



Distillery Warehouse: Event Menu

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.

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

Dinner 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 Coconut Cream Pie
- **Gluten Free Option:** Flourless Chocolate Torte

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.

***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 sides, 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.

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 30 guests.

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, berries and candied nuts.

A la Carte Appetizers:

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 available 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, cider 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. 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 people, your guests may order drinks from our main bar in the front tasting room (based on staffing availability). The main bar is fully stocked with specialty items, and specializes in craft cocktails along with local beer and cider 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-\$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 labor, set up and maintenance of event and catering equipment used in our warehouse space. A separate gratuity for our event staff is always appreciated.