

epulo
BISTRO

PRIVATE EVENTS

epulo



W E L C O M E

Step into a world where we turn your private event dreams into reality. As you approach the entrance of our exclusive re-imagined private dining room, a welcoming ambiance sets the stage for an unforgettable experience tailored just for you. The attention to detail, from the personalized decor to the carefully chosen lighting, ensures that every moment is crafted with your vision in mind.

Our dedicated team of event specialists, akin to skilled orchestrators, works seamlessly to bring your ideas to life. From choosing the perfect menu to creating an atmosphere that reflects your style, we're here to make every aspect of your private event extraordinary.

We are experienced in hosting wedding receptions, rehearsal dinners, birthdays, baby showers, celebrations of life, and company parties of all kinds.

Thank you for giving us the opportunity to bring your vision to reality.

- Epulo Bistro Management Team

THE FIRESIDE ROOM

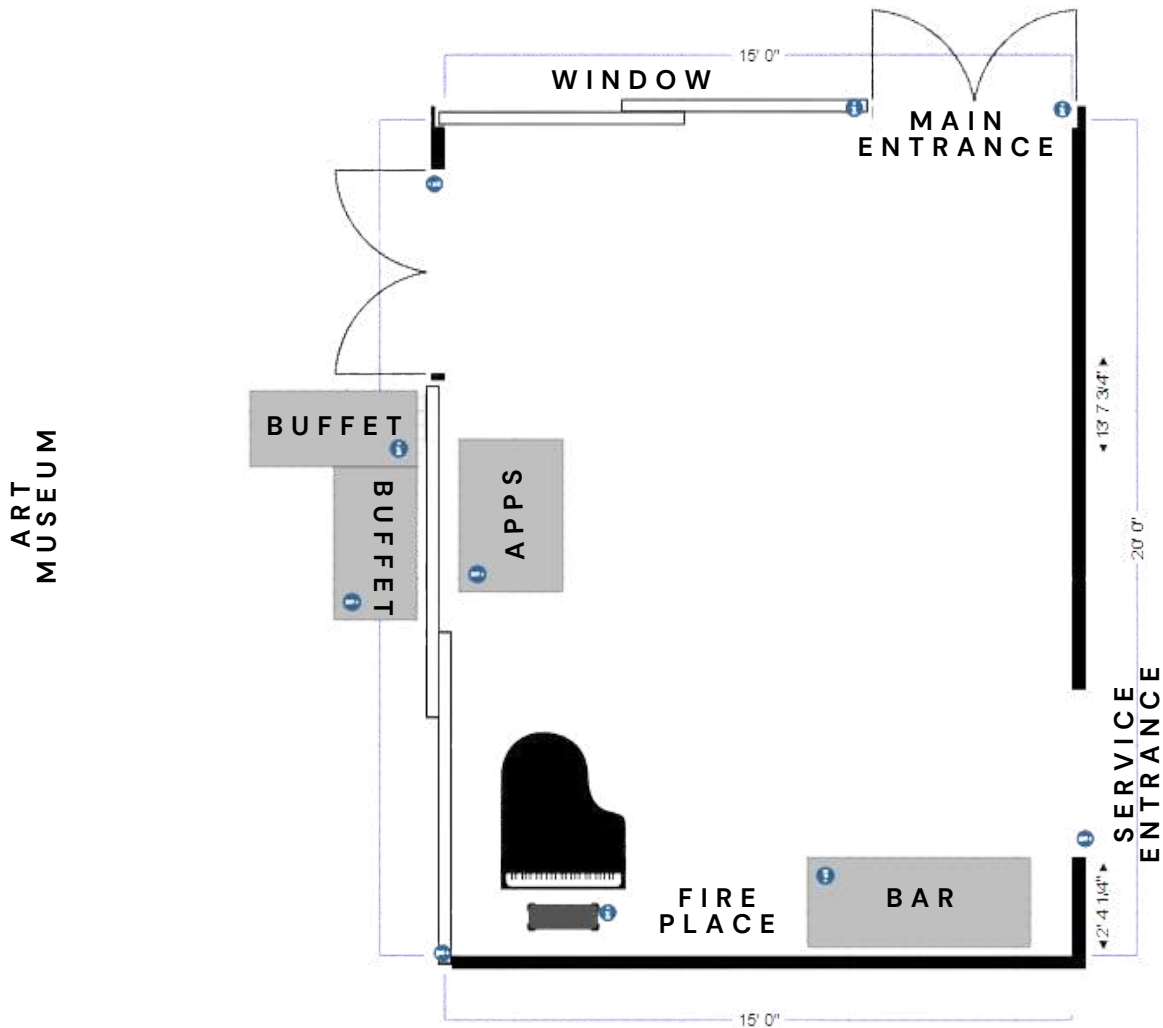
Seated dinner capacity.....45
 Cocktail reception capacity.....70

