



RIVERHOUSE

BANQUET MENU 2026



RIVERHOUSE POLICIES & PROCEDURES

Food & Beverage Services

The Hotel is licensed to serve food and beverages; no food or beverages may be brought into the hotel event spaces by group for service at any time. The Riverhouse has been licensed to serve alcoholic beverages and reserves the right to refuse service to anyone who appears intoxicated. As required by law, Riverhouse will not serve alcoholic beverages to minors. Oregon law is precise regarding distribution of alcoholic beverages and all purchases must be made through the Hotel including gifts you may plan to distribute.

Food & Beverage Services

All banquet food/beverage functions listed in your contract are confirmed and may not be moved off-site or cancelled. Should any banquet food/beverage functions be deleted from the contracted schedule of events, the Hotel will assess event cancellation charges to offset lost banquet food/beverage revenue that is equal to the value of the event. The group may add or enhance functions to generate replacement food/beverage revenue.

Any drop in attendance numbers, not as a result of allowable attrition, is subject to attendance cancellation charges to offset lost banquet food/beverage revenue that is equal to the value of the event.

Guarantees

Anticipated attendance for your events are due 28 business days in advance of the event day. Final guarantees are required to be within 10% of the anticipated attendance.

Food and Beverage guarantees are required 10 business days prior to your event by 12:00 Noon. Group will be billed for the guaranteed number or the actual number of attendees, whichever is greater. In order for us to plan the perfect event for you, Menu details are due 28 days prior to the group's arrival.

Quoted Prices

A 24% service charge will be added to all food and beverage, meeting room rental, audio visual, and all other banquet related charges.

Children's Meals

Children ages 6-12 will be charged 2/3 of the price for all adult buffets. Children under 6 years of age dine with our compliments from adult buffets. Children's menus are available and priced for kids up to 12 years old. The guarantee counts for children dining from the adult buffets are required as stated above.

Dietary Request

- Special Dietary Needs are requested 10 business days prior to the event with the Food and Beverage guarantees.
- New dietary requests, not previously discussed, needing special preparation, will be subject to additional fees based on the meal period.

Duration of Meals

Our Buffets and Food stations are all priced per the below meal duration. Should you require additional time for your food presentation, this can be arranged. There is a surcharge Per Person, per half-hour to extend these buffet stations.

Station Prices are noted below:

- Breakfast Buffet – 90 Minutes | \$3 PER PERSON, Per 30 min
- Lunch Buffet – 90 Minutes | \$5 PER PERSON, Per 30 min
- Dinner Buffet – 2 Hours | \$10 PER PERSON, per 30 min
- Breaks – require service staff – 30 min | \$2 PER PERSON, per hour

Signage

In order to maintain the ambiance of the Resort, all signs must be professionally printed; no handwritten signs are allowed.

Decorations

All decorations must, meet with the approval of the Deschutes County Fire Department, i.e. Smoke machine, sparklers, confetti cannons, glitter, pampas grass and open flamed candles, etc. The Resort will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the Catering department.

Dietary Restrictions: [gf] = gluten free, [df] = dairy free, [v] = vegetarian, [ve] = vegan

DAILY MENUS

BREAKFAST BUFFETS

\$41 per person

Our daily rotational buffets includes seasonal or sliced fruit display, house baked breakfast pastries, yogurt, house made granola, Portland Coffee Roasters coffee, fresh juice, and a selection of Inspired Leaf hot teas. We will gladly accommodate groups smaller than 25 with an additional charge of \$175. Your choice of any buffet on the weekends.

MONDAY-NORTHWEST SOUTHERN FUSION

- Breakfast enchiladas with eggs, bell peppers, cheddar cheese with Spanish cream and crispy garlic [v]
- Yukon gold potatoes, roasted with poblano peppers and savory red sauce [gf, ve]
- Honey chipotle applewood smoked bacon [gf, df]

TUESDAY-THE CLASSIC

- Freshly scrambled eggs with Oregon Tillamook cheddar and chives [v, gf]
- Herb-roasted red potatoes with fresh herbs [gf, ve]
- Applewood smoked bacon [gf, df]

WEDNESDAY-RISE AND SHINE

- Scrambled eggs with herbs and lemon-marinated cherry tomatoes [v, gf, df]
- Garlic roasted red potatoes [gf, ve]
- Chicken sausage link [gf, df]

THURSDAY-ON THE GRIDDLE

- Scrambled eggs with citrus and chives [v, gf, df]
- Red potatoes with cremini mushrooms and caramelized onions [gf, ve]
- Applewood smoked bacon [gf, df]

FRIDAY-COUNTRY CLASSIC

- Scrambled eggs with garlic and scallions [v, gf, df]
- Fried hash potatoes with mushrooms, onions, and red peppers [gf, ve]
- Pork sausage [gf, df]

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CONTINENTAL BREAKFAST BUFFET

\$37 per person

Available every day and includes Portland Coffee Roasters coffee, fresh orange and cranberry juice, and a selection of Inspired Leaf hot teas. We will gladly accommodate groups smaller than 25 with an additional charge of \$175.

