

ECLIPTIC BREWING



EVENT AND CATERING
PACKET



2023 SEASON



OUR STORY

Ecliptic Brewing is a venture from John Harris, an Oregon craft brewing icon. As a result of his efforts at McMenamins and Deschutes, craft beer lovers have been enjoying John's beers for over thirty years. The name Ecliptic Brewing unites John's two passions: brewing and astronomy. The ecliptic is earth's yearly path around the sun, and we celebrate this journey through the seasons with the food and beer we make.



ABOUT CATERING

Ecliptic Brewing's Catering Program has been around for 9+ years. We make it our mission to excel by adding creativity, the finest ingredients, and flawless workflow to the mix.

You name the celebration, and we want to take care of every detail to make it a memorable event. You can count on us to provide everything you need for your big event.

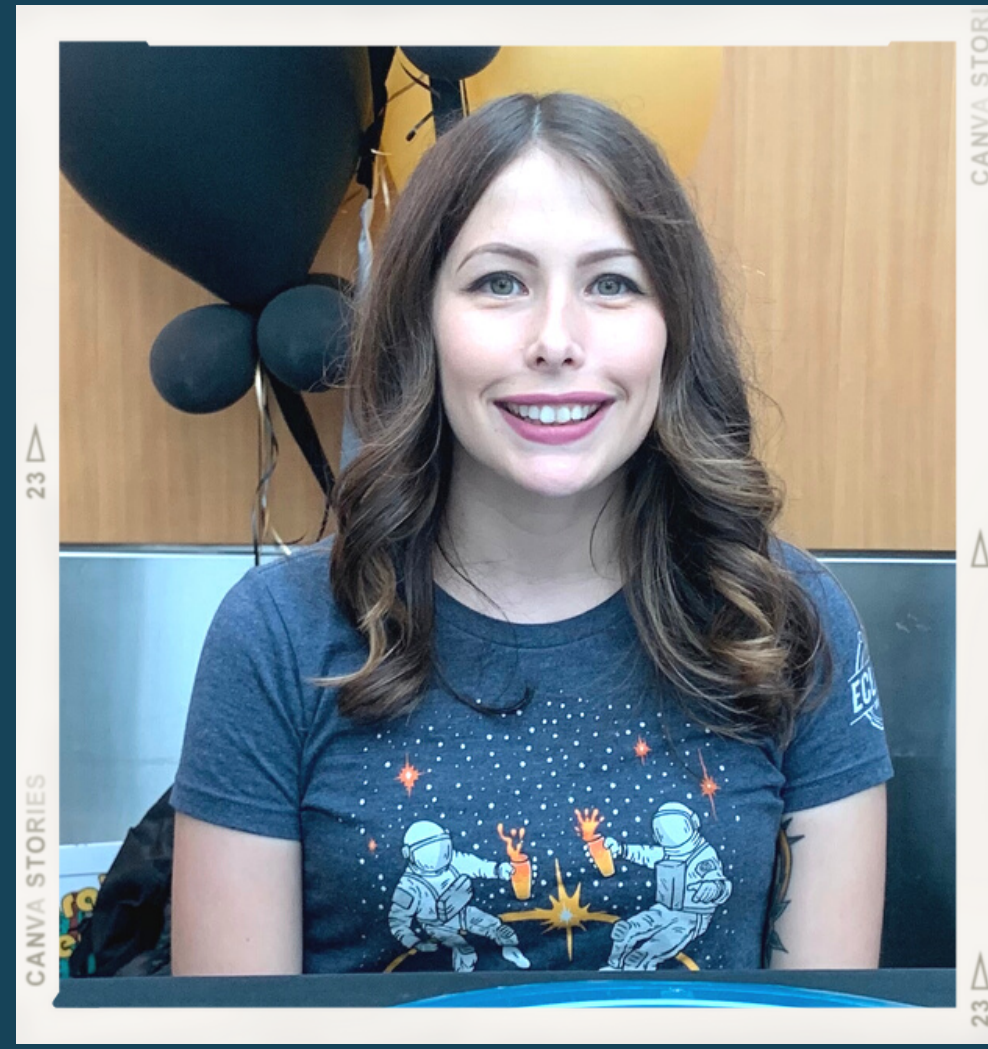
MEET THE TEAM



KELLY WEISS

EXECUTIVE CHEF

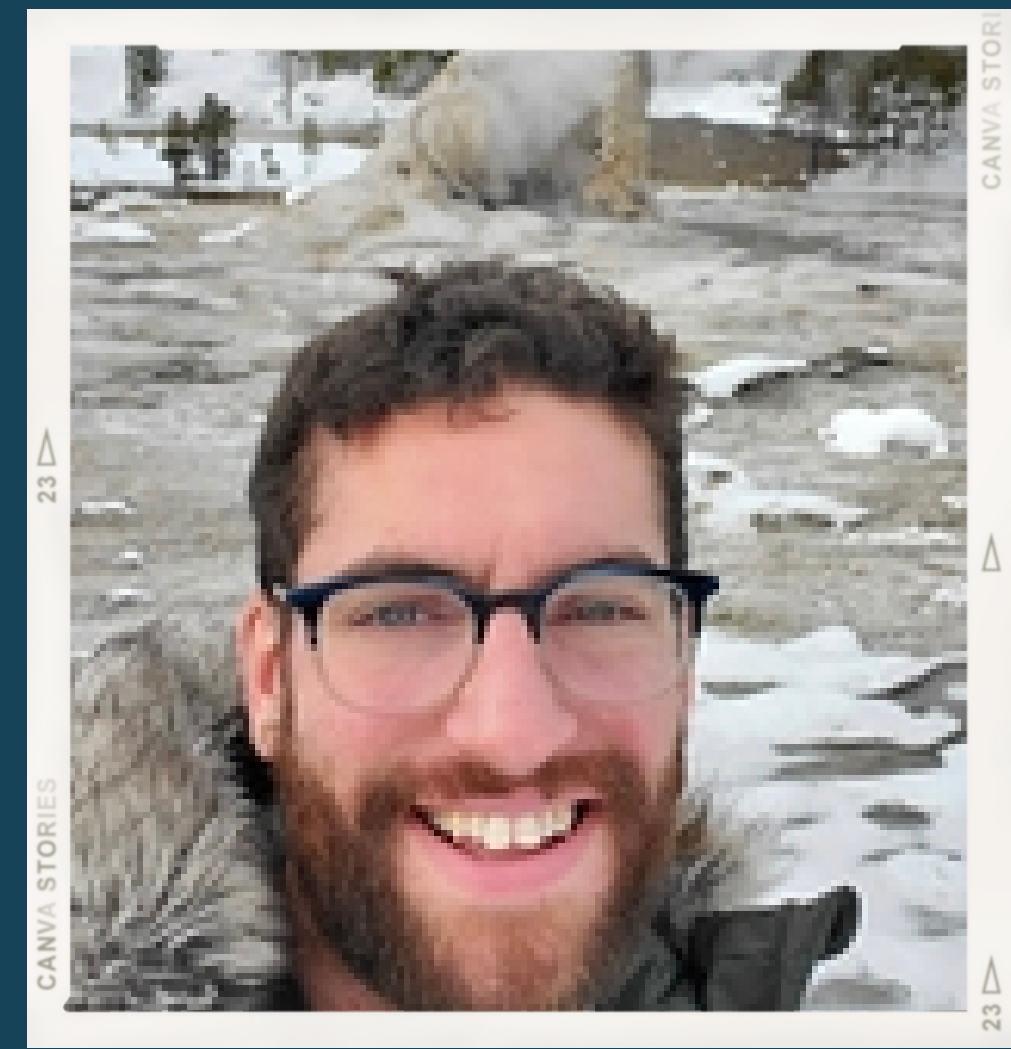
Kelly Weiss moved to Oregon in 1998. He began cooking in the early days of Portland's burgeoning food scene and benefitted greatly from his experience working with some of Portland's more recognized chefs. Kelly's culinary approach is rooted in highlighting the Pacific Northwest's seasonal bounty through a Euro/Mediterranean lens. When not working, Kelly enjoys destination dining, target archery, kayaking, and hiking. He lives with his partner, 3 children, and a dog that everyone seems to agree, is a bit of a creep.



DESIREE SANCHEZ

GM / EVENTS COORDINATOR

Desiree Sanchez is a California native who moved to Portland in 2015 to pursue a degree in Sociology. With over 12 years in the service industry in a variety of establishments, ranging from a quaint 60's diner to multinational corporations, she is excited to bring her experience to the Ecliptic Brewing team. In her off time she enjoys playing video games, reading, walking her dog, and spending time with her sisters.



