



- Private Events -

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.

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. 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.

Guests are welcome to provide their own Audio/Visual Equipment. We can reserve equipment for you with the cost of the rental and fees incurred plus an 18% service charge. The entire area is a free Wi-Fi 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 outside on the patio, because of a neighborhood ordinance, the music must end at 10pm.

We look forward to individualizing your event to ensure your guests have a wonderful time and the celebration is a great success. We are confident that you will enjoy the friendly and casual atmosphere at Laurelwood Public House and Brewery. Drop in and see us anytime!

Contact Us

To get started on planning your event, contact our Events Coordinator.

EMAIL: events@laurelwoodbrewpub.com

PHONE: 503.282.0622 ext. 3

We also invite you to our website, <http://www.laurelwoodbrewpub.com/private-events/> or to our NE Portland brewpub on 5115 NE Sandy Boulevard to view our event areas.

Event Areas

The food and beverage minimum spending requirements are based on day of the week and time of day.

***Monday – Thursday- All hours: Friday, Saturday and Sunday before 3 pm:** Groups of 20 or less may order from our regular menu or order no less than 7 days in advance from the Banquet Menu. For groups larger than 20 orders will be placed no less than 7 days in advance from the Banquet Menu. Final headcount is due no less than 5 days prior to event date.

***Friday, Saturday and Sunday after 3pm:** All orders must be placed from the Banquet Menu no less than 7 days in advance. Final headcount is due no less than 5 days prior to event date.

SYLVIA’S ROOM

Sylvia’s Room is a private, casual dining room with tables and chairs good for meeting space or for groups who are looking for an area for sit down dinner parties which will accommodate groups up to 24.

BREWERS DEN

The Brewers Den accommodates groups up to 30 people. This is a fun, casual space with scattered seating throughout. There is a private bar along with TV’s, shuffleboard, and plenty of room for mingling.

BREWERS DEN and SYLVIA’s ROOM COMBINED

Accommodates groups up to 50.

ROOFTOP PATIO

Our lovely outdoor patio has seating up to 50 and is available seasonally. This area is wonderful for sit down dinner parties, buffets and receptions.

ROOFTOP PATIO AND ENTIRE INDOOR SPACE COMBINED

The entire indoor space and outdoor patio is available seasonally for groups up to 100.

If your bill does not reach the agreed food and beverage minimum (prior to gratuity and other set up fees) we will add the difference to the final bill or you may purchase retail to take home.

Contact our **Event Coordinator at 503.282.0622 ext. 3** to discuss any further needs or interests.

*POLICIES, ITEMS AND PRICES ARE SUBJECT TO CHANGE AT ANY TIME BASED ON BUSINESS NEEDS, SEASON, SPECIAL EVENTS, ETC.

A La Carte Appetizers

Priced per dozen. Minimum order of 2 dozen per item.

CHICKEN SKEWERS . . . \$18

Grilled to perfection and drizzled with teriyaki sauce.

CAPRESE SKEWERS . . . \$25

Tomatoes, fresh mozzarella, basil and drizzled with balsamic reduction.

COCONUT SHRIMP . . . \$27

Tender prawns dusted in coconut breading and fried until golden brown. Served with sweet Thai chili sauce.

MEATBALLS . . . \$22

Angus beef, parmesan cheese, fresh herbs and seasonings, oven roasted and tossed in Free Range Red BBQ sauce.

PORK SLIDERS . . . \$37

Build your own with house made pulled pork, shredded and simmered in our Free Range Red BBQ sauce. Served with slider buns, crispy onions, and fresh coleslaw.

CHICKEN WINGS . . . \$18

Beer braised and fried crispy, tossed in your choice of Free Range Red BBQ sauce or buffalo sauce. Served with bleu cheese dressing.

BRUSCHETTA FRESCO . . . \$22

Toasted crostini served with tomatoes, kalamata olives, garlic, fresh basil, red onions and olive oil.

Salads

Each salad serves 20 portions.

CAESAR SALAD . . . \$40

Traditional Caesar salad with crisp romaine lettuce, Parmesan cheese, garlic croutons and Caesar dressing.

HOUSE SALAD . . . \$40

Mixed greens, tomatoes, carrots, cucumbers and garlic croutons. Served with choice of 2 dressings: buttermilk ranch, bleu cheese, honey mustard or white balsamic vinaigrette.

KALE SALAD . . . \$42

Crisp kale topped with dried cranberries, toasted almonds, goat cheese and served with white balsamic vinaigrette.

GREEK PASTA SALAD . . . \$40

Al dente pasta, kalamata olives, Roma tomatoes, red onions, capers, red bell peppers, cucumbers, and feta cheese tossed with balsamic vinaigrette.

