



Seattle Pyramid Alehouse Banquet & Event Information

Whether it is a special occasion, a business meeting, or an opportunity to gather with family and friends, the **Seattle Pyramid Alehouse** will make your event truly special and unique. Enjoy a full line-up of brewery fresh Pyramid craft beers and satisfying alehouse cuisine in a unique setting that can accommodate parties of 10 - 500 guests. From our flagship Haywire Hefeweizen and menu items infused with our brews, to our talented and knowledgeable staff, an event at Pyramid is bound to be the talk among coworkers and friends for months to come.

At the Seattle Pyramid Alehouse, no matter what the nature of your special event, we're sure we'll have an event space to suit your needs. Our semi-private **Hefeweizen room** located on the first floor can accommodate 50-60 people, is open to the restaurant, and looks into the brewery. The private **Brew Master's room**, also located on the first floor, can accommodate 10-20 people, and the private **Executive room** can accommodate 20-40 people. Each of these rooms are perfect for private meetings, intimate dining events and casual get togethers depending on the size of your event.

Our three rooms on the mezzanine level second floor can be either joined or used privately. The semi-private and partially glass-enclosed **Brew Loft** room is perfect for a casual reception or dining event and holds 40 to 50 people. The private **VIP room** can be used with any one of the larger upstairs party rooms for buffet set-up or as a private dining room that can host anywhere from 10-40 guests. The semi-private **Pyramid Suite** has the capacity to accommodate 30-50 people, while the **entire restaurant** can be rented with the ability to host 500 individuals.

Our seasonal VIP tents located outside in our **Beer Garden** can be rented prior to game day events, April through September, in addition to non game day, outside events. Featuring Pyramid brews, pub fare, and the occasional sun break, this beer garden is the perfect start to any game-day inspired event.

At the Seattle Pyramid Alehouse, no matter what the nature of your special event, our craft beer, great food and well trained staff will ensure a memorable experience. Please contact our Banquet Manager, William Simeona, with inquiries about your next event, and he will assist you in creating a memorable event for you and your guests!

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Available Rooms & Capacity

Room	Layout	Capacity
Hefeweizen Room	First floor, semi-private, open to restaurant & looks into brewery	50 – 60 people
Brew Master's Room	First floor, private, looks into brewery	10 – 20 people
Executive Room *	First floor, private	20 – 40 people
Brew Loft *	Second floor, semi-private, partially glass enclosed	40 – 50 people
Pyramid Suite *	Second floor, semi-private	30 – 50 people
VIP Room *	Second floor, Private	10 – 40 people
Entire Restaurant	Private, entire dining and bar areas	500 people
Beer Garden	Available April through September	Varies

**Rooms may be joined to increase capacity, provide a separate dining room, or a buffet set-up.*



Planning and Organizing Fees & Policies

SET-UP FEE and CANCELLATION:

A cancellation at any time will result in the charge of the set-up fee to the credit card on file.

Cancellation of your event within three days of the event will result in the charge to the credit card for either the food and beverage minimum or the food total ordered, which ever is greater. Notice of cancellation must be received in writing.

FOOD and BEVERAGE MINIMUMS/ ROOM RENTAL FEES:

Each room has a food and beverage minimum. As long as this minimum is met through food and beverage purchase, a room rental fee will not be charged. If the final tab does not meet this minimum, the difference between the final tab and the room minimum will be added on as a rental fee or room charge.

MENU SELECTION:

To ensure the success of your event, menu selection must be finalized 7 business days prior to the event. **For seated dinners, we require an entrée count and guests' name list at least 7 business days prior to the event.**

GUEST COUNT:

A guest's count must be finalized no later than 2 days prior to the event. **This number will be your party's charged minimum.** If no final guarantee is given, the original estimate will be used.

PAYMENT:

Payment is due in full at the close of your event unless otherwise predetermined. All charges are subject to an **18% service charge** (gratuity) and 10% WA sales tax. The Pyramid Alehouse accepts cash, Visa, Master Card, American Express, local or business checks.

