

# Events

PORTLAND BREWING CO

# THE TAPROOM

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## **PERFECT SETTING FOR YOUR NEXT GATHERING**

EVENT SPACE AVAILABLE FROM  
7 AM - 10 PM  
Please inquire for extended hours

## **PRIVATE EVENTS**

Wedding Receptions  
Rehearsal/Groom's Dinner  
Birthday Parties  
Baby and Bridal Showers  
Retirement Celebrations  
Family Reunion

## **CORPORATE/COMPANY EVENTS**

Holiday Parties  
Company Retreats and Meetings  
Networking Events  
Employee Celebrations

## **FUNDRAISER AND CHARITY EVENTS**

Fundraisers  
Kick-off Parties  
Meetings  
Please inquire for non-profit rates

## **COMMUNITY EVENTS**

Festivals  
And Much More

# THE TAPROOM

## PORTLAND BREWING

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### FOOD & BEVERAGE MINIMUMS

No room rental fees  
Food and beverage minimum  
requirement apply

### CATERING & MENU

Full in-house catering  
See special event menus

### FACILITY & AMENITIES

Full service staff  
Audio Visual Equipment  
Ample free parking  
Unique brewery atmosphere  
Central location with easy freeway  
access

### GUEST COUNT

Best for groups 20-250  
Can accommodate groups of up to  
500

### SET UP & COORDINATION FEE

Ranges from \$50 - \$250

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## Event Spaces

### THE FIRESIDE ROOM

Intimate setting  
Wood burning fireplace  
Double French doors  
Unique Woodwork  
Best for groups up to 40  
*For larger groups, add our our Taproom and Bar Area*  
*Vaulted Ceilings*  
*Industrial brewery setting with view of copper kettles*  
*Large Bar*  
*Best for groups of up to 125*

*The Taproom area can also be utilized on its own if other rooms are occupied (please inquire)*

### OUTDOOR COVERED PATIO

Industrial View  
Picnic like Atmosphere  
Fresh Air  
Best for groups up to 40  
Extend your event space by adding our uncovered patio - Best for groups up to 100  
*For larger groups, add our our Taproom and Bar Area to the Patio*  
*Vaulted Ceilings*  
*Large Bar*  
*Industrial brewery setting with view of copper kettles*  
*Best for groups of up to 20*

*Taproom area can also be utilized on its own if other rooms are occupied (please inquire)*

### ENTIRE VENUE

The entire Venue can be utilized for your event.  
Fireside Room  
Taproom  
Entire Patio  
Best for groups up to 250 guest

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## Beverages

### HAND CRAFTED BEERS

All of our beers are crafted right here at the brewery  
Over 18 selections of beer and ciders  
\$5.25- \$6/pint

### WINE SELECTION

Selection and prices vary/please request most current wine list

### NON-ALCOHOLIC BEVERAGES

Selection of sodas, tea, lemonade and coffee

## Desserts

### PLATTERS/BY THE DOZEN/MIN 2 DOZEN OF ANY ITEM

Cookies \$12, Brownies \$24, Lemon bars \$24, Key Lime Tartlets \$24, Cheese cake tartlets \$24

### INDIVIDUALLY PLATED \$5/PERSON MIN ORDER OF 6 OF ANY ITEM

Crème Brulee. Vanilla cream

Mud Pie. Oreo Cookie crust, peanut butter, chocolate, coffee ice cream, and whipped cream

Cobbler. Strawberry, Black berry, and blue berry, oatmeal crust, vanilla ice cream

Chocolate Mousse. Dark chocolate, whipped cream

Cheesecake. Seasonal options available

Key Lime Pie. Graham cracker crust, key lime, whipped cream.

Brownie Sundae. Warm brownie, vanilla ice cream, whipped cream, chocolate and caramel

# THE TAPROOM

PORTLAND BREWING

## Breakfast

**EARLY MORNING MEETINGS AND EVENTS 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/PERSON**

Fresh Fruit, yogurt and Breakfast Breads

### **BREAKFAST OPTION 1 \$14/PERSON**

Fresh Fruit and Breakfast Breads  
Country Potatoes and Scrambled Eggs  
Choose one of the following  
Bacon, Sausage or ham Ham

### **BREAKFAST OPTION 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 OPTION 3 \$20/PERSON**

Fresh Fruit and Breakfast Breads  
Country Potatoes and Scrambled Eggs  
Biscuits and Gravy, Black Watch Porter  
Pancakes, Bacon, Sausage, and Ham

# THE TAPROOM

## PORTLAND BREWING

### Appetizers

#### BY THE DOZEN (MINIMUM ORDER OF 2 DOZEN)

- Sausages- Spicy Italian Sausages with peppers and onions. \$24/dozen
- Grilled Garlic and Herb Chicken Skewers with lemon yogurt sauce \$24/dozen
- Wings. Choice of Buffalo, BBQ, or Spicy BBQ sauce served with house Blue Cheese Dressing. \$24/dozen
- Meatballs. Pork and Beef meat balls with marinara sauce and grated parmesan. \$20/dozen
- Prawn Cocktail. Chilled prawns with cocktail sauce. \$30/dozen
- Stuffed Mushrooms. With sausage, Grana Padano, garlic, and house potato chips. \$20/dozen
- Crab Cakes. Blue crab, Mixed peppers, scallions, poblano aioli. \$36/dozen
- Crab Sandwiches. Dungeness crab, Open faced ciabatta, peppers, cream cheese. \$30/dozen
- Crostini Trio. Herbed goat cheese, beer cheese spread, and artichoke Parmesan spread. \$24/dozen
- Lamb Lolly Pops. Roast rack of lamb, rosemary, garlic infused olive oil. \$40/dozen
- Fried Oysters. -Deep Fried with Poblano Aoli \$24/dozen

#### PLATTERS

Small platters have approximately 25 portions/Large platters have approximately 45 portions

Crab Dip \$90/\$150  
Served with warm pita bread

Charcuterie Board \$110/\$200  
Served with crackers

Baked Brie Board \$100  
Served with crostinni

Hummus \$60/\$100  
Served with warm pita bread

Assorted Vegetable \$60/\$100

Seasonal Fruit \$60/\$90

Antipasto \$90/150  
Assorted meats, grilled vegetables, and  
cheese. Served with crackers.

