

# TAPHOUSE

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## GRILL

### **Bellevue Private Event Menus and Services**



Located in the heart of the downtown Bellevue at the Galleria, the Tap House Bellevue boasts the largest selection of Northwest beers on tap. Our progressive urban cuisine compliments the complex microbrew flavors. Tap House Grill's first location has been open since 2002.

We've got the answer to giving your group a fun event that they are sure to remember. Our Semi Private back area offers a VIP experience that would be fun for any occasion. Choose from one of our event menus, or book a custom brewer's dinner and leave the menu planning to the Chef! The Tap House Grill is a full service event facility. Our goal is to make private events simple!



## PRIVATE DINING

Our aim is to make private dining simple!

All that is required for most events is the selection of a menu to satisfy the food and beverage minimum as well as a signature with a credit card to guarantee the event. No deposits or fees necessary to book the space.

Choose from our Semi Private space or reserve the entire restaurant. We can accommodate groups ranging from 20 to 250 guests.

For information and availability on events at either location, please fill out the 'request' form online, or contact our Private Events Coordinator, Lindsay Helling at 206.816.3314, or by email at [LHELLING@TAPHOUSEGRILL.COM](mailto:LHELLING@TAPHOUSEGRILL.COM).

## SEMI PRIVATE DINING ROOM

**CAPACITY** Seated: 50 Reception: 60 *Food and Beverage Minimum Applies*

Semi private space located adjacent to the main dining room. This area features a high definition 50" television and is suited to more formal gatherings, as a seated space. It is also available as a reception style space with flexible table arrangements.



## FULL FACILITY RENTAL

**CAPACITY** 250 *Food and Beverage Minimum Applies*

Enjoy the entire facility for your event with **all** private dining options available.

550 106<sup>th</sup> Ave. NE Bellevue WA 98004 t. 425.467.1730 f. 425.467.1731  
[www.taphousegrill.com](http://www.taphousegrill.com)

## MENU CHOICES

Choose from our plated meal menu or our buffet menu for your food presentation. All buffets are prepared for endless amounts of food throughout the event. You and your guests can eat as much as you like without the worry of running out!

### **BREWER'S DINNER** Tap House Grill's Premier Service

Remove the headache from planning and leave it all to us! The chef will plan a four course menu, pair it with beers, and present it to your guests. They will be educated and entertained all at the same time!  
**\$75 per guest (includes dinner & beer pairing, additional beverages based on consumption)**

### **APPETIZER BUFFET**

Select any three platters and any three appetizers for your event. Includes coffee, tea and soda.  
*Additional appetizers are priced per guest.*  
**\$25 per guest (items on page 4)**

### **LUNCH BUFFET**

Select one Group 2 entrée, one vegetarian entrée, one side, and one salad OR choose from our three lunch bar options. Includes coffee, tea, and soda. *Additional entrées are \$8.95 per guest.*  
*Available until 4:30PM only.*  
**\$25 per guest (items & Lunch Bar options on page 5)**

### **DINNER BUFFET**

Select any two entrées, two sides and two salads, includes dinner rolls, coffee, tea and soda.  
*Additional entrées are \$9.95 per guest.*  
**Group One \$49.95 per guest (entrée items on page 5)**  
**Group Two \$39.95 per guest (entrée items on page 5)**

### **COMBINATION BUFFET**

Select one appetizer platter, one salad, any two entrées, one side and one dessert platter. Includes coffee, tea and soda. *Additional entrées are \$9.95 per guest.*  
**Group One \$49.95 per guest (items on page 4 & 5)**  
**Group Two \$39.95 per guest (items on page 4 & 5)**

### **PLATED MENUS**

Includes coffee, tea, or soda. *Menus are pre-made.*  
**\$25 per guest** provides a two course menu with a choice of starter and entrée. *Dessert a la carté.*  
**\$35 per guest** provides a three course menu with a choice of soup, salad and entrée. *Dessert a la carté.*  
**\$45 per guest** provides a three course menu with a choice of starter, entrée and dessert.  
**\$75 per guest** described above, our Brewer's Dinner provides a four course menu paired with a tasting of 4 of our 160 beers that brings a great form of entertainment for any seated dinner.

