

# Welcome



TO ROCK BOTTOM

## ROCK BOTTOM RESTAURANT & BREWERY INFORMATION

ADDRESS  
550 106<sup>TH</sup> AVE. N.E. SUITE 103

PHONE  
425-462-9300

BANQUET LINE  
425-462-5331

FAX  
425-462-9393

EMAIL  
BELLEVUE.BANQUETS@ROCKBOTTOM.COM

BANQUET COORDINATOR - KARA KOPKAS

## Event/Booking Information

Great Parties Are Always On Tap at Rock Bottom!

Rock Bottom is many things. It's a place to drink the best beer around. It's a place to gather with friends. And most importantly Rock Bottom is a place to just be you. We offer an innovative menu complemented by fresh, handcrafted beer and a variety of reception and dining areas to suit your group's needs. Please contact our Banquet Coordinator at 425-462-5331 for additional information.

### **Top of the Rock**

Located on the mezzanine level, the Top of the Rock overlooks the main dining and bar areas. This room offers a casual warm atmosphere complete with a full bar, 120 inch projected TV, pool table, and video games. Perfect for groups up to 200 guests. The Top of the Rock can also be divided into smaller areas, custom designed to suit your group's specific needs. Guests must be 21 years old or older to be in this room.

### **Main Dining Level**

Offers semi-private areas for receptions and dining.

### **Dining and Room Options**

#### **Top of the Rock: Back-Half**

Room Capacity:  
Seated: 65 Mixers: 100

#### **Top of the Rock: Private**

Room Capacity:  
Seated: 125 Mixers: 200

#### **Top of the Rock: Balcony**

Room Capacity:  
Seated: 45 Mixers: 55

#### **Cargills Corner**

Located in the main dining room and great for all ages.  
Room Capacity:  
Seated: 45 Mixers: 55

### **The Rock Bottom Restaurant and Brewery**

The Restaurant and Brewery may be rented out entirely. Ask for details



ALL EVENT SPACES REQUIRE A SIGNED CONTRACT AND EVENT AGREEMENT. ALL EVENT SPACES HAVE FOOD AND BEVERAGE MINIMUMS PLUS 20% GRATUITY AND TAX.

## Additional Services

Rock Bottom can provide numerous services to add to the success of your event. If you do not see something that you are interested in, please ask.

### Décor

Should you desire specialty linens or floral arrangements, room decorations or other décor, please ask and we'd be glad to coordinate your special needs.

### Entertainment

We'd be happy to secure disc jockeys, bands, magicians, karaoke and other entertainers for your private event.

We can also include group games on the big screen:

- Xbox 360/ Rock band
- Nintendo Wii

### Theme Events

We can tailor-make an event to include our specialty handcrafted ales created by our Brewmaster, specialty wines, scotches and bourbons.

Reserve the perfect spot for all your favorite games!

We carry:

**NFL TICKET**  
**FOX SOCCER**

And most satellite packages

### Group Terms & Conditions

Group reservations require a signed contract and credit card to reserve the area/room.

A room fee and/or food and beverage minimum may apply depending on the date and time of your event.

A final guaranteed guest count is required seven days prior to the event.

You will be billed for this number or the number served whichever number is greater. If a guaranteed guest count is not given within seven days prior to the function, the guest count on the signed contract will be used as the guarantee.

Menu selections must be made seven days prior to the event.

A 20% gratuity will be added to the final bill.

Full payment is required at the conclusion of your event. Rock Bottom Restaurant and Brewery accepts Visa, MasterCard, and American Express. Groups are billed on a "one check" basis only.

A \$500 cancellation fee will be charged in the event of cancellation after the contract has been signed.

In the event of cancellation 48 hours or less prior to the day of the party the Guest will be charged the full amount.

