



2018 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 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. The private **Executive** first-floor room can accommodate 20-40 people. Each of these rooms are perfect for private meetings, or intimate dining events and casual get-togethers depending on the size of your event.

Our three rooms on the second-floor mezzanine level 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 November (weather permitting), 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.

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!

William Simeona
Banquet Manager
(206) 834-7713
WSimeona@PyramidBrew.com



Available Rooms and Capacity
(Accommodations pending actual room set-up)

Room	Layout	Capacity
Hefeweizen Room	First floor, semi-private, open to restaurant & looks into brewery	50-60 people (45 seated comfortably)
Brew Master's Room *	First floor, next to brewery	10-20 people (15 seated comfortably)
Executive Room	First floor, private (closed doors)	20-40 people (30 seated comfortably)
Brew Loft	Second floor, semi-private, partially glass enclosed, looks over restaurant	40-50 people (40 seated comfortably)
Pyramid Suite *	Second floor, semi-private (no closed doors)	30-50 people (40 seated comfortably)
VIP Room *	Second floor, private (closed doors)	10 - 40 people (30 seated comfortably)
Entire Restaurant	All	500-600 people (reception style)
Beer Garden VIP tent/ tailgate parties	Available April through November (weather permitting)	Varies

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





Planning and Organizing Fees & Policies

ROOM CHARGE and CANCELLATION:

A cancellation at any time will result in the charge of the “room charge” 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:

If the final tab does not meet this minimum, the difference between the final tab and the room minimum will be added on to the room charge fee.

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 parties 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 **16% Service Charge, 4% Administrative Charge and 10.1 % WA sales tax.** Pyramid adds a Service Charge of 16% of the total amount of food and beverage charges for your event or banquet, all of which is paid to the individuals providing the service of your event or banquet, and an Administrative Charge of 4% of the total amount of food and beverage charges of our event or banquet, which covers certain administrative overhead costs and is not paid to the individuals providing the service of your event or banquet.

The Pyramid Alehouse accepts cash, Visa, Master Card and American Express credit cards, no personal checks accepted.

BEER and BEVERAGES:

Pyramid Alehouse offers a complete selection of hand-crafted ales, lagers and premium wines 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 or hard liquor 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 need to be provided by Pyramid Alehouse.



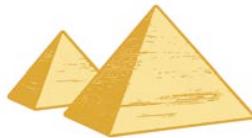
Event Set-Up

Appetizer Reception

Appetizer receptions served buffet-style and 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 hot & cold appetizers, fresh displayed platters, salad bowls, pizza, and dessert!

We suggest approximately 2-3 pieces per person per item which provides a light reception, 3-5 pieces per person per item will seem 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.



Limited Restaurant Menu

Plated meals served from our restaurant menu... A selection of 5-6 items taken from our restaurant menu, to create a specialized menu for your special event.



Appetizers by the Dozen **(Items are priced per dozen)**

BLACKEND CHICKEN SATE SKEWERS	\$15.00
Grilled chicken breast skewers, lightly dusted with blackened seasonings. Served with a Cajun Aioli sauce on the side	
HOISIN PORK SKEWERS	\$16.00
Skewered pork lightly brushed with a Hoisin soy sauce then grilled. Served with Hoisin soy sauce on the side	
VEGETABLE SPRING ROLLS	\$18.00
Served with sweet and sour sauce	
CHICKEN WINGS	\$22.00
Tossed in your choice of a traditional spicy wing or Teriyaki sauce.	
SMOKED SALMON IN PUFF PASTRY	\$24.00
In-house smoked wild salmon, served on top of a puff pastry With cream cheese and topped with roasted red pepper	
CAPRESE SKEWERS	\$16.00
Fresh mozzarella and cherry tomatoes marinated In a Balsamic Focaccia Oil.	
<i>(New)-</i>	
CAJUN SPICED JUMBO WHITE PRAWN SKEWERS	\$28.00
Prawns rubbed in Cajun spices, seared and topped with our citrus salsa.	
MINI BEEF STUFFED EMPANADA	\$22.00
Mini empanadas stuffed with either SW seasoned beef or Buffalo chicken, deep fried And served with Chipotle mayo	
SMOKED COD CAKES	\$24.00
Mini cakes of In-house smoked Pacific Cod, seared and served with grilled lemon vinaigrette And garnished with seasoned organic arugula.	
MINI SANDWICH SLIDERS	\$13.00 per person
Mini sandwiches assembled with Deli Ham and cheddar& Deli Turkey and Swiss on a mini slider bun With tomatoes and lettuce and assorted condiments served on the side. Also served with mixed green salad w/asst. dressings And potato chips.	



