



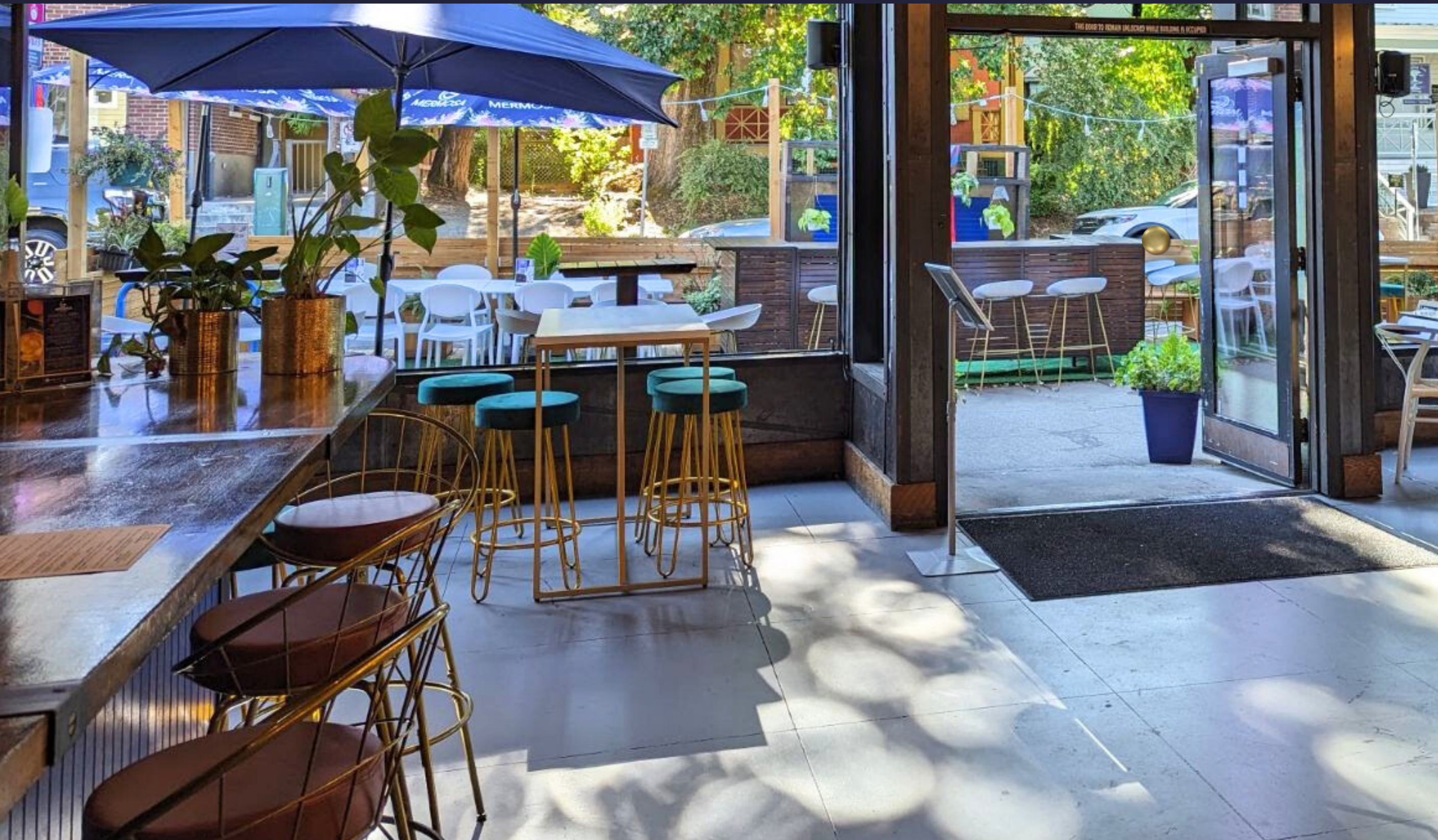
MERMOSA
PDX



EVENT PLANNING GUIDE

MERMOSA PDX

Valid through December 2023



DNOISETTE@MERMOSAPDX.COM

WWW.MERMOSAPDX.COM

(503) 446-3596

1422 NW 23RD AVE | PORTLAND, OREGON | 97210

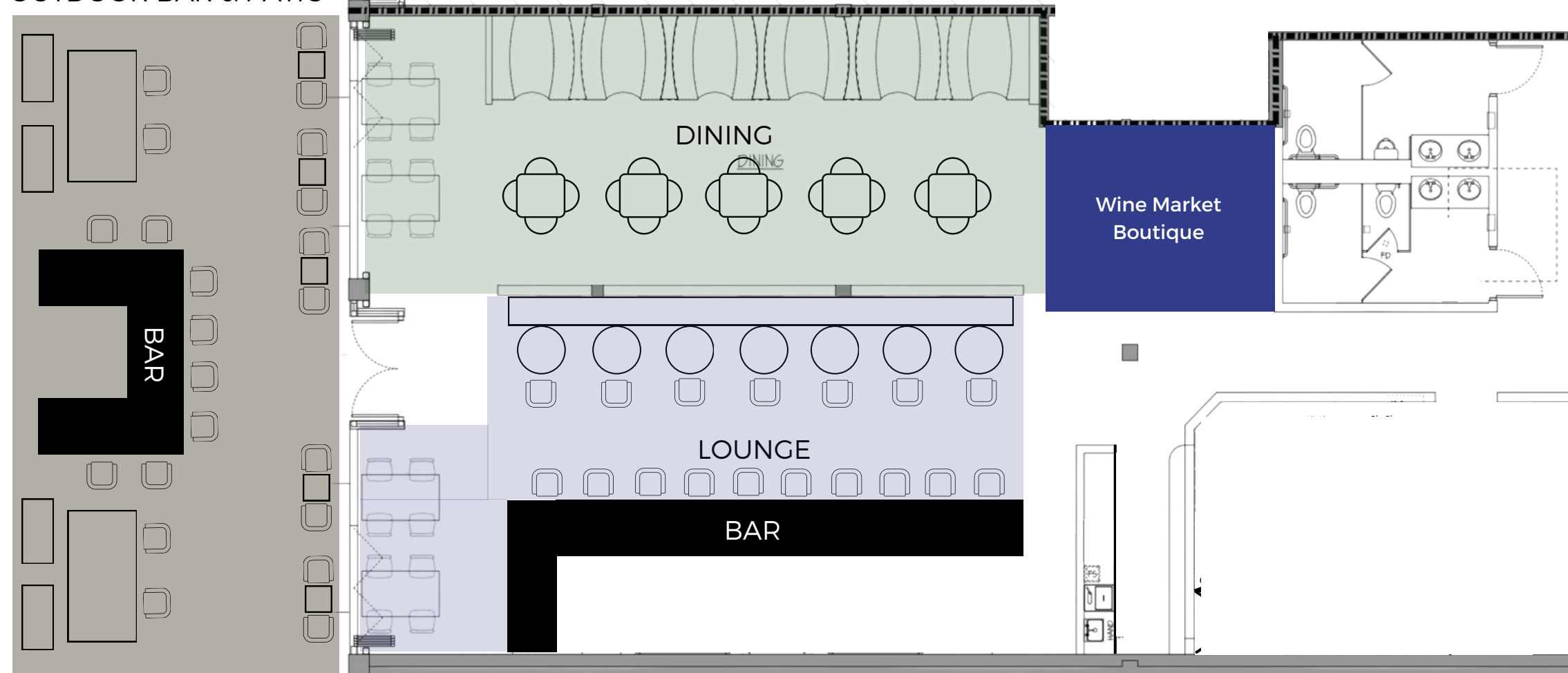


Celebrate at Mermosa PDX, a welcoming space designed to bring people together of all walks of life through our award winning Oregon Sparkling wines, elevated Caribbean-Southern cuisine, cocktails, mocktails and vibes. Whether you are celebrating a birthday for 20 or a corporate function for 100, we are ready to bring your event to life in our 4000 square foot oasis located in the heart of Portland's famous Northwest 23rd dining district.

SPACES

Mermosa PDX includes 3 available spaces: (1) inside Dining; (2) Inside Lounge; and (3) Outdoor Bar and Patio.*

OUTDOOR BAR & PATIO



The Outdoor Bar and Patio is space availability is weather dependent - especially from October through May. Heaters are available.