Room Fee.....500
 Dinner starting at.....45
 Reception starting at.....30

Food and Beverage Minimums

Sun-Thurs.....2000
Fri-Sat.....3000

\$200 deposit required (applied to check) -
 7 days notice required to cancel and refund deposit



DINNER

STANDING COCKTAIL RECEPTION

Selection of 4 bites

Per guest - 30

ADDITIONS

Additional bite - MP

Showcased Addition - MP (see details page for pricing)

PLATED

Salad Course (*Choice of 2*)

Entree (*Choice of 3*)

Dessert (*Choice of 2*)

Per guest - 75

ADDITIONS

Hors d'oeuvres (selection of 2) - 20

Additional bite - MP

BUFFET

Plated Salad Course

Choice of 2 entrees - 45

Choice of 3 entrees - 55

Choice of 4 entrees - 65

Dessert - choice of 2

ADDITIONS

Hors d'oeuvres (selection of 2) - 20

Additional bite - MP

SAMPLE PLATED MENU

WELCOME TO

epulo
BISTRO

SALADS

choice of:

Little Gem Salad

pangrattato, anchovy, shallot vinaigrette, grana padano

House Salad

tomato, carrot, cucumber, red wine vinaigrette

ENTREES

choice of:

Boneless Beef Short Rib

fork tender, demi-glace, garlic whipped potato, heirloom baby carrots

Rigatoni Formaggio

gruyere and grana padano cheeses, truffle oil

Carlton Farms Pork Tenderloin

7oz sliced carlton's farms all-natural pork, fried yukon potatoes, asparagus, harissa romesco

DESSERTS

choice of:

Zeppole

handmade doughnuts dusted with cinnamon & sugar, salted caramel sauce

Banana Bread Pudding

served ala mode, house-made vanilla bourbon caramel glaze, toasted hazelnut

the menu

SAMPLE BUFFET MENU

welcome!

SALAD

LITTLE GEM LETTUCE

pangrattato, anchovy, shallot vinaigrette, grana padano

ENTREES

BRAISED BEEF SHORT RIB

SKAGIT VALLEY CHICKEN BREAST

kale pesto

RIGATONI FORMAGGIO

gruyere, grana padano, breadcrumbs, truffle oil

SIDES

GARLIC WHIPPED POTATOES

SAUTEED BRUSSEL SPROUTS & CAULIFLOWER

DESSERT

ZEPPOLE

salted caramel

THEO'S CHOCOLATE TRUFFLE TORTE

salted caramel, cocoa nibs, mascarpone whip cream

BEVERAGES

OPTION A

Let us do the work and select wines and beers to the menu that you have chosen. This option includes one red wine, one white wine, and a mixture of domestic and imported bottled beers.

Pricing is based on bottles opened:

Beer - \$7 each

White Wine - \$36/bottle

Red Wine - \$40/bottle

OPTION B

Everything in Option A, with the addition of classic cocktails and a stocked bar of basic spirits and mixers.

