



**WIDMER
BROTHERS
BREWING**

Banquet Menu

WIDMERBROTHERS.COM • 503.281.2437

949 N Russell Street, Portland OR 97227

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After home brewing was legalized in Oregon in 1979, brothers Kurt and Rob Widmer began making beer for themselves and their friends. Realizing their beers were pretty good, the brothers decided to quit their jobs and turn their hobby into a vocation -- scrounging up parts wherever they could and opening the Widmer Brothers brewery in Northwest Portland on April 2, 1984. Two years later, the Dublin Pub, one of the brothers' original accounts, requested a third beer. While their brewery had only two fermenters, the brothers were determined to find a way to make it happen. As a solution, they simply left one of their two core beers – Weizenbier – unfiltered, and thus created the first American-style Hefeweizen, which is Oregon's #1 craft beer..

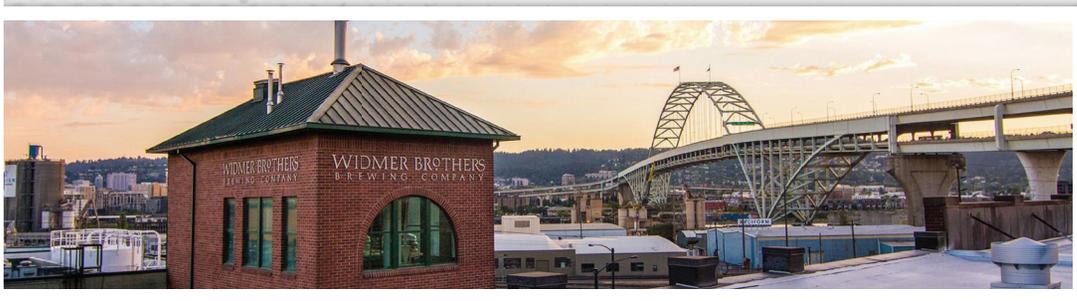
Kurt and Rob moved the brewery to its current location in North Portland in 1990. In 2016, the brewery opened a new 10-barrel innovation brewery adjacent to the pub. The small-batch brewery allows Widmer Brothers innovation brewing team to brew a rotating supply of limited release, draught-only beers, which can be found on tap in the Widmer Brothers brewpub.

Private Events

AT WIDMER BROTHERS BREWING

Housed on the second floor of the historic Smithson-McKay Building, our banquet facility offers the best of the Northwest. Views of the Fremont Bridge, Downtown and the West Hills of Portland compliment the rooms' rich colors and handcrafted woodwork; much of which has been restored to its original beauty.

Whether you are planning a corporate meeting or event, rehearsal dinner, birthday gathering, holiday party or other special occasion, our banquet rooms are sure to exceed your expectations. Our unique menu, which complements our award-winning beers, includes buffet, plated and family style options.



Room Capacities

Banquet room sizes and recommended guest counts for buffet, plated/family style and reception events.

ROOM	SPECIFICATIONS	BUFFET	PLATED / FAMILY STYLE / RECEPTION
East Wing	661 Square Feet	25 Guests	30 Guests
West Wing	748 Square Feet	35 - 40 Guests	45 Guests
Great Room	1409 Square Feet	40 - 90 Guests	45 - 95 Guests

Location

949 N. RUSSELL STREET, PORTLAND OR 97227

Our entrance to the banquet rooms is located at 947 N Russell Street; just up the sidewalk from the main entrance to the Widmer Brothers Pub. If your guests arrive by vehicle, we have three parking lots. Two located at the corner of N Russell and Mississippi and one on the corner of N Russell and Interstate Ave. Complimentary street parking is also available. Your guests may also arrive on the Max Yellow line via the Mississippi/Albina station.



Reservations

RESERVATIONS FOR THE EAST AND WEST WINGS

Accepted six months prior to event.

RESERVATIONS FOR THE GREAT ROOM

Accepted one year prior to the event.

A contract, which outlines the food and beverage minimum, time and date of the event, as well as our banquet policies, must be signed to finalize your reservation. Your reservation is finalized once the contract and a credit card number to hold the space has been received by your Banquet Manager.

Menu Offerings



APPETIZERS / SMALL PLATES

Minimum 24 portion order on appetizers, small bites, skewer and stuffed egg selections.

