



- PER DIEM MENU -



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 by Group for service at this meeting. The Riverhouse has been trained 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. The Riverhouse will be prepared to serve the guaranteed number plus 5% for guarantees of 299 or less and 3% over 300. 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

BREAKFAST BUFFETS

\$22 per person. Available for a minimum of 25 guests with 60 minutes of service. Includes orange juice, Stumptown coffee, decaf and fine hot tea.

FULL BREAKFAST BUFFET

- scrambled eggs [gf, v]
- applewood smoked bacon or country sausage links [gf]
- crispy herb and garlic potatoes [gf, ve]

CONTINENTAL BREAKFAST

- hot oatmeal with traditional accompaniments [gf, v]
- assortment of seasonal whole fruit [gf, df, ve]
- greek honey yogurt with bob's red mill granola [gf, v]

CASCADE BREAKFAST

- ham, egg, cheese croissants sandwiches
 - assortment of seasonal whole fruit [gf, df, ve]
 - crispy herb and garlic potatoes [gf, ve]
-

GRAB & GO

Give your guests a light breakfast as they hit the road

HIGH DESERT BOOST

whole fruit [gf, df, ve] | greek honey yogurt parfait [v] | blueberry muffins [v] | bottled water



BREAKFAST BUFFET ENHANCEMENTS

A la carte items can be added to an existing buffet, minimum order of 12 or by the dozen with the exception of bacon and sausage which will be ordered per person for the entire group

ALA CARTE

chocolate filled croissants [v] \$48 per dozen

granola [df, v] greek yogurt [gf, v] and fresh berries \$9 per person

bob's red mill oatmeal [ve] | milk, golden raisins, brown sugar, cinnamon \$9 per person

house baked muffins [v] \$48 per dozen

thick cut applewood bacon [gf, df] \$9 per person

country sausage patties [gf, df] \$9 per person

blt and cheddar english muffin sandwich \$132 per dozen

breakfast burrito | scrambled eggs, chorizo, tots, cheddar cheese \$132 per dozen

hard-boiled eggs \$24 per dozen

Assorted pastries [v] \$36 per dozen



BREAKS

Breaks are based on 30 -minutes of service

PROTEIN POWER - \$21 per person

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

CHIPS AND DIP - \$15 per person

House fried sea salt kettle chips [df, v] | bacon beer cheese | dill ranch | Gorgonzola gravy [v]

REJUVENATE - \$19 per person

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

BUILD YOUR OWN PARFAIT - \$15 per person

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

BUILD YOUR OWN DESCHUTES RIVER TRAIL MIX - \$15 per person

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

BOTTOM OF THE 9TH - \$20 per person

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

THE COOKIE CUPBOARD - \$16 per person

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

COFFEE BREAK - \$19 per person

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



BREAKS - A LA CARTE

Breaks are based on 30 -minutes of service

A LA CARTE

Roasted gourmet nuts [gf, ve] \$43 per pound

Tortilla chips, cheese, chili, salsa, guacamole [gf, v] \$20 per person

Brownies | Double chocolate [v] \$48 per dozen

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

Assorted Cookies | chocolate chip, snickerdoodle, white chocolate macadamia nut [v] \$48 per dozen

Whole Fruit \$44 per dozen

Energy Bars | Clif Bars & KIND Bars [v] \$7 each

Sliced Fruit and Berry Platter [gf, df, ve] \$7 per person

Old fashioned donuts [v] \$43 per dozen

Individual bags of potato chips [v] \$3.50 per bag

BEVERAGES

Lemonade or Iced Tea \$39 per gallon

Freshly brewed Stumptown coffee, decaffeinated coffee and a selection of Inspired Leaf Teas \$65 per gallon

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

Hot chocolate \$65 per gallon

Hot Cider \$65 per gallon

Monster Energy Drinks \$7 each



LUNCH BUFFETS

\$23 per person. Includes chef's choice salad, vegetables and starch. All selections include iced tea and are available for a minimum of 25 guests with 60 minutes of service.

