

CAFÉ & BAR
THACKERAY

THACKERAY is a neighborhood restaurant and bar with a warm and inviting atmosphere that combines welcoming service with an eclectic interior. the menu is seasonally inspired and bold in flavor. a great location for casual get-togethers with co-workers, family and friends.

our event planners will help guide you through the planning process, from choosing the location of your event, planning your menu and the execution of your event so you feel confident that your experience will be a great success! if you have any special dietary requests or needs, please make sure to share those with us. our chefs are here to make suggestions and even design a special custom menu for your event.



THACKERAY GROUP DINING

1311 N 35th St. Seattle, WA 98103

thackeray : (206) 737-8743 **group dining direct line** : (206) 838-3853

contact information : groupdining@heavyrestaurantgroup.com

website : thackerayseattle.com



GENERAL SEATING INFORMATION

food and beverages minimums may apply for all areas, please inquire with our event planners for pricing.

1-2 week cancellation policy for reserving these spaces, \$100 charge plus the cost of your preset menu if cancellation occurs.

full menus are available for groups of 14 or less. preset menu required for groups of 15 or more.

FARMHOUSE TABLE

our farmhouse table is located in the middle of our dining room and is the perfect table for hosting a happy hour, birthday party or work celebration!

accommodates: *up to 14 people for a seated event*

WALLINGFORD VIEW TABLE

located to the left as you enter thackeray. three grouped tables (they can't move) with partial bench and barstool seating. a great spot for a casual gathering with the option to mingle as well as sit down.

accommodates: *up to 24 people for a seated event - 3 tables of 8*

THE LIBRARY

located to the left as you enter thackeray. casual space with two lounge chairs, bench seating, three low tables and mingling room. fun space for a happy hour!

accommodates: *up to 20 people for a cocktail reception, food served buffet style with mingling room and some optional seating. cocktail style menu required for all parties of 15 or more in this area.*

35TH STREET BUY OUT

this is the perfect location for a larger group that is looking for a casual mingling space plus seating. great space for a work dinner, birthday party or holiday party, located to the left as you enter thackeray, towards the back of the restaurant.

accommodates: *up to 30 people for a seated or standing cocktail reception, food served at a buffet table or family style service at the tables*

STONEWAY BUYOUT

another great area for a large group that is looking for a cocktail style reception with a buffet, mingling room and optional seating. perfect spot for a happy hour, surprise birthday, or casual gathering with friends. located to the right as you enter thackeray, towards the back of the dining room.

