

THE OLD MARKET PUB & BREWERY
6959 S.W. MULTNOMAH BOULEVARD
PORTLAND, OR 97223
[503] BIG-BEER [503] 244-2337

ATTN: Event Planner
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Dear Event Planner:

Here are the pages from our catering menu. This is “the whole thing”, we hope it’s not too overwhelming for you! If you have any questions, just call us!

It is in your best interests as well as ours to confirm your date with a paid deposit as soon as possible. We don’t want anyone disappointed!

We have a large private party room with its own bar which is perfect for an event like yours. It is adjacent to our four antique shuffleboards, and to our pool room which has tournament-sized professional pool tables. If you haven’t seen this part of the pub, we encourage you to stop by and take a look! Depending on your type of party and your guest list, we can configure the setup to your specifications. Once you provide us with that information, we can advise you how many seated & standing guests the room will hold.

You’ll also get your own private FREE shuffleboard table - \$50 fee if all 8 pucks are not turned in at the end of the party.

Our most popular menu by far is the pizza menu, but you may order from any menu or mix and match as you please. Individual and company events at the pub can range from very casual to very formal, which is why we’ve included all of the menus here.

Final orders from customers must be received 14 days prior to each event. Although you may order later than that, please remember two things:

- 1) You will not receive the discounted catering menu price, and**
- 2) We may be unable to provide certain items on short notice.**

Due to constant changes in our costs, prices are not guaranteed until your final order is placed and a deposit is received.

We must emphasize that in order to accommodate large events like yours, especially if we approach busy weekend and holiday nights, we will need the food to be pre-ordered. Otherwise, the kitchen gets backed up for both you and our regular walk-in customers, and nobody ends up happy.

Finally, we have a map if you think your guests will need a copy. If you need maps, have questions, or have an order, please call **the main restaurant: 503-244-2337 (That’s 503-BIG-BEER)**. Thanks!

There is an automatic 18% Service Charge Added To All Prices

CARVED ROASTS

Honey & Brown sugar Baked Ham with Assorted Side Condiments
\$MARKET (serves 50-60)

Pepper Crusted Beef Top Round with Horseradish Cream and Red Wine Jus
\$MARKET (serves 50-60)

Marinated Whole Pork Loin
With Herbed Mustard Crust, Prepared Medium
\$MARKET (serves 50-60)

Turkey Breast Roasted in Olive Oil & Herbs
\$MARKET (serves 40-50)

All Roasts Are Accompanied By Silver Dollar Rolls,
Butter, Mayonnaise and Mustard

**We will carve your choices fresh out of our brick ovens
just before service at no charge (of course!).**

**Carvers attending a service carving station
are a \$35 per hour additional cost, upon your request.**

RECEPTION

PLATTERS AND DISPLAYS

ANTIPASTO PLATTER

Fresh And Marinated Vegetables, Sliced Italian Style Cold Cuts, Feta, Monterey Jack & Other Cheeses
Assorted Club Crackers And Fresh Sourdough Bread

Small (Serves 15+)	Medium (Serves 25+)	Large (Serves 50+)	
105	185	320	14-Day Advance Order Discount Price
120	210	365	Regular Price

FRESH FRUIT PLATTER

With Slices & Bite-Sizes Of Fresh Seasonal Fruits

Small (Serves 15+)	Medium (Serves 25+)	Large (Serves 50+)	
120	210	340	14-Day Advance Order Discount Price
135	235	380	Regular Price

FRESH AND MARINATED VEGETABLE PLATTER

With Homemade Buttermilk Ranch Dressing (Our Most Popular Party Item Besides Pizza!)

