

# BANQUET ROOM GUIDELINES



*We offer everything from a simple table for lunch meetings to a fully catered private party. Our private banquet room, outdoor*

*patio, and our newly updated downstairs are perfect for birthdays, holidays, bachelor/bachelorette parties, engagement parties, baby/wedding showers, etc. We are also ready to handle your off-premise catering needs, ask the banquet manager for details.*

## **HB FERAL BANQUET ROOM**

*Capacity of 60*

**Mon –Thur 9am-3pm \$100 dep/ \$400 f/b min\***

**Mon –Thur after 4pm \$300 dep / \$800 f/b min\***

**Fri-Sun \$400 dep / \$1000 f/b min\***

*Casual atmosphere*

*Private space*

*Room setup variations*

*Projector with sound syndicates on all TV's*

*PA system*

*Laptop connection (requires hdmi cord)*

## **HB FERAL CRYPT**

*Capacity of 100*

**Mon-Thur 9am-3pm \$100 dep/ \$400 f/b min\***

**Mon-Thur after 4pm \$300 dep /\$800 f/b min\***

**Fri-Sun \$400 dep / \$1000 f/b min\***

*Large open area*

*Stair access only*

*Big Screen TVs*

*Private bathroom*

*Kid friendly*

## **HB FERAL PATIO**

*Capacity of 230 / 100 covered seating*

**Mon-Sun \$600 dep / \$2000 f/b min\***

*Designated Server*

*TV and sound system*

## **ALL RESERVATIONS**

- ☛ Variety of Menu Package to fit all budgets
- ☛ Pets and children welcome
- ☛ \$6 Drink tickets, Host or Cash bar
- ☛ Heathen craft beers and Heathen Estate wines
- ☛ Free parking after 6pm during week/weekends
- ☛ Customizable Events: Paintnite, Trivia, etc.
- ☛ Free Wi-Fi
- ☛ All banquets there is a 20% service charge in lieu of gratuity and event must be paid with ONE TAB and order from catering menu.
- ☛ If there is no event booked after your event in the space, you may extend your event at a cost of \$100 per hour.
- ☛ \*When the food/beverage minimum is met (doesn't include, tax or gratuity) the \$100 room rental fee will be waived for a total of 3 hours. If you do not reach the minimum, the remainder will be deducted from the deposit.

## **Groups ordering off menu or separate tabs**

*(Case-by-case basis)*

- \$200 per hour room rental fee
- \$400 food/beverage minimum (before tax & gratuity)
- 20% charge in lieu of gratuity applied on all tabs participating in event. All tabs go towards minimum.
- Ordering off menu is only available Monday–Thursday and at the Banquet Manager or Manager on Duty discretion. Banquets occurring on the weekend Friday thru Sunday must PREORDER from our banquet packages.

**Groups 20 or less** - Possibility of sharing room at managers discretion.

**WE PARTICIPATE IN CHARITY GIVE BACK FOR FUNDRAISING EVENTS TO SUPPORT OUR COMMUNITY.**

*Ask the banquet manager for details*

## **CATERING & BAR SERVICES**

We offer a range offsite catering and bar services to accommodate large or intimate events, from weddings to private parties, with customizable packages to fit your budget.

Catering Services offered at Feral Public House, Heathen Estates, and anywhere within 30miles from Feral Public House. Customized menus designed for your special event: Buffet, Plated, and Family Style

## **OFFSITE BAR SERVICES**

Variety of Heathen craft beers, Craft wine from Heathen Estates & Spirits. Staff Fees: \$25/hr. with minimum 3 hours for offsite events. Service fees not included as they vary upon services requested.