Seasonal fruit and berry display [gf, ve, df]

Granola, Greek yogurt and fresh berries [v]

Selection of bakery goods [v]

Bob's Red Mill Oatmeal [gf, ve] | milk, golden raisins, brown sugar, cinnamon, candied pecans

BUFFET ENHANCEMENTS, PER PERSON

A la carte items can only be added to an existing buffet, minimum order of 25

Bob's Red Mill Oatmeal [gf, ve] | milk, golden raisins, brown sugar, cinnamon, candied pecans \$8 per person

Vegan frittata [gf] \$8 per person

Scrambled eggs with fresh herbs [gf, df, v] \$8 per person (minimum 25)

Build your own parfait bar [v] \$14 per person

Tofu veggie scramble [ve, gf] \$9 per person

Smoked salmon display with capers, red onion, tomato, herb cream cheese, and mini bagels \$16 per person

Thick cut Applewood smoked bacon [gf, df] \$9 per person

BUFFET ENHANCEMENTS, PER DOZEN

Hard boiled eggs [gf, df, v] assorted fine sea salts, pepper \$25 per dozen

Ham, egg and cheese croissants \$135 per dozen

Southern fried chicken and cheddar biscuits \$150 per dozen

Sausage, egg and pepper burritos \$135 per dozen

Spinach and feta frittata brioche sandwich [v] \$125 per dozen

Gluten free muffins \$72 per dozen

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PLATED BREAKFAST

All plated breakfast include house baked muffins served family style, Portland Coffee Roasters coffee station with fresh juice, and a selection of Inspired Leaf hot teas.

RIVERHOUSE CLASSIC

Farm fresh scrambled eggs | chives, Tillamook sharp cheddar cheese [gf, v]
Thick cut applewood bacon OR sausage links [gf, df]
Crispy morning potatoes | house seasoning, garlic, and fresh herbs [gf, ve]

\$41 per person

GRIDDLED BREAKFAST

Cinnamon swirl French toast with powdered sugar, warm maple syrup and fresh berries [v]
Farm fresh scrambled eggs with chives, Tillamook sharp cheddar cheese [gf, v]
Thick cut applewood bacon OR sausage links [gf, df]

\$43 per person

STEAK AND EGGS

Grilled flat iron steak served with Salsa Verde [gf, df]
Farm fresh scrambled eggs
with goat cheese and roasted red onions [gf, df]
Herb roasted red breakfast potatoes [gf, ve]

\$45 per person

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BREAKS

Breaks are based on 30 -minutes of service

PROTEIN POWER - \$22 per person

Beef Jerky [gf, df], roasted nuts [gf,ve],
cheddar and mozzarella cheese sticks [gf, v]

CHIPS AND DIP - \$16 per person

House fried sea salt kettle chips [gf, ve] | bacon beer cheese |
dill ranch [gf, v] | gorgonzola gravy [v]

REJUVENATE - \$20 per person

House made hummus [gf, ve] | tzatziki [gf, v] |
vegetable crudité [gf, ve] | warm pita bread [df, v]

BUILD YOUR OWN PARFAIT - \$16 per person

Greek Yogurt [gf, v] | honey [gf, df, v], fresh berries,
granola [gf, ve] and mixed nuts [gf, ve]

BUILD YOUR OWN DESCHUTES RIVER TRAIL MIX - \$16 per person

An array of nuts | seeds | dried fruits & berries [gf, ve]
House-made granola [gf, ve] | dark & white chocolate chips [gf, v]

BOTTOM OF THE 9TH - \$21 per person

Tortilla chips [gf, ve] | nacho cheese | Mini corn dogs with ketchup [df, v]
and mustard [gf, ve] Soft pretzels [df,v], Assorted kettle chips [gf, ve]

THE COOKIE CUPBOARD - \$17 per person

Assorted fresh baked cookies | Brownies [v]
Portland Coffee Roasters regular, decaf coffee,
and assortment of Inspired Leaf teas

COFFEE BREAK - \$20 per person

Cinnamon rolls with orange maple frosting | powdered sugar donut
holes with raspberry drizzle | assorted scones [v] | Portland Coffee
Roasters regular, decaf coffee, and assortment of Inspired Leaf teas

GLAZED AND CONFUSED BREAK - \$20 per person

Maple bar topped with chocolate sprinkles [v] | Bavarian cream donut
topped with chocolate icing [v] | cinnamon sugar cake rings [v] raspberry
filled donut with vanilla icing and rainbow sprinkles [v]
Portland Coffee Roasters regular, decaf coffee, and assortment of
Inspired Leaf teas

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BREAKS – A LA CARTE

Breaks are based on 30 -minutes of service

A LA CARTE

Roasted gourmet nuts [gf, ve] \$45 per pound

Tortilla chips [gf, ve], nacho cheese [v], chili, salsa [gf, ve],
guacamole [gf, ve] \$21 per person