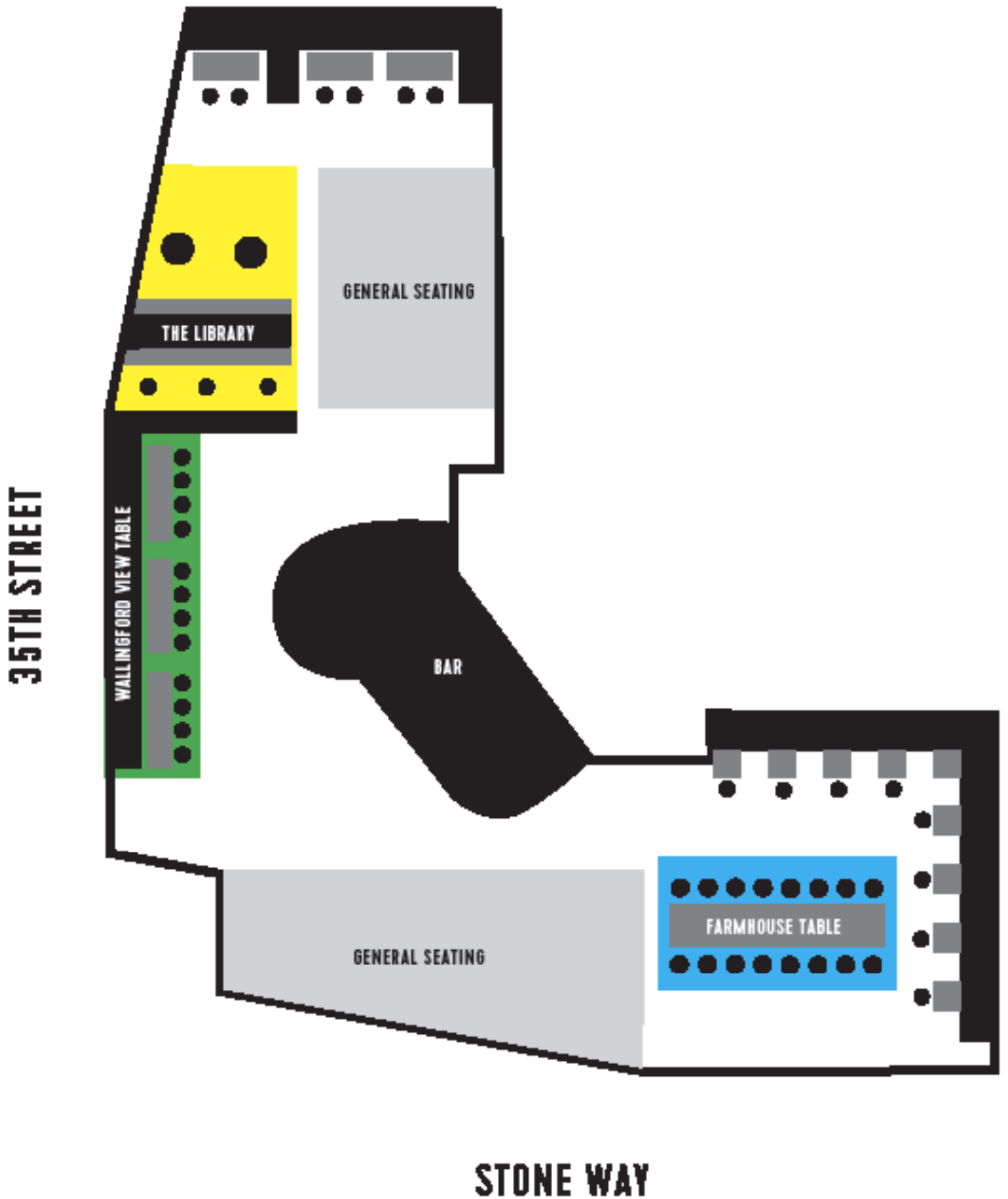
accommodates: *up to 50 people for a standing cocktail reception, food served at a buffet table and mingling room. a preset cocktail – buffet style menu is required for all parties in this area*

THACKERAY BUYOUT

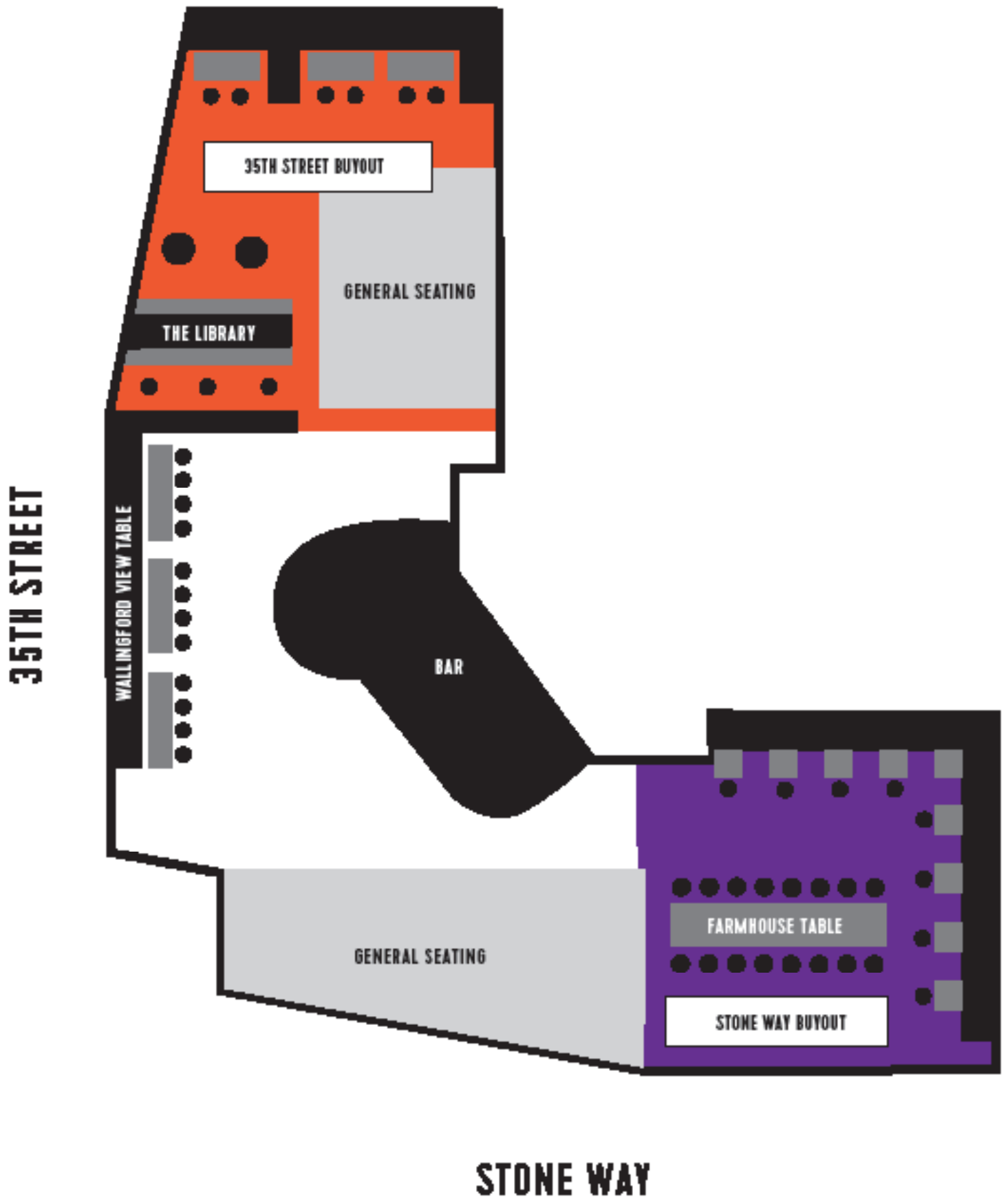
host your event in a neighborhood restaurant and bar with a warm and inviting atmosphere that combines welcoming service with an eclectic interior.