Platter Appetizers

SEASONAL VEGETABLE CRUDITES PLATTER

Served with Ranch and Bleu Cheese dressing on the side

Small: \$85.00 serves 20

Large: \$163.00 serves 50

MEDITERRANEAN PLATTER

Served with Tzaziki, Hummus, and Olive Tapenade spreads
With toasted Pita Bread.

Small: \$70.00 serves 20

Large: \$160.00 serves 50

FRESH SEASONAL FRUIT PLATTER

Small: \$115.00 serves 20

Large: \$250.00 serves 50

ASSORTMENT OF DOMESTIC CHEESES

Served with crackers

Small: \$140.00 serves 30

Large: \$250.00 serves 50

CHIPS AND SALSA

Small: \$60.00 serves 20

Large: \$130.00 serves 50

FLAT BREAD – CAESAR

Toasted with parmesan cheese, and then topped with julienne romaine and Caesar dressing.

Small: \$25.00 serves 20

Large: \$60.00 serves 50

FLAT BREAD – GREEK

Toasted with feta cheese, and then topped with vinaigrette spring mix,
Olive tapenade, sun dried tomatoes and pepperoncini

Small: \$25.00 serves 20

Large: \$60.00 serves 50

ASSORTED PUB PIZZAS



64 slices / 8 pies
104 slices / 13 pies
160 slices / 20 pies

\$120.00 serves 20
\$195.00 serves 30
\$300.00 serves 50

Side Dishes

WILD GREENS SALAD

Wild greens and romaine with carrots, cucumbers
And croutons served with assorted dressings.

Small: \$70.00 serves 20
Medium: \$105.00 serves 30
Large: \$175.00 serves 50

CLASSIC CAESAR SALAD

Romaine lettuce tossed with our house made Caesar dressing.
Topped with parmesan cheese, croutons and lemon wedges.

Small: \$70.00 serves 20
Medium: \$105.00 serves 30
Large: \$175.00 serves 50

SEASONAL COOKED VEGETABLES

Small: \$40.00 serves 30
Large: \$68.00 serves 50

ALEHOUSE RICE PILAF

Small: \$48.00 serves 30
Large: \$80.00 serves 50

SMASHED ROASTED RED POTATOES

Small: \$50.00 serves 30
Large: \$80.00 serves 50

MAC AND CHEESE

Small: \$90.00 serves 30
Large: \$150.00 serves 50

* Add ham or chicken for \$1.00 per person additional



Sweets and Desserts

ASSORTED COOKIES

\$16.00/doz.

TRIPLEBERRY CRUMBLE

A combination of plump, fresh berries, blended with oatmeal,
Topped with a traditional crunchy golden crumble.

\$24.00/doz.

NANAIMO BARS

A creamy custard filling, graham crumb base and topped

With thick rich chocolate make up this favorite!

An **assortment** of Cappuccino, Irish Cream, Peanut Butter and Original will served

\$24.00 / doz.

MINI CHOCOLATE BROWNIE CAKE

Brownie cake, covered in chocolate ganache

Topped with cream cheese topping.

\$36.00 per dozen.

\$3.00 per cake

CHOCOLATE “BEER” MOUSSE

3 oz. serving topped with whipped cream and topped with shaved chocolate.

\$24.00 / doz.



Buffet-Style Menu

PRIME RIB OF BEEF

10 ounces of Prime Rib of Beef, served with roasted red smashed potatoes
And seasonal cooked vegetables. With Au jus and horseradish cream sauce
** Orders in multiples of fifteen*

\$28.00 per person

ALASKA WILD SALMON

Seared Alaskan wild salmon topped with
A mango pineapple salsa. Served with alehouse rice pilaf
And seasonal cooked vegetables.

\$24.00 per person

OVEN ROASTED PORK LOIN

8 ounces of Roasted Pork Loin topped with ginger-apple glaze,
Served with roasted red smashed potatoes and seasonal cooked vegetables.

\$18.00 per person

ROASTED ROSEMARY CHICKEN

Half-chicken rubbed with garlic and rosemary, roasted and served with alehouse rice pilaf
And seasonal cooked vegetables.

\$18.00 per person

Vegetarian options –

THREE CHEESE RAVIOLI W/VEGETABLES

Romano, ricotta and Parmesan stuffed ravioli, tossed in marinara sauce
With basil and parmesan cheese.

\$22.00 per person

SPAGHETTI SQUASH WITH MARINARA

\$12.00 per person

MEDITERRANEAN EGGPLANT

Roasted eggplant stuffed with roasted red peppers, Kalamata olives, and basil and feta cheese
in a rich marinara sauce.

\$12.00 per person

Please add \$10.00 per hour for chef-carved items
Menus are not endless, and are based on pre-arranged guests count. One trip to the buffet is expected.



