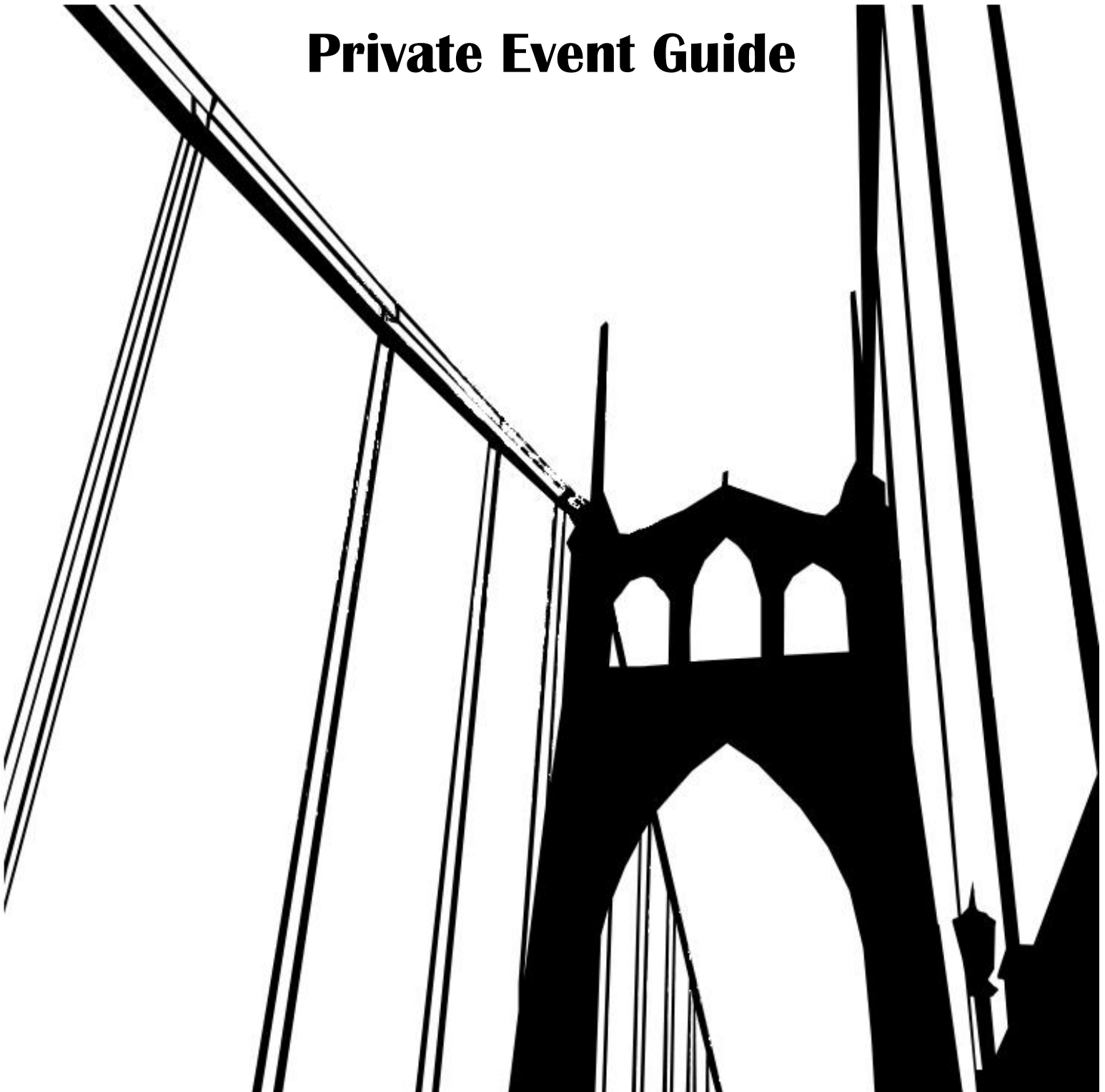




# Private Event Guide



# Private Events at BridgePort BrewPub



Located in Portland’s historic Pearl District since 1984, BridgePort resides in a late 19<sup>th</sup> century, brick and timber building on the National Register of Historic Places. With its fusion of contemporary architecture, modern amenities & historic charm, BridgePort is a Portland landmark, tourist destination & beer lover’s paradise. Known internationally for quality ales, BridgePort is the original craft brewery of Oregon.



Introduction

Event planning is easy at **BridgePort BrewPub** with on-site catering and a room rental fee that includes: furniture, china, glass, silver, candles & linen. Both private rooms offer quality audio-visual equipment with the Heritage Room fully updated with wireless high speed internet, surround sound, wireless microphones, & an LCD projector with a large cinematic screen.

Expect the best from the BridgePort kitchen as all menus are made on-site with a group of Chefs who have worked together for years building our extensive & delicious menu options. Our outstanding BridgePort Events Team will assist you from the beginning stages of planning to the last minute details to creating a most memorable night. From corporate off-sites to weddings to private parties, we can accommodate events of all types in a historic brewery!

**To begin planning your event, please contact our Events Manager at 503.241.7179 x310 or [events@bridgeportbrewing.com](mailto:events@bridgeportbrewing.com)**

## **Our Food Concept**

We strive to create food emphasizing the roots of cooking, employing traditional European techniques of braising, butchering, smoking & other methods of scratch preparation. From our ales to our house smoked salmon, everything is done by hand & with care in our craft kitchen & brewery. We offer simple great tasting dishes using the freshest regional ingredients & many organic sustainable resources when available. We have created items & buffets that can be tailored to the allergy challenged or lifestyle choice. Work directly with our team to find the right menu that will meet your needs. Our inventive menus are always seasonal, versatile & creative with an appeal to everyone.

### **Our local, seasonal purveyors include:**

Wilder Land & Sea | Stargazer Farms | Prairie Creek Farms | Bee Local Honey  
 Jacobsen Salt Co | OTA Tofu | Portland Creamery | Iliamna Fish Company  
 Draper Valley Chicken | Mary's Chicken | Cattail Creek Lamb | Lava Lake Lamb  
 Double R Ranch | St. Helens Beef | Country Natural  
 Painted Hills Ham | Coleman Chicken | Mama Lil's Peppers  
 Seoul Kimchi | DiNapoli Organic Tomatoes

## **Styles of Service**

### **Buffet Dinner**

Perfect for social affairs with casual conversation, buffet style allows you to spend more time mingling with your guests. A buffet gives your guests the freedom to choose their meal & whether they want to go for another plate. Our professional service staff will arrange the buffet table with platters of appetizers, crisp salads & dishes of piping hot entrees followed by dessert. Passed hors d'oeuvres or a light appetizer buffet are the perfect additions to this style of service.

### **Plated Dinner**

This full service experience has every course artistically displayed on individual plates for each guest. Service staff delivers & clears courses, while providing beverages upon request. Ideal for more formal affairs & intimate conversation. We suggest concluding your meal with individual desserts complemented with our hand crafted ales or select after dinner spirits.

