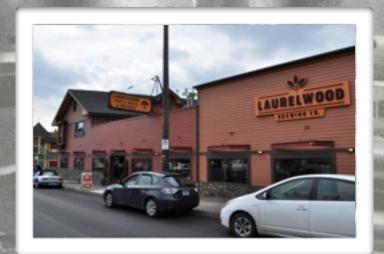


PUBLIC HOUSE & BREWERY







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 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.

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 retail purchases, "to-go" beer or food or 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. 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. 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. We are happy to offer a greeting reception of beer or wine service if you wish.

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. 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

Hot Buffet Display Items Sm=15 guests Lg=25 guests 5 XL=50 guests

Teriyaki Chicken Skewers 19.95/29.95/54.95

Tender chicken and juicy pineapple marinated in our teriyaki sauce and served hot.

Thai Chicken Skewers 19.95/29.95/54.95

Tender chicken marinated in our curry-peanut sauce and served hot with soy-scallion dipping sauce.

Buffalo Chicken Skewers 21.95/31.95/56.95

Tender chicken marinated in our spicy buffalo sauce, and served hot with celery and blue cheese dipping sauce.

Teriyaki Beef Skewers 19.95/29.95/54.95

Succulent beef marinated in our teriyaki sauce and served hot with soy scallion dipping sauce.

Greek Lamb Gyro Skewers 24.95/34.95/59.95

A delicious blend of lamb, spices and herbs, cooked up and served with tsatsiki.

Veggie Spring Rolls 19.95/29.95/54.95

Deep fried and delicious. Served with soy/scallion dressing.

Coconut Shrimp 32.95/48.95/94.95

Coconut breaded, deep fried and served with sweet and sour sauce.

Meatballs 29.95/44.95/84.95

House made meat balls baked in our Laurelwood Free Range Red Ale.

Mini Turkey Bacon Burgers 25.95/41.95/79.95

Our housemade turkey bacon burgers, served on a slider bun with pickles.

Pork Sliders 34.95/56.95/104.95

Our famous pulled pork sliders. Served with slider buns and coleslaw.

Chicken Wings 32.95/48.95/94.95

Our all natural chicken wings. Deep fried and served tossed with your choice of bbq or buffalo sauce served with blue cheese and ranch.

Served with carrots and celery.

Cold Buffet Platters Sm=15 guests Lg=25 guests

Mezza Platter \$64.95/\$104.95

House made hummus, tsatsiki, feta, fresh vegetables, quinoa tabouli, olives, paprika and pita.

Fancy Cheese Platter \$89.95/\$149.95

A mix of four local and imported fine cheeses. Served with assorted crackers.

Cheese Platter \$74.95/\$119.95

Our standard cheese platter with four cheeses. Served with assorted crackers.

Antipasti \$80.75/\$129.95

A generous helping of cured meats, provolone cheese, pickles, olives. Served with garlic foccacia.

Fancy Fruit & Cheese Platter \$119.95/\$198.95

A mix of four local and imported fine cheeses. Served with assorted crackers and a generous display of fruit.

Baked Brie \$74.95/\$114.95

Creamy brie wrapped in puff pastry and baked until golden brown. Served with sweet apples and crackers.

House Made Deviled Eggs \$19.95/\$29.95

Just like mom used to make.

Crudites Platter \$39.00/\$62.00

Seasonal assortment of vegetable and buttermilk ranch and bleu cheese dip.

Chips and Salsa \$15.00/\$25.00

All house made. Add guacamole \$14.00/\$23.00

Baked Jalapeño Artichoke Dip \$38.00/\$60.00

All house made, served with tortilla chips.

Build Your Own Lunch Buffet

Deli Platter 8.95 per person, minimum of 15 people

Choose as many of the following as you'd like:

Meats: Roast beef, ham, turkey, corned beef.

Cheeses: cheddar, swiss, provolone, pepperjack

Breads: Sourdough, rye, hoagie

Served with lettuce, tomato, onion, mayo and mustard.

Package Buffets

Minimum of 15 people

Entree

Grilled NY Steak \$14.00 per person
Served with our house made Laurelwood steak sauce

Space Stout Chicken \$7.00 per person Topped with a crimini mushroom sauce.

Bacon Wrapped Chicken \$8.00 per person Finished with a bleu cheese sauce.

House Smoked Beef Brisket \$12.00 per person

Vegetarian Lasagna \$9.00 per person

Fried Alaskan True Cod \$7.00 per person
Panko dusted with tartar sauce.

Apple Cider Braised Carlton Farms Pork Shoulder \$7.00 per person Served with pan sauce.

Side Dish

Roasted Garlic Masher \$2.00 per person
Mushroom & Rice Pilaf \$2.50 per person
Garlic & Parmesan Potatoes Gratin \$2.00 per person
BBQ Baked Beans \$2.00 per person
Herb Roasted Baby Red Potatoes \$2.00 per person
Steamed White Rice \$2.00 per person
Succotash \$3.50 per person
Grilled Seasonal Veggies \$3.50 per person

Salad

House \$3.00 per person

House mixed greens, tomato, cucumber & croutons.

Ceasar \$4.00 per person

Our twist on the classic! Chopped romaine tossed in our zesty Caesar dressing with diced apples, bleu cheese crumbles, parmesan & house-made croutons.

Market \$5.00 per person
Ask your Event Planner what this seasons special is.

Desserts

Looking for desserts for your party? Let our in-house pastry chef make you 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.

(Price varies on the cake decoration.)

1/4 Sheet Cake

\$40 (serves 20), add \$3 for simple decorations, \$7 for a more complex theme.

1/2 Sheet Cake

\$75, (serves 40) add \$5 for simple decorations, \$10 for a more complex theme.

Whole Sheet Cake

\$140 (serves 80) add \$8 for simple decorations, \$15 for a more complex theme.

Space Stout Chocolate Cake

Made with our space stout beer and a ganache frosting - delicious. Feeds 16, \$40 per cake

Carrot Cake With Cream Cheese Frosting

A classic and a crowd pleaser. Feeds 16, \$40 per cake

Cheesecake

Plain, chocolate, berry or customize your own! Feeds 16, \$40 per cake

Brownies

Everyone loves 'em. \$24 per dozen

Cookies

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

Cupcakes

Get an assortment to please the crowd. Ask for our current choices. \$24 per dozen