Brownies | Double chocolate [v] \$50 per dozen

Gluten Free Brownies | chocolate chunk [gf, v] \$75 per dozen

Assorted Cookies | \$50 per dozen

Whole Fruit [gf, ve] \$46 per dozen

Energy Bars | Clif Bars & Luna Bars [v] \$7.50 each

Sliced Fruit and Berry Platter [gf, ve] \$8 per person

BEVERAGES

Lemonade or Iced Tea \$41 per gallon

Freshly brewed Portland Coffee Roasters coffee, decaffeinated coffee
and a selection of Inspired Leaf Teas \$68 per gallon

Sparkling or non-sparkling bottled water, Assorted soft drinks
\$4.50 each

Hot chocolate \$68 per gallon

Hot Cider \$68 per gallon

Monster Energy Drinks \$7 each

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LUNCH BUFFETS

\$46 per person

Our daily rotational lunch buffets include ice tea. The Deli Buffet is available on all days. We will gladly accommodate groups smaller than 25 with an additional charge of \$175. Swap menu days for an additional \$5 per person. Your choice of any buffet on the weekends.

MONDAY-NORTHWEST COMFORT

Mixed Baby Greens | carrot ribbons, cucumber, tomato, served with ranch [v, gf] and balsamic dressings [gf, ve]

Roasted garlic mashed potatoes [v, gf]

Italian roasted zucchini squash [gf, ve]

Slow Roasted Pot Roast | topped with roasted root vegetables and house herbed beef gravy [df, gf]

Herb Seared Chicken | with roasted mushroom cream sauce [gf]

New York Cheesecake | with fresh berries and raspberry sauce [v]

TUESDAY-TAQUERIA

Chopped Romaine Salad | roasted corn, seasoned black beans, pickled red onions and Roma tomato [ve, gf] with sriracha ranch [v, gf] and cilantro lime vinaigrette [ve, gf]

Spanish Rice | lime and cilantro [ve, gf]

Refried Pinto Beans | garlic and chili [gf, ve]

House-made tortilla chips and guacamole [gf, ve]

Street Tacos | fajita chicken topped with peppers and onion [gf, df], Spanish seasoned ground beef [gf, df], flour tortillas [df, ve] & corn tortillas [gf, ve], shredded lettuce, pickled jalapeno, pico de gallo, cotija, salsa verde and sour cream

Cinnamon Sugar Churros [v]

WEDNESDAY - OSTERIA

Caesar Salad | deconstructed with parmesan, croutons, Caesar dressing and house Italian dressing [gf, ve]

Italian roasted Yukon gold potatoes [gf, ve]

Roasted garlic broccolini [gf, ve]

Braised beef and pork ragu with rigatoni pasta

Seared squash spiedini | topped with herbed tomato sauce [v]

Italian Lemon Cream Cake | with butter toasted walnuts and vanilla whipped cream [v]

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LUNCH BUFFETS

THURSDAY - ASIAN FUSION

Mixed Baby Greens | pickled red cabbage, mandarin oranges, shaved carrot, sesame and rice vinegar marinated cucumber [ve, gf] served with sriracha ranch [v] and sesame vinaigrette [gf, ve]

Vegetable Spring Rolls [ve] with Yum Yum Sauce [v]

House Fried Rice | with cabbage, peas and garlic [gf, ve]

Char Siu Pork Loin | with 5 spice teriyaki glaze and charred broccoli [gf, df]

Orange Fried Chicken | with peppers and onions [df]

House Sweet and Sour Cauliflower [gf, ve]

Apple Cinnamon Turnovers | five-spice whipped cream

FRIDAY - SOUTHERN BBQ

Southern Chopped Salad [v] | with eggs, scallion, corn, cheddar cheese, tomato, cucumber, ranch [gf, v] and red wine vinaigrette [gf, ve]

Cranberry and Broccoli Slaw [gf, v]

Bacon and Molasses Baked Beans | with onions and peppers [gf, df]

Sweet Cornbread | honey, butter [v]

Jalapeno Mac n Cheese [v]

Pulled Pork | Bad Bob's BBQ sauce [gf, df] with slider buns

Pickle Brined Fried Chicken Thighs

Banana Bread Pudding | with bourbon caramel [v]

VEGAN AND VEGETARIAN BUFFET ADDITIONS

\$8 per person, minimum order of 25

Butternut squash and roasted vegetable cavatappi pasta [gf, ve]

Grilled Eggplant Steaks | with herbed tomato sauce [gf, ve]

Grilled Eggplant | with marionberry barbecue sauce [gf, ve]

Stuffed Portobello Mushrooms | stuffed with quinoa and roasted vegetables, topped with balsamic reduction [gf, ve]

Grilled Butternut Squash Steaks | topped with roasted garlic gastrique and pomegranate arils [gf, ve]

Black bean patty [gf, ve]