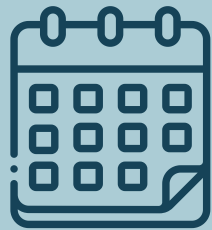
JUSTIN LOY

AM / EVENTS ADMINISTRATOR

Growing up in rural New England, Justin developed a love of sports and the outdoors, ultimately fleeing to North Carolina to escape the harsh winters. While pursuing a bachelor's degree in psychology, he competed on the cross-country and track teams. North Carolina is where he discovered the love and enjoyment of the craft brewery scene. It always provided reliable and unique opportunities to enjoy a new beer while spending time with friends, whether it be post-run, climb, ski, camp, hike, or just a lazy Sunday out with the pups. Justin landed in Portland during snowpocalypse 2016 and has continued exploring all the food, beer and outdoor activities that make Oregon so amazing.



THE PROCESS



STEP ONE

BOOK THE VENUE. CHOOSE
DATE TIME AND LOCATION



STEP TWO

SELECT A PACKAGE. CHOOSE
FROM ONE OF OUR
CUSTOMIZEABLE CATERING
PACKAGES



STEP THREE

SELECT YOUR MENU



STEP FOUR

SEAL THE DEAL

LOCATIONS



MOTHERSHIP BREWERY

Oregon craft brewing pioneer, John Harris, opened Ecliptic Brewing in October of 2013. This original Mothership location is our main production facility. Our family friendly restaurant serves upscale pub food with a menu that rotates every six weeks, along with wine and cocktails. Minors are welcome, and we're happy to have well behaved dogs on our patio, too!

