



DESCHUTES BREWERY MOUNTAIN ROOM

Located at our Bottling Plant at 901 SW Simpson Bend, Oregon

DESCHUTES BREWERY MOUNTAIN ROOM MENUS

The Mountain Room offers an elegant setting with views of the Cascade Range with seating for up to 80 people or standing receptions for up to 150.

Our Private Event Coordinator will help you design an event that surpasses your expectations.

www.DeschutesBreweryPrivateEvents.com

PrivateEvents@deschutesbrewery.com

Mountain Room
901 SW Simpson Ave
Bend, OR 97702
Phone 541-312-6946
Fax 541-383-4505



BREAKFAST MENU

(minimum 20 people)

Continental | \$10 per person

Variety of House-Baked Breakfast Breads and Pastries

~or~

Assortment of House-Baked Bagels and Cream Cheese

Seasonal Fresh Fruit

Orange Juice, Selection of Herbal and Black Teas, and Bellatazza Coffee.

Full Breakfast | \$17 per person (15 person minimum)

Tillamook Cheddar and Herb Scrambled Eggs

Home-style New Potatoes

Thick-Cut Applewood Smoked Bacon

Variety of House-Baked Breakfast Breads and Pastries

Seasonal Fresh Fruit

Orange Juice, Selection of Herbal and Black Teas, and Bellatazza Coffee.

Breakfast Additions

Challah Bread French Toast with Oregon Berry Compote and Real Maple Syrup \$3 per person

House-Baked Biscuits with Country Sausage Gravy \$3 per person

Hill Country Baked Ham \$2 per person

Eberhards Yogurt and House-Made Granola \$3 per person

Steel-Cut Oatmeal with Fresh Berries, Toasted Hazelnuts and Brown Sugar \$3 per person

If you have a favorite breakfast item that's not listed here, let us know and we'll customize your menu if we're able.



LUNCH MENUS

PLATED OR BUFFET LUNCHES

(minimum 20 people)

Includes a choice of (choose one):

- **House-Made Soup of the Day**
- **Brew House Salad with Green Lakes Vinaigrette**
- **Inversion IPA Caesar Salad**

Choice of two Entrées. The price per person will be the highest priced entrée. Additional entrée choices will increase the price by \$5. For plated service the specific number of each entrée must be ordered in advance. We will always make accommodations for vegetarians.

- **Petite Flat Iron Steak** – Rogue Blue Cheese Butter, Fingerling Potatoes, Seasonal Vegetables \$23
- **Prosciutto Wrapped Chicken Breast** – Chevre, Green Lakes Amber Ale Sage Jus, Fingerling Potatoes, Seasonal Vegetables \$23
- **Grilled Salmon** – Shaved Fennel, Balsamic Syrup, Lemon Cous Cous \$24
- **Mushroom Ravioli** – Morel-Rosemary Cream \$21
- **Elk Meatloaf** – Wild Mushroom Pale Gravy, Garlic Mashed Potatoes, Seasonal Vegetables \$24
- **BBQ Baby Back Ribs** – Black Butte Porter BBQ Sauce, House-Cut Fries, Creamy Cole Slaw \$23
- **Mustard-Braised Pork Shoulder** – Mustard-Sage Cream, Garlic Mashed Potatoes, Seasonal Vegetables \$24
- **Sweet & Spicy Mac and Cheese** – Tillamook Cheddar, Hill Country Ham, Caramelized Onions, Fresh Spinach, Roasted Red Peppers \$19

We are happy to accommodate vegetarians, vegans and people with food allergies – just let us know.



CLASSIC LUNCH BUFFETS

(minimum 20 people)

Soup and Salad | \$18 per person

Your choice of Tomato Basil, Cream of Broccoli, Potato Leek, Clam Chowder or Minestrone Soup
Choice of Brew House Salad with Green Lakes Vinaigrette

Or

Inversion IPA Caesar Salad

House-Baked Rosemary Rolls

~Add Grilled Natural Chicken Breast \$3 per person

Double Chocolate Brownies or House-Baked Cookies

Chop Salad Bar | \$20 per person

Mixed Field Greens

Grilled Natural Chicken Breast

Chopped Egg

Rogue Creamery Blue Cheese Crumbles

Fresh Tomatoes and Avocado

Applewood-Smoked Bacon

House-Made Buttermilk Ranch and Balsamic Vinaigrette

House-Baked Rosemary Rolls

~ Add Soup \$3 per person

Double Chocolate Brownies or House-Baked Cookies

Deschutes Deli | \$20 per Person

Assorted Charcuterie Platter including House-Smoked Roast Beef, Oven-Roasted Turkey and Black Forest Ham