accommodates: *up to 200 people for a cocktail reception event, please inquire with our event planners for pricing. a preset cocktail – buffet style menu is required for a full buyout of our restaurant*

GENERAL SEATING FLOOR MAP



GENERAL SEATING FLOOR MAP



THACKERAY GROUP DINING MENUS

menu explanation and options available

all of our menus were created to provide you and your guests with the best possible experience for your event.

our event planners will help you select the perfect menu to accommodate you and your guests needs to make sure your event is a huge success.

if you have any special requests or dietary needs please make sure to let our event planners know so we can accommodate you.

FULL DINING

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. this is available for brunch, lunch or dinner events. events of this size may also have the option to use any of the following menus as well.

TAILORED

this menu is available for all parties **up to 24 guests**. this menu is designed for your guests to be able to choose their own entrée, along with a side salad or soup option. appetizers will need to be preselected prior to arrival. .

SHAREABLE

this menu is available for all parties of **10 or more, required for seated events for groups 24+** this menu is designed for guests to be able to share a variety of items. all items are served on larger plates or bowls and passed around the table for everyone to share.

COCKTAIL

this menu is available for all parties of **10 or more**. 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 at a buffet or passed around the table.

SHAREABLE / LUNCH

\$30 per person

shareable menus are designed for guests to share a variety of items.
all items are served on larger plates and bowls and passed around the table for everyone to share.

Starters *choose two*

whipped feta . grilled baguette

sweet corn bread . honey butter

pretzel . carolina gold dipping sauce

house-cut fries . garlic-chive aioli (v)

fruit platter . chef's choice of seasonal fruit (GF, v)

crudité platter . chef's choice of assorted raw veggies served with hummus and buttermilk ranch (GF)

Salads *choose one*

served individually for each guest.

optional bread service may be added to this course:

grilled foccacia . with shakshouka and buttermilk ranch dipping sauce *add \$3 per person*

mixed greens . sherry vinaigrette

caesar . romaine, lemon-anchovy dressing, house parmesan croutons

thackeray chopped . romaine, kale, apple, fennel, dried cranberries, avocado, barrel-aged feta, pumpkin seeds, tarragon-walnut vinaigrette (GF)

Wraps

choose two types of wraps:

veggie wrap . avocado mash, pomodoraccio tomatoes, cucumber, whipped feta, red onion, sprouts, mixed greens, house vinaigrette

grilled chicken wrap . bacon, romaine, avocado, shaved red onion, pomodoraccio tomato purée, grilled lemon-parmesan aioli

caesar wrap . romaine, cucumber, shallot, preserved tomato, parmigiano-reggiano, lemon-anchovy dressing

Dessert *choose two · \$6 per person | choose three · \$9 per person*

caramels: sea salt, salted pretzel, ancho chile, espresso . (GF)

cinnamon & sugar donut bites . with choice of apple butter, chocolate or caramel sauce

mini seasonal tartlets .

brownie bites .

assorted cookies .

