

GROUP DINING

Whatever the occasion
Elephant & Castle is
happy to host your party.

Depending on the
size of your group we are
able to customize a menu
to meet your needs for
lunch or dinner.

One of our managers
will work with you
to choose from our
extensive menu of
offerings and we will
put together a pre-set
menu tailor made for
your group.



PLATTERS

	Full	Half
• Cheese & crackers	\$65	\$35
• Hummus & naan or veggies	\$45	\$25
• Pub pretzels with bacon & beer cheese dip	\$45	\$25
• Chicken wings served buffalo or teriyaki with buttermilk bleu cheese	\$75	\$40
• Beer battered shrimp	\$55	\$30
• Shrimp cocktail	\$55	\$30
• Half & half platter with onion rings and sweet potato fries	\$45	\$25
• Truffle parm potato crisps with malt vinegar aioli	\$45	\$25
• Panko crusted fried pickles with ranch	\$35	\$20
• Peri peri chicken pops served with spiced yogurt	\$65	\$35
• Noble house salad with green apple, toasted walnuts, goat cheese and yam chip in red wine vinaigrette	\$55	\$30
• Caesar salad	\$55	\$30
• Standard burger sliders with house made burger sauce and american cheese	\$75	\$40
• Caribbean jerk chicken sliders with swiss cheese	\$75	\$40
• Veggie platter with ranch dip	\$45	\$25
• Dessert Platter with brownies, cheesecake and bread pudding	\$45	\$25
• Fresh cut seasonal fruit add yogurt dip for additional \$10	\$45	\$25

Orders for platters must be placed three days prior to date of event.

CONSUMPTION BARS

Consumption bars are paid for by the drink and do not have any set price. Drinks are either purchased by the guests on a cash and carry basis, or by the host as a credit tab that can be settled at the end of the event. If the host chooses to pick up the tab they can also set a limit of how much they wish to spend by putting a cap on the open bar.

**GROUPS OF 8 OR MORE WILL HAVE AN 18% GRATUITY APPLIED

BANQUET & MEETING MENU

Whether you invite a small gathering or host a large event, E&C has the right menu option to make your event a great one.



Elephant & Castle - Seattle • 1415 Fifth Avenue • 206-624-9977

Monday - Thursday 11:00am - 12:00am

Friday & Saturday 11:00am - 2:00am

ELEPHANTCASTLE.COM

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SNACK & SHARE

TRUFFLE PARM POTATO CRISPS 7½
w/ malt vinegar aioli.

ONION RINGS 7½
classic, crisp & panko crusted.

FRIED PICKLES 7
panko crusted, w/ ranch for dipping.

PRETZEL BITES 9
buttered & salted, w/ warm bacon & beer cheese dip on the side.

SWEET POTATO FRIES 7½
w/ chipotle aioli.

PERI PERI CHICKEN POPS 12
grilled tenderloin marinated in a spicy lemon peri peri sauce. spiced yogurt on the side.

GARLIC SHRIMP GRATINÉ 12
baked in garlic parmesan butter w/ melted cheese; topped w/ toasted parmesan panko crumb.

CALAMARI 12¼
breaded w/ onion & red pepper, served on a bed of warmed garlic tomato sauce w/ freshly grated parmigiano reggiano.

CHICKEN WINGS 12½
BBQ, buffalo, hot, salt & pepper, cajun, caribbean jerk, peri peri, greek, teriyaki, honey garlic. served w/ ranch or bleu cheese.

HUMMUS & NAAN 9½
creamy toasted sesame hummus drizzled w/ a sweet balsamic reduction; garlic grilled naan on the side.

STEAMED MUSSELS 14½
a full pound of fresh mussels w/ grilled garlic bread on the side, steamed in your choice of:
- beer cream sauce w/ lemon & chillies
- tomato, garlic & white wine

CASTLE NACHOS 12½
topped w/ a blend of cheeses, tomatoes, onions, olives & jalapenos.
+ *cajun or peri peri chicken* 5
+ *spicy beef* 5 + *guacamole* 3

* not all ingredients are listed in the menu description. please inform your server of any dietary restrictions or allergies.