Assorted Sliced Cheese including Pepperjack, Tillamook Cheddar and Gruyere

House-Made Salt & Vinegar Potato Chips

Tomato and Cucumber Peasant Salad

Assorted House-Baked Breads including French, Wheat and Rye Breads

Spring Lettuce, Tomatoes, Onions, Pickles & Cherry Peppers

Assorted spreads including Black Butte Porter Honey Mustard

~add Tarragon Chicken Salad, Albacore Tuna Salad or House-Made Egg Salad \$3 per person

Double Chocolate Brownies or House-Baked Cookies



CLASSIC LUNCH OR DINNER BUFFETS

(minimum 20 people)

Mediterranean | \$20 Lunch - \$25 Dinner

Penne Pasta
Grilled Garlic and Herb Chicken Breast
Italian Meatballs
Roasted Marinara & Pesto Cream Sauces
House-Baked Herb Focaccia
Inversion IPA Caesar Salad
Double Chocolate Brownies or House-Baked Cookies

Mac & Cheese | \$20 Lunch - \$25 Dinner

Sweet and Spicy Mac & Cheese ~OR~ Obsidian Stout Mac & Cheese
Grilled Natural Chicken Breast
Hill Country Ham
House-Made Deschutes Brewery Sausage
Choice of Brew House Salad with Green Lakes Vinaigrette
~Or~ Inversion IPA Caesar Salad
Double Chocolate Brownies or House-Baked Cookies

Southwest Fajita | \$22 Lunch - \$27 Dinner

Grilled Cumin-Crusted Blue Mesa Tri Tip
Cilantro-Lime Chicken Breast
Grilled Bell Peppers and Onions
Black Butte Black Beans
Onion-Pepper Rice Pilaf
Flour Tortillas
House-made Salsa and Guacamole, Lettuce, Mixed Cheddar and Jack Cheese, Sour Cream and Tortilla Chips
Double Chocolate Brownies or House-Baked Cookies

Elk Meat Loaf | \$25 Lunch - \$30 Dinner

Choice of Brew House Salad with Green Lakes Vinaigrette
~Or~ Inversion IPA Caesar Salad
Elk Meat Loaf with Wild Mushroom Gravy
Creamy Asiago Polenta
Seasonal Sautéed Vegetables
Double Chocolate Brownies or House-Baked Cookies

BBQ Buffet | \$26 per Person - \$31 Dinner

Choice of Brew House Salad with Green Lakes Vinaigrette
~Or~ Inversion IPA Caesar Salad
Carolina Style Pulled Pork
Black Butte Porter BBQ Chicken



Porter-Roasted Yukon Potatoes
Jalapeño-Cheddar Focaccia
Creamy House-Made Cole Slaw
Double Chocolate Brownies or House-Baked Cookies

AFTERNOON BREAK

(for all-day groups who are having lunch or dinner)

Build your own break

Choose 1 of the following \$3 per person
Choose 2 of the following \$6 per person
Choose 3 of the following \$9 per person
Choose 4 of the following \$12 per person
Choose 5 of the following \$15 per person

- House-made Potato Chips with Porter Caramelized Onion Dip
- Tortilla Chips and House-made Salsa
- House-baked Mini Pretzels with Brewers Mustard
- Hop Hummus and Flat Bread
- Vanilla Yogurt and House-made Granola
- Fresh Fruit Bowl
- Fresh Vegetables with House-made Ranch
- Assortment of House-baked Cookies
- Double Chocolate Brownies



CUSTOMIZED BEER PAIRING DINNERS

Deschutes Brewery brews over 150 specialty craft beers a year. 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 and beers. Beer dinners typically consist of 3-5 courses and have a 20 person minimum. We also offer small-plate, tapas style paired dinners for parties over 50. Beer dinners are priced based on ingredients and preparation and start at \$50 per person.

SAMPLE BEER DINNER

Passed Hors d'oeuvres

Bacon & Blue Cheese Pastry Puffs
Dungeness Crab Fritters
Served with Twilight Summer Ale

Appetizer

Grilled Diver Scallops with Sautéed Fennel and Preserved Lemon
Served with Green Lakes Amber Ale

Soup

Fingerling Potato Leek Soup with Miniature Juniper Grove Farms Goat Cheese Sandwiches
Served with Inversion IPA

Entrée

Borlen Beef Top Sirloin, Oyster Mushroom and Red Pepper Risotto, Citrus-Sautéed Vegetables
Served with Mirror Pond Pale Ale

Dessert:

House-Made Ginger Bread Pudding with Roasted Peaches, Pale Ale Caramel and Vanilla Bean Anglaise
Served with Black Butte Porter



PLATED OR BUFFET DINNERS

(minimum of 20 people)

Appetizers and Hors d'Oeuvres:

- Your group can start off the evening with passed, plated or buffet-style appetizers as you arrive. Our event sales manager will be happy to assist you with your selection. See options on the next page.

