



PRIVATE EVENTS

ABOUT US

Peerless Restaurant & Bar is located in Ashland Oregon's Historic Railroad District, simply a few blocks from the downtown area. Although the restaurant is just tucked away from the hustle and bustle of downtown, we share a close proximity to the Oregon Shakespeare Festival.

Our menus feature an array of dishes that capture the flavors of the season and the essence of the Pacific Northwest. Our approach to dining offers you a wonderful opportunity to celebrate fine wine, delicious food and good conversation in a warm and relaxing atmosphere. Our gardens & private dining rooms provide space for all types of gatherings from birthdays to office parties, formal presentations & rehearsal dinners.

We offer a place where human connection thrives, through extraordinary food and exceptional service.



Peerless

RESTAURANT & BAR

OUR SPACES

PRIVATE DINING & EVENTS

A list of our spaces for gathering from birthdays, bridal showers and bar mitzvahs, to family gatherings, corporate presentations and office parties.

Lounge

This open space seats 25 people at bar tables and stools and is best suited to a lively, casual gathering or mixer of friends and colleagues.



Garden Room

A private room for up to 32 people for a seated dinner away from our main dining area with many windows overlooking our gardens. An inviting space for private dinners, cocktail receptions, office parties, or presentations any time of year.



Full Buy-Out

Have us all to yourself! Full Buy-outs of our indoor space for up to 80 guests in the colder months and for our entire property for parties of up to 125 people from June through September, you can elect to reserve our entire property for your event.

The Lawn

A semi-private, spacious & versatile lawn surrounded by lovely gardens & accented by our hundred-year-old apple tree. Room for up to 40 people for seated dinners. The space is perfectly suited to rehearsal dinners, birthday & anniversary parties, or any cause for a picturesque outdoor celebration.



Entire Garden*

Our lawn area with the inclusion of the patios & tables in the courtyard to the south of the restaurant. Room for up to 75 people for a seated dinner. Enough space for gatherings of a larger size.

*Weddings at Peerless require the entire garden space and the purchase of one of our Wedding Packages.



FOOD & DRINKS





PRIVATE EVENT SAMPLE MENU

PLATED DINNER

\$68 per guest, not including tax & gratuity

The following is our current dinner menu for private gatherings. For future events, this menu format will remain consistent while produce and preparations vary slightly with the seasons.

FIRST COURSE SELECTIONS

Chicories & Caesar

Root vegetable pickles, pecorino romano cheese, rosemary sourdough breadcrumbs

Scarlett Carrot Soup

Dill oil, pickled mustard seed, caper-celery leaf salsa

Bread & Oil

House focaccia with lots of herbs & spices, olive oil

ENTRÉE SELECTIONS

Duck Confit

Steamed freekeh, garlic collard greens, golden raisin chutney

Mushroom Risotto

Roasted vegetable medley, sauce verte, fresh herbs

Flat Iron Steak

Cauliflower-potato puree, roasted brussels sprouts, vanilla bordelaise

Seared King Salmon

Market produce; Preparation will vary

DESSERT SELECTIONS

Tahini & Miso Cheesecake

Maple whipped cream, lime curd, sesame candy

Chocolate Pistachio Tart

Rose marshmallow, campari, feuilletine

Coffee & tea service is included with dessert.

OPTIONAL ADDITIONS

Oregon Dungeness Crab Cakes +12/pp

Scallion & herb crab cakes, gem lettuce, blood orange marmalade

Triple-Cooked Kennebec Fries +8/ea

Ketchup & roasted garlic aioli

PRIVATE EVENT SAMPLE MENU

BUFFET-STYLE DINNER

\$48 per guest / up to 120 seated guests

The following is our current menu for private gatherings. For future events, this menu format will remain consistent while produce and preparations vary slightly with the seasons.

FIRST COURSE

Chicories & Caesar

Root vegetable pickles, pecorino romano cheese, rosemary sourdough breadcrumbs

Quinoa Salad

Carrot, fennel, cabbage, shallot, garlic, rustic vinaigrette, fresh herbs

Bread & Oil

Country loaf, olive oil & almond-spice dukkha

SIDES

Rose Harissa-Roasted Baby Gold Potatoes

Orange zest gremolata & crispy garlic

Grilled Broccolini

Preserved lemon vinaigrette

ENTRÉE SELECTIONS

Roasted Free-Range Chicken Breast

Roasted vegetables, fines herbs

Spanakopita

Roasted vegetable ratatouille

Grilled Carlton Farms Pork Tenderloin

"Gold Spice" rub, mustard & honey glaze

Grass-Fed Flat Iron Steak +12/pp

Cilantro & oregano chimichurri

DESSERT

Tahini Miso Cheesecake

Maple whipped cream, lime curd, sesame candy

Coffee & tea service is included with dessert.

PRIVATE EVENT SAMPLE MENU

HORS D'OEUVRES

MIXER-STYLE GATHERING

\$28 per guest / up to 120 guests

Offered for standing & mingling mixer-style gatherings in our Lounge & Lawn spaces.

Dishes & preparations will vary seasonally.

STATIONARY APPETIZERS

Oregon Dungeness Crab Cakes

Scallion & herb crab cakes, gem lettuce,
blood orange marmalade

French Onion-Stuffed Mushrooms

Sherried onions, thyme, gruyere

Falafel & Coriander Chutney

Oil-cured black olive, fresh herbs

Spanakopita

Sheeps feta, spinach, roasted garlic, filo

Wild Shrimp Skewers

White miso & garlic butter

OPTIONAL ADDITIONS

Antipasto SERVES 20 | **50**

A platter of house-cured meats, house-fermented
pickles, cheeses, olives, and marinated vegetables

Brie en Croute SERVES 20 | **40**

Baked brie with fresh fruit & Mix Bakeshop
sourdough baguette

Hummus SERVES 10 | **25**

House-made hummus with roasted garlic &
peppers, flatbread, fresh vegetables, herbs, & seeds

Oysters on the Half Shell **40** / DOZEN

Serrano lime juice, mignonette, lemon

Kennebec French Fries **8/ea**

Ketchup, roasted garlic aioli





CONTACT US

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5-9pm Tuesday-Saturday