***Let our professional licensed and certified event staff and bartenders serve your next event!***

*Please plan ahead, as popular times and dates fill quickly. We recommend making your reservations as far in advance as possible. Reservations are based upon availability and are on a first-come, first-served basis.*

## **HEATHEN FERAL PUB WINTER HOURS**

**Sun-Mon 11:30am-9:00pm**

**Tues-Thurs 11:30am-10:00pm**

**Fri-Sat 11:30am-11:00pm**

**(360) 836-5255**

**Located at 1109 Washington St.**

**Vancouver WA 98661**

**Banquet Manager: [tanya.heathenbrewing@gmail.com](mailto:tanya.heathenbrewing@gmail.com)**

**To fill out the reservation request form go to**

**[www.heathenbrewing.com/feral-public-house/banquets](http://www.heathenbrewing.com/feral-public-house/banquets)**

# BANQUET ROOM GUIDELINES

*Heathen Brewing Feral Public House is a perfect location for your next event. Feral Public House is fun, unique and affordable and offers a wide array of options for all types of gatherings with spaces for groups of 20 up to 230. With multiple spaces onsite, we are sure to have a room that suits your needs from simple table for lunch meetings, happy hour, baby shower, class reunion or even a multi course wedding reception. We have a variety of packages to choose from to fit all budgets. We offer menu options of completely catered events for hors d'oeuvres, appetizer platters, sandwiches/burgers, boxed lunch, full coursed meals buffet or plated style and happy endings. Our bar with Heathen Brewery craft beers and Heathen Estate wine offerings gives your event the unique and creative option not found at traditional venues. These options are for all functions in our banquet room, outside patio and we even offer offsite catering. If you are looking for something tailored to your specific needs please ask and we will try our best to accommodate*

We've included some convenient package options below to get you started. Remember, the menus are just suggestions. Whatever you decide on, we'll gladly price it out for your consideration. Please notify us of any allergies or dietary restrictions. We do have vegan options available upon request.

## **PIZZA PACKAGE BUFFET STYLE** (feeds 25 guests) \$290

Garlicy herb & Asiago bread sticks with marinara sauce  
Garden or Caesar Salad  
10 pizzas of your choice  
Heathen house made Porter brownies

## **BYO B.B.Q SANDWICH BAR** (feeds 25 guests) \$330

Smoked pulled pork with (*vegetarian/vegan option upon request*)  
Baby brioche buns, Creamy coleslaw  
Green salad with choice of 2 dressings  
BBQ sauce, classic potato salad,  
Heathen house made Porter Brownies

## **PASTA PACKAGES** (feeds 25 guests) \$330

### **Choose one option:**

- Baked penne with roasted red peppers and sweet Italian sausage and house made tomato basil sauce, asiago and mozzarella
- Classic spaghetti and meat balls
- Fettucine alfredo with grilled chicken (*grilled prawns add 1.25 per guest*)
- Grilled chicken parmesan

Choice of either Garden salad or Cesar salad  
Garlicy herb & Asiago bread sticks with marinara sauce  
Heathen house made Porter brownies

## **BYO TACO BAR** (feeds 25 guests) \$330

### **Choose one protein:**

House seasoned Taco Beef, grilled Chipotle lime Chicken, or Pulled Pork (*vegetarian/vegan option upon request*)

Warm tortillas (*gluten free upon request*) lettuce, cheese, pico de gallo, sour cream, and house made remoulade sauce

Green salad with corn, red onion, tomatoes, crunchy tortilla strips, served with a creamy cilantro lime dressing or citrus vinaigrette

Chipotle Mexican style rice (*vegan*)

Stewed black beans (*vegan*)

Heathen house made Porter brownies

# BANQUET ROOM GUIDELINES

APPETIZER PACKAGES	
\$8/per	<b>SIMPLE</b>
	1 FERAL BITE 1 PLATTER
\$11/per	<b>DELUXE</b>
	2 FERAL BITES 1 PLATTER
\$15/per	<b>FANCY</b>
	3 FERAL BITES 2 PLATTER
	1 MINI DESSERT SAMPLER

## FERAL GASTRO BITES (min. order 2 dozen)

**Pita Bites** - Cumin dusted pita bites with hummus, apricot chutney, and feta and topped with lemon parsley gremolata

**Polenta Cubes** - Polenta bites topped with BBQ pulled pork and peach chutney

**Twice Baked Potatoes** - Baby twice baked local Yukon Potatoes stuffed with cheddar sour cream and topped with chives and crispy bacon