### **Cocktail**

Carefully designed floor layouts encourage conversation & mingling, while also providing a casual feel. This style will allow your guests to enjoy the event without having to be seated. Passed appetizers or appetizer buffets allow guests to indulge at their leisure.

## The Heritage Room



Perfect for wedding rehearsal dinners, wedding ceremonies & receptions, holiday parties, birthday celebrations or corporate meetings & presentations day or night for 25 to 115 guests.

**Room Size:** 47' 3" x 40' 10"

**Square Feet:** 1930 Sq. Ft.

**Ceiling Height:** 16'

**Cocktail Style Reception:**

30-115 guests

**Seated Reception:** 30- 100 guests.

**Custom:** Work directly with us to create a unique floor plan.

## The Old Knucklehead Room



Ideal for intimate gatherings, cocktail parties, small functions & conferences of 10 to 28 guests.

**Room Size:** 16' 6" x 20' 10"

**Square Feet:** 341 Sq. Ft.

**Ceiling Height:** 12'

**Conference Style:** 10-18 guests

**Seated with Buffet:**

(up to 24 guests)

**Seated without a Buffet:**

(15-30 guests)

**Cocktail Style:**

(up to 30 guests)

Capacity

# Private Events at BridgePort BrewPub



## **Appetizers**

Appetizer Buffet Package .....	5
A La Carté Appetizer Options.....	5 & 6
Specialty Platters .....	7
Specialty Roasts.....	7

## **Dinner**

Dinner Buffet Packages .....	8 & 9
A La Carté Dessert Options .....	10
Plated Dinner Menu.....	11
A La Carté Dinner Buffet Options .....	12 & 13

## **Lunch**

Lunch Buffets.....	14
Plated Lunches .....	15

## **Breakfast**

.....	16
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## **Beverages**

Beverage Service Options .....	17
Wine List .....	18
BridgePort Ales List.....	19

## **Fine Print**

Room Pricing .....	20
Miscellaneous Pricing.....	21
Private Event Policies & Agreements.....	22 & 23

# Table of Contents

## Forest Park Package

Appetizer Buffet.

Priced per person with a minimum order of 25 guests.



**Choose Five of your Favorites**.....\$24

**House Made Tortilla Chips & Pico de Gallo or Pita Chips & Hummus**

**Buttermilk Fried Chicken Bites** with buttermilk ranch dressing

**Garden Vegetable Crudit ** with buttermilk ranch dressing

**Hot Spinach Artichoke Dip** with tortilla chips

**Pork Schnitzel Bites** with Kingpin mustard

**Crispy Cajun Chickpea Fritters** with smoked tomato ketchup

**Wild Mushroom Risotto Bites** with marinara

**Pulled Pork Sliders:** (pick one style)

- BridgePort BBQ

- Kalua Pork

**Cocktail Meatballs:** (pick one style)

- BridgePort BBQ

- Chicken Parmesan with marinara

- Turkey Pesto with marinara

- Bleu Cheese Buffalo Chicken

- Chicken Teriyaki

- Classic Swedish in brown gravy

**Skewers:** (pick one style)

- Grilled Teriyaki Chicken

- Grilled Pork Teriyaki

- Tikka Masala Chicken

- Spicy Grilled Korean Chicken

## — A La Cart  Appetizers —

Each order serves 25 guests.

See Seasonal Specials for more offerings.

**Shrimp**.....\$140

- Grilled Spicy Thai in mint, cilantro, garlic, ginger, jalapenos, fish sauce & lime juice

- New Orleans BBQ in Worcestershire sauce, butter & Cajun spices

- Garlic Scampi in white wine, garlic, parsley & tomato

- Crispy Coconut with pineapple sweet n' sour sauce

**Spicy Crab Cakes** with Sriracha aioli.....\$140

**Wild Salmon Cakes** with Sriracha aioli.....\$125

**BridgePort's Chicken Wings**.....\$120

- Classic Buffalo with blue cheese dressing & celery (bone in or boneless)

- BridgePort BBQ with buttermilk ranch

- Spicy Korean BBQ

**Skewers**.....\$100

- "Thai One On Chicken Satay"

- Spicy Grilled Korean Chicken with red dragon sauce, green onions & sesame seeds

- Grilled Chicken or Pork Teriyaki with toasted sesame seeds & scallions

- Tikka Masala Chicken marinated in Greek yogurt

- Bistro Steak marinated in garlic, soy & rosemary.....\$140

- Ginger-Miso Steak marinated in garlic, orange, ginger & sugar.....\$140

**Cocktail Meatballs**.....\$95

- BridgePort BBQ

- Chicken Parmesan with marinara

- Turkey Pesto with marinara

- Bleu Cheese Buffalo Chicken

- Chicken Teriyaki

- Classic Swedish in brown gravy

Appetizers

# Appetizers

<b>Sliders</b> with mini buns	
- BridgePort BBQ Pulled Pork .....	\$95
- Kalua Pork - slow smoked & finished with Hawaiian sea salt .....	\$95
- Cheeseburger with bearnaise on a sesame bun .....	\$110
- Bacon & Bleu with garlic aioli .....	\$120
<b>Fried BrewPub Bites</b> .....	\$90
- Wild Mushroom Risotto with marinara	
- Mac & Cheese with marinara **For a traditional side dish, try our Smoked Cheddar Mac & Cheese	
- Cajun Chickpea Fritters with smoked tomato ketchup	
- Pork Schnitzel with Kingpin mustard .....	\$95
- Buttermilk Chicken with buttermilk ranch .....	\$95
- Crispy Korean Chicken Bites in spicy pepper sauce .....	\$100
- Fried Cheese Curds with Kingpin mustard .....	\$90
- Crispy Coconut Chicken Fingers with mango honey sauce .....	\$95
<b>Crispy Fries</b> .....	\$80
- Sweet Potato with BridgePort BBQ sauce	
- Steak (thick cut) with garlic, parmesan, herbs & garlic aioli	
- Chickpea Wedges with garlic, herbs & Greek yogurt sauce	
<b>Chinese Chicken Wraps</b> <i>build your own</i> with bibb lettuce & sweet chili sauce .....	\$90
<b>Tofu</b> .....	\$85
- Sweet n' Sour	
- Vegan "Wookie Wings" Buffalo <b>or</b> BBQ with vegan ranch dressing	
<b>Curried Vegetarian Spring Rolls</b> with ginger plum sauce .....	\$85
<b>Stuffed Phyllo Tartlets</b> .....	\$80
- Wild mushroom, leek & parmesan	
- Spinach & artichoke	
- Shredded buffalo chicken & blue cheese .....	\$95
<b>Crostini</b> .....	\$85
- Roasted beets, pistachio, local honey & orange ricotta	
- Bacon jam, brie & apples	
- Roasted garlic hummus, fresh red bell peppers & green onions	
- Wild smoked salmon spread, capers & dill .....	\$95
<b>Specialty Dips &amp; House Made Chips</b> .....	\$65
- Fresh Pico de Gallo with tortilla chips ( <i>Add fresh made guacamole for \$35</i> )	
- Caramelized onion & sour cream with Yukon gold potato chips	
- Creamy tahini hummus with pita chips	
- Hot Spinach Artichoke Dip with tortilla chips .....	\$95
- Hot Roasted Jalapeno & Corn Dip with tortilla chips .....	\$95
- Buffalo Chicken Dip with celery & tortilla chips .....	\$85
- Traditional Seven Layer Dip with tortilla chips .....	\$80
- Greek Seven Layer Dip with tortilla chips .....	\$80
<b>Fresh Popped Popcorn</b> .....	\$35
- Buttered with sea salt & rosemary	
- Bacon & rosemary	
- Chipotle & cinnamon	
- Vegan with olive oil, nutritional yeast & cumin	
- Lime zest, cotija & ancho	
- Pesto with parmesan, pecorino, garlic & basil	
<b>Greek Salad Cucumber Cups</b> with whipped feta, Kalamata olives, cherry tomatoes & diced green peppers .....	\$90
<b>House Marinated Olives</b> .....	\$30 per quart
<b>BridgePort Chex Mix</b> .....	\$35

