

DESCHUTES

BREWERY®

PRIVATE EVENTS

Deschutes Brewery provides extraordinary experiences by delivering creative menus and hand-crafted beers. Whenever possible, Deschutes Brewery sources products through our local vendors.

Deschutes Brewery offers two private, spacious venues with full dining and beverage service. Our Private Event Coordinators will help you design an event that surpasses your expectations.



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Phone 541-312-6946

Room Fee and Rental Information

We have two distinct spaces available for rent:

Mountain Room

Located on the third floor of our bottling plant on Colorado and Simpson in Bend.

This one-of-a-kind space offers spectacular views of the Cascade Range, a sprawling outdoor deck and impressive custom built bar. It comfortably seats 50 to 80 for dining or 150 for a mix and mingle style of event. Smaller parties can be accommodated by reaching a food and beverage minimum.

Tap Room at the Pub

Located in the Deschutes Brewery Pub at 1044 NW Bond in Bend.

Upstairs in our downtown pub, the Tap Room has an honest Bend vibe featuring 16 Deschutes tap handles and an astounding array of beer-food pairing possibilities.

It is ideal for hosting parties of 30 to 50 dining or 75 for a mix and mingle style of event. Depending on the seasonality of Pub business, the entire second floor of the Bond Street Pub may be available for your event with seating up to 100 or standing room for 150

Event Space Rentals

There is a minimum food and beverage amount of \$2,000 required for each event. There is also a minimum requirement for the amount of food purchased for each guest. The food and beverage minimum is negotiable depending on group size and time frame of event.

Room Fee

There is a room fee of \$250. Depending on the size of your group, the room fee may be applied to reach the F&B minimum.

Menu Selections and Guarantees

Menu selections must be confirmed three weeks prior to the date of your function. The final count for your event must be confirmed seven days prior to the date of the event. You will be charged for this guaranteed number even if the number of attendees is lower. Any increase in number or changes in the menu within seven days of your event will be subject to a 10% premium in price.

CONTRACT AND Payment Policy

A deposit of \$500 and a signed contract (following page) is required to confirm a booking. Final payment is due at the end of the event.

Various amenities and audiovisual equipment are available for your event as well as any outside rentals you may need.

BANQUET CONTRACT

Deschutes Brewery Private Event locations are family-friendly establishments; all ages are welcome. Children's menus are available upon request.

This signed contract and a deposit of \$500 for an event are required to reserve a date. This deposit goes towards the balance of your final bill. Full payment is required the day of your event. All cancellations must be received in writing. If cancellation occurs 121 days in advance of the scheduled event, half of the deposit will be returned. Cancellations received less than 120 days before the scheduled event forfeit the entire deposit.

Pricing

Room rental fee is \$250.

Evening rentals are for five hours. A minimum food & beverage order is also required for each location. The minimum food and beverage order for both the Tap Room and the Mountain Room is \$2,000. Falling below minimum will result in the difference charged as a fee.

Food and Beverage Service

As a full-service catering facility, we will provide all food and beverages for your event. In accordance to Oregon Health Codes, all food and beverage shall be consumed on the premises. Sorry, no food can be taken home. Menu plans should be completed 3 weeks prior to your event. Final guarantee is due seven days prior to your event. You will be billed for the confirmed number of guests or the actual number served, whichever is greater. If a guarantee is not received, you will be billed based on the initial estimate given. Any requests for menu changes within seven days prior to your event are subject to a 10% premium above the published price, if it is possible to provide the requested change. When planning a plated meal, you may select two choices and the price per person will be that of the highest priced entree; additional choices will increase the price by \$5. The client will provide easily read place cards for all guests at plated meals. Prices are subject to change, and can be confirmed 30 days prior to the event.

Alcohol Policy

All beverages are sold by the glass. Regular bar set up includes our beer, wine, and non-alcoholic beverages. We uphold the laws of the OLCC and do not permit the serving of alcohol to anyone under the age of 21, or to a visibly intoxicated person (VIP). It is our responsibility to check for valid identification, remove alcoholic beverages from minors or VIP's, and to stop serving alcohol to VIP's. Guests may not order multiple alcoholic beverages without clearly identifying who they are for. If a guest is suspected of serving a minor or a person who has been cut off, alcohol service may be halted to the entire party regardless of time remaining in the facility. It is the sole discretion of the bartender, server, or manager on duty to make such calls, and once made, will not be reversed. All alcohol must be served through our bar – any flasks, bottles, etc., will be confiscated and may result in the closing of the bar or early termination of the event. Corkage fees are charged for all outside wine brought in.

Arrival and Set-up

Room rental time will begin 15-20 minutes prior to your start time to allow for early guests. Room rental will begin 30 minutes prior to any arranged Brewery Tour. All decorations and signage require Deschutes Brewery's approval PRIOR to hanging. Approved items must not leave marks/damage. Damages will be charged for accordingly. Items or decoration you provide must be taken when you leave.

Working Brewery

Deschutes Brewery is a "Working" brewery. Heavy equipment including, trucks, forklifts, etc. may be operating at any time. We assume no responsibility or liability for damage to or loss of any merchandise or articles brought upon the premise, and shall be held harmless of liability resulting from guest's negligence. Damages will be charged to the undersigned.

