



{ Private Events }

Birthdays, Anniversaries, Wedding Showers... with so many reasons to celebrate, there are equally as many places to do so. We invite you to reserve the ¡Salud! Room, a private, elegant and colorful room at The Dundee Bistro for your special occasion. The ¡Salud! Room can comfortably host up to 50 people for a seated lunch/dinner or 60 people for a standing reception. Executive Chef Christopher Flanagan, Sommelier Christopher Berry and Manager Ashley Thome have created and managed a range of events from harvest dinners, birthday lunches, wedding showers, multi-coursed wine pairing dinners, cocktail parties... and all calmly executed with expertise and a strong desire to make your event truly special.

The Dundee Bistro is located in beautiful wine country and gateway to the agricultural community. Our cuisine is made by scratch, fresh everyday. We work with growers and farmers committed to sustainable and organic practices whenever possible so we can create food that not only tastes good, but is good for you. Our neighbors, hundreds of Oregon wineries, are also showcased on our wine list along with other top purveyors from around the world. Following are a few menu examples to help guide you as you plan your next special occasion at The Dundee Bistro.

Please see the back side of this page for package options and example menus.



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MENU SAMPLES

{ PACKAGE BRAVO }

\$35 per person

Three Course Menu

Choice of Bowl of Soup or Salad

Choice of Chicken, Pork or House-made Pasta

Choice of Seasonal Dessert (*guests may choose between two*)

Coffee, Tea & Sodas

{ SAMPLE MENU }

~ FIRST COURSE ~

Chopped Romaine Salad with Olive Tapenade
english cucumbers, parmesan & creamy garlic vinaigrette

Roasted Delicata Squash Bisque
creme fraiche, sausage, & paprika oil

~ SECOND COURSE ~

Spaghetti
cauliflower, butternut squash, garlic, sherry, parmesan & cream

Carlton Farm's Pork Loin
fingerling potatoes, applewood bacon, butternut squash & kale

Draper Valley Chicken Breast
leek risotto, arugula & oyster mushrooms

~ THIRD COURSE ~

Vanilla Bean Creme Brulee
amareno cherries & cookies

Bittersweet Chocolate Truffle Cake
served warm with vanilla bean ice cream

{ ADDITIONS }

Steak additional \$5 per person

Fish additional \$7 per person

(The higher priced item is used for the entire price per person package.)

20% gratuity added to private parties

{ INCLUDED }

Dedicated staff to your party

Table centerpieces

Stemware

Linens

No cake cutting fee

No additional room fee



PLEASE CONTACT ASHLEY THOME TO MAKE YOUR RESERVATIONS.

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