

Welcome



TO ROCK BOTTOM

ROCK BOTTOM RESTAURANT & BREWERY BANQUET INFORMATION

ADDRESS
550 106TH AVE. N.E. SUITE 103

PHONE
425-462-9300

BANQUET LINE
425-462-5331

FAX
425-462-9393

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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: 140

Top of the Rock: Balcony

Room Capacity:
Seated: 45 Mixers: 55

Cargil's Corner

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

Brewmaster's Corner

Room Capacity:
Seated: 25 Mixers: 35

The Rock Bottom Restaurant & 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% SERVICE FEE 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 listed below:

- **Xbox 360/ Rock band**
- **Xbox Kinect**
- **Nintendo Wii**

Audio Visual Equipment

We have the ability to connect your laptop to our 120" Projector Screen TV for all types of presentations. Please ask for details.

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.

Room Information

Rock Bottom offers various types of private and semi-private dining. Please call us today to find more information and receive a customized quote based on your event details.

Top of The Rock: Back-Half

Room Capacity:
Seated: 65 Mixers: 100

Rates are sensitive to the day and timeframe of your event, please call to get receive a quote based on your specific needs.

The Back-half includes:

- Access to our 120" Projector Screen TV – Hook up available for Meeting Events with A/V equipment
- Group Gaming available for small extra fee
- Pool Table
- Dance Floor

**Top of the Rock Upstairs Lounge and bar consists of high top tables that seat 4-5 guests per table. One pool table may be reserved for \$75 upon request. Or group games such as Rock Band or the Kinect for a small fee.

**The Top of the Rock back-half room is not available Thursday, Friday and Saturday after 10:00pm. (except for complete buyouts.

Any additional hours are billed at \$200.00 per hour. Rates do not include sales tax and 20% service fee. 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

Rates are sensitive to the day and timeframe of your event, please call to get receive a quote based on your specific needs.

The Balcony includes:

- 60" Large Screen TV
- Loft Style Lounge overlooking the main restaurant
- Group Gaming available for small extra fee

**The Top of the Rock Balcony consists of both high top tables and lower standard tables that seat 4-5 guests per table. This area is a loft style bar that looks over the main dining room.



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 SERVERS 20 GUEST PER HOUR

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 **\$185.00**

NOT REPLENISHABLE

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**

Jalapeño 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. **\$115.00**

Blue & Gold Tortilla Chip Basket

Served with fire roasted salsa and guacamole. **\$65.00**

Beef Satay

Tender Flank steak seared to perfection and served in a soy-teriyaki sauce. **\$125**
NOT REPLENISHABLE

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 REPLENISHABLE

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. **\$85.00**



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: \$14
2 hours: \$18
3 hours: \$20

Handcrafted beer, house wine, call drinks, soda:

1 hour: \$18
2 hours: \$21
3 hours: \$26

Handcrafted beer, house wine, Well drinks, soda:

1 hour: \$16
2 hours: \$20
3 hours: \$24

Handcrafted beer, house wine, premium drinks, soda:

1 hour: \$20
2 hours: \$24
3 hours: \$28

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	\$ 5.00+
Pitcher of Handcrafted Beer	\$14.00+
Well Drinks	\$ 6.50
Call Drinks	\$ 8.50
Premium Drinks	\$10.50+

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% service fee 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*

World Beer Cup®

**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 a luncheon buffet by choosing from the items below.
Please select two salads, two sandwiches, and one type of pasta.
In addition to lunch we also provide a basket of assorted cookies.
Priced at \$14.95 per guest, for parties of 25 or more.

Salads

- Classic Caesar
- Rock the House Salad
- Chicken Waldorf
- Spinach and Fetta

Sandwiches

- Sonoma Chicken Wrap
- Ham and Swiss
- Brewer's Club
- Turkey and Cheddar

Pasta

- Classic Mac'N Chicken
- Southwest Shrimp & Chicken
- Chicken Alfredo
- Baked Italian Ziti

Audio Visual Package

Please ask us about our Audio Visual package, perfect for business meetings!

- Includes microphone
- House Sound System
- Connection from laptop onto 120" projector screen TV

Recommendations:

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

- Fruit platter **\$125.00**
- Pastry platter **\$100.00**
- Vegetable platter **\$115.00**
- Gourmet Cheese platter **\$175.00**

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

Fajita Fiesta Buffet

Priced per Guest, 20 Guest minimum, 40 Guest Maximum

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: \$22.50 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 options below:

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

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*

Eggplant Parmesan

A classic Italian dish with fried eggplant layered with Mozzarella and Parmesan cheese, basil and Tomato sauce.

**Vegetarian Option*

Alder Smoked Salmon

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

Top Sirloin Steaks

Aged 11 oz. 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

Create your own pasta buffet from the options below. Pasta selections are all served with House or Caesar Salad and fresh baked dinner rolls.

Two Items: \$26.50
Three Items: \$28.50
Four Items: \$30.50

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.

**Also available vegetarian*

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.

**Vegetarian Option*

Add dessert for \$5.95 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 \$5.95 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.

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.

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**

Berry Burst

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

Tower of Power

A jumbo sized New York style cheesecake.

Carrot Cake

Buttery-rich frosting covers a luxuriously moist, nutty carrot cake, make with a whisper of Pale Ale and finished with homemade Carmel sauce.

Seasonal Dessert Options

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

Directions

Location:

**Rock Bottom Restaurant & Brewery – Bellevue
550 106th Ave. NE Suite 103
Bellevue, WA 98004**

Telephone:

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

Email:

Bellevue.banquets@rockbottom.com

Web Site:

www.rockbottom.com

Parking:

Galleria garage parking is available adjacent to the building. Street parking is available on 106th Ave. We will validate parking at the Galleria up to 4 hours.

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.

