



## Private Events

The Parlor Collection is an upscale and interactive venue with a mixture of flavorful menus, exceptional service and endless entertainment options. The Parlor Collection will make any event a memorable experience. Our features include:

- 20,000 square feet of space to host groups up to 2000
- 2 private rooms with pool tables and a private bar option
- 2 large full service bars
- 19 Pool Tables
- Customizable large screen TV's and projectors throughout the venue

Parlor Live venue with state of the art AV technology to be used as a comedy club, night club, or corporate meeting space, holds up to 300. Ultralounge venue with a Las Vegas style look and feel, state of the art AV technology, a private bar, DJ booth and dance floor, holds up to 150.



## MENUS:

\*minimum of 10 guests per party

## **Snack Package**

**Margarita Pizza**

**Pepperoni Pizza**

**White Bean Hummus**

*Served with toasted pita bread*

**Beef Sliders**

*Dollar rolls, sauces, fresh garden greens, roma tomatoes, sweet onions and bread n' butter pickle chips*

## **Game Day Package**

**Giant Pretzels**

*With stone ground mustard*

**Buffalo Chicken Wings**

**Mini Hotdogs**

*With Assorted Dipping Sauces*

**Cheese Fondue Nachos**

\*add chili pulled chicken, soy citrus beef tenderloin or marinated pork shoulder

## **Cold Cut Combo**

**Choose 3 of the following options:**

**Roast Pit Ham**

*Served with honey mustard sauce*

**Smoked Turkey Breast**

*Served with orange-cranberry chutney*

**Genoa Salami**

*Served with Italian vinaigrette*

**Grilled Marinated Vegetables**

*Served with an Olive Tapenade*

**Also includes:**

**House Fried Potato chips**

*Served with sea salt and powdered vinegar*

**Choose 3 of the following options:**

**Classic Pasta Salad**

**Classic Potato Salad**

**German New Potato Salad- In warm bacon vinaigrette**

**Mixed Greens Salad**

**Caesar Salad**

**Chef's Coleslaw- In kicked up slaw dressing**

## **Light Essentials Package**

**Margarita Pizza**

**Vegetable Crudit **

*With ranch*

**White Bean Hummus**

*Served with toasted pita bread*

**Grilled Lemon, Garlic and Rosemary Chicken Skewers**

*With cucumber yogurt dipping sauce*

## **Southern Cookout Package**

### **Chilled Watermelon and Tomato Salad**

*With goat cheese and mint*

### **Corn on the Cob**

*With jalapeno lime butter*

### **Corn Bread**

*With whipped honey butter*

### **Bacon Braised Green Beans or Vinegar and Ham Hock Braised Greens**

### **Texas Cheddar Mashed Potatoes**

### **Chefs Pulled Pork Shoulder**

*With sorghum BBQ sauce*

### **Blackened Chicken Breast**

## **The Mexican Grill Package (or Southwest)**

### **Braised Shredded Beef**

*Caribbean barbacoa shredded beef with sultanas, onions, jalapeno, parsley, lemon zest and olive oil*

### **Chili Shredded Pulled Chicken**

*Ancho chiles, pasilla peppers, jalapenos, hickory, garlic and onion*

### **Fajita Grilled Vegetables**

*Sautéed sweet and hot peppers and onions grilled and seasoned*

### **White Corn Tortillas**

### **Tomatoes, Lettuce, Lime Wedges, Onion & Cilantro**

### **Cotija & Jack Cheese**

### **Choice of**

### **Refried Beans or Vegan Black Beans**

### **Roasted Tomato-Jalapeno Salsa**

*Fire roasted roma tomatoes, jalapenos, onion and cilantro*

### **Fresh Guacamole**

### **Tortilla Chips**

## **Classic Italian Package (Traditional Italian)**

### **Antipasto Platter**

*Sliced pepperoni, prosciutto, olives, red peppers, artichokes and fresh mozzarella*

### **Bocconcini, Mozzarella, and Tomato Skewers**

*With a balsamic reduction and sweet basil*

### **Mixed Green Salad**

*With balsamic vinaigrette and gorgonzola cheese*

### **Baked Ziti**

*Baked penne pasta tossed in our house marinara with parmesan and mozzarella cheese*