**Rock Bottom regulations prohibit taking home any leftover banquet food or beverage.**

## Rate Information

### Top of The Rock: Back-Half

Room Capacity:  
Seated: 65      Mixers: 100

Daytime Event Room Rates  
(Until 4PM-three hour rate)

Monday-Sunday:  
\$50.00 Room Fee  
\$500.00 Food & Beverage  
Minimum++

Evening Event Room Rates  
(Three hour rate)

Sunday-Wednesday:  
\$100.00 Room Fee  
\$1000.00 Food & Beverage  
Minimum++

Thursdays:  
\$100.00 Room Fee  
\$1000.00 Food & Beverage  
Minimum++

Friday-Saturday:  
\$150.00 Room Fee  
\$2,500.00 Food & Beverage  
(Balcony only)  
Minimum++

\*\*Top of the Rock room consists of high top tables that seat 4-5 guests per table. One pool table may be reserved for \$75 upon request.

\*\*The Top of the Rock back-half of the room is not available Thursday, Friday and Saturday after 9:00pm. (except for complete buyouts.

Any additional hours are billed at \$150.00 per hour. Rates do not include sales tax and 20% gratuity. Promotional prices and happy hour do not apply to banquets. Rates may be variable on holidays and/or other special events. Rates are subject to change.

### Top of the Rock Balcony

Room Capacity:  
Seated: 45      Mixers: 55

Daytime Event Room Rates  
(Until 4PM-three hour rate)

Monday-Sunday:  
\$50.00 Room Fee  
\$500.00 Food & Beverage  
Minimum++

Evening Event Room Rates  
(Three hour rate)

Sunday-Wednesday:  
\$100.00 Room Fee  
\$700.00 Food & Beverage  
Minimum++

Thursdays:  
\$100.00 Room Fee  
\$800.00 Food & Beverage  
Minimum++

Friday-Saturday:  
\$150.00 Room Fee  
\$1,500.00 Food & Beverage  
Minimum++

\*\*The Top of the Rock Balcony consists of both high and low top tables that seat 4-5 guests per table. One pool table may be reserved for \$75 upon request.



## Replenishable Pricing

### Choose 4 items from the selection:

\$28.50 per guest: 2 hour buffet

\$30.50 per guest: 3 hour buffet

### Choose 5 items from the selection:

\$30.50 per guest: 2 hour buffet

\$31.50 per guest: 3 hour buffet

### Choose 6 items from the selection:

\$31.50 per guest: 2 hour buffet

\$32.00 per guest: 3 hour buffet

## Starters

EACH APPETIZER SERVES 20 GUEST

### Seared Ahi Platter

Marinated, sashimi-grade Ahi Tuna rolled in Black pepper and sesame seeds, flashed seared sushi style. Served chilled over Asian cabbage with pickled ginger, wasabi horseradish **\$170.00**

**NOT AVAILABLE ON THE REPLENISHABLE BUFFET BY ORDER ONLY.**

### Roasted Red Pepper Hummus

Our house made red pepper hummus served with a selection of crispy fresh vegetables and warm flatbread.

**\$95.00**

### Pretzel Bites

**A signature favorite that has made it to our banquet menu!**

Soft ball park pretzels soaked in our own Brown Ale and cooked off to a perfect crisp. Topped with our house-made Garlic salt and Served with Spicy Spinach Dip.

**\$110.00**



## Cont.

### Spicy Spinach Cheese Dip

Melted Jalapeno Pepper Jack, spinach and fire roasted tomatoes with blue and gold tortilla chips. **\$105.00**

### Buffalo Wings

Crispy, deep-fried wings, tossed in hot sauce, with Bleu cheese dressing. **\$120.00**

### Titan Toothpicks

Rolled tortillas stuffed with chicken, Monterey Jack cheese, black beans, corn, peppers and onions in hand-rolled, crispy tortillas. Served with fresh guacamole, salsa and BBQ sauce. **\$115.00**

### BBQ Meatballs

Mildly spicy and tossed in our house made Stout barbeque or honey garlic sauce.