* consuming raw or under-cooked meats, poultry or seafood may increase your risk of foodborne illness.

* gluten free burger buns are available upon request.

the POUTINERIE

TRADITIONAL 6¾
fresh cheese curd & beef gravy.

THE WORKS 8½
traditional + bacon, tomato, sour cream & green onions.

BUTTER CHICKEN 9
simmered chicken in a curried tomato cream sauce, cheese curd, cilantro & spiced yogurt.

SOUPS & GREENS

ALE & ONION SOUP 6¾
baked w/ house made croutons & melted swiss.

MARKET SOUP 6
our chef's daily creation. ask your server for details.

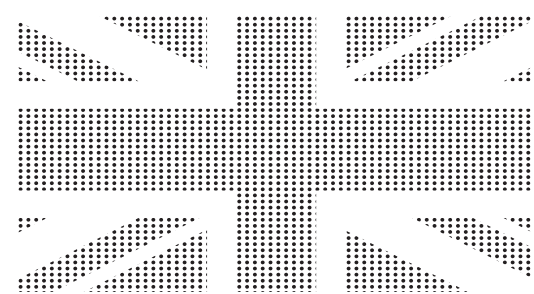
CAESAR 9¼
crisp croutons, bacon bits & shaved parmesan.
+ *shrimp skewer or chicken* 5, *salmon* 6

NOBLE HOUSE 9
mixed greens, almonds, goat cheese, cucumbers & dried cranberries, tossed in a red wine vinaigrette.
+ *shrimp skewer or chicken* 5, *salmon* 6

CITRUS CHICKEN 13½
citrus grilled chicken, romaine, cashews, crisp noodles, red onion, mandarin oranges, in a citrus peanut vinaigrette w/ a hoisin peanut sauce.

THE ROCKET 11¼
baby arugula, fresh tomato, red onion slivers, shredded carrot, honey dijon vinaigrette & crumbled goat cheese.
+ *shrimp skewer or chicken* 5, *salmon* 6

THE SIRLOIN 16
grilled sirloin, mushrooms, tomatoes, red onion & crumbled bleu cheese; tossed in a balsamic bleu cheese vinaigrette.



PUB CLASSICS

STUFFED YORKSHIRE PUDDING 14
tender roast beef & rich beef gravy, served w/ mashed potatoes, seasonal vegetables & a side of horseradish aioli.

BANGERS & MASH 13¾
house made british bangers, w/ garlic mashed & our rich beef dripping gravy.

SHEPHERD'S PIE 14
seasoned ground beef, lamb & vegetables, topped w/ garlic mashed potatoes, crisp onions & rich beef gravy.
served w/ a mixed green salad.

MANTA'S BUTTER CHICKEN 13½
curried tomato cream sauce topped w/ chopped cilantro and spiced yogurt. served w/ basmati rice & grilled garlic naan bread.

FISH & CHIPS 14
crisp haddock, lightly beer battered & served w/ our signature tartar sauce.

CHICKEN POT PIE 14
chicken, vegetables & fresh herbs in a light cream sauce, baked w/ a flaky, puff pastry cap.
served w/ a mixed green salad.

STEAK & MUSHROOM PIE 14½
sirloin, onions, tender mushrooms & fresh herbs in a rich beef gravy, baked w/ a light, puff pastry cap.
served w/ a mixed green salad.

BEEF VINDALOO 16
sliced sirloin w/ cauliflower, red pepper & peas; simmered in a sweet & spicy coconut curry sauce over basmati rice. garnished w/ cilantro & garlic grilled naan on the side.

PUB STEAK TARTINE 19½
grilled sirloin on garlic grilled french bread, topped w/ sautéed mushroom & onions.
served w/ chips & a side of HP™ peppercorn gravy.