Buffet Combination Meals

Menus are not endless, and are based on pre-arranged guests count. One trip to the buffet is expected.

(Entrees are served with seasonal cooked vegetables and either alehouse rice pilaf or red smashed potatoes.)

Combination #1 ***(\$27.00 per person)***

Appetizer (choice of 1)

Hoisin Pork Sate Skewer

or

Spicy Chicken Wings

(based on 1 per person)

Salad (choice of 1)

Mixed Greens

or

Classic Caesar

Entrée (choice of 1)

Half Roasted Rosemary Chicken

or

6 oz. Roasted Pork Loin w/Apple Glaze

Combination # 2 ***(\$40.00 per person)***

Appetizer (choice of 2)

Blackened Chicken Sate Skewer

Caesar Flat Bread

Caprese Skewer

(based on 1 per person)

Salad (choice of 1)

Mixed Greens

or

Classic Caesar

Entrée (choice of 2)

6 oz.-Roasted Pork Loin w/Apple Glaze

6 oz.-Prime Rib of Beef

Half Roasted Rosemary Chicken

**4 oz. – Alaska Wild Salmon*

****additional \$10.00 per person***

Dessert (choice of 1)

Triple Berry Crumble

Homemade Chocolate Brownie Cake

Chocolate “Beer” Mousse



Additional Amenities

- * Brewery Tour & Tasting
- * Table Arrangements
- * Fresh cut flowers or table arrangements
(Florists provided/ prices vary)
- * Audio/Visual Equipment

Audio / Visual Enhancements

(rental prices available upon request)

LCD Projector (1500 0 2000 lumens)
6' screen
Microphone & Speaker
Dry Erase Board & Markers
Flip Chart (Pad and Pen)
Floor Podium

Other Audio / Visual Aids available upon request



BEVERAGES



Fountain Soda	\$3.00 each/ \$12.00 pitcher
Coca cola, Diet Coke, asst. Coca Cola products, Ice T and Lemonade	
Pints of Pyramid Draft beer	\$6.50 / pint
Pitchers of Pyramid Draft Beer – Selection see page #12	\$19.00 / pitcher
<i>Premium: Guest Taps, Brewer’s Handles/Specialty Brews, Imperials -</i>	<i>\$7.00 /glass</i>
	<i>\$21.00 pitcher</i>
Wine Bottle – Selection see page #13	\$26.00 - \$34 / bottle

*All beverages are based on consumption, served by the pint or pitcher.
Pyramid staff will continually replenish beverages as needed through your event.*

One pitcher or bottle of wine contains approximately 4-5 servings.

(Prices do not include applicable taxes, service charge of 16% or administrative charge of 4%)



A Few of the Pyramid Breweries Handcrafted Beers

“Ask your server to see the complete beer list”

*Ask about our Guest Handles, Brewmaster handles and Seasonals

Hefeweizen

5.2% ABV

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

6.7% ABV

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.

Apricot Ale

5.1% ABV

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

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.

Pyramid Pale Ale

Aromas of citrus and pine mingle with light malt

5.7% ABV

Alehouse Amber Ale

Full-flavored and unfiltered with a smooth malty-sweet aroma and flavor.

4.9% ABV



PYRAMID ALEHOUSE WINE LIST
(Wines and prices subject to change)

Crisp Dry White	Per Bottle
Nobilo Sauvignon Blanc (NZ)	\$32.00
Erath Pinot Gris (OR)	\$32.00
White Wines	Per Bottle
14 hands Chard (WA)	\$32.00
Columbia Crest Chard (WA)	\$32.00
Eve Chardonnay (WA)	\$32.00
Blush Wine	Per Bottle
Montevina White Zinfandel (CA)	\$28.00
Sparkling Wine	Per Bottle
J Roget-Brut Sparkling Wine	\$28.00
Lighter Bodied Red	Per Bottle
Chateau Ste. Michelle – Columbia Valley Cab Sav (WA)	\$36.00
Seaglass Pinot Noir (CA)	\$28.00
Medium to Full Bodied Red	Per Bottle
14 Hands Merlot (WA)	\$32.00
Mondavi- Cab Sav Bourbon BRL (CA)	\$40.00
Dreaming Tree -Red Blend (CA)	\$40.00



RISE AND SHINE

“BREAKFAST MEETING MENU”

CONTINENTAL BREAKFAST BUFFET

\$12.00 per person

Select muffins, assorted mini bagels with cream cheese, and seasonal fresh fruit platter,
Orange juice and coffee

FULL BREAKFAST BUFFET

\$13.00 per person

Scrambled eggs, assorted breakfast meats and O’Brian potatoes.

Also included:

Assorted muffins, orange juice and coffee.

*Consider adding on a fresh fruit platter

Also serving;

Bloody Sake Mary

Or

Mimosas