Small (Serves 15+)	Medium (Serves 25+)	Large (Serves 50+)	
95	170	310	14-Day Advance Order Discount Price
110	190	350	Regular Price

IMPORTED AND DOMESTIC CHEESE PLATTER

Imported And Domestic Cheeses, Assorted Club Crackers And Fresh Sourdough Bread

Small (Serves 15+)	Medium (Serves 25+)	Large (Serves 50+)	
125	210	340	14-Day Advance Order Discount Price
140	235	380	Regular Price

SLICED DELI MEATS PLATTER

Includes Hard Wine Salami, Cured Ham, Turkey Breast, Roast Beef, Assorted Club Crackers And Fresh Sourdough Bread

Small (Serves 15+)	Medium (Serves 25+)	Large (Serves 50+)	
125	210	340	14-Day Advance Order Discount Price
140	235	380	Regular Price

WARM WHOLE WHEELS OF BRIE

Over 2 Pounds Of Brie, Baked Until Goopy! (2 medium or 1 large brie, our choice) With Roasted Garlic And Herbs.
Served With Extra Virgin Olive Oil And Balsamic Vinegar, Assorted Club Crackers And Freshly Baked Sourdough Bread (Serves 25)

170	14-Day Advance Order Discount Price
190	Regular Price

HUMMUS & FALAFEL PLATTER

Pub-Made Falafel & Hummus, Feta Cheese, Fresh Cucumbers, Kalamata Olives, House Tzaziki, Andy's Spicy Falafel Hot Sauce, & Grilled Warm Pitas (Serves 25)

160	14-Day Advance Order Discount Price
180	Regular Price

There is an automatic 18% Service Charge Added To All Prices

HORS D'OEUVRES

HOT

Spinach, Artichoke Heart, & Cheese Dip With Juanita's Hood River Corn Chips For Dipping

Full Chafing Dish (Serves about 50) 170 (180 Regular Price)

½ Chafing Dish (Serves about 25) 95 (115 Regular Price)

Smokey's Favorite Smoky Cocktail Sausages Hand Wrapped with Our Organic Pizza Dough, Baked In Our 650 Degree Pizza Ovens

3 Dozen (That's 36 Smokies) 55 (65 Regular Price)

6 Dozen (That's 72 Smokies) 90 (100 Regular Price)

COLD

CROSTINI: Three Dozen Minimum Per Flavor Please

Roasted Garlic, Sundried Tomato And Artichoke Hearts 110 per THREE dozen 14-Day Advance Order Discount Price
ON FRESHLY BAKED SOURDOUGH BAGUETTE BREAD (125 Regular Price)

Rustic White Bean, Garlic, & Olive Oil Spread, Fresh Parmesan 110 per THREE dozen 14-Day Advance Order Discount Price
ON FRESHLY BAKED SOURDOUGH BAGUETTE BREAD (115 Regular Price)

Oven-Roasted Fresh Tomatoes, Garlic, Olive Oil, Fresh Parmesan 110 per THREE dozen 14-Day Advance Order Discount
ON FRESHLY BAKED SOURDOUGH BAGUETTE BREAD (115 Regular Price)

Roasted Red Pepper Pesto & Parmesan Cheese 110 per THREE dozen 14-Day Advance Order Discount Price
ON FRESHLY BAKED SOURDOUGH BAGUETTE BREAD (115 Regular Price)

Hard Wine Salami, Olive Oil & Fresh Parmesan 110 per THREE dozen 14-Day Advance Order Discount Price
ON FRESHLY BAKED SOURDOUGH BAGUETTE BREAD (115 Regular Price)

American Crostini: With Roast Beef & Homemade Jus for Dipping 110 per THREE dozen 14-Day Advance Order Discount
ON FRESHLY BAKED SOURDOUGH BAGUETTE BREAD (115 Regular Price)

American Crostini: With Smoked Turkey Breast, Fresh Tomato, & Pub Secret Sauce (Or Mayonnaise Upon Request) 110 per THREE dozen 14-Day Advance Order Discount Price
ON FRESHLY BAKED SOURDOUGH BAGUETTE BREAD (115 Regular Price)

American Crostini: Spinach, Artichoke Heart, & 4-Cheese Tapenade 110 per THREE dozen 14-Day Advance Order Discount Price
ON FRESHLY BAKED SOURDOUGH BAGUETTE BREAD (115 Regular Price)

To substitute fresh Grand Central Rustic Baguettes instead of sourdough, add \$12 per dozen

There is an automatic 18% Service Charge Added To All Prices

FOR YOUR BUFFET

APPETIZERS & SIDES

(serves 25-35 each)

Regular Pub French Fries 35 (45 Regular Price)

Beer Battered French Fries 50 (60 Regular Price)