**MERMOSA
PDX**

FOOD & BEVERAGE MINIMUMS

MONDAY – WEDNESDAY FOOD & BEVERAGE MINIMUMS

SPACE	SEATING CAPACITY + STANDING TABLES		MINIMUM (9A-4P)*	MINIMUM (4-7P)*	MINIMUM (7-10P)*
	SEATED				
Lounge	32	40	\$700	\$750	\$1300
Dining	60	72	\$900	\$1000	\$2400
Outdoor	26	40	\$575	\$625	\$1000
Entire Restaurant	102	122	\$1500	\$1750	\$3700
Entire Restaurant + Patio	128	162	\$2000	\$2250	\$4500

*Minimum food and beverage spend is for a 3 hour event. Extension of hours will be an additional fee.

THURSDAY - FRIDAY FOOD & BEVERAGE MINIMUMS

SPACE	SEATING CAPACITY + STANDING TABLES		MINIMUM (9A-4P)*	MINIMUM (4-7P)*	MINIMUM (7-10P)*
	SEATED				
Lounge	32	40	\$700	\$750	\$1500
Dining	60	72	\$900	\$1000	\$2600
Outdoor	26	40	\$575	\$625	\$1000
Entire Restaurant	102	122	\$1500	\$1750	\$4100
Entire Restaurant + Patio	128	162	\$2000	\$2250	\$4500

*Minimum food and beverage spend is for a 3 hour event. Extension of hours will be an additional fee.

SATURDAY - SUNDAY FOOD & BEVERAGE MINIMUMS

SPACE	SEATING CAPACITY + STANDING TABLES		MINIMUM (9A-4P)*	MINIMUM (4-7P)*	MINIMUM (7-10P)*
	SEATED				
Lounge	32	40	\$2000	\$750	\$1500
Dining	60	72	\$3200	\$1000	\$3600
Outdoor	26	40	\$1000	\$625	\$1500
Entire Restaurant	102	122	\$5200	\$2000	\$5000
Entire Restaurant + Patio	128	162	\$6000	\$2500	\$6000

*Minimum food and beverage spend is for a 3 hour event. Extension of hours will be an additional fee.



MERMOSA PDX

LOUNGE FEATURES

2 - 60inch TVs with
Mirroring Capacity

Space for Signage + Step &
Repeat

Flexible Set up with Pub
Height Table Availabilty

Sliding Windows Opening
to Patio Seating



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**MERMOSA
PDX**

DINING



FEATURES

Space for Signage & Step & Repeat

Enhanced Privacy

Flexible Set up with Pub Height Table Availability

Cabana Seating

Sliding Windows Opening to Patio Seating

Buffet Set Up Capability

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FOOD & BEVERAGE OFFERINGS



BAR PACKAGES

Mermosa is a wine-forward full bar with a resident winemaker and expert mixologists who create unparalleled cocktails and mocktails. We host Oregon's most extensive underrepresented BIPOC, women and locally owned/made beverage brands, like Mermosa, in our portfolio. As a result, we are able to create unique beverage packages depending on your group's desires.

BASIC BEVERAGE PACKAGE - \$6PP

The Basic Beverage Package and minimum service level for each event includes Water, Coffee, Hot Tea and Soda. This minimum package is included in Hosted Bar Packages and is an addition to Ticketed and Cash Bar Packages.

CUSTOM PRINTED MENUS

\$2pp, min \$50

Custom Menus can also be created at an additional cost to celebrate the day - for example, naming drinks after the bride-to-be or corporate initiative.

TICKETED BAR PACKAGES

In a Ticketed Bar Package, the Event Host pays for a predetermined number of beverages for each guest. Upon check-in, each guest receives a ticket and turns it in when placing an order. Once the guest is out of tickets, they must pay for additional beverages themselves.

CASH BAR PACKAGES

In a Cash Bar Package, guests pay for beverages on their own. The Event Host may customize a menu selection with a custom printed menu (additional fee).



