

Outdoor Pavilion Event Menu

The 4 Spirits Barrel Pavilion is the perfect space for groups of up to 50 people to gather in a beautiful, covered outdoor setting. Guests will have the option to order individually from our main Tasting Room menus, or to choose from the options below.

All pre-ordered food options below are delivered in a drop-and-go style, and we will provide basic water service for your group. Orders must be submitted at least three weeks in advance of the reservation, and are subject to availability. **To order from this menu for your reservation, please contact us at: events@4spiritsdistillery.com or 541-368-3195.**

A la Carte Appetizer Trays: Drop-and-Go Style

Trays are available in two sizes to meet your needs: Small serves approximately (25) guests and medium serves approximately (60) 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

Vegetable Tray: Large array of fresh and pickled vegetables served with Ranch and Blue Cheese dipping sauces.

\$80 /\$190

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

\$90 /\$210

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

\$120 /\$250

Meat and Cheese Platter: Large selection of artisan cheeses and meats, olives, assorted crackers and breads, and a variety of condiments.

\$140/ \$275

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. Subject to availability.

Deluxe Sandwich Buffet / \$20 per person – Drop-and-Go Style

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)

Catering Operations Fee:

All catered food served in our Pavilion 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 event spaces. 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 service staff is always appreciated.