

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](mailto:groupdining@heavyrestaurantgroup.com)

**website** : [thackerayseattle.com](http://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.

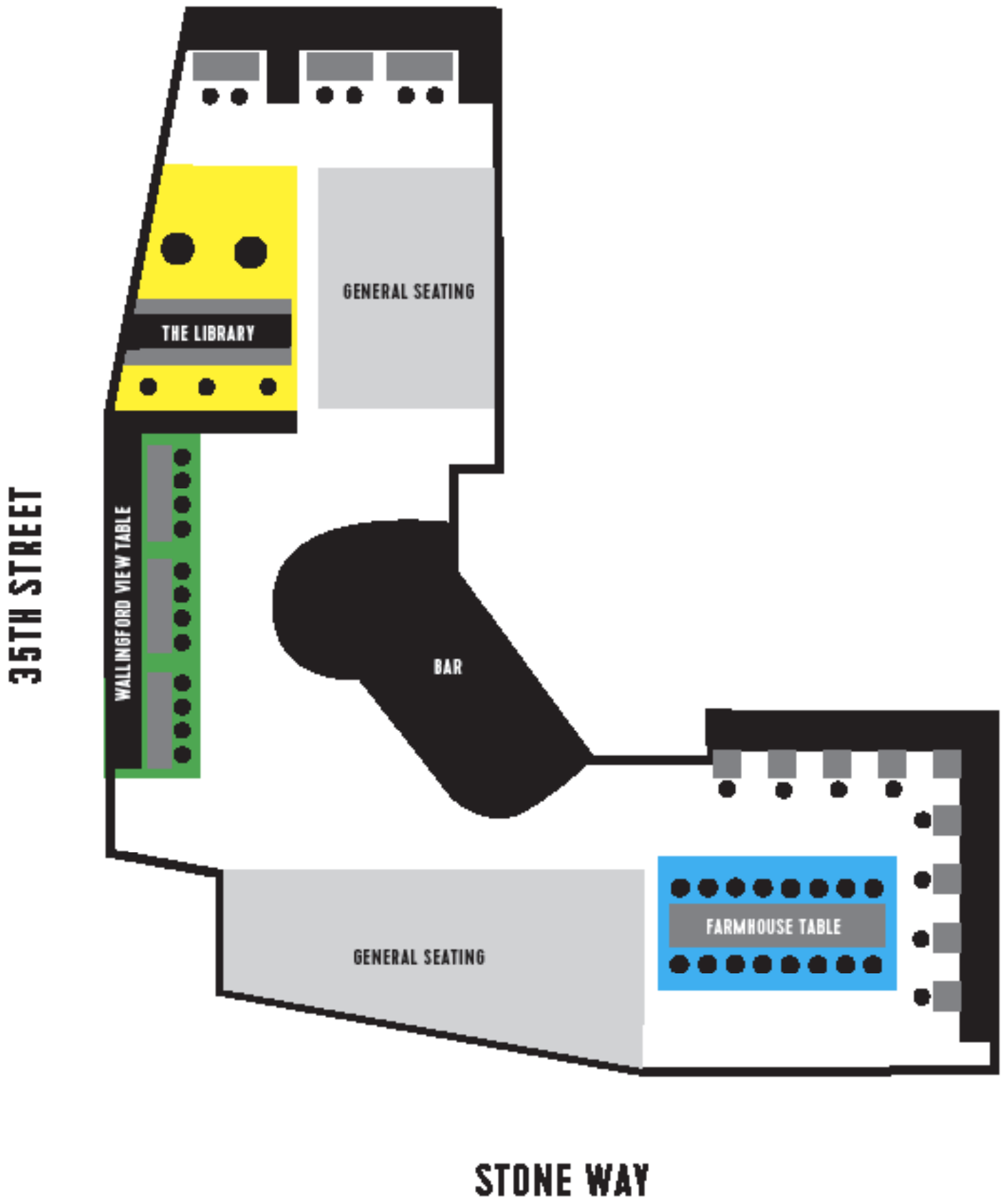
**accommodates:** *up to 50 people for a standing cocktail reception, food served at a buffet table and mingling room. a preset cocktail – buffet style menu is required for all parties in this area*

