



Private Dining Information 2011

Brix 25° is a wonderful place to gather with friends, family and colleagues. Our restaurant offers dining options that are perfect for a multitude of celebrations; rehearsal dinners, birthday celebrations, business meetings, corporate gatherings, holiday parties and everyday get-togethers.

Our Chef, Thad Lyman, takes a simple and approachable philosophy towards his cuisine. Chef Lyman has two passions in life: food and the outdoors. His passion for the outdoors helps him focus his cooking style on utilizing our seasonal and local produce. Our guests will notice his commitment to quality ingredients and his traditional classic, simple style. A cuisine that has too many ingredients and flavors can make it difficult for you to select a suitable beverage, simple foods pair the best with wine. Chef Lyman encompasses seasonality changes into our menus by constantly updating the menus with new and fresh ingredients.

Our team will help guide you through your planning process; helping you plan your menu and other details throughout the execution of your event so you feel confident that your experience will be a great success. If you have any special requests or needs, please make sure to share those with us. If there is something you absolutely cannot live without that is not on our menu, please let us know and we can inquire about the availability of that item. Our inspired team is ready to work with you to enhance your event and deliver a memorable occasion.

Private Dining Room

- This private room is a perfect location for a variety of functions ~ corporate dinner, meetings, bachelorette party, rehearsal dinner, birthday celebration or a fun night with friends.
- Available daily for dinner
- We offer a variety of large party menu options including Tailored, Cocktail Style or Wine Paired Dinners
- Accommodates up to 30 seated and 30-40 for a cocktail style stand up event, the room can be easily adjusted to accommodate smaller groups
- Room Size: 440 Square Feet
- Handicap Access
- Wireless Internet Access

- Screen
- Independent volume source control

Entire Restaurant

- Accommodates up to 75
- Available 7 days a week
- Sunday – Thursday minimum \$3,000* food and beverage. Friday & Saturday minimum \$6000* food and beverage
- Please call for availability

*excludes tax and gratuity

The Fine Print

DEPOSIT ~ To secure your event, Brix requires a credit card upon reservation. There is no deposit charged to credit card. Charges will only be made to the credit card provided if a cancellation occurs less than 72hrs prior to your event. Please refer to cancellation policy for specifics.

CONFIRMATION & GUARANTEE ~ Brix considers confirmation of your event upon receipt of these terms and conditions, signed and accompanying credit card information to secure event. Brix requires guaranteed number of guests attending the event at least 72hrs (3 business days) prior to event. Your confirmed guest count will be reflected in the final bill, regardless of any decrease in attendance. Additional guests above the confirmed count will be charged the set per-person rate and added onto the final bill. If no written or verbal guarantee is received, the contracted number will be considered your final count and guarantee.

GRATUITY ~ An automatic 20% gratuity will be charged to all private dining party sizes with a reservation.

ROOM MINIMUMS ~ Brix does not have a room charge. Instead we have established food and beverage minimums. These amounts differ by time and day of event. If these minimums are not met, a room rental charge will be added to the final bill to meet minimum. Taxes and service charges do not count towards the food and beverage minimum.

CUSTOMIZED MENUS ~ We create a customized for our private dining events. Please let our team know if you would like to add a special heading to your customized menu.

CANCELLATIONS ~ Guest may cancel the reservation by written or verbal notice. Brix requires at least 3 business days notice for cancellation prior to reservation. If cancellation occurs less than 3 business days prior to your event, there is an automatic \$100 cancellation fee. If cancellation occurs less than 24hrs of event, credit card on file will be charged \$100 cancellation fee plus half of the preselected menu items price or half of the per person budget.

DECORATING ~ Brix would like to make your event as special as possible. If you have any special requests for decorations please contact our team. Please feel free to bring in any flowers, balloons, or any other décor.

BEVERAGE SERVICE ~ Brix offers a wide selection of non-alcoholic beverages, premium northwest wines, beer and cocktails. All beverages are purchased on a per drink basis or per bottle opened. Retail wine is available.

MENU SELECTION ~ We would like your menu selection 1 week prior to your event to ensure availability of items. Some items require special ordering and with shorter notice may not be available. Your final menu selection (changes or updates) is due at least 72hrs (3 business days) prior to event. Any substitutions to preset menus may result in additional charges for items ordered. We have many different menu options developed by our Chef that will provide you and your guests with the best possible food and service for your event.

Brix 25° Group Dining Menus

menu explanation & options available

All of our menus were created to provide you and your guests with the best possible experience for your event. Our team will help you select the best menu to meet you and your guests needs to make sure your event is a huge success. If you have any requests or dietary needs please inform our team know so we can accommodate the special items.

Full Dining Menu

this menu is only available for parties of 14 guests or less

This is the same menu that we offer in our dining room. Items will be charged as ordered throughout the evening. Events of this size may also have the option to use any of the following menus as well.

Tailored Menu

this menu is available for all parties up to 30 guests

This menu is designed for your guests to be able to choose their own entrée, salad or soup option. Appetizers will need to be preselected prior to arrival. Dessert can be preselected or a limited selection can be offered. Host can select up to 4 entrée choices, these will be printed on a customized menu for guests to order from upon arrival. Host can select a variety of appetizers and desserts prior to event, at least 1 week in advance.

Cocktail Style Menu

this menu is available for all parties,

it is required for parties in the Private room for stand-up cocktail service

Enjoy a multitude of tastes by sampling a selection of our most popular appetizers. Appetizers are served family style on larger plates and platters, either stationed or passed. Host will select up to 10 items total (minimum of 4), all items are priced per person.

