

# 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	\$55	\$30
• Pub pretzels with bacon & beer cheese dip	\$55	\$30
• Chicken wings served buffalo or teriyaki with buttermilk bleu cheese	\$85	\$45
• Beer battered shrimp	\$65	\$35
• Shrimp cocktail	\$65	\$35
• 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	\$45	\$25
• Peri peri chicken pops served with spiced yogurt	\$85	\$45
• 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	\$55	\$30
• Dessert Platter with brownies, cheesecake and bread pudding	\$55	\$30
• 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 11:30am - 12:00am

Friday & Saturday 11:30am - 2:00am

ELEPHANTCASTLE.COM



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## SNACK & SHARE

**TRUFFLE PARM POTATO CRISPS** 9½  
w/ malt vinegar aioli.

**ONION RINGS** 9¾  
classic, crisp & panko crusted.

**FRIED PICKLES** 9¾  
panko crusted, w/ ranch for dipping.

**PRETZEL BITES** 12  
buttered & salted, w/ warm bacon & beer cheese dip on the side.

**SWEET POTATO FRIES** 9  
w/ chipotle aioli.

**PERI PERI CHICKEN POPS** 13  
grilled tenderloin marinated in a spicy lemon peri peri sauce. spiced yogurt on the side.

**GARLIC SHRIMP GRATINÉ** 13  
baked in garlic parmesan butter w/ melted cheese; topped w/ toasted parmesan panko crumb.

**CALAMARI** 13½  
breaded w/ onion & red pepper, served on a bed of warmed garlic tomato sauce w/ freshly grated parmigiano reggiano.

**CHICKEN WINGS** 14  
BBQ, buffalo, hot, salt & pepper, cajun, caribbean jerk, peri peri, greek, teriyaki, honey garlic. served w/ ranch or bleu cheese.

**HUMMUS & NAAN** 11½  
creamy toasted sesame hummus drizzled w/ a sweet balsamic reduction; garlic grilled naan on the side.

**STEAMED MUSSELS** 15  
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** 14  
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.

**GF** gluten free burger buns are available upon request.

## the POUTINERIE

**TRADITIONAL** 9  
fresh cheese curd & beef gravy.

**THE WORKS** 11  
traditional + bacon, tomato, sour cream & green onions.

**BUTTER CHICKEN** 11  
simmered chicken in a curried tomato cream sauce, cheese curd, cilantro & spiced yogurt.

## SOUPS & GREENS

**ALE & ONION SOUP** 8½  
baked w/ house made croutons & melted swiss.

**MARKET SOUP** 7¾  
our chef's daily creation. ask your server for details.

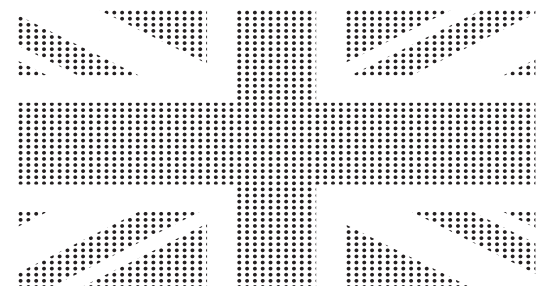
**CAESAR** 11½  
crisp croutons, bacon bits & shaved parmesan.  
+ *shrimp skewer or chicken* 5, *salmon* 6

**NOBLE HOUSE** 10  
mixed greens, almonds, goat cheese, cucumbers & dried cranberries, tossed in a red wine vinaigrette.  
+ *shrimp skewer or chicken* 5, *salmon* 6

**CITRUS CHICKEN** 16¾  
citrus grilled chicken, romaine, cashews, crisp noodles, red onion, mandarin oranges, in a citrus peanut vinaigrette w/ a hoisin peanut sauce.

**THE ROCKET** 14  
baby arugula, fresh tomato, red onion slivers, shredded carrot, honey dijon vinaigrette & crumbled goat cheese.  
+ *shrimp skewer or chicken* 5, *salmon* 6

**THE SIRLOIN** 18  
grilled sirloin, mushrooms, tomatoes, red onion & crumbled bleu cheese; tossed in a balsamic bleu cheese vinaigrette.



## PUB CLASSICS

**STUFFED YORKSHIRE PUDDING** 17½  
tender roast beef & rich beef gravy, served w/ mashed potatoes, seasonal vegetables & a side of horseradish aioli.