## — Specialty Platters —

Mix & match platters with a la carté offerings or before any dinner to create a personalized appetizer menu.

- Wild Smoked Salmon Platter** with dill cream cheese, capers, egg, red onion, lemon & crackers  
 Small (20-30).....\$165
- Classic Shrimp Cocktail Platter** with mild chipotle cocktail sauce & lemon  
 Small (20-30).....\$180  
 Medium (40-50) .....\$255  
 Large (90-100).....\$405
- Antipasto Platter** with roasted vegetables, salami, genoa, soppressata, roasted peppers, artichoke hearts, marinated provolone & house marinated olives  
 Small (20-30).....\$140  
 Medium (40-50) .....\$205  
 Large (90-100).....\$405
- Local Artisan & European Cheese Board** with dried fruit, toasted nuts & crackers  
 Small (20-30).....\$105  
 Medium (40-50) .....\$155  
 Large (90-100).....\$305
- Seasonal Fruit & Cheese Display**  
 Small (20-30).....\$105  
 Medium (40-50) .....\$155  
 Large (90-100).....\$305
- Baked Brie** wrapped in puff pastry with apples, brown sugar, toasted walnuts & sage  
 Small (20-30).....\$85  
 Medium (40-50) .....\$135  
 Large (90-100).....\$255
- Seasonal Fresh Fruit Platter** with Northwest raspberry sauce  
 Small (20-30).....\$95  
 Medium (40-50) .....\$155  
 Large (90-100).....\$305
- Garden Vegetable Crudit ** with buttermilk ranch dressing  
 Small (20-30).....\$55  
 Medium (75).....\$105
- Grilled Vegetable Platter** Squash, mushrooms, red bell peppers, corn, zucchini, onions & kale chips with Greek yogurt, kale & spinach dip or vegan curried cashew cream sauce  
 Small (20-30).....\$70

## — Specialty Roasts —

Note that each roast will serve a different quantity of guests & are pre-sliced.

- Brown Sugar Glazed Ham** with sweet mustard sauce (30-40).....\$230
- Roasted Porchetta** Italian style roasted pork shoulder with fennel, coriander, garlic, lemon, herbs, chili flakes & natural pork jus (20-30) .....\$230
- Smoked Natural Turkey** with sage gravy & cranberry chutney (20-25).....\$210
- Beef Top Round** with horseradish & au jus (40-50) .....\$450
- Smoked Rosemary & Black Pepper Rubbed Prime Rib** with horseradish & au jus (15-20) .....\$475
- Roasted NY Strip Loin** with red wine demi glaze (20-30).....\$425



## Dinner Buffet Packages

Priced per person. Minimum order of 25 guests per package.  
Includes your choice of: 2 entrées, 2 salads & 2 sides. All menus are served with fresh baked como bread.  
See separate Seasonal Specials for substitution options.

### Choose Two Entrées from within One Package

One entrée from each package (total of two entrées) will be \$45 per person.

#### The Mt. Tabor ..... \$42

- **Roasted Chicken** with lemon, garlic, parsley & natural chicken jus
- **Grilled Natural Turkey Breast** with sage gravy
- **Wild Pacific Cod** with parsley bread crumbs & lemon IPA sauce
- **Smoked Roast Beef** with roasted shallot sauce
- **Grilled Steak Tips** in red wine mushroom sauce *(add \$1 per person)*
- **Espresso & Red Wine Braised Beef Penne** with goat cheese, parmesan & rosemary
- **House Smoked Pork Loin** with local honey-mustard BBQ sauce **or** apple cider brined with grilled onions & apples
- **Pan Seared Chicken Cutlets** with sherry mushroom sauce **or** lemon, capers & butter

#### The Waterfront Park ..... \$48

- **Wild Alaskan Salmon** with roasted oyster mushrooms, teriyaki sauce & green onions **or** herb roasted with lemon & mustard beurre blanc *(market price)*
- **Grilled Beef Tri-Tip** with BridgePort BBQ sauce **or** California style with red wine
- **Grilled NY Sirloin** with brandy & green peppercorn sauce
- **BridgePort Beer Braised Beef Brisket**
- **Braised Boneless Beef Short Ribs** with Porter, bacon & caramelized onions *(add \$1 per person)*
- **Grilled Beef Tenderloin** with Bordelaise sauce *(add \$2.50 per person)*
- **Stuffed Pork Loin** with prosciutto, provolone, sage, roasted garlic & marsala sauce **or** roasted red pepper, oregano, spinach, feta & sherry sauce

### Vegetarian Entrées

Can be substituted into either buffet package.

- **Three Cheese Ravioli** with local spinach in tomato vodka sauce
- **Vegan Yellow Thai Curry** with ginger, garlic, coconut milk, peppers, carrots, mushrooms, grilled tofu, basil & steamed jasmine rice
- **Grilled Tofu & Vegetable Bowl** with quinoa, black beans, seasonal vegetables, sesame carrot salad & creamy cashew sauce

### Prices for Adding a Third Entrée

Must have a minimum of 50 guests when adding a third entrée.

**Mt. Tabor Package**..... \$8 per person

**Waterfront Park Package**..... \$9 per person

— Dinner Buffet Package Continued on the Next Page —

## Choose Two Salads

Select salads can be made vegan.

See separate Seasonal Specials for substitution options.

- **BrewPub House** mixed greens, apples, toasted hazelnuts, goat cheese & cider vinaigrette
- **Traditional Caesar** romaine, lemon, parmesan & croutons
- **Marinated Kale & Spinach** quinoa, cucumber, tomatoes, oranges, smoked almonds & balsamic vinaigrette
- **BLT Wedge** romaine, spinach, bacon, tomatoes, crispy onions & goat cheese dressing
- **Farm Fresh Greek** romaine, spinach, green peppers, feta, cucumbers, tomatoes, Kalamata olives & creamy feta dressing
- **Pesto Pasta** sweet basil-walnut pesto, artichoke hearts, sun dried tomatoes, pecorino & parmesan
- **Broccoli Pasta** toasted walnuts, red onions, cherry tomatoes, feta & Greek yogurt poppyseed dressing

## Choose Two Side Dishes

Add a third side for \$3.00 per person.