Sweet Potato French Fries 60 (75 Regular Price)

Crispy Beer-Battered Onion Rings 55 (70 Regular Price)

Tater Tots ! 35 (45 Regular Price)

“Cajunize” Any Of The Above With Our Spicy Cajun Seasoning 5 Each

Large Bowl Of House Ranch Dressing, Or any Other Dipping Sauce 15 Each

SALADS & VEGETABLES

(Each Serves 20 Adults As A Side Item)

Brewery Special Garlicky Caesar Salad 75 (90 Regular Price)

Hearts Of Crispy Romaine Lettuce, Handmade Garlic Croutons And Parmesan Cheese
Tossed In Our Own Garlicky Secret Recipe Caesar Dressing

The “Mad Greek” Salad 90 (105 Regular Price)

Hearts Of Crispy Romaine, Marinated Artichoke Hearts, Kalamata Olives, Red Onions
And Feta Cheese With A Zesty Red Wine Vinaigrette Dressing

Mixed Green Mesculin Salad With Assorted Dressings 80 (95 Regular Price)

Fresh Spinach Salad 90 (120 Regular Price)

With Warm Bacon Vinaigrette, Hard Boiled Eggs, Fresh Mushrooms, Fresh Tomatoes, & Parmesan cheese

Brick Oven Roasted Mixed Vegetables With Olive Oil, Garlic And Herbs 105 (110 Regular Price)

Roasted Garlic Mashed Potatoes 105 (110 Regular Price)

Yukon Gold Potatoes Oven-Roasted With Balsamic Vinegar & Olive Oil 105 (110 Regular Price)

Olive Oil Fried Rice Pilaf 105 (110 Regular Price)

With Sautéed Fresh Carrots, Celery, Onions, And Peppers, Herbs & Spices

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HOT PASTA CHOICES

(OUR MOST POPULAR PARTY CATEGORY!)

(Each Chafing Dish Serves About 20)

Breast Of Chicken & Penne Pasta Alfredo With Fresh Parmesan and Herbs 240 (270 Regular Price)

Penne Rigate And Meatballs With A Rich Homemade Italian-Style Tomato Sauce 230 (260 Regular Price)

Pub-Made Italian Sausage Chunks Over Penne Pasta With Sweet Red Marinara Sauce 230 (260 Regular Price)

3- Layer Lasagne With Meat Sauce 190 (215 Regular Price)

With 3 Italian Cheeses, & A Touch Of White Cream Sauce

3- Layer Lasagne With Sweet Tomato Marinara Sauce (No Meat) 180 190 (215 Regular Price)

With 3 Italian Cheeses, & A Touch Of White Cream Sauce

Above Prices Are PER 18" x 24" Chafing Dish

MAIN COURSE SELECTIONS

(Each Chafing Dish Serves About 20)

Teriyaki Breast Of Chicken

With Fresh Steamed Broccoli And Long-Grain Rice 235 (265 Regular Price)

Asian Vegetable Stir Fry 205 (230 Regular Price)

With Long Grain Rice & Grilled Pineapple Chunks, In An Asian Gourmet Sauce

3- Layer Lasagne With Meat Sauce 195 (220 Regular Price)

With 3 Italian Cheeses, & A Touch Of White Cream Sauce

3- Layer Lasagne With Sweet Tomato Marinara Sauce (No Meat) 195 (220 Regular Price)

With 3 Italian Cheeses, & A Touch Of White Cream Sauce

Above prices are PER 18" x 24" Chafing Dish

There is an automatic 18% Service Charge Added To All Prices

OPTIONAL SIDES FOR ENTRÉE ITEMS

LOCAL FRESH FRESH RUSTIC BAGUETTES 85 (100 Regular Price)
Fresh The Day They Are Served, Sliced Appetizer-Size!
(More Than Enough For Any 2 Chafing Dishes Above)

FRESHLY BAKED SOURDOUGH BAGUETTES 50 (60 Regular Price)
Sliced Appetizer-Size For Dipping, Scooping, And Biting!!
(More Than Enough For Any 2 Chafing Dishes Above)

GARLIC CHEESY BREAD 125 (140 Regular Price)
On Fresh Sourdough Baguettes. Baked Bubbly In Our Brick Ovens
(More Than Enough For Any 2 Chafing Dishes Above)

DESSERTS & SNACKS !