BEER and BEVERAGES:

Pyramid Alehouse offers a complete selection of hand-crafted ales, lagers, premium wines and Thomas Kemper sodas to compliment your banquet experience.

BRINGING YOUR OWN WINE?

A \$12.00 wine corkage fee will apply to each 750ml bottle of wine brought in and opened during your event. No other outside beverages will be permitted.

ENTERTAINMENT and OTHER:

Live music, entertainers, balloons, banners or any signage is subject to approval by the banquet manager **prior to the event.** Additional charges will be applied should special items such as flowers or audio/visual equipment that is rented.



Event Set-Up

APPETIZER RECEPTION

Appetizer receptions served buffet-style will keep your guests mingling and on their feet. This set-up is great for casual events such as after hour mixers and birthday celebrations.

For an appetizer reception, choose from our selection of appetizers, fresh displayed platters, salad bowls, pizza, and dessert!

We suggest approximately 2-3 pieces per person per item which provides a light reception, or 3-5 pieces per person per item, which would feel more like a meal.

BUFFET MEALS

Let the ease of a self-serve buffet make your event even easier to plan. Select from any of our buffet combo dinners, and add a salad, appetizers and dessert to make your dinner complete.

PLATED DINNERS

Plated, seated dinners serve as a formal touch to your event and are available for parties with less than 50 guests. Along with your guests' RSVP, be sure to obtain each guest's entrée, salad and dessert preference. We will prepare color-coded guests' place cards to make service easier and more efficient.



Appetizers by the Dozen

SERVED HOT

BLACKEND CHICKEN SATE SKEWERS Grilled chicken breast skewers, lightly dusted with blackened seasonings. Served with a Cajun Aioli sauce on the side.	\$14.00
HOISON PORK SKEWERS Skewered pork lightly brushed with a Hoison soy sauce then grilled. Served with Hoison soy sauce on the side.	\$16.00
NORTHWEST SALMON CAKES Topped with Chipotle Aioli sauce.	\$37.00
BEEF STUFFED TAQUITOS Stuffed with both shredded and ground beef, green chili, onions and green bell peppers. Served with Chipotle Mayo on the side.	\$16.00
COCONUT PRAWNS Served with sweet Thai Chile sauce on the side	\$25.00
CHICKEN WINGS Tossed in your choice of a traditional spicy wing or Teriyaki sauce	\$19.00
VEGETABLE SPRING ROLLS Served with a plum dipping sauce on the side.	\$24.00
PORK POTSTICKERS Stuffed with seasoned pork, carrot and cabbage. Served with a Thai Chile sauce on the side.	\$20.00
SPANIKOPITA Baked pastry filled with spinach, feta cheese and cream cheese	\$33.00



Platter Appetizers

SEASONAL VEGETABLE CRUDITES

Served with Ranch and Bleu Cheese dressing on the side.

Small: \$65 serves 20
Large: \$163 serves 50

MEDITERRANEAN PLATTER

Served with Tzaziki, Hummus and Garlic Artichoke spreads and toasted Pita Bread.

Small: \$53 serves 20
Large: \$123 serves 50

FRESH SEASONAL FRUIT DISPLAY

Small: \$95 serves 20
Large: \$230 serves 50

ASSORTMENT OF DOMESTIC CHEESE

Served with crackers

Small: \$140 serves 30
Large: \$230 serves 50

ANTIPASTO PLATTER

Roasted Red Pepper, Artichoke Hearts, Pepperoncini, Black Olives, Deli Turkey, Salami, Feta and Smoked Provolone cheeses, served Antipasto style

Small: \$73 serves 20
Large: \$180 serves 50

CHIPS AND SALSA

Small: \$50 serves 20
Large: \$125 serves 50

AMERICAN BLEND SNACK MIX

Party blend of mix nuts and chips

Small: \$50 serves 20
Large: \$125 serves 50

CHILLED SPINACH DIP

Parmesan cheese, sour cream, spinach, artichoke, pickled jalapenos, and cilantro, served with toasted pita chips