Select sides can be made vegetarian or vegan.

See separate Seasonal Specials for substitution options.

- **Mixed Vegetable Medley** seasonal assortment
- **Roasted Broccoli Crowns** with lemon, garlic & parmesan
- **Green Bean Casserole** with mushrooms, parmesan & crispy onions
- **Green Beans**
  - shallots, vermouth & mushrooms
  - bacon, pecans & apples
  - dried cranberries, almonds & bleu cheese
- **Roasted Brussel Sprouts** with bacon & balsamic
- **Steamed Jasmine Rice**
- **Cheesy Broccoli & Rice Casserole**
- **Vegetarian Wild Mushroom Pilaf**
- **Creamy Mashed Potatoes**
  - roasted garlic
  - sour cream & chives
  - caramelized onion & fresh herbs
  - smoked cheddar & horseradish
- **Smashed Red Bliss Potatoes** with bacon, buttermilk, scallions & dill
- **Roasted Garlic & Dill Red Potatoes**
- **Roasted Yukon Gold Potatoes** with garlic & herbs
- **Baked Potato Casserole** with cheddar, chives & sour cream
- **Cheesy Potato Gratin** with fresh thyme
- **Smoked Cheddar Mac & Cheese** *(add \$1 per person)*

# Dinner Buffet Packages

## A la Carté Dessert

- All cakes serve 14 slices -

### Cheesecakes

- NY Cheesecake...\$60 **or** with seasonal fruit compote.....\$70
- Zesty Lemon Curd Cheesecake .....\$70
- Tuxedo Cheesecake.....\$60
- Oregon Marionberry Swirl Cheesecake.....\$60

### Tortes

- Tiramisu Torte .....\$80
- Flourless Chocolate Torte.....\$70
- Raspberry Silk Torte .....\$60

### Cakes

- Harvest Carrot Cake.....\$80
- Toffee Luscious Cake.....\$70
- Lemon Poppyseed Cake.....\$60

- Minimum order of 1 dozen per flavor -

### Cupcakes (Not available on Sundays) .....\$32 per dozen

- Red velvet
- Chocolate
- Lemon Poppyseed
- Strawberry
- Carrot

### Mini Tarts .....\$35 per dozen

- chocolate hazelnut
- apple crisp
- lemon meringue

### Mini Cheesecakes .....\$40 per dozen

- Oregon marionberry
- Lemon Raspberry
- Chocolate
- Crème Brulee

### Bar Cookies.....\$30 per dozen

- Iced Cake Brownie
- Very Berry
- Rocky Road
- Lemon
- Pecan Dream
- Rice Crispy Treat

### Specialty Cookies .....\$55 per dozen

- Coconut Macaroon
- Chocolate Dipped Macaroon
- Tuxedo

### Cookies.....\$20 per dozen

- Chocolate Chip
- Peanut Butter
- Gingersnap
- Oatmeal Raisin
- Snickerdoodle

A la Carté Dessert

## Plated Dinners

Priced per person. Minimum order of 25 guests per entrée selection.  
 BridgePort will require the RSVP count for each entrée by the guest count due date.  
 All menus are served with fresh baked como bread.



### Choose One Salad

Salads included in entrée price.

**BrewPub House** mixed greens, diced apples, toasted hazelnuts,  
 crumbled goat cheese & cider vinaigrette

**Traditional Caesar** romaine, lemon, parmesan & croutons

**Seasonal Spinach** as prepared for the Seasonal Specials *(add \$2 per person)*

### Choose One Entrée

Minimum order of 25 guests per entrée selection.

- Grilled Beef Tenderloin** with buttery mashed potatoes, seasonal vegetables & Bordelaise sauce ..... \$58
- Roasted NY Sirloin Steak** with creamed kale, fingerling potatoes, crispy shallots & Bordelaise sauce ... \$50
- Wild Alaskan Salmon**..... \$48
  - with steamed rice, roasted oyster mushrooms, teriyaki sauce & green onions
  - with wild rice pilaf, seasonal vegetables & mustard beurre blanc
- Roasted Chicken Breast** with wild mushroom fricassee, buttery mashed potatoes & sage jus ..... \$42
- Stuffed Pork Loin** with creamy parmesan polenta & seasonal greens ..... \$40
  - prosciutto, provolone, sage, roasted garlic & marsala sauce
  - roasted red peppers, oregano, spinach, feta & sherry sauce
- Three Cheese Ravioli** with local spinach & tomato vodka sauce ..... \$38
- Grilled Tofu & Vegetable Bowl** with quinoa, black beans, seasonal vegetables, sesame carrot salad & creamy cashew sauce ..... \$32

### Plated Desserts \$6 per person

- **Tiramisu Torte**
- **Raspberry Silk Torte**
- **Flourless Chocolate Torte**
- **Lemon Poppyseed Cake**
- **Harvest Carrot Cake**
- **Toffee Luscious Cake**
- **Seasonal Mixed Fruit Tart**
- **Tuxedo Cheesecake**
- **Oregon Marionberry Swirl Cheesecake**
- **Zesty Lemon Curd Cheesecake**
- **NY Style Cheesecake** with seasonal fruit compote

Plated Dinners

## A la Carté Dinner Buffet

Common menus consist of 1-2 entrees, 1 salad & 1-2 sides.  
All menus are served with fresh baked como bread.  
Minimum order of 25 guests per selection where required.  
See separate Seasonal Specials for additional options.



### Entrées

Priced per person.

Minimum order of 25 guests per entrée selection.

<b>Grilled Beef Tenderloin</b> with Bordelaise sauce.....	\$25
<b>Roasted NY Sirloin</b> with brandy & green peppercorn sauce .....	\$20
<b>Grilled BBQ Beef Tri-Tip</b> with BridgePort BBQ sauce .....	\$20
<b>Wild Pacific Cod</b> with parsley bread crumbs & lemon IPA sauce.....	\$20
<b>Wild Alaskan Salmon</b> .....	<i>market price</i>
- roasted oyster mushrooms, teriyaki sauce & green onions	
- herb roasted with lemon & mustard beurre blanc	
<b>Stuffed Pork Loin</b> .....	20
- prosciutto, provolone, sage, roasted garlic & marsala sauce	
- roasted red peppers, oregano, spinach, feta & sherry sauce	
<b>Pan Seared Chicken Cutlets</b> with fresh herbs & natural jus .....	\$18
<b>Roasted Chicken</b> with lemon, garlic, parsley & natural jus.....	\$18
<b>Specialty Pastas</b> .....	\$18
- Three cheese ravioli with local spinach & tomato vodka sauce	
- Roasted garlic & spinach tortellini in tomato vodka sauce	
- Portobello stroganoff with sour cream, red wine & dill	
- Espresso & red wine braised beef penne with parmesan, goat cheese & rosemary	
<b>Vegan Yellow Thai Curry</b> ginger, garlic, coconut milk, peppers, carrots, mushrooms, basil, grilled tofu & steamed jasmine rice .....	\$18

— Salads & Sides Continued on the Next Page —

A la Carté Dinner Buffet

## Salads

Each order serves 25 guests.  
Select salads can be made vegan.