### **Cheese Tortellini**

*Cheese stuffed tortellini tossed in an Asiago cheese cream sauce*

### **Meatballs, Grilled Italian Sausage, or Sliced Lemon Herbed Chicken**

*\*Add a second option for \$4 per person*

### **Grated Parmesan**

### **Garlic Bread**

## **Pan Pacific Package**

**Vegetable Eggrolls**

*Assortment of fresh garden vegetables wrapped in a wonton and lightly fried*

**Chicken, Pork or Vegetarian Gyoza**

*With citrus soy dipping sauce*

**Chef's Chicken Teriyaki Skewers**

**Grilled Ginger Beef Skewers**

**Jasmine Steamed White Rice**

**Marinated Cucumber Salad**

*\*Add Bay Shrimp for \$7 per person*

**Flavors of Northwest Package (Choice A)**

**Dungeness Crab and Artichoke Dip**

*With toasted pita bread*

**Spinach & Roasted Pepper Stuffed Mushrooms**

**Pan Roasted Local Grown Chicken Breast**

*With marsala and caramelized onion sauce*

**Creamy Lemon-herb Grilled NW Salmon**

*Pan seared and oven roasted with fresh herbs and herb beurre blanc and red wine  
gastrique*

**Yukon Gold Bakers with Garlic-Parmesan Butter**

**Arugula Salad**

*In a tart raspberry vinaigrette with candied pecans and goat cheese*

**Artisan Rolls**

*With whipped parmesan butter*

**Flavors of Northwest Package (Choice B)**

**Individual Oregon Bay Shrimp Cocktail**

*With cucumber and classic cocktail sauce*

**Spinach & Roasted Pepper Stuffed Mushrooms**

**Pan Roasted Local Grown Chicken Breast**

*With marsala and caramelized onion sauce*

**Grilled Beef Tenderloin**

*With red wine demi glaze and caramelized onion confit*

**Yukon Gold Bakers with Garlic-Parmesan Butter**

**Mixed Greens Salad**

*With Balsamic dressing and Gorgonzola cheese crumbles*

**Artisan Rolls**

*With whipped Parmesan cheese butter*

**Chef's Holiday Package**

**Individual Oregon Bay Shrimp Cocktail**

*With cucumber and classic cocktail sauce*

**Local Fruit, Nut, and Cheese Board**

*With assorted crackers and accompaniments*

**Mixed Greens Salad**

*With Balsamic dressing and Gorgonzola cheese crumbles*

**Roast Turkey Breast**

*With orange cranberry relish*

**House Roast Honey Spiral Ham**

**Classic Essential Bread Stuffing**

**Mashed Potatoes**

*With house made turkey gravy*

**Artisan Rolls**

*With whipped parmesan butter*

**Sweet Tooth Options**

**Assorted Dessert Platter includes:**

*Nanaimo Bars, Luscious Lemon Bars, Classic Brownies, Tiramisu Triangles*

**Churros**

*Served with warm chocolate sauce, pistachio honey glaze or cinnamon-sugar*

**Cheesecake Bites**

*Served with a mango lime sauce*

**Tuxedo Chocolate Cake**

*Chocolate & vanilla mousse, white sponge cake, chocolate ganache, Chambord sauce*

**Assorted Freshly Baked Cookies**

**Warm Apple Cobbler**

*With caramel sauce*

**BEVERAGE PACKAGES:**

**Beer & Wine Package:**

*Unlimited Domestic and Imported Beer, Wine by the glass and Non-Alcoholic Beverages*

**House Bar Package:**

*Unlimited Classic Cocktails (Lemon drop, Cosmo, Mojito, House Margarita, Bloody Mary, Old Fashioned, Manhattan, Gin or Vodka Martini) Well Drinks, Draft and Bottled Beer, Wine by the Glass, and Non-Alcoholic Beverages*

*\*Doubles or shots not included*

**Superior Bar Package:**

*Unlimited Specialty Cocktails, Classic Cocktails, Call Drinks, Draft and Bottled Beer, Wine by the glass, and Non-Alcoholic Beverages*

*\*Doubles or shots not included*

**ENTERTAINMENT:**

**Extend your pool time or add an additional pool table**

*Pricing valid for main floor events only*

**Comedy Show in Parlor Live**

*Add Parlor Live comedy tickets to any package Comedy show, buyouts available upon request*

**Comedian or MC**

*Add a national headliner or local comic to your event for a laugh-out-loud good time!*  
*or*

*Add a comedic MC to host and entertain your guests*

**Dance DJ**

*Get your guests dancing by adding a DJ to your event*

**Karaoke DJ**

*Choose from hundreds of songs to show off your vocal talents*

### **Trick Shot Show**

*Our Parlor Team Vixens perform and teach artistic trick shots and challenge your group to exciting games of billiards while providing helpful pointers to both novice and advanced players in your group. These girls are magical entertainers your guests are sure to enjoy.*

### **Hosted Pool Tournament**

*The Parlor will host a miniature pool tournament for your guests. Parlor gift cards or pro shop merchandise are available for purchase as prizes for the winners.*