(V) - vegan (GF) - gluten free (G*) - gluten free possible

please let us know if you have any dietary restrictions, we'll do our best to customize a menu for your party

*raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SHAREABLE / DINNER

\$44 per person

shareable menus are designed for guests to share a variety of items.
all items are served on larger plates and bowls and passed around the table for everyone to share.

Starters *choose two*

whipped feta . grilled baguette

pretzel . carolina gold dipping sauce

sweet corn bread . honey butter

smoked steelhead spread . herb salad, spiced rye crisps

chicken wings . chiles, peanuts, sesame seeds, spiced honey and coconut cream

lamb meatballs . shakshouka sauce

fried calamari . tangy lemon aioli

beets and blue . smoked almonds, orange segments, sorrel, cambozola (GF)

fruit platter . chef's choice of seasonal fruit (GF, V)

crudité platter . chef's choice of assorted raw veggies served with hummus and buttermilk ranch (GF, V*)

mini dungeness crab cakes . piquillo pepper aioli
add \$2 per person

Salads *choose one*

served individually for each guest.

optional bread service may be added to this course:

grilled foccacia . with shakshouka and buttermilk ranch dipping sauce *add \$3 per person*

mixed greens . sherry vinaigrette

caesar . romaine, lemon-anchovy dressing, house parmesan croutons

thackeray chopped . romaine, kale, apple, fennel, dried cranberries, avocado, barrel-aged feta, pumpkin seeds, tarragon-walnut vinaigrette (GF)

Entrées & Sides

choose one main and one pasta:

vegan risotto . braised greens, cashew-celery root 'cream', cashew gremolata, sunchoke chips (GF, V)

fried chicken . hot sauce

tomato-braised beef . crispy onions, pecorino (GF*)

grilled steak . demi (GF) *add \$3 per person*

basil pesto pasta . rigatoni, pomodoraccio tomatoes, pine nuts, pecorino romano

lamb bolognese . pappardelle, pecorino romano, fresh herbs

choose one side: [additional sides \$3 per person]

whipped potatoes (VEG) | **collard greens** . (GF, V) | **crispy brussels sprouts & bacon** . (GF) | **cheesy polenta**

Dessert *choose two · \$6 per person | choose three · \$9 per person*

caramels: sea salt, salted pretzel, ancho chile, espresso . (GF)

cinnamon & sugar donut bites . with choice of apple butter, chocolate or caramel sauce

assorted truffles

brownie bites .

assorted cookies .

(V) - vegan (GF) - gluten free (G*) - gluten free possible

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TAILORED / LUNCH

tailored menus are designed for your guests to be able to choose their own entrée. appetizers will be preselected prior to arrival. host will select up to 5 entrée choices, these will be printed on a customized menu for guests to order from upon arrival. bread service, a cup of soup or side salad option can be offered for each guest, this will be chosen upon arrival along with entrée selections. desserts can also be offered for the guest to choose from.

Starters *choose two · \$10 per person | choose three · \$14 per person*

sweet corn bread . honey butter

smoked steelhead spread . herb salad, spiced rye crisps

whipped feta . grilled baguette

chicken wings . chiles, peanuts, sesame seeds, spiced honey and coconut cream (GF)

house-cut fries . garlic-chive aioli (v)

fruit platter . chef's choice of seasonal fruit (GF, v)

crudité platter . chef's choice of assorted raw veggies served with hummus and buttermilk ranch (GF, v*)

mini dungeness crab cakes . piquillo pepper aioli
add \$2 per person

Optional Soup or Salad

give your guests the option of ordering a small salad or soup for \$6 per person (only charged as ordered).

caesar salad . romaine, lemon-anchovy dressing, house parmesan croutons

soup . sherry mushroom

Entrées

customize by picking up to 5 choices from the selections below. these items will be printed on a smaller customized menu for your guests to order from upon arrival. pricing will not be listed on the menu.

