



Private Events at Laurelwood Public House A Place Where Friends and Families Meet...

Portland's first certified organic brewery offers special event facilities for any occasion. We are celebrated as Portland's Best Family Friendly Dining,* and are the perfect choice for wedding rehearsal dinners, company parties and meetings, birthday and anniversary celebrations, high school and college reunions, or any time you are looking for an intimately casual yet memorable gathering. Want to offer a true microbrewery experience for your group? We are happy to provide you an on-site private brewery tour, explaining the fine art of beer making in detail.

Our indoor upstairs is a cozy space reminiscent of an historic home with a private bar for events year round, and our Rooftop Deck is available seasonally. Sylvia's Room & Brewer's Den combined can accommodate indoor parties of 40-50 people depending on how you would like your guests to interact. Individually, Sylvia's Room is a casual dining room with seating for 20 at two large tables each seating ten guests.

Connected to Sylvia's Room, you will find the Foyer and our Brewer's Den. The Brewer's Den and Foyer create a comfy lounge area, with a private bar, couches, cushy chairs, coffee tables, TV, and end tables....much like your own living room, providing additional seating and room for mingling.

Our Rooftop Deck seats 50 guests and is available spring and summer as seasonal weather allows.

Guests are welcome to provide their own equipment for A/V presentations with our TV in the Brewer's Den, with seated viewing for twelve, more with standing room. The entire area is a free WiFi zone.

Let us work with you to make your event special. We are confident that you will enjoy the friendly and casual atmosphere at Laurelwood Pubic House & Brewery. Drop in and see us in person anytime! Please visit our website, or contact our Event Planner by phone or email at events@laurelwoodbrewpub.com for availability and more information.

Cheers!



Our Spaces and Rates

Our rates are based on achieving a minimum purchase of food and beverage. Any shortfall of the minimum will be charged as a room fee. (*Gratuity, to go orders, or additional costs such as linen fees or miscellaneous rentals do not apply toward the minimum*).

SYLVIA'S ROOM:

Available with one week advanced reservation for groups up to 24 based on availability. Food and Beverage minimum is \$200 Sun-Thurs evenings, and daily before 4 pm. The minimum is \$300 for Friday and Saturday evenings. Food orders may be off of our regular menu, or may be ordered in advance from our events menu.

BREWER'S DEN (AND FOYER):

Available with one week advanced reservation for groups up to 20 based on availability. Food and Beverage minimum is \$200 Sun-Thurs evenings, and daily before 4 pm. The minimum is \$300 for Friday and Saturday evenings. Orders may be off of our regular menu, or food may be ordered in advance from our events menu. (Please note, this assumes a group that primarily mingles-sit down seating is limited to 12 throughout the area)

ENTIRE INDOOR UPSTAIRS: (Sylvia's Room, Brewer's Den, and connecting Foyer)

Available with two week advanced reservation for groups up to 50 based on availability. Food and Beverage minimum is \$400 Sun-Thurs evenings, and daily before 4 pm. The minimum is \$700 for Friday and Saturday evenings. To best care for your large group, food must be ordered one week in advance from our events menu. (Please note, this arrangement assumes a group that primarily mingles-sit down seating is limited to 32 throughout the area)

ROOFTOP DECK:

Available with one week advanced reservation for groups up to 50 based on availability. Food and Beverage minimum is \$800 Sun-Thurs evenings, and daily before 4 pm. The minimum is \$1000 for Friday and Saturday evenings. To best care for your large group, food must be ordered one week in advance from our events menu. Because Oregon weather is unpredictable; inclement weather may require your party to be moved inside where we will do our best to accommodate your original outside event plans. Please keep in mind that the occupancy is limited inside.

ALL AREAS (Sylvia's Room, Brewer's Den, Foyer, and Rooftop Deck):

Minimums are based on a combination of all rates plus \$100 additional space rental. Depending on crowd size and needs, changes in our menu or other policies may be necessary for your party's convenience.

GROUPS LARGER THAN 70:

For groups larger than 70 we do offer the entire use and rental of our Pizza Co. and NW locations on Mondays throughout the holiday season. Minimums will be based on the number of people.

