

Event Space







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Event Information

Thank you for your interest in hosting an event in The Barrel Room at Immersion Brewing!

We are a small, family-owned event space that offers personalized service, a beautiful atmosphere, professional staff, and delicious food and drinks ready to "wow" your guests.

The Barrel Room holds about 54 seated guests or 75 standing for a cocktail reception. It's an actual working barrel room decorated in a rustic setting that offers a unique ambiance for any event! We offer full audio/visual capabilities and a beautiful, newly remodeled, vintage-style loft space for you and your guests to enjoy.

Table of Contents

_	
Catering Information	Page 3
Appetizer Menus	Page 5
Dinner Menus	Page 6-7
Dessert Menus	Page 8
Breakfast Menus	Page 9
Menu Selection Information	Page 10
Event Enhancements	Page 11
Decoration Option	Page 12-15



Venue Accomodations

Venue fees include staffing for 4 hours of service, tables, chairs, linens, napkins, simple décor, china, flatware, glassware, set up, & clean up for your event. Additional amenities can be found on the following page.

Food & Beverage Minimums

Each event must meet our food & beverage minimums which vary according to time of rental, day of rental, and peak versus off-season pricing. All food and drinks purchased for the event go towards the minimum.

We offer plenty of options for varying budgets!

Hosted bar: The event's host takes care of all food and drinks during then event

Token System: Each guest is allotted a specified number of drink tokens that the host will

take care of on their tab with a self-paid bar after

Hosted Bar to Specified Dollar Amount: The host determines a specified dollar amount for guests before the bar becomes self-paid

Non-Hosted Bar: All guests take care of their individual drink tabs

Payment Policy

A deposited venue fee is due at the time of booking/securing a date/time. All charges are due at the close of each event.

*A direct invoice can be sent to your business with prior approval and advanced notice.

Guarantees

The exact number of guests in attendance must be solidified 2 weeks prior to your event and the number of portions of food ordered must be solidified 14 days prior, as stated in the agreement.



Danquet Menu



*All items are subject to changes. We will do our best to accommodate vegan, gluten-free, vegetarian, and allergen requests.

Kid's menu is available upon request.





All items serve up to 20 guests

Caprese Salad tomato, mozzarella, fresh basil, balsamic reduction	\$140
Thai Cucumber Salad cucumbers marinated with onions and cabbage	\$140
	\$170
Squash Salad spring mix, roasted squash, goat cheese, pepitas, pickled onions, balsamic reduction, & house-made white vinaigrette	* 4 0 0
Guacamole and Salsa with house-made tortilla chips	\$100
Stuffed Mushrooms fresh herb goat cheese and balsamic reduction	\$80
Spinach Artichoke Dip with house-made tortilla chips	\$60
Turkey Burnt Ends placed in small twice-baked potatoes	\$180
Cajun Jambalaya Skewer with sausage, shrimp, peppers, and onions	\$200
Seasonal Vegetable Crudites Board assorted vegetables with roasted garlic hummus & ranch dip	\$60
Chef's Artisan Board mix of fresh sausage, dry meats, cheeses, nuts, & crackers	\$160
Louisiana Baked Cauliflower baked with cajun seasoning and olive oil	\$80



Main Buffels

Italian Fare

\$40 per person. Choose 2 entrees

Served with Italian salad - mixed greens, pickled red onions, tomatoes, croutons, white vinaigrette dressing, & rolls with whipped butter

Gnocchi garlic, herbs, spinach, & a white wine cream sauce

Italian Sausage Penne Seasonal vegetables, fresh basil, & sauce arrabbiata

Eggplant Parmesan baked eggplant, fresh basil, parmesan, and mozzarella

Chicken Fettuccine Alfredo grilled chicken, garlic cream sauce, and parmesan

Bon Appetit

\$50 per person. Choose 2 entrees

Served with garlic mashed potatoes, seasonal sauteed vegetables, mixed green salad, & dinner rolls with whipped butter

