

## PRIVATE EVENTS

Multnomah Whiskey Library and The Green Room are perfect for entertaining friends, family, clients and colleagues. Personalized touches and custom experiences are available with guidance from our in-house Event Manager and the Library team.



### THE LIBRARY

Housing our 2,000 bottle spirit collection and luminous with old-world charm, the Library is a stunning setting for an unforgettable event. Host your next event beneath the stained glass skylights and sparkling chandeliers of the Library. Your guests are sure to enjoy the imported leather furniture, elegant antique-filled room and top-tier service. This space is perfect for cocktail parties, luncheons and celebratory dinners.

- CAPACITY 100
- A/V AVAILABLE
- TASTING STATION AVAILABLE
- CUSTOM COCKTAIL MENU
- PARTIAL BUYOUT OPTION\*



### THE GREEN ROOM

Located just downstairs from the Library, The Green Room is a light-filled space honoring the beauty of the natural world. Furnished with wood and leather bistro furniture and featuring a curated selection of spirits, the Green Room is a lovely respite from the downtown bustle. This is a great space to host an afternoon happy hour or networking event or a casual cocktail or birthday party. Add on a private education or hands-on cocktail class for groups of 20 or less.

- CAPACITY 35
- A/V AVAILABLE
- PRIVATE EDUCATION AVAILABLE
- COCKTAIL CLASS AVAILABLE
- CUSTOM COCKTAIL MENU



### THE TASTING ROOM

Tucked into the corner of the Library, the Tasting Room is an intimate space for smaller gatherings and celebrations. Close the doors for more privacy or leave them open to enjoy the energy of the Library. Order from the Library dinner menu or book a family style dinner for your guests. For the curious-minded, add a private education and curated flight hosted by one of our inhouse spirits experts to keep the conversation flowing and provide your guests with a one-of-a-kind experience.

- CAPACITY 6
- A/V AVAILABLE
- PRIVATE EDUCATION AVAILABLE
- GROUP DINING AVAILABLE

\* AVAILABLE TO MWL MEMBERS

## SMALL GROUP DINING - THE TASTING ROOM

Book the Tasting Room for a private and customizable dining experience while enjoying a view of the Library and our extensive spirits collection. Tucked behind a wall of windows, this intimate room houses its own ventilation system and an antique round table perfect for everything from a celebratory meal with friends to a business meeting. Choose a custom flight or cocktail menu to enjoy with our house favorite snacks or a family-style dinner.

This is your party - we're here to help you create the experience you want.

### CUSTOM FLIGHTS

Choose a theme and a pricing tier  
(\$50/\$75/\$100 per person)

- Scotch
- Bourbon
- International

### LIBRARY FAVORITES

\$30 per person

A selection of light bites to accompany your flight or cocktails

### LIBRARY DINNER

Three courses served  
family-style  
\$75 per person  
(min 4 guests)

#### FIRST COURSE

(choice of two)

Parmesan-fried Cauliflower  
Deviled Eggs  
Tartare (+\$5 pp)  
Oysters (+\$6 pp)

#### SECOND COURSE

Bone-in Ribeye  
Roasted Marble Potatoes  
Seasonal Green Salad  
Add Market Fish (+\$20 pp)

#### THIRD COURSE

(choice of)

Chocolate Whiskey Cake  
Selection of Artisan Cheeses

### EDUCATION

\$150 fee for 60 minutes

Add a private education and enjoy a custom flight and tasting led by one of our in house spirits experts. Each session is specifically tailored to your group's interests and experience. Expect plenty of conversation and discourse covering topics such as distillation methods, ingredients, cocktail-making, history and more.



## MWL EVENT CATERING

Our ala carte catering menu creates an easy way to build a custom menu suitable for your next event. Multnomah Whiskey Library's in-house catering features a robust selection of heavy appetizers perfect for a lively cocktail party as well as a selection of crowd-pleasing dinner options suitable for any occasion.

