

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

ATTN: Event Planner
Page 1 of 16

Dear Event Planner:

Here are the pages from our catering menu. This is “the whole thing”, I 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 a rehearsal dinner 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, I encourage you to stop by and take a look!

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

We have been trying to get final orders from customers at least 10 days prior to each event. Although you may order later than that, please remember that we may be unable to provide certain items on short notice.

I must emphasize that in order to accommodate a large party like yours, especially on a busy Friday night, 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 **Steve at the pub: 503-244-0450**; or call me directly anytime on **my cell phone/voice mail/pager: 503-209-1017**. Thanks!

Andy Bigley

CARVED ROASTS

Honey & Brown sugar Baked Ham with Assorted Side Condiments

\$250 (serves 50-60)

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

\$250 as of 2/2004- Beef prices may be adjusted due to market volatility. Please ask if this is a concern for your event.

\$MARKET (serves 50-60)

Marinated Whole Pork Loin

With Herbed Mustard Crust, Prepared Medium

\$210 (serves 35-45)

Turkey Breast Roasted in Olive Oil & Herbs

\$210 (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 \$20 per hour additional cost, upon your request.

RECEPTION PLATTERS AND DISPLAYS

ANTIPASTO PLATTER

Fresh and Marinated Vegetables, Sliced Italian Style Cold Cuts, Feta, Pepper Jack & other Cheeses

Assorted Crackers and Fresh Sourdough Bread

Small 50 Medium 95 Large 185
(serves 15) (serves 25) (serves 50)

FRESH FRUIT PLATTER

with Slices & Bite-Sizes of Fresh Seasonal Fruits

Small 70 Medium 135 Large 265
(serves 15) (serves 25) (serves 50)

FRESH AND MARINATED VEGETABLE PLATTER

with Homemade Buttermilk Ranch Dressing (our most popular party item besides pizza!)

Small 50 Medium 95 Large 185
(serves 15) (serves 25) (serves 50)

IMPORTED AND DOMESTIC CHEESE PLATTER

Imported and Domestic Cheeses, Assorted Crackers and Fresh Sourdough Bread

Small 65 Medium 125 Large 245
(serves 15) (serves 25) (serves 50)

DELI MEATS SNACK PLATTER

Hard Wine Salami, Deli Ham, Turkey Breast,

Roast Beef, Cotto Salami etc., Assorted Crackers and Fresh Sourdough Bread

Small 65 Medium 125 Large 245
(serves 15) (serves 25) (serves 50)

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,
Crackers and Freshly Baked Sourdough Bread

105 (serves 25)

OPTIONAL SIDES FOR PLATTERS

RUSTIC BAGUETTES FROM GRAND CENTRAL BAKERY

Fresh the day they are served, sliced appetizer-size!

\$40 (more than enough for any large sized platter above)

HORS D'OEUVRES



Authentic Buffalo Chicken Wings (traditional HOT!)

With homemade Buttermilk Ranch Dressing and Crisp Celery Sticks

1 dozen whole large wings (that's 24 split pieces) 30.00

Sweet & Tangy Chicken Wings (milder!)

With homemade Buttermilk Ranch Dressing and Crisp Celery Sticks

1 dozen whole large wings (that's 24 split pieces) 30.00

**>THESE WINGS ARE OUR MOST POPULAR APPETIZER ITEM,
AND THEY ALWAYS DISAPPEAR FIRST. BE SURE TO ORDER ENOUGH!**

Smoky Cocktail Sausages (with 2 kinds of mustard for dipping!)

Wrapped with Homemade Yeast Dough & Baked

21.00 per three dozen

Deep Dish Pizza Squares

(Choose From our Menu Pizzas, or Create Your Own With Your Contact Person)

24.00 for 18 (1-1/2 dozen)

COLD

Crostini with Roasted Garlic,

Sundried Tomato and Artichoke Hearts

20.00 per dozen

Crostini with Garlic, Rustic White Bean, & Olive Oil Spread.

Freshly Grated Parmesan.

