



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 75-80 RECEPTION CAPACITY
CLUB ROOM 45-50 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 MUSHROOMS *v gf*

parmesan cheese **24**

VEGETABLE SPRING ROLLS *v*

sweet mango-cilantro sauce **30**

SMOKED SALMON MOUSSE *gf*

english cucumber, chives **35**

MINI CRAB CAKES

creole sauce **42**

COCONUT PRAWNS

sweet mango-cilantro sauce **36**

CHILLED TIGER PRAWNS *gf*

spicy cocktail sauce **36**

AHI TARTARE CROSTINI

avocado, sesame seeds, lemon **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 **OR** mexican chicken salad **38**

ROSEMARY CHICKEN SKEWERS

garlic rosemary glaze **34**

BACON WRAPPED STEAK SKEWERS *gf*

jalapeno aioli **40**

BULGOGI MARINATED BEEF SKEWERS

sesame seeds **40**

SWEETS

chef's dessert bite assortment **30**

ARTISAN FLATBREADS

approximately 8 slices each **14 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.

\$20 per person example



TAPHOUSE
GRILL

EVENT / GROUP NAME

DATE

STARTER

CRAB BISQUE

TORTILLA CHICKEN CHILI *gf*

CLASSIC CAESAR SALAD

TAP HOUSE STRAWBERRY SPINACH SALAD *v gf*

MAIN

BALSAMIC GLAZED MARGHERITA FLATBREAD *v*

pistachio-basil pesto base, fresh mozzarella, fresh basil, roma tomatoes

MEXICAN CHOP CHICKEN SALAD *gf*

romaine, roasted corn, pepitas, black beans, tomatoes, avocado, queso fresco, jalapeno-ranch buttermilk dressing, vegetarian option without chicken

ASIAN GRILLED CHICKEN SALAD

romaine, soy-ginger marinated chicken breast, nappa cabbage, sweet peppers, peanuts, seaweed croutons, toasted sesame dressing

ALASKAN COD & CHIPS

dill pickle tartar, slaw and fries

CHIMICHURRI GRILLED ALASKAN COD TACOS *gf*

avocado creme, salsa fresca, slaw, cilantro

GRILLED CHICKEN BREAST SANDWICH

pistachio-basil pesto, tomato, grilled red pepper, provolone, arugula, sourdough, choice of fries or slaw

CLASSIC PRIME BEEF DIP

caramelized red onions, au jus, french roll, choice of fries or slaw

ITALIAN MAC & CHEESE

Italian 5 cheese alfredo, fried salami, onions, olives, tomatoes, basil

gf - gluten free, please specify allergy
v - vegetarian

\$40 per person example



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CRAB BISQUE

TORTILLA CHICKEN CHILI *gf*

CLASSIC CAESAR SALAD

TAP HOUSE STRAWBERRY SPINACH SALAD *v gf*

MAIN

PORTER CHEDDAR BURGER

double cheddar, mac & jack's dijon mayo & all the fixins

sub boca burger as vegetarian option *v*

MEXICAN CHOP CHICKEN SALAD *gf*

romaine, roasted corn, pepitas, black beans, tomatoes, avocado,

queso fresco, jalapeno-ranch buttermilk dressing

vegetarian option without chicken *v*

SPICY JAMBALAYA LINGUINI

spicy tomato cream, chicken, tiger prawns, andouille sausage, peppers

PAN SEARED NATURAL CHICKEN BREAST *gf*

pistachio-basil cream, sweet potato mash, fried brussel sprouts

ITALIAN MAC N' CHEESE

Italian 5 cheese alfredo, fried salami, olives, onions, tomato, basil

STEAK & FRIES

roasted garlic, cabernet butter

CEDAR PLANK WILD BULGOGI MARINATED SALMON

orange-miso butter, sweet potato mash, asparagus

DESSERT

MAKERS MARK CHEESECAKE

CHOCOLATE LAVA CAKE

TAP HOUSE ICE CREAM SANDWICH

gf - gluten free, please specify allergy

v - vegetarian



CAKES & CUPCAKES MENU

All orders must be placed a week prior to event date

CAKES

Lemon Velvet

white velvet cake layered with lemon curd and white chocolate mousse

Strawberry Bagatelle

white velvet cake layered with fresh strawberries, white chocolate mousse

Tuxedo

chocolate and white cake topped with white chocolate caramel mousse and caramel

Chocolate Mousse

layers of rich chocolate cake with creamy chocolate mousse

Carrot

carrot cake layered with white chocolate mousse

Coconut

white velvet cake layered with white chocolate coconut mousse

CUPCAKES

Red Velvet

cream cheese frosting

Guinness Chocolate

Bailey's frosting

Carrot Cake Squares

carrot cake with white chocolate frosting

PRICING

8" Round	(Serves 10-15)	73
1/4 Sheet	(Serves 20-35)	90
1/2 Sheet	(Serves 45-60)	110
3/4 Sheet	(Serves 70-85)	160
Full Sheet	(Serves 90-100)	200
Cupcakes	(by the dozen)	42