Vegan fajitas with tofurky, peppers and onions [gf, ve]

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DELI BUFFET

\$46 per person

Deli buffet option is available on any day of the week

Green Salad | lettuce, cucumber, tomatoes, carrots, red onion, dill Ranch [gf, v] and balsamic vinaigrette [gf, ve]
House Fried Sea Salt Kettle Chips [gf, ve]
Assorted Cookies and Brownies [v]

*gluten free brownies available for an additional \$4 per person

SANDWICHES (select two meat options and one vegetarian option)

Roast Beef | Tillamook cheddar cheese, lettuce, tomato, banana peppers, horseradish mayo on a toasted onion roll

Smoked Turkey | Swiss cheese, lettuce, tomato, cranberry mayo on whole wheat

Cuban Ham | Swiss cheese, lettuce, pickle, whole grain mustard on a toasted ciabatta

Albacore Tuna Salad | lettuce, red onion, dill, tomato on a croissant

Pastrami | Swiss cheese, coleslaw, mustard, lettuce on toasted rye

Tofu Bahn Mi | hoisin, pickled vegetables, cilantro, Sriracha on a toasted baguette [ve]

Grilled Zucchini | tomato sauce, provolone, arugula on a toasted ciabatta [v]

Black Bean Patty Melt | caramelized onions, cheddar cheese on toasted rye [v]

Apple, Brie | arugula, cinnamon honey butter on a toasted ciabatta [v]

*gluten free buns available for an additional \$3 per person

**For Departing Guests: Deli buffet can be made into a boxed lunch with kettle chips [gf, ve], whole fruit [gf, v], granola bar [v] and bottled water (cold sandwiches only)

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SALAD BAR BUFFET

\$48 per person

Salad bar buffet option is available on any day of the week

Mixed garden greens | spinach | crisp romaine (VE, GF)

Assorted toppings | cucumber, tomatoes, bacon bits, carrots, shaved red onion, chopped hard boiled eggs, shredded cheddar cheese, crumbled feta

Italian roasted and marinated chicken (GF, DF)

Lemon grilled salmon (GF, DF)

Marinated tofu (GF, VE)

Ranch dressing (V), strawberry vinaigrette (VE, GF), Caesar dressing (GF)

Roasted beet display with red baby beets, arugula, orange segments, and roasted red onion wedges (GF, VE)

Roasted vegetable cavatappi pasta salad (V)

Cheesecake with berry coulis (V)

BUFFET ENHANCEMENTS

Rolls and butter \$3 per person

Tomato basil bisque (V, GF) or vegetable minestrone (VE, GF) \$3 per person



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PLATED LUNCH

\$49 per person- choose one starter and up to three separate entrees, including a vegetarian entree. **Exact entree counts** for each entree will need to be provided to your Convention Services Manager 10 business days before your event.

All plated lunches are served with iced tea. We will gladly accommodate groups smaller than 25 with an additional charge of \$175.
Add rolls and butter for \$3 per person.

STARTERS

Caesar Salad | crisp romaine, parmesan, creamy Caesar dressing

Green Salad | with carrots, tomato, cucumber, onion, balsamic vinaigrette [gf, ve]

Southern Chopped Salad | with eggs, scallion, cheddar cheese, tomato, cucumber, Ranch dressing [gf, v]

Crispy Brussels Sprouts | hot honey, scallions, and parmesan [gf, v]

Roasted Garlic Hummus | with crudite and fried pita chips [ve]

Warm Focaccia Bread | with olive oil and marinara [v]

ENTREE

House Shake 'n Bake Pork Chop | mashed potatoes, green beans, and fried apples

Caprese Chicken Breast | lemon thyme orzo, roasted zucchini, balsamic glaze

Beef and Pork Meatloaf | garlic mashed potatoes, green beans, stewed tomato glaze

Moroccan Spiced Salmon | curry home fries, cauliflower, tzatziki [gf]

Balsamic Grilled Sirloin Steak | truffle parmesan crispy potatoes, broccolini, house steak sauce [gf]

Eggplant Parmesan | angel hair pasta, spinach, mozzarella, and tomato sauce [v]

DESSERT

Assorted mini desserts, cookies or brownies served family style

VEGAN AND GLUTEN FREE OPTIONS

Blackened Cauliflower Steak | olive oil roasted potatoes, broccolini, chimichurri [gf, ve]

Stuffed Bell Pepper | curry tempeh, rice, rich tomato sauce served over roasted zucchini [gf, ve]

Impossible Burger | gluten free bun, lettuce, tomato, onion, herb roasted potatoes [gf, ve]

Curry Vegetables | with potatoes, cilantro, pickled red onion served over rice [gf, ve]

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HORS D'OEUVRES

Priced per 25 pieces with a minimum of 25. Tray passed available for \$50 per server, per hour

COLD APPETIZERS

Endive Lettuce Cups | curry chicken and grape salad [gf, df] \$150

Smoked Salmon and Egg Salad | fresh dill, everything spice served on a ciabatta crisp \$200 [df]