FOOD & BEVERAGE OFFERINGS



HOSTED BAR PACKAGES

In a Hosted Bar Package, the Event Host pays for all beverages. A dollar amount limit may be implemented and bar offerings may also be curated. All packages include water, soda, coffee and tea. Sample packages are listed below:

NON ALC | DRY BAR - \$24PP FOR 2 HOURS

Selections include non-alcoholic beer, wine and spirits and handcrafted mocktails.

BUBBLY, WINE & BEER BAR - \$28PP FOR 2 HOURS

Open bar including select local beers, non alc beer, Mermosa award winning sparkling wines and other select BIPOC or women made wines.

FULL BAR - \$40PP FOR 2 HOURS

Open bar of soda, tea, water, coffee, spiritless mocktails, select beer and Mermosa award winning sparkling wines. Examples of included beers, wine and liquors are below:

- Mermosa Sparkling Wines
- House of Brown Chardonnay (Lodi, CA)
- House of Brown Red Blend (Lodi, CA)
- Ram Cellars Pinot Noir (Willamette Valley, OR)
- Pfriem IPA
- Burnside Bourbon
- Shine Vodka
- Freeland Spirits Dry Gin
- Barbancourt Rhum
- Don Julio Tequila



FOOD & BEVERAGE OFFERINGS



FOOD & BEVERAGE GUIDELINES

Levels of Service

Several options are available for any catered event: Small Plate Limited Menu Service, Family Style Service and Buffet Service.

Small Plate Limited Menu Service

Small plate portions of a limited menu are offered to guests for ordering on site. Small plate service is only available from 3:30 - 10p.

Family Style Service

Family style service includes multiple servings of dishes on platters and large bowls with a beautiful presentation. Starters, Mains and Desserts may be coursed out and dishes come out in their respective courses in waves as ready. Guests pass the dishes to serve themselves.

Buffet Service

Chafing dish and buffet set up where guests self-serve. Live Chef stations are available for an additional fee.

Special VIP events, ex. winemaker dinners

Special VIP events will require additional service, to be determined when booking your event.

Dish and Glassware: All rentals include Mermosa PDX standard dishware, gold utensils, glassware and white paper napkins.



FOOD & BEVERAGE OFFERINGS



BRUNCH / LUNCH FAMILY STYLE SERVICE AVAILABLE FOR PARTIES OF 30 OR LESS

FAMILY STYLE SERVICE

Family style service includes multiple servings of dishes on platters and large bowls with a beautiful presentation. Starters, Mains and Desserts may be coursed out and dishes come out in their respective courses in waves as ready. Guests pass the dishes to serve themselves. Options include:

STARTERS

- Cornbread Rosettes with Hot Honey Butter (12 servings) - \$48
- Okra Frites (4 Servings) - \$20
- Deviled Eggs (6 servings, 1 dozen) - \$24
- Salmon Bite Bouquet (4 Servings) - \$32
- Vegetarian Fried Chicken Bites (Oyster Mushrooms) Serves 4 - \$24
- Vegan Yogurt Parfait (6 servings) - \$54
- Caribbean Nacho Platter (4 Servings) - \$32
 - Savory smashed plantains, pulled pork, black beans, smashed avocado, pikliz, Mornay cheese sauce
- Vegan Caribbean Nacho Platter (4 Servings) - \$38
 - Fried plantains, black beans, vegan Chorizo, avocado, pikliz with vegan cheese sauce
- Vegan Siren Bowl (6 Servings) - \$42
 - Kale, Haitian Rum flambé sweet potatoes, pickled onions, apples, roasted chickpeas, tomato and cucumber with citrus dressing.
- Sea-Cuterie Tower (10 Servings) - \$99
 - 20 Sparkling Chilled Fresh Pacific Northwest Oysters with Mermosa sparkling mignonette and haute sauces, 1lb Citrus poached shrimp with lemon and house-made epis cocktail sauce