I agree to the above terms and conditions:

Signed: _____ Today's Date: _____ Event Date: _____

Printed Name: _____ Business Name: _____

Event Purpose: _____ Email Address: _____

Phone #: _____ Arrival Time: _____ End Time: _____ Expected # of Guests: _____

Mailing Address: _____

Credit Card for Deposit – Type _____ Number _____ Expiration _____ Security Code 3 digits _____

Plated Entrees

Choice of first course

All salads served with house made dinner rolls

Hearts of Romaine

Inversion IPA Caesar dressing, pecorino Romano, sun-dried tomato, crispy capers, focaccia crouton

Oregonian

Field greens, marionberry vinaigrette, candied hazelnuts, chevre, balsamic roasted pears, fresh strawberries

Grilled Radicchio & Kale Salad ***

Warm maple bacon vinaigrette, smoked bleu cheese, candied pecans, pickled fennel, and fresh apples

Choice of entrees

Choice of two entrées, the price per person will be the highest priced entrée.

All selections served with seasonal vegetables

Beef Wellington 40\$

Coffee brined tenderloin, wild mushrooms, gaufrettes potatoes, red wine demi-glace

Porter Braised Short Ribs 40\$

Wild mushroom risotto, microgreens, natural jus

Pistachio Encrusted Fish + Family Salmon 34\$

Creamy herb polenta, fennel and onion confit, juniper beurre blanc

Confit of Duck Breast 38\$

Crispy potato and pancetta hash, arugula, béarnaise sauce

Pork Osso Bucco 38\$

Whipped sweet potato, rosemary natural jus

Chicken Breast Roulade 34\$

Prosciutto, chevre, and hazelnut filling, Hasselback potatoes, green oil

Fresh seasonal pasta 28\$

Ask your event coordinator for current selections or other vegetarian options

Plated Dessert
Choice of One Dessert
\$6 plated

Semifreddo

Bacon Maple, Coconut Lime, or Vanilla Mascarpone

Black Butte Porter Chocolate Mousse Cake

Chocolate Sauce, Fresh Berries, Lace Tuile

Beeramisù

Espresso and Obsidian Stout tiramisù

Fresh Squeezed Tart

Citrus Pastry Cream, Fresh Fruit

Mountain Room Cheesecake

Choice of Seasonal Flavors

Dessert Buffet | \$8 Per Guest

Choose Three Items

Mini Cupcakes

Assorted Cookies

Cheesecake Bites

Choice of flavor

Mini Eclairs

Chocolate porter filling

Carrot Cake Bites

Cardamom and candied orange frosting

Fresh Squeezed Lemon Tartlet

Fresh fruit

S'mores Bites

Toasted marshmallow, candied bacon

Chocolate Truffles

Assorted styles

Miniature Brownies

Gluten free

Additional items and cakes available - ask your coordinator for special requests

Breakfast and Lunch Buffets

All prices at cost per person

Continental Breakfast - \$10

House Baked Pastries, Fresh Fruit Salad, Sister's Coffee, Stash Tea Assortment,
Fresh Juice

Southern Exposure Breakfast Buffet - \$18

Cajun Style Shrimp and Grits, Buttermilk Biscuits, Andouille Sausage Gravy, Collard Greens,
Caramelized Apple Pie

Sunday Brunch Buffet - \$22

Maple Glazed Ham, Variety of Quiche, Potato Hash, House Made Muffins, fresh fruit salad

New York Bagel Shop - \$18

Assortment of fresh bagels, smoked and roasted meats, a variety of cream cheese, shaved vegetables, and
house made potato chips, choice of salad

Central American Buffet - \$20

House made sopes, Spanish rice pilaf, black bean stew, sautéed vegetables, avocado, lime sour cream,
cheeses, and choice of protein

Smokestack Buffet - \$20

House smoked brisket and pulled pork, roasted baby red potatoes, marinated and grilled vegetables, tangy
coleslaw, brewery mustard, fresh baked sandwich rolls, choice of salad

Deschutes River Buffet - \$24

Pan seared steelhead, juniper/sage beurre blanc, sautéed kale with pine nuts and parmesan, herb polenta
cakes, choice of salad

Trail's End Buffet - \$32

Prime rib (carved), creamy horseradish, peppercorn porter jus, garlic herb fingerling potatoes, marinated and
grilled vegetables, choice of salad

Appetizers

Items priced per person (2 bites per person)

For a stand-alone appetizer event choose a minimum of 5 of the following:

\$7 per person

Mesquite Smoked Steelhead Trout - Dill crackers, red onions, lemon / caper cream cheese

Prosciutto Wrapped Chicken Skewers - Herbed chevre sauce

Korean Barbecue Short Ribs - Toasted sesame gastrique

Moroccan Beef Skewers - Tri-tip, bell pepper, summer squash, raita sauce

\$6 per person

Rustic Meat and Cheese Board - House baked crackers, fresh and dried fruit, toasted nuts

