

THE OLD MARKET PUB & BREWERY

6959 S.W. MULTNOMAH BOULEVARD
PORTLAND, OR 97223
(503) BIG-BEER • (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. 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). Large parties will be billed on a single check, and a minimum 18% service charge will be added.

ORDER DEADLINES AND PAYMENT POLICY

Due to constant changes in our costs, prices are not guaranteed until your final order is placed and a deposit is received. 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. Large parties must pre-order their menus in advance 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

Each private 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.

CHILDREN'S & 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 winter 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. Minor entry into the private back bar and party room is allowed by the OLCC, but due to OLCC and Oregon Lottery regulations minors are unfortunately not allowed into the pool room itself. They may however play shuffleboard or any of the amusement games that are not in the pool room.

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.

LAST MINUTE CANCELLATIONS

Inclement weather, illness, or any other reason for last-minute party cancellations (less than 14 days prior) 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

Some of our menus rely on a per person cost. To maintain your budget (and ours), and to ensure the best service and presentation, the final number in attendance must be determined by you. Once you notify your Contact Person of the number of attendees, this 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 show up – whichever is greater.

PRICING GUARANTEES

Please keep in mind that for 30 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 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.

CORKAGE FEE

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. As long as you follow the below guidelines, the rest is up to you!

1. Please, **no glitter** (it doesn't come out of the carpets!)
2. No tape on the wall murals
3. No nails or tacks in the walls
4. With the exception of birthday candles that are temporarily lit, there are no candles allowed
5. 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)
6. Please do not attach items to the fire sprinkler pipes

EXCESSIVE CLEANING OR DAMAGE

This includes, but is not limited to: loose balloons caught in ceiling fans, glitter in the carpets, 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.

OUTSIDE CATERING

We are happy to provide food and service wares for your event, along with preparation and presentation recommendations. Unfortunately, we cannot deliver or serve away from the pub. Your Contact Person has all the details you need to help you plan a successful outside event.

SERVICE CHARGE ON ALL FOOD & 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 and over 10 feet from the front door – and never near the outside patio seating please. With the exception of birthday candles that are temporarily lit, there are no candles allowed due to fire code restrictions.

BRING YOUR OWN BAND!

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.

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.

CARVED ROASTS

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!). Upon request, carvers attending a service carving station are an additional \$35 per hour.

Honey & Brown Sugar Baked Ham with Assorted Side Condiments

MARKET PRICE (serves 50-60)

Pepper Crusted Beef Top Round with Horseradish Cream and Red Wine Jus

MARKET PRICE (serves 50-60)

Marinated Whole Pork Loin with Herbed Mustard Crust, Prepared Medium

MARKET PRICE (serves 50-60)

Turkey Breast Roasted in Olive Oil & Herbs

MARKET PRICE (serves 40-50)

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

FRESH FRUIT PLATTER

With fresh seasonal fruits.

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

Automatic 18% service charge added to all prices.

FRESH AND MARINATED VEGETABLE PLATTER

With homemade buttermilk ranch dressing (our most popular party item besides pizza!)

Small	Medium	Large	
(Serves 15+)	(Serves 25+)	(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	Medium	Large	
(Serves 15+)	(Serves 25+)	(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	Medium	Large	
(Serves 15+)	(Serves 25+)	(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 gooey! (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 tzatziki, Andy's spicy falafel hot sauce, & grilled warm pita. Serves 25+.

160	14-Day Advance Order Discount Price
180	Regular Price

HORS D'OEUVRES

HOT

Boneless Buffalo Chicken Wings (HOT!) OR Sweet & Tangy BBQ Chicken Wings (Mild!)

With homemade buttermilk ranch dressing and crisp carrot sticks

75	14-Day Advance Order Discount Price
85	Regular Price

Bone-In Buffalo Chicken Wings (HOT!) OR Sweet & Tangy BBQ Chicken Wings (Mild!)

With homemade buttermilk ranch dressing and crisp carrot sticks

95	14-Day Advance Order Discount Price
110	Regular Price

Spinach, Artichoke, & Cheese Dip with Juanita's Hood River Corn Chips

Full Dish	½ Dish	
(Serves 50+)	(Serves 25+)	
170	95	14-Day Advance Order Discount Price
180	115	Regular Price

Smokey's Favorite Smoky Cocktail Sausages

Hand-wrapped with our organic pizza dough and baked in our 650-degree pizza ovens.

3 dozen	6 dozen	
(36 Smokies!)	(72 Smokies!)	
55	90	14-Day Advance Order Discount Price
65	100	Regular Price

COLD

CROSTINI **three dozen per order*

Roasted Garlic, Sundried Tomato, and Artichoke Hearts

On freshly baked sourdough baguette

110	14-Day Advance Order Discount Price
125	Regular Price

Rustic White Bean, Garlic & Olive Oil Spread, Fresh Parmesan

On freshly baked sourdough baguette

110	14-Day Advance Order Discount Price
115	Regular Price

Oven-Roasted Fresh Tomatoes, Garlic, Olive Oil, Fresh Parmesan

On freshly baked sourdough baguette

110	14-Day Advance Order Discount Price
115	Regular Price

Roasted Red Pepper Pesto & Parmesan Cheese

On freshly baked sourdough baguette

110	14-Day Advance Order Discount Price
115	Regular Price

Hard Wine Salami, Olive Oil & Fresh Parmesan

On freshly baked sourdough baguette

110	14-Day Advance Order Discount Price
115	Regular Price

American Crostini: With Roast Beef & Homemade Jus for Dipping

On freshly baked sourdough baguette

110	14-Day Advance Order Discount Price
115	Regular Price

Automatic 18% service charge added to all prices.