FOOD & BEVERAGE OFFERINGS



BRUNCH / LUNCH FAMILY STYLE SERVICE CONT'D

SANDWICHES & SLIDER PLATTERS

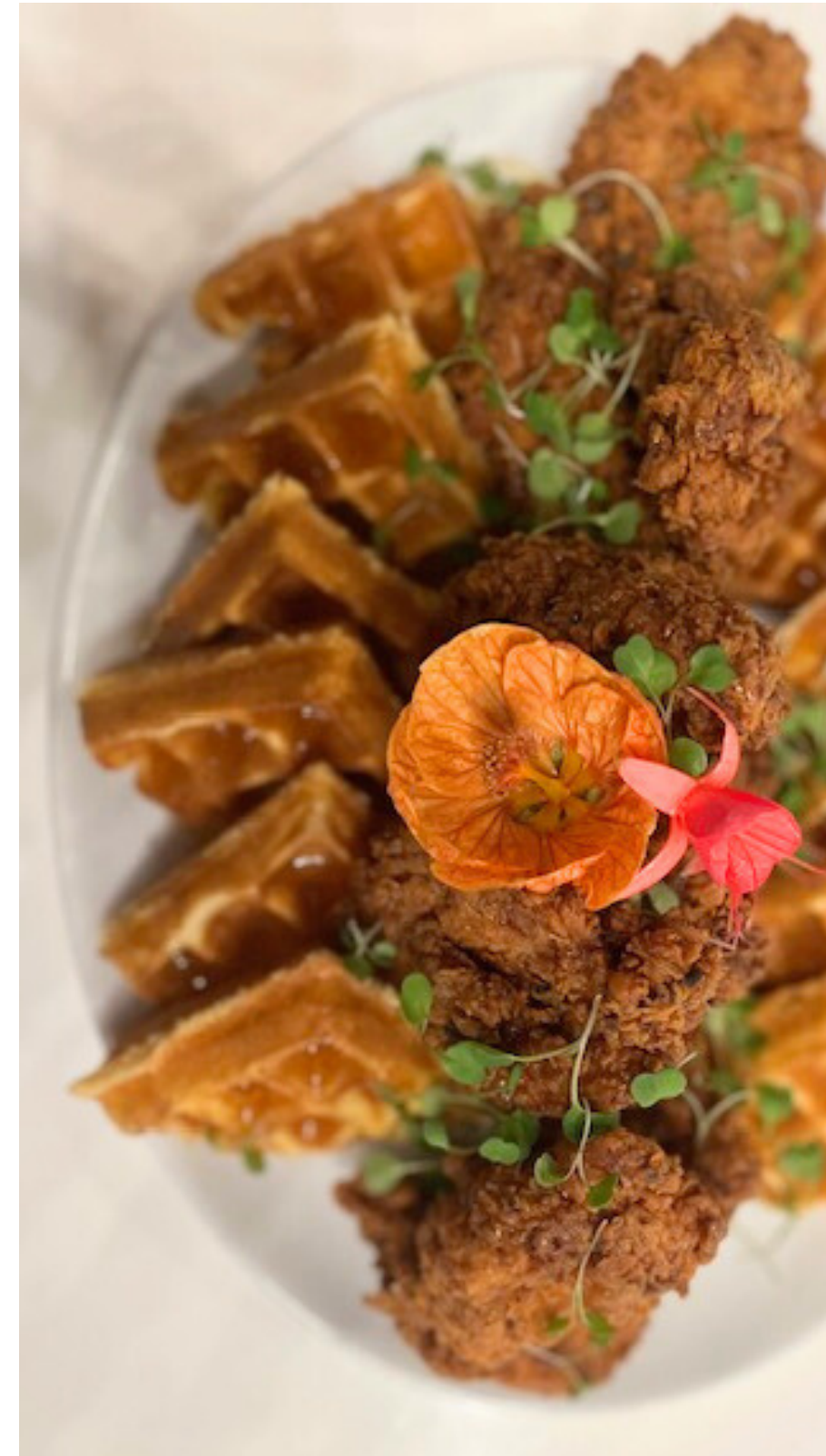
- Fried Chicken Slider Platter (Serves 6) - \$48
- Vegetarian Fried Chicken Slider Tower (Serves 3) - \$30
- Vegetarian Fried Chicken Slider Platter (Serves 6) - \$60
- Pulled Pork Slider Platter (Serves 6) - \$48
- Shrimp Po' Boy Platter (1/2 Po' Boy each - Serves 12) - \$48
- Salmon Po'Boy Platter (1/2 Po' Boy each - Serves 12) - \$60
- Vegan Mushroom BLT Slider Tower (Serves 6) - \$60
- Cheeseburger Slider Platter (Serves 6) - \$48

