

P A R A G O N

Restaurant & Bar

Paragon Restaurant in Portland is the ideal venue for private parties, receptions, weddings, corporate and convention groups and celebrations. Located in the heart of the Pearl District, Paragon is surrounded by a variety of eclectic art galleries and chic fashion retail shops.

We offer two beautiful private event rooms - our intimate Banquet Room and our chic, warehouse-style Gallery Room - as well as our semi-private Upper Dining Room. For larger parties we offer a full restaurant buy-out.

We offer a full bar with classic cocktails, specialty drinks, local, regional wines and an eclectic list of artisanal, craft beers.

To Book an Event, Contact:

Andre'a Delyria

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PARAGON

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GALLERY ROOM CAPACITY: SIT-DOWN 64 | RECEPTION 100

The Gallery Room is our large private space, located adjacent to the restaurant with two separate entrances. The space has a small bar that we set according to your preference, a dedicated sound system and local artwork. We decorate simply with white linen and glass cubed votive candles which allow us to easily incorporate your desired themes. There is a sliding door of windows that opens to the raised patio on 13th Avenue. You may also incorporate the outdoor patio space for your event. The space can accommodate up to 42 guests for a seated presentation.



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BANQUET ROOM CAPACITY: SIT-DOWN 20 | RECEPTION 22

The Banquet Room is our smaller private space that is located adjacent to the general dining area of the restaurant, separated by a sliding door with windows. The space can accommodate up to 20 guests at one long table, and up to 12-15 guests for a seated presentation with AV. There are curtains if you wish to have complete privacy.



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UPPER DINING ROOM CAPACITY: SIT-DOWN 30 | RECEPTION 30

The Upper Dining Room is our semi-private space that is sub-divided by large heavy curtains. This great space combines the intimacy of a small room with the energy of the restaurant. You can combine the Upper Dining Room with the Banquet Room by simply opening the sliding door of windows, and the combined space would be able to accommodate up to 50 guests for a seated dinner and up to 55 guests for a standing cocktail reception.



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FULL RESTAURANT BUY-OUT: CAPACITY: SIT-DOWN 140 | RECEPTION 180

A full restaurant buy-out can accommodate 140-180 people and offers the unique opportunity of having your very own restaurant for an entire event. This option is perfect for large corporate holiday parties, weddings, or grand celebrations. We can set up different stations in each unique area of the restaurant, as well as a dance floor with live music or DJ.



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HORS D'OEUVRES

A perfect way to begin your evening, or mix and match a variety of hors d'oeuvres for a cocktail party or standing reception.

Items Priced Per Dozen

2 dozen minimum per item type

- Caramelized Onion, Roasted Garlic, Gorgonzola Crostini \$18
- Herbed Feta Crostini \$18
- Mini Grilled Cheese & Tomato Soup \$24
- Thai Peanut Chicken Skewers \$24
- Beef Chimichurri Skewers \$24
- Gin Cured Salmon On Cucumber \$28
- Kettle Chips With Steak, Bacon Marmalade & Horseradish \$30
- Ancho Chili Braised Chicken Street Taco \$28
- Pulled Pork Sliders With Jamaican Jerk Slaw \$32
- Mini Dungeness Crab Cakes With Fresh Tartare \$70

PLATTER MENU

Artisan Cheese Board

Accompanied By Marinated Olives & Crostini
Small (10-20 people) \$35 Medium (25-40 people) \$80
Large (50-70 people) \$110

Charcuterie Board

Accompanied By Stone Ground Mustard,
House Made Pickled Vegetables & Capers
Small (10-20 people) \$40 Medium (20-35 people) \$80
Large (40-60 people) \$110

Side Of House-Smoked Salmon, Capers, Crostini
\$150 Per Side
(Serves 20 - 25 People)

Black Eyed Pea Hummus, Toasted Bread
\$4 Per Person - minimum order of 10 people

Mediterranean Platter

Black Eyed Pea Hummus, Quinoa Tabouleh,
Black Eyed Pea Salad, Gluten Free Flatbread
Serves 20-40 people \$80

(menu subject to change)

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DESSERT BITES

2 dozen minimum order per flavor

\$24/dozen

Brownies

Lemon Bars/Tarts

Oatmeal Whoopie Pies

Black Bottom Coconut Macaroons

Fruit Jam & Almond Streusel Bar

Rocky Road Fudge

\$32/dozen

Chocolate Truffles:

Orange & Local Honey

Salted Caramel

Cinnamon

Mint

Cupcakes:

Vanilla with Chocolate Buttercream

Devil's Food Cake with Chocolate Icing & Cherry

Carrot Cake with Lemon Cream Cheese Icing

(menu subject to change)

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LUNCH MENU

Price Includes Artisan Bread, Dessert & Portland Roasting Drip Coffee Service

FIRST COURSE

(Select One)

