



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 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. 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, we ask that food 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, we ask that food 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.



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 of 6 PM and a continuous exclusive duration of three 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 two days 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

Platters

Small platters serve 12, Large platters serve 24

Fresh Crudités Platter – Small \$30.00 / Large \$50.00

Seasonal assortment of vegetables and house made dip

Fresh Fruit Platter – Small \$40.00 / Large \$70.00

Seasonal assortment of fruit and yogurt sauce

Mediterranean Mezza Platter – Small \$38.00 / Large \$72.00

House made hummus, marinated eggplant, cucumber, tomato, Kalamata olives, artichoke hearts, feta cheese, and pita chips

Baked Spinach and Artichoke Dip – Small \$35.00 / Large \$55.00

Served with tortilla chips

Assorted Meat & Cheese Platter – Small \$65.00 / Large \$90.00

Deli meats and cheeses served with mini buns and 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– \$9.00 per dozen (minimum three dozen)

Choice of spicy, bbq or both with bleu cheese dressing, carrots and celery



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.

Potato Chips with sour cream & chive dip – \$2.00

Tortilla Chips, Salsa and Guacamole – \$3.50

Fried Stuffed Mushrooms – \$3.00

Swedish Meatballs – \$3.00

Made with our own Free Range Red BBQ sauce.

Veggie Spring Rolls with dipping sauce – \$4.00

Mini Spanikopita – \$4.00

Salmon Mousse Crostini - \$5.00

With onions and capers

Grilled Chicken or Beef Skewers - \$5.00

Served with dipping sauce

Jumbo Shrimp Cocktail – \$6.00

Served with cocktail sauce and lemon

Mini Crab Cakes with Remoulade - \$7.00

Build Your Own

Build your own Sliders - \$4.00 per person (one per person-Minimum 12 orders)

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

Build your own Deli Sandwich Platter - \$12.00 per person (one per person-Minimum 12 orders)

Assorted lunch meats (ham, turkey, roast beef, corned beef) and cheeses with lettuce, tomato, onion, house spreads and brioche rolls.



Buffet Menu

All items are made in house using many of our organic products. Please select one item from each category below. Minimum order of 15 people. Add an additional \$2.50 per person for an extra side and \$1.00 per person for plated.

\$16.00/per person

Salads:

Caesar Salad – *Tossed with croutons and parmesan*

Mixed Greens - *With two dressings of your choice*

Spinach Salad - *With orange poppy vinaigrette*

Entrees:

Lasagna -*choice of meat or vegetarian*

Manicotti -*choice of meat or vegetarian*

Eggplant Parmesan -*Baked breaded eggplant layered with marinara, cheese, and herbs.*

Meatloaf - *Served with Laurelwood Ale gravy*

Chicken Enchiladas -*Spicy chicken & cheese filled tortillas baked with enchilada sauce & cheese.*

Sides:

Potatoes -*Gratin, Roasted, or Mashed (horseradish, gorgonzola, garlic, or Hooligan).*

Mexican Style Beans and Rice

Linguini -*with choice of marinara or Alfredo sauce*

Rice Pilaf

Chef's Selection of Seasonal Vegetables



\$24.00/per person

Served with House Salad, dinner rolls, Chef's selection of seasonal vegetables & one side of your choice (see above under Sides).

Roasted Chicken Breast *-with smoked paprika and Boss IPA*

Roasted Ham *-with brown sugar glaze*

Roasted Barramundi *-with salsa roja*

BBQ Pork Ribs *-with our own Free Range Red BBQ Sauce*

N.Y. Strip Steak *-(8 oz cut) with mushroom sauce*

Dessert Selections

N.Y. Cheesecake (serves 12) \$35.00
With fruit compote

House made Chocolate Stout Bundt Cake -\$ 3.00 each/\$ 30.00 Full cake (serves 12)
With chocolate sauce

Tray of Assorted Cookies - Small \$ 22.00 (serves 12) / Large \$ 40.00 (serves 24)

Tray of Assorted Sweet Bars - Small \$ 22.00 (serves 12) / Large \$ 40.00 (serves 24)

House made Layer Cakes – *Price based on your choice of our selections with advanced notice.*

Fresh Cobbler – -\$ 5.00 per person
Made from fresh seasonal fruits with oat topping



Our Award Winning Ales

2004 World Beer Cup®

Champion Brewery

PORTLAND, OREGON

LAURELWOOD

BREWING CO.

www.laurelwoodbrewpub.com

**MOTHER LODGE
GOLDEN**

5.1% ALC By volume. 12° Plato O.G.
2.5° Plato T.G. 20 IBU
GOLD MEDAL WORLD BEER CUP 2002
SILVER MEDAL 2004 & BRONZE MEDAL 2003
GREAT AMERICAN BEER FESTIVAL

**PISTON
PALE ALE**

5.6% ALC by volume. 13° Plato O.G.
2.5° Plato T.G. 35 IBU
GOLD MEDAL WORLD BEER CUP 2002
BRONZE MEDAL WORLD BEER CUP 2004

Organic
**FREE RANGE
RED**

6.1% ALC by volume. 14° Plato O.G.
2.5° Plato T.G. 60 IBU
GOLD MEDAL WORLD BEER CUP 2004

**WORKHORSE
I.P.A.**

7.5% ALC by Volume. 17° Plato O.G.
3° Plato T.G. 80 IBU

Hooligan

5.3% ALC by Volume. 13° Plato O.G.
3° Plato T.G. 31 IBU

SPACE STOUT

6.1% ALC by volume. 16° Plato O.G.
4.5° Plato T.G. 40 IBU
BRONZE MEDAL GREAT AMERICAN BEER FESTIVAL
2001, GOLD MEDAL WORLD BEER CUP 2004

Organic
**TREE HUGGER
PORTER**

5.6% ALC by volume. 13.5° Plato O.G.
3.0° Plato T.G. 30 IBU
SILVER MEDAL
WORLD BEER CUP 2004

SEASONAL

"The Spice of Life"
Always on, and always
unpredictable! Ask your server or
check the board for more details.

Organic Ales feature 100% organic barley malts grown
without the use of synthetic fertilizers or pesticides.



Wine Selections

Please note, these may change without notice.

Please speak with our Event Planner for our current selections and prices.

We offer our wines by the glass or bottle, and are happy to pour glasses for your guests upon arrival, or provide a pouring station at our bar for pre-purchased bottles.

White Wines

Maryhill Chardonnay

O'Reilly Chardonnay

Jezebel Blanc

Eola Hills Pinot Gris

Columbia Valley Riesling

Maryhill Rose' of Sangiovese

Sparkling wines available with advance notice

Red Wines

Maryhill Winemaker's Blend

Jezebel Pinot Noir

King's Ridge Pinot Noir

Sharecropper's Cabernet

Jezebel Rouge

Eola Hills Merlot

Liquor and Cocktails

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.