Drinks range from \$10 to \$15 each

OPTION C

Everything in Option B, with the addition of premium spirits and two seasonal or custom cocktails.

Drinks range from \$10 to \$20 each

WINE LOVERS CHOICE

Choose any of the above options, but also work with our sommelier to choose wines from our list.

Market price for bottles selected (*maximum of 3 varietals*)

HORS D'OEUVRES DETAILS

BITES

Onion Bruschetta

Caprese Skewers

Tomato Bruschetta

Shrimp Skewers with Calabrian Aioli – Cold or Hot

Salami Blue Cheese Bites

Stuffed Mushroom Caps with Bacon & Bleu Cheese

Mini Crab Cakes

Smoked Salmon Bruschetta

Chilled Pork Tenderloin Canape

SHOWCASED ADDITIONS

PRICING BELOW PER 25 PEOPLE

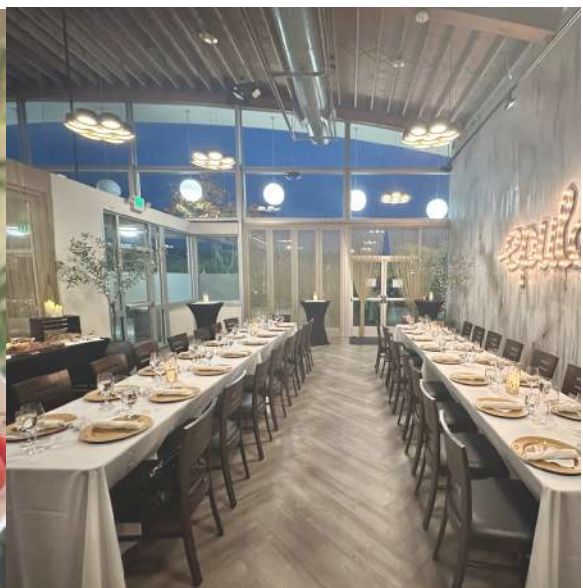
Seafood Display – 350

Antipasto Platter – 175

Vegetable Crudite – 60

Domestic & Imported Cheese Board with Crackers – 125

Spreads and Breads – 60



BUFFET DETAILS

SALAD

Little Gem Salad

House Salad

Caprese Salad

Seasonal Salad – *check current menu for options*

ENTREES

Rigatoni Formaggio

Rigatoni Marinara

Pesto Rigatoni

Puttanesca alla Penne

Braised Beef Short Ribs

Skagit Valley Chicken

Wild Caught Seasonal Fish

Pork Tenderloin with Seasonal Chutney

Seasonal Risotto

SIDES

Garlic Whipped Potato

Sauteed Cauliflower & Brussel Sprouts

Creamy Herb Polenta

Parmesan Risotto

Herb-roasted baby potatoes

Herb Basmati Rice

DESSERT

Chocolate Truffle Torte

Zeppole

Berries n' Cream

Seasonal Dessert – *check current menu for options*

ROOM DETAILS

ROOM AND SETUP

Our typical layout uses round cocktail tables in the front section of the room. Seated dinners can be arranged in either a square layout, u-shaped layout, or two long tables.

| | |
|-------------------------------------|-------|
| <i>Square layout capacity</i> | 20 |
| <i>U-shaped layout</i> | 21-32 |
| <i>Two long tables</i> | 21-45 |

TIMING

You may set up the room and decorate the day of the event between 12pm and the time of your event.

Epulo opens at 4pm. While we typically accommodate events at 4pm or later, we can do lunch events starting at 12:30pm. Please work with your events coordinator to discuss specific timing of lunch events.

PIANO USE

You are welcome to rent the use of our baby grand piano for a \$50 fee.

AUDIO / VISUAL

| | |
|-------------------------|-----|
| Screen Only..... | 25 |
| Projector + Screen..... | 100 |