### **Xbox One Rental**

*Play a variety of games on our large HDTV's.*



## **Corporate Meeting Packages in Parlor Live**

### **All Corporate Meeting Packages Include:**

- **Dedicated 3,000 sq. ft. meeting space**
- **Corded hand held microphone/Lavaliere microphone**
- **State of the art built in audio visual equipment**
- **Video projector with 9' screen**
- **Computer interface**
- **CD/DVD player**
- **Dedicated Wi-Fi**
- **Full stage and podium**
- **Flip chart/White board**
- **Buffet Options**

#### **All Day Meeting Package (8AM-5PM)**

*50 person minimum/300 person maximum Includes both breakfast  
AND lunch buffets*

#### **Half Day Meeting Package (8AM-Noon)**

*50 person minimum/300 person maximum Includes breakfast OR lunch buffet*

## ADD TO YOUR BUFFET:

### Sweet Tooth Options

- Assorted Dessert Platter includes:** *Nanaimo Bars, Luscious Lemon Bars, Classic Brownies, Tiramisu Triangles*
- Churros** *Served with warm chocolate sauce, pistachio honey glaze or cinnamon-sugar*
- Cheesecake Bites** *Served with a mango lime sauce*
- Tuxedo Chocolate Cake** *Chocolate & vanilla mousse, white sponge cake, chocolate ganache, Chambord sauce*
- Assorted Freshly Baked Cookies**
- Warm Apple Cobbler** *With caramel sauce*
- Fresh Fruit** *With yogurt dipping sauce*

### Appetizers/Sides:

- Classic Buffalo, Adobo, or Habanero Wings** *(choose one)*
- Chicken Strips** *with assorted dipping sauces*
- Mini Hotdogs** *with assorted dipping sauces*
- Giant Pretzels** *with stone ground mustard*
- Stuffed Mushrooms** *with spinach, peppers and cream cheese*
- Chilled Fresh Dungeness Crab and Artichoke Dip** *with grilled pita*
- Smoked Salmon Spread** *with crostini*
- Mini Meatballs** *in hoisin BBQ sauce*
- Cheese Fondue Nachos** *\*add chili pulled chicken, soy citrus beef tenderloin or marinated pork shoulder for \$ per person*
- Chili Dusted Fries** *with Serrano ketchup and sweet chili aioli*
- Classic Caesar Salad** *with garlic croutons and parmesan*
- Smoked Salmon spread** *with crostini*
- Mini Meatballs** *in hoisin BBQ sauce*
- Cheese Fondue Nachos** *\*add pulled chili chicken, soy citrus beef tenderloin, or marinated pork shoulder*
- Vegetable Crudit ** *served with ranch dipping sauce*
- Grilled Vegetable Platter** *with white bean hummus*
- Au Gratin Potatoes**
- Cowboy Baked Beans**
- Creamed Corn** *with red chili butter*
- Short Ribs in Hoisin BBQ Sauce**
- Thai Peanut Chicken Skewers**
- Crab Rangoons** *stuffed with Dungeness crab, cream cheese and garlic wrapped in a thick wonton and served with a sweet and spicy chili sauce*
- Mini meatballs** *in a sour cream sauce with lingonberry preserve*
- Local fruit, nut and cheese board** *with assorted crackers and accompaniments*
- Green bean and carrot almandine**

**Bacon-shallot roasted brussel sprouts**  
**Green bean and carrot almandine**  
**Steamed Broccoli** *with drawn butter*  
**Cauliflower Au Gratin**  
**Shaved Prosciutto di Parma and Melon**

### **Salads:**

**Seasonal Fruit Salad**  
**Classic Pasta Salad**  
**Classic Potato Salad**  
**German New Potato Salad** *in warm bacon vinaigrette*  
**Chef's Coleslaw** *tossed in kicked up slaw dressing*  
**Panzenalla Bread Salad** *with croutons, tomato, mozzarella, cucumber and balsamic reduction*  
**Heirloom Tomato and Mozzarella Salad** *with a sweet basil and balsamic reduction*

### **Entrées:**

**Petite Grilled New York Steak Pave** *with a sweet onion demi sauce*  
**Beef Ribs** *in whisky BBQ Sauce*  
**Smoked Beef Brisket**  
**Mojo Roasted Pork Shoulder**  
**Chicken Taquitos**  
**Chicken, Beef or Cheese Enchiladas**  
**Chili and Potato Flautas**  
**Cheese Ravioli Lasagna** *with three cheeses and layered with marinara sauce mozzarella and parmesan*  
**Chef's Lobster Ravioli** *with Dungeness crab beurre blanc*