American Crostini: With Smoked Turkey Breast, Fresh Tomato, & Pub Secret Sauce

On freshly baked sourdough baguette

110 *14-Day Advance Order Discount Price*

115 Regular Price

American Crostini: Spinach, Artichoke Heart, & 4-Cheese Tapenade

On freshly baked sourdough baguette

110 *14-Day Advance Order Discount Price*

115 Regular Price

Substitute fresh Grand Central Rustic Baguettes +12 per dozen

APPETIZERS & SIDES

Each serves 25-35

Regular Pub French Fries 35 (45 Regular Price)

Beer Battered French Fries 50 (60 Regular Price)

Sweet Potato French Fries 60 (75 Regular Price)

Beer-Battered Onion Rings 55 (70 Regular Price)

Tater Tots 35 (45 Regular Price)

ADD Spicy Cajun Seasoning +5

Large bowl of house ranch dressing +15 each
OR any other dipping sauce

SALADS & VEGETABLES

Each dish serves 20

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 Mesclun Salad with Assorted Dressings 80 (95 Regular Price)

Automatic 18% service charge added to all prices.

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 105 (110 Regular Price)
With olive oil, garlic and herbs.

Roasted Garlic Mashed Potatoes 105 (110 Regular Price)

Yukon Gold Potatoes Oven-Roasted 105 (110 Regular Price)
With balsamic vinegar & olive oil.

Olive Oil Fried Rice Pilaf 105 (110 Regular Price)
With sautéed fresh carrots, celery, onions, and peppers, herbs & spices.

HOT PASTAS + MAINS

Each dish serves 20 and comes in an 18" x 24" dish

Breast Of Chicken & Penne Pasta Alfredo 240 (270 Regular Price)
With fresh parmesan and herbs.

Penne Rigate & Meatballs 230 (260 Regular Price)
With a rich homemade Italian-style tomato sauce.

Penne & Pub-Made Italian Sausage 230 (260 Regular Price)
With sweet red marinara sauce.

Penne & Pub-Made Italian Sausage 240 (270 Regular Price)
With our spicy-smooth vodka cream sauce.

3-Layer Lasagna & Meat Sauce 195 (220 Regular Price)
With 3 Italian cheeses & a touch of white cream sauce.

3-Layer Lasagna & Sweet Tomato Marinara Sauce 195 (220 Regular Price)
Vegetarian! With 3 Italian cheeses & a touch of white cream sauce.

Teriyaki Chicken Breast 235 (265 Regular Price)
With fresh steamed broccoli and long-grain rice.

Asian Vegetable Stir Fry 205 (230 Regular Price)
With long grain rice & grilled pineapple chunks, in an Asian gourmet sauce

Automatic 18% service charge added to all prices.

OPTIONAL SIDES

Each side is enough to accompany two of the above dishes

- Local Fresh Rustic Baguettes** 85 (100 Regular Price)
Made fresh the day they are served, sliced appetizer-size!
- Freshly Baked Sourdough Baguettes** 50 (60 Regular Price)
Sliced appetizer-size for dipping, scooping, and biting!
- Cheesy Garlic Bread** 125 (140 Regular Price)
On fresh sourdough baguettes & baked bubbly in our brick ovens.

DESSERTS & SNACKS

- Brownies** 60 (75 Regular Price)
12" x 18" sheet pan, cut & stacked neatly, serves 15
- Homemade Chocolate Chip Cookie Squares** 60 (75 Regular Price)
Other flavors available if requested 14 days in advance! (price will vary)
12" x 18" sheet pan, cut & stacked neatly, serves 15
- Hot Apple Crisp** 85 (100 Regular Price)
Other berries/fillings available if requested 14 days in advance! (price will vary)
16" round deep-dish pan, self-service, serves 15
- Juanita's Hood River Corn Tortilla Chips** 35 (45 Regular Price)
With fresh pub-made salsa, serves 12
- Crinkle-Cut Oregon Kettle Potato Chips** 45 (55 Regular Price)
With pub buttermilk ranch for dipping, serves 12

PIZZAS & SALADS

16" round pizzas, cut into squares for easy party sharing. If you prefer traditional triangular slices, please inform your party planner.

- 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!
- Oktoberfest Beer Sausage & Red Onion** 33 (45 Regular Price)

Automatic 18% service charge added to all prices.

Homemade Italian Sausage	33 (45 Regular Price)
With fresh bell peppers & onions <u>OR</u> shredded chicken breast with our secret BBQ sauce, red onion, & 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)
With artichoke hearts, fresh mushrooms, red onions, and tomatoes.	
Goopy Mozzarella Cheese	30 (40 Regular Price)
A classic, great for the kids!	