



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 experience a true microbrewery beer dinner extravaganza for your event?! We are happy to provide you with an on-site private brewery tour, explaining the fine art of beer making in detail accompanied with a four to eight course food pairing, utilizing the freshest ingredients of the season to complement our award winning beer.

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.



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.

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.

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

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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.

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Reception Displays

Minimum of 25 guests unless otherwise noted

Fresh Crudités Platter - (serves 25).....\$62

Seasonal assortment of vegetables and buttermilk ranch and bleu cheese dip

Fresh Fruit Platter - (serves 25).....\$75

Seasonal assortment of fruit

Mediterranean Mezza Platter - \$4 per person

House made hummus, tsatsiki, quinoa tabouli, cucumber, tomato, Kalamata olives, artichoke hearts, feta cheese, and toasted pita bread

Baked Brie Wrapped in Phyllo stuffed with Apples & Cranberries - (serves 25).....\$115.00

Served with assorted crackers

Grilled Vegetable Platter - \$4 per person

Grilled marinated squash and zucchini, eggplant, peppers, sweet onions, asparagus, portabella

Antipasti Display - \$5 per person

Prosciutto, coppa salami, tails & trotters ham, sopressata, marinated fresh mozzarella, provolone, olives, pickled seasonal vegetables. Served with crostinis, fresh rolls, & whole grain mustard

Fruit & Cheese Platter -\$5 per person

A selection of domestic and imported cheese, seasonal fruit, and crackers

Local Artisan Cheese Platter- (min 15 people).....\$12 per person

Local cheeses, nuts, and fruit served with crackers and crostinis

Local Charcuterie & Sausage Platter - (min 15 people).....\$12 per person

Locally crafted salami, hams, pate & sausages with beer mustard, cornichons, olives, & pickled seasonal vegetables. Served with crostinis, crackers, and bread rolls



Cocktail Appetizers

House made Tortilla Chips & Salsa (serves 25).....\$50
add Guacamole.....\$23

Baked Jalapeno Artichoke Dip – (serves 15).....\$38
Served with house made tortilla chips

Build your own Sliders (min 15 people).....\$7
Your choice of house BBQ pulled pork, Tex-Mex chicken or smoked beef brisket with house made coleslaw and mini buns.

House made Bratwurst \$8 per person
With braised sauerkraut, beer mustard, and hoagie rolls with chips and pickles

Pinwheels– (serves 25).....\$45
Your Choice of Turkey, cranberry & herb cream cheese and asparagus, prosciutto & roasted red peppers with herb cream cheese

Chicken Wing Trio (min 15 people)....\$6 per person
Your choice of Buffalo, Free Range Red BBQ, and Spicy Thai Peanut. Served with Ranch, Bleu Cheese, Carrots and Celery

Flatbreads (min 15 people)...\$8 per person
*your choice of: Shrimp, Mozzarella, Artichoke, Roasted Peppers and Pesto
Wild Mushroom, Goat cheese, Caramelized Onion and Roasted Garlic
Dried Fig, Gorgonzola, Prosciutto and Balsamic Glaze*



Hors D'Oeuvres

*All of our items are made in house and require advance notice. Three dozen per item minimum
(priced by the dozen)*

Grape Tomato, Basil, Fresh Mozzarella Skewers.....\$14

with balsamic drizzle

Stuffed Mushrooms.....\$12

with sundried tomato, artichokes and house made Italian sausage

Deviled Eggs.....\$13

Spanikopita Triangles.....\$15

feta cheese and spinach wrapped in phyllo pastry

Veggie Spring Rolls.....\$18

served with a sweet chili sauce and hot mustard sauce

Pork & Mushroom Wontons.....\$14

served with sweet chili dipping sauce and hot mustard

Bacon Wrapped Dates.....\$22

stuffed with bleu cheese

Brushchetta.....\$14

grilled bread with garlic, tomatoes, basil & sweet onion

Mini Quiche.....\$14

ham & cheese and seasonal veggie & cheese

Goat Cheese Crostini.....\$14

with Dried Fig and Balsamic Compote

Coconut Crusted Shrimp.....\$20

served with Horseradish Marmalade

Grilled Chicken Satay.....\$18

served with a Thai peanut dipping sauce

Teriyaki Beef Skewers....\$24

served with a Peking dipping sauce

BBQ Bacon Wrapped Shrimp with Pineapple.....\$30

Mini Crab Cakes

served with lemon dill tartar.....\$24

Bacon Wrapped Scallop\$26

served with horseradish marmalade



**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.*

Build Your Own 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. Priced per person

Space Stout Chicken.....\$8

Pan seared free range chicken breast with crimini mushrooms in a Space Stout herb demi glace

Smoked Pork Loin.....\$9

Spice Crusted and served with a Hooligan-apple cider mustard sauce

Eggplant Lasagna.....\$8

House made with fresh mozzarella, ricotta, squash, zucchini, baby spinach & marinara sauce

Smoked & Braised Beef Brisket....\$10

Braised in Tree Hugger Porter and finished with a caramelized shallot sauce

Three Cheese Ravioli.....\$8

Primavera veggies in a pesto cream sauce

Stuffed Chicken Breast.....\$12

Prosciutto, spinach & goat cheese with lemon herb chicken jus

Grilled Marinated Beef Hanger Steak.....\$9

Chimichurri sauce

Braised Beef Short Ribs.....\$13

Braised in Tree Hugger Porter and finished with balsamic-honey glaze

Grilled Wild Sockeye Salmon.....\$12

Yellow pepper coulis and tropical fruit salsa

Chef Carved Smoked Prime Rib.....\$16

Pepper crusted and served with horseradish sauce

Chef Carved Honey Bakes Ham..... \$13

Pineapple Chutney & Honey Mustard Sauce

Smoked Turkey Breast.....\$9 with a rosemary cranberry & orange glaze

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Buffet Salads and Sides

Salad..... \$3 per person

Caesar Salad

Chopped romaine tossed with Caesar dressing with apples, bleu cheese, parmesan, & croutons

House Salad

Organic mixed greens, tomato, cucumber, croutons with ranch and balsamic vinaigrette

Spinach Salad

Feta cheese, red onion, tomato, candied walnuts, grapefruit & bacon with orange poppy Vinaigrette

Sides..... \$3 per person

Roasted garlic mash potatoes, herb roasted baby red potatoes, rice pilaf, wild rice medley, creamy polenta, potatoes gratin, mixed vegetable couscous, green beans, broccoli, grilled vegetables, ratatouille, stir-fry vegetables, Chefs choice seasonal vegetables

Desserts

All desserts are made in house using the best ingredients available. Custom orders gladly accepted.

Space Stout Chocolate Cake- serves up to 16 people.....\$40

Carrot Cake with Cream Cheese Frosting- serves up to 16 people.....\$40

Fresh Pies- serves 12.....\$36

Cheesecakes- space stout , vanilla, seasonal fruit, lemon, Oreo, chocolate, etc
serves up to 16\$40

Chocolate Brownies- per dozen.....\$24

Cookies-chocolate chip, oatmeal raisin- per dozen.....\$18

Cupcakes- per dozen.....\$24

flavors- chocolate, white, lemon, carrot, chocolate stout, cheesecake

frostings- chocolate, vanilla, lemon, cream cheese, berry

Custom Cakes & Birthday Cakes Available- please inquire

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Host Your Own Beer Dinner

Executive Chef Scott Clagett will work with Brewmaster Chad Kennedy to personally tailor a seasonal menu to compliment our award winning Laurelwood beers.
\$12/ each course, Minimum 4 courses and up to 8 courses

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
Sharecropper's Cabernet