Roasted Oregon Mushroom Toast | toasted garlic and lemon sage ricotta cheese [v] \$175

Truffle Honey Deviled Eggs [gf, df, v] \$150

Bruschetta on Focaccia Toast | balsamic glaze, fresh basil [df, ve] \$150

Shrimp Cocktail [gf, df] | Sambal cocktail sauce, tartar sauce [gf, df] \$175

HOT APPETIZERS

Wagyu Meatballs | tomato sauce, shaved parmesan \$175

Baked Brie | ciabatta crisp with lavender honey [v] \$175

Dungeness Crab Hush Puppies [df] | smoked cocktail sauce [gf, ve] \$175

Bacon Wrapped Dates | stuffed with sweet Italian sausage [gf, df] \$175

Spinach and Feta Mini Quiche [v] \$150

Lemongrass Chicken Pot Stickers [df] | sesame ginger sauce [gf, ve] and Yum Yum sauce [gf, df] \$150

Nashville Hot Chicken Sliders | hot honey and pickles \$150

Bourbon BBQ Shrimp Shooter | grits and bacon pepper relish [gf] \$175

Hot Honey Glazed Fried Chicken | on a wild blueberry mini waffle \$175

Fried 4 Cheese Ravioli | vodka sauce and parmesan [v] \$150

Pork Belly Skewer | with Five Spice cherry glaze [gf, df] \$175

Wagyu Beef Sliders | Thousand Island, cheddar cheese, shredded iceberg \$175

Crab Mac 'n Cheese Shooters | with Old Bay breadcrumbs \$175

Falafel with Baba Ghanoush [gf, ve] \$150

Stuffed Cremini Mushrooms | sage hummus and Italian herbs [gf, ve] \$175

Buffalo Cauliflower "Wings" | vegan dill Ranch [gf, ve] \$175

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DISPLAYS

Priced per person, minimum order of 25.

OLYMPIA CHARCUTERIE - \$28 per person

Capicola [gf], fennel salami [gf], pistachio mortadella [gf], artisan crackers [v, df], naan [v, df], marionberry jam [gf, ve], sour cherry jam [gf, ve], horseradish mustard [gf, ve]

BAR NUTS - \$9 per person

Bitters roasted or sweet and salty [gf, ve]

ANTIPASTO DISPLAY - \$26 per person

Warm spiced olives [gf, ve], caprese salad [gf, v], marinated mushrooms [gf, ve], spinach artichoke dip [v], warm herb focaccia, crackers [v]

CHIPS AND DIPS - \$16 per person

House fried sea salt kettle chips [gf, ve] with bacon beer cheese, dill ranch [gf, v], Gorgonzola gravy [v]

BAVARIAN PRETZEL BOARD - \$20 per person

Salted Bavarian pretzels [ve], beer cheese, bacon jam [gf, df], gorgonzola gravy [v], peach mustard [gf, ve]

CHEESE DISPLAY - \$26 per person

Assorted domestic and European cheese [gf, v], dried fruits and nuts, marionberry jam, sour cherry jam [gf, ve], crackers and naan [v]

TAJIN TORTILLA CHIPS [gf, df]- \$19 per person

Bean dip [gf, df, v], green chili cheese dip [gf], guacamole [gf, ve]



STATIONS

All action stations are a 25-person minimum and require one chef per 50 guest. Chef attended stations are \$150 per chef per hour.

HORSERADISH CRUSTED PRIME RIB [gf, df]

Served with peppercorn au jus, horseradish Dijonnaise, and artisan rolls

\$37 per person

HONEY DIJON ROASTED PORK LOIN [gf, df]

Served with fried apples, cilantro, sage aioli and artisan rolls

\$29 per person

GARLIC STUDED LEG OF LAMB [gf, df]

Served with tzatziki and stewed tomato compote and artisan rolls

\$35 per person

BALSAMIC MARINATED FLANK STEAK [gf, df]

Served with blue cheese aioli, shiitake mushroom relish and artisan rolls

\$30 per person



DINNER BUFFET

BUILD YOUR OWN

\$69 per person- choose one starter, two sides, up to two entrees, and one dessert. Add a third entree for \$9 per person

We will gladly accommodate groups smaller than 25 with an additional charge of \$175. Add rolls and butter for \$3 per guest.