20.00 per dozen

Crostini with Oven-Roasted Fresh Tomatoes, Garlic,

Olive Oil & Freshly Grated Parmesan Cheese

20.00 per dozen

Crostini with Roasted Red Pepper Pesto & Parmesan Cheese

20.00 per dozen

Mixed Submarine Sandwich Platter (for 15)

40.00

Pub - Roasted Beef French Dip Sandwich Platter (for 15)

40.00

SNACKS AND BREAKS



Cookies (12" x 18" sheet pan, cut & stacked)(dessert for 15 or 20 adults)...	25.00
Brownies (12" x 18" sheet pan, cut & stacked)(dessert for 15 or 20 adults)....	25.00
Hot Apple Crisp (16" round deep dish pan, self service)(dessert for 15 or 20 adults)....	25.00
Peanuts (pound, serves 12)...	13.00
Mixed Nuts (pound, serves 12).....	16.00
Corn Tortilla Chips with Salsa (serves 12).....	16.00
Potato Chips with Buttermilk Dip (serves 12).....	16.00
Mini Pretzels (serves 24).....	12.00
Coffee, Decaf & Assorted Teas (per person).....	1.75
Fortune Cookies for Party Fun (30).....	7.00

FOR YOUR BUFFET

APPETIZERS & SIDES

(serves 15 to 20 each)

Big Skin-On French Fries 22

Beer Battered French Fries (Shoestring Size!) 32

SALADS & VEGETABLES

(each serves 20 adults as a side item)

Caesar Salad 45

Romaine Lettuce, Handmade Garlic Croutons and Parmesan Cheese
Tossed in our own garlicky secret recipe Caesar Dressing

Greek Salad 48

Crispy Romaine, Marinated Artichoke Hearts, Kalamata Olives, Red Onions and
Feta Cheese with a Red Wine Vinaigrette Dressing

American Red Potato Salad 45

Mixed Green Salad with Assorted Dressings 40

Fresh Spinach Salad 52

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

Brick Oven Roasted Mixed Vegetables with Olive Oil, Garlic and Herbs 50

Roasted Garlic Mashed Potatoes 40

Roasted Red Potatoes with Olive Oil, Scallions, Spices & Herbs 42

Yukon Gold Potatoes Oven-Roasted with Balsamic Vinegar & Olive Oil, 42

Olive Oil Fried Rice Pilaf 40

With sautéed carrots, celery, onions, and red bell peppers, herbs & spices

Pasta Pilaf 40

Same as the rice pilaf, but with “acini di pepe” (tiny balls of pasta) instead of rice

HOT PASTA CHOICES

(OUR MOST POPULAR PARTY CATEGORY!)

(each chafing dish serves about 15)

Breast Of Chicken & Linguine Alfredo with Fresh Parmesan and Herbs 95

Spaghetti and Meatballs with a Rich Tomato Sauce 75

Teriyaki Chicken with Grilled Pineapple & Asian Noodles 95

Grilled Sliced Italian Sausages over Spiced Penne Pasta & Crushed Tomatoes 95

Grilled Sliced Hot Cajun Sausages over Penne Pasta & Crushed Tomatoes 95

Our Spicy-Smooth Vodka Cream Sauce over Penne Pasta 60

Andy's Special Italian-American "Sunday Gravy" 110

An Immigrant Italian Meat-And-Tomato Sauce, bubbling on the low flame for four hours minimum, served over penne pasta with freshly grated parmesan cheese and a few savory seared & slow-simmered meat chunks on the side (contains fresh pork)

Homemade 3- Layer Lasagne 140

With 3 Italian cheeses, red & white sauce

With or without meat, your choice

Above prices are PER 18" x 24" Chafing Dish

MAIN COURSE SELECTIONS

(each chafing dish serves about 15)

**Teriyaki Breast of Chicken with Fresh Steamed Broccoli 110
and Long-Grain Rice**

Spicy Cajun Sausages with Red Beans and Rice 95

Asian Vegetable Stir Fry 75

With Long Grain Rice & Grilled Pineapple Chunks, in an Asian Gourmet Sauce

Homestyle Organic Grain-Fed Meatloaf 110

with Brick Oven Roasted Root Vegetables in a Rich Mushroom Gravy

Grilled Vegetarian Enchiladas 95

In flour tortillas, with traditional red enchilada sauce

Chicken Breast & Jack Cheese Enchiladas 105

In flour tortillas, with a light enchilada cream sauce

Greasy Bachelor Party Taco Meat Enchiladas 105

Sounds crazy, but everyone loves that ol' taco-flavored beef!

Homemade 3- Layer Lasagne 140

With 3 Italian cheeses, red & white sauce

With or without meat, your choice

Above prices are PER 18" x 24" Chafing Dish

OPTIONAL SIDES FOR ENTRÉE ITEMS

FRESH RUSTIC BAGUETTES FROM GRAND CENTRAL BAKERY 40

Fresh the day they are served, sliced appetizer-size!
(more than enough for any 2 chafing dishes above)

FRESHLY BAKED SOURDOUGH BAGUETTES 24

sliced appetizer-size for dipping, scooping, and biting!!
(more than enough for any 2 chafing dishes above)

GARLIC CHEESY BREAD 49

Baked Bubbly in our Brick Ovens
(more than enough for any 2 chafing dishes above)

DESSERTS!

