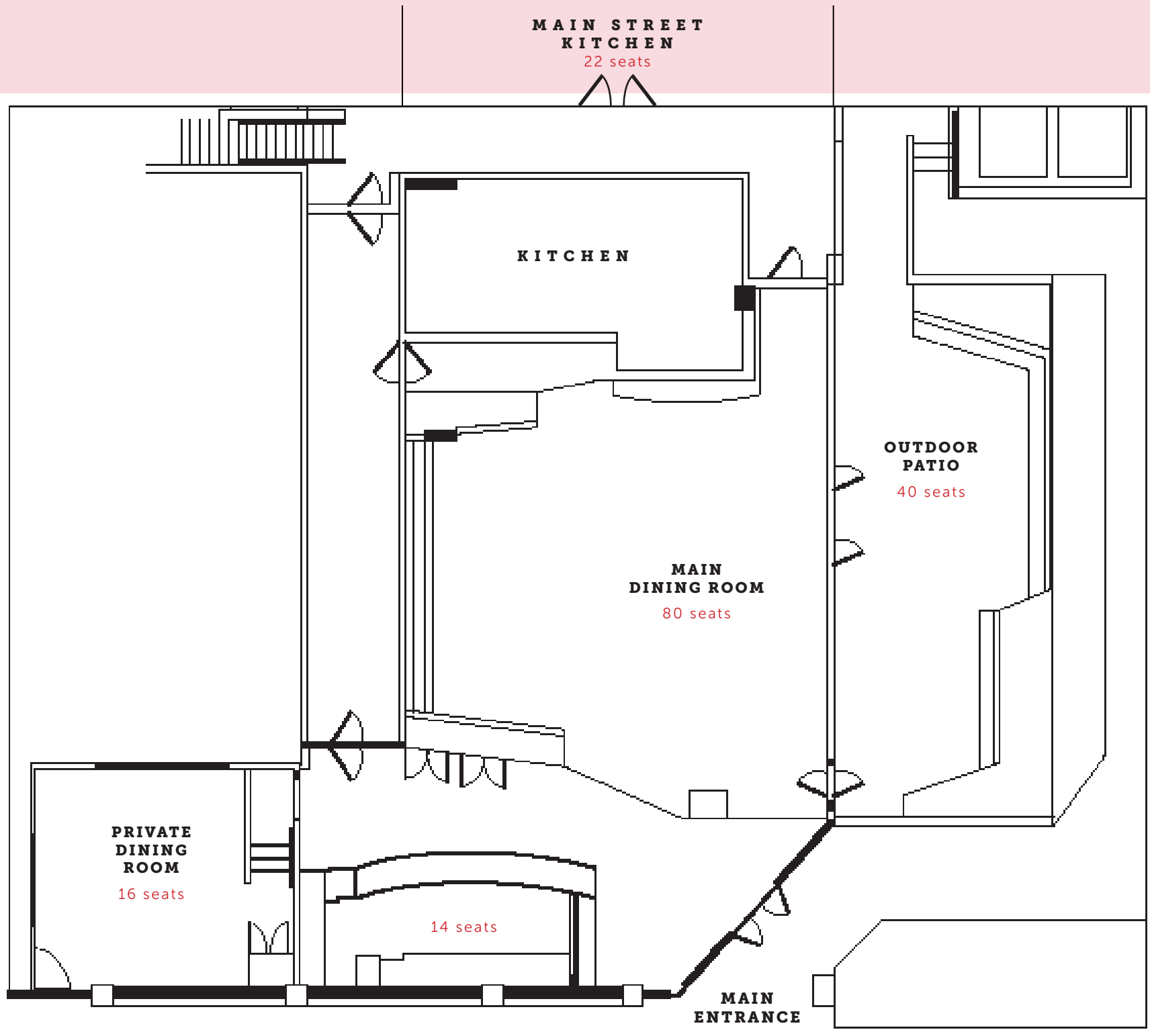


Renata

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events guide

THE SPACE



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 bar and main dining room, while still providing guests with the tantalizing Renata energy. Lush plants and a soaring ceiling make for an impressive and inviting space.

Whether you are looking to host a seated dinner or a standing cocktail party, our menus will be customized to suit you. Dietary restrictions are happily accommodated.



Capacity

Seated

16 guest maximum, no AV
14 guest maximum, w/ AV

Standing

25 guest maximum

Private Dining Room Food & Beverage Minimums

Dinner Sunday to Wednesday
\$600*

Dinner Thursday to Saturday
\$700*

Lunch Sunday to Saturday
No minimum, \$250 Room Charge Only

Preset Menu

Required for all parties of 11 or more
Four courses, served family style:

- 2 antipasti
- 2 pastas
- main course with 2 contorni
- 1 dessert

\$60 per person

1 main **select pork or chicken for the table**

\$70 per person

1 main **select beef or fish for the table**

\$75 per person

2 mains **select 2: chicken, pork, beef, or fish**

All guests with allergies and restrictions will be accommodated with their own dishes as needed ex.: risotto for gluten free guests

Add on

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

Cheese 3 varieties **\$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, preset menu costs, and all beverages.

See the previous page for family style set menu format.

Audio Visual

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



MSK Capacity

Seated

22 guest maximum, no AV

20 guest maximum, with AV

Sample Menu

Misticanza

Mixed lettuces, lemon, olive oil, pecorino, herbs

Butternut Squash & Apples

Ricotta, candied sage, frisée

-

Scarpinocc

Tallegio, aceto balsamico

Lumache

Bolognese, oregano, bread crumbs

-

Mixed Grill of Pork

Chop, sausage, ribs, pickled apples, roasted onion, rapini

Roasted Carrots

Sunflower seed pesto, buttermilk, honey

Polenta

Grana Padano

-

Chocolate Budino

Caramelized white chocolate feuilletine, meringue

- WINTER 2019 -

Cocktail Reception Menu

Cheese

Three rotating varieties served with seasonal compote, pork fat fried almonds, grissini

Salumi

House cured meats served with marinated olives, pickled vegetables, stone ground mustard, baguette, salt & vinegar chicharrones

Fried Olives

Trotter, calabrian chili aioli

Arancini

Mozzarella, marinara

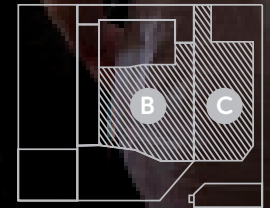
Assorted Pizzas

Margherita,
Bianco Verde
& Pepperoni

-

\$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. A large patio area is visible, where many people are seated at tables and standing. A large white patio umbrella is on the right. 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

Andrew Castaneda

Chef de Cuisine

Chris Frazier

Wine Director/Owner

Sandra Arnerich

Owner

Nick 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 - Saturday

5:00pm - 9:00pm

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





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