**Prawns on Wonton** - Sesame crusted prawn on a star anise spiced wonton with edamame pesto

**Coconut Prawns** - with sweet chili dipping sauce

**Vietnamese Crab Cakes** - Crab cake bites Vietnamese style with pickled carrot chili aioli.

**Dungeness Crab Cakes** - North West style Dungeness crab cakes topped with tangy remoulade

**Spanakopita Bites** - Mini spanakopita, sautéed spinach onions, garlic, fresh herbs, feta cheese, pine nuts.

**Moroccan Chicken** - Moroccan braised chicken with apricots topped with almonds and scallions in filo

**Stuffed Arinici** - Stuffed Arinici Risotto stuffed with Italian cheese (deep fried risotto balls) and pickled pepper aioli

**Fruit Skewers** - Fresh fruit drizzle in a light honey mint lime syrup.

**Caprese Skewer** - Caprese skewer marinated fresh cilenge mozzarella cherry tomato wrapped in fresh basil.

**Chicken Skewers** - House smoked chicken skewer drizzled with blackberry BBQ sauce.

**Beef Tenders** - Seared beef tenders and Yukon potato skewered drizzled with tangy steak sauce.

**Mini All Beef Corndogs** - Deep fried mini all beef sausage corndog bites served with our Vantucky Mustard sauce.

**Rosemary Shortbread** - House made rosemary shortbread topped with strawberry balsamic jam.

**Pea Pesto** - Pea pesto, extra virgin olive oil and shaved Parmesan cheese on ciabatta toast. (Can be vegan).

## PLATTERS (10 ppl min.) & SLIDERS (2 doz min.)

**Farmer's Market Platter** - To include pickled, fresh, roasted, marinated local veggies. Smoked Paprika Aioli

**Assortment Cheese of Local & Imported-** To include local, and imported cheeses. Fresh seasonal fruit/or dried. A seasonal fruit chutney Fresh baguette crackers.

**Antipasti** - Local and imported cured meats, chesses, pickled veggies sundried tomato and roasted garlic spread. With bread and crackers.

**Hummus Maximus** - House made hummus, Tzatziki. Grilled pita bread. Pickled and fresh veggies. Kalamata olives. Feta cheese.

**Chips & Pico** - Homemade corn tortilla chips. Fresh Pico de Gallo.  
(Add guacamole or Creamy house Queso dip)

**Fruit Platter** - mixed seasonal fruit

**Mini Dessert Platter** - assortment of bite size desserts

**Skewer Platter Chicken, Beef, and Vegetarian** - With a trio of house seasonal sauces. (Romesco, chimichurri, House BBQ, House Ranch, Blue cheese, rémoulade.

**Feral Smoked Chicken Wings** - House smoked Draper Valley chicken wings tossed in your choice of Tribal Heat or house BBQ, or our current wing sauce of the week. Served with choice of ranch or Blue cheese and crispy veggies

**Sunny's Club Slider (cold)** - Marsee's artisan sliced bread with sliced turkey, ham, bacon, Swiss, mayo lettuce tomato red onion and house pickles.

**Smoked Out Chicken (cold)** - Brioche slider bun with house smoked chicken, bacon, Swiss, basil pesto aioli, lettuce tomato red onion and house pickles.

**Rosemary Roast beef (cold)** - Brioche slider bun, House made roast beef, Horseradish aioli, Swiss cheese, arugula and pickled red onion.

**Mmmerica Burger (Hot)** - Brioche slider bun with grilled Angus beef, topped with Sharp cheddar cheese, garlic chili aioli, lettuce tomato red onion and house pickles.

**Peanut Bacon Burger (Hot)** - Brioche slider bun with grilled Angus beef, topped with Sharp cheddar cheese, bacon, and maple peanut butter, house made pickles

**Grilled Summer Veggie (cold)** - Brioche slider bun Summer squashes, portabella mushrooms, balsamic onion mayo provolone cheese

**Mini Roasted Pork Banh Mi (cold)** - Roasted Pork Banh Mi With pickled carrots, jalapeno, cilantro and sriracha

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<b>ENTRÉE PACKAGES</b>	
\$16/per	<b>SIMPLE</b>
	1 RUFFAGE 1 ENTRÉE 2 SIDES
	<b>DELUXE</b>
\$23/per	2 FERAL BITES 1 RUFFAGE 1 ENTRÉE 3 SIDES
	<b>FANCY</b>
	2 FERAL BITES 1 PLATTER 2 ENTRÉE 3 SIDES 1 MINI DESSERT SAMPLER