caesar salad . romaine, lemon-anchovy dressing, house parmesan croutons · 10 / 14 (*add grilled chicken \$7, grilled prawns \$8*) (GF*)

thackeray chopped . romaine, kale, apple, fennel, avocado, dried cranberries, feta, pumpkin seeds, tarragon-walnut vinaigrette · 11 / 15 (*add grilled chicken \$7, grilled prawns \$8*) (GF)

grilled chicken cobb . romaine, bacon, avocado, hard-boiled egg, blue cheese, black olive, tomato, pickled red onion, buttermilk ranch dressing · 19

sandwiches or wraps

served with housemade chips or green salad | *substitute house fries or sweet potato fries for \$4*

spicy shrimp roll . sambal kewpie, iceberg lettuce, avocado, tobiko, new england style roll · 18

veggie wrap . avocado mash, pomodoraccio tomatoes, cucumber, whipped feta, red onion, sprouts, mixed greens, house vinaigrette · 15

grilled chicken wrap . bacon, romaine, avocado, shaved red onion, pomodoraccio tomato purée, grilled lemon-parmesan aioli · 16

caesar wrap . romaine, cucumber, shallot, preserved tomato, parmigiano-reggiano, lemon-anchovy dressing · 15

Desserts

customize by picking up to 3 choices from the selections below (only charged as ordered).

salted pretzel caramels . 7 (GF)

cinnamon & sugar donut bites . with choice of apple butter, chocolate or caramel sauce · 8

sorbet . dark sweet cherry or chocolate · 5 (v)

basil ice cream . sweet cream ice cream, short bread crumble, lemon agrumato olive oil · 7(GF*)

s'mores sundae . rocky road ice cream, brownie bites, marshmallow, graham crackers, nutella powder · 12

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please let us know if you have any dietary restrictions, we'll do our best to customize a menu for your party

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TAILORED / DINNER

tailored menus are designed for your guests to be able to choose their own entrée. appetizers will be preselected prior to arrival. host will select up to 5 entrée choices, these will be printed on a customized menu for guests to order from upon arrival. bread service, a cup of soup or side salad option can be offered for each guest, this will be chosen upon arrival along with entrée selections. desserts can also be offered for the guest to choose from.

Starters *choose two · \$12 per person | choose three · \$16 per person | choose four · \$20 per person*

sweet corn bread . honey butter

smoked steelhead . herb salad, spiced rye crisps (GF*)

whipped feta . grilled baguette

chicken wings . chiles, peanuts, sesame seeds, spiced honey and coconut cream (GF)

beets and blue . smoked almonds, orange segments, sorrel, cambozola (GF)

crispy brussels sprouts . house bacon, spiced pecans, smoked honey gastrique (GF)

roasted curry squash . herb chimichurri, calabrian chili oil, mama lil's peppers, coconut-lime yogurt (GF)

lamb meatballs . shakshouka sauce

house-cut fries . garlic-chive aioli (v)

fruit platter . chef's choice of seasonal fruit (GF, v)

crudité platter . chef's choice of assorted raw veggies served with hummus and buttermilk ranch (GF, v*)

mini dungeness crab cakes . piquillo pepper aioli
add \$2 per person

Optional Soup or Salad

give your guests the option of ordering a small salad or soup for \$6 per person (only charged as ordered). |

optional bread service may also be added to this course:

grilled foccacia . with shakshouka and buttermilk ranch dipping sauce *add \$3 per person*

caesar salad . romaine, lemon-anchovy dressing, house parmesan croutons

soup . sherry mushroom

Entrées

customize by picking up to 5 choices from the selections below. these items will be printed on a smaller customized menu for your guests to order from upon arrival. pricing will not be listed on the menu.

thackeray chopped . romaine, kale, apple, fennel, avocado, dried cranberries, feta, pumpkin seeds, tarragon-walnut vinaigrette · 11 / 15 (*add grilled chicken \$7, grilled prawns \$8*) (GF)

grilled chicken cobb . romaine, bacon, avocado, hard-boiled egg, blue cheese, black olive, tomato, pickled red onion, buttermilk ranch dressing · 19

vegan risotto . braised greens, cashew-celery root 'cream', cashew gremolata, sunchoke chips · 17 (GF, v)

basil pesto pasta . rigatoni, pomodoraccio tomatoes, pecorino romano · 17 (*substitute gluten free noodles \$4*)

lamb bolognese . pappardelle, pecorino romano, fresh herbs · 22

clam linguine . fresh egg pasta, white wine butter sauce, parmigiano-reggiano · 19

tomato-braised brisket . cheesy polenta, crispy onions, shaved pecorino · 24

almond crusted steelhead . charred brussels sprouts, crispy fingerling potatoes, lemon-caper butter sauce · 28 (GF)

steak frites . grilled skirt steak, house-cut fries, roasted winter mushrooms, braised greens, demi · 29 (GF)

fried chicken . hot sauce, choice of two sides: whipped potatoes, collard greens, apple-cabbage slaw · 23