## THACKERAY BUYOUT

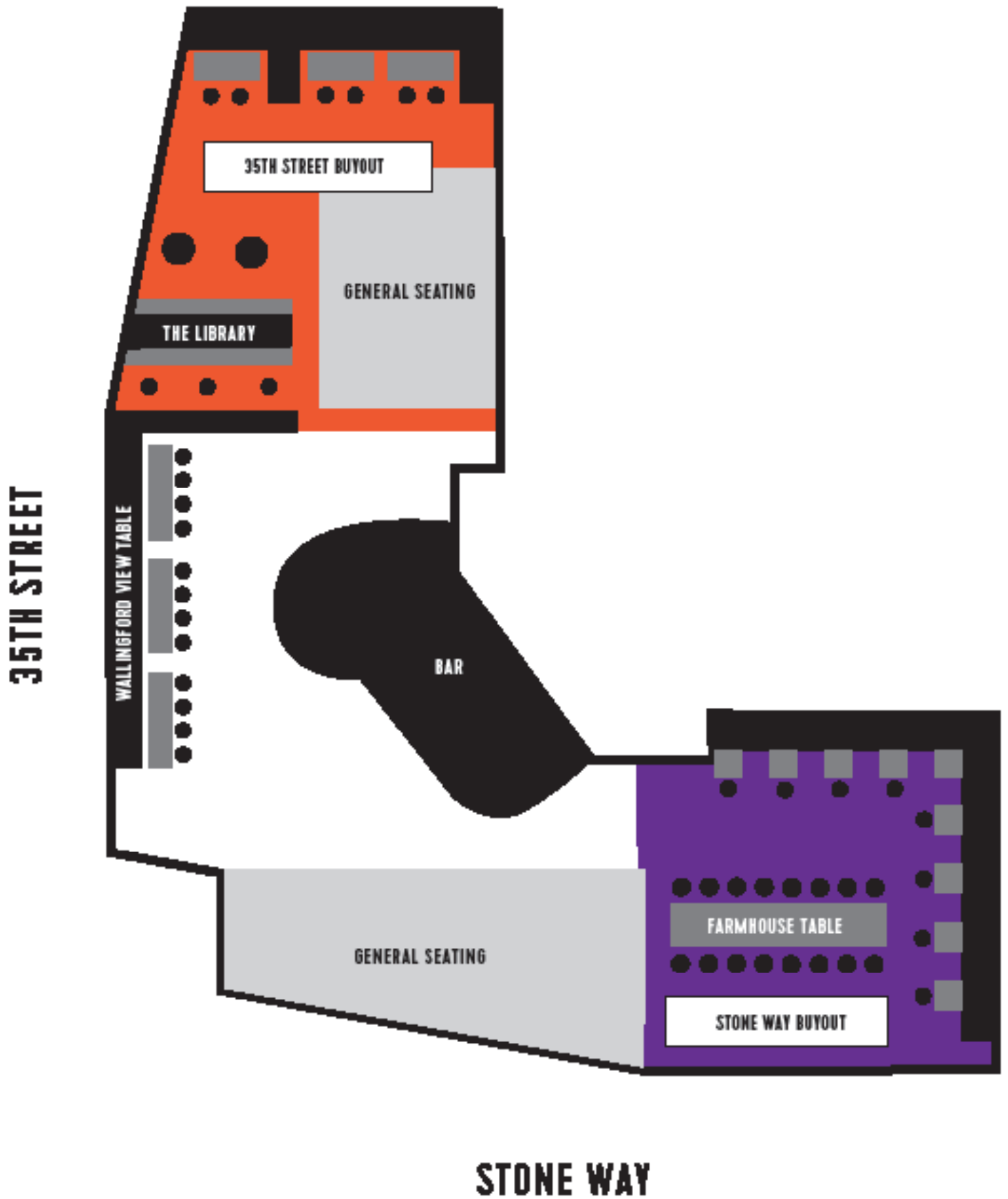
host your event in a neighborhood restaurant and bar with a warm and inviting atmosphere that combines welcoming service with an eclectic interior.