Includes a choice of (choose one):

- **House-Made Soup of the Day**
- **Brew House Salad with Green Lakes Vinaigrette**
- **Inversion IPA Caesar Salad**

Choice of two Entrées. The price per person will be the highest priced entrée. Additional entrée choices will increase the price by \$5. For plated service the specific number of each entrée must be ordered in advance. We will always make accommodations for vegetarians.

- **Cocoa-Crusted Filet Mignon with Seared Scallops** – Oregon Berry Beer Blanc, Fingerling Potatoes, Seasonal Vegetables \$40
- **All Natural Prime Rib** – Served Medium Rare, Porter Jus and Horseradish Cream, Fingerling Potatoes, Seasonal Vegetables \$36
- **Prosciutto Wrapped Chicken Breast** – Chevre, Green Lakes Amber Ale and Sage Jus, Fingerling Potatoes, Seasonal Vegetables \$23
- **Grilled Wild Salmon** – Sautéed Spinach and Fennel, Balsamic Syrup, Lemon Cous Cous \$26
- **Mushroom Ravioli** – Morel-Rosemary Cream \$21
- **Elk Meatloaf** – Wild Mushroom Gravy, Garlic Mashed Potatoes, Seasonal Vegetables \$24
- **Mustard-Braised Pork Shoulder** – Mustard-Sage Cream, Garlic Mashed Potatoes, Seasonal Vegetables \$24
- **Herb-Crusted Imperial Ranch Lamb Chops** - Fingerling Potatoes, Seasonal Vegetables \$30

Plated Desserts (choose one) \$6 per person:

- **Black Butte Porter Crème Brûlée**
- **Beeramis** - classic Tiramisu made with Obsidian Stout
- **Classic Pub Brownie** – Triple Chocolate with Vanilla Bean Ice Cream
- **Black Butte Porter Cheesecake**
- **Mirror Pond Pale Spent Grain Carrot Cake**
- **Salted Caramel Bread Pudding with Crème Anglaise**

BEVERAGES

Buffets and Plated Lunches/Dinners include Coffee and Tea.

Beer: 4 taps (Mirror Pond Pale Ale, Black Butte Porter, Inversion IPA and Deschutes Seasonal unless otherwise arranged) \$5

Wine: 2 Reds and 2 Whites from the Pacific Northwest \$7 | Champagne upon request: \$6

Soda, Juice, Coffee Tea and Iced Tea: \$2.50



APPETIZERS

(Minimum 15 People)

Items priced per person (2 pieces per person)

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

Mirror Pond Prawn Platter ~ Mirror Pond Poached and Served with Mirror Pond Pale Ale Cocktail Sauce

Bacon Wrapped Prawns ~ With Pale Honey Drizzle

Dungeness Crab Fritters ~ Topped with Lemon Dill Aioli

Smoked Salmon Platter ~ Served with Dill Crackers, Red Onions, Capers, and Lemon-Dill Cream Cheese

Smoked Tri-Tip ~ (Carved) Served with Horseradish Cream & Rolls

Seared Beef on Chive Biscuit ~ Natural Beef, Chevre butter and Shallot Jam atop a house made chive biscuit

Pork Belly Skewers ~ Skewered with Seasonal Fruit, Grilled and Drizzled with Balsamic Glaze

Beef Skewers ~ Black Butte Porter marinated with Stone Ground Mustard Crème Fraiche

\$7 per person

Mediterranean Platter ~ Variety of Italian Salami, Fresh Mozzarella, Olives, Cherry Peppers, & Artisan Breads

Mustard Ale Pork Loin (Carved) ~ Served with Seasonal Chutney & Rolls

Smoked Turkey Breast (Carved) ~ Served with Oregon Berry Ale Mustard & Rolls

Baked Brie En Croûte ~ Served with Seasonal Compote and House-baked Baguette

Cheese Board ~ Artisan & Imported Cheeses ~ Served with House-baked Crackers

Sausage Stuffed Mushrooms ~ Sausage, Breadcrumbs, and Herb Stuffed Mushroom

Chicken Satay ~ Cascade Ale Marinade served with Tzatziki Sauce

\$6 per person

Bacon Blue Puffs ~ Carlton Farms Bacon and Thyme Pate Choux Pastry stuffed with Oregon Blue Mousse

Prosciutto and Fig Crostini ~ With a Goat Cheese Spread and fig jam

Pond Hopper Roasted Onion Tart ~ With Fresh Herbs in a Pasty Shell

Italian Meatballs ~ Served with Roasted Tomato Marinara and Asiago Cheese

Pesto Risotto Fritters ~ Filled with Mozzarella Cheese and, served with Romesco Sauce

Roasted Vegetable Platter ~ Roasted Seasonal Vegetables Drizzled with Balsamic Reduction (Served Chilled)