SIDES & EXTRAS

Chips	3¾	Cup of Soup	3¾
Sweet Potato Fries	4¼	Caesar Salad	4¼
Mashed Potatoes	3¾	Mixed Green Salad	4
Onion Rings	4	Seasonal Vegetables	4
Poutine	4	Side of Rice	3

BURGERS, SANDWICHES & WRAPS

served w/ your choice of chips, house salad, caesar salad or mashed potatoes. substitute sweet potato fries, poutine, cup of soup, onion rings or seasonal vegetables for 2½

THE STANDARD 12¾
house made burger sauce, lettuce, tomato, onion, pickle & american cheese.

THE DELUXE 13¾
chipotle aioli, guinness bbq sauce, peppered bacon, aged cheddar, lettuce, tomato, pickle & red onion.

THE DOUBLE STANDARD 16
two grilled beef patties, burger sauce, lettuce, tomato, red onion, fried pickle, peppered bacon, swiss & american cheese.

BACON & BLEU CHEESE 13¾
lightly peppered, topped w/ crumbled bleu cheese & warm bacon, mayo, lettuce, tomato, onion & pickle.

CHEEKY PERI PERI 13½
grilled chicken breast in a spiced chili lemon marinade w/ mayo, lettuce, tomato & red onion.

CARIBBEAN JERK CHICKEN 12¾
grilled chicken breast w/ mayo, lettuce, tomato & onion, basted in a spicy jerk sauce w/ melted swiss cheese.

THE LAMB BURGER 14
served on grilled brioche w/ house made tzatziki, tomato, red onion & balsamic arugula.

THE VEGGIE 12¼
double stacked house made black bean & veggie patties, w/ american cheese, burger sauce, lettuce, tomato, onion & pickle.

CASUAL FAVORITES

FISH TACOS (2) 14¾
spiced mahi mahi, lettuce, tomato, green onion, cilantro, guacamole & chipotle aioli.
served w/ a house salad. + *taco*: 6

BRAISED LAMB TACOS (2) 15
w/ creamy tahini sauce, lettuce, pickled pink turnip, chopped parsley & a side of house made harissa.
served w/ a house salad. + *taco*: 6

FRIED CHICKEN TENDERS 12
buttermilk brined, hand breaded chicken tenderloin served w/ honey mustard & golden fried chips.

CURRIED CHICKEN FLATBREAD 9¾
mild curried tomato sauce, goat cheese, red onion, fresh cilantro, chili flakes & lightly spiced yogurt.

FRENCH DIP 14
slow roasted beef, shaved thin on a toasted baguette w/ sautéed mushrooms, onions, horseradish mayo & swiss cheese.

THE REUBEN 14
grilled rye bread w/ shaved corned beef, swiss cheese, sauerkraut & our house made thousand island dressing.

CASTLE CLUB 13
roasted turkey, tomato, lettuce, aged cheddar, mayo & bacon on multigrain toast.

CAJUN CAESAR WRAP 12½
cajun chicken, crisp romaine, creamy caesar dressing, chopped bacon & shaved parmesan cheese.

CHIPOTLE TURKEY WRAP 12½
roast turkey, chopped bacon, aged cheddar, lettuce, tomato, guacamole & chipotle mayo.

THE SLUM DOG 12¾
a panko crusted all beef dog, wrapped in garlic grilled naan w/ curried tomato sauce, caramelized onions, chopped cilantro & spiced yogurt.

LONDON CHEESESTEAK 15½
thinly sliced sirloin w/ mushrooms, onions & peppers, sautéed in a rich HP™ peppercorn gravy; served in a toasted baguette w/ melted swiss.

APPLEWOOD SALMON CLUB 14¼
oven roasted salmon, tzatziki, lettuce, tomato, bacon & fresh guacamole.

JALAPENO MAC & CHEESE 9¾
creamy cheese sauce, chopped jalapenos, topped w/ toasted parmesan panko bread crumb.
+ *cajun chicken or bacon* 3½

ROASTED MUSHROOM RAVIOLI 15
in a parmesan cream sauce w/ fresh sage.
grilled garlic bread on the side.

GRILLED PACIFIC SALMON 16¾
with garlic herb butter, fresh dill & sliced lemon; served w/ mashed potatoes, & seasonal vegetables.