825 North Cook St.
Portland, OR 97227

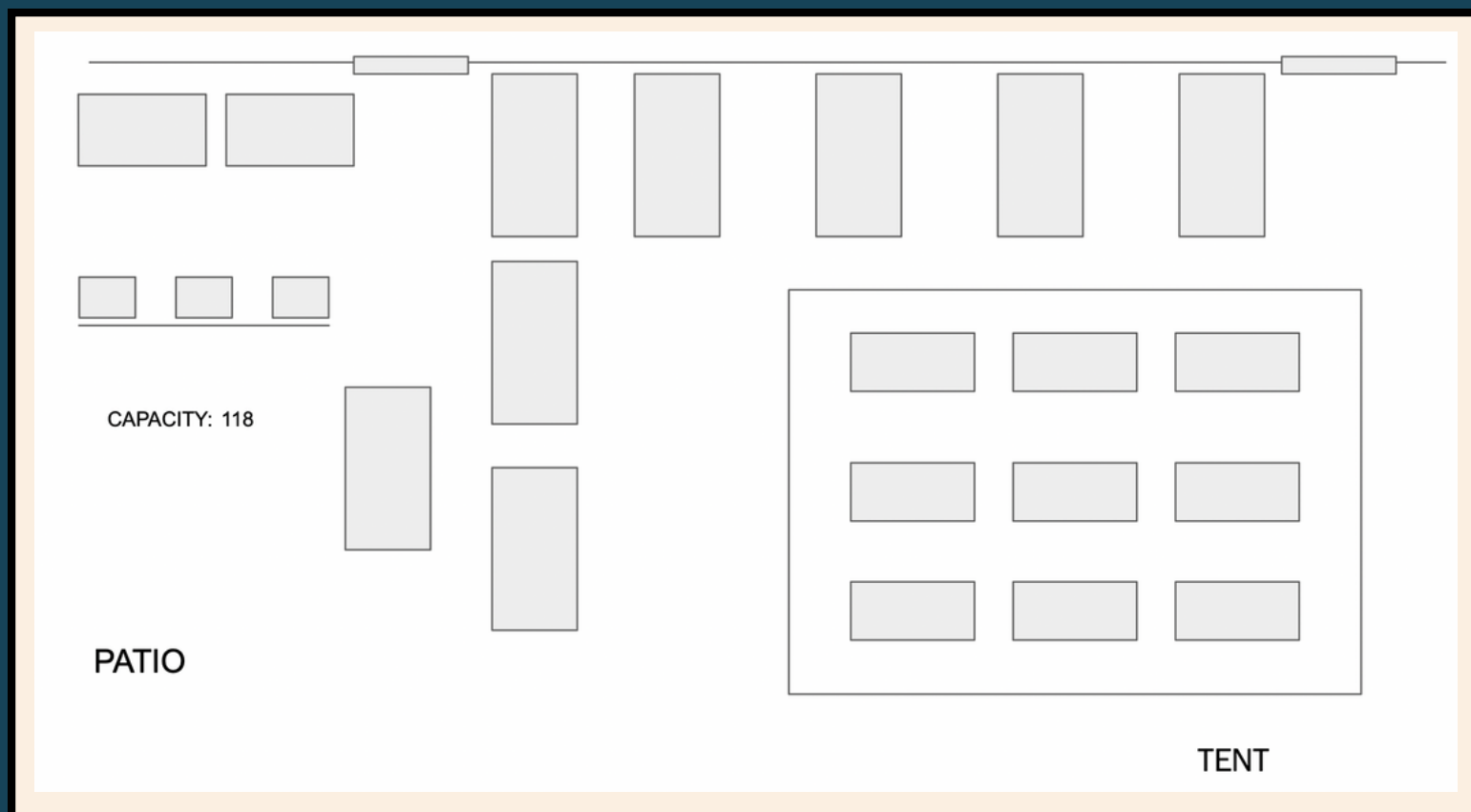
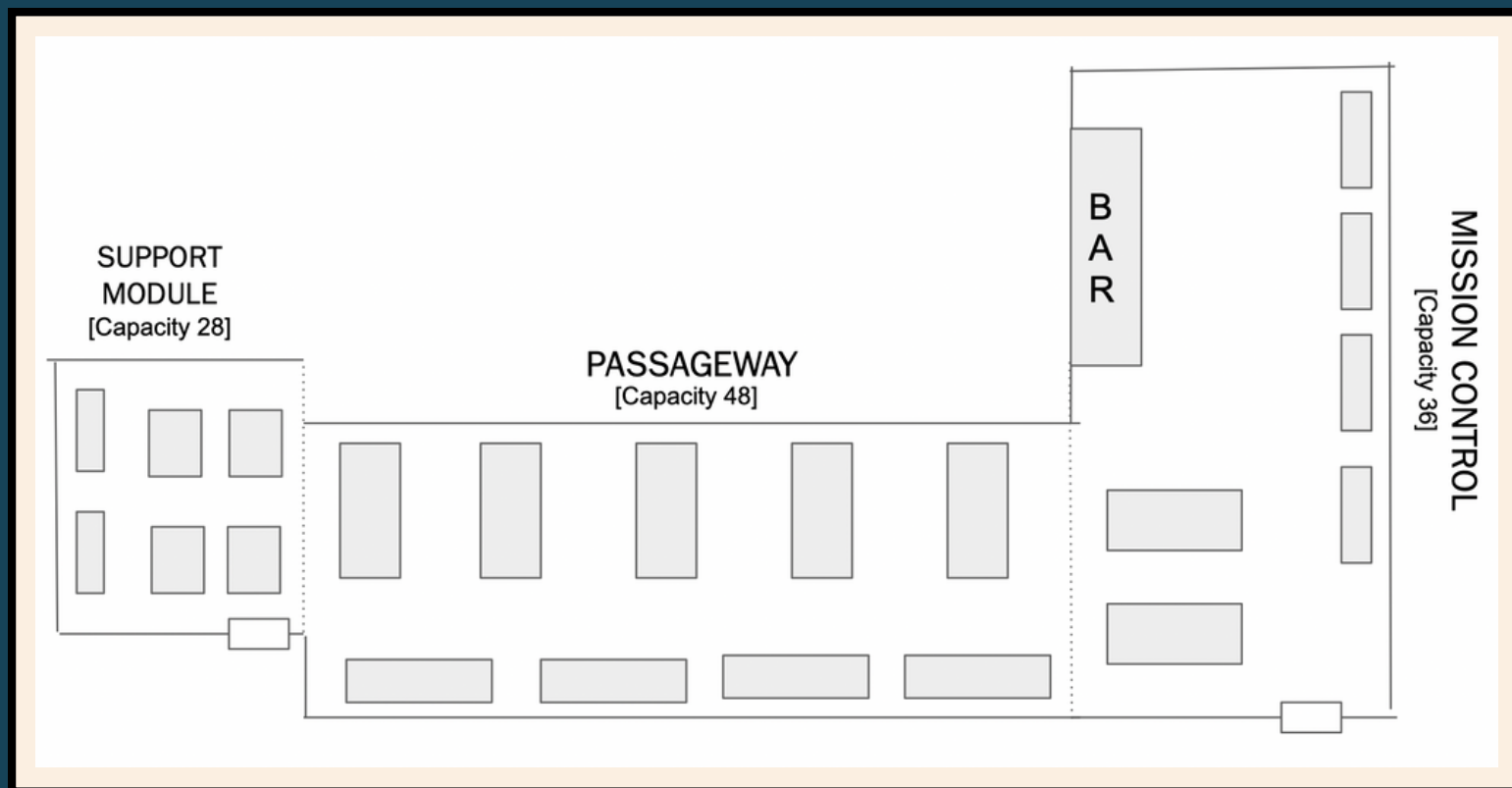