Pork Tenderloin, Sumac, Garlic & Green Chutney	\$5 per guest
Smoked Salmon Platter with Cream Cheese	\$85 (platter serves 24 guests)
Warm Olives & Nuts	\$4 per guest
Olympia Provisions Charcuterie, Baguette, Pickles & Mustard	\$8 per guest
Cheese Board with Baguette, Pickles & Fruit	\$7 per guest
Stuffed Jalapeños with Cream Cheese & Bacon	\$4 per guest
Pulled Pork with House BBQ Sauce, Pickled Onion & Brioche Rolls	\$7 per guest
Drop Top Amber Ale Fondue with Assorted Breads	\$7 per guest
Olympia Provisions Bratwurst, Sauerkraut & Mustard	\$7 per guest
Warm Brie & Grand Central Baguette	\$90 per display (display serves 24 guests)
Hummus with Flatbread, Feta, Olives & Vegetables	\$6 per guest
Toasted Grand Central Levain Bread with Chevre & Seasonal Vegetables	\$7 per guest
Tortilla Chips & Seasonal Chopped Salsa	\$4 per guest
Spiced Pretzels	\$4 per guest

SKEWERS

Choose one option, priced per 2 dozen

Salmon with Herb Crème Sauce	\$70
Chicken with Yogurt & Mint	\$65
Lamb & Romesco	\$80
Hanger Steak & Chimichurri	\$80

STUFFED EGGS

Choose one option, priced per 2 dozen

Smoked Salmon	\$72
Anchovy	\$72
Smoked Trout	\$72
Vegetarian, Seasonal	\$60

DESSERT

Minimum 24 portion order on desserts selections, not including cheesecake which serves 12 guests per order.

Chocolate Chip Cookies	\$2 per guest
Berry Cobbler with Whipped Cream	\$4 per guest
Chocolate Espresso Mousse	\$5 per guest
Tiramisu Brrrrbon Mousse	\$6 per guest
Bread Pudding with Seasonal Fruit	\$5 per guest & Crème Fraiche
Seasonally Rotating Cheesecake	\$6 per guest

Menu Offerings

LUNCH & DINNER BUFFETS

Buffet menus must be finalized no later than two weeks prior to the event to ensure product availability. Final guest count is required no later than one week prior to the event. The final count is the minimum number of guests for which the host will be charged. If no written guarantee is received, the originally contracted guest count will be used as the final guest count.

Minimum of 24 guests required for buffet. Children under the age of 12 are priced at \$12.00 each. Buffets include pitchers of water, iced tea and freshly brewed coffee.

DELI BUFFET \$18 PER GUEST

Mixed Green Salad
with Tomatoes, Cucumbers, Croutons, Ranch & Balsamic Vinaigrette
Chef's Choice Soup of the Day
Assorted Sliced Meats, Cheeses & Breads
Lettuce, Tomatoes, Red Onion & Pickles
Mayonnaise & Whole-Grain Mustard
Local Kettle-Style Potato Chips
Chocolate Chip Cookies

SLIDER BAR BUFFET \$22 PER GUEST

Spinach Salad
with Oranges, White Cheddar, Toasted Pecans, Lemon-shallot Vinaigrette
Drop Top Amber Ale BBQ Pulled Pork served with Pickled Onions
Mini Beef Burgers with Tillamook Cheddar Cheese
Upheaval IPA Potato Salad with Hard-Boiled Egg, Blue Cheese & Bacon
Mini Brioche Rolls, Lettuce, Tomatoes, Red Onion & Pickles
Mayonnaise, Whole-Grain Mustard & Ketchup
Chocolate Chip Cookies
Add our chef's vegetarian burger for an additional \$2.00 per guest



TOSTADA BUFFET \$24 PER GUEST

Mixed Green Salad
with Tomatoes, Red Onion, Red Peppers & Chipotle Ranch
Corn Tostadas, Diced Onion, Cilantro & Shredded Lettuce
Queso Fresco, Tomatillo Salsa & Lime Crema
Chicken Tinga
Hefeweizen Braised Carnitas

Spicy Poached Shrimp
Pale Ale Borracho Beans
Lime Scented Rice Pilaf
Chef's Choice Seasonal Dessert

Menu Offerings

LUNCH & DINNER BUFFETS (CONT.)

SUNDAY SAUCE \$30 PER GUEST

Caesar Salad
with Parmesan Reggiano, Anchovies, Brioche Croutons
Grand Central Baguette, Olive Oil & Garlic
Tagliatelle or Rigatoni with "Sunday Sauce" Meatballs,
Spare Ribs & Tomatoes
Polenta with Parmesan, Rosemary & Mascarpone
Chicken, Italian Sausage, Roasted Peppers & Sweet Onion
Chef's Choice Seasonal Vegetables
Tiramisu Mousse with Fresh Ladyfingers & Brrrbon Ale

