

Renata

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events guide

THE SPACE

MAIN STREET KITCHEN

22 seats

KITCHEN

OUTDOOR PATIO

40 seats

MAIN DINING ROOM

80 seats

PRIVATE DINING ROOM

16 seats

BAR

16 seats

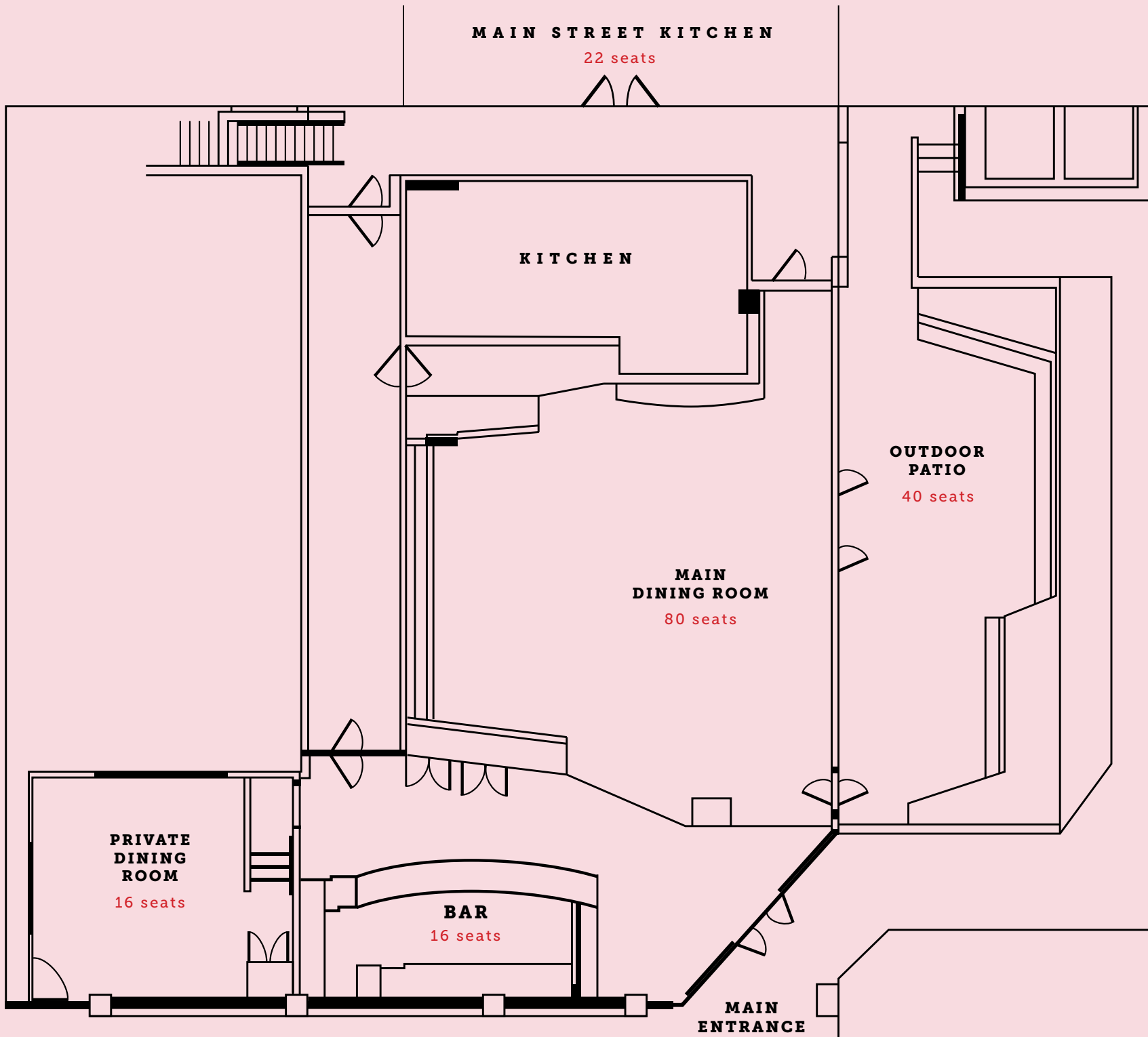
MAIN ENTRANCE

Main Restaurant

- PDR
16 seated
25 standing

MDR
80 seated
150 standing

Patio
- 40 seated
50 standing





Private Dining Room

The intimate space is tucked away right off the main dining room, while still providing guests with the tantalizing Renata energy. Windows gaze into the Ancient Heritage Dairy creamery. Their handcrafted cheese can be found

throughout our menu. Whether you are looking to host a seated dinner or a standing cocktail party, our Chef will carefully create a menu to suit all of your needs. Dietary restrictions are happily accommodated.