MOON ROOM

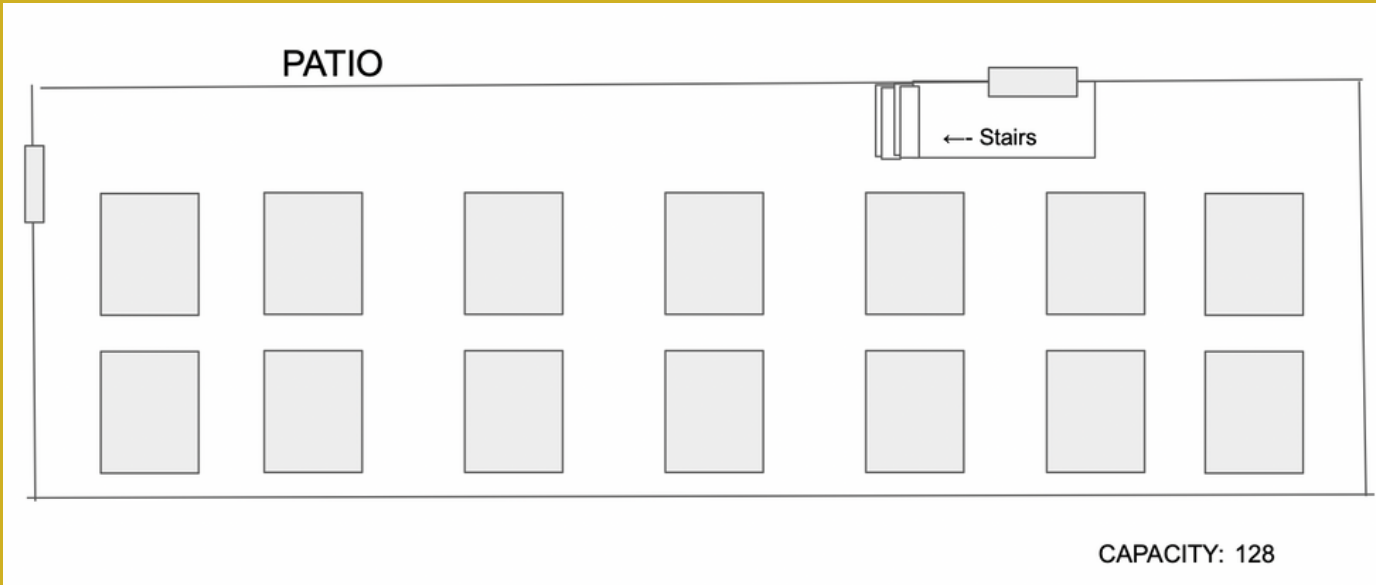
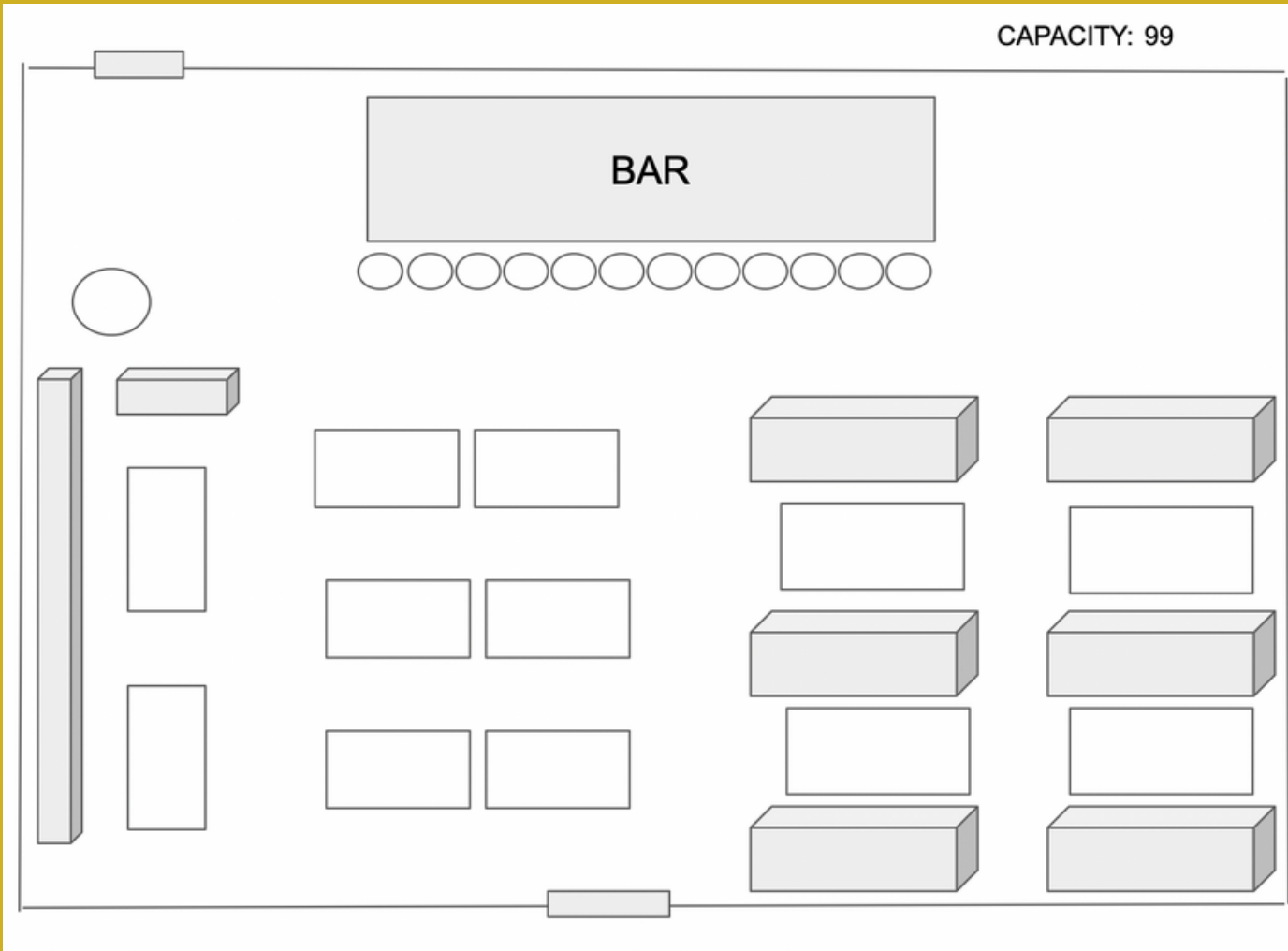
Ecliptic's second location opened in November 2021. This taproom features an expanded selection of Ecliptic's beers and small bites. Well behaved dogs are welcome on the weather-permitting patio. The Moon Room's full production brewery is well set up for brewing lagers.