*Special requests and dietary restrictions will be accommodated to the best of our ability*

### STATIONARY SNACK BOARDS

*Minimum 20 guests*

Artisan Salumi and Cheeses accompanied by olives, nuts, crackers - \$14 pp

Grazing Board (v) featuring seasonal crudite, assorted housemade dips, crackers, accompaniments - \$12 pp

### HORS D'OEUVRES

*Charged per final head count prior to event*

#### STATIONARY

- Crab Dip with Crostini MP
- Pimento Cheese (v) \$3
- Pulled Pork Sliders \$5
- Pork Belly on Polenta \$6
- Shrimp Cocktail (gf) \$7
- Smashburger Sliders \$5
- Oysters with Mignonette (gf) \$6

#### PASSED OR STATIONARY

- BBQ Meatballs \$5
- Crab Cakes MP
- Tartare on Toast \$6
- Bresaola on Crostini \$5
- Mushroom Tartlets (v) \$5
- Arancini (v) \$4
- Stuffed Dates(v, gf) \$4
- Beets & Goat Cheese on Crostini (v) \$4
- Caprese Skewers (v, gf) \$4
- Deviled Eggs (v, gf) \$5
- Brie & Apricot Preserves on Crostini (v) \$5
- Wild Mushroom & Pesto on Crostini (v) \$5
- Balsamic Tomato Bruschetta (v) \$4

### CUSTOM COCKTAIL MENUS

*Beverages are charged on consumption during your event.*

Enjoy classic cocktails and MWL Favorites, or let us design something special for you. Cocktail pricing starts at \$15 per drink.

Personalized Monogrammed Ice from PDX  
Ice \$2 per cube  
Minimum 40 cubes

### DINNER

*Available as a buffet or family-style dining, our standard dinner packages start at \$65 per person. All packages include green salad, bread, and assorted housemade cookies.*  
*(Choice of two mains and two sides)*

#### MAINS

- Roast Salmon Filet (+ \$8 pp)
- Beef Tenderloin (+\$12 pp)
- Chicken
- Ham
- Herb Roasted Pork Loin
- Seasonal Pasta (v)

#### SIDES

- Mac and Cheese (v) (+\$3 pp)
- Parmesan Fried Cauliflower (v) (+\$3 pp)
- Chimichurri Cauliflower (v, gf) (+\$3 pp)
- Quinoa Pilaf (v, gf)
- Mashed Potatoes (v, gf)
- Roasted Vegetables (v, gf)
- Herb Roasted Potatoes (v, gf)

### PREMIUM DESSERT PACKAGE

- +\$8 pp
- Saint Cupcake Mini Cupcakes
- Assorted Confections
- Petit Fours

## SAMPLE MENUS



### SAMPLE COCKTAIL MENU

#### LIBATIONS

##### OLD FASHIONED

Old Forester 100, demerara,  
Angostura & Peychaud's bitters

##### GOLD RUSH

Buffalo Trace bourbon,  
lemon, honey

##### SCORPION'S TAIL

Banhez mezcal, Ancho Reyes, Strega,  
lemon, lime

##### NEGRONI

Beefeater gin, Campari  
Library Blend

##### NAN'S JAM

Reyka Vodka, Crème de Pêche, Campari,  
lemon, lime, cane

#### WINE

CHARDONNAY  
CABERNET SAUVIGNON  
CHAMPAGNE

#### BEER

PFRIEM PILSNER  
FOUNDERS PORTER  
BREAKSIDE IPA

### SAMPLE DINNER MENU

*\$111 per person*

#### COCKTAIL HOUR

##### PASSED HORS D'OEUVRES

Tartare on Cracker  
Mushroom Tartlets  
Deviled Eggs

##### STATIONARY

Artisan Salumi and Cheese Board  
Welcome Punch

#### DINNER

##### MAINS

Roast Salmon Filet  
Pork Loin

##### ACCOMPANIMENTS

Herb Roasted Potatoes  
Seasonal Vegetables  
Seasonal Green Salad  
House baked dinner rolls and butter

##### DESSERT

Assorted Housemade Cookies

### SAMPLE HAPPY HOUR MENU

*\$62 per person*

##### STATIONARY

Artisan Salumi and Cheese Board  
Vegetarian Grazing Board (v)  
BBQ Meatballs  
Shrimp Cocktail  
Arancini (v)  
Caprese Skewers(v)

##### PASSED HORS D'OEUVRES

Deviled Eggs  
Tartare on Toast  
Mushroom Tartlets(v)