SELECT ONE ENTREE

(ADD A SECOND ENTREE FOR A \$7 PER PERSON)

chicken parmesan | classic dish served with tomato sauce, mozzarella

roasted pork loin | mustard and bourbon rubbed [gf, df]

chicken cordon bleu | stuffed with ham and swiss, served with mushroom gravy

salmon steaks | glazed with honey mustard [gf, df]

vegan stir fry | sweet and spicy ginger plum sauce with rice noodles [ve, gf]

eggplant parmesan | crispy eggplant layered and baked with roasted tomato sauce, fresh mozzarella and parmesan cheese [v]

spinach lasagna | artichokes and creamy white sauce [v]

DELI

\$23 per person. select three different options, including a vegetarian. Includes a mixed green salad, ranch and balsamic dressings, house fried kettle chips. Gluten free rolls available for an additional \$3 per person

turkey and swiss | served on whole wheat with lettuce, tomato, bacon, and cranberry mayo

cranberry chicken salad | served on a croissant with lettuce and tomato

grilled zucchini parmesan | tomato sauce and mozzarella on ciabatta [v]

smoked ham | served on whole wheat with honey mayo, lettuce, tomato, and swiss

chicken breast | served on a kaiser roll with blue cheese crumbles, lettuce, tomato, and buffalo ranch (served cold)

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



PLATED LUNCH

\$23 per person. Available for a minimum of 25 guests. All sections include house salad and iced tea. A third entree may be added for an additional \$6 per person

HOT ITEM SELECTIONS - SELECT TWO

roasted salmon | lemon caper cream sauce over parmesan polenta served with green beans

chicken parmesan | tomato sauce, fresh mozzarella, penne alfredo served with green beans

honey bbq chicken breast | mashed potatoes and steamed broccoli [gf]

Baked Cod | herb and garlic breadcrumbs, sun dried tomatoes and capers

vegan stir fry | sweet and spicy ginger plum sauce with rice noodles [ve, gf]

eggplant parmesan | crispy eggplant layered and baked with roasted tomato sauce, fresh mozzarella, parmesan cheese served on penne alfredo and green beans

OR

COLD ITEM SELECTIONS - SELECT TWO

turkey and swiss | on whole wheat with lettuce, tomato, bacon, and cranberry mayo served with house fried kettle chips.

chicken cobb | grilled chicken, bacon, tomato, avocado, cucumber, crumbled bleu cheese, hard-boiled egg, heart of romaine, ranch dressing [gf]

ADD DESSERT FOR AN ADDITIONAL \$5 PER PERSON

CHOOSE ONE

Carrot Cake | cream cheese icing

Chocolate Torte | fresh raspberries [gf]

New York Cheesecake | berries, whipped cream



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 [df] | with Sambal cocktail sauce and tartar sauce [gf] \$175

HOT APPETIZERS

Wagyu Meatballs | tomato sauce, shaved parmesan [gf] \$175

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

Dungeness Crab Hush Puppies | smoked cocktail sauce \$175

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

Spinach and Feta Mini Quiche [v] \$150

Lemongrass Chicken Pot Stickers | sesame ginger and Yum Yum sauce [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



DINNER

BUFFET OR PLATED

\$36 per person. Available for a minimum of 25 guests with 60 minutes of service. Includes Chef's choice salad, vegetable and starch.

SELECT TWO ENTREES

(ADD A THIRD ENTREE FOR \$9 PER PERSON)

sautéed chicken breast | roasted tomato and mushroom marsala sauce [gf]

moroccan spiced salmon | garlic dill yogurt sauce [gf]

grilled chicken caprese | tomato, mozzarella, basil, balsamic glaze [gf]

meatloaf | made with beef and pork, in a carolina bbq glaze

wild mushroom ravioli | sherry tarragon cream sauce and parmesan [v]

blackened cauliflower steak | olive oil roasted potatoes, broccolini, and chimichurri [gf, ve]

ADD DESSERT FOR AN ADDITIONAL \