



## EVENTS & MENUS

---

STOUT is nestled in the heart of activity on Capitol Hill, surrounded by the city's best nightlife, in its most vibrant and fastest growing neighborhood. Our event space blends classic and modern design in an alluring environment that brings old world charm to one of the most exciting communities in the Pacific Northwest.

STOUT offers full service, flexible event space for any and all occasions. Choose from our private dining room or reserve the entire venue. We can accommodate up to 60 people for a cocktail reception, 50 for a seated dinner, and up to 200 for a buyout of the entire venue.

**1503 11TH AVENUE - SEATTLE WA 98122**

**PUB 206.397.3825**

**EVENTS COORDINATOR 206.816.3301**

**INFOCAPITOLHILL@STOUTPUBS.COM**

## BUFFET STYLE APPETIZERS

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

### **CAPRESE TOMATO-MOZZARELLA SKEWERS v gf**

balsamic glaze 22

### **KALAMATA OLIVE BRUSCHETTA v**

goat cheese spread 22

### **MINI PRETZEL KNOTS v**

cheese fondue, apples 24

### **ANDOUILLE SAUSAGE CORN DOGS**

rhubarb ketchup, apricot ginger mustard 30

### **ROSEMARY CHICKEN SKEWERS**

garlic rosemary glaze 34

### **MAC N' CHEESE CUPS**

smoked bacon, STOUT three cheese sauce, buttered crumbs 34

### **PEPPERCORN CRUSTED STEAK SKEWERS**

drop tomato, bacon, roasted garlic aioli 38

### **REUBEN SLIDERS**

STOUT braised corned beef, apricot ginger mustard, jarlsberg  
caraway kraut, artisan rye 45

### **STOUT SLIDERS**

50/50 sirloin bacon blend, pepper jack, beer braised onions 45

### **BBQ BEEF BRISKET SLIDERS**

spicy jameson BBQ sauce, slaw, brioche bun 45

### **DOUGHNUTS v**

Jameson salted caramel sauce, spicy mexican chocolate sauce 15

### **TRUFFLED TOTS v**

truffled garlic - parmesan butter, sea salt  
*available in a 15 person size order* 35

## ARTISAN FLATBREADS

*approximately 6 slices per flatbread*

### SALAMI

Mama Lil's peppers, red sauce, provolone, garlic marinated fresh mozzarella, fried capers, fresh lemon thyme 12

### MARGHERITA CAMBOZOLA v

garlic marinated fresh mozzarella, cambozola, pistachio-basil pesto, fresh basil, roma tomatoes, balsamic glaze, pine nuts 14

### CHICKEN SAUSAGE

pistachio-basil pesto, red sauce, roasted peppers, artichokes, onions, feta, fresh mozzarella, oregano 13

### CARAMELIZED PINEAPPLE & CANADIAN BACON

sweet habanero BBQ sauce, beer braised onions, cilantro, jalapenos, fresh mozzarella, goat cheese 13

### PASILLA CHILE ROASTED CAULIFLOWER v

chipotle cream, chimichurri, roasted corn, tear drop tomatoes, cotija, queso fresco, green onion, mexican creme 13

.....

## 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

### WHITE BEAN HUMMUS v

fried cauliflower & artichokes, cucumber, grape tomatoes, watermelon radish, harissa, feta, toasted pretzel slices 45 | 75

### CHEESE PLATE v gf

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

### SPINACH ARTICHOKE DIP v gf

parmesan, toasted pretzel slices 45 | 75

### PUB SALAD v gf

shaved fennel, apple, candied walnuts, stilton, wild greens, cider-honey vinaigrette 50 | 80

# 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 SALMON** pan seared, smoky tomato butter

**PUB MEATLOAF** house steak sauce

**PEPPERCORN NY STEAK** cabernet butter

**CHICKEN BREAST** pistachio-basil cream sauce

**MAC 'N CHEESE** smoked bacon, STOUT 3 cheese

**CHILE RELLENOS** cheese stuffed poblano chili ✓

## SIDE

**STOUT PUB SALAD**

**ROOT VEGGIE MASH**

**GARLIC & HERB POTATOES**

**BACON BRASED KALE**

**CHARRED BROCCOLI**

**FRIED BRUSSEL SPROUTS**

.....

## PLATED MENU OPTIONS

*available for any group size, 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 21 per guest

**THREE COURSE** menu with a choice of starter, entree and dessert 34 per guest

.....

## 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 projector and screen, add on of 50

*use of the 70' flat screen TV 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.*

**SEPARATE TABS** groups who book with 30 guests or above, add on of 25 per hour

**CAKE CUTTING** STOUT will provide plates, cutting utensils, forks and napkins, .groups who need assistance in plating or cutting cake add on 2 per guest

**ADDITIONAL SETUP TIME** groups who require additional time to allotted half hour set up time, please inform event manager 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, minimum would increase by 25% of the original food and beverage minimum for each additional hour.

**\$21 per person example**



## **EVENT**

.....  
**DATE**

### **STARTER**

**PUB STARTER SALAD v**  
**SPICY ROASTED CAULIFLOWER BISQUE**  
**PRETZEL ROLL v**

### **MAIN**

#### **SALAMI FLATBREAD**

Mama Lil's peppers, red sauce, provolone, garlic marinated fresh mozzarella, fried capers, fresh lemon thyme

#### **BEET SALAD v**

warm pistachio crusted goat cheese, pickled beets, oranges, wild greens, shaved fennel, orange-sherry vinaigrette

#### **GRILLED CHICKEN SALAD**

grilled asparagus, tear drop tomatoes, roasted cipollini onions, wild greens, feta, nicoise olives, lemon-herb vinaigrette, warm herb & garlic roasted potatoes

#### **BEEF BRISKET SANDWICH**

spicy Jameson BBQ sauce, slaw, brioche bun

#### **POBLANO BURGER**

roasted poblano chile, smoked bacon, pasilla mayo, queso fresco, pepper jack, lettuce, tomato, pickled red onions

#### **MAC N' CHEESE**

smoked bacon, STOUT three cheese sauce, roasted cipollini onions, roasted tear drop tomatoes, buttered crumbs

v - vegetarian dish

\$34 per person example



**EVENT**

DATE

**STARTER**

**PUB STARTER SALAD v**  
**SPICY ROASTED CAULIFLOWER BISQUE**  
**PRETZEL ROLL v**

**MAIN**

**MARGHERITA CAMBOZOLA FLATBREAD v**  
garlic marinated fresh mozzarella, cambozola, pistachio basil pesto, fresh basil, roma tomatoes, balsamic glaze, pine nuts

**GRILLED NY STEAK SALAD**  
grilled romaine, tear drop tomatoes, sweet peppers, red onion, stilton, crumbled croutons, stilton-buttermilk dressing

**BEEF BRISKET SANDWICH**  
spicy Jameson BBQ sauce, slaw, brioche bun

**MORNING AFTER BURGER**  
topped with black pepper bacon, gruyere cheese, cipollini onions, fried egg, chipotle aioli

**MAC N' CHEESE**  
smoked bacon, STOUT three cheese sauce, roasted cipollini onions, roasted tear drop tomatoes, buttered crumbs

**PEPPERCORN CRUSTED NY STEAK AND FRITES**  
roasted garlic, cabernet butter

**WILD SALMON**  
pan seared, smoky tomato butter, garlic, garlic red chard, lemon parsley salad, root veggie mash

**DESSERT**

**DOUGHNUTS**  
**LAVA CAKE**

v - vegetarian dish



## STOUT CAKE 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, fresh strawberries, white chocolate mousse

#### Tuxedo

chocolate and white cake 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

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