PDR Capacity

Seated

16 guest maximum, no AV
14 guest maximum, with AV

Standing

25 guest maximum

Private Dining Room Food & Beverage Minimums

Sunday to Wednesday
\$600*

Thursday to Saturday
\$700*

Chef's Choice Menu 4 Courses, Family Style

\$60 per person

2 antipasti
2 pastas
1 main **select pork or chicken for the table**
1 dessert

\$70 per person

2 antipasti
2 pastas
1 main **select beef or fish for the table**
1 dessert

\$75 per person

2 antipasti
2 pastas
2 mains **select 2: chicken, pork, beef, or fish**
1 dessert

Add on

Salumi cured in-house from our whole animal program **\$22 per board**

Cheese from Ancient Heritage Dairy located in our building **\$20 per board**

Renata Pizzas from the wood fired oven Margherita **\$15 each**
Inquire for 2 seasonal varieties **\$20-\$22 each**

*minimums are not inclusive of a 21% service charge, which covers gratuity
*December food and beverage minimums:
Sunday to Wednesday \$700
Thursday to Saturday \$800

Main Street Kitchen / Dough Room

A kitchen by day, our Main Street Kitchen transforms into a fully private room for up to 22 guests seated at night. Vaulted ceilings with exposed beams carry from our main space into the Dough Room where all of our pizza and pasta doughs are prepared.

With plenty of space for a reception before sitting down to dinner, your guests will love the fresh modernity of the novel and innovative space. **Pasta making classes led by our Chef are also available by request.**

The Main Street Kitchen is subject to a **\$300** room charge in addition to food and beverage costs. Please note, the December room charge is **\$400**.

A **21%** service charge, which covers gratuity, will be added to the room charge, menu costs, and all beverages

See the previous page for family style set menu options.

Audio Visual

Screen Rental: \$50
Projector Rental: \$100



MSK Capacity

Seated

22 guest maximum, no AV
20 guest maximum, with AV

Sample Menu

Mixed Lettuces

Roasted Peppers, Fiore Sardo,
Cucumbers, Grapes

Burrata

Delicata Squash, Pepita Pesto,
Currants, Gingerbread

Isabella Scarpinocc

Aceto Balsamico

Cavatelli

Bolognese, Oregano, Bread Crumbs

Mixed Grill of Pork

Charred Onions, Fingerling Potatoes,
Salsa Verde, Broccoli di Ciccio

Bee Local Honey Budino

Dark Chocolate Mousse, Butterscotch,
Chocolate-Peanut Butter Crumb,
Bee Pollen

- FALL 2017 -

Cocktail Reception Menu

Cheese

Ancient Heritage Dairy and Italian Varietals, Fruit & Nut Bread

Salumi

House Cured Meats and Charcuterie, Mustard

Marinated Olives & Pickles

Fried Olives

Trotter, Calabrian Chili Aioli

Arancini

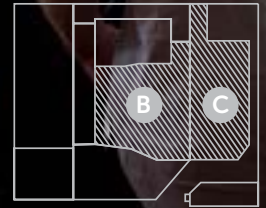
Saffron, Taleggio, Marinara

Assorted Pizzas

Margherita & Two Chef's Choice Varieties

- \$35 PER PERSON -

*The cost of a full buyout is based on the day of the week and size of your group.



B_Restaurant
C_Patio

Renata Buyout

Seated

80 guest maximum, indoors
120 guest maximum, with patio

Standing

150 guest maximum, indoors
200 guest maximum, with patio

If you require more space than our private rooms provide, we offer the option of buying out the full restaurant and patio.

Renata can adapt floor plans for corporate functions to weddings and everything in between.

The image shows the exterior of a restaurant named "Renata" with a light-colored wood-paneled facade. The name "Renata" is written in a white, cursive script above the entrance. Large glass windows and doors provide a view into the interior. A group of people is gathered on the outdoor patio, some seated at tables and others standing. A large white patio umbrella is visible on the right side. The scene is set during the day with natural light.

Renata

Patio Capacity

Seated

40 guest maximum

Standing

50 guest maximum

THE TEAM

General Manager/Owner

Nick Arnerich

Executive Chef

Matt Sigler

Wine Director/Owner

Sandra Arnerich

SPECIAL EVENT INQUIRIES

For availability and to request an estimate, please contact our Event Director, Devry Juthans, at (503)954-2708 or events@renatapdx.com

HOURS OF OPERATION

We serve dinner seven nights a week in our dining room, seasonally on our patio, and at our bar and chef's counter:

Sunday - Wednesday

5:00pm - 9:00pm

Thursday - Saturday

5:00pm - 10:00pm

Lunch events and off-site catering are also available with food from Renata as well as from our sister restaurant, Figlia Americana

www.figliapdx.com





+1 503.954.2708
626 SE Main St. Portland, OR 97214
www.renatapdx.com