**\$125.00**

### Brewery Potato Skins

Fried potato skins topped with bacon Jack and Cheddar cheese. Served with a side of sour cream. **\$110.00**

### Chicken Fingers

Tender white chicken strips breaded and fried golden brown. Served with honey mustard and ranch dressing. **\$120.00**

### Vegetarian Egg Roll

Classic egg rolls filled with crispy vegetables and served with our house made plum sauce & oriental mustard. **\$115**

### Blue & Gold Tortilla Chip Basket

Served with fire roasted salsa and guacamole. **\$60.00**

### Beef Satay

Tender Flank steak seared to perfection and served in a soy-teriyaki sauce. **\$125**

**NOT AVAILABLE ON THE REPLENISHABLE BUFFET**

### Coconut Shrimp

Jumbo shrimp covered in a coconut pineapple mixture, deep fried and served with a Thai chili sauce for dipping. **\$125**

### Vegetable Platter

Assorted fresh vegetables with Ranch dressing. **\$115.00**

### Fruit Platter

Assortment of fresh seasonal fruits. **\$125.00**

### Gourmet Cheese Platter

Assorted Gourmet Cheeses, Artisan breads, Salami, assorted fruits & Smoked Salmon **\$175.00**

**NOT AVAILABLE ON THE REPLENISHABLE BUFFETS BY THE ORDER ONLY**

### Brewery Shrimp Cocktail

Fresh chilled Shrimp served tail on with fire roasted cocktail sauce. **\$180.00**

**NOT REPLENISHABLE**

### Fresh Mozzarella Platter

Platter of fresh Mozzarella with tomatoes and basil. **\$85.00**

### Red Pepper Bruschetta

A slight variation from traditional Bruschetta, this includes roasted red peppers tossed in a basil garlic sauce and served with garlic toasted focaccia bread. **\$80.00**



## Bar Service

Group Bar Service

Rock Bottom offers four types of beverage service.  
Please choose one of the following:

### **Open Bar**

Charges are accrued based on actual consumption. Gratuity is added to the total beverage tab.

### **Package Bar**

Open bar package based on a per person basis for a predetermined amount of time listed below. Gratuity is added to the total beverage tab.

### **Cash Bar**

For a "Cash Bar" the Guest is liable for beverages ordered and consumed. The Guest is also responsible for the full gratuity on their tab.

### **Drink Tickets**

Each guest received a predetermined number of tickets. As tickets are redeemed, charges are accrued based on actual consumption with gratuity added. No charge for unused tickets.

## Package Bar Pricing

**Priced per guest.**

**Handcrafted beer, house wine, soda:**

**1 hour: \$13**  
**2 hours: \$15**  
**3 hours: \$21**

**Handcrafted beer, house wine, Well drinks, soda:**

**1 hour: \$15**  
**2 hours: \$17**  
**3 hours: \$23**

**Handcrafted beer, house wine, call drinks, soda:**

**1 hour: \$17**  
**2 hours: \$19**  
**3 hours: \$25**

**Handcrafted beer, house wine, premium drinks, soda:**

**1 hour: \$19**  
**2 hours: \$21**  
**3 hours: \$27**



## Host/Cash Bar Pricing

A \$10 per bottle corking fee will be added in the event guest chooses to bring their own bottles of wine or champagne.

**Pint of Handcrafted Beer \$4.75+**  
**Pitcher of Handcrafted Beer \$14.00+**  
**Well Drinks \$5.75**  
**Call Drinks \$7.25**  
**Premium Drinks \$8.00+**

### **Brewed Here**

Please ask the Banquet Coordinator about our monthly specialty brews.

### **Liquid Sun**

This European-style Pilsner finishes crisp and dry with a smooth malt flavor. Its malt sweetness is tempered with traditional Saaz hops imported from the Czech Republic. *2007 Bronze Medal – North American Beer Awards*

### **Humpback Pale Ale**

Brewed using traditional Maris Otter barley imported from the UK and hopped with an abundance of hops from the Yakima Valley, this is a malty and aromatic beer that can only be described as a Northwest-style Pale Ale.