BIBIMBAP BUFFET \$34 PER GUEST

Napa Cabbage Slaw with Sesame Oil & Sweet Onions
Toasted Rice
Seasonal Vegetables with Sesame Oil
Assorted Seasonal Pickled Vegetables
Sous Vide Egg
Kimchi
Beef, Pork or Chicken Bulgogi (choose two)
Spicy Kimchi Soup with Zucchini & Silken Tofu
Seasonal Fruit

NORTHWEST BUFFET \$37 PER GUEST

IPA Beer Bread
Arugula Salad
with Toasted Hazelnuts, Sliced Apples, Blue Cheese, Balsamic Vinaigrette
White Bean Salad, Tomatoes, Basil & Crispy Bacon
Slow Roasted Beef Medallions, Mushroom-Balsamic Reduction
Seared Salmon, Caramelized Pears & Amber Ale Glaze
Cavatappi Pasta, Sautéed Mushrooms, Kale, Blue Cheese &
Toasted Hazelnuts
Tillamook White Cheddar Potato Gratin
Seasonal Vegetables
Chocolate Espresso Mousse

LOW COUNTRY BUFFET \$37 PER GUEST

Sweet Coleslaw
Buttermilk Biscuits, Honey Butter
BBQ Chicken Thighs or Cajun Meatloaf (choose one)
Collard Greens with Bacon
Shrimp Boil with Corn, Potatoes, Andouille & Sweet Onions
Creamy Grits with Tillamook White Cheddar Cheese
OR Fingerling Potato Salad (choose one option)
Seasonal Fruit Cobbler with Whipped Cream

MARRAKESH BUFFET \$39 PER GUEST

Field greens salad
with Tomatoes, Cucumber, Brioche Croutons, House Dressing
Warm Flatbread
Warm Grain Salad with Feta, Pickles &
Roasted Carrot Puree
Chicken Shawarma, Lemon Red Onion & Olives
Seasonal Vegetable Skewers
Lamb Skewers with Yogurt, Mint & Garlic
Coconut Macarons with Pistachio & Chocolate



Menu Offerings

PLATED / FAMILY STYLE OPTIONS

Plated and Family style menu selections must be confirmed no later than two weeks prior to the event. Final count for family style and final per-guest entrée selections for plated style are due no later than one week prior to the event. The final count is the minimum number of guests for which the host will be charged. If pre-counts are not available for Plated style, the host will be required to select one entrée option for their guest from the chosen menu.

No substitutions amongst menu items, although special dietary and allergy restrictions may be accommodated within our capabilities. Children's Plated options are available for guests under the age of 12 years old, inquire with banquet manager regarding current offerings.

Minimum of 24 guests required for Plated and Family style menus.

MENU SELECTIONS

All Family and Plated style dinners include:

01 SALAD COURSE **02** ENTRÉE **03** DESSERT

Freshly brewed coffee and iced tea included. As host, please choose which salad, entrées and dessert selection you would like to offer your guests. Beef selections are prepared medium rare on all plated dinners.

SALADS Please Choose One

Caesar Salad with Parmesan Reggiano, Anchovies, Brioche Croutons

Spinach Salad with Dried Cranberries, White Cheddar Cheese, Toasted Hazelnuts & Balsamic Vinaigrette

Mixed Greens, Tomatoes, Feta, Red Onion & Ranch Dressing

ENTRÉE SELECTION

As host, for Plated and Family style meals, please choose a maximum of 3 entrée options listed below.

Smoked Pork Loin, Mango Salsa, Jasmine Rice & Seasonal Vegetables \$34 per guest

Chicken Shawarma, Roasted Onions, Jasmine Rice & Seasonal Vegetables \$33 per guest

Marinated Hanger Steak, Roasted Potatoes, Chimichurri & Seasonal Vegetables \$40 per guest

Shrimp & Grits, Bacon, White Cheddar & Seasonal Vegetables \$36 per guest

Blackened, Seared Salmon, Seasonal Vegetables & Roasted Potatoes \$37 per guest

VEG | Parmesan Breaded Eggplant, Tomato Butter, Creamy Polenta & Seasonal Vegetables \$30 per guest

VEG | Polenta Stuffed Anaheim Chilies, Tomato Coulis & Cotija \$30 per guest

DESSERT SELECTION Please Choose One

Chocolate Chip Cookies

Tiramisu Mousse

Berry Cobbler with Whipped Cream

Bread Pudding with Seasonal Fruit, Crème

Chocolate Espresso Mousse

Fraiche Seasonally Rotating Cheesecake

Breakfast Offerings



Minimum of 24 guests required for buffets

THE QUICKSTART \$11 PER GUEST

Orange Juice, Freshly Brewed Coffee & Herbal Teas
Assorted Breakfast Breads
Butter & Assorted Jelly
Chef's Choice Coffee Cake
Seasonal Fruit

COUNTRY BREAKFAST \$22 PER GUEST

Orange Juice, Freshly Brewed Coffee & Herbal Teas
Assorted Breakfast Breads
Butter & Assorted Jelly
Fresh Fruit Salad
Applewood Smoked Bacon
Scrambled Eggs Topped with Tillamook Cheddar Cheese
Oven Roasted Fingerling Potatoes
French Toast Bread Pudding with Maple Syrup

Beer Selection

Seasonal and small patch offerings are available as well to customize your beverage selection. Please inquire with the banquet manager for more information on selection and pricing.