<b>RUFFAGE</b>
<p><b>Heathen greens</b> - mixed greens, tomato, carrots, cucumber and croutons served with you choice of balsamic vinaigrette, ranch, bleu cheese or Meyer Lemon Vinaigrette dressing.</p> <p><b>Caesar Crispy Romaine</b> - Hearts with our house Caesar dressing, crispy croutons and shredded Asiago cheese.</p> <p><b>Twisted Caesar</b> - Gorgonzola cheese Crispy Romaine Hearts with our house Caesar dressing, crispy croutons with cider poached pears.</p> <p><b>Strawberry Fields</b> - Baby arugula, fresh sliced strawberries, goat cheese and candied hazelnuts tossed in Meyer lemon vinaigrette</p> <p><b>Fairwinds</b> - Baby spinach crisp apples, bleu cheese crumbles, candied walnuts, red onion, in "D's" Baked Wicked Apple vinaigrette.</p> <p><b>Southwest Salad</b> - with corn, red onion, tomatoes, crunchy tortilla strips, served with a creamy cilantro lime dressing or citrus vinaigrette</p>

<b>ENTRÉE</b>
<p><b>Pan Roasted Cod</b> - served with preserved lemon butter sauce.</p> <p><b>Grilled Chicken breast</b> - your choice of flavoring Lemon Garlic Rosemary, Cajun blackened, house glazed BBQ, Soy Ginger, Chipotle Honey.</p> <p><b>Slow Roasted Pork Shoulder</b> - served pot roast style with local carrots, potato.</p> <p><b>Garlic Roasted Prime Rib</b> - served with pan jus and horse radish cream. <i>(Add \$2 per guest)</i></p> <p><b>Grilled Beef tenders</b> - served med with your choice of Forrest mushroom demi, or chimichurri.</p> <p><b>Roasted delcata squash</b> - stuffed with quinoa, white beans, fresh herbs and veggies</p> <p><b>Roasted polenta</b> - topped with a mushroom ragout.</p> <p><b>Portabella mushroom</b> - stuffed with Farro and red beans with fresh veggies</p> <p><b>Herb crusted pork loin</b> - topped with pan roasted apricots and tart cherries and pan jus.</p> <p><b>Harissa grilled salmon</b> - warm spices from North Africa topped with seasonal fruit chutney.</p> <p><b>Smoked Baby Back Ribs</b> - with black berry BBQ</p> <p><b>Roasted chicken quarters</b> - with fresh herbs and lemon served on seared greens</p>

<b>SIDES</b>
<p><b>Mac n cheese</b> - Heathen style arugula Cavatappi pasta in our creamy mac sauce.</p> <p><b>Brussels sprouts</b> - with lemon and garlic</p> <p><b>Wild rice pilaf</b> - with nuts and dried fruit.</p> <p><b>Seared local greens</b> - kale, mustards, chard, with lemon garlic and mama lil peppas</p> <p><b>Roasted baby Yukon potato's</b> - with garlic olive oil and fresh herbs and local sea salt</p> <p><b>Roasted cauliflower &amp; Romanesco</b> - cumin and smoked paprika</p> <p><b>Wild mushroom risotto cakes</b> - with parmesan</p> <p><b>Sautéed green beans</b> - with almonds and bacon</p> <p><b>Classic whipped garlic potatoes</b></p> <p><b>Broccoli Fresca</b> - crunchy broccoli, olive oil, lemon, garlic, parmesan cheese</p> <p><b>Cold Udon noodle salad</b> - with carrots, cucumbers, green onion, peppers, grilled shitake mushrooms tossed a citrus ginger vinaigrette.</p> <p><b>Fresh locally-made cheese tortellini</b> - with cherry tomatoes, greens, tossed in a basil vinaigrette.</p> <p><b>Coconut steamed basmati rice</b></p> <p><b>Crispy roasted Polenta</b> - topped with herbed fresh tomato sauce</p>

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