Please note: Fully exclusive events call for booking the entire upstairs, otherwise the other areas may be open to the public. Multiple event bookings of the different areas will be served from the same bar. Due to periodic and seasonal changes in business and menus, all information and pricing contained herein is subject to change.

Happy Hour items and prices are not available during booked events.



Our Policies

We are committed to making your event successful. We strive to use products that are local, organic and sustainable whenever feasible. We are family friendly and fully non-smoking. Please let us know of any special accommodations you may need. We apologize that due to the historical nature of our location, the upstairs is not wheelchair accessible.

HOURS/DURATION: Because our spaces are generally open to the public, during peak business (typically Thurs-Sat eves) we assume a start time between 4 and 6 PM and a continuous exclusive duration of up to 5 hours. Additional time may require additional minimum charges at the General Manager or Event Planner's discretion, to be determined in advance. Conversely, earlier start times and shorter duration may, at the General Manager or Event Planner's discretion, result in a reduction in the minimum charges.

GUEST COUNTS: A final guest count is required on all buffet and plated event dinners no less than 48 hours before your event. This count becomes the minimum number of guests for which you are charged. A final head count will be done during your event and your contract adjusted accordingly.

BAR SERVICE: You have options of hosted bar, no-host bar or hosted drink tickets that you hand out to your guests limited to drinks of your choice. Total owed for drink tickets & hosted bar will be added to your contract. It's up to you if you want to limit it to beer, wine & N/A beverage only or go for the full bar! A no-host bar may include a bar service charge of \$50. No-host bar sales will apply toward your minimum, but per established policy, in the event of a minimum shortfall, the balance will be charged to the host as a room charge. We are happy to offer a greeting reception of beer or wine service if you wish.

MENU: We have a flexible menu and can build a buffet to accommodate your event and guests. With limited exception, all buffet menus need to be finalized one week prior to your event. These minimums include staffing, set-up & breakdown of the rooms.

SAFETY: We care about the safety of our guests and the general public, and reserve the right to refuse service to any guests who show visible signs of intoxication. We assume that the party host will support this determination if the issue arises. In addition, we reserve the right to interrupt service in the event guests become unruly or abusive, or damaging to property or equipment.



Appetizers

Small platters serve 15, Large platters serve 30

Tortilla Chips, Salsa and Guacamole – Small \$50.00 / Large \$85.00

Fresh Crudités Platter – Small \$40.00 / Large \$60.00
Seasonal assortment of vegetables and house made dip

Fresh Fruit Platter – Small \$50.00 / Large \$85.00
Seasonal assortment of fruit and yogurt sauce

Mediterranean Mezza Platter – Small \$55.00 / Large \$85.00
House made hummus, marinated eggplant, cucumber, tomato, Kalamata olives, artichoke hearts, feta cheese, and toasted pita bread

Baked Jalapeno Artichoke Dip – Small \$35.00 / Large \$55.00
Served with house made tortilla chips

Baked Brie Wrapped in Phyllo stuffed with Apples & Cranberries (serves 35) \$95.00
Served with assorted crackers

Assorted Meat & Cheese Platter – Small \$80.00 / Large \$120.00
Deli meats and cheeses served with assorted rolls, mayonnaise and a Dijon spread.

Antipasto Platter – (Price based upon selections)
An assortment of cured meats, cheeses, and pickled vegetables with crostini

Artisan Cheese Platter – (Price based upon selections)
Boutique local and imported cheeses, nuts, and fruit served with crackers

Mini Drumets– \$12.00 per dozen (minimum three dozen)
Choice of spicy, bbq or both with bleu cheese dressing, carrots and celery

Pinwheels– Small \$50.00 / Large \$85.00 (choice of one type from below)
Turkey, Cranberry & cream cheese and asparagus, prosciutto & roasted red peppers with herb cream cheese



Per Person

Per Person items may be scaled to your party's needs. Price is based on 1.5 pieces per person. All of our items are made in house and require advance notice. Some minimum orders apply.