HEFEWEIZEN 4.8% ABV | 30 IBU

American-style Hefeweizen, brewed since 1986, Hefeweizen (meaning “yeast wheat” in German) is purposefully cloudy in appearance due to live yeast in suspension. The yeast and Cascade hops deliver complex citrus aromas and flavors, and a crisp, refreshing finish.

DROP TOP AMBER ALE 5.3% ABV | 20 IBU

A rich, flavorful amber ale, with exceptionally smooth and easy taste. Uniquely brewed with honey malt and just a touch of milk sugar, Drop Top’s silky character yields complex flavors without a trace of harshness.

UPHEAVAL IPA 7.0% ABV | 85 IBU

The result of our brewers’ relentless pursuit of the perfect IPA. With more than two pounds of hops per barrel, Upheaval IPA unleashes a huge hop flavor and aroma with serious bitterness and balanced finish. Brewed with wheat, the result is a hazy, bold IPA that’s Unfiltered. Unexpected. Unapologetic. Uncompromised.

PDX PILSNER 4.8% ABV | 41 IBU

Northern German style pilsner brewed in the northern part of Portland. At first whiff, notes of spice and lemon zest envelop you. Because we live in arms reach of the hop farms of the Pacific Northwest, we dry hopped our Pils with the once forgotten Columbia hop. PDX is perfect for the short, grey days of winter and the long, sunny days of summer. The bitterness is firm and lingering true to a Pilsner brewed in the North of Germany. Graham cracker, lemon zest, and mild hop spice compliment the bitterness making PDX Pils crisp & refreshing.



Gluten Free Options

- Omission IPA, Pale Ale & Lager \$5 per bottle
- Square Mile Cider \$5 per bottle
- Square Mile Cider may also be purchased by the pint, please request this option in advance

Wine

Please inquire with your banquet manager for our seasonal wine selection. Wine may be purchased by the bottle or glass. Guests are welcome to provide their own wine for their event. Corkage fee is \$10.00 per 750ml bottle.

Beverage Options

The Widmer Brothers Banquet Rooms serve a variety of fine crafted Widmer Brothers Beers, wines from the Northwest, as well as several non-alcoholic selections.

SERVICE OPTIONS

NO HOST BEVERAGE SERVICE

With this option your guests would be responsible for their own beverage purchases. Servers will be able to take individual drink orders and arrange payment with each guest. A bar set up will be provided for larger groups at no additional fee.

HOSTED BEVERAGE SERVICE

If you would like to offer a hosted beverage service, your guest's drinks will be charged to the final bill. Please select which beverages you would like to host at your event. Limits may be set on either the beverage bill or drinks per person then may continue as a non-hosted service as necessary. We can provide drink tickets to accommodate a partially hosted scenario.

Non-Alcoholic Options

20oz Soft Drinks: Coke, Diet Coke & Sprite	\$2.75 each
12oz Sparkling Water	\$3 each
Lemonade	\$6 per pitcher
Freshly Brewed Iced Tea	\$6 per pitcher
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas	\$15 per gallon
Non-Alcoholic Beer (O'Doul's)	\$4 per bottle

HOSTED OPTIONS INCLUDED

HOSTED INDIVIDUAL SERVICE

Servers will be available to take individual drink orders from each guest throughout your event. Your guests will be able to order a pint of beer, glass of wine or non-alcoholic option from our servers. The charges will be added to the final master bill. A bar set up will be provided for larger groups at no additional fee.

HOSTED BEVERAGE TABLE

A beverage table is a great option if you are hosting beverages for a group. Pitchers of beer often reflect a savings on your final bill, as well as offering your guests the option of tasting different Widmer Brother's Beers without committing to a full pint. Please select which non-alcoholic beverages, beers, and wines by the bottle you would like to offer to your guests. A self-service beverage table will be set up in the banquet room with your beverage selections. Servers will replenish the selections as needed.

