



LAURELWOOD

PUBLIC HOUSE & BREWERY





PRIVATE EVENT MENU

The Place Where Friends and Families Meet

Laurelwood Public House & Brewery is Portland's original certified organic brewery offering event facilities for any occasion. We are celebrated as one of Portland's Best Family Friendly Dining venues 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.

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. 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.

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.

Guests are welcome to provide their own Audio/Visual Equipment. We can call and reserve equipment from a rental store and have it delivered (based on availability), however, the cost of the rental and any fees incurred for that rental plus an additional 18% service charge will be forwarded to the guest on their final bill. The entire area is a free WiFi zone.

Guests may book live music, as long as it is not loud and disruptive to the restaurant below. Music must be family-friendly and if it is outside on the patio it must end at 10pm (neighborhood ordinance).

Let us work with you to make your event special. We are confident that you will enjoy the friendly and casual atmosphere at Laurelwood Public 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.

5115 NE Sandy Blvd. Portland, OR 97213 / 503-282-0622 / 503-282-4280-Fax / www.laurelwoodbrewpub.com

FOOD & BEVERAGE MINIMUM

We do not charge a fee to rent the event space; however, there is a minimum food & beverage requirement to be met for each event. The minimum varies based on date, time, spaces and availability. If your bill does not reach the agreed food & beverage minimum (prior to the gratuity and any other set up fees), we will add the difference to the final bill. The minimum may not be met by gift certificate purchases. Happy Hour items and prices are not available during booked events. 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.

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 when ordering the per person buffet. In the event that the final guest count is not given, the original guarantee will be charged.

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. N/A beverage is included in booked events that meet the room minimum by ordering off the buffet menu. 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! 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.

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.

-BREWERS DEN (& FOYER)-

Food and beverage minimum applies. Accommodates groups up to 24 based on availability. Orders may be off of our regular menu, or food may be ordered in advance from our events menu.

-SYLVIA'S ROOM-

Food and beverage minimum applies. Accommodates groups up to 24 based on availability. Sylvia's Room has seating for up to 24 with tables that can be arranged to accommodate your group. Orders may be off of our regular menu, or food may be ordered in advance from our events menu.

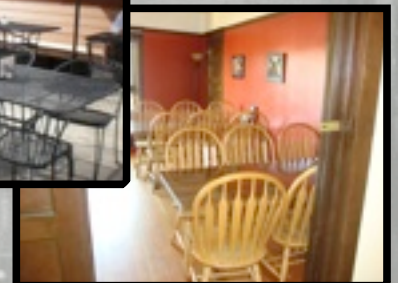
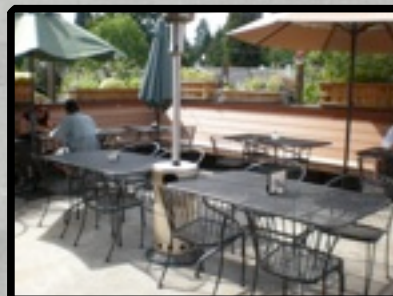
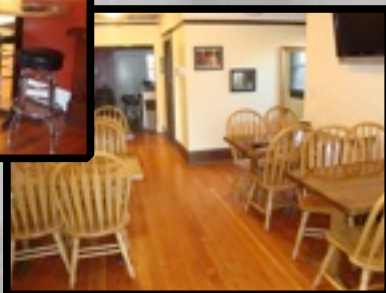
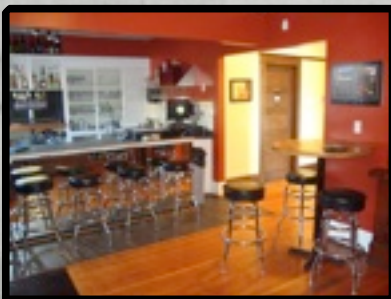
-ROOF TOP PATIO-

Food and beverage minimum applies. Accommodates groups up to 50 based on availability.

-ENTIRE INDOOR UPSTAIRS-

(Sylvia's Room, Brewer's Den, and connecting Foyer).

Food and beverage minimum applies. Accommodates groups up to 50 based on availability. 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.



MENU OPTIONS

Reception style appetizers Minimum order of 2 dozen per item

Chicken Skewers \$14 per dozen

Marinated and grilled to perfection. Choice of teriyaki, spicy buffalo or Free Range Red BBQ sauce.

Shrimp Skewers \$30 per dozen

Marinated and grilled with teriyaki, spicy buffalo or Free Range Red BBQ sauce.

Tomato and Mozzarella Skewers \$14 per dozen

Drizzled with dark balsamic vinegar.

Veggie Skewers \$18 per dozen

Marinated & grilled with teriyaki sauce or white balsamic dressing.

Egg Rolls \$20 per dozen

Pork and vegetable egg rolls served with sweet Thai chile sauce.

Coconut Shrimp \$20 per dozen

Tender prawns dusted in coconut breading and fried until golden brown. Served with sweet Thai chile sauce.

Meatballs \$18 per dozen

Seasoned house-made all natural meatballs, pan roasted and tossed in your choice of Free Range Red BBQ sauce or teriyaki sauce.

American Sliders \$30 per dozen

Build your own with house-made turkey bacon patties OR steakhouse beef. Served with slider buns, Laurelwood sauce, tomatoes, red onions and dill pickles.

Pork Sliders \$30 per dozen

Build your own with house-smoked pork, shredded and simmered in our Free Range Red BBQ sauce. Served with slider buns, dill pickles and fresh coleslaw.

Chicken Wings \$14 per dozen

Our all natural chicken wings basted in our Mother Lode Golden ale and tossed in your choice of Free Range Red BBQ sauce or spicy buffalo sauce. Served with bleu cheese dressing.