Brownies 60 (75 Regular Price)
(12" x 18" Sheet Pan, Cut & Stacked Neatly) (Dessert For 15 Adults)

Homemade Chocolate Chip Cookie Squares 60 (75 Regular Price)
Other Flavors/Styles Available On 10 DAY ADVANCE REQUEST
(12" x 18" Sheet Pan, Cut & Stacked Neatly) (Dessert For 15 Adults)

Hot Apple Crisp 85 (100 Regular Price)
Other berries/fillings available on 14 DAY ADVANCE REQUEST (Pricing Varies)
(16" Round Deep Dish Pan, Self Service) (Dessert For 15 Adults)

Juanita's Hood River Corn Tortilla Chips
With Fresh Pub-Made Salsa (Serves 12) **35** (45 Regular Price)

Himalayan-Salted Crinkle-Cut Oregon Kettle Potato Chips
With Pub Buttermilk Ranch For Dipping (Serves 12) **45** (55 Regular Price)

PIZZAS & SALADS

A LA CARTE (OUR MOST POPULAR GROUP MENU)

PIZZAS ARE 16" ROUND. WE PREFER TO CUT THEM FOR YOU IN SQUARES, IT MAKES FOR EASIER PARTY SHARING.

**IF YOU PREFER TRADITIONAL TRIANGULAR SLICES,
PLEASE INFORM YOUR PARTY PLANNER.**

PIZZA CHOICES

4-CHEESE & FRESH TOMATO 33 (45 Regular Price)
Mozzarella, Bleu, Feta & Parmesan Cheeses with Fresh Tomatoes

PEPPERONI MADNESS 33 (45 Regular Price)
DOUBLE Pepperoni! Our Most Popular Pie!

**HOMEMADE ITALIAN SAUSAGE WITH FRESH BELL
PEPPERS & ONIONS** 33 (45 Regular Price)

BBQ CHICKEN 33 (45 Regular Price)
Grilled Breast Meat, shredded, in our secret BBQ sauce! With Red Onions & Cheddar Cheese.

CURED HAM, TOMATO, & FRESH PARMESAN 33 (45 Regular Price)

HAM & PINEAPPLE 33 (45 Regular Price)

VEGETARIAN VORTEX 33 (45 Regular Price)
Fresh Mushrooms, Spinach, Broccoli, Olives and Garlic

MR. TOAD'S WILD RIDE 33 (45 Regular Price)
Artichoke Hearts, Fresh Mushrooms, Red Onions, and Tomatoes

GOOEY MOZZARELLA CHEESE 30 (40 Regular Price)
Great for the kids!

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PORTLAND, OR 97223

[503] BIG-BEER

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Directions To Our Brewery

(If You Need Maps, Call Us!)

1. From Highway 26 (Sunset Highway)

From Hwy 26, Take the Hwy 217 exit.

Exit at Greenburg Road (the last Washington Square exit). (Exit 5)

Take a left (NORTH) on Greenburg (back over the highway), and go 2 ¼ miles to a lighted intersection (there is a Dairy Queen on the right). (this is Garden Home Road)

Turn right at Dairy Queen (Garden Home Road), go ¼ mile, we are on the left. Can't miss it!

2. From Portland

Get on I-5 South OR I-405 South, go through Downtown Portland

After you have left Downtown Portland, you will be on I-5 South take the second exit (EXIT 296B) (Multnomah Blvd.)

The exit turns you onto Multnomah Blvd., there is no need to decide which way to go.

Take Multnomah Blvd. to 69th Street, we are on the right as you emerge from the trees.

We are the biggest building out here, you can't miss it!

3. From Lake Oswego/I-5 South of Terwilliger:

From I-5 heading North, take the Hwy 217 Exit at Lake Oswego.

Go West on Hwy 217 until you reach the Greenburg Road exit (the first Washington Square exit) (Exit 5)

Exit at Greenburg Road.