930 SE Oak St.
Portland, OR 97214

MOTHERSHIP BREWERY



ECLIPTIC BREWING MOON ROOM



PACKAGE SELECTION

	PRICE/PERSON	APPS	SALAD	STARCH	VEGGIE	PROTEIN
STARDUST	\$30	4	1			
NEBULA	\$40	1	1	1	1	1
PLUTO	\$50	2	2	2	2	2
SUPERNOVA	\$60	4	2	2 *	2 *	2 *

*** ONE PREMIUM OPTION**

- Minimum of 30 guests with a maximum of 80 guests. If more then 80 guests, please contact banquet coordinator.
- Additional sides +\$6 per person, additional protein and apps will be priced a la carte.

BANQUET MENU



2023 WINTER SEASON

hor'doeuvres

[v = vegetarian, vg =vegan, gf = gluten free, nt = nuts]

COLD

Belgian Endive stuffed with herbed goat cheese [v,gf]

Crostini with mushroom pate [v]

Parmesan Cracker with beet and cashew Pate [v, gf, nt]



HOT

Swedish meatballs

Mushrooms stuffed spinach and ricotta [v]

Grilled Lemongrass Chicken Skewers with peanut sauce [nt]

Grilled Haloumi and apple with truffled honey [v]

Roasted yam with sage and maple chevre [v]

salads

[v = vegetarian, vg =vegan, gf = gluten free, nt = nuts]

CLASSIC CAESAR croutons and shaved pecorino

SHAVED BRUSSELS creamy parmesan vinaigrettes, frico, and pine nuts [v]