Wine Paired Menu

this menu is available for all parties up to 30 held in our private room

Schedule a 30 minute consultation with our chef and Wine Director to discuss specifics for your wine paired dinner experience. They will work with you on creating a special menu that meets your needs, encompassing seasonal items and pairing with our Northwest-centric wine list.

Dinner Option 1*

\$31 per Person

Salad

Mixed Greens Salad

daily vinaigrette, sliced pears, laura chenel chèvre cheese, toasted croutons

Market Soup

daily creation

Entrée

Grilled Pork Loin

citrus brined & grilled pork loin with sautéed marsala mushrooms, mashed potatoes, baby carrots

Ravioli Bolognese

five house made raviolis stuffed with wild mushroom duxelles, smothered in a spicy bolognese meat sauce

Seared Chicken Fettuccine

seared chicken, asparagus, sliced carrots, peas, basil, tossed with house made noodles in a light pan jus, topped with grana padana and crispy pancetta

Dessert

Vanilla Bean Cheesecake

chevre, graham cracker crust, cherry sauce, sugared brûléed top

**please note that we write our menu based on the bounty of each season. The items listed and their preparations are subject to change due to availability from our purveyors and/or seasonality.*

Dinner Option 2*

\$45 per person

Starter

Poached Pear & Cambozola Bruschetta

balsamic-honey poached pear chutney, cambozola, frisee & chopped hazelnuts on toasted crostini

Lamb Meatballs

moroccan chickpea stew, with a drizzle of tahini yogurt

Salad

Market Soup

ask your server about tonight's creation

Grilled Romaine Caesar

smoked salmon caesar dressing, parmesan croutons, shaved grana padana cheese

Mixed Greens Salad

daily vinaigrette, sliced pears, laura chenel chèvre cheese, toasted croutons

Entree

Pan Roasted Idaho Steelhead

lemon & caper marinade, rosemary roasted cauliflower, olive mashed potatoes

Brix Signature Boeuf Bourguignon

tender morsels of braised beef short ribs, roasted cipollini onions, crimini mushrooms, carrots, bacon, rich burgundy sauce, yukon gold mashed potatoes

Grilled Pork Loin

citrus brined & grilled pork loin with sautéed marsala mushrooms, mashed potatoes, baby carrots

Seared Chicken Fettuccine

seared chicken, asparagus, sliced carrots, peas, basil, tossed with house made noodles in a light pan jus, topped with grana padana and crispy pancetta

Dessert

Dessert is in addition to the above menu.

Our team will help you pre-select desserts or you may offer a tailored menu to your guests

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Dinner Option 3*

\$64 per person

Starter select 2

Ahi Poke

no. 1 grade raw tuna marinated in sweet soy glaze, pickled cucumber & wasabi foam

Lamb Meatballs

moroccan chickpea stew, with a drizzle of tahini yogurt

Poached Pear & Cambozola Bruschetta

balsamic-honey poached pear chutney, cambozola, frisee & hazelnuts, toasted crostini

Jalisco Style Clams & Mussels

mexican chili pepper-brandy broth, fresh cilantro, lime, spring peas & carrots

Cheese & Charcuterie Harvest Plate

delicate artisan cheeses & cured meats, with classic accompaniments, crackers

Salad

Market Soup

ask your server about tonight's creation

Grilled Romaine Caesar

smoked salmon caesar dressing, parmesan croutons, shaved grana padana cheese

Blue Cheese Wedge

applewood smoked bacon, crisp romaine, apples, fresh avocado, & cherry red tomatoes, blue cheese dressing, blue cheese crumbles and a cider vinaigrette

Entrée select 4

Ravioli Bolognese

five house made raviolis stuffed with wild mushroom duxelles, spicy bolognese meat sauce

Pan Roasted Idaho Steelhead

lemon & caper marinade, rosemary roasted cauliflower, olive mashed potatoes

Brix Signature Boeuf Bourguignon

tender morsels of braised beef short ribs, roasted cipollini onions, crimini mushrooms, carrots, bacon, rich burgundy sauce, yukon gold mashed potatoes

Grilled Filet Mignon

half pound steak, italian tomato risotto, creamy greens, roasted beech mushrooms

Seared Alaskan Halibut

maple-soy glaze, carrot & haricot verts stir fry, cashews, scallions, sesame seeds

Seared Hawaiian Ahi

spice dusted ahi, seared very rare over a bed of chilled soba noodles with honey-cilantro vinaigrette; and a cucumber, green onion & daikon sprout salad

Dessert select 2

Lemon Bar

rich, moist lemon bar, honey-yogurt drizzle, lemon sauce, raspberries

Chocolate Bread Pudding

pecan caramel sauce

Vanilla Bean Cheesecake

chevre, graham cracker crust, cherry sauce, sugared brûléed top

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Cocktail Style*

Enjoy a multitude of tastes by sampling a selection of our special appetizers. Appetizers are served on family style on larger plates and platters, either stationed or passed around the table. Please select up to 7 appetizers, minimum of 4. Each item is priced per person

Oysters on the half shell
hot or cold preparation

Clams & Mussels

Lamb Meatballs

Ahi Poke Spoons

Beef Tartine

Steak Tartare

Pear & Cambozola Bruschetta

Pancetta Wrapped White Prawns

Market Soup
served in small espresso cups

Crab Stuffed Piquillio Peppers

Garlic Prawns on risotto

Spicy Short Ribs

Seasonal Ceviche

Stationary Cheese Display

Fois Gras
(2 week order, 15 people minimum, as quoted)

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