Take a right (NORTH) on Greenburg, and go 2 ¼ miles to a lighted intersection (there is a Dairy Queen on the right). (this is Garden Home Road)

Turn right at Dairy Queen (Garden Home Road), go ¼ mile, we are on the left. Can't miss it!

From Oregon City / Clackamas

Take I-205 South until you reach I-5

Take I-5 North.

Follow Directions #3 above

From Portland Airport / Columbia Gorge / Gresham

Take I-84 (Banfield Fwy.) into Portland, exit to I-5 South

I-5 will cross over the river, stay on I-5 south.

After leaving the bridge and Downtown Portland, follow directions #2 above

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THE OLD MARKET PUB & BREWERY

6959 S.W. MULTNOMAH BOULEVARD ♦ PORTLAND, OREGON 97223 ♦ [503] 244-2337

CATERING INFORMATION

Our meeting room with a dedicated Back Bar is large, comfortable, and private. If you have not yet seen it, please feel free to take a look! For additional booking details and reservations, please ask for a large party consultant (your "Contact Person"). Rest assured, our experience with parties and catered events is extensive, and we offer some of the lowest prices in town for any size of event!

RESERVATIONS AND ROOM RENTAL

There is no rental fee! However, there may be a minimum purchase requirement based on the date, time, and size of your party (usually Thursday, Friday, & Saturday nights). **Generally, the minimum net charge to hold the room is \$750 plus 18% service charge (That's \$885 total deposit).** This minimum may be adjusted lower or higher depending on the date, time, and size of your party. Please ask if this is a concern. Large parties will be billed on a single check, and a minimum 18% service charge will be added.

MENUS

Meal selections must be confirmed 14 days prior to the date of your function, or as soon as possible for a short notice function. Some items may be unavailable on short notice. **Although prices are subject to change, they are always guaranteed when we receive your reservation, your final order, and your deposit** unless otherwise noted by your Contact Person. Large parties must pre-order their menus in advance in order to ensure a smooth and successful event.

Final orders from customers must be received 14 days prior to each event. Although you may order later than that, please remember two things:

- 1) You will not receive the discounted catering menu price, and**
- 2) We may be unable to provide certain items on short notice.**

Due to constant changes in our costs, prices are not guaranteed until your final order is placed and a deposit is received.

CHILDREN'S PARTIES / SPORTS TEAM PARTIES

We have extensive experience with these kinds of parties. Our most popular times are at the end of kids' sports seasons, and birthdays. Please reserve well in advance, some days during sports seasons and the Christmas holiday season fill up quickly.

MINORS ARE WELCOME

Minors are definitely welcome in the pub, provided they are accompanied by a parent or legal guardian. According to our liquor license and other Oregon laws, minors must be supervised by an adult at all times. Due to OLCC and Oregon Lottery regulations, minors are unfortunately not allowed into the pool room itself. As of late 2019, minors may now play shuffleboard or any of the amusement games that are not in the Pool Room. Minor entry into the private back bar and party room is allowed by the OLCC.

YOUR CONTACT PERSON

You will be introduced to your Contact Person when you make your reservation. Please communicate details and questions directly to your Contact Person. To minimize miscommunication, **only your Contact Person can accept deposits, confirm your order or change details about your party.**

Generally, the best times to reach your Contact Person will be from 9 to 5 on weekdays, avoiding the lunch hour if possible (about 12:15pm-1:30p.m.). If your Contact Person is unavailable when you call, please leave a message so he/she can return your call, AND please try calling again during the above hours.

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CAKES, SPECIAL ORDERS, SPECIAL DIETARY RESTRICTIONS

Cakes with custom messages are available. We can also provide varietal wines, special diet menus, or any other special needs you may have. Please ask your Contact Person for details.

ORDER DEADLINES AND PAYMENT POLICY

Final orders from customers must be received 14 days prior to each event. Although you may order later than that, please remember two things:

- 1) You will not receive the discounted catering menu price, and**
- 2) We may be unable to provide certain items on short notice.**

Due to constant changes in our costs, prices are not guaranteed until your final order is placed and a deposit is received.

Each private back bar / party room function requires an advance deposit based on your guest count. Deposits are refundable in the event of cancellation within 21 days of your planned event, UNLESS we have refused another party based on your deposit confirmation. In that case, a deposit may be forfeited.