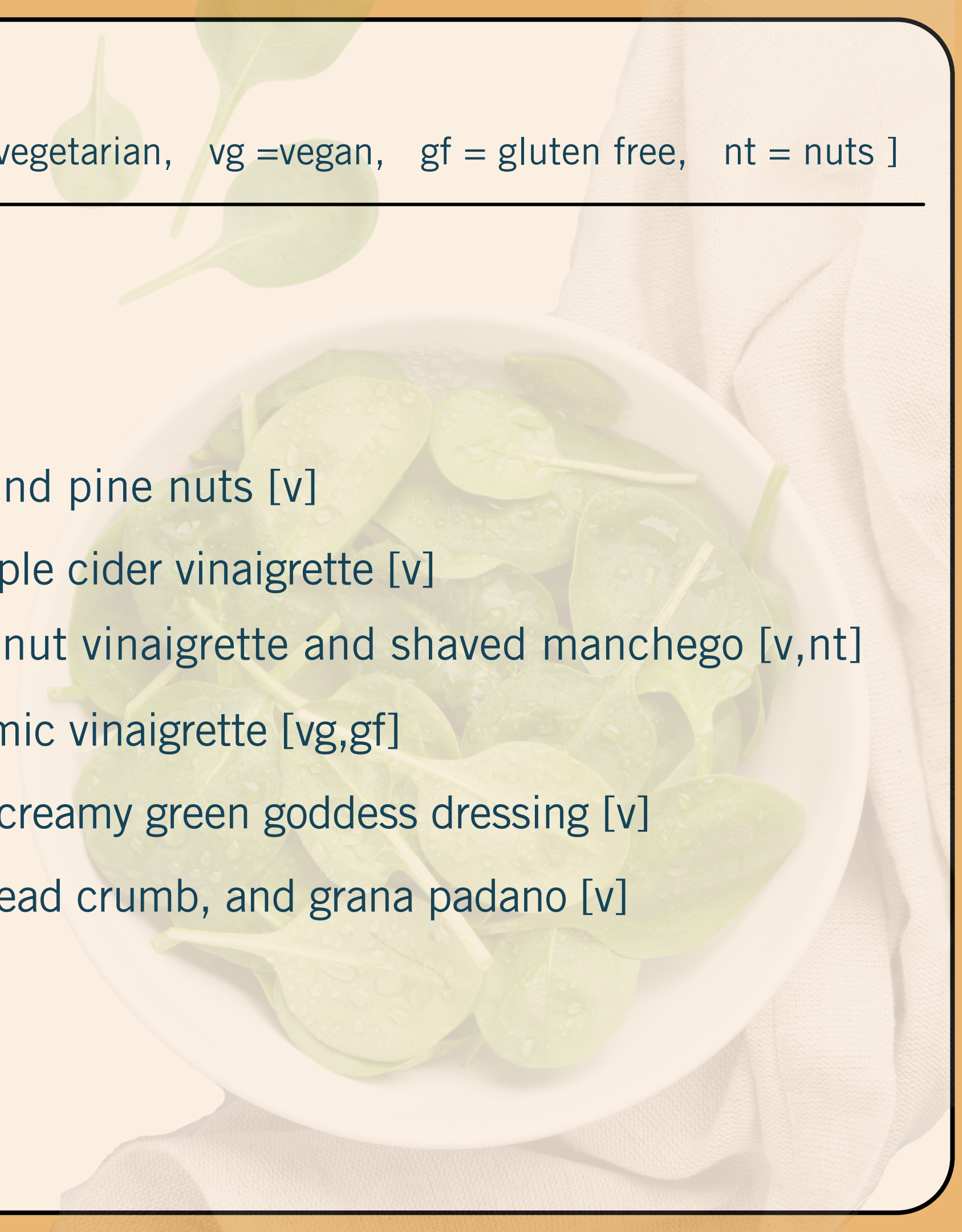
PEAR & BLUE CHEESE arugula, pear, and blue cheese-in apple cider vinaigrette [v]

ENDIVE endive, honeycrisp apple, candied hazelnut-hazelnut vinaigrette and shaved manchego [v,nt]

SIMPLE GREEN aracadian salad lettuces, radish, and balsamic vinaigrette [vg,gf]

GREEN GODDESS bibb Lettuce, radish, pickled red onion-in creamy green goddess dressing [v]

GRILLED ROMAINE grilled Romaine-olive oil, lemon, fried bread crumb, and grana padano [v]



starch

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CREAMY POLENTA topped with parmesan [v]