Tomato Soup

Field Greens, Local Honey Vinaigrette

Bibb Wedge, House Smoked Bacon, Fried Shallots, Ranch Dressing

Gin Cured Salmon, Horseradish Cream, Meyer Lemon Mustard Vinaigrette

Shaved Kale & Cabbage Salad, Pickled Vegetables, Avocado Tahini Dressing

SECOND COURSE

(Select two - guest picks one)

Cobb Salad, Grilled Chicken Breast, Avocado, House Smoked Bacon, Tomato, Egg, Blue Cheese, Local Honey Vinaigrette

Grilled Flat Iron Steak, Blue Cheese Beet Green Salad, Chimichurri

Chinook Salmon, Roasted Beets, Shaved Fennel, Horseradish Cream, Sherry Vinaigrette

Quinoa, Roasted Seasonal Vegetables, Sherry Vinaigrette, Smoked Tomato Sauce

DESSERT COURSE

(Select one)

Chocolate Truffle Cake, Espresso Syrup & Whipped Cream

Butter Pecan Bread Pudding, Warm Banana Bourbon Sauce

Paragon Chip-Wich, Vanilla Ice Cream, Chocolate Chip Cookies, Chocolate Sauce

\$36 per person

(menu subject to change)

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DINNER MENU OPTION 1

Price Includes Artisan Bread, Salad, Dessert & Portland Roasting Drip Coffee Service

FIRST COURSE

(Select One)

Tomato Soup

Local Field Greens, Local Honey Vinaigrette

Bibb Wedge, House Smoked Bacon, Fried Shallots, Ranch Dressing

Gin Cured Salmon, Horseradish Cream, Meyer Lemon Mustard Vinaigrette

Shaved Kale & Cabbage Salad, Pickled Vegetables, Avocado Tahini Dressing

SECOND COURSE

(Select two - guest picks one)

Short Rib Pot Roast, Sour Cream & Roasted Garlic Mashed Potatoes, Cipollini Onions,
Baby Carrots, Braising Jus

Zatar Smoked Half Chicken, Spiced Sweet Potato Mash, Fried Brussels Sprouts

Chinook Salmon, Celery Root Puree, Roasted Baby Beets, Black Truffle Vinaigrette

Grilled Flat Iron Steak, Blue Cheese Beet Green Salad,
Sofrito Roasted Potatoes, Chimichurri

Sturgeon, Root Vegetable Hash, Chanterelle Mushroom Jus, Apple Cider Gastrique,
(additional \$5)

Quinoa, Roasted Seasonal Vegetables, Sherry Vinaigrette, Smoked Tomato Sauce

DESSERT COURSE

(choose one)

Chocolate Truffle Cake, Espresso Syrup & Whipped Cream

Butter Pecan Bread Pudding, Warm Banana Bourbon Sauce

Paragon Chip-Wich, Vanilla Ice Cream, Chocolate Chip Cookies, Chocolate Sauce

\$40 Per Person

(menu subject to change)

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DINNER MENU OPTION 2

Price Includes Artisan Bread, Salad, Dessert & Portland Roasting Drip Coffee Service

FIRST COURSE

(Select two - guest picks one)

Tomato Soup

Local Field Greens, Local Honey Vinaigrette

Bibb Wedge, House Smoked Bacon, Fried Shallots, Ranch Dressing

Gin Cured Salmon, Horseradish Cream, Meyer Lemon Mustard Vinaigrette

Shaved Kale & Cabbage Salad, Pickled Vegetables, Avocado Tahini Dressing

SECOND COURSE

(Select three - guest picks one)

Short Rib Pot Roast, Sour Cream & Roasted Garlic Mashed Potatoes, Cipollini Onions,
Baby Carrots, Braising Jus

Zatar Smoked Half Chicken, Spiced Sweet Potato Mash, Fried Brussels Sprouts

Chinook Salmon, Celery Root Puree, Roasted Baby Beets, Black Truffle Vinaigrette

Grilled Flat Iron Steak, Blue Cheese Beet Green Salad,
Sofrito Roasted Potatoes, Chimichurri

Sturgeon, Root Vegetable Hash, Chanterelle Mushroom Jus, Apple Cider Gastrique,
(additional \$5)

Quinoa, Roasted Seasonal Vegetables, Sherry Vinaigrette, Smoked Tomato Sauce

DESSERT COURSE

(Select two - guest picks one)

Chocolate Truffle Cake, Espresso Syrup & Whipped Cream

Butter Pecan Bread Pudding, Warm Banana Bourbon Sauce

Paragon Chip-Wich, Vanilla Ice Cream, Chocolate Chip Cookies, Chocolate Sauce

\$50 per person

*menu subject to change