## **APPETIZERS** *(\*options are \$1 additional per person for appetizer buffet)*

### **PLATTERS**

Fresh Vegetables with Ranch & Bleu Cheese

Antipasto with Marinated Artichoke & Mushrooms

Bruschetta with Toasted Baguette

Chilled Seafood Cocktail with Chips or Lettuce Cups\*

Fresh Fruit & Cheese with Crackers

House Made Hummus with Toasted Flat Bread

Tap House Sushi Rolls & Nigiri

Crab Apple Salad with Toasted Baguette\*

### **SEAFOOD** *(priced out per person)*

Coconut Shrimp with Spicy Mango Sauce \$5

Fire Shrimp Dip with Toasted Baguette \$6

Grilled Pina Colada Prawns \$6

Chilled Prawns with Feta and Cherry Tomatoes with Cocktail Sauce \$6

Dill & Smoked Salmon Mousse Crostini Bites \$6

Chardonnay-Poached Salmon & Mini Bagels with Dill Cream Cheese \$6

Seared Spiced Ahi Tuna \$7\*

Mini Dungeness Crab Cakes with Creole Sauce \$7\*

### **BEEF AND PORK** *(priced out per person)*

Sausage and Cheese Stuffed Mushrooms \$5

Carved Honey-Ginger Glazed Ham on Soft Mini Rolls \$5

Beef Sliders \$6

Beef Wontons with Guacamole \$6

Pork Gyozas with Tap House Plumb Sauce \$6

Soy Ginger Beef Skewers \$6

Mini Rueben Sandwiches \$6

Chili Bites on Soft Mini Rolls \$6

Prosciutto Wrapped Apples \$6

Pulled Pork Sliders with Spicy BBQ Sauce & Country Slaw \$6

Grilled Beef Tenderloin with Bleu Cheese & Horseradish with Toasted Focacia & Horseradish \$7\*

### **CHICKEN** *(priced out per person)*

Mango Chicken Tenders \$6

Tequila Chicken Salad with Butter Lettuce Cups \$6

Caribbean Jerk Chicken Wings \$6

Spicy BBQ Chicken Skewers \$6

### **VEGETARIAN** *(priced out per person)*

Spinach & Artichoke Dip with Fresh Tortilla Chips \$5

Vegetable Spring Rolls & Spicy Mango Sauce \$6

Spinach & Artichoke Stuffed Mushrooms \$6

Fruit & Vegetable Kabobs \$5

*- Remember to take a look at our dessert options on the next page to add to your appetizer buffet -*

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## LUNCH BAR *(lunch buffet only)*

Philly Steak Bar  
Burger Bar

Deli Sandwich Bar  
Fish Taco Bar

Chicken or Beef Stir Fry Bar

## DINNER BUFFET ENTRÉES

### GROUP 1

Steak Oscar Petite Filet Mignon with Crab  
Grilled Seasonal Fresh Fish  
Parmesan Halibut  
NY Steak

Beef Tenderloin with Balsamic Gorgonzola Sauce  
Seared Ahi Tuna  
Fresh Grilled Salmon  
Fire Shrimp with Angel Hair Pasta

### GROUP 2

Beef Medallions with Crimini Mushrooms  
Chicken Caprese  
Spicy Jambalaya Penne  
Garlic Chicken Penne with Toasted Pecans

Marinated Flat Iron Steak  
Citrus Chicken with Mango Chutney  
Peppercorn Pork  
Roasted Stuffed Chicken Breast, Mozzarella and Basil

## VEGETARIAN ENTRÉES

Penne Pasta with Tomato Marinara  
Vegetable Pasta with Garlic Cream Sauce

Spinach & Cheese Ravioli with Tomato Cream Sauce  
Coconut Curry Rice Noodles with Tofu

## SALADS

Traditional Caesar Salad  
Traditional Greek Salad

Tap House Salad *(several dressing options)*  
Chilled Cucumber Salad

## SIDES

Parmesan Mashed Potatoes  
Seasonal Vegetables  
Coleslaw

Rice Pilaf  
Roasted Potatoes  
Prosciutto Wrapped Asparagus

## DESSERT MENU *(priced out per person, mix options are also available for up to two items)*

Carrot Cake \$5  
Molten Chocolate Lava Cake \$6  
Fudge Brownies \$6  
Makers Mark Cheesecake \$6  
Chocolate Dipped Strawberries \$7  
Mini Cupcakes \$6  
Chef's Cookie Platter \$6  
Chef's Assortment of Desserts Platter \$7 *(Best Value!)*

### CAKES

Tap House also has a wonderful **cake menu** as well as several size options. Please ask the event coordinator to see the menu. Each outside dessert will require a \$2 per person cutting fee.

## **BEVERAGE CHOICES**

In addition to the 160 beers on tap, we feature a full service bar with premium spirits for your guests to enjoy. All beverages are charged on consumption, and we will work together with you to determine the appropriate level of service for your event. You may choose from the following options:

### **HOSTED BAR**

The event host is responsible for all beverages served. Drink tickets are available as well to help control consumption. We can also customize the hosted portion of the tab as well as having the option to switch to a non-hosted bar.

### **NON-HOSTED BAR**

Guests are responsible for their own beverages. Tap House Grill will provide separate tabs for your group. This amount spent will also count towards food and beverage minimums.

## **TAX & SERVICE CHARGE**

Our menu prices and food and beverage minimums do not include 18% service charge or 10% state sales tax. State law requires that sales tax be calculated on top of the service charge.

## **AUDIO VISUAL SERVICES**

Tap House Grill is a full service meeting and event facility and offers the following services for your use.

