



EVENT MENU: Private Warehouse Events

Smoked Tri-Tip and Chicken Buffet / \$38 per person

This large meal is perfect for special occasions and features delicious house-smoked meats and homemade side dishes. Served for a minimum of 40 guests, Dinner Hours Exclusive (4:00 or later start time)

***This buffet includes gluten free and vegetarian offerings**

Main Dish:

Premium Tri-Tip, marinated and smoked in-house, carved to order

Seasoned Chicken Drumsticks, smoked in-house and finished with BBQ Sauce

***Vegetarian Main Dish Option Available with Advanced Notice**

Accompaniments:

Garlic mashed potatoes

Roasted broccoli tossed with olive oil and spices

Candied carrots cooked in cast iron

Artisan bread rolls

Mixed greens topped with shredded beets, carrots, sunflower seeds, and choice of dressing.

Dessert: Select one from the following options:

- Assorted Cheesecake
- Lemon Meringue or Key Lime Pie (additional flavors available)
- Carrot Cake or Lemon Cake
- **Gluten Free Option:** Flourless Chocolate Torte

Hawaiian Plate Buffet / \$28 per person

This hearty “plate lunch” style buffet is perfect for small or large groups looking for something comforting and filling! This buffet features slow-cooked Shoyu Chicken and rice with a variety of island-inspired sides. Served for a minimum of 30 guests, for Lunch or Dinner.

Main Dish:

Slow-Cooked Pulled Chicken in a Shoyu-style Sauce, Fresh-cooked Sticky Rice, with additional Teriyaki and Hawaiian Barbecue Drizzling Sauces

Accompaniments:

Hawaiian-Style Mac Salad: Hearty macaroni pasta mixed with mayonnaise, shredded carrots, apple cider vinegar, cracked black pepper, and spices

Ramen Cabbage Slaw: Thin sliced cabbage topped with green onion, sunflower seeds, and fried ramen noodles, tossed in a refreshing Sesame-Soy Vinaigrette

Tropical Fruit Salad: Includes an array of tropical fruits and seasonal selections

Sweet Hawaiian Rolls: Hot and fresh sweet rolls

Greet and Graze Buffet/ \$25 per person

The perfect fit for a happy hour party or social event! This buffet includes three gourmet appetizer platters that offer a wide variety of finger foods. Served for a minimum of 40 guests, for Lunch or Dinner.

Appetizers Include:

Seasonal Charcuterie Spread: A large variety of cured and specialty meats, artisan cheeses, rustic breads, crackers, sliced vegetables, gourmet pickles and olives, and a variety of condiments. House-made salads and spreads include red pepper aioli, garlic-basil mayo, stoneground mustard, Italian-style pico, sun-dried tomato compote, olive tapenade, savory chicken salad, Mediterranean pasta salad, and cucumber tea sandwiches.

Hummus and Artichoke Dip Platter: Includes a variety of fresh veggies, sliced baguette, pickled onions, and olives, served with two house-made dips: Creamy Artichoke and Classic Hummus.

Fresh Fruit Platter: Includes an array of fresh, seasonal fruit and berries.

Deluxe Sandwich Buffet / \$23 per person

This buffet is perfect for many occasions, and features two of our most popular entrée sandwiches, served hot with all of the fixings. Served for a minimum of 30 guests, for Lunch or Dinner.

***Vegetarian and Gluten Free Options Available with Advanced Notice**

Main Dish:

Guests enjoy two hot sandwich options: Smoked Chicken or Sliced Roast Beef in Au Jus. Served with toasted Brioche and Telera rolls, and a selection of toppings including garlic-basil aioli and horseradish sauces, pickled slaw, Italian-style pico, cheeses, and fresh spring mix lettuce.

Accompaniments:

Mediterranean-style Pasta Salad: Fusilli pasta paired with a seasonal blend of peppers, feta cheese, olives, herbs, and Italian dressing.

Green Salad Bar: Mixed greens topped with shredded beets, carrots, sunflower seeds, and choice of dressing.

Dessert: Assorted cookies.

A la Carte Appetizer Trays:

Trays are available in three sizes to meet your needs: Small serves approximately (25) guests, medium serves approximately (60) guests, large serves approximately (100) Guests

Hummus and Artichoke Dip Tray: Includes a variety of fresh veggies, sliced baguette, pickled onions, and olives, served with two house-made dips: Creamy Artichoke and Classic Hummus.

\$90 /\$210 /\$340

Vegetable Tray: Large array of fresh and pickled vegetables served with Ranch for dipping.

\$80 /\$190 /\$300

Fresh Fruit and Nut Platter: Includes an array of fresh, seasonal fruit, berries and candied nuts.

\$90 /\$210 /\$340

Artisan Cheese Platter: Large selection of gourmet cheeses, crackers and olives.

