

A private dining room with a long wooden table set for 16 guests. The room features wine racks on the walls, a bar area in the background, and a patterned rug. A large, stylized 'Z' logo is overlaid on the image.

CELLAR

EST. 2007

BURNSIDE

We invite you to experience Cellar Z Burnside, our private dining room situated in the basement of our Burnside store. The cellar houses a collection of rare and fine wines and is ideal for intimate parties or special events for up to 16 seated guests or 30 guests for a reception.

Cellar Z is one of Portland's hidden gems and most unique private dining rooms. Inspired by 25 years of Mike Zupan's experience in the world of gourmet food, Cellar Z was created as a place to enjoy the best of food & wine.

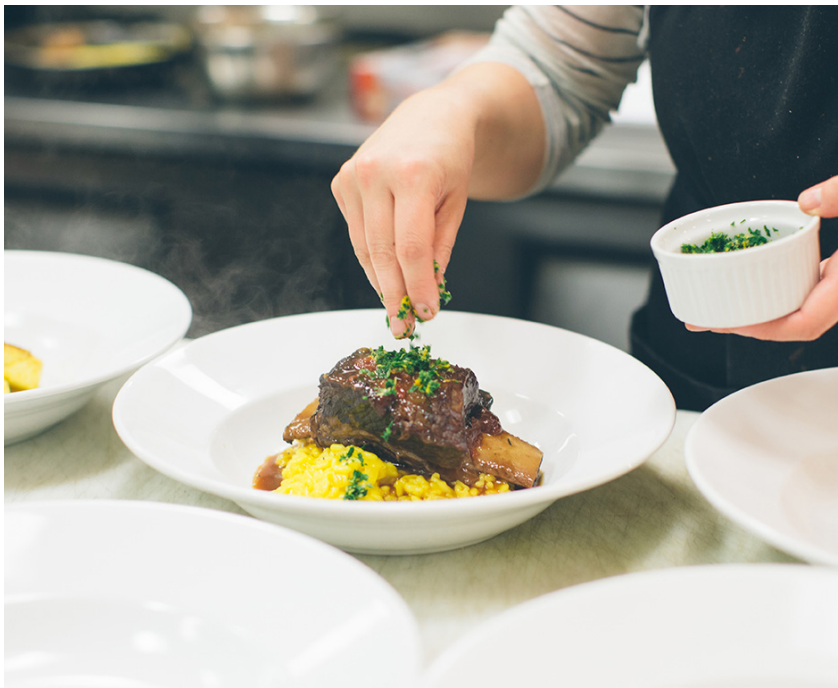


This space is ideal for small & intimate receptions, celebratory meals, and business meetings. No matter what the occasion, our team will work with you to create a delicious and memorable event.

Our stunning, handcrafted Tennessee Cherry dining table is tucked discretely behind thick glass walls and lush, burgundy drapes, surrounded by our vast collection of rare & exclusive bottlings.

CATERING

Alex Bourgidu serves as the Event Chef for Zupan's Markets Cellar Z. Originally from Athens, Greece, he moved to Minneapolis in 1985 and landed in Oregon by way of Washington. Alex developed his cooking skills while working his way through various restaurant kitchens, focused mostly on Northern Italian cuisine. Prior to moving to Portland, he owned and operated restaurants in North Bend and Eugene.



Alex is passionate about creating menus that highlight fresh, seasonal ingredients. His clean and simple cooking style allows the quality of the ingredients to speak for themselves.

Our menus change seasonally. We are proud to partner with the top purveyors in the Northwest and around the world.

Please note that menus are subject to change. We request that you finalize your food & beverage menu one week in advance. We are happy to accommodate guests with food allergies.

POLICIES



FOOD & BEVERAGE

Food and beverage is supplied by Zupan's Markets. Base minimum for food is \$600. Corkage fee is \$25 per 750ml bottle. Service charge of 20% added to food & beverage total.

DECORATIONS

Riedel stemware, floral centerpieces, and votive candles are provided by Zupan's Markets. All additional decorations are the responsibility of the client and are subject to approval by Zupan's Markets prior to the event date.

GUEST COUNT

We require a confirmed guest count 3 days prior to your event date. We will charge for the final guest count or guaranteed guest count, whichever is greater. If we do not receive a final count within the needed time frame, we will use the original guest count given.

AUDIO & VISUAL

Cellar Z is equipped with WiFi, a projector, and 1/8" audio adapter for music streaming. If you wish to use our equipment, arrangements can be made. We do request you bring in any necessary additional cables.

PAYMENT & CANCELLATION POLICY

We require a completed contract and a \$300 non-refundable deposit to confirm a reservation. All events are subject to a 20% service charge. Final payment is due on the day of the event. In the event of a cancellation or date change made less than 7 days prior to the event, the \$300 deposit will be retained.

SEASONAL MENU

SUMMER 2017

FOUR COURSE MENU

\$65 PER PERSON

Menu includes your choice of 2 antipasti, soup or salad, 2 entrée options, and dessert.