Seasonal Fruit Bowl ~ Fresh Fruit & Berry Medley with a Lemon Mint Drizzle

\$5 per person

Olive Tapenade Bruschetta ~ Olives, Garlic, and Herbs on a Crostini

Tomato and Basil Bruschetta ~ Roma Tomatoes, Basil, & Asiago Cheese Drizzled with Balsamic

Seasonal Soup Shooter ~ Seasonal Bisque topped with Crème Fraiche and Herb Oil

Vegetarian Stuffed Mushrooms ~ Filled with Creamy Asiago, and Herbs

Vegetarian Puff Pastries ~ Roasted Seasonal Vegetable, topped with Mozzarella and Pesto

Roasted Fingerling Potatoes ~ Topped with Crème Fraiche and Tobiko Caviar

Fresh Vegetable Platter ~ With House-made Ranch Dipping Sauce

Bread Board ~ House-made Artisan Breads Served with Hummus and Creamy Boursin

\$4 per person

Dessert Buffet (choose 3 items – each additional item \$2 person)

Seasonal Cheesecake Bars; Truffles; Lemon Blueberry Tarts;

Hazelnut Biscotti topped with Pale Caramel Mousse;

Assorted Mini Cupcakes; Assorted Cookies; Triple Chocolate Brownies

\$6 per person



MOUNTAIN ROOM AMENITIES

Beverage Options:

- A) Hosted Bar - the host pays for all beverages (also called Open Bar).
- B) Cash Bar - guests purchase their own beverages.

The Mountain Room offers four beers on tap and a variety of wines. A Full Bar of Premium Northwest Spirits is available at the Mountain Room as well. The Bar Set-Up Fee is \$50. Outside wine is permitted. A \$10 fee is charged per 750 ml bottle.

The following items are included with your reservation at the Mountain Room:

- Dining: Ten 60” round tables or rectangular
Six stand-up cocktail tables
Eighty hardwood chairs
Built-in buffet, all dishes, glassware, and flatware
- Décor & Ambiance: Ivory linens provided for all dining and banquet tables
Seasonal floral bouquets
Votive tea light candles
House music system (background music only)
Built-in Projection Screen

Audio Visual & miscellaneous items available for rent in Mountain Room:

Podium	\$20
Wireless Handheld Microphone with PA System	\$25
PA System with 5 Disc DVD	\$50
LCD Projector	\$50
Dance Floor (available in 4’ by 4’ squares)	\$1.50 per square foot
Delivery fee for any special order	\$60



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 \$200 for a day event and \$500 for an evening event are required to reserve a date. This deposit goes towards 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, ½ of the deposit will be returned. Cancellations received less than 120 days before the scheduled event, forfeit the entire deposit.

Pricing

The Mountain Room rental fee is \$150 during the day and \$250 in the evening.

The Tap Room at the Pub rental fee is \$100 during the day and \$150 in the evening.

Daytime rentals are from 7 am to 4 pm and evening rentals are any time after 5 pm. Evening rentals are for five hours.

A minimum food & beverage order is also required for each location. Daytime Minimum for the Mountain Room is \$500. Daytime minimum for the Tap Room is \$300. Minimum amount for evening events depends on the date chosen:

Mountain Room

Month	Saturday	Friday	Sunday thru Thursday
January, February, March, April, & November	\$1500	\$1000	\$750
May, June, July, August, September, October & December	\$2000	\$1500	\$1000

Tap Room at the Pub

Month	Saturday	Friday	Sunday thru Thursday
January, February, March, April, & November	\$1200	\$900	\$650
May, June, July, August, September, October & December	\$1700	\$1200	\$900

The above matrix is the minimum we require, and may or may not be adequate for your event. Falling below minimum will result in the difference charged as a fee. The room rental does not count towards minimum. Hosted & Cash Bars count toward the minimum. A gratuity of 19% will be added to the food and hosted beverage total and does not count towards minimum. A \$1 per person fee is charged for outside desserts. Full liquor bar set up (available in the Mountain Room only) is \$50. Glitter, petals, confetti, etc., have a \$75 cleaning fee. Events exceeding 5 hours will be billed at \$100.00 per hour. Wedding ceremony and receptions that require a room change will be charged an additional \$200.00 for extra staff. Please consult your coordinator with any questions. Maximum occupancy in the Mountain Room is 150 people and in the Tap Room is 100 people.

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 by noon 5 business days prior to the 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 5 days before the 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 subject to change, and can be confirmed 30 days prior to the event.

Alcohol Policy

All beverages 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, may 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 alcohol.

Arrival and Set-up

Room rental time will begin ½ hour prior to your start time to allow for early guests. Room rental will begin ½ hour 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 accordingly. Items or decoration you provide must be taken when you leave. If you or your guests take our flowers, a fee of \$50 per vase will be charged.

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 _____