<b>BrewPub House</b> mixed greens, apples, toasted hazelnuts, goat cheese & cider vinaigrette .....	\$105
<b>Traditional Caesar</b> romaine, lemon, parmesan & croutons .....	\$105
<b>BLT Wedge</b> romaine, spinach, bacon, tomatoes, crispy onions & goat cheese dressing .....	\$105
<b>Marinated Kale &amp; Spinach</b> quinoa, cucumber, tomatoes, oranges, smoked almonds & balsamic vinaigrette .....	\$100
(*Add diced avocado, \$1 per person.)	
<b>Farm Fresh Greek</b> romaine, spinach, green peppers, feta, cucumbers, tomatoes, Kalamata olives & creamy feta dressing .....	\$100
<b>Broccoli &amp; Pasta</b> toasted walnuts, red onions, cherry tomatoes, feta & Greek yogurt poppyseed dressing .....	\$90
<b>Pesto Pasta</b> sweet basil-walnut pesto, artichoke hearts, sun dried tomatoes, pecorino & parmesan .....	\$90

## Side Dishes

Minimum order of 25 guests per selection.  
Select sides can be made vegetarian or vegan.

**All Side Dishes** ..... \$4.50 per person

- **Mixed Vegetable Medley** seasonal assortment
- **Roasted Broccoli Crowns** with lemon, garlic & parmesan
- **Green Bean Casserole** with mushrooms, parmesan & crispy onions
- **Green Beans**
  - shallots, vermouth & mushrooms
  - bacon, pecans & apples
  - dried cranberries, almonds & bleu cheese
- **Roasted Brussel Sprouts** with bacon & balsamic
- **Steamed Jasmine Rice**
- **Cheesy Broccoli & Rice Casserole**
- **Vegetarian Wild Mushroom Pilaf**
- **Creamy Mashed Potatoes**
  - roasted garlic
  - sour cream & chives
  - caramelized onion & fresh herbs
  - smoked cheddar & horseradish
- **Smashed Red Bliss Potatoes** with bacon, buttermilk, scallions & dill
- **Roasted Garlic & Dill Red Potatoes**
- **Roasted Yukon Gold Potatoes** with garlic & herbs
- **Baked Potato Casserole** with cheddar, chives & sour cream
- **Cheesy Potato Gratin** with fresh thyme
- **Smoked Cheddar Mac & Cheese** (add \$1 per person)
- **House Made Cornbread** classic or jalapeno

## Lunch Buffets

Priced per person.

Minimum order of 25 guests per selection.

See Page 10 for a la carté dessert options to add to your lunch buffet.



### **Gourmet Deli Tray** .....\$20

Build your own sandwiches with an assortment of smoked turkey, ham, roast beef & cured Italian meats. Cheeses include: white cheddar, pepper jack & provolone. Served with lettuce, tomatoes, red onions, mayo, house made Kingpin mustard & pickles. Includes Kettle Chips, pesto pasta salad & mixed field greens with balsamic vinaigrette.

### **Indian Style Buffet** ..... \$21

Chicken tikka masala with Greek yogurt, aloo gobi (curried cauliflower & potato stew), basmati rice, vegan chickpea fritters, mint chutney & mixed field greens with balsamic vinaigrette.

### **Take Me to the Greek** ..... \$21

**Your choice of TWO:** Greek yogurt marinated chicken, ground beef moussaka **or** spinach & feta pie. Served with toasted local pita, tzatziki sauce, quinoa tabbouleh & Greek salad with red onions, green peppers, cucumbers, olives & feta.

### **Island Hopper** ..... \$21

**Your choice of TWO:** Cuban roast pork, picadillo (Cuban chili), rope vieja (shredded steak), Cuban braised chicken **or** jerked chicken. Served with white rice, black beans & mixed field greens with citrus vinaigrette.

### **Bento** .....\$22

**Your choice of:** Hawaiian Kalua style smoked pork, grilled teriyaki beef, grilled teriyaki chicken **or** sweet & sour tofu **with your choice of:** Shoyu chicken **or** Hawaiian style fried chicken. Served with steamed brown rice, potato macaroni salad, stir fried vegetables & Portland's "Shanghai'd" chopped salad with Napa cabbage, romaine lettuce, red peppers, oranges, cilantro, crispy wontons & sweet n' sour vinaigrette.

### **North by Southwest** .....\$22

**Your choice of:** grilled vegetable enchiladas with green chili & cheese **or** chicken enchiladas with green chili. Includes build your own tacos **with your choice of:** carne asada, pulled pork pastor **or** shredded lime & cilantro chicken served with warm tortillas, salsa, shredded lettuce, sour cream, Tillamook cheddar & tortilla chips. Served with black beans, steamed rice & Southwest salad with romaine, crispy tortilla strips, tomatoes & creamy cilantro vinaigrette. *Add fresh made guacamole (\$2.50 per person).*

### **Italian** ..... \$21

**Your choice of TWO:** grilled chicken fettuccini alfredo, baked spinach & vegetable lasagna, Drew's Midwest meat ragout with penne, chicken parmesan, three cheese ravioli with tomato vodka sauce, grilled Italian chicken breast with tomatoes **or** balsamic roasted beef (*add \$1 per person*). Served with grilled balsamic marinated vegetables & mixed field greens with artichoke hearts, olives, onions, sun dried tomatoes & parmesan.

### **BBQ Picnic** .....\$22

**Your choice of:** House smoked pulled pork **or** chicken with BridgePort BBQ sauce with mini buns. Served with buttermilk fried chicken, BBQ pinto beans, potato salad, fresh baked cornbread & mixed field greens with buttermilk ranch dressing. *Add Watermelon (seasonal – market price).*

## Plated Lunches

Priced per person.  
Minimum order of 25 guests per selection.



### Lunch Entrées

Add a mixed green salad with balsamic vinaigrette to any lunch entrée for \$4.