Chicken Marsala crimini mushrooms, marsala wine, herbs, & cream sauce Beef Medallions peppercorn and sherry cream sauce Baked Alaskan Cod with garlic cream sauce

Hazelnut Steelhead toasted hazelnuts and herb panko



Main Buffels

Smokin' BBQ

\$40 per person. Choose 2 entrees

Served with mac & cheese, mixed green salad, & cornbread with honey butter

Smoked BBQ Grilled Chicken *breast, wings, & legs with bourbon BBQ sauce*

Smoked BBQ Brisket slow-cooked for 8 hours

Pulled Pork BBQ Sliders bourbon BBQ sauce & cabbage slaw

Baby Back Ribs bourbon BBQ sauce

Taco Bar

\$32 per person. Choose 2 proteins

Build-your-own taco bar. Served with rice, beans, cheese, lettuce, pico de gallo salsa, sour cream, chips, & corn & flour tortillas

Protein Choice:

Carne Asada Pork Carnitas

Cilantro-Lime Chicken Spicy Vegetables





Dessert Shots

Minimum of 20 per option. \$4 per person

S'mores chocolate mousse, toasted marshmallow, graham crumble Peach Cobbler oatmeal streusel, peach, whipped cream Strawberry Shortcake yellow cake, strawberries, whipped cream

Coffee Bar

\$30 per carafe

Local Thump Coffee Roasters. Regular, Decaf (by request), & Herbal Tea are offered at a self-serve station. Served with cream, sugar, & Sweet'n Low





Pastry Board

Minimum of 15 per option. \$20 per person **Bagels and Schmear** assortment of fresh Big 'O Bagels with cream cheese

Pastry Assortments baked fresh daily

Breakfast

Minimum of 20 orders. \$32 per person

Bagels, shmear, fresh fruit, and orange juice.

Choose one of the following options. More options are available for an additional fee.

Rolled Omelets omelets rolled with cheddar cheese, mushrooms, onions, and peppers. Topped with sour cream and chives. Comes with a side of potatoes.

Lox and Bagel Bar build-your-own bagels with options including cream cheese, lox, cucumbers, pickled onions, dill sprigs, and more.

Coffee Bar

\$30 per carafe

Local Thump Coffee Roasters. Regular, Decaf (by request), & Herbal Tea are offered at a self-serve station. Served with cream, sugar, & Sweet 'n Low



MENU SELECTION AND GUEST COUNT

Menu selections must be solidified four weeks prior to your event and final guest count must be confirmed two weeks prior. From this point forward, the guaranteed number of guests cannot be reduced. You will be billed for the confirmed number of guests or the actual number of guests served, whichever is greater. If a guaranteed number of guests is not received, you will be billed based on the initial estimate given.

*Children 10 and under may be counted as a half portion if noted at least two weeks prior to the event. Children 10 and under may order off the kid's pub menu.

*Guests with allergens may order off of our main Pub Menu if preferred (up to 10 guests only, please). We must note that, while we try our hardest to accommodate preferences and allergens, we cannot guarantee no cross-contamination in our kitchen.

**Any increase in numbers or requests for menu changes 7 days before are subject to a 20% premium above the published price, if it is possible to provide the requested change.

Menus and beverage prices are subject to change up to three months prior to your event. All food is served buffet style unless otherwise specified.

*There is a \$40 cake-cutting fee.



Event Enhancements

Add an event enhancement that fits your party the best! Every event enhancement is taken care of by our event staff so that your party can sip and enjoy the event!

Plated Dinner	\$10/portion
Stage (including set up and tear down)	\$40
Cake Cutting	\$40
AV/TV Usage	\$40
Corkage Fee (up to 6 bottles)	
Additional Hour of Service	\$125/hour
Karaoke with Host	\$150 for 2 hours

*We work with plenty of local vendors to make your event as personalized and unique as you would like! Please inquire about adding florists, a coffee cart, DJs, photography, and more!







Tealight Objons



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