Desserts

FUDGE BROWNIES . . . \$24/dozen

CHOCOLATE CHIP OR PEANUT BUTTER COOKIES. . . \$20/dozen

Platters- Each platter serves 20 portions.

HUMMUS FRESCO PLATTER . . . \$80

House made hummus served with feta cheese, cucumbers, tomatoes, carrots, kalamata olives and toasted pita bread.

VEGETABLE CRUDITES PLATTER . . . \$70

Seasonal assortment of vegetables served with house buttermilk ranch dressing.

BAKED SPINACH AND ARTICHOKE DIP . . . \$70

Served with fresh fried tortilla chips.

TORTILLA CHIP BAR . . . \$60

Fresh fried tortilla chips served with house-made salsa and guacamole.

CHARCUTERIE PLATTER . . . \$140

Assortment of dry cured meats, aged cheese and pepperoncinis.

FRESH FRUIT AND CHEESE PLATTER . . . \$120

Seasonal fresh fruit with an assortment of domestic cheese.

SMOKED SALMON PLATTER . . . \$140

Dry smoked salmon & salmon lox served with capers, red onions, cream cheese, hard boiled eggs and lemons.

Buffet Packages Available all day for a minimum of 15 guests.

BREWERS BUFFET . . . \$27/PERSON

CHOOSE ONE APPETIZER:

- Caesar Salad
- House Salad
- Kale Salad
- Coleslaw

CHOOSE TWO SIDES:

- Seasonal Veggies
- House made Mac and Cheese
- Basmati Rice
- Roasted Potatoes

CHOOSE TWO ENTREES:

- Sockeye Salmon with whole grain mustard sauce
- Chicken Piccata
- Grilled Flank Steak with chimichurri sauce
- Slow Roasted Pork with fresh herbs and natural au jus
- Pasta Primavera

SOUTHWEST TACO BAR . . . \$20/PERSON

TACO BAR WITH ALL THE FIXINGS. SERVED WITH BLACK BEANS, RICE, FRESH FRIED TORTILLA CHIPS AND HOUSE-MADE SALSA.

- Shredded Pork Carnitas
- Southwest Seasoned Shredded Chicken
- Grilled Fajita Vegetables
- Tomatoes, lettuce, jack and cheddar cheese, cilantro sour cream, guacamole, corn and flour tortillas.

KIDS BUFFET . . . \$10/PERSON Minimum of 15 kids under 12

Choose 2: Crispy Chicken Strips / Corndogs / Grilled Cheese Sandwich

Choose 2: Beer Battered French Fries / Crispy Tater Tots / Sautéed Vegetables

The children's buffet is served with chocolate chip cookies and choice of children's drinks.

Bar Service

Laurelwood offers several types of beverage services. All beverage purchases go towards meeting your food and beverage minimum spending. Please choose one of the following:

CASH BAR

Guests are responsible for their own beverage purchases and gratuity.

HOST BAR

Charges are accrued on actual consumption. Host is responsible for all beverage purchases and gratuity.

DRINK TICKETS

Each guest receives a pre-determined number of tickets. As tickets are redeemed, charges are accrued based on actual consumption. The host is responsible for the distribution of tickets and covering the associated charges. It's up to you if you want to limit the tickets to just beer, beer and wine or go for the full bar. There is no charge for unused tickets.

Group Terms & Conditions

- Group reservations require a signed contract and credit card on file
- An 18% gratuity will be added to the final bill
- Full payment is required at the conclusion of your event
- Cancellation fee is 50% of food and beverage minimum if less than 72 hours
- 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 damaging property or equipment.

Food & Beverage Minimum

BREWERS DEN

SUN-THURS

Events under 2 hours: \$400

Events 2-4 hours: \$600

FRI-SAT

Events under 2 hours: \$500

Events 2-4 hours: \$700

SYLVIAS ROOM

SUN-THURS

Events under 2 hours: \$200

Events 2-4 hours: \$400

FRI-SAT

Events under 2 hours: \$300

Events 2-4 hours: \$500

BREWER DEN AND SYLVIAS ROOM

SUN-THURS- Events under 2 hours: \$500 -- Events 2-4 hours: \$700

FRI-SAT - Events under 2 hours: \$600 -- Events 2-4 hours: \$800

PATIO

SUN-THURS

Events under 2 hours: \$800

Events 2-4 hours: \$900

FRI-SAT

Events under 2 hours: \$1000

Events 2-4 hours: \$1200

PATIO, BREWERS DEN AND SYLVIAS

SUN-THURS

Events under 2 hours: \$1300

Events 2-4 hours: \$1400

FRI-SAT

Events under 2 hours: \$1800

Events 2-4 hours: \$2000