

**THE**  
*Woodsman*  
 TAVERN

PRIVATE DINING AT THE WOODSMAN TAVERN

THE WOODSMAN TAVERN IS LOCATED ON SE DIVISION STREET AND INSPIRED BY THE NEIGHBORHOOD SUPPORT FOR THE ORIGINAL STUMPTOWN CAFÉ LOCATED JUST NEXT DOOR. THE FOUNDER, DUANE SORENSON, WANTED TO OPEN A GATHERING PLACE FOR GOOD FOOD, GOOD DRINK AND GOOD COMPANY THAT FELT LIKE IT HAD ALWAYS BEEN THERE. PART OLD SCHOOL TAVERN, PART BIG CITY RESTAURANT, THE WOODSMAN PAYS HOMAGE TO THE GREAT PACIFIC NW NOT ONLY IN ITS NAME, BUT ALSO IN ITS SUPPORT OF THE BOUNTY THAT EXISTS IN THIS REGION. WE ARE EXCITED TO OFFER A PRIVATE DINING SPACE FOR YOUR NEXT SPECIAL OCCASION.

PRIVATE DINING	CAPACITY
BRUNCH (SAT & SUN 9AM - 3PM)	12/20 (ONE TABLE / TWO TABLES)
DINNER (DAILY 5PM - 10PM)	12/20 (ONE TABLE / TWO TABLES)

MENU PACKAGES

- FRIED CHICKEN DINNER
- TABLE SIDE CHOICE
- FAMILY SUPPER
- 5 COURSE CHEF'S TASTING
- FAMILY STYLE BRUNCH
- RECEPTION MENU

BEVERAGES

- WINES AVAILABLE BY THE BOTTLE
- 14 CRAFT BEERS ON DRAFT
- COCKTAILS AND EXTENSIVE BOURBON LIST
- OUR CORKAGE FEE IS \$20 PER 750ML BOTTLE, LIMIT OF TWO BOTTLES

RESTAURANT BUY-OUT

IN ADDITION TO OUR PRIVATE DINING SPACE, CONSIDER RESERVING YOUR NEXT PRIVATE PARTY IN THE MAIN DINING ROOM FOR UP TO 70 GUESTS. PLEASE CONTACT US DIRECTLY FOR MORE INFORMATION.

SEE REVERSE SIDE FOR  
 MENU DETAILS

TO BOOK YOUR EVENT PLEASE CONTACT LAURA DIXON | 971-373-8264 |

EVENTS@WOODSMANTAVERN.COM

**THE**  
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**FRIED CHICKEN  
DINNER**  
\$28 PER PERSON

.....  
(SERVED FAMILY STYLE)  
FRIED CHICKEN WITH HONEY  
HAM BRAISED COLLARD GREENS  
MASHED POTATOES & GRAVY  
BISCUITS

**TABLE SIDE  
CHOICE:**

.....  
ALLOWS YOUR GUESTS TO CHOOSE THEIR  
STARTER AND ENTREE  
\* SEE ATTACHED MENU FOR CHOICES

TWO CHOICES THREE CHOICES  
\$36 PER PERSON \$42 PER PERSON

CHOOSE BETWEEN : CHOOSE BETWEEN:  
TWO STARTERS THREE STARTERS  
TWO ENTREES THREE ENTREES

**FAMILY SUPPER**  
\$50 PER PERSON

.....  
(SERVED FAMILY STYLE)  
MAIN PROTEIN (CHICKEN, FISH, PORK OR BEEF)  
TWO SEASONAL SALADS  
BISCUITS

**5 COURSE CHEF'S  
TASTING MENU**  
\$60 PER PERSON

.....  
CHEF SELECTED 5 COURSE MENU  
INDIVIDUALLY PLATED  
\*24 HOURS ADVANCE ORDER

**FAMILY STYLE  
BRUNCH**  
\$24 PER PERSON

.....  
SEASONAL PASTRY  
SCRAMBLED EGGS  
BACON  
SAUSAGE  
CRISPY POTATOES  
BISCUITS  
ADD ONS:  
CLASSIC EGGS BENEDICT: \$4/PERSON

**RECEPTION MENU**

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CUSTOMIZE A SPECIAL MENU WITH OUR SELECTION OF  
CHILLED SEAFOOD, PASSED APPETIZERS AND STARTERS.

PLEASE INQUIRE FOR INFORMATION AND PRICING.

**ADDITIONAL ITEMS**

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CHILLED SEAFOOD

OYSTERS ON THE  
HALF SHELL: \$36/DOZEN  
SEAFOOD TOWER: \$100/EACH

PASSED APPETIZERS

\$15/PERSON FOR TWO  
\$25/PERSON FOR FOUR

FAMILY STYLE SIDES

(EACH SIDE \$3/PERSON)

FRIES WITH SRIRACHA MAYONNAISE  
HAM BRAISED COLLARD GREENS  
MASHED POTATOES & GRAVY  
BISCUIT  
SEASONAL VEGETABLE DISH

DESSERT

VARIETY OF COOKIES: \$3/PERSON  
BROWNIES: \$3/PERSON  
SEASONAL PIE: PRICE VARIES

**ADDITIONAL  
INFORMATION**

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\$150 DEPOSIT WHEN BOOKING  
24 HOUR ADVANCE NOTICE FOR  
DIETARY RESTRICTIONS  
OUTSIDE DESSERTS ARE WELCOME WITH A  
\$2/PERSON CHARGE

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