

Meet. Connect. Eat. Drink. Recharge. Celebrate.

Whatever your reason for coming together, set the stage at **The Shop**. We can comfortably host up to 90 guests in our space, with a broad range of gathering options tailored to each unique event. From live music to panel discussions, tasting events to book readings, wedding brunches to watercolor classes—we're here to take care of the details. **Read on for event booking details.**

Event pricing below is listed per person (5 person minimum), with typical service spanning two hours unless otherwise noted. Please inquire for adjusted timeline pricing.

Please plan to finalize menu selections one week (7 days) prior to event date.

Event service is available Tuesday through Friday, from 8AM-6PM & weekends from 10AM-4PM for casual events while we're open to the public, or 8AM-10PM any day of the week for fully private events/buyouts.

Pricing below does not include 20% service charge or sales tax, which will be factored into the final bill the day of the event.

Weekday private events (full venue buyouts) require that a \$1,000 food & beverage minimum be met in addition to a \$500 facility fee. Weekend private events (Fri-Sun) require that a \$1,000 food & beverage minimum be met in addition to a \$1,000 facility fee.

When inviting guests, please inform them of the 1st Avenue entrance to The Shop, as the address (1201 2nd Avenue) will lead them to the main 2+U building entrance.

Please note that for events of 10+ guests, our crew uses high-quality compostable service-ware.

You'll see V=Vegetarian, Vg=Vegan, GF=Gluten Free, DF=Dairy Free, and * next to V/Vg/GF/DF. This denotes that, as the dish stands, it will not be within that specific dietary restriction. However, we are happy to make adjustments to a small portion of that item in order to accommodate the restriction in question. We are happy to take particular dietary accommodations into consideration when planning menus.

the shop by porter

theshopbyporter.com | @theshopbyporter
1201 2nd avenue suite 100 (entrance on 1st),
Seattle

Breakfast Service	Beverage Service Options
<p>Breakfast Yogurt Bar \$15 <i>Ellenos Yogurt, Granola, Crushed Nuts, Fresh Fruit, and various rotating toppings (V/Vg*/GF/DF*)</i></p>	<p style="text-align: right;">Per Person</p> <p>Breakfast Beverages 1 \$8 <i>Orange & Grapefruit Juices, Drip Coffee, Hot Tea</i></p> <p>Breakfast Beverages 2 \$12 <i>Orange & Grapefruit Juices, Full Espresso Service, Drip Coffee, Hot Tea</i></p>
<p>Happy Hour Hors d'Oeuvre Options (Select as many or as few as you'd like)</p>	<p style="text-align: right;">Per Ticket</p> <p>Happy Hour Service 1 \$9 <i>Ticketed Beverage Service, Priced per Ticket/Beverage for Draught Beer, Select Wines, or Non-Alcoholic Beverages</i></p> <p>Happy Hour Service 2 \$11 <i>Ticketed Beverage Service, Priced per Ticket/Beverage for One Fixed Option Specialty Cocktail, Draught Beer, Select Wines, or Non-Alcoholic Beverages</i></p> <p>Happy Hour Service 3 \$13 <i>Ticketed Beverage Service, Priced Per Ticket/Beverage for Ticket-Holder's Choice of Cocktail, Draught Beer, Select Wines, or Non-Alcoholic Beverage</i></p>
<p style="text-align: right;">Per Person</p> <p>Marcona Almonds, Marinated Olives, House Kettle Chips \$3 <i>Rotating Seasonings. (V/Vg*/GF/DF*)</i></p> <p>House Focaccia, Vegetable Crudit�, & Seasonal Spreads \$6 <i>(V*/Vg*/GF*/DF*)</i></p> <p>Charcuterie Platter \$6 <i>Rotating selection of 3-5 sliced cured meats, pickles, sliced baguette/crackers, and house-made mustard. (*GF/DF)</i></p> <p>Cheese Platter \$6 <i>Rotating selection of soft, firm, semi-firm, and bleu cheeses, served with sliced baguette/crackers and mostarda/jam. (V/GF*)</i></p> <p>Dates stuffed with European butter & smoked sea salt \$2 <i>(V/Vg*/GF/DF*)</i></p> <p>Spanish Cubano \$4 <i>Jamon Serrano, Mahon Cheese, Dijon Aioli, & Piparras Pepper Relish on Crostini (V*/DF*/GF*)</i></p> <p>Mushroom Toast \$4 <i>Marinated, Foraged & Cultivated Mushrooms, Chive Ricotta, & Salsa Verde on Crostini (V/Vg*/GF*/DF*)</i></p> <p>Spanish Sardines with House Mustard & Pickled Onion on Crostini \$4 <i>(GF*/DF)</i></p> <p>Spanish Anchovies with Sofrito and Pickled Pepper On Crostini \$3 <i>(GF*/DF)</i></p> <p>Potato Tonnato: Roasted Potatoes with Tuna Mayonnaise \$4 <i>(GF/DF)</i></p> <p>Broiled Piquillo Peppers with Melted Spanish Cheese & Sherry Gastrique \$3 <i>(V/GF)</i></p>	<p style="text-align: right;">Per Person</p> <p>Evening Service 1 \$24 <i>Two hours of un-ticketed wine/beer/non-alcoholic beverage service; includes options of two different red wines, two different white wines, rose, sparkling, and three different beers</i></p> <p>Evening Service 2 \$27 <i>Two hours of un-ticketed wine/beer/non-alcoholic beverage service with ONE featured cocktail (no full bar); includes options of two different red wines, two different white wines, rose, sparkling, and three different beers</i></p> <p>Evening Service 3 \$29 <i>Two hours of un-ticketed cocktail/wine/beer/non-alcoholic beverage service; includes options of two different red wines, two different white wines, rose, sparkling, and three different beers</i></p> <p>Corkage Service \$1,000 <i>Client to provide all liquors, mixers, beer, wine, non-alcoholic beverages, and any specialty garnishes. Up to four hours of bar service. (available for full-venue buyouts only)</i></p>