Stuffed Mushrooms with Sundried Tomato-Artichokes and Italian Sausage \$3.50

House Made Swedish Meatballs \$3.50

Mini Spanikopita \$4.00

Veggie Spring Rolls *served with a Sweet Chili Sauce* \$4.00

Pork Pot stickers *served with Chili Lime Dipping Sauce* \$4.00

Grape Tomato, Basil, Fresh Mozzarella Skewers with Balsamic Drizzle \$3.00

Mini Quiche, Ham & Cheese and Seasonal Veggie & Cheese \$3.50

Mini Buttermilk Biscuits with Ham, Sharp Cheddar and Honey Mustard \$5.00

Coconut Crusted Shrimp *served with Horseradish Marmalade* \$4.00

BBQ Bacon Wrapped Shrimp with Pineapple \$5.00

Grilled Chicken Satay *served with a Thai peanut dipping sauce* \$5.00

Teriyaki Beef Skewers *served with a Peking dipping sauce* \$5.00

Bay Shrimp Cocktail Shooters *served with cocktail sauce and lemon* \$5.00

Mini Crab Cakes *served with Remoulade* \$5.00

Dungeness Crab Salad with Mango \$5.00

Bacon Wrapped Scallops *served with Horseradish Marmalade* \$5.00

Build your own Sliders (Minimum 12 orders) \$4.00

Your choice of house smoked pulled pork, Tex-Mex chicken or smoked beef with house made coleslaw and mini buns.

****To add a nice touch to your event we will hand pass appetizers for an hour of your event for \$50 per server needed. Please inquire for more details.***



Buffet Menu

All items are made in house using many of our organic products. All buffets include coffee, tea and non-alcoholic beverages Minimum order of 15 people.

Deli Buffet \$18/person

Tomato Basil Bisque
House Salad served with two dressings of your choice
Assorted sliced deli meats
Assorted sliced cheeses
Served with pickles, lettuce, tomato, onions, mayonnaise and a Dijon spread
Assorted fresh breads
Cookies and Brownies

Tex-Mex Buffet \$22/person

Chicken Tortilla Soup
Black beans
Spanish rice
Tex-Mex Chicken & Carne Asada with peppers and onions
Pico de Gallo, Shredded Cheese, Lettuce, Guacamole, Sour Cream
Flour & Corn Tortillas
Caramel Flan

Italian Buffet \$24/person

Caesar Salad
Antipasto platter
Fettuccini with marinara and meatballs
Radiator with Alfredo sauce and grilled chicken
Garlic Bread
Tiramisu

Laurelwood Surf & Turf \$32/person

House Salad served with two dressings of your choice
Roasted Red Potatoes
Seasonal Vegetables
Salmon with a dill Beurre Blanc sauce
Smoked Prime Rib Carving Station served with horseradish sauce & garlic au jus
Assorted dinner rolls
Chocolate Stout Mousse



Action Stations- *(include a chef for 1 hour during service):*

Smoked Prime Rib Carving Station (serves 30 people) \$225

Served with assorted dinner rolls, horseradish and garlic au jus

Honey Baked Ham (serves 30 people) \$175

Served with assorted dinner rolls and mustard rosemary glaze

Roasted Turkey (serves 30 people) \$185

Served with assorted dinner rolls and a cranberry relish

Chestnut & Apple Stuffed Pork Loin (serves 30 people) \$200

Served with assorted dinner rolls and a mustard rosemary glaze

Build your own Pasta Station (serves 30 people) \$225

Fettuccini pasta and three cheese ravioli, fresh vegetables, grilled chicken, pesto, marinara and Alfredo sauces

Beverages

We offer a full service bar with many of the most requested brands. We are happy to work with you if you have special requests. The upstairs bar has all of our year round beers on tap and 1 seasonal. Our current wines are listed below and are available by the glass or by the bottle.

Wine Selections

Maryhill Chardonnay
Eola Hills Pinot Gris
Arcane Cellars Pinot Gris
Arcane Cellars Riesling
Maryhill Rose
Eola Hills Cabernet
Eola Hills Merlot
Redhawk Red Blend
Rusty Grape Pinot Noir
Pheasant Valley Pinot Noir
Sharecropper's Cabernet