Brownies 25

(12" x 18" sheet pan, cut as you like)(dessert for 15 or 20 adults)

Chocolate Chip Cookies 25

Other flavors/styles available on 10 DAY ADVANCE request
(12" x 18" sheet pan, cut as you like)(dessert for 15 or 20 adults)

Hot Apple Crisp 25

Other berries/fillings available on 10 DAY ADVANCE request
(16" round deep dish pan, self service)(dessert for 15 or 20 adults)....

PIZZA BUFFET

Antipasto Platter

Fresh and Marinated Vegetables, Sliced Italian Style Cold Cuts, Feta, Pepper Jack & other Cheeses

Homemade Garlic & Herb Breadsticks

Freshly baked in our brick pizza ovens

Mixed Salad with Hearts of Romaine, Fresh Tomatoes, Red Cabbage & Carrots, and Assorted Dressings

PIZZA CHOICES

GOOEY 4-CHEESE PIZZA MARGHERITA

Mozzarella, Bleu, Feta & Parmesan Cheeses with Fresh Tomatoes

PEPPERONI MADNESS

DOUBLE Pepperoni! Our Most Popular Pie!

OKTOBERFEST BEER SAUSAGE & RED ONION

HOMEMADE ITALIAN SAUSAGE WITH FRESH BELL PEPPERS & ONIONS

Housemade Sausage, Fresh Red & Green Bell Peppers, Fresh Red & White Onions

BBQ CHICKEN

Grilled Breast Meat, shredded, in our secret BBQ sauce! With Red Onions & Cheddar Cheese.

SPICY HOT CAJUN SAUSAGE & RED ONION

this Sausage Is Super-Spicy! Please Ask For A Taste Before Ordering This Pizza!

BLEU CHICKEN

Grilled Breast of Chicken, Red & White Onions, Fresh Garlic, Real Bleu Cheese, and Fresh Diced Tomatoes

CURED HAM, TOMATO, & FRESH PARMESAN

CURED HAM & PINEAPPLE

VEGETARIAN VORTEX

Fresh Mushrooms, Spinach, Broccoli, Olives and Garlic

MR. TOAD'S WILD RIDE

Artichoke Hearts, Fresh Mushrooms, Red Onions, and Tomatoes

This Entire Buffet Menu 13.00 per person

For 15 People, Choose 4 Total Large Cater Pizzas

For 30 People, Choose 8 Total Large Cater Pizzas

For 60 People, Choose 16 Total Large Cater Pizzas

ADDITIONAL LARGE CATER PIZZAS (A LA CARTE)

21.00 Each

Minimum 15 People

PIZZAS & SALADS

A LA CARTE

(our most popular group menu)

PIZZA CHOICES

4-CHEESE & FRESH TOMATO 21

Mozzarella, Bleu, Feta & Parmesan Cheeses with Fresh Tomatoes

PEPPERONI MADNESS 21

DOUBLE Pepperoni! Our Most Popular Pie!

OKTOBERFEST BEER SAUSAGE & RED ONION 21

HOMEMADE ITALIAN SAUSAGE WITH FRESH BELL PEPPERS & ONIONS

Housemade Sausage, Fresh Red & Green Bell Peppers, Fresh Red & White Onions

BBQ CHICKEN 21

Grilled Breast Meat, shredded, in our secret BBQ sauce! With Red Onions & Cheddar Cheese.

SPICY HOT CAJUN SAUSAGE & RED ONION 21

this Sausage Is Super-Spicy! Please Ask For A Taste Before Ordering This Pizza!

BLEU CHICKEN 21

Grilled Breast of Chicken, Red & White Onions, Fresh Garlic, Real Bleu Cheese, and Fresh Diced Tomatoes

CURED HAM, TOMATO, & FRESH PARMESAN 21

CURED HAM & PINEAPPLE 21

VEGETARIAN VORTEX 21

Fresh Mushrooms, Spinach, Broccoli, Olives and Garlic

MR. TOAD'S WILD RIDE 21

Artichoke Hearts, Fresh Mushrooms, Red Onions, and Tomatoes

GOOEY MOZZARELLA CHEESE 18.00

Great for the kids!