### **Lumberjack Red Ale**

Similar in style to the German Altbiers, This Ale's malt flavor comes from the copious amounts of Munich malt used in the brewing process, making it full-bodied, rich beer with subtle hop bitterness and aroma. *2007 Gold Medal – North American Beer Awards*

### **Beer Sampling Buffet**

A beer sampling may be included with any package for an additional fee of \$100. The tasting features a sampling of all our handcrafted brews, including a detailed explanation of each beer for one half hour. The sampling will be led by our Brewmaster.

*20% gratuity is required for all cash bars, regardless of total event food & beverage total.*

### **Hop Bomb IPA**

For the serious hop connoisseur. Five different Northwest hops are blended to produce the citrus, floral and pine aromas that overwhelm your taste buds in this big Northwest hop monster. *\*2010 Silver Award Winner*  
*\*2008 Gold Medal Winner*  
*\*2007 Silver Medal Winner*  
*Great American Beer Festival®*

### **Big Batch Wheat**

An American-style Wheat beer brewed with 55% malted wheat, creating a light-bodied, mild and refreshing beer. It is lightly hopped and served un-filtered.

### **Brew master's Choice**

In addition to our regular line up, we always have one or two seasonal specialty beers available, as well as our traditional cask conditioned ales. Ask about the current selections.



## Luncheons

Create your own menu by choosing items from each category below. Priced at \$15.95 per guest, for parties of 30 or less.

### Salads

- Greek Salad with Olives & Feta
- Chicken Caesar
- Spinach & Berry
- Chicken Waldorf
- Rock the House Salad

### Pasta

- Mac-n-Cheese with Chicken or Sausage
- Southwest Shrimp Pasta
- Chicken Genovese Pasta
- Beef Stroganoff

### Sandwiches

- Black Forest Ham & Swiss
- BLT on Croissant
- Brewer's Club
- Sonoma Wrap Pinwheels

**Add a fresh fruit platter or assorted pastries for a refreshing treat!**

Fruit platter **\$125.00**

Pastry platter **\$100.00**

**Vegetarian Items Available Upon Request.**

**Add dessert for \$5.75 per Guest. Add unlimited coffee, tea, or soda for \$2.95 per Guest. Prices are not inclusive of sales tax and gratuity.**



## Specialty Packages

Priced per Guest, 20 Guest minimum, 40 Guest Maximum

### Fajita Fiesta Buffet

#### Fajita Choices:

- **Steak**
- **Chicken**
- **Shrimp**
- **Portobello Mushroom**

Served with: Corn tortillas, guacamole, sour cream, black beans, red onions, red bell peppers, pico de gallo, roasted tomato salsa, fresh lettuce, Spanish red rice, Jalapeno Pepper Jack cheese and a blue and gold tortilla chip basket.

#### **Steak Fajitas:**

\$28.50 per guest

#### **Chicken Fajitas:**

\$26.50 per guest

#### **Shrimp Fajitas:**

\$29.50 per guest

#### **Portobello Fajitas:**

\$24.50 per guest

#### **Choice of 2 items from Fajita Selection:**

\$30.00 per guest

#### **Choice of 3 items from Fajita selection:**

\$33.00 per guest



## Brewery Dinner Buffet

Create your own buffet from the following options.

Buffet items are all served with House or Caesar salad, sautéed vegetables and choice of Red Ale Rice or our signature White Cheddar mashed potatoes.

**Two Entrees: \$35.95**  
**Three Entrees: \$38.95**  
**Four Entrees: \$40.95**  
**Five Entrees: \$42.95**

### **Beef Stroganoff**

A classic dish with strips of marinated steak & short rib. Served in a sour cream and mushroom sauce. Topped with our signature Brown Ale sautéed onions and melted parmesan cheese.

### **Brown Ale Chicken**

Pan-seared chicken breast, seasoned with crazy pepper and oven baked with Shiitake mushrooms and our robust Brown Ale sauce.

### **Lemon Caper Halibut**

Alaskan halibut grilled with our signature brewery seasoning and topped with a lemon caper Beurre blanc sauce.