BRUNCH ENTREES

- Chicken & Waffles (Serves 6) - \$72
- Vegetarian Fried Chicken & Waffles (Serves 6) - \$84
- Shrimp & Grits - (Serves 6) - \$72
- Biscuits & Sausage Gravy Platter (Serves 6) - \$54
- Vegan Biscuits & Mushroom Gravy (Serves 6) - \$60
- Griyo Platter (Serves 6) - \$72
 - Marinated and double cooked pork with lightly fried plantains and Pikliz
- Sweet Potato Pie French Toast (Serves 6) - \$60
- Coulotte Steak (Serves 4) - \$4
- Fried Chicken (Serves 6) - \$48
- Vegetarian Fried Chicken (Serves 6) - \$60
- Pulled Pork (Serves 6) - \$48

SIDES

- Scrambled Eggs (serves 4) - \$16 | Add Cheese +\$4
- Creamy Grits (Serves 4) - \$20 | Add Cheese +\$4
- Breakfast Potatoes (Serves 4) - \$16
- Applewood Smoked Bacon (Serves 4) - \$20
- Chicken Sausage (Serves 4) - \$32
- Kreyol Fries (serves 4) - \$32



FOOD & BEVERAGE OFFERINGS



BRUNCH BUFFET OPTIONS

\$39.99PP BUFFET

Pick 2:

- Fried Chicken and Vegetarian Fried Chicken & Waffles
- Biscuits & Sausage Gravy + Vegan Biscuits & Mushroom Gravy + Jams & Jellies
- Sweet Potato Pie French Toast
- Cinammon Apple Crisp Waffles

Also Includes

- Cornbread with Hot Honey Butter
- Scrambled Eggs
- Bacon
- Vegan Breakfast Potatoes

\$65PP BUFFET

Pick 4

- Shrimp & Grits
- Fried Chicken + Vegetarian Fried Chicken & Waffles
- Biscuits & Sausage Gravy + Vegan Biscuits & Mushroom Gravy + Jams & Jellies
- Sweet Potato Pie French Toast
- Caramel Apple Crisp Waffles

Also Includes

- Cornbread with Hot Honey Butter
- Mini Vegan Yogurt Parfaits
- Scrambled Eggs
- Bacon
- Vegan Breakfast Potatoes

\$95PP BUFFET

- Cornbread
- Deviled Eggs
- Mini Yogurt Parfaits
- Mini Siren Salads
- Shrimp & Grits
- Fried Chicken + Vegan Fried Chicken & Waffles
- Biscuits & Sausage Gravy + Vegan Biscuits & Mushroom Gravy + Jams & Jellies
- Pulled Pork
- Griyo
- Scrambled Eggs
- Sweet Potato Pie French Toast
- Caramel Apple Crisp Waffles
- Vegan Mini Frittatas
- Bacon
- Chicken Sausage
- Vegan Breakfast Sausage
- Vegan Breakfast Potatoes



FOOD & BEVERAGE OFFERINGS



SMALL PLATE STYLE SERVICE AVAILABLE FOR PARTIES OF 40 OR LESS

SMALL PLATE STYLE SERVICE

Small plate portions of a limited menu are offered to guests for ordering on site. Small plate service is only available from 3:30 - 10p.

MENU OPTIONS - PICK 6 - 8. PRICING IS PER PERSON:

- Cornbread Rosettes with Hot Honey Butter (12 servings) - \$8
- Okra Frites - \$8
- Deviled Eggs - \$8
- Salmon Bites - \$8
- Blue Crab Cake Bites - \$15
- Fried Vegetarian Chicken (Oyster Mushrooms) - \$9
- Pulled Pork Slider - \$8
- Fried Chicken Slider - \$8
- Fried Vegetarian Chicken (Oyster Mushrooms) Slider - \$9
- Smash Cheeseburger Slider - \$8
- Kreyol Mac N' Cheese - \$8
- Vegan Kreyol Mac N' Cheese - \$9
- Haitian Street Tacos (3) - \$15
- Vegan Street Tacos (3) - \$18
- Caribbean Nachos - \$16
 - Savory smashed plantains, pulled pork, black beans, smashed avocado, pikliz, Mornay cheese sauce
- Vegan Caribbean Nachos - \$e
 - Fried plantains, black beans, vegan Chorizo, avocado, pikliz with vegan cheese sauce
- Vegan Siren Bowl - \$8
 - Kale, Haitian Rum flambé sweet potatoes, pickled onions, apples, roasted chickpeas, tomato and cucumber with citrus dressing.