Stuffed Mushrooms \$16 per dozen

Stuffed with house-made sausage, green onions and Tillamook white cheddar cheese.

Bruschetta Fresco \$14 per dozen

Toasted crostinis topped with a blend of Roma tomatoes, garlic, fresh basil, kalamata olives & olive oil.

Platters

Small serves 20 portions

Large serves 40 portions

Hummus Fresco Platter \$70/\$140

House-made hummus & tsatsiki served with feta cheese, cucumbers & tomatoes, kalamata olives and warm pita bread.

Domestic Cheese Platter \$70/\$130

Local Tillamook cheese & seasonal fruit garnish. Served with assorted crackers.

Fruit Platter \$60/\$110

Assorted seasonal fruits with Greek yogurt dipping sauce.

Crudites Platter \$40/\$75

Seasonal assortment of vegetables served with house buttermilk ranch and bleu cheese dressing.

Baked Creamy Spinach & Artichoke Dip \$30/\$55

Served with fresh fried tortilla chips and fresh fried tortilla chips.

Tortilla Chip Bar \$45/\$85

Fresh fried tortilla chips served with house-made salsa & guacamole.

Extras

Small serves 20 portions/Large serves 40 portions

Caesar Salad \$35/\$65

Crisp romaine hearts, asiago cheese, house-made focaccia croutons and Caesar dressing.

House Salad \$35/\$65

Mixed greens, grape tomatoes, cucumbers, house-made focaccia croutons with buttermilk ranch dressing, bleu cheese dressing and white balsamic dressing.

Spinach Salad \$35/\$65

Baby spinach, chopped bacon, bleu cheese, red onions, cage-free hard boiled eggs and white balsamic dressing.

Tree Hugger Porter Salad \$35/\$65

House-made potato salad, green onions, garlic, bacon, celery, creamy Tree Hugger Porter aioli sauce.

Coleslaw \$35/\$65

Crispy cabbage and carrots tossed in our house-made coleslaw dressing.

Macaroni Salad \$35/\$65

Large macaroni noodles, dill pickle, green onions, bell pepper, Workhorse IPA mustard aioli sauce.

LAURELWOOD BUFFET

Choice of 2 entrees \$23 per person. Choice of 3 entrees, \$27 per person

Minimum of 15 people

Comes with your choice of coleslaw, Caesar salad or house salad and 2 side dishes:

ENTREES:

- Free Range Red BBQ St Louis Ribs
- Workhorse IPA mustard crusted pork loin with natural au jus
- Fried Chicken
- Sockeye salmon with pesto-cream sauce
- Braised beef tips with peppercorn demi glace
- Vegetarian lasagna

SIDES:

- Roasted garlic mashed potatoes
- Free Range Red BBQ baked beans
- Seasonal vegetable
- Herb roasted potatoes

DESSERT CHOOSE 2:

- Chocolate eclairs
- Seasonal cheesecake
- Fudge brownies
- Assorted cookies

51st DELI BUFFET

\$16 per person, minimum of 15 people

Served with assorted breads, lettuce, tomato, red onion, mayo, Tree Hugger Porter mustard & Workhorse IPA mustard. Comes with the following:

- Roast beef
- Honey ham
- Smoked turkey
- Tillamook cheddar
- Tillamook white cheddar
- Swiss
- Assorted cookies

Choice Of:

- **Caesar Salad:** Crisp romaine tossed with house-made focaccia croutons, Caesar dressing and asiago cheese.
- **House Salad:** Spring greens with grape tomatoes, cucumbers and house-made focaccia croutons with assorted dressings.
- **Tree Hugger Porter Mustard Potato Salad:** Skin-on potatoes, celery, green onion, garlic, bacon & creamy Tree Hugger Porter aioli.
- **Coleslaw:** Crispy cabbage and carrots tossed in our house-made coleslaw dressing.

BREWERS BUFFET

\$19 per person, minimum of 15 people

Comes with the following:

- Workhorse IPA mustard crusted pork loin with natural au jus
- Chicken Tuscan with artichoke hearts, tomato, basil & white wine-garlic sauce
- Tree Hugger Porter mustard potato salad
- Caesar or House Salad
- Herb roasted potatoes
- Seasonal vegetable
- Chocolate eclairs & seasonal cheesecake

SOUTHWEST TACO BAR

\$15-\$17 per person, minimum of 15 people

Taco bar with all the fixings. Served with black beans, red rice, fresh fried tortilla chips and house-made salsa.

Choose Two Meats (\$15)

Choose Three Meats (\$17):

- Southwest seasoned ground beef
- Shredded pork carnitas
- Southwest seasoned chicken
- Tomato
- Shredded lettuce
- Jack & cheddar cheese
- Chipotle lime sour cream
- Guacamole
- White corn & flour tortillas

Desserts

Looking for desserts for your party? Let our in-house Pastry Chef make a cake just for you! We can do just about any flavor and any filling, just talk to our event coordinator to choose the flavor, filling, and frosting. We're happy to write a simple message for free or do any sort of decorations for \$5 on the cakes.

1/4 Sheet Cake

\$40 (serves 20)

1/2 Sheet Cake

\$75, (serves 40)

Cheesecake

Vanilla custard, marion berry swirl or seasonal cheesecake! Feeds 16, \$50 per cake

Fudge Brownies

Everyone loves 'em. \$24 per dozen

Cookies

Chocolate chip, peanut butter or ask for our seasonal cookies. \$18 per dozen

Chocolate Eclairs

Always a favorite. \$24 per dozen