Small: \$92 serves 20
Large: \$230 serves 50

ASSORTED PUB PIZZAS

Small: 64 slices / 8 pies
Medium: 104 slices / 13 pies
Large: 160 / 20 pies

\$88 serves 20
\$143 serves 30
\$220 serves 50



Side Dishes

<p>WILD GREENS SALAD Wild greens and romaine with tomatoes, cucumbers and croutons served with assorted dressings</p>	<p>Small: \$68.00 serves 20 Medium: \$102.00 serves 30 Large: \$170.00 serves 50</p>
<p>CLASSIC CAESAR SALAD Romaine lettuce tossed with our house made Caesar dressing, topped with parmesan cheese, croutons and lemon wedges</p>	<p>Small: \$51.00 serves 20 Medium: \$77.00 serves 30 Large: \$127.00serves 50</p>
<p>SPINACH SALAD WITH HONEY LIME CHICKEN Tender baby spinach tossed with grilled chicken, red onions, shredded provolone cheese, julienne carrots and cucumbers in a honey-lime vinaigrette</p>	<p>Small: \$109.00 serves 20 Medium: \$163.00 serves 30 Large: \$272.00 serves 50</p>
<p>OVEN-ROASTED VEGETABLES Seasonal Vegetables oven roasted</p>	<p>Small: \$40.00 serves 30 Large: \$60.00 serves 50</p>
<p>ALEHOUSE RICE PILAF</p>	<p>Small: \$48.00 serves 30 Large: \$80.00 serves 50</p>
<p>ROASTED RED POTATOES</p>	<p>Small: \$48.00 serves 30 Large: \$88.00 serves 50</p>
<p>MAC AND CHEESE</p>	<p>Small: \$105.00 serves 20 <u>Large: \$275.00 serves 50</u></p>



Desserts by the Dozen

ASSORTED COOKIES	\$18.00
LEMONBURST MACAROON BAR Oatmeal, lemon preserve and coconut	\$24.00
TRIPLEBERRY CRUMBLE A combination of plump, fresh berries, blended with oatmeal, topped with a traditional crunch golden crumble	\$24.00
NANAIMO BARS A creamy custard filling, graham crumb base and topped with thick, rich chocolate. An assortment of: Cappuccino, Irish Cream, Peanut Butter and Original	\$24.00
LEMON DREAM MOUSE FILLED TART	\$24.00



Buffet-Style & Sit-Down Menu

PRIME RIB OR BEEF**

8 ounces of Prime Rib or Beef, served with a twice baked potato and oven roasted seasonal vegetables.

\$25 per person

**Order in multiples of fifteen*

WAGYU STYLE BEEF ROAST**

8 ounces of Wagyu style beef roast, served with a twice baked potato and oven roasted seasonal vegetables.

\$27 per person

**Order in multiples of twenty-two*

BAKED NORTHWEST SALMON

Seared Atlantic salmon topped with Mango-pineapple chutney. Served with alehouse rice pilaf and oven roasted seasonal vegetables.

\$18 per person

ROASTED CHICKEN

Half-chicken marinated and roasted, served with alehouse rice pilaf and seasonal oven roasted vegetables.

\$17 per person

VEGETARIAN STACK

Grilled layers of assorted vegetables and smoked mozzarella cheese, served on top of our mushroom risotto.

\$15 per person

ROASTED PORK LOIN**

Roasted pork loin with a ginger-apple glaze, served with roasted red potatoes and seasonal oven roasted vegetables.

\$18 per person

SPINACH AND CHEESE RAVIOLI

Spinach and cheese stuffed ravioli, tossed in the Gorgonzola cheese sauce with yellow squash and zucchini

\$17 per person

ADD ON A SALAD - A la Carte

CLASSIC CAESAR

Crisp romaine tossed with croutons, parmesan cheese and our house-made Caesar dressing.

\$3.95 per person

WILD GREENS SALAD

Wild greens and romaine with tomatoes, cucumbers, and croutons, tossed in an Italian vinaigrette,

\$2.95 per person

** Please add \$10 per hour for chef-carved items

Menu items are not endless, and are based on pre-arranged guest count. One trip to buffet is expected.



