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Sales & Event Coordinator

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The Portland Brewing Company Taproom is the perfect location for special events, business meetings and celebratory group dining. Our fun, lively and casual atmosphere set in an “industrial-chic” environment is complete with high ceilings, copper ale kettles, exposed beams and wood and metal accents. Hand crafted brews and sodas, combined with a number of our dishes, bring a festive feel to your celebration or special event. From small intimate parties to larger events for groups of 500 and more.

SITE FEE

Food and beverage minimums apply

CATERING

Full-service in-house catering

FACILITY & AMENITIES

- Unique brewery atmosphere
- Servers: Full-service staff provided
- Bar facilities: Beer and wine
- Parking: Ample free parking
- Full service in-house catering
- Central location with easy freeway access

Menu. Menus are included in this packet and are subject to change.

Guest Count. Proper planning and staffing is required to provide you with the unique service you deserve. A guaranteed guest count must be finalized 2 days prior to the event.

Set-Up Fee. There is a non-refundable set-up fee (starting at \$50 for small groups to \$250 for large wedding receptions and events)

Food & Beverage Minimum. We do not charge a fee to rent event space; however there is a minimum food & beverage requirement to be met for each event.

Payment. Payment in full is due at the close of your event. A food and beverage gratuity of 18% will be added to the final bill. The Taproom accepts cash, Visa, MasterCard, American Express and Diner’s Club for all purchases. We are unable to accept personal checks or billing by mail.

Corkage and Desserts. Guests are welcome to bring their own wine or desserts for their special events. Our corkage fee is \$15.00 per 750 ml bottle; dessert fee is \$1 per person.

Audio Video Equipment. We offer complimentary wireless internet, screens, easels, and stereo equipment for presentations. An In Focus projector is available for an additional charge.

Our **Fireside Room** can seat up to 40 guests for dinners, or up to 55 guests for receptions. The room is warm and inviting with a wood burning fireplace and unique woodwork. If you're looking for a small intimate setting for a rehearsal dinner, family function or to host an informal corporate dinner, this is the room for you.

The **Highland Room** is our largest room and has a private entrance, as well as access through the Taproom. The Highland Room can accommodate up to 72 guests for formal dinners, or up to 125 for receptions. The Highland room is great for large dinner parties, presentations, receptions and meetings. If you are looking for a small conference room, the highland room can be separated into two parts to meet your needs.

We also offer our Covered **Outdoor Patio** for private events. This space is heated and enclosed during the winter months, and open in the summer months to allow for the summer breeze. The Patio can seat up to 40 guests for sit down dinners, and up to 55 guests for receptions. Enjoy the industrial scenery and pleasant Portland weather.

The **Highland Room and the Covered Patio** can be combined and will accommodate up to 150 guests. If you are looking for more space, we are glad to offer the **Taproom** in its entirety for up to 350 guests. The Taproom is great for informal wedding receptions and large corporate events.

During the warmer months we are happy to offer our Parking Lot for your outdoor event. Combined with the Taproom, the Parking Lot can accommodate events with up to 1000 guests. Tenting is available for an additional cost.



For additional pictures please see our Facebook page www.facebook.com/portlandbrewing.
Photos/albums/private parties and events.

Breakfast Meetings

- Early Morning Meetings and Banquets can be arranged to begin as early as 7 am.
- All breakfast menus include coffee, hot tea and juice.
- Full Breakfast options for groups of 20 or more. Continental Breakfast is offered for any size group.

Continental Breakfast \$10.00/person

Fresh Fruit, yogurt and Breakfast Breads

Breakfast Buffet #1 \$14/person

Fresh Fruit and Breakfast Breads

Country Potatoes and Scrambled Eggs

Choose one of the following

Bacon, Sausage or ham Ham

Breakfast Buffet #2 \$17/person

Fresh Fruit and Breakfast Breads

Country Potatoes

Choose two of the following

Black Watch Porter Pancakes

Biscuits and Gravy

Scrambled Eggs

Choose two of the following

Bacon, Sausage or Ham

Breakfast Buffet #3 \$20/person

Fresh Fruit and Breakfast Breads

Country Potatoes and Scrambled Eggs

Biscuits and Gravy, Black Watch Porter

Pancakes, Bacon, Sausage, and Ham

Beverages

- **Beers**—all beers are served by the pint for private parties and large groups. Beers are charged by consumption at \$5.00 a pint. Please check out our website at www.portlandbrewing.com and www.pyramidbrew.com for our current offerings.
- **Wine** selection is chosen by the host. We encourage you to choose which wines you would like us to offer to your guests. Please request wine menu from event coordinator.
- **Non-alcoholic beverages** are charged by the glass however most come with free refills. We also offer a set per person price for non-alcoholic beverages. Please inquire.

