



Deschutes Brewery Private Events team 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.

www.DeschutesBreweryPrivateEvents.com

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Phone 541-385-8606 ext. 218

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.

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 80 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 food purchased for each guest. The food and beverage minimum are 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. There is 20% gratuity on all purchased food and beverages.

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:

Printed Name: _____ Business Name: _____ Signed: _____

Today’s Date: _____ Event Date: _____ Room: _____

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 Salad

All plated entrees include a salad served with house made roll

Brewhouse Salad*

Mixed Greens, Citrus Vinaigrette, Pepitas Seeds, Pickled Red Onion, Shaved Carrots

Pub Caesar*

Chopped Romaine Hearts, Parmigiano-Reggiano Cheese with Focaccia Croutons tossed in a full-bodied Caesar Dressing

Kale & Quinoa Citrus Salad*

Quinoa, Shredded Kale, Cherry Tomatoes, Citrus Vinaigrette, Orange Slices and Almonds

Choice of Entrees

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

Pan Seared Ribeye- 42\$

Coffee rubbed Ribeye seared Medium Rare topped with Obsidian Stout steak sauce and crispy onions. Served with savory au gratin potatoes and seasonal vegetables.

Grilled Flat Iron Steak* 38\$

Tender Flat Iron Grilled Medium Rare, with Garlic Mushroom Compound Butter and Roasted Mushrooms. Served with Roasted Fingerling Potatoes and Seasonal Vegetables

Citrus Salmon* 38\$

Wild caught Alaskan Coho Salmon with a Citrus Glaze and Arugula Salad. Served with Quinoa and Seasonal Vegetables

Carlton Farms Pork Chop with Cider Cream Sauce 34\$

Pan seared Double-cut Pork Chop topped with Caramelized Apple Cider Cream Sauce and Fried Sage. Served with Whipped white cheddar mashed potatoes and Seasonal Vegetables

Roasted Chicken Breast* 34\$

Herb Roasted Airline Chicken Breast topped with Pancetta Pan Sauce and an Arugula Parmesan Salad Served with Fried Sage Mashed Potatoes and Seasonal Vegetables

Chickpea Bowl

Marinated chickpeas, quinoa, kale, cabbage, roasted broccoli, pickled onions, carrots, and cashew ginger cream.

Ask about additional Vegetarian Options

Plated Dessert

Choice of One Dessert

6\$ plated

Black Butte Porter Chocolate Mousse Cake

Chocolate Sauce, Fresh Berries, Hazelnut Lace Tuile

Lemon Poppy Seed Almond Cake*

With Passionfruit Curd, Whipped Mascarpone Cream, Berries
gluten free

Flourless Hazelnut Chocolate Cake*

Pale Ale Caramel, Maple Brittle
can be made gluten free

Almond Frangipane Fruit Tart

Seasonal Fruit Baked in a Frangipane Filling, Local Made Toasted Coconut Ice Cream, Sauce
vegan

Dessert Buffet | 8\$ Per Guest

Choose Three Items

S'mores Bites

Toasted Marshmallow, Candied Bacon

Coconut Key lime tart

With Raspberry and White Chocolate Macadamia Bark

Flourless hazelnut chocolate cake

With Pale Ale Caramel- *can be made gluten free*

Cream Puffs

Assorted Fillings- Classic Vanilla Cream, Pale Ale Cream, BBP Chocolate Cream

Carrot Cake Bites

With Orange Cardamom Cream Cheese Frosting

Miniature Brownies* - *gluten free*

Mini Cupcakes* – *Can be gluten free or vegan ask about flavors*

Assorted Cookies – *Can be vegan*

Cheesecake Bites - *Ask about flavors*

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

Breakfast and Buffets

All prices at cost per person

Continental Breakfast - 10\$

House Baked Pastries, Fresh Fruit Salad, Sister's Coffee, Stash Tea Assortment, Fresh Juice
Add House Made Granola and Yogurt for \$2

Sunday Brunch Buffet 18\$

Pancetta Egg Bowl eggs with Cheddar Cheese baked in a Pancetta Bowl, variety of Quiches, Skillet Homestyle Potatoes, House Made Seasonal Scones and Fresh Fruit

