Magazine

"Great Steakhouses of the West. Flourishes of grand tableside service."

Savoy Magazine

"Power. Substance. Style. Best steaks in the great Northwest."

Washington CEO Magazine

"Nation's Best Steakhouse"

Seattle Magazine

"Best Service" & "Best Steak"

Zagat Guide

*"America's Top Restaurants"
"Best Steakhouse"
"Don't Miss"
"Dinner as Theatre"
"Rated 4++++"*

Wine Spectator

"Award of Excellence"

Fall Gourmet Magazine

"Top Table Award"