



Private Event General Information

Weatherman's Room

Spacious and private, the Weatherman's Room is ideal for any business or social occasion with up to 200 guests. The room can accommodate 150 guests seated or 200 guests cocktail reception-style (with no seating). This unique and versatile room can host many types of functions. With a raw industrial appearance, the room is accented with hand-blown glass light fixtures, a stylish new bar and a view of the brewhouse. Food and hosted beverage minimums are included on the chart below. Use of tables, chairs and a limited selection of linens are included. WIFI and audio/visual equipment rentals are available. Minors are welcome in the Weatherman's Room.

Day of the Week	Access Times	Room Fee*	F & B Min.	Bonus Level*
Monday - Saturday Day	10am - 5pm	\$500	\$400	\$2,500
Monday - Thursday Evenings	5pm - 10pm	\$550	\$750	\$3,000
Friday & Saturday Evenings	5pm - 11pm	\$800	\$1,000	\$5,000
Sunday	11am - 8pm	\$550	\$750	\$3,000

*Room fee will be waived if food and hosted beverages total a minimum of the associated Bonus Level. Ask Event Manager for details.

Tour Gallery

Adjacent to the Weatherman's Room, our smaller and more casual Tour Gallery is the perfect space for private evening events with 20 to 50 guests. The room is nestled between our brewhouse and fermentation cellars, allowing guests an up-close glimpse of Redhook's state of the art brewing facility. The Tour Gallery is a lively space your guests won't soon forget. Please note the Tour Gallery is only available in the evenings and is not available on Sundays. Access time varies based on time of year and day of week. Food and hosted beverage minimums are included on the chart below. Use of tables, chairs and a limited selection of linens are included. WIFI and limited audio/visual equipment rentals are available. Minors are welcome in the Tour Gallery.

Day of the Week	Access Times	Room Fee*	F & B Min.	Bonus Level*
Monday - Thursday Evenings	Evenings	\$275	\$400	\$1,750
Friday & Saturday Evenings	Evenings	\$375	\$500	\$2,000

*Room fee will be waived if food and hosted beverages total a pre-determined specified amount. Ask Banquet Manager for details.

Redhook In-house Catering

Redhook offers a wide array of in-house catering menus, suitable for any style event with varying price options. All food is served buffet style. In this packet are our current catering menus. Customized menus are available and we can accommodate most special diet needs. Cake and cupcakes that have been prepared in a licensed commercial kitchen may be provided by the client.

Private Event Reservations

Room reservations are confirmed with a deposit and a signed Event Room Agreement (aka 'contract'). The deposit is comprised of a refundable \$200 damage deposit and a non-refundable rental deposit (equivalent to the room rental fee plus 9.5% sales tax) to be applied toward the final event bill. A portion of the rental deposit (50%) is due at contract signing. The rental deposit balance is due in full ninety (90) days prior to the event.

Final Billing

Final billing will be based upon food and/or beverage service provided by Redhook, rental equipment fees and any additional rental fees. An 18% gratuity on all food and hosted beverages will be added to the final bill. Payment for final billing is due at the end of the event. Final payment will be charged to the credit card noted on the contract, unless otherwise arranged with the Event Manager.

Beverage Service

All beverages must be purchased through Redhook. A Redhook bartender will serve your beverages at an hourly rate of \$25 per bartender. An 18% gratuity plus tax will be added to all hosted drinks. Cash bars or per person drink tickets can be arranged. The bar service fee will be waived if you offer a fully hosted bar or two or more drink tickets per guest. Redhook staff monitors alcohol consumption and reserves the right to discontinue serving those whom overindulge. Beverage prices are subject to change without notice. *All beverage service must be accompanied by food service.*

Beer Always on tap are your favorite handcrafted Redhook ales. ESB, Pilsner, Long Hammer IPA, Copperhook and rotating seasonal Redhook beers are available.

Wine You may purchase wine by the glass from Redhook's selection of red and white wines. Our license does not permit your group to bring in outside wine. Champagne and sparkling wine can be order by the bottle through Redhook two (2) weeks prior to your event. Please contact the Event Manager for selection and pricing.

N/A Redhook offers a selection of soft drinks, along with bottled water. Fresh brewed coffee & tea self-service stations are also available with advance order.

Spirits Our license does not allow spirits on Redhook Brewery property.

Set Up and Clean Up

Set up and clean up must occur within the access time stated above. The hosting party must make arrangements with Redhook for the set up of the tables, chairs and linens. Generally, guests are seated eight (8) per 60" round table, unless specified otherwise. The Hosting Party is responsible for returning the event space in the condition it was obtained.