Artisan and imported cheeses and meats, add \$2

Sliders - Elk burger, turkey torta, or smoked brisket

Deschutes River Ale Asparagus Tempura - Roasted garlic aioli, shaved parmesan

Pork Rillettes - House baked crackers

Smokehouse meatballs - Mushroom herb gravy

\$5 per person

Prosciutto and Fig Crostini - Herbed chèvre, fig jam

Fresh Fruit Medley - Lemon and mint dressing

Garden Vegetable Ratatouille - Roasted Mediterranean vegetables, parmesan cheese

Mushroom Risotto Fritters - Romesco sauce

Pesto Risotto Fritter with a smoked tomato coulis

Milanese (saffron and parmesan) **Risotto Fritter** with butternut squash

Hazelnut Crusted Pumpkin Risotto Fritter with caramelized apple chutney

\$4 per person

Bruschetta –

Roma Tomatoes, Basil, & Asiago Cheese Drizzled with Balsamic

Olives, Garlic, and Herbs on a Crostini

Mushroom Duxelles

Asiago Stuffed Mushrooms - Fresh herbs, creamy asiago filling

Fresh Vegetable Platter - Avocado ranch dipping sauce

Brewery Pretzel Platter - Tillamook white cheddar dip, porter mustard

Tzatziki Dip - House baked pita, fresh vegetables, feta cheese

Carved

Prime Rib - Creamy horseradish, Black Butte Porter natural jus- 9\$

Coffee Rubbed Tri-tip - Obsidian Stout steak sauce 7\$

Maple Glazed Pork Loin - Seasonal chutney 6\$

Malt Glazed Turkey Breast - Black Butte Porter mustard 6\$

Custom Beer and Food Pairings

Deschutes Brewery brews over 150 specialty craft beers a year. The below are examples of beer paired menus. The Event Coordinator, our Chef and one of our Brewers will collaborate to design a unique beer-paired dining experience for your event based on seasonal ingredients.

Three Course Sample Menu

Plated Salad

Fresh Squeezed Citrus Salad | Fresh Squeezed IPA
Mixed Greens, Candied Malts, Blue Cheese Crumbles, Shaved Onions and
Mixed Citrus, with Fresh Squeezed Citrus Vinaigrette

Plated Entrée

Dry aged New York Steak | Red Chair NWPA
Roasted Shallot Herb Butter, Crispy Onion, Creamy Polenta, Chef's Choice Vegetable.

Plated Dessert

Porter Crème Brûlée | Black Butte XXVII
Cookies, Berries, Cream
\$50 Per Person

Four Course Sample Menu

Plated Appetizer

Citrus Scallop Ceviche - pair with Pub exclusive IPA
Served with pineapple & mango salad

Plated Salad

Fresh Squeezed Citrus Salad - pair with Fresh Squeezed IPA
Mixed Greens, Candied Malts, Blue Cheese Crumbles, Shaved Onions and
Mixed Citrus, with Fresh Squeezed Citrus Vinaigrette

Plated Entrée

5 Spice Duck Confit – pair with Current Seasonal
Served over Israeli Couscous Pilaf,
With pink peppercorn & hibiscus glaze and lightly dressed watercress

Plated Dessert

Porter Crème Brûlée – pair with Black Butte Porter
Cookies, Berries, Cream
\$50 Per Person

Five Course Sample Menu 1

Passed Appetizer

Juniper Gravlax on Potato Pancake with Dill Crème Fraiche
Baked Brie en Croute with Persimmon Chutney
Beer Pairing: Current Seasonal

Plated Appetizer

Cockles in a Tomato Saffron Broth with Peppered Bacon
Beer Pairing: Mirror Pond Pale Ale

Plated Salad/Soup Course

Mixed Good Earth Greens with Cranberry Salsa, Shaved Grana Padano, Candied Pumpkin Seeds and
Champagne-Vanilla Vinaigrette
Beer Pairing: Jubelale

Plated Entrée

Grilled Duck Breast with Savory Apple and Sage Bread Pudding and Thyme Au Jus
Beer Pairing: Bachelor Bitter

Plated Dessert

Chocolate Orange Cardamom Tart- pair with Black Butte Porter
Served with house made Pistachio Brittle
\$65 Per Person

Five Course Sample Menu 2

Passed Appetizer

Seafood Panna Cotta with Saffron
Smoked Cod, Caramelized Onion and Gold Potato filled Pierogi with Roasted Garlic Aioli
Beer Pairing: Pub Specialty

Plated Appetizer

Sweet Potato Gnocchi with Braised Rabbit and Sage Brown Butter
Beer Pairing: Mirror Pond Pale Ale

Plated Salad/Soup Course

Mixed Good Earth Greens with Roasted Pear, Smokey Rouge Blue, Candied Walnuts and
Cranberry Vinaigrette
Beer Pairing: Jubelale

Plated Entrée

Roasted Quail stuffed with Savory Apple, Tumalo Farms Goat Cheese and Caramelized Shallot Wild Rice and
Thyme Au Jus
Beer Pairing: Seasonal Cask Beer? If available.

Plated Dessert

Stout Chocolate Cake with a Caramel Mousse
Beer Pairing: Obsidian Stout
\$65 Per Person