STARTERS - CHOOSE ONE

Caesar Salad | crisp romaine, parmesan, creamy Caesar dressing

Chop Salad | red grapes, blue cheese, gorgonzola, candied pecans, and red wine vinaigrette [v, gf]

Arugula Salad | strawberries, parmesan, and vanilla bean vinaigrette [gf, v]

Mixed Greens Salad [gf, ve] | cucumber, tomato, red onions, balsamic vinaigrette [gf, ve] and ranch dressing [gf, v]

SIDES - CHOOSE TWO

Rice Pilaf | slivered almonds, golden raisins, parsley [gf, ve]

Garlic Mashed Potatoes [gf, v]

Maple Cinnamon Mashed sweet potatoes [gf, v]

Potatoes Au Gratin [v, gf]

Garlic Oil Green Beans [ve, gf]

Crispy Red Potatoes | garlic butter, fresh herbs [gf, v]

Embered Heirloom Carrots [gf, ve]

Crispy Balsamic Brussels Sprouts [gf, ve]

Parmesan Creamed Corn [gf, v]

Truffle Roasted Asparagus [gf, ve]

Tomato Basil Roasted Zucchini [gf, ve]

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DINNER BUFFET

BUILD YOUR OWN CONTINUED

ENTREE - CHOOSE TWO

Roasted Strip Loin | house steak sauce [gf, df]

Rosemary Shake 'n Bake Pork Chops | fried apples

Brown Butter Basted Chicken Breast | local mushroom
sage cream sauce [gf]

Grilled Chicken Margherita | tomato sauce, mozzarella, fresh basil [gf]

Braised Beef Short Ribs | Bing cherry demi glace, pickled red onion [df, gf]

Roasted Salmon | orange juniper beurre blanc [gf]

Sausage and Pepper Baked Ziti | ricotta and parmesan

Mushroom Risotto | kale, marsala, parmesan, Oregon hazelnuts [v, gf]

Blackened Cauliflower Steak | horseradish chimichurri,
baby carrots, Brussels sprouts [gf, ve]

Ancient Grains | quinoa, wild rice, butternut squash,
Brussels sprouts, mushrooms, harissa, sunflower seeds [gf, ve]

Stuffed Bell Pepper | farro, root vegetables, tortilla sauce,
charred corn [gf, ve]

Mushroom Bolognese | spinach, butternut squash,
gluten-free penne pasta [gf, ve]

DESSERT - CHOOSE ONE

Apple Cobbler | whipped cream [v]

Carrot Cake | cream cheese icing [v]

Marionberry Crumble | Chantilly cream [v]

Chocolate Torte | fresh raspberries [gf, v]

New York Cheesecake | berries, whipped cream [v]

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DINNER BUFFET

We will gladly accommodate groups smaller than 25 with an additional charge of \$175

TAQUERIA - \$59 per person

Street Corn Caesar Salad [gf, ve] | romaine, olives, parmesan, charred corn, tortilla strips, and cilantro lime dressing [gf, ve]

Mexican Red Rice | chili's, tomato, onion, garlic [gf, ve]

Pinto Beans | lime, garlic, jalapeno [gf, ve]

House-made Tortilla Chips, Guacamole [gf, ve]

Street Tacos | chipotle chicken & marinated flank steak [gf, df], flour [df, ve] & corn tortillas [gf, df, ve], cilantro, onion, pickled jalapeno, queso fresco, salsa, pico de gallo [gf, ve], Mexican crema [gf]

Poblano Enchiladas | potato and cheese, rich enchilada sauce [v, gf]

Tres Leches Cake | Fresh berries [v]

OSTERIA - \$62 per person

Mixed Greens [gf, ve] | olives, banana peppers, tomato, cucumber, and Italian herb dressing [gf, ve]

Classic Caesar Salad | parmesan, croutons, Caesar dressing

Cacio e Pepe Mashed Potatoes | creamy parmesan cheese and black pepper [v, gf]

Balsamic Glazed Brussels Sprouts [gf, ve]

Grilled Eggplant Steaks | red wine conserva, lemon basil whipped ricotta, fresh herbs [gf, v]

Garlic bread [v]

Chicken Cacciatore | braised chicken thighs, onions, peppers, tomato, garlic and herbs [gf, df]

Grilled Flank Steak | garlic butter and balsamic braised onions [gf]

New York Cheesecake | Amaretto whipped cream, toasted hazelnuts [v]

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DINNER BUFFET

We will gladly accommodate groups smaller than 25 with an additional charge of \$175

HIGH DESERT COOKOUT - \$63 per person

Mixed Green Salad | dry cranberries, pumpkin seeds, smoked gouda, and juniper honey mustard [gf, v]

Deviled Eggs | cherry pepper relish [gf, df, v]

Cajun House Kettle Chips [gf, ve]

Smoked Baked Beans | bacon, onions, and peppers [gf, df]

BBQ Chicken Thighs | jalapeno remoulade [gf, df]

Grilled Bratwurst [gf, df] | charred onion rings, IPA aioli

Grilled Angus Hamburgers [gf, df]

Kaiser Rolls and Hot Dog Buns [v]

Condiments: Lettuce, tomatoes, onions, sliced pickles, mayonnaise, Dijon and yellow mustard, Thousand Island dressing, ketchup, relish, diced onions, and sliced cheddar cheese [gf, v]

Banana Bread Pudding | with bourbon caramel [v]



PLATED DINNER

\$70 per person- choose one starter, two sides and up to three separate entrees, including a vegetarian entree. Please ask your Convention Services Manager for duet options. **Exact entree counts** will need to be provided to your Convention Services Manager 10 business days before your event.