FIVE COURSE MENU

\$75 PER PERSON

Menu includes your choice of 2 antipasti, 2 mid-course selections (soup, salad, pasta), 2 entrée options, and dessert.

RECEPTION MENU

Please inquire about costs and menu choices

BEVERAGES

Choice of non-alcoholic beverages, beer and wine are available at retail.

ANTIPASTI

Served in the foyer, during the reception.

GRILLED OYSTERS

with Herb & Garlic Butter

OYSTERS ON THE HALF SHELL

with Mignonette & Lemon

FRESH RICOTTA ON TOAST

with Pickled Beets, Fennel Pollen & Parmigiano

MARINATED PIQUILLO PEPPERS

stuffed with Oil Preserved Tuna & Salted Capers

BRÛLÉED MISSION FIGS

with Iberico Ham & Onion Marmellata

GRILLED SPANISH OCTOPUS

with Chermoula

LARGE EAST COAST SCALLOP CRUDO

with Extra Virgin Olive Oil, Fennel & Fresh Chili

WARM MARINATED OLIVES

with French Feta & Rustic Bread

BOCADILLO

with Cougar Gold Sharp White Cheddar, Heirloom Tomato & Serrano Ham

FRIED PACIFIC COD BRANDADE

with Lemon Aioli

SPANISH TORTILLA

with Fresh Sheep's Milk Cheese

CHICKEN LIVER PÂTÉ

with Whole Grain Mustard, Pickled Rhubarb & Rye Crisps

DEVILED EGGS

with Bocarones & Pimentón

ARTISAN CHEESE BOARD

with Nuts, Pickled Plums, Seasonal Fruit, Crackers & Baguette

CHARCUTERIE BOARD

with Cured & Fresh-Cured Meats, Mustard, Pickles & Bread

SOUPS

CLAM CHOWDER

with Tarragon, Crème Fraîche & Chives

CHILLED MELON SOUP

with Dungeness Crab & Lime

ASPARAGUS PURÉE

with Yogurt & Cayenne

POTATO & ARUGULA SOUP

with Chicken Broth & Basil Pesto

SALADS

SHAVED CELERY ROOT & CARROT

with Pickled Shallots, Pomegranate Seeds, Meyer Lemon Vinaigrette, Sweet Herbs & Hazelnuts

POACHED ASPARAGUS

with Frisée, Smoked Pork Loin & Hollandaise

SALT ROASTED BEETS

Beet & Yogurt Purée, Arugula, Sherry Vinegar, Sheep's Cheese & Macadamia Nuts

SMOKED TROUT

with Butter Lettuce, Creamy Lemon Dressing, Fines Herbes Rye Croutons

CHICORY CAESAR

with Anchovy Dressing, Parmigiano & Pecorino Romano

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PASTAS

CAPELLINI

with Calamari, Tomato, White Wine & Garlic

PAPPARDELLE

with Rabbit Ragu & Pecorino Romano

TAGLIATELLE

with Summer Chanterelles, Sweet Corn, Chili, Garlic
& Parmigiano

SPAGHETTI ALLE VONGOLE

with Manila Clams, White Wine, Garlic & Parsley

AGNOLOTTI

with Pork & Beef and Escarole, brown butter and sage

ENTRÉES*

BRINED & ROASTED HALF CHICKEN

with Sauce Tarator, Green Beans & Belgian Endive

GRILLED DRY-AGED RIB EYE

with Heirloom Tomatoes, Escarole & Anchovy Butter

STEAMED MUSSELS IN BROTH

with Smoked Sablefish, Potatoes, Sun Gold Potatoes
& Saffron Aioli

HARISSA RUBBED ROASTED LAMB

with Labna, Artichoke & Oil-Cured Olives

GRILLED BRANZINO

with Pesto, Zucchini Salad & Lemon Dressing

ROASTED KING SALMON

with Fava Beans Puréed with Garlic & Lemon, Potatoes
& Radish Salad

DESSERT

BUTTERMILK PANNA COTTA

with Fresh Berries & Honey Butter

STRAWBERRY & BLACKBERRY TART

with Whipped Crème Fraîche

MERINGUE COOKIES

with Whipped Cream, Vanilla & Peaches

LEMON & ROSEMARY POUND CAKE

with Sweetened Ricotta & Honey

CHOCOLATE & HAZELNUT TORTE

SEMIFREDDO

with Mission Figs, Orange & Chocolate

*IF YOU WOULD LIKE TO PROVIDE YOUR GUESTS WITH
2 ENTRÉE CHOICES, FINAL ENTRÉE QUANTITIES ARE
REQUIRED 3 DAYS PRIOR TO EVENT.

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ZUPAN'S MARKETS™

ESTABLISHED 1975

ZUPAN'S MARKETS, CELLAR Z

2340 W Burnside | Portland, OR 97210

503.497.1088 | ZUPANS.COM



CELLAR

EST. **Z** 2007

BURNSIDE

EVENT COORDINATOR

Emily Freiler

CHEF

Alex Bourgidu

Questions? Please contact our Cellar Z Event Coordinator, Emily Freiler

EMILY@ZUPANS.COM