



EVENT MENU: Private Warehouse Events

Smoked Tri-Tip and Chicken Buffet / \$35 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.

***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

Green salad bar with fresh spring mix lettuce, carrot, beet, sunflower seeds and an assortment of dressings

Dessert: Select one from the following options:

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

Deluxe Sandwich Buffet / \$20 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.

***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

Green Salad Bar: fresh spring mix lettuce, carrot, beet, toasted sunflower seeds and an assortment of dressings

Dessert: Assortment of cookies or brownies (group choice)

Greet and Graze Buffet/ \$18 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 30 guests.

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

Appetizers Include:

Seasonal Charcuterie Sandwich Platter: A large variety of specialty meats and cheeses, artisan breads, crackers, gourmet condiments and an assortment of seasonal accompaniments.

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.

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 and Blue Cheese dipping sauces.

\$80 /\$190 /\$300

Fresh Fruit and Nut Platter: Includes an array of fresh, seasonal fruit, berries and gourmet 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 and meats, olives, assorted crackers and breads, and a variety of condiments.

\$140/ \$275 / \$390

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

\$140 per tray of 50 Sliders. Limit two trays per party.

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!

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 \$250. We do not charge a set up or bartending fee.

If your group is smaller or if you would like access to our extensive cocktail menu, your guests may order drinks from our main bar in the front tasting room. The main bar is fully stocked with specialty items, and specializes in craft cocktails along with local beers on tap. Prices at the main bar vary based on the drink ordered, and are not eligible for a standard event drink ticket.

Private Event Bar Service Includes:

- Selection of 2-3 Oregon seasonal beer choices: IPA, Pale Ale, or Pilsner
- 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-\$10)

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. A portion of this fee is distributed to kitchen staff, and a portion is kept to help cover our costs and maintain our equipment. A separate gratuity for our bar staff is always appreciated.