**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. host will select up to 5 entrée choices for dinner. dessert can be preselected or the full dessert menu can be offered (*depending on group size*). all items will be printed on a customized menu for guests to order from upon 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. dinner family style menus are priced at \$36 and \$46, or you can customize your own. please contact our event planners to customize your own shareable menu.

## 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. host will select up to 10 items total (*minimum of 5*). all items are priced per person.

# SHAREABLE / DINNER

*\$36 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*

**PROSCIUTTO DI PARMA** gnocco fritto, house fermented vegetables

**GRILLED LAMB SKEWERS** smoky eggplant, charred onion, green harissa yogurt

**ZA'ATAR SPICED FRIES** house-cut fries, barrel-aged feta, lemon yogurt

**ROASTED BRUSSELS SPROUTS** bacon lardons, preserved figs, cashews, lemon yogurt

**WARM BACON AND DATE PANZANELLA** roasted grapes, thyme, aged balsamic, walnuts, grilled levain

**CRISPY CHICKEN WINGS** chiles, peanuts, sesame seeds, spiced honey and coconut cream

**DUCK PASTRAMI SLIDERS** laser cabbage, honey dijon, pretzel bites

**ASSORTED SPREADS** whipped feta and smoked trout dip served with seeded crackers and pita *(choose up to 3 spreads)*

## SALADS *choose one*

**ARCADIAN CAESAR** cucumber, shallot, preserved tomato, croutons, parmigiano-reggiano, grilled lemon-anchovy dressing

**THACKERAY CHOPPED** romaine, kale, apple, fennel, dried cranberries, avocado, barrel-aged feta, pumpkin seeds, tarragon-walnut vinaigrette

## ENTRÉE

**ETHIOPIAN SPICED FRIED CHICKEN** served with sweet cornbread and kale-brussels sprouts slaw

**LASAGNE VERDI** spinach pasta, eggplant, zucchini, mushrooms, sweet onion, red pepper-tomato sauce, fresh sheep's milk cheese

## DESSERT *2 for \$5*

**CARDAMOM-ORANGE SALTED CARAMELS**

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

\*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 (continued)

*\$46 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 three*

**PROSCIUTTO DI PARMA** gnocco fritto, house fermented vegetables

**GRILLED LAMB SKEWERS** smokey eggplant, charred onion, green harissa yogurt

**ZA'ATAR SPICED FRIES** house-cut fries, barrel-aged feta, lemon yogurt

**ROASTED BRUSSELS SPROUTS** bacon lardons, preserved figs, cashews, lemon yogurt

**WARM BACON AND DATE PANZANELLA** roasted grapes, thyme, aged balsamic, walnuts, grilled levain

**CRISPY CHICKEN WINGS** chiles, peanuts, sesame seeds, spiced honey and coconut cream

**DUCK PASTRAMI SLIDERS** laser cabbage, honey dijon, pretzel bites

**ASSORTED SPREADS** whipped feta and smoked trout dip served with seeded crackers and pita *[choose up to 3 spreads]*

## SALADS *choose one*

**ARCADIAN CAESAR** cucumber, shallot, preserved tomato, croutons, parmigiano-reggiano, grilled lemon-anchovy dressing

**THACKERAY CHOPPED** romaine, kale, apple, fennel, dried cranberries, avocado, barrel-aged feta,

pumpkin seeds, tarragon-walnut vinaigrette

## ENTRÉE *choose two*

**ETHIOPIAN SPICED FRIED CHICKEN** served with sweet cornbread and kale-brussels sprouts slaw

**LASAGNE VERDI** spinach pasta, eggplant, zucchini, mushrooms, sweet onion, red pepper-tomato sauce, fresh sheep's milk cheese

**LAMB CARNITAS** crispy lamb leg, cucumber, pickled red onion, lettuce cups, whipped feta, green harissa, grilled flatbread

**STEAK FRITES** fresh pappardelle, parmigiano-reggiano, fresh herbs

**PROSCIUTTO BOLOGNESE** fresh pappardelle, parmigiano-reggiano, fresh herbs

## DESSERT *2 for \$5*

**CARDAMOM-ORANGE SALTED CARAMELS**

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

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



# 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. a cup of soup or side salad option can be offered for each guest, this will be chosen upon arrival along with entrée selections. dessert can be preselected or the full dessert menu can be offered.