We do not accept checks from individuals or parties who are not known to us. Deposits and final payments must be made in person, with a valid credit card (and valid identification) or cash only.

LAST-MINUTE CANCELLATIONS

Inclement weather, illness, or any other reason for last-minute party cancellations (Under 14 Days) cannot be accepted. Please understand we have spent significant time and money preparing for your event, and we will be charging the full price for your event regardless of outside circumstances.

GUARANTEES: ADJUSTMENTS AND CHANGES IN MENU OR ATTENDANCE

Some of our menus rely on a "per person" cost. To maintain your budget and our budget, and to ensure the best service and presentation, the final number in attendance must be determined by you. Once received by your Contact Person, the number in your party will be considered a guarantee and no longer be subject to reduction. Your bill will reflect the number of people you have guaranteed, or the number that actually show up, whichever is greater.

PRICING GUARANTEES

Please always keep in mind that for 24 years we have consistently offered lower prices per person for large events than any comparable facility in Portland! We are happy to guarantee all menus and pricing in advance! You may guarantee pricing in advance by pre-ordering and pre-paying for your food. Otherwise, prices may be subject to change due to unforeseen changes in our costs. Commodity prices are subject to change without an advance order, an advance payment, and a written price guarantee. If you have specific advance pricing concerns, please bring them up with your Contact Person as soon as possible.

BRINGING YOUR OWN FOOD

Please understand that our business is selling food and beverages, and we do not charge a fee for the use of the room. Therefore, no outside food or beverage is allowed. We can provide custom cakes, items for restricted diets, or varietal wines upon request. If you wish to bring your own wine, there is a \$25 per 750ML bottle corkage fee, and the wine must be delivered to us in advance. If you have a guest with special dietary restrictions, we can make exceptions to this rule with advance notice. Any outside food or beverage that appears may be subject to a per-person charge.

DECORATING

You may decorate the room, often in advance, if you like. If you need advance decorating time, please schedule it with us. **Please, no glitter (it doesn't come out of the carpets!), no tape on the wall murals, and no nails or tacks in the walls. With the exception of birthday candles that are temporarily lit, there are no candles allowed. Balloons are acceptable, but please keep them tied down. There may be an extra cleaning fee if they float into the very high ceiling fans. Please do not attach items to the fire sprinkler pipes.** The rest is up to you! If you would like us to decorate for you, please consult your Contact Person.

There is an automatic 18% Service Charge Added To All Prices

EXCESSIVE CLEANING OR DAMAGE

This includes: loose balloons caught in ceiling fans, glitter in the carpets (it won't come out), nails or tacks in the walls, and any other expenses that are above and beyond the regular hosting of your event. If there is excessive cleaning or damage repair required, we will have to recover our costs from you for those expenses.

GAME PLAY / GAME RATES AND GUIDELINES

All games will be charged at their regular rates. Due to the popularity of pool and shuffleboard among our regular walk-in customers, game balls/pucks will be distributed on a first-come, first-served basis. If you wish to reserve certain games for your event in advance, please discuss it with your Contact Person.

SERVICE CHARGE ON ALL FOOD AND BEVERAGE SALES

For most menus, a standard service charge of 18% of the total food and beverage amount will be added to your bill.

SMOKING/CANDLES/ETC

Smoking and/or "vaping" is not allowed inside the restaurant or on the outside patio. If your guests wish to smoke, they must do so outside, over 10 feet from the front door and never near the outside patio seating please. This includes "vaporizers" or other forms of smoking. With the exception of birthday candles that are temporarily lit, there are no candles allowed due to fire code restrictions.

BRING YOUR OWN BAND!

We have had great success with our "Bring Your Own Band" program! If you have a band or know a band who wants to play for you, we're all for it! This is a custom package tailored to match the type of band and style of your guests. Please discuss the details with your Contact Person.

Cutoff time for band music is 10 PM per the OLCC.

Typically, your guests will exceed the minimum room charge in drinks alone, but we do require an advance deposit from you, against any shortfall, for the full amount. Your deposit will be returned after the party as long as the minimum purchases have been met by your guests.