FOOD & BEVERAGE OFFERINGS



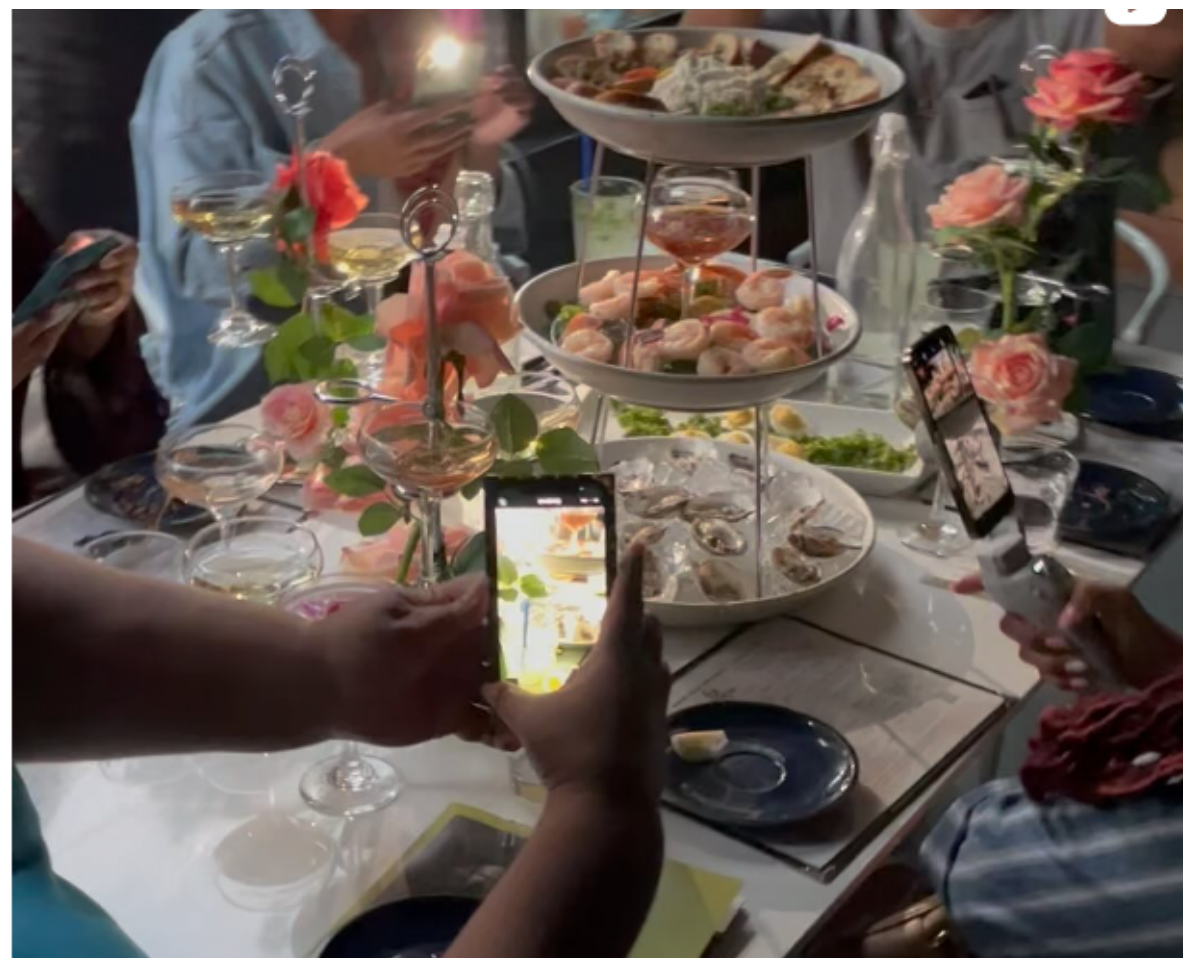
DINNER FAMILY STYLE SERVICE AVAILABLE FOR PARTIES OF 30 OR LESS

FAMILY STYLE SERVICE

Family style service includes multiple servings of dishes on platters and large bowls with a beautiful presentation. Starters, Mains and Desserts may be coursed out and dishes come out in their respective courses in waves as ready. Guests pass the dishes to serve themselves. Options include:

STARTERS

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- Okra Frites (4 Servings) - \$20
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 - Fried plantains, black beans, vegan Chorizo, avocado, pikliz with vegan cheese sauce
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 -



FOOD & BEVERAGE OFFERINGS



DINNER FAMILY STYLE SERVICE CONT'D

SLIDER & PO'BOY PLATTERS

- Fried Chicken Slider Platter (Serves 6) - \$48
- Vegetarian Fried Chicken Slider Tower (Serves 3) - \$30
- Vegetarian Fried Chicken Slider Platter (Serves 6) - \$60
- Pulled Pork Slider Platter (Serves 6) - \$48
- Shrimp Po' Boy Platter (1/2 Po' Boy each - Serves 12) - \$48
- Salmon Po'Boy Platter (1/2 Po' Boy each - Serves 12) - \$60
- Vegan Mushroom BLT Slider Tower (Serves 6) - \$60
- Cheeseburger Slider Platter (Serves 6) - \$48

DINNER ENTREES

- Chicken & Waffles (Serves 6) - \$72
- Vegetarian Fried Chicken & Waffles (Serves 6) - \$84
- Shrimp & Grits - (Serves 6) - \$72
- Griyo Platter (Serves 6) - \$72
 - Marinated and double cooked pork with lightly fried plantains and Pikliz
- Coulotte Steak (Serves 4) - \$48
- Fried Chicken (Serves 6) - \$48
- Vegetarian Fried Chicken (Serves 6) - \$60
- Pulled Pork (Serves 6) - \$48
- Kreyol Grilled Chicken (Serves 6) - \$54
- Pastalaya with Andouille Sausage (Serves 6) - \$54
- Vegetarian Kreyol Mac N' Cheese (Serves 6) - \$36
- Vegan Kreyol Mac N' Cheese (Serves 6) - \$42

DINNER SIDES - \$36 | SERVES 6

- Collard Greens
- Black Beans & Rice
- Kreyol Frites

DESSERTS - \$8 PER PERSON EACH

- Key Lime Pie
- Sweet Potato Cheesecake
- French Toast Bites



FOOD & BEVERAGE OFFERINGS



DINNER BUFFET OPTIONS

\$45 PP BUFFET

- Cornbread
- Mini Kale Ranch Salad
- Deviled Eggs
- Shrimp & Grits
- Fried Chicken & Waffles + Vegetarian Fried Oyster Mushrooms & Waffles
- Griyo
- Kreyol Grilled Chicken
- Pulled Pork & Pikliz Slaw
- Slider Buns
- Vegan Black Beans & Rice
- Collard Greens
- Vegetarian Kreyol Mac N' Cheese
- Assorted Mini Desserts (Key Lime Pie, Sweet Potato Cheesecake, Vegan Parfait)

\$54.99PP BUFFET

- Cornbread
- Mini Kale Ranch Salad
- Deviled Eggs
- Shrimp & Grits
- Fried Chicken & Waffles + Vegetarian Fried Oyster Mushrooms & Waffles
- Vegetarian Pastalaya
- Griyo
- Kreyol Grilled Chicken
- Pulled Pork & Pikliz Slaw
- Slider Buns
- Vegan Black Beans & Rice
- Collard Greens
- Vegetarian Kreyol Mac N' Cheese
- Assorted Mini Desserts (Key Lime Pie, Sweet Potato Cheesecake, Vegan Parfait)

ADD ONS

- Roasted Salmon with Kreyol cream sauce +\$12pp
- Mini Shrimp Cocktail +\$8pp
- Mini Lump Blue Crab Cakes +\$8pp
- Oyster Bar +\$12pp | Add live chef shucking +\$300
- Live Chef Shrimp & Grits Station +\$300