### **Prime Rib Roast**

For an extra special event add a tender 10 lb. roast, slow-cooked to perfection. Enjoy this option any season.

*\*This selection will add \$1.00 per person to the prices stated above*

### **Alder Smoked Salmon**

Fresh salmon fillet, wood smoked and grilled. Served with sweet and tart Peach salsa.

### **Top Sirloin Steaks**

Aged 11 oz. all Natural Choice top sirloin char-grilled to perfection.

### **Pub Tenderloin Tips**

Pan-seared beef tips are slow-simmered in our rich Ale demi-glace with Woodland mushrooms.

### **Herbed Lemon Chicken**

A tender 5 oz. chicken breast, dusted with Panko breadcrumbs and sautéed in lemon butter, white wine and garlic.

## Primo Pasta Buffet

Served with Caesar Salad and fresh baked dinner rolls.

### **Southwestern Chicken Pasta**

Spice rubbed chicken breast and sliced Anaheim peppers tossed with roasted red pepper cream sauce.

*\*Also available vegetarian*

### **Classic Mac-n-Chicken**

Our famous homemade Mac-n-Cheese loaded with juicy chicken and topped with crunchy parmesan breadcrumbs.

### **Seafood Alfredo**

A classic dish done up right for the Northwest. We toss Crab, Bay Shrimp, Smoked Salmon & Scallops. Topped with cilantro and fresh lemon zest.

### **Baked Italian Ziti**

Cavatappi pasta tossed in a beef, sausage and fire roasted Tomato sauce topped with grated Parmesan cheese.

*\*Also available vegetarian*

### **White Wine Artichoke & Olive Pasta**

Sautéed shrimp, artichoke hearts, roasted garlic, Kalamata olives and Mozzarella cheese tossed in a white wine sauce and topped with Parmesan cheese and sundried tomatoes.

*\*Also available vegetarian*

**Choice of 2 items: \$26.50 per guest**

**Choice of 3 items: \$28.50 per guest**

**Choice of 4 items: \$30.50 per guest**

**Vegetarian Items Available Upon Request.**

**Add dessert for \$5.75 per Guest. Add unlimited coffee, tea, or soda for \$2.95 per Guest. Prices are not inclusive of sales tax and gratuity.**



## Desserts

Group Desserts: Add a dessert for \$5.75 per Guest

### **Triple Chocolate Cake**

Two layers of sinfully moist chocolate cake filled and coated with a chewy chocolate fudge icing and drizzled with dark chocolate.

### **Tower of Power**

A jumbo sized New York style cheesecake.

### **Seasonal Dessert Options**

Please ask your Banquet Coordinator for this season's selection.

### **The Ultimate Chocolate Fountain Experience**

The perfect centerpiece to any dessert buffet! Serves groups of 25 or larger as an add on treat.

Dip your favorite fruit, candy and cookies.  
**\$150.00 per groups of 25.**

### **Berry Burst**

A beautiful dessert created from two layers of light vanilla cake garnished with raspberries and blueberries.

### **Pastries**

Assorted miniature pastries. We also offer cakes, cookies and brownies. Ask our Banquet Coordinator about seasonal offerings. Should you wish to bring a dessert of your own, a cutting fee will apply.

## Directions

**Location:** Rock Bottom Restaurant & Brewery – Bellevue  
550 106<sup>th</sup> Ave. NE Suite 103

**Telephone:** Banquet Line (425) 462-5331  
Mainline (425) 462-9300

**Email:** Bellevue.banquets@rockbottom.com

**Web Site:** [www.rockbottom.com](http://www.rockbottom.com)

**Parking:** Galleria garage parking is available adjacent to the building. Street parking is available on 106<sup>th</sup> Ave. We will validate parking at the Galleria.

**Directions:** From I-405 take the 8th Street NE exit and go west to 106th Avenue NE. Head south on 106th. We are located on the left side about 1/4 mile down in the Bellevue Galleria. We will validate parking at the Galleria.

