



## EVENTS & MENUS

Tap House Grill is located in the heart of the downtown corridor and surrounded by the city's best hotels, shopping, and Washington State Convention Center. THG features the region's largest selection of draft beers as well as highlights northwest breweries. We've got the answer to giving your group a fun event that they are sure to remember.

The Tap House Grill is a full service event facility. All that is required for most events is the selection of a menu to satisfy the food and beverage minimum.

**BILLIARDS LOUNGE** 80 RECEPTION CAPACITY  
**CLUB ROOM** 50 RECEPTION CAPACITY  
**PRIVATE DINING ROOM** 35 SEATED CAPACITY  
**FACILITY BUYOUT** 500 CAPACITY

**1506 SIXTH AVE SEATTLE WASHINGTON 98101**

**RESTAURANT** 206.816.3314

**PRIVATE EVENT MANAGER** 206.816.3301

**INFOSEATTLE@TAPHOUSEGRILL.COM**

## BUFFET STYLE APPETIZERS

*priced per dozen - minimum order of two dozen per selection*

**CAPRESE TOMATO-MOZZARELLA SKEWERS** *v gf*  
balsamic glaze **22**

**BRUSCHETTA** *v*  
kalamata olive with goat cheese **OR** tomato basil **26**

**SPINACH & ARTICHOKE STUFFED MUSHROOMS** *v gf*  
parmesan cheese **24**

**VEGETABLE SPRING ROLLS** *v*  
sweet mango-cilantro sauce **30**

**SMOKED SALMON MOUSSE** *gf*  
english cucumber, tobiko **35**

**MINI CRAB CAKES**  
creole sauce **42**

**COCONUT PRAWNS**  
sweet chili sauce **36**

**CHILLED TIGER PRAWNS** *gf*  
spicy cocktail sauce **36**

**SEARED TUNA POKE**  
crispy wonton, wasabi aioli **42**

**THREE PIECE WINGS**  
sweet n' spicy **OR** classic buffalo **38**

**MANGO GLAZED CHICKEN TENDERS** **30**

**SLIDERS**  
classic cheeseburger **OR** habanero bbq pulled pork **OR** shaved beef **38**

**ROSEMARY CHICKEN SKEWERS**  
garlic rosemary glaze **34**

**BACON WRAPPED STEAK SKEWERS** *gf*  
jalapeno aioli **40**

**BULGOGI MARINATED BEEF SKEWERS**  
sriracha, wasabi aioli **40**

**SWEETS**  
chef's dessert bite assortment **30**

## ARTISAN FLATBREADS

approximately 8 slices each **12 per flatbread**

### CHICKEN SAUSAGE

pistachio-basil pesto, roasted wild mushrooms, fontina, goat cheese

### BACON & GRILLED PINEAPPLE

fireball bacon, sweet habanero bbq sauce, cotija, fresh mozzarella, cilantro, chilies, caramelized red onion

### ITALIAN PEPPERONI

red sauce, fresh mozzarella

### CAJUN SHRIMP & ANDOUILLE SAUSAGE

spicy red sauce, fontina & parmesan, caramelized red onion, black olives, chile flakes

### MARGHERITA *v*

pistachio-basil pesto, fresh mozzarella, fresh basil, roma tomatoes parmesan with balsamic glaze

## PLATTER DISPLAYS

available in 15 and 25 person size platter displays

### VEGETABLE CRUDITES *v gf*

seasonal selection with two dips **40 | 70**

### FRUIT *v gf*

seasonal selection with greek honey yogurt dip **40 | 70**

### ROASTED GARLIC HUMMUS *v*

fresh vegetables, olives, warm pita **45 | 75**

### CHEESE PLATE *v*

imported & domestic selections, crackers, fruit garnish **65 | 115**

### SPINACH & ARTICHOKE DIP *v gf*

corn tortilla chips **45 | 75**

### TORTILLA CHIPS & DIPS *v gf*

pico de gallo & guacamole **55 | 85**

### SHRIMP & CALAMARI CEVICHE *gf*

avocado, cilantro, lime, corn tortilla chips **70 | 120**

## DINNER BUFFET

available for guest counts of 25 or more - includes 2 entrees, 2 sides, dinner rolls  
**40 per guest** - dessert assortment **additional 6 per guest**

### ENTREE

**WILD BULGOGI SALMON** orange-miso butter

**GRILLED SIRLOIN STEAK** balsamic gorgonzola

**CHICKEN BREAST** pistachio-basil cream

**MAC 'N CHEESE** 5 cheese alfredo, italian additions

**SPINACH RAVIOLI** spicy red sauce *v*

**CHILE RELLENOS** cheese stuffed poblano chili *v*

### SIDE

**TAP HOUSE SALAD**

**CLASSIC CAESAR**

**GARLIC & HERB POTATOES**

**FRIED BRUSSEL SPROUTS**

**HOT ORZO PASTA**

**CILANTRO SLAW**

## PLATED MENU OPTIONS

menus are pre-made, request example from event manager  
menus include coffee, tea and soda

**TWO COURSE** menu with a choice of starter and entree **20 per guest**

**THREE COURSE** menu with a choice of starter, entree and dessert **40 per guest**

### BREWERS DINNER

our chef crafts a unique four course dinner where each course is beer paired  
**75 per guest** 30 guests max

## ADD ON OPTIONS

reserving our private space only requires a food and beverage minimum and 20% service charge, the below options are available to add on to your event.

**AUDIO VISUAL** rental of microphone for billiards lounge & buyout options, **add on of 50** use of the HDTVs, projectors as well as an AUX cord to play music other than house music is included with the food and beverage minimum to reserve the space.

**OUTSIDE DESSERTS** Tap House will provide plates, cutting utensils, forks and napkins, for groups that bring in outside desserts **add on 2 per guest** please ask the private event manager for the full list of dessert options

**ADDITIONAL SETUP TIME** if you plan on needing more than a half hour for set up. **add on of 25 per hour**

**ADDITIONAL EVENT TIME** the food and beverage minimum agreed upon includes approximately 3 hours of event time unless other specified by the private event manager if more event time is needed, **f&b minimum increases by 25% of the original food and beverage minimum for each additional hour**

**SERVICE CHARGE & TAX** our menu prices and food and beverage minimums do not include 20% service charge or state tax. for events with separate checks, the event host is responsible for the total service charge on f&b minimum or their final tab, whichever is greater.