<b>Roasted Lemon Chicken Breast</b> with roasted sweet onions, mashed Yukon gold potatoes, watercress & sage jus .....	\$19
<b>Bistro Style Steak</b> with roasted potatoes, seasonal vegetables & brandy & green peppercorn sauce .....	\$21
<b>Wild Alaskan Salmon</b> with wild rice pilaf, seasonal vegetables & mustard beurre blanc .....	<i>market price</i>
<b>Three Cheese Ravioli</b> with local spinach & tomato vodka sauce .....	\$18
<b>BBQ Meatloaf</b> with mashed potatoes, BridgePort BBQ sauce, crispy onions & seasonal vegetables .....	\$18
<b>Classic Albacore Tuna Melt</b> with Tillamook cheddar & mixed greens .....	\$18
<b>Vegetable Curry &amp; Tofu Bowl</b> with spiced basmati rice.....	\$18
<b>Portobello Stroganoff</b> sour cream, red wine & dill .....	\$18
<b>Grilled Teriyaki or Hawaiian Style Fried Chicken Bento Bowl</b> with white rice, steamed broccoli, sesame carrot salad & macaroni salad .....	\$18

### Plated Desserts \$6 per person

- Tiramisu Torte
- Raspberry Silk Torte
- Flourless Chocolate Torte
- Lemon Poppyseed Cake
- Harvest Carrot Cake
- Toffee Luscious Cake
- Seasonal Mixed Fruit Tart
- Tuxedo Cheesecake
- Oregon Marionberry Swirl Cheesecake
- Zesty Lemon Curd Cheesecake
- NY Style Cheesecake with seasonal fruit compote

# Plated Lunches



## Breakfast Buffets

We proudly serve Sisters Coffee & delicious pastries from Gabriel's Bakery.  
Breakfast packages include coffee & tea. Add orange juice for \$1.50 per person.  
Priced per person.  
Breakfast is available after 8:00am.



<b>Healthy Start Breakfast Bar</b> .....	\$12
Includes fresh fruit salad, granola & local honey sweetened Greek yogurt	
<b>Continental Breakfast</b> (15 person minimum order) .....	\$12
Includes assorted pastries & seasonal fresh fruit salad	
<b>Avocado Toast Bar</b> (10 person minimum order).....	\$16
Includes sliced toast, mashed avocado, crumbled bacon, diced hardboiled eggs, sliced tomatoes, hummus & seasonal fresh fruit salad	
<b>Eye Opener Buffet</b> (40 person minimum order).....	\$18
Includes seasoned country style potatoes, peppered bacon, house made maple & sage sausage patties, seasonal fresh fruit salad & hardboiled eggs	

### — A la Carté Additions —

Note that each order will serve a different quantity of guests.

<b>Frittata</b> with seasonal vegetables (serves 10) .....	\$45
<b>Tofu Scramble</b> with seasonal vegetables (serves 15).....	\$65
<b>Bagels &amp; Lox Platter</b> whipped cream cheese, capers, red onion & tomatoes (serves 15) .....	\$155
<b>Yogurt Parfait</b> local honey sweetened Greek yogurt, seasonal fruit blend & granola (serves 20) .....	\$75
<b>Hash Brown Casserole</b> with sausage, cheddar & egg (serves 25).....	\$105
<b>Breakfast Strata</b> (serves 25) .....	\$105
- classic ham & cheddar	
- roasted red pepper, spinach & feta	
<b>Baked French Toast</b> with hazelnut streusel & blueberry syrup (serves 25) .....	\$105
<b>Hardboiled Eggs</b> .....	\$2 per person
<b>Peppered Bacon</b> .....	\$3 per person
<b>House Made Chicken Apple Sausage</b> .....	\$3 per person
<b>Assorted Pastries</b> (15 person minimum order).....	\$5 per person
<b>Fresh Fruit Salad</b> seasonal .....	\$5 per person

# Breakfast Buffets

## Beverage Service Options

We feature BridgePort Ales, regional & specially selected wines, cocktails & non-alcoholic beverages.



### Hosted Bar

Your guest's drinks are added to your bill. You have the option of using drink tokens, setting a monetary budget for the bar or choosing to host drinks during a certain time frame. In addition, you may choose what types of drinks you wish to host at your event (i.e. beer only, beer & wine, cocktails only, etc.). See the Events Manager for more details.

### No-Host Bar

Your guests order as they like & are responsible for all expenses & service charges. A bartender service charge of \$100 will be assessed for the Heritage Room & \$50 for the Old Knucklehead Room.

### Wine Service

We are happy to provide tableside wine service. You may choose wines from our list or special order wines through our Events Manager.

### BridgePort Ale Selections

We offer the entire family of BridgePort's handcrafted ales served by the Imperial pint (20 oz/\$6) or half pint (10 oz/\$4). Seasonal beers may vary in price. Your guests will be able to choose their preference from our selection on the day of the event. See our beer menu insert (page 19) for details about our BridgePort ales. Ask about our Cask beer option.

## Non-Alcoholic Beverages

Whether hosted or not, guests will be able to choose from a wide selections of non-alcoholic beverages. Upon request we will provide a coffee & tea self-serve station.

<b>Sisters Coffee</b> .....	\$20 per pot
<b>Numi Hot Tea (assorted available)</b> .....	\$2 per bag
<b>Coca-Cola Sodas (complimentary refills)</b> .....	\$3 per 20oz
<b>Juice (assorted available)</b> .....	\$3 per glass
<b>Martinelli's Sparkling Cider</b> .....	\$12.50 per 750 ml bottle
<b>Non-alcoholic Beer</b> .....	\$3.75 per bottle
<b>Flavored Water (roughly 2 gallons – serves 25)</b> .....	\$40

*Flavors include: Strawberry-basil, citrus, cucumber, raspberry mojito or pineapple-orange & ginger*

## Liquor

Price ranges below indicate variable pricing for simple & specialty cocktails. Actual pricing is dependent on the choice of brands & any additional ingredients or preparations (i.e. juices, multiple liquors, martinis, etc.)

<b>Call Brands</b> .....	\$7.00-\$12.00
<i>Includes: Portland Potato, 44 North, Ransom, Jack Daniels, Bulliet, Jameson, Below Deck, Red Island Spiced, D&amp;L Franklin vodka, Jim Beam whiskey, Aria gin, Below Deck silver rum, Omeca Altos Plata tequila</i>	
<b>Premium Brands</b> .....	\$8.00 & up
<i>Includes: Aviation, Blantons, 4 Spirits, Grey Goose, Titos, Patron Silver, Macallan 12yr, Glenlivet 12yr &amp; many others</i>	

# Beverages

## Event Wine List



### White

<b>Featured White</b> , selection varies daily.....	\$27
<b>La Vielle Ferme Rose</b> , FRA 2014 .....	\$26
<b>Elk Cove Pinot Gris</b> , Willamette Valley, OR 2017/18 .....	\$32
<b>Stoller Chardonnay</b> , Dundee Hills, Willamette Valley, OR 2016/17.....	\$32
<b>Trisaetum Estate Riesling</b> , Wichmann Dundee, OR 2015.....	\$32
<b>Dog Point Sauvignon Blanc</b> , Marlborough, NZ 2017/18 .....	\$40
<b>Chehalem INOX Chardonnay</b> , Willamette Valley, OR 2017 .....	\$35

### Red

<b>Featured Red</b> , selection varies daily .....	\$27
<b>Next Red Blend</b> Columbia Valley, WA 2014 .....	\$29
<b>Tikal Malbec “Patriota”</b> , Mendoza ARG 2015 .....	\$33
<b>D’Arenberg Shiraz “Footbolt”</b> McLaren vale AUS 2013/14.....	\$35
<b>The Show Cabernet Sauvignon</b> , CA 2015/2016.....	\$34
<b>Trisaetum Pinot Noir</b> , Willamette Valley, OR 2016 .....	\$42
<b>Adelsheim Pinot Noir</b> , Willamette Valley, OR 2016.....	\$42

### Reserve Pinot Noir & Bubbles

These higher end wines are available on a limited & seasonal basis.  
A minimum bottle order is required.