Assorted Cheese \$110/\$180  
Served with Crackers

Grilled and Chilled Vegetables \$90/\$150

# THE TAPROOM

PORTLAND BREWING

## Buffet Style

### INDUSTRIAL \$22/PERSON

Rotisserie "Beer Can" Chicken and house IPA Sausages with sauerkraut served with your choice of potato and vegetable, House mixed green salad, pasta salad, and beer muffins.

### BAJA \$22/PERSON

Baja Buffet. Our take on a taco bar. Ground Beef, Chicken and Shrimp fajita mix served with flour and corn tortillas, dirty rice, refried beans, chips and salsa, our house South West salad, and all the fixings

### BREWERS \$22/PERSON

Rotisserie "Beer Can" Chicken and Fire Roasted Pork Loin served with your choice of potato and vegetable, house mixed green salad, classic Caesar salad, and beer muffins.

### PYRAMID \$26/PERSON

Pyramid Buffet. Baked Wild Alaskan Salmon with Citrus-Ginger Butter, Rotisserie "Beer Can" Chicken, and house IPA Beer Sausages served with choice of potato and vegetable, House Taproom salad, Classic Caesar Salad, and beer muffins.

### ITALIAN \$28/PERSON

Buananote Buffet. Chicken Marsala, Baked Penne with Sausage and Peppers, and your choice of Ravioli with basil cream sauce served with mixed green salad, Caesar Salad, and garlic bread.

### SMOKEHOUSE \$28/PERSON

Smoke House Buffet. House Smoked St. Louise Ribs, Pulled Pork, and BBQ chicken served with Garlic Texas Toast, choice of mixed green salad or Caesar Salad, Baked Mac and Cheese, Coleslaw, and BBQ Baked Beans.

### MACS \$34/PERSON

Mac's Buffet. Hazelnut Crusted Halibut with Dijon cream, Rotisserie "Beer Can" Chicken, and Carved Fire Roasted Prime Rib served with choice of potato and vegetable, house Taproom Apple Salad, Classic Caesar Salad, and Beer Muffins.

### SIDES

Potato Choices: Herb Roasted Red Potato, House Garlic Mashed Red Potato, Horseradish Mashed Russets, Mashed Sweet Potato, Potato Salad, and Smashed Yukon Gold Potato.

Vegetable Choices: Sauteed Zucchini and Squash, Baked Asparagus with Grana Padano (\$1 extra), Steamed Broccoli, Roasted Brussel Sprouts with bacon (\$1 extra)

Ravioli Choices: Walla Walla Sweet onion, Shrimp Artichoke and Fromage Blanc, Pumpkin Asiago, 3 cheese, wild mushroom, and other seasonal offerings.

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## PORTLAND BREWING

### Plated Style

Plated Dinners for Groups of 30 guests or more. Choose three entrees from the options below. All plated dinners come with one choice of house mixed green salad or Classic Caesar salad. All entrees counts are due 72 hours prior to insure quality and accuracy. Vegan Options available upon request.

#### Rotisserie Chicken./\$22

“Beer Can” Draper Valley half chicken with garlic mashed potatoes and sauteed zucchini and squash.

#### Cordon Bleu/\$22

Draper Valley airline Chicken breast, ham and swiss, Dijon cream, horseradish mashers, and steamed broccoli.

#### Cajun Chicken/\$22

Draper Valley airline chicken breast, onions and peppers, Cajun cream, horseradish mashers, and steamed Broccoli.

#### Wild Salmon/\$26

Baked Alaskan Salmon, Citrus/ginger butter, garlic mashed potato, asparagus.

#### Halibut/\$32

Hazelnut crusted Wild Alaskan Halibut, Dijon cream, garlic mashed potato, asparagus.

#### Prime Rib/\$32

Fire Roasted Certified Angus Beef, Horseradish Mashed potato, asparagus.

#### Pork Loin/\$24

Fire Roasted Carlton Farms Pork Loin, sweet potato puree, and roasted brussels sprouts.

#### Ravioli/\$20

Walla Walla sweet onion Ravioli, shallots, kale, cream, and grana Padano. (Other ravioli choices available upon request.)

#### Pork Ribs/\$26

House slow smoked St. Louise ribs, Root Beer BBQ sauce, garlic mashed potato, and sautéed greens.

#### Grilled Shrimp/\$24

Marinated and grilled shrimp skewers, lemon cream, polenta cake, and asparagus.

#### Petite Filet/\$36

6 oz. tenderloin, horseradish mashers, mushroom demi, asparagus.

#### Scallops/\$28

Pan seared diver scallops, creamed leeks, Yukon gold potato, asparagus.

#### Pork Tenderloin/\$28

Medallions, dried cherry mustard cream, mashed russets, green beans.