\$120 /\$250 /\$375

Meat and Cheese Platter: Large selection of artisan cheeses, specialty meats, and assorted crackers.

\$160/ \$325 / \$450

Slider Platter: Choose from the following slider options: Italian, Veggie, Chicken Pesto or Beef.

\$150 per tray of 50 Sliders. Limit two trays per party. Subject to availability.

Green Salad Bar: Mixed greens topped with shredded beets, carrots, sunflower seeds, and choice of dressing.

\$50/ \$100/ \$150

Mediterranean-style Pasta Salad: Fusilli pasta paired with a seasonal blend of sides, feta cheese, olives, herbs and Italian dressing.

\$60/ \$120/ \$180

House-made Chicken Salad: A delicious and hearty side dish to accompany any buffet or platter option! Our recipe combines freshly cooked chicken, red onion, celery, apple and spices. Served with fresh bread and crackers.

\$80 / \$190 / \$275

A la Carte Desserts Options:

Assorted Cookies / \$15 per dozen

Classic and delicious! A fantastic choice for smaller groups looking for a sweet treat!

Fudge Brownies / \$40 (24 servings)

Perfect for all occasions, one can never go wrong with a delicious fudgy brownie! Minimum of 24 servings.

Gluten Free Chocolate Torte / \$60 Per Torte (16 servings)

This flourless Chocolate Torte is a chocolate lover's dream come true! Dense and indulgent, this is the perfect gluten free treat and guaranteed crowd pleaser! Serves 16 slices per torte.

***Gluten Free**

Assorted Cheese Cake / \$175 (56 servings)

A perfect assortment of Vanilla, Raspberry Swirl, Chocolate Chip, and Tuxedo cheesecake. Minimum of 56 servings.

Lemon Coconut Macaroons / \$120 (48 servings)

These Lemon Coconut Macaroons have a light lemon flavor, chewy coconut and white chocolate bottoms. Minimum 48 servings.

Assorted Dessert Bars / \$190 (68 servings)

Assortment of Lemon Jazz, Oreo Dream, Pecan Chocolate Chunk, and Caramel Apple dessert bars. Best choice for large groups! Minimum of 68 servings.

Private Bar Service for Groups:

4 Spirits Distillery hosts a variety of private bar set up styles for groups and events. Tastings are always offered to guests as a special perk of hosting your event at our distillery! Please inquire about tasting and tour opportunities when booking your event.

Full Bar: (beer, wine and cocktails)

Limited Bar: (beer and wine only or with limited, signature cocktails)

Private Bar set up in our event space requires a minimum of 30 guests, and a minimum purchase of \$500. Bar service is only provided to groups with substantial food offerings. We do not charge a set up or bartending fee.

If your group is less than 30, or you do not plan to offer a substantial meal, you are welcome to take advantage of the water and lemonade station provided with your rental, and we encourage you to speak with your event coordinator about other non-alcoholic offerings, such as iced tea, or canned sodas. Guests may not order additional alcoholic drinks from the main bar to be brought into the event space, but are welcome to enjoy their alcoholic beverages in our main dining room.

Private Event Bar Service Includes:

- Selection of 2-3 Oregon seasonal beer choices: IPA, Pale Ale, or Stout
- Seasonal Craft Cider – 2 Towns Ciderhouse
- Oregon Wines - Willamette Valley selections
- Full selection of craft spirits produced at Spirits Distillery (Whiskey, Rum, Gin, Vodka), along with classic cocktail mixers, juices and sodas for made-to-order cocktails. We have specialty menus as well as custom cocktails available for groups upon request.
- Knowledgeable and engaging staff!

We accommodate a variety of payment methods for groups as follows:

- Cash Bar – All guests pay on their own for beverages purchased throughout the event. (Cash/Credit)
- Hosted Drink Tickets – Event host provides a set amount of drink tickets for guests to redeem during the event. The host will be charged based on drink tickets redeemed. All other purchases are paid for by the individual guest.
- Hosted Bar – The event host pays for all beverages ordered throughout the event.

Standard Bar Pricing: Beer/Cider selections (\$6), Wine selections (\$7-\$9), Cocktail selections (\$8-\$11)

Non-Alcoholic Beverages for Groups:

Fresh brewed iced tea, coffee service, lemonade and select sodas are available for groups. Quantities and pricing are determined based on anticipated attendance. We also offer individual non-alcoholic options based on consumption, included in our event bar service.

Catering Operations Fee:

All catered food and beverage is subject to an 18% Catering Setup Fee per event. This fee helps to cover the set up and maintenance of event and catering equipment used in our warehouse space, and is not considered a gratuity. We do not apply any automatic gratuities to our events; as such, separate gratuities for our event staff are always appreciated.