Add rolls and butter for \$3 per guest

STARTER - CHOOSE ONE

Caesar Salad | crisp romaine, parmesan, garlic croutons, creamy Caesar dressing

Green Salad [gf, ve] | carrots, tomato, cucumber, onion, and balsamic dressing [gf, ve]

Iceberg Wedge | chopped eggs, bacon, tomato, blue cheese crumbles and Thousand Island dressing [gf]

Tomato Bisque | cheddar crisp and basil [gf, v]

Caprese Salad | fresh mozzarella, tomatoes, basil, aged balsamic vinegar, garlic olive oil, and focaccia croutons [v]

SIDES - CHOOSE TWO

Wild Rice Pilaf | cranberries and pecans [gf, ve]

Cacio e Pepe Mashed Potatoes | creamy parmesan cheese and black pepper [v]

Cauliflower Au Gratin | gruyere [gf, v]

Garlic Mashed Potatoes [gf, v]

Maple Bourbon Mashed Sweet Potatoes [gf, v]

Embered Heirloom Carrots | maple glaze [gf, ve]

Broccolini with Toasted Garlic [gf, ve]

Balsamic Glazed Brussels Sprouts [gf, ve]



PLATED DINNER

CONTINUED

ENTREE - CHOOSE TWO PLUS ONE VEGETARIAN

Balsamic Marinated Strip Steak | house made steak sauce [gf, df]

Steelhead | grained honey mustard, bourbon glaze [gf, df]

Brown Butter Basted Chicken Breast [gf] | local mushroom sage cream sauce

Elk and Pork Belly Meatloaf | ground beef and pork, smoked tomato bourbon glaze

Roasted Salmon | orange juniper buerre blanc [gf]

Syrah Braised Beef Short Ribs | Bing cherry demi-glace and pickled red onion [gf, df]

Chicken Parmesan | tomato basil sauce, mozzarella, and fresh herbs

VEGAN AND GLUTEN FREE OPTIONS

Blackened Cauliflower Steak | olive oil roasted potatoes, broccolini, chimichurri [gf, ve]

Stuffed Bell Pepper | curry tempeh, rice, rich tomato sauce served over roasted zucchini [gf, ve]

Impossible Burger | gluten free bun, lettuce, tomato, onion, herb roasted potatoes [gf, ve]

Curry Vegetables | with potatoes, cilantro, pickled red onion served over rice [gf, ve]

DESSERT - CHOOSE ONE

Warm Apple Turnover | salted caramel, cinnamon whipped cream [v]

Marionberry Sage Crumble | whipped cream [v]

Flourless Chocolate Torte | raspberry syrup, cocoa nibs [gf, v]

Carrot Cake | cream cheese icing [v]

Lemon sorbet | fresh berries [gf, ve]

Dietary Restrictions: [gf] = gluten free, [df] = dairy free, [v] = vegetarian, [ve] = vegan



LATE NIGHT BITES

priced per 25 pieces

PARTY SNACKS

Sloppy Joe Sliders | beer cheese, candied jalapenos \$175

Coconut Shrimp [df] | sweet chili aioli \$200

BLT Sliders [df] | chipotle aioli \$175

Cheese Quesadilla [v] | sour cream, pico de gallo \$150

Corn Dog Pups [df] | ketchup, mustard, thousand Island [gf, v] \$125

Southwest Chicken Eggrolls | chipotle Ranch [gf, v] \$150

SNACK STATIONS

LOADED TATER-TOT BAR [gf] | nacho cheese, bacon bits, chipotle aioli, street corn salad, Sriracha ketchup
\$25 per person

COOKIES AND MILK [v] | chocolate chip, snickerdoodle, oatmeal raisin, chocolate and regular milk
\$12 per person

WARM BAVARIAN PRETZEL BITES [ve] | beer cheese, IPA mustard [gf, v], maple peanut butter [gf, v], and jalapeno cream cheese [gf, v]
\$20 per person

CRISPY BONELESS CHICKEN TENDERS [df] | honey mustard [gf, v], dill ranch [gf, v], Korean BBQ buffalo sauce [gf, v]
\$18 per person



CHILDREN'S PLATED MENU

This plated meal can be offered as a buffet with a choice of 2 entrees for an additional \$8 per child. Served with fresh fruit, vegetable, juice, and a cookie

ENTRÉE

Breaded [df] or Grilled Chicken Strips [gf, df] | tater tots [gf, df, v]

Pizza | cheese [v] or pepperoni

Cheeseburger Sliders | tater tots [gf, df, v]

Grilled Cheese [v] | tater tots [gf, df, v]

Spaghetti | butter parmesan [v]

\$25 per child

Dietary Restrictions: [gf] = gluten free, [df] = dairy free, [v] = vegetarian, [ve] = vegan



BAR SERVICE

Riverhouse on the Deschutes is pleased to offer your group the following three categories of bars for your special event. Each bar will be stocked with the appropriate mixes, juices, garnishes, beer and wine.