<b>Saint-Hilaire Brut</b> .....	\$34
<b>Saint-Hilaire Brut Rosé</b> .....	\$44
<b>Roederer Estate Brut</b> , Anderson Valley, CA .....	\$32
<b>Elk Cove Pinot Noir</b> , Willamette Valley, OR 2017.....	\$45
<b>John Duval Shiraz “Plexus”</b> , Barossa Valley, AUS 2013/14 .....	\$50
<b>Storybook Mountain Zinfandel</b> , Mayacamas Range, CA 2014/15.....	\$57
<b>Domaine Serene Pinot Noir</b> , Evenstad Vinyard, OR 2014 .....	\$80

Please note: vintages subject to change based on availability

### Special Order Wine

Being in one of the world’s most wine savvy cities, we can acquire a number of rare hard-to-find wines. Should you choose, we can turn to our distributors for selections from Europe, Australia, New Zealand & South America to meet your event planning needs. These wine selections require two weeks of advanced notice, require a minimum bottle purchase & have seasonal availability.

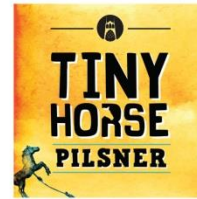
# our beers

*lighter*



Our Cream Ale starts with a malt base, followed by malted wheat and flaked oats for a rich creamy backbone. We then lightly bitter it with Nugget & Meridan hops, finishing it with Mosaics for a note of tropical fruit.

**ALCOHOL 4.8%**  
**ORIGINAL GRAVITY 12.1**  
**IBUS 18**



Tiny Horse Pilsner is our own spin on the classic Pilsner style and brewed with locally-sourced Pilsen malt & Willamette Valley hops.

**ALCOHOL 5.6%**  
**ORIGINAL GRAVITY 12.5**  
**IBUs 30**

*happy*



BridgePort IPA set the standard for American-Style IPAs back in 1995. We blend 5 varieties of hops grown in Oregon's Willamette Valley to create the citrus & floral aroma that this beer is famous for.

**ALCOHOL 5.5%**  
**ORIGINAL GRAVITY 13.5**  
**IBUs 50**



This hoppy brew starts with a specialty malt base for some subtle caramel notes & rich amber color. Then we go full tilt with 7 types of delicious NW hops, including a ton of Cascade dry hops for a floral & citrus aroma.

**ALCOHOL 8.2%**  
**ORIGINAL GRAVITY 18.7**  
**IBUs 65**



Pale and White Wheat malt create a smooth, slightly hazy backbone accentuated by Mosaic, Centennial, and Liberty hops added post boil with a dry hop finish.

**ALCOHOL 6.9%**  
**ORIGINAL GRAVITY 15.3**  
**IBUs 42**



Ask your server about our Triple Hop Series Selections.

*exclusive*



Ask your server about our Limited Edition Selections.



Ask your server about our Rotating Selections.

*robust*



Kingpin showcases the spicy tone of the Liberty hop variety grown in Oregon's Willamette Valley. We add the hops at three stages during brewing for an offer you can't refuse.

**ALCOHOL 7.5%**  
**ORIGINAL GRAVITY 17.0**  
**IBUs 65**



Old Knucklehead is a deeply complex barley wine style ale aged on oak. This ruby-colored brew kicks off with robust malt sweetness, finishing with notes of vanilla, toffee & rich cherry.

**ALCOHOL 9.2%**  
**ORIGINAL GRAVITY 22.2**  
**IBUs 69**

*malty*



Our Porter, only sold on draught, is a rich & dark malty treat that evokes coffee and chocolate flavors with pleasant accents from mid-range hopping.

**ALCOHOL 5.5%**  
**ORIGINAL GRAVITY 13.5**  
**IBUs 30**

# Beverages

# Private Event Pricing



### Capacities

Old Knucklehead Room - up to 28 guests / Heritage Room - up to 115 guests

### Food & Beverage Minimums

Hosted food & beverage minimums are assessed for all functions. At the conclusion of the event you will be charged the minimum or your total, whichever is greater. Service charges, AV, no host bar sales & room charges are not included in hosted food & beverage minimums.

### Cancellations

A valid credit card number is due when your event is booked. This credit card number reserves your event date & time. If your event is canceled or rescheduled with less than 90 days' notice prior to your original event date, your credit card will be charged the following deposits:

**Heritage Room AM & PM events:** \$500, **Old Knucklehead AM & PM events:** \$250.

If your event date is changed or your event is canceled within 72 hours of your event, you will be charged your deposit amount & for all food that has been preordered for your event.

## — Heritage Room —

### Food & Beverage Minimums:

	<u>Sun</u>	<u>Mon</u>	<u>Tues</u>	<u>Wed</u>	<u>Thu</u>	<u>Fri-Sat</u>
Events before 3:00pm	\$1000	\$1000	\$1000	\$1000	\$1000	\$1200
Events after 3:00pm	\$1500	\$1500	\$1500	\$1500	\$1500	\$2500

### Holiday Minimums (Thanksgiving — Dec 30): \*\*Inquire for New Year's pricing

	<u>Sun</u>	<u>Mon</u>	<u>Tues</u>	<u>Wed</u>	<u>Thu</u>	<u>Fri-Sat</u>
Events before 3:00pm	\$1500	\$1500	\$1500	\$1500	\$1500	\$2000
Events after 3:00pm	\$2500	\$2200	\$2200	\$2200	\$2500	\$3000

### Room Rental Fees:

	<u>Sun-Thurs</u>	<u>Fri-Sat</u>
Events under 2 hours:	\$250	\$300 **Evening option not available
Events 2 to 4 hours:	\$300	\$500
Events over 4 hours:	\$400	**Inquire for pricing

## — Old Knucklehead Room —

<b>Minimums</b>	<b>All Days</b>	<b>Room Rental Fee</b>	<b>All Days</b>
Events 2 to 4 hours	\$500		\$100
Events over 4 hours	**Inquire for pricing		

Fine Print

# Miscellaneous Pricing

BridgePort Events has made event planning easy by including many items that are traditionally "add-ons" with your room rental. When renting our high quality audio video system, it is integrated into the room for ease of use & a professional presentation. Ask us about specialty items to complement your event such as pool tables, DJ's, photo booths, game shows, etc.