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

**PROSCIUTTO DI PARMA** gnocco fritto, house fermented vegetables

**GRILLED LAMB SKEWERS** smoky eggplant, charred onion, green harissa yogurt

**ROASTED BRUSSELS SPROUTS** bacon lardon, preserved figs, cashews, lemon yogurt

**WARM BACON PANZANELLA** roasted grapes, dates, thyme, aged balsamic, walnuts, grilled levain

**SHRIMP DUMPLINGS** steamed shrimp and pork dumplings, spicy broth, toasted peanuts, sesame seeds, scallions

**CRISPY CHICKEN WINGS** chiles, peanuts, sesame seeds, spiced honey, coconut cream

**ZA'ATAR SPICED FRIES** house-cut fries, barrel-aged feta, lemon yogurt

**'THACKER-JACKS'** popcorn, spiced caramel, pumpkin seeds, cashews, peanuts

**WHIPPED FETA** greek yogurt, smoked honey, toasted sesame seeds, housemade flatbread

**SMOKED TROUT DIP** salt n' vinegar kettle chips

## ENTRÉE

*you can customize by picking up to 6 entrée choices from our regular menu., see dinner menu for selections. these items will be printed on a smaller customized menu for your guests to order from upon arrival. guests will have the option of a cup of soup or small green salad for \$6.*

## DESSERT

*dessert is in addition to the above menu. our event planners will help you preselect desserts or you may offer the full dessert menu to your guests (depending on your attendance).*

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

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

# COCKTAIL STYLE RECEPTION

This menu is available for all parties or 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.

## MEAT

### PROSCIUTTO DI PARMA

gnocco fritto, house fermented vegetables

### GRAPES, DATES, AND BACON

thyme, aged balsamic, walnuts, grilled levain

### CRISPY CHICKEN WINGS

chiles, peanuts, sesame seeds,  
spiced honey, coconut cream

### GRILLED LAMB SKEWERS

smoky eggplant, charred onion,  
green harissa yogurt

### ROASTED BRUSSELS SPROUTS

bacon lardons, preserved figs, cashews,  
lemon yogurt

### DUCK PASTRAMI SLIDERS

laser cabbage, honey dijon, pretzel bites

## SALADS

### ARCADIAN CAESAR

cucumber, shallot, preserved tomato, croutons, parmigiano-reggiano, grilled lemon-anchovy dressing

### THACKERAY CHOPPED

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

## DESSERT *2 for \$5*

### CARDAMOM-ORANGE SALTED CARAMELS

## VEGETARIAN

### 'THACKER-JACKS'

popcorn, spiced caramel, pumpkins seeds,  
cashews, peanuts

### GRILLED STREET CORN

corn on the cob, burnt scallion kewpie,  
feta, barrio hot sauce, cilantro, scallions,  
smoked paprika

### WHIPPED FETA

greek yogurt, smoked honey, toasted  
sesame seeds, housemade flatbread

### SMOKED TROUT DIP

salt n' vinegar kettle chips

### ZA'ATAR SPICED FRIES

house-cut fries, barrel-aged feta,  
lemon yogurt

## SEAFOOD

### SMOKED TROUT DIP

salt n' vinegar kettle chips

### GRILLED PRAWN SKEWER

spiced rubbed

### SHRIMP DUMPLINGS

steamed shrimp and pork dumplings,  
spicy broth, toasted peanuts,  
sesame seeds, scallions

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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](http://thackerayseattle.com) to view our current drink menu