Desserts

- Please inquire about what seasonal plated desserts are available at the time of your event. (\$5 per person)
- Dessert platters Minimum order 2 dozen each
 - Cookies.....\$12/dozen
 - Brownies.....\$24/dozen
 - Lemon Bars..... \$24/dozen
 - Key Lime Tartlets.....\$36/dozen
 - Cheese Cake Tartlets...\$36/dozen

Reception Style Appetizers

(minimum order of two dozen per item)



German Sausages with Kraut \$24.00/ dozen

Dungeness Crab Sandwiches \$36.00/ dozen

German Pork and Beef Meatballs \$20.00/ dozen

Spicy Buffalo Wings \$20.00/ dozen

Teriyaki Beef and Pineapple Skewers \$36.00/dozen

Grilled Vegetable Skewers \$20.00/dozen

Curried Chicken Skewers with Peanut Sauce \$24.00/ dozen

Chilled Prawns with Cocktail Sauce \$30.00/ dozen

Stuffed Mushrooms \$20.00/ dozen

Crab Cakes \$36.00/ dozen

Platters (small /20-30 portions, large/40-50 portions)

Assorted Vegetable Platter

Small...\$60.00

Large...\$100.00

Seasonal Fruit Platter

Small...\$60.00

Large...\$100.00

Assorted Antipasto Platter

Small...\$90.00

Large...\$150.00

Assorted Cheese Platter

Small...\$110.00

Large...\$170.00

Grilled Vegetable Platter

Small...\$90

Large...\$150

Northwest Seafood Bar...\$12.50 per person (please inquire)

Hummus Platter

Small...\$60.00

Large...\$100.00

Dungeness Crab Dip

Small...\$90.00

Large...\$150

Brewer's Platter (Sausages & Cheese)

Small...\$90

Large...\$150

Baked Brie Board

Small...\$100

Menus and prices are subject to change without notice.

Buffets

Industrial Buffet \$20.00/person

Mixed Green Salad with Herbed Croutons and Beer Vinaigrette and Pasta Salad
Rotisserie Chicken and German Sausages with Sauerkraut
Beer Muffins



Brewers \$22.00 per person

Classic Caesar Salad with Herbed Croutons
Mixed green salad with Herbed Croutons and Beer Vinaigrette
Beer Muffins

Choose two from the following:

Pork Loin, 1/4 Rotisserie Chicken, Beer Sausages, BBQ Ribs

Pyramid \$26.00 per person

Taproom Salad with Pasta, Feta Cheese, Hazelnuts, and Olives
Classic Caesar Salad with Herbed Croutons
Wild Salmon, Rotisserie Chicken and Ribs with House BBQ Sauce
Beer Muffins

Mac's \$32.00 per person

Classic Caesar Salad with Herbed Croutons
Taproom Apple Salad with Pears, cranberries, blue cheese crumbles and roasted hazelnuts.
Rotisserie Chicken
Hazelnut Crusted Halibut or Apple Wood Grilled Wild Salmon
Carved Rotisserie Prime Rib
Beer Muffins

(Ravioli (vegetarian) can be substituted for any of the entrees)

Sides (choose one from each list)

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|-----------------------------|---------------------------|
| Roasted Red Potatoes | Asparagus (\$1 extra) |
| Yukon Gold Smashed Potatoes | Sautéed Zucchini & Squash |
| Garlic Mashed Potatoes | Steamed Broccoli |

Plated

Regular Menu Option (parties of 20 or less)

\$20 per person

Choose up to 5 items off our regular menu

Includes soup or salad and soda, iced tea and coffee

(Prime Rib, Salmon and Rotisserie Chicken not available)

Plated Dinner Menus

Choose one of the following salads.

Mixed Greens with Herbed Croutons and Beer Vinaigrette

Classic Caesar Salad with Herbed Croutons



DINNER MENU #1/\$22.00 per person

Entrees

Select Two of the following entrees.

Sausage Platter, Traditional Pot Roast, Vegetarian Ravioli or Rotisserie Chicken

DINNER MENU #2/\$28.00 per person

Entrees

Select Three of the Following Entrees.

Jumbo Grilled Shrimp, Grilled Wild Salmon, Rotisserie Chicken, Vegetarian Ravioli, or Ribs with House BBQ Sauce, Roasted Pork Loin

DINNER MENU #3/\$34.00 per person

Entrees

Select three of the following entrees:

Rotisserie Prime Rib, Jumbo Scampi, Hazelnut Crusted Halibut, Grilled Wild Salmon, Rotisserie 1/2 Chicken, Pan Seared Scallops, Vegetarian Ravioli or Ribs with House BBQ Sauce

Vegan option available upon request

Sides (Choose One from each list. Choices will apply to all dishes)

Roasted Red Potatoes

Asparagus (\$1 extra)

Yukon Gold Smashed Potatoes

Sautéed Zucchini & Squash

Garlic Mashed Potatoes

Steamed Broccoli

Rice Pilaf