Desserts

customize by picking up to 3 choices from the selections below (only charged as ordered).

salted pretzel caramels . 7 (GF)

cinnamon & sugar donut bites . with choice of apple butter, chocolate or caramel sauce · 8

sorbet . dark sweet cherry or chocolate · 5 (v)

basil ice cream . sweet cream ice cream, short bread crumble, lemon agrumato olive oil · 7(GF*)

s'mores sundae . rocky road ice cream, brownie bites, marshmallow, graham crackers, nutella powder · 12

(V) - vegan (GF) - gluten free (G*) - gluten free possible

please let us know if you have any dietary restrictions, we'll do our best to customize a menu for your party

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COCKTAIL STYLE RECEPTION

This menu is available for all parties of 10 or more, however it is required for reception style events in our lounge area. 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 at buffet table or passed around the table. Host to select a max of 10 items (minimum of 5). Each item is priced per person based on your final count. priced per person.

Appetizers

Vegetarian

sweet corn bread · 3
honey butter

grilled focaccia · 3
shakshouka and buttermilk ranch

pretzel bites · 3
carolina gold dipping sauce

roasted curry squash 5.5
herb chimichurri, calabrian chili oil,
mama lil's peppers, coconut-lime yogurt

whipped feta · 3
grilled baguette

house-cut fries · 3
garlic-chive aioli

crudité · 4
raw veggies, hummus,
buttermilk ranch

beets and blue · 4.5
smoked almonds, orange segments,
sorrel, cambozola (GF)

Sandwiches

smoked pork sandwich · 5.5
onion jam, house mustard, arugula, ciabatta

veggie wrap · 5
avocado, pomodoraccio tomatoes, cucumber, pickled carrots,
provolone, sliced red onion, sprouts, greens, house vinaigrette

albacore tuna salad · 6.5
capers, celery, dill, lemon zest, cornichons, toasted sourdough

Dessert *choose two · \$6 per person | choose three · \$9 per person*

caramels: sea salt, salted pretzel, ancho chile, espresso . (GF)

cinnamon & sugar donut bites . with choice of apple butter, chocolate or caramel sauce

mini seasonal tartlets .

brownie bites .

assorted cookies .

Meat

chicken wings · 4.5
chiles, peanuts, sesame seeds,
spiced honey, coconut cream

lamb meatballs · 5.5
shakshouka sauce

crispy brussels sprouts · 6.5
house bacon, spiced pecans,
smoked honey gastrique (GF)

Seafood

grilled prawn skewer · 8

mini crab cakes · 10
piquillo pepper aioli

smoked steelhead dip · 4.5
spiced rye crisps

Salads

caesar · 4
romaine, lemon-anchovy dressing,
parmesan croutons

mixed greens · 4
sherry vinaigrette

thackeray chopped · 6
romaine, kale, apple, fennel, dried
cranberries, avocado, barrel-aged
feta, pumpkin seeds, tarragon-walnut
vinaigrette

Mains

vegan risotto · 5.5
braised greens, cashew-celery root 'cream', cashew gremolata,
sunchoke chips

fried chicken bar · 12
apple and cabbage slaw, smoked honey, hot sauce

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BEVERAGE SERVICE

beverage pricing: charged by consumption count.

Cocktails · \$11 and up

Beer · \$6 and up

Wine by the glass · \$9 and up

Wines by the bottle · \$36 and up

we offer a wide range of wines, from local northwest wines to wines from around the world. work with our event planners to make a great selection for your party.

Fountain Drinks diet coke, coke and sprite · \$3.75

Assorted Flavored Sodas (bottled) · \$5.50 – 6.50

Olympia Coffee Roasters · \$3,50

World Spiced Tea · \$3.50 – 4.50

DRINK MENU

please visit thackerayseattle.com to view our current drink menu