All decorations and related materials must be removed the day of the event. **No decorations, posters or like material may be tacked, nailed or taped to the walls. The following decorative items are NOT PERMITTED: birdseed, piñatas, confetti, glitter, hay, straw, rice, and dried leaves.** Redhook is not responsible for any items lost or left behind.

Refunds & Cancellations

Damage deposits will be refunded following the event, on the condition that the rented space is returned clean, without damage to the property or equipment & all charges have been paid in full. A written notice of cancellation must be received ninety (90) days prior to the event date reserved to obtain the refundable damage deposit.

If you have questions regarding private events, please contact:

Josie Weiss, Event Manager | josie.weiss@redhook.com | 425.420.1113



2012

**Private Event
Catering Menus**



Long Hammer Appetizer Buffet

Fresh Vegetable Platter with Ranch Dip

Gourmet Cheese Platter

*Edam, Smoked Gouda, Fontina & Mantero Manchego
accompanied with grapes, candied walnuts, genoa salami & a variety of crackers*

Redhook's famous Hummus with Mediterranean Olives & Grilled Pita Triangles

Spicy Lime & Cilantro Prawns

Corn Tortilla Chips with Fresh Guacamole and House Salsa

\$17 per person



ESB Appetizer Buffet

Seasonal Fruit Platter

Fresh Vegetable Platter with Ranch Dip

Gourmet Cheese Platter

*Edam, Smoked Gouda, Fontina & Mantero Manchego
accompanied with grapes, candied walnuts, genoa salami & a variety of crackers*

ESB Barbeque Meatballs

Bacon-Wrapped Scallops

Tim's Cascade Chips

Chocolate Chip Cookies and/or Coconut Macadamia Nut Cookies

\$22 per person



Blackhook Appetizer Buffet

Baked Spinach & Artichoke Dip
served with crackers

Gourmet Cheese Platter
Edam, Smoked Gouda, Fontina & Mantero Manchego
accompanied with grapes, candied walnuts, genoa salami & a variety of crackers

Beer Battered Baked Onion Rings with Ranch Dip

Bacon-Wrapped Scallops

Kalbi Marinated Tenderloin Beef Skewers

Chocolate Chip Cookies and/or Coconut Macadamia Nut Cookies
please select one or a mix

\$25 per person



Brewery Luncheon Buffet

Choice of Salad:

Mixed Field Greens Salad

candied walnuts, tomato wedges, red onions, ranch & balsamic vinaigrette

or

Caesar Salad

tossed with housemade focaccia croutons & topped with parmesan cheese

Seasonal Fruit Platter

Tim's Cascade Chips with Ranch Dip

Seasonal Soup

Grilled Chicken Sandwich

with roasted garlic mayo, lettuce and tomato served on focaccia

Chocolate Chip Cookies and/or Coconut Macadamia Nut Cookies
please select one or a mix

\$23 per person



Redhook Taco Bar

Warm Taco Shells & Flour Tortillas

Seasoned Ground Beef

Cajun Diced Chicken Breast

Shredded Lettuce, Diced Tomatoes, Olives,
Jalapenos, Shredded Cheese

Spanish Rice

Black Beans

Tortilla Chips

Salsa, Guacamole, Sour Cream, Hot Sauce

Chocolate Chip Cookies and/or Coconut Macadamia Nut Cookies
please select one or a mix

\$22 per Person



Big Ballard Burger Buffet

Choice of Salad:

Mixed Field Greens Salad

candied walnuts, tomato wedges, red onions, ranch & balsamic vinaigrette

or

Caesar Salad

tossed with housemade focaccia croutons & topped with parmesan cheese

Build your own burger:

½ Pound Certified Angus Beef Patty*

Wheat Bun

Cheddar & Swiss Cheese

Lettuce, Tomato, Pickles

Sauteed Onion

Bacon

ESB BBQ Sauce, Guacamole, Mayo, Ketchup, Mustard

**Boca patties are available, please request in advance*

Baked Garlic Fries

Tim's Cascade Chips with Ranch Dip

Chocolate Chip Cookies and/or Coconut Macadamia Nut Cookies

please select one or a mix

\$23 per person



Backyard BBQ Buffet

Assorted Dinner Rolls with Butter

Choice of Salad:

Mixed Field Greens Salad

candied walnuts, tomato wedges, red onions, ranch & balsamic vinaigrette

or

Caesar Salad

tossed with housemade focaccia croutons & topped with parmesan cheese

Seasonal Roasted Vegetable Medley

BBQ Baked Beans

Redhook's Famous Potato Salad

Baby Back Ribs

smothered in ESB BBQ sauce

Jamaican Jerk Chicken Tenders

Chocolate Chip Cookies and/or Coconut Macadamia Nut Cookies

please select one or a mix

\$25 per person



Brewer's Pasta Dinner Buffet

Baked Spinach & Artichoke Dip
served with crackers

Choice of Salad:

Mixed Field Greens Salad

candied walnuts, tomato wedges, red onions, ranch & balsamic vinaigrette

or

Caesar Salad

tossed with housemade focaccia croutons & topped with parmesan cheese

Warm Bread Sticks

Beer-Baked Macaroni and Cheese

macaroni noodles tossed in housemade Blonde Ale cheese sauce

then topped with cheddar and baked to perfection

Spaghetti with Marinara Sauce and Meatballs

Brownies

\$26 per person



Foreman Dinner Buffet

Assorted Dinner Rolls with Butter

Choice of Salad:

Mixed Field Greens Salad

candied walnuts, tomato wedges, red onions, ranch & balsamic vinaigrette

or

Caesar Salad

tossed with housemade focaccia croutons & topped with parmesan cheese

Seasonal Roasted Vegetable Medley

Seasonal Soup

Three Cheese Tortellini

tomato cream sauce, topped with parmesan cheese

Dry Rubbed 6oz Flat Iron Steak
served with Blackhook demi sauce

Brownies

\$30 per person



Copperhook Dinner Buffet

Assorted Dinner Rolls with Butter

Choice of Salad:

Mixed Field Greens Salad

candied walnuts, tomato wedges, red onions, ranch & balsamic vinaigrette

or

Caesar Salad

tossed with housemade focaccia croutons & topped with parmesan cheese

Seasonal Roasted Vegetable Medley

Clam Chowder

Vegetarian Quinoa

Grilled Salmon 6oz Filet

served with pineapple salsa

Brownies

\$35 per person



Cellarman Dinner Buffet

Assorted Dinner Rolls with Butter

Choice of Salad:

Mixed Field Greens Salad

candied walnuts, tomato wedges, red onions, ranch & balsamic vinaigrette

or

Caesar Salad

tossed with housemade focaccia croutons & topped with parmesan cheese

Roasted Seasoned Red Potatoes

Seasonal Roasted Vegetable Medley

Bacon Wrapped Scallops

Hand Carved Prime Rib of Beef

served with au jus, horseradish sour cream

New York Cheesecake

\$40 per person



Sunrise Breakfast Buffet

Variety of Muffins and Mini Cinnamon Rolls

Variety of Bagels served with Cream Cheese

Seasonal Fruit Platter

Orange Juice

Regular and Decaffeinated Coffee and Tea

\$9 per person



Rise & Shine Breakfast Buffet

Seasonal Fruit Platter

Scrambled Eggs

Bacon

Sausage

Hashbrowns

Toast

served with butter and a variety of fruit jams

Orange Juice

Regular and Decaffeinated Coffee and Tea

\$14 per person



Ala Carte Items

items are for addition to existing Redhook catering menus only / per person pricing

Tim's Cascade Chips with Ranch Dip ~ \$2

Fresh Vegetable Platter with Ranch Dip ~ \$3

Seasonal Fruit Platter ~ \$4

Redhook's famous Hummus with Mediterranean Olives & Grilled Pita Triangles ~ \$3

Baked Spinach & Artichoke Dip, served with crackers ~ \$5

Bacon-Wrapped Scallops ~ \$3.5

Spicy Lime and Cilantro Prawns ~ \$3.5

ESB Barbeque Meatballs ~ \$4

Beer Battered Baked Onion Rings with Ranch Dip ~ \$4

Corn Tortilla Chips with Fresh Guacamole and House Salsa ~ \$4

Garlic & Herb Marinated Chicken Skewers with Chipotle Ranch Sauce ~ \$5

Gourmet Cheese Platter ~ *Edam, Smoked Gouda, Fontina & Mantero Manchego* ~
served with a variety of crackers ~ \$5

Kalbi Marinated Tenderloin Beef Skewers ~ \$6

Chocolate Chip or Coconut Macadamia Nut Cookies ~ \$2



Private Event Drink Menu

Draft Beers

ESB
Pilsner
Long Hammer IPA
Copperhook
Seasonal Ale

~ \$5.00 per Pint ~

Wines

White

Chateau Ste. Michelle Riesling ~ \$7
Chateau Ste. Michelle Pinot Gris ~ \$8
Chateau Ste. Michelle Chardonnay ~ \$9

Red

14 Hands Merlot ~ \$7
Bookwalter Red Blend ~ \$8
Chateau Ste. Michelle Cabernet Sauvignon ~ \$9

~ Per Glass ~

Non-Alcoholic

Coke
Diet Coke
Sprite
Bottled Water

~ \$2.00 per Can/Bottle ~

Coffee and Tea

Self-Service Station

Available for \$1.50 per guest,
based on final headcount.
Advance order required.