



2018
Beer Garden
“VIP Tent/ Tail Gate Party Menu”
(Organizing and Fees)

SET-UP FEE and CANCELLATION:

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

Cancellation of your event within 3 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:

Our room rental fees and F&B minimums are one in the same, as long as this met with food, beverage, tax and gratuity, the room/s would be free. If your final tab does not reach this minimum, the difference between what was spent and the minimum will be made up as a room charge. An additional set-up fee will also be added to your final tab, this will vary depending on number of tents rented

MENU SELECTION:

To ensure the success of your event, menu selection must be finalized 7 business days prior to the event.

GUEST COUNT:

A guest's count must be finalized no latter then 4 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 **10.1% WA sales tax**. The Pyramid Alehouse accepts cash, Visa, Master Card or American Express. No personal checks will be accepted.

BEER and BEVERAGES:

Pyramid Alehouse offers a complete selection of hand-crafted ales, lagers and premium wines to compliment your VIP tent party experience. No outside beverages or hard liquor will be allowed...

CANCELLATION DUE TO INCLEMENT WEATHER:

We will not be held responsible (or) guarantee space inside the restaurant due to inclement weather.

Due to the nature of the accommodations a credit card deposit will be required. Should the event be cancelled due to inclement weather, a refund will not be issued.



HOT AND COLD ITEMS

(Prices based on per dozen)

- ❖ **Sate Skewers**
Blackened Chicken served with Cajun Aioli sauce **\$15.00 / doz.**
Hoisin Pork served with Hoisin sauce **\$16.00 / doz.**

- ❖ **Caprese Skewers** **\$16.00 / doz.**
Fresh mozzarella and cherry tomatoes marinated
In Balsamic Focaccia oil.

- ❖ **Smoked Cod Cakes** **\$24.00 / doz.**
Mini cakes of In-house smoked Pacific Cod, seared and served with gilled lemon vinaigrette
and garnished with seasoned organic arugula.

- ❖ **Mini Beef Stuffed Empanada** **\$22.00/ doz.**
Mini empanada stuffed with SW seasoned beef or buffalo chicken, deep fried. Served with
Chipotle Mayo

- ❖ **Vegetable Spring Rolls** **\$18.00 / doz.**
Served with sweet and sour sauce

- ❖ **Chicken Wings** **\$22.00 / doz.**
Tossed in your choice of traditional spicy wing sauce
Or teriyaki sauce

- ❖ **Cajun Spiced Jumbo White Prawn Skewers** **\$28.00 / doz.**
Prawns rubbed in Cajun spices, seared and topped with our citrus salsa.

- ❖ **Smoked Salmon in Puff Pastry** **\$24.00 / doz.**
In-house smoked wild salmon served on top a puff pastry with cream cheese and topped with
roasted red pepper.

Desserts

- ❖ **Asst. Cookies** **\$16.00/doz.**
- ❖ **Triple Beery Crumble Bars** **\$24.00 / doz.**
- ❖ **Nanaimo Bars** (A creamy custard filling, graham crumb base and topped with rich
chocolate. An assortment of Cappuccino, Irish Cream, Peanut Butter and Original served.
\$24.00 / doz.



PLATTER ITEMS

❖ Fresh Vegetable Crudités

Served with Ranch and Bleu Cheese Dip

Platter for 20 people	\$85.00
Platter for 50 people	\$163.00

❖ Fresh Seasonal Fruit Platter

Platter for 20 people	\$115.00
Platter for 50 people	\$250.00

❖ Assortment of Domestic Cheeses

(Served with assorted crackers)

Platter for 30 people	\$140.00
Platter for 50 people	\$250.00

❖ Mediterranean Platter

(Served with Tzaziki, Hummus and Olive Tapenade spreads and Pita Bread)

Platter for 20 people	\$70.00
Platter for 50 people	\$160.00

❖ Chips and Salsa

Platter for 20 people	\$60.00
Platter for 50 people	\$130.00



BUFFET COMBO MEALS

❖ **Classic Ball Park Combo Meal**

Baked Beans, Red Potato Salad and Potato Chips with choice of the following items;

2 – Mini (4 oz.) hamburgers served with cheese and assorted condiments
\$14.00 pp

2 - All beef hotdogs served with assorted condiments
\$13.00 pp

2 – Mini Veggie burgers served with cheese and assorted condiments
\$16.00 pp
(Gluten Free buns available for additional \$1.00 per item.)

❖ **Mini Sandwich Sliders**

Mini sandwiches assembled with Deli Ham & Swiss, Deli Turkey and cheddar cheese on mini slider bun with tomatoes, lettuce. Assorted condiments served on the side. Also served with potato salad and chips.

\$13.00 pp

❖ **Tex- Mex Combo Meal**

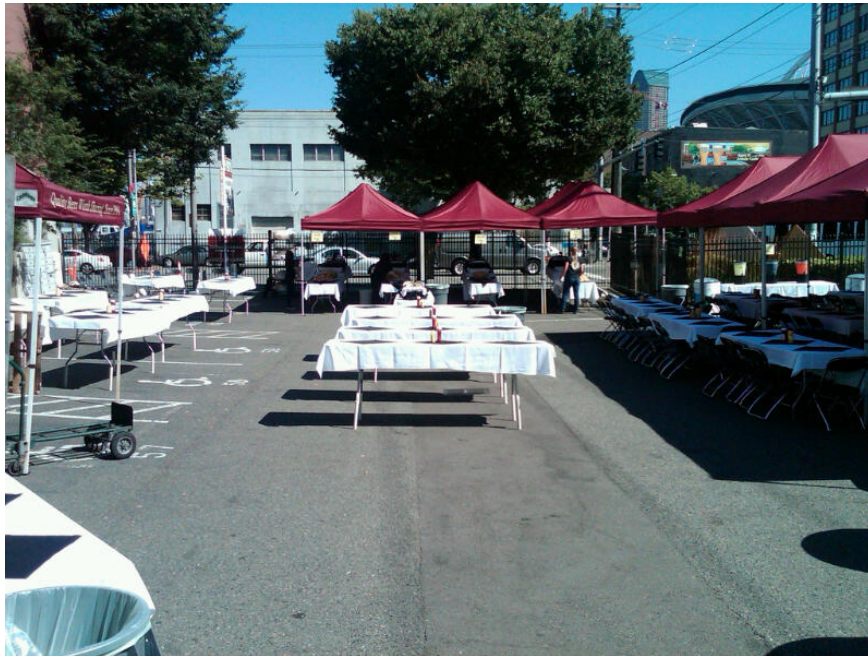
Honey lime pulled pork, slow roasted chicken Tinga (peppers and tomato sauce), flour tortillas, guacamole, salsa, poblano cream and iceberg lettuce.

\$15.00 pp

(Sides)

Mac and Cheese

Based on 30 people	\$90.00
Based on 50 people	\$150.00



Set up for parties of 200-400 people

Set up for parties of 10-65+ people