### **HIGH DEFINITION TELEVISIONS**

50 Inch High Definition Televisions with DVD playback, PowerPoint capabilities and cable television connection.

The Semi Private space has one [1] 50" HDTV available for use.

For buyouts of the facility, multiple HDTVs are available in the bar area of the restaurant.

For private events, all AV equipment use is included with your event minimum. Any use of our Audio Visual equipment will be a \$50 AV fee for large group reservations without minimums.

## **FREQUENTLY ASKED QUESTIONS**

### **MAY I RESERVE THE SPACE WITHOUT CHOOSING A MENU?**

Yes, we need the date, the time, an approximate number of guests, and we'll generate a placeholder contract to hold your space. Menu options are due one week prior to the event.

### **IS CATERING REQUIRED?**

Yes, groups larger than 30 guests must preset their catering menu. The private dining manager will work with you to tailor the menu to your needs.

### **ARE MINORS ALLOWED?**

Yes, minors are allowed in the restaurant portion of the facility. The bar area is 21+ only.

### **MAY WE BUY OUT THE ENTIRE FACILITY?**

Yes, please contact the private dining manager for more information.

### **ARE OUTSIDE DECORATIONS AND ENTERTAINMENT ALLOWED?**

Yes, all outside entertainment and decorations must be approved by Tap House Grill. No glitter, confetti or small objects that may be difficult for Tap House Grill staff to clean.

### **ARE YOU AVAILABLE FOR BUSINESS MEETINGS WITH MINIMAL SERVICE OR FOR USE AS A BREAKOUT SPACE?**

Yes, please contact the private dining manager for more information.

### **DOES THE TAP HOUSE GRILL CHARGE A CORKAGE FEE?**

Yes, the corkage charge is \$15 per bottle.

### **MAY I BRING MY OWN CAKE FOR MY EVENT?**

Yes you may, however all food served must be prepared in a commercial kitchen and the icing must be of natural flavors for example, chocolate or vanilla. No artificial colored frosting. Tap House Grill also has a full cake and group dessert menus, please ask the private dining manager for more information. Outside desserts will require a \$2 per person charge.

### **IS THERE ANOTHER OPTION WITHOUT A FOOD AND BEVERAGE MINIMUM?**

Yes, we take large group reservations. Please contact our private dining manager for more information.

# WINE

## CHARDONNAY

Toad Hollow 'Le Faux Frog' 7.00/22.00  
Sagelands 7.00/22.00  
Chateau Ste Michelle 7.50/23.00  
Kendall Jackson-Vinters Reserve 9.50/30.00  
Sanford 38.00  
Sonoma Cutrer 45.00  
Hogue Reserve 52.00

## OTHER WHITES

New Harbor Sauvignon Blanc 9.00/28.00  
Chateau Ste Michelle Reisling 6.50/20.00  
Coiron Torrontes 9.00/38.00  
Caymus Conundrum \$58.00  
Placido Pinot Grigio 7.50/24.00  
Hogue Pinot Grigio 35.00  
Stags Leap Viogner 60.00

## CABERNET SAUVIGNON

Columbia Crest 7.50/28.00  
Liberty School 10.00/32.00  
Sebastiani Sonoma 12.00/36.00  
Canoe Ridge 38.00  
Oberon 42.00  
Cougar Crest 60.00  
Mt. Veeder 75.00  
Stags Leap Winery 90.00  
Jordan Alexander 115.00

## MERLOT

Beringer Founders Reserve 7.50/26.00  
Clos Du Bois 10.00/34.00  
Canoe Ridge 42.00  
Rutherford Hill 45.00  
Ferrari Carano 48.00

## SYRAH

J Lohr 9.00/38.00  
Townsend 42.00

## PINOT NOIR

Estancia 7.50/22.00  
St. Josef 8.00/28.00  
Erath 40.00  
Acacia-Carneros 50.00  
Clos La Chance 54.00  
Gary Farrell Russian River 85.00

## ZINFANDEL

Ravenswood 7.50/23.00  
Peachy Canyon 8.00/26.00  
Rancho Zabaco-Dry Creek 42.00  
Hartford-Russian River 62.00

## MERITAGE / OTHER RED

Red Truck Table Red 7.50/24.00  
Wolf Blass Cabernet/Shiraz 8.00/26.00  
Townsend T3 10.00/33.00  
Tempusalba Malbec 45.00  
Ironstone Cabernet Franc 34.00  
Banfi Chianti 36.00  
Estancia Meritage 62.00  
Conn Creek Anthology 110.00  
Flora Spring Trilogy 115.00

## SPARKLING / CHAMPAGNE

Pommery Pop 14.00  
Codorniu Cava Brut 8.00/35.00  
Lunetta Prosecco 8.00/35.00  
Gloria Ferrar Brut Rose 64.00  
Veuve Cliquot Yellow Label 110.00  
Dom Perignon 195.00

## DESSERT WINES (.375 ml)

Three Rivers L.H. Gewurztraminer 34.00  
Far Niente Dolce 150.00