**BANGERS & MASH** 17½  
house made british bangers, w/ garlic mashed & our rich beef dripping gravy.

**SHEPHERD'S PIE** 17  
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** 17  
curried tomato cream sauce topped w/ chopped cilantro and spiced yogurt. served w/ basmati rice & grilled garlic naan bread.

**FISH & CHIPS** 17  
crisp haddock, lightly beer battered & served w/ our signature tartar sauce.

**CHICKEN POT PIE** 16  
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** 17  
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** 18½  
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** 25  
grilled sirloin on garlic grilled french bread, topped w/ sautéed mushroom & onions.  
served w/ chips & a side of HP™ peppercorn gravy.

## SIDES & EXTRAS

Chips	5	Cup of Soup	5
Sweet Potato Fries	6	Caesar Salad	6
Mashed Potatoes	5	Mixed Green Salad	5
Onion Rings	5	Seasonal Vegetables	5
Poutine	6	Side of Rice	5

## 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** 15  
house made burger sauce, lettuce, tomato, onion, pickle & american cheese.

**THE DELUXE** 16  
chipotle aioli, guinness bbq sauce, peppered bacon, aged cheddar, lettuce, tomato, pickle & red onion.

**THE DOUBLE STANDARD** 18  
two grilled beef patties, burger sauce, lettuce, tomato, red onion, fried pickle, peppered bacon, swiss & american cheese.

**BACON & BLEU CHEESE** 16  
lightly peppered, topped w/ crumbled bleu cheese & warm bacon, mayo, lettuce, tomato, onion & pickle.

**CHEEKY PERI PERI** 15  
grilled chicken breast in a spiced chili lemon marinade w/ mayo, lettuce, tomato & red onion.

**CARIBBEAN JERK CHICKEN** 15  
grilled chicken breast w/ mayo, lettuce, tomato & onion, basted in a spicy jerk sauce w/ melted swiss cheese.

**THE LAMB BURGER** 16  
served on grilled brioche w/ house made tzatziki, tomato, red onion & balsamic arugula.

**THE VEGGIE** 14  
double stacked house made black bean & veggie patties, w/ american cheese, burger sauce, lettuce, tomato, onion & pickle.

## CASUAL FAVORITES

**FISH TACOS (2)** 16  
spiced mahi mahi, lettuce, tomato, green onion, cilantro, guacamole & chipotle aioli.  
served w/ a house salad. + *taco*: 6

**BRAISED LAMB TACOS (2)** 16  
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** 14½  
buttermilk brined, hand breaded chicken tenderloin served w/ honey mustard & golden fried chips.

**CURRIED CHICKEN FLATBREAD** 13  
mild curried tomato sauce, goat cheese, red onion, fresh cilantro, chili flakes & lightly spiced yogurt.

**FRENCH DIP** 16½  
slow roasted beef, shaved thin on a toasted baguette w/ sautéed mushrooms, onions, horseradish mayo & swiss cheese.

**THE REUBEN** 15¾  
grilled rye bread w/ shaved corned beef, swiss cheese, sauerkraut & our house made thousand island dressing.

**CASTLE CLUB** 14½  
roasted turkey, tomato, lettuce, aged cheddar, mayo & bacon on multigrain toast.

**CAJUN CAESAR WRAP** 14  
cajun chicken, crisp romaine, creamy caesar dressing, chopped bacon & shaved parmesan cheese.

**CHIPOTLE TURKEY WRAP** 14  
roast turkey, chopped bacon, aged cheddar, lettuce, tomato, guacamole & chipotle mayo.

**THE SLUM DOG** 14  
a panko crusted all beef dog, wrapped in garlic grilled naan w/ curried tomato sauce, caramelized onions, chopped cilantro & spiced yogurt.

**LONDON CHEESESTEAK** 17½  
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** 16½  
oven roasted salmon, tzatziki, lettuce, tomato, bacon & fresh guacamole.

**JALAPENO MAC & CHEESE** 12  
creamy cheese sauce, chopped jalapenos, topped w/ toasted parmesan panko bread crumb.  
+ *cajun chicken or bacon* 3½

**ROASTED MUSHROOM RAVIOLI** 16½  
in a parmesan cream sauce w/ fresh sage.  
grilled garlic bread on the side.

**GRILLED PACIFIC SALMON** 19  
with garlic herb butter, fresh dill & sliced lemon; served w/ mashed potatoes, & seasonal vegetables.

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