Deli Buffet (lunch only) – 20\$

Smoked Turkey Breast, Sliced Ham & Tarragon Chicken Salad, with a Variety of Sliced Cheeses, House-baked Breads, Spring Lettuce, Tomatoes, Onions, & Pickles Assorted Condiments including Black Butte Porter & Honey Mustard, House-made Potato Chips and House Salad

Asian Buffet (lunch only) – 22\$

Your Choice of Spicy Thai Chicken or Miso Marinated Beef with Vegetarian Coconut Curry
Jasmine Lime White Rice, Cilantro, Limes, Chili's and Chopped Peanuts
Asian Spring Mix Salad with a Sesame Soy Lime Dressing

Fajita Buffet – 24\$

Your Choice of Grilled & Sliced, Dry-rubbed Flank Steak or Cilantro Lime Chicken Breast
Grilled Bell Peppers and Onions, Flour Tortillas,
House-made Salsa and Guacamole Shredded Lettuce, Mixed Cheeses, Sour Cream,
House-made Tortilla Chips, Black Beans and Rice Pilaf

Famiglia Italiana – 28\$

Chicken Parmigiana with a Fresh Marinara Sauce, Classic Italian Meatballs in a Fresh Marinara, served with Fresh Made Pasta, House Baked Garlic Bread, and Caesar Salad.

Smokestack Buffet – 28\$

Smoked Pulled Pork Sandwiches with Creamy Coleslaw, Fried Buttermilk Onions on House Made Slider, Macaroni and Cheese Bake with Seasoned Bread Crumbs, Seasonal Vegetables, House Made Potato Chips, Green Salad
Add BBQ Chicken Breast or Carved Tri- Tip for 34\$

Carved

Barley Beef Prime Rib - Creamy Horseradish, Black Butte Porter Natural Jus- 10\$

Molasses and Chili Marinated Beef Tri Tip - Obsidian Stout Steak Sauce 7\$

Maple Glazed Pork Loin - Seasonal Chutney 6\$

Ask about creating a buffet dinner!

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

Smoked Salmon* - Dill crackers, red onions, lemon / caper cream cheese

Chicken Satay*- Grilled chicken brushed with house made spicy Thai sauce with coconut peanut sauce

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

Louisiana Style Seasoned Shrimp* - Louisiana style pickled shrimp served in a wonton spoon with a house made roulade

6\$ per person

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

Sliders - Pub Burger, Chicken Salad, or Pulled Pork

Smokehouse Meatballs - Mushroom Herb Gravy

Cured Salmon Crostini – House Cured Salmon with Horseradish Dill Cream on Rye Crostini

Vietnamese Chicken Meatballs - Chicken meatballs with lemongrass, cilantro and mint and other herbs Served with a sweet chili sauce

5\$ per person

Fresh Fruit Medley *– Seasonal options

Roasted Vegetable Platter*- Squash, Zucchini, Portobella Mushrooms, and Asparagus served with a Garlic Oil

Ham and Cheddar Pinwheel – House made croissant dough wrapped up with local ham, cheddar cheese with caramelized onions baked till golden brown

Fried Mac and Cheese Fritter- House mac and cheese rolled in panko, fried golden

Mushroom or Pesto Risotto Fritters - Romesco sauce

Pesto Tortellini Skewers- Cheese tortellini, olives, sun dried tomatoes, with a pesto drizzle.

Caprese Salad Platter*- **(seasonal)** mozzarella cheese, fresh basil, and tomatoes, with a balsamic drizzle

Gougères- *a pâte à choux* dough with Gruyere Cheese stuffed with goat cheese, apricot, leek and prosciutto filling.

4\$ per person

Roasted Garlic Hummus- Served with house made Focaccia and Fresh Veggies

White Bean Artichoke Basil Toasts - A tangy, white bean artichoke and basil salad on whole wheat toast. *Vegan*

Bruschetta – Roma Tomatoes, Basil, & Asiago Cheese Drizzled with Balsamic

Asiago Stuffed Mushrooms* - Fresh herbs, creamy asiago filling

Fresh Vegetable Platter* – House made Ranch dipping sauce

Brewery Pretzel Platter - Tillamook white cheddar dip, porter mustard

** Stared items are or can be gluten free upon request*

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.

Four Course Sample Menu

Stationed 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

\$60 Per Person