Event Enhancements



RETAIL ITEMS

Widmer Brothers retail items, which include bottled beer, Crowlers, growlers, glassware, apparel, gift certificates and many other uniquely Widmer items are available to purchase through your Banquet Manager. You can check out our retail selection online at : <https://shop.widmerbrothers.com>

BREWERY TOURS

Include a private tour of our state of the art facility during your event or meeting.

- Tours are available with our knowledgeable guides at a flat rate of \$25.00 per group, per tour.
 - Tastings are not included.
 - Maximum of 25 guests per group.
- * Please be aware that all guests must have close-toe shoes or they will not be allowed in the facility for safety purposes.



BANQUET ROOM

Policy & Agreements

PRICING

Food and beverage minimums apply to each space based on the date, day and time of the event. Events may also be subject to a separate room rental fee based on the time of day reserved. A 20% gratuity is added to final food and beverage totals. Please contact our banquet manager for specific pricing of your event.

DURATION OF EVENT

Social Events are scheduled to conclude three hours from the contract confirmed arrival time. Any event exceeding those three hours will be subject to an hourly room rate of \$100.00/hour plus 20% gratuity. The event space is available 30 minutes prior to the contract confirmed arrival time for décor set up.

DECOR

China, glassware, silverware, napkins, buffet linens, tables and chairs are included in the banquet room rental. House centerpieces are also available. Table decorations, with the exception of glitter & confetti, are welcome. Decorations that need to be tacked or taped to the walls, doors or windows are not allowed. All candles must be contained and not pose a fire hazard.

CATERING

- All food must be purchased by one host and charged to one master bill.
- Food and beverage menus must be finalized no later than two weeks prior to the event to ensure product availability.
- Final guests count is due no later than one week prior to the event.
- No outside food is permitted except for dessert items, which are subject to a \$1.00 per guest fee.
- Cutlery, napkins and cake cutting are included in the fee.
- Guests are welcome to provide their own wine for the event. A \$10.00 corkage fee per 750ml bottle will be applied to the final bill. Wine glasses and bottle presentation are included in the fee.

GUARANTEE

Final guest counts and plated entrée pre-counts are required no later than one week prior to the event. If no verbal or written guarantee is received, the original contracted guest count will be used as the final guest count. The final count is the minimum number of guests for which the host will be charged.

BANQUET ROOM

Policy & Agreements

PAYMENTS

At the conclusion of the event, the banquet captain will present an itemized bill to the host. Full payment is due at the conclusion of the event. We accept cash, American Express, Visa, Mastercard & Discover. Personal checks will not be accepted.

AUDIOVISUAL

Complimentary Wireless Internet is available in the Banquet Rooms. Easels are available for poster display. A Screen, InFocus projector, Podium, Wireless microphone, and 70" touchscreen Mondopad are available for daily rental. Sports games can be shown during your event for an additional charge.

DAMAGES

Widmer Brothers Pub is not responsible for any materials lost, stolen, damaged or left behind. Should any guest cause damage to our facility or AV equipment rental, the host will be responsible for any damage charges that incur.

CANCELLATION

If host chooses to cancel the event after the reservation has been finalized, the host will be subject to a cancellation fee. Cancellation fees are based on the date ranges listed in the chart below, and will be billed to the credit card on file.

CANCELLATION DATE	CANCELLATION FEE
Date contract is signed to 30 days prior to event	Flat fee of \$500
8- 29 days prior to event	Contracted food and beverage minimum and room fee
3 - 7 days prior to event	80% of the estimated food total, based on the final guest count on most recent menu estimate
3 business days prior to event	100% of estimated food cost, based on the final guest count on most recent menu estimate

Corporate Meetings

Food and beverage minimums apply to each space based on date, day and time of event. Events may also be subject to a separate room rental fee based on time of day reserved. A 20% gratuity is added to final food and beverage totals. Please contact our banquet manager for specific pricing for your event.

AUDIO / VISUAL RENTAL FEES

MondoPad	\$150 per day rental
Screen	\$55 per day rental
Projector	\$100 per day rental
Screen & Projector Package	\$110 per day rental
Podium &/or Wireless Microphone	\$55 per day rental
Wireless Internet	Complimentary
Easels & Flipcharts	Available Upon Request

70-INCH TOUCH SCREEN MONDOPAD

Present, annotate and collaborate on a giant 70-inch touchscreen with participants in the room and around the world. The InFocus Mondopad puts everything you need to visually present, capture and share ideas at your fingertips – all beautifully integrated into a single device.

- Multi-touch high definition 70-inch display
- Flexible and expandable with built-in Windows PC
- Digital interactive whiteboard and document annotation
- Business-class video conferencing
- Share, view and control from your tablet or smartphone
- Full version of Microsoft Office