CONFIT YAMS garnet yams poached in duck fat then finished with fluer de sel

GRATINEED CURRY SQUASH oven roasted with crème fraiche, bread crumb, and parmesan [v]

FALL LENTIL PILAF french lentil salad served warm [vg]

WHIPPED POTATOES baby red potatoes, butter, sour cream, and chives [v]

FINGERLING POTATOES mustard, dill, fingerling potatoes, bright and tangy [vg]

ROASTED POTATOES roasted marble potatoes finshed with salt [vg]

ROOT MASH celery-parsnip root mash with fried sage leaves [v]

vegetables

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ROASTED DELICATA with five spice and leeks [vg]

ROOT VEGETABLE MEDELY carrots, turnips, celery root, rutabaga, brussels sprout [vg]

BRAISED TUSCAN KALE braised in white wine with tomato, garlic, pine nuts, and onions [vg, nt]

BRUSSEL SPROUTS with sherry, pancetta and topped with crispy shallots [vg]

HEIRLOOM CARROTS caramelized heirloom carrots with harrissa and yogurt

BRAISED FENNEL with crispy onions-red wine braised fennel bulb with fried onions [vg]

MISO GLAZED PUMPKIN with tamari pepitas-topped with scallion threads and sesame [vg]

VADOUVAN CAULIFLOWER with golden raisins with coconut milk yogurt [vg, nt]

proteins

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SEAFOOD

GRILLED SALMON

With sauce gribiche served with tarragon and caper sauce

CIOPPINO

Seafood stew with clams, fresh fish, and prawns

PIRI-PIRI SHRIMP

Spicy Mediterranean poached shrimp

VEGGIE

TAGINE

Eggplant and King Trumpet Mushroom tagine, mildly spiced vegetables served on a bed of couscous [vg]

STUFFED DELICATA

Stuffed Delicata Squash, cornbread pudding
stuffed squash [v]

MEAT

ROASTED AIRLINE CHICKEN

Dry-brined chicken breast with capers and olives

ROASTED PORK LOIN

Served medium well with fresh herbs and gremolata

BRAISED PORK BELLY

Braised pork belly, cured for three days
then braised before being pan fried

FLANK STEAK

Seared flank steak with chimichurri,
Served medium rare-medium

BRAISED SHORT RIB

Braised short rib, tender boneless short
ribs in rich red wine sauce

beverages

HOSTED BEVERAGE PACKAGES

non alcoholic beverages \$2.50

beer and wine \$25

beer, wine and well \$30

beer, wine and call liquor \$40

beer, wine and premium liquor \$50

ADDITIONAL HOURS

beer and wine \$8.50 call \$9 premium liquor \$10

BEVERAGE SELECTION

house wines: Natural Origins Chardonnay, Cabernet

call liquor: Titos Vodka, Tanqueray Gin, El Jimador

Tequila, Jameson Whiskey, Flor de Cana Rum

premium liquor: Grey Goose Vodka, Espolon Tequila,

Aviation Gin, Pendleton Whiskey

ADDITIONAL OPTIONS

add signature cocktail, price TBD

champagne or cider toast \$4.50

CORKAGE

Corkage fees will apply to beverages not purchased through Ecliptic. Corkage fees are: \$10 per 750 ml bottle of wine or champagne. All outside alcohol must be checked in and held by a supervising staff member. We do not permit outside liquor.

policies, contract & general info

FOOD AND BEVERAGE MINIMUM

The deposit goes towards the minimum and any food or drinks purchased. The deposit must be paid in full to secure the date and time. The deposit is 50% refundable if cancelled two weeks prior to event; if cancelled later, it is non-refundable. The food and beverage minimum is the agreed minimum amount your group is required to spend on food and beverage throughout the event. This food and beverage minimum does not include gratuity.

GRATUITY AND SERVICE FEE

For any parties of 8 or more there is a 18% gratuity included on the final bill. Service Fee: For catered banquets we add a 10% service fee to the final bill. This fee covers catering and event planning services provided in relation to your booking and for use of facilities.

VENUE

Reservation length for buyouts and partial buyouts is three hours. The host and a few guests may arrive an hour early to set up any decorations. Additional hours may be added to the length of the reservation for \$250 added to the food and beverage minimum.

PROJECTOR AND AUDIO

For buyouts at our Moon Room location, guests have the ability to use our projector and audio if needed. Any equipment damaged through use of event will be the responsibility of the host.

ADD ONS

- table linens & napkins \$8/per person
- karaoke \$400
- cornhole \$50