Beverages

Fountain Soda Pitcher

Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Iced Tea

\$7.25 per pitcher

Assorted Thomas Kemper Sodas

Root Beer, Orange Cream, Cream Soda, Seasonals

\$27.00 per case
24 bottles per case

Pyramid Draft Beer

For selection see page 12

\$13.75 per pitcher

Bottle of Wine

For selection see page 11

\$28-\$36 per bottle

*All beverages are based upon consumption, served by the pitcher.
Pyramid staff will continually replenish beverages as needed through your event.
One pitcher or bottle of wine contains approximately 4-5 servings.*



Pyramid Breweries Handcrafted Beer

Haywire Hefeweizen *UNFILTERED LIKE LIFE ITSELF* **5.2% Alcohol**

The standard by which all other wheat beers are judged. Our deliciously deranged American-Style Hefeweizen is an award winning take on this Bavarian classic. This refreshingly unfiltered wheat ale delivers a distinctively smooth flavor worth sharing with friends.

Thunderhead IPA *BURSTING WITH HOPS* **6.7% Alcohol**

Our hop heaping IPA is a golden nectar garnering thunderous reviews. Its floral aroma strikes a harmonious blend between a sweet malt flavor and bold hop bitterness. Enjoy this thirst quenching adventure.

Audacious Apricot Ale *BOLDLY GOING WHERE NO FRUIT HAS GONE BEFORE* **5.1% Alcohol**

Our flavorful apricot ale boldly combines the taste and aroma of fresh apricot with the smooth finish of wheat malt. Its refreshingly unfiltered character and fruit flavor make it an ale worth savoring.

Curve Ball Summer Seasonal Blonde *DECEPTIVELY DELICIOUS DIVERSION* **4.9% Alcohol**

Our deceptively drinkable golden summer seasonal is a crisp, clean-tasting, cold lagered ale. This frosty thirst quencher is the perfect accompaniment to summer adventures.

Crystal Wheat Ale **4.8% Alcohol**

A filtered wheat beer founded on the heritage of our flagship Haywire Hefeweizen; light body with a clean, crisp taste from generous use of wheat malt.

Alehouse Amber Ale **5% Alcohol**

Full-bodied flavor balanced with roasted caramel malts and genuine Cascade hops.

Draught Pale Ale **5.1% Alcohol**

A copper colored Ale, nitrogenated for a tight creamy head & remarkably smooth flavor.

MacTarnahan's Amber Ale

Distinct, Well-hopped, Perfectly Balanced. We're talking, of course, about MacTarnahan's, "Portland's Original Amber". From here, brewed here, it's the one beer we all agree on. Bold. Original. Distinctly flavored. Perfectly balanced with fresh, local Cascade hops.



PYRAMID ALEHOUSE WINE LIST

Crisp Dry Wine	Per Bottle
Geyser Peak Sauvignon Blanc – CA	\$28.00
Estancia Pinot Gris – CA	\$28.00
White Wines	Per Bottle
Estancia – CA	\$28.00
14 Hands – WA	\$30.00
Columbia Crest – WA	\$32.00
Napa Cellars – CA	\$36.00
Hayman & Hill Zinfandel – CA	\$32.00
Blush Wine	Per Bottle
Montevina White Zinfandel – CA	\$24.00
Sparkling Wine	Per Bottle
Frexinet Cordon Negro Brut – CA	\$6.00 split
Lighter Bodied Red	Per Bottle
Red Diamond Syrah – WA	\$28.00
Trincherro Pinot Noir – CA	\$36.00
Medium to Full Bodied Red	Per Bottle
14 Hands Merlot – WA	\$32.00
Ramon Merlot – CA	\$34.00
The Show Merlot – CA	\$36.00



Additional Amenities

- Brewery Tour & Tasting
- Fresh cut flowers [prices vary]
- Table Arrangements
- Audio/Visual Equipment

Audio / Visual Enhancements

LCD Projector – 1500 0 2000 lumens	\$175.00
6' Screen	\$30.00
Microphone & Speakers	Prices vary
Dry Erase Board & Markers	\$40.00
Flip Chart	\$40.00
Floor Podium	\$85.00

Other Audio/Visual Aids available upon request