## Included in Room Rental

BridgePort's Private Event Staff/Bartenders.....	Included
Tables & chairs .....	Included
Votive oil candles for all tables.....	Included
Table Linens: Black under skirting & white overlays <b>or</b> ivory overlays .....	Included
Linen Napkins: black, white <b>or</b> ivory.....	Included
China, glassware, silverware.....	Included
Wireless broadband internet access.....	Included

## Décor

Colored table linens for whole room (including all white, all black or all ivory) .....	\$250
Colored linen napkins – 25 napkins.....	\$25
Veranda Lights (bulb ceiling strands) .....	\$100
Spandex chair covers for an elegant setting (black) .....	\$200

## Additional Service Charges

Bartender service charge for Heritage Room no-host bar.....	\$100
Bartender service charge for Old Knucklehead Room no-host bar .....	\$50
Passed hors d'oeuvres .....	\$50 per 50 guests
Namecards for Plated Dinners.....	\$50
Cakeage Fee .....	\$1 per person
Brewery tour (20 guests maximum per tour).....	\$40 per tour
**Guests must wear close toed shoes & be comfortable walking.	
Wedding reception &/or ceremony fee .....	<i>please ask for pricing</i>
Additional cleaning fee .....	\$50

## Audio/Visual

LCD projector with 9' pull down screen (Heritage Room) .....	\$100
- Available for use with DVD player, broadband cable or guest provided computer	
9' pull down screen (Heritage Room) .....	\$30 or \$50
LCD projector with 6' screen (Old Knucklehead Room).....	\$100
6' pull down screen (Old Knucklehead Room) .....	\$25
42" HD TV with access to Comcast (Old Knucklehead Room) .....	\$100
Microphone, wireless handheld (Heritage Room) .....	\$50
Microphone, wireless lavalier (Heritage Room) .....	<i>please ask for pricing</i>
Portable PA System .....	\$100
Slide Advancer (note \$50 charge for lost components) .....	\$25
Easel .....	\$10
White board & markers .....	\$10
Flip chart & markers .....	\$10
Teleconference service .....	<i>please ask for pricing &amp; available services</i>

## Specialty Items (items subject to \$75 delivery fee)

Cocktail stools .....	\$15-\$20 each
Podium .....	\$75
BridgePort Corn Hole: boards & bean bags (No delivery fee).....	\$50

Fine Print

# Private Event Policies & Agreements



## Duration of Event

Events may take place within 8:00am to 11:00pm (10:00pm, Sunday - Wednesday). **You may set-up 1 hour prior to the event in the Heritage Room & 30 minutes in the Old Knucklehead Room.** You have 30 minutes to remove decorations & clean-up in the Heritage Room & Old Knucklehead Room after the conclusion of the event. **Fees of \$200 per hour or fraction thereof may be assessed for going over your scheduled time or for arriving early without making special arrangements with the Events Manager.**

## Catering

All catering is provided exclusively by BridgePort BrewPub. Menu items & pricing are seasonal & subject to change. Breakfast menus are available from 8:00am – 11:00am, lunch menus are available from 11:30am – 3:00pm & dinner menus are available after 3:00pm. **Outside desserts are permitted (cakeage fees may apply). No other outside food is permitted.** Menu selections are due 15 business days prior to your event. BridgePort will make every effort to accommodate your guest's dietary needs, however BridgePort cannot be held responsible for adverse allergic reactions that may result from our food.

## Guarantee

**A guarantee of the number of guests is required 10 business days prior to your event.** Once the guarantee is received by the Events Manager, the number will be considered a guarantee & not subject to reduction. We will provide service & seating for 5% more than your guaranteed attendance. If no verbal or written guarantee is received, the originally contracted number of guests will be used. **Client will be charged the actual or guarantee amount, whichever is greater.**

## Service Charges

A service charge of 20% will be added to your total bill excluding the room rental. This service charge does not count towards meeting your hosted food & beverage minimum; it is in addition to the hosted food & beverage minimum or total.

## Payment

Full payment is due at the conclusion of your event. A credit card number is due at the time of booking. This card will **only** be charged if your event is canceled 90 days prior to your event date **or** if final payment is not received at the conclusion of your event. We accept Visa, MasterCard, American Express, Discover Card, cash or company check.

## Refund

In the event of circumstances beyond our control that would render the premises unusable (fire, natural disaster, power failure, etc.), your rental fee will be refunded. BridgePort will not be held liable for any additional compensation to your florist, musician, photographer or other subcontractor.

## Alcoholic Beverages

BridgePort BrewPub employees are licensed to serve alcoholic beverages. They are required to request proper photo identification of any person appearing under the age of 35 years old. BridgePort is required by Oregon State Law to refuse service to any person unable to produce proper photo ID or to any person who appears intoxicated. We also reserve the right to close the bar if guests become unruly or minors are in possession of alcohol. A hosted bar may be changed to a no-host bar to regulate consumption, at the discretion of the catering captain. **It is our policy to refrain from serving shots to any private event guests.** Any liquor not purchased from BridgePort BrewPub is not allowed in the event space unless prior arrangements have been made with the Events Manager. We reserve the right to refuse alcohol service to your guests at the other bars in our establishment during your event & after your event has concluded. We appreciate your assistance in taking responsibility for any of your guests who are intoxicated or behaving in a disorderly manner. With advance approval you may bring in your own wine or champagne. **The following corkage fees will apply for all wine & champagne:** \$12.00 per 750ml bottle & \$20.00 per 1.5 L bottle.

Fine Print

– Continued –

# Private Event Policies & Agreements



## DJs and Bands

DJs & bands are allowed in the Heritage Room. The Events Manager requires the following information prior to your event: name of band or DJ, phone number & set-up time & take down times. DJs & bands will need to provide their own equipment. BridgePort reserves the right to adjust sound levels as needed.

## Audio/Visual Equipment

Available for rent. Please see audio/visual price list for details. We recommend testing any outside AV equipment (including iPods & presentations) prior to your event date.

## Decorations

All decorations & signage must be approved by the Events Manager. **Confetti of any kind may not be used.** To preserve our building's historical integrity BridgePort policy prohibits taping, tacking or stapling to any surface. **Only dripless candles in containers with enclosed flames may be used.** Costs to repair/replace any damage to linen, walls, floors or furniture damaged during your event will be billed directly to the event host. BridgePort BrewPub is not responsible for theft, loss or damage to personal or rented items brought onto the property. All materials brought in to the Heritage or Old Knucklehead Rooms for your event must be removed at the conclusion of the event. Any items left behind (i.e. poster boards, flyers, boxes, packing materials) may be subject to additional cleaning fees.

## Parking

Ample street parking & area parking garages are available. We recommend parking in the Public Parking Garage above Safeway in the Lovejoy Building: 1331 NW Lovejoy St. Portland, OR 97209. The entrance to the garage is located between Lovejoy & Marshall on 14th Avenue. From downtown Portland or Lloyd Center we suggest taking the Streetcar; the stop at 14th Ave & Northrup announces the BridgePort Brewery & BrewPub stop. Valet parking upon request - ask for details.

## Handicap/Minor Access

All of our private event spaces & restrooms are handicap accessible. Minors are allowed for the entire duration of your event in our event rooms.

## Smoking

Oregon law does not allow smoking within 10 feet of the entrance or exit of our restaurant or private event entrance.

Fine Print