Banquet bars are provided for all events where food is served, and bartenders pour a standard 1 1/4 ounce for mixed drinks and a 5-ounce wine pour.

Everyone must have a valid I.D. in their possession (All hosted beverages are subject to a 24% service fee)

Riverhouse on the Deschutes is the only licensed authority to sell and serve liquor on the premises; Therefore, liquor is not to be brought into the event location or food service outlets. Riverhouse requires a bartender for all events where alcohol is served at one per 100 guests at the rate of \$150 for six hours exclusive of the 24% service fee.

Should Management discover that any customer or guest has brought any type of alcohol onto the premises without prior written approval from Management, or allows any minor to consume any alcoholic beverages, the hotel reserves the right to close the bar immediately and/or terminate the function entirely at the client's expense.

Riverhouse reserves the right to refuse alcohol to any individual or individuals that we feel place our liquor license in jeopardy.

In addition, the client will be responsible for all fines, loss of business, assessments and liability as a result of above. All Riverhouse bartenders are trained in responsible alcohol service by the Oregon Liquor Control Commission (OLCC). Permits are on file for each bartender. As the host of the event, please help our staff enforce responsible drinking behavior. Alcohol may not be consumed after 12:00 am without prior written consent from Management.

Bar Minimums

Events under 50 guests - \$12 per person not to go below \$250

Events over 50 guests - \$600 per bar

Tray passed signature drinks upon request, \$50 per server, per hour



BAR & BEVERAGE SERVICE



SPIRITS

VODKA

GIN

RUM

SCOTCH

TEQUILA

WHISKEY

CORDIALS

HOUSE - \$11

New Amsterdam

New Amsterdam

Don Q

Dewar's

el Jimador Blanco

Jim Beam

CALL \$13

Tito's

Tanqueray

Captain Morgan's, Barcardi

Johnny Walker Red

Altos Plata

Jack Daniels

Bailey's, Kahlua

PREMIUM \$15 and up

Grey Goose

Fords

Mt. Gay Eclipse

Glenfiddich 12 year

Cazadores Reposado

Maker's Mark, Crown

Grand Marnier, Disaronno

BEER

Domestic \$7

Michelob Ultra, Coors Light

Imported & Craft Beer / Cider \$8

A selection from Deschutes Brewery: Mirror Pond

Pale Ale, Fresh Squeezed IPA, Pacifico, NA

Topo Chico Seltzer

Avid Hard Cider

WHITE WINE



BY THE GLASS

Dark Harvest Chardonnay \$12

Dark Harvest Rose \$12

14 Hands Chardonnay \$14

A to Z Pinot Gris, Oregon \$14

BY THE BOTTLE

SPARKLING WINE

Opera Prima Brut, Spain \$48

Domaine St. Michelle Brut, Washington \$56

CHARDONNAY

Dark Harvest, Washington \$48

14 Hands, Washington \$56

PINOT GRIS

A to Z, Oregon \$56

ROSÉ

Dark Harvest, Washington \$48

RED WINE



BY THE GLASS

Dark Harvest Cabernet Sauvignon \$12

14 Hands Cabernet Sauvignon \$14

Columbia Crest Red Blend \$14

A to Z Pinot Noir \$14

BY THE BOTTLE

PINOT NOIR

A to Z, Oregon \$56

CABERNET SAUVIGNON

14 Hands, Washington \$56

RED BLEND

Columbia Crest, Washington \$56

EVENT ENHANCEMENTS



KEGS

Riverhouse Lodge is happy to provide kegs for your special event. There will be a \$100 kegerator rental fee for all kegs. Party Taps, jockey boxes or plastic tubs are not allowed. All Draft Units must be provided by Riverhouse or a reputable distributor. All keg sales go towards bar minimums and is subject to a 24% service fee.

- Donated Kegs- \$400
- Domestic Kegs- \$600 and up
- Craft Kegs- \$700 and up

TABLE WINES

As the host, you may wish to pre-purchase wine for your guests that will be placed open on the tables for your guests to pour and enjoy themselves. Please contact your convention services manager for pricing and selection from our wine lists. If you would like to bring in your own wine, there is a \$25 corkage fee subject to a 24% service fee.

SPECIALITY / THEMED COCKTAILS

Riverhouse Lodge is happy to work with you on creating a custom cocktail to welcome your guests as they arrive for your event. Please contact your Convention Services Manager for pricing and selections.

MIMOSA BAR

House sparkling wine with a display of assorted fresh juices and fruits
\$18 per person, per hour

BLOODY MARY BAR

Crater Lake vodka, pepper vodka, hatch chili vodka, house made Bloody Mary mix and Salts, Sauza tequila for Bloody Maria's and Coors light for Micheladas. Assortment of pickled veggies, meats, and cheeses for garnish.
\$24 per person, per hour