



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 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

Classic Meat
pepperoni, italian sausage, red onion, red onion
mozzarella, provolone, parmesan 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
greek honey yogurt dip 40 | 70

WHITE BEAN HUMMUS v
fried cauliflower & artichokes, cucumber,
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

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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

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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 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 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 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 menu



Group Name

.....
date

STARTER

PUB STARTER SALAD v
SPICY ROASTED CAULIFLOWER BISQUE
PRETZEL ROLL v

MAIN

CLASSIC MEAT FLATBREAD
pepperoni, Italian sausage, red onion, mozzarella,
provolone, parmesan

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

GRILLED CHICKEN SALAD
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, sriracha 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

CRISPY FRIED CHICKEN & WAFFLE
vanilla bean syrup, root veg mash, garlic chard

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

minimum of 2 dozen per flavor

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