SALADS & VEGETABLES

(each serves 20 adults as a side item)

Caesar Salad 45

Romaine Lettuce, Handmade Garlic Croutons and Parmesan Cheese Tossed in our own garlicky secret recipe Caesar Dressing

Greek Salad 48

Crispy Romaine, Marinated Artichoke Hearts, Kalamata Olives, Red Onions and Feta Cheese with a Red Wine Vinaigrette

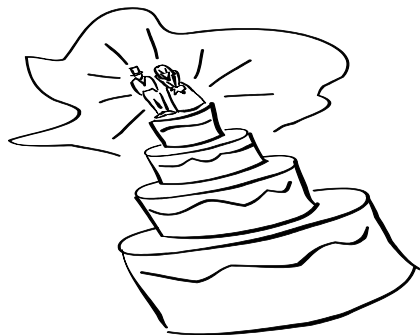
American Red Potato Salad 45

Mixed Green Salad with Assorted Dressings 40

Fresh Spinach Salad 52

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

CAKES



These rectangular cakes are 12 inches by 18 inches, and each cake is sufficient for about 30 people for most purposes. Depending on the type of event you are having, we may want to increase or decrease portion sizes. Please ask your Contact Person if you need further recommendations.

Most requests for cakes are for casual events, and that is the style we are presenting here. For more formal events, and more elaborate cakes, please ask your Contact Person.

If you wish to bring your own cake, please be aware that there is a small per-person plate and cleanup charge.

CAKE

Choose **WHITE CAKE** or **CHOCOLATE CAKE**

FILLING

Choose **VANILLA CHEESECAKE** or **CHOCOLATE MOUSSE**

ICING

Choose a Color/Flavor: **WHITE** or **CHOCOLATE**

Choose a Style: **WHIPPED ICING** or **BUTTERCREME ICING**

DECORATION

Choose one decoration per cake

1. **Flowers**
2. **Sports Theme**
3. **Roller Blade Figure**
4. **Clown & Balloons**
5. **Bear & Balloons**
6. **Seasonal (varies)**

INSCRIPTION

If you want an inscription in the cake, it's best to keep it to 3-5 words to avoid clutter.

Per Cake	45.00	
Per Person Charge to Bring Your Own Cake		.75

Please order a minimum of three days in advance

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PORTLAND, OR 97223
[503] BIG-BEER [503] 244-2337

Direction To Our Joint

(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 ____)

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, go through Downtown Portland

After you have left Downtown Portland, 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 ____)

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

THE OLD MARKET PUB & BREWERY

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



CATERING INFORMATION

Our Back Bar and meeting room 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). The minimum net charge to hold the room is \$708 (\$600 plus \$108 gratuity). This minimum may be adjusted lower depending on the date, time, and size of your party. Generally, the goal will be food and beverage sales of \$10 per person (before gratuity), based on the actual head count at your event. Please ask if this is a concern. Large parties will be billed on a single check, and a minimum 18% gratuity will be added.

MENUS

Meal selections must be confirmed ten 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 and 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.

CHILDREN'S PARTIES / SPORTS TEAM PARTIES

We have extensive experience with these kinds of parties. We have special, more casual menus for these events. Please ask your Contact Person for alternate menu recommendations.

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, nor are they allowed to play any of the games.

Minor entry into the private back bar and party room is allowed by the OLCC, but minors may not loiter in the access hallway to that room. It's really not as complicated as it sounds, but please ask your Contact Person if you think this may be an issue for your event.

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.

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.

PAYMENT POLICY

Each private back bar / party room function requires an advance deposit based on your guest count, (at least \$15 per person for your event.). Deposits are refundable in the event of cancellation, UNLESS we have refused another party based on your deposit confirmation.

If you wish to use a check for payment, please make arrangements with your CONTACT PERSON at least 10 days in advance. Last minute check payments may not be accepted.

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 14 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 up to 6 weeks in advance! You may guarantee pricing up to 6 weeks 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. We have held most prices firm throughout 2005 despite soaring commodity, fuel, and energy costs, and we do not anticipate any changes in the near future. Many prices will change as of January 1, 2006 regardless of 6-week notice. If you make a 2006 reservation in 2005, please ask us to lock specific pricing in for you NOW if this will be a concern.

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 \$12 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.** The rest is up to you! If you would like us to decorate for you, please consult your Contact Person.

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 of the details you need to help you plan a successful outside event.

SMOKING/CANDLES/ETC

Smoking is allowed in the pool room and on the outside patio near the entry only! There is NO SMOKING in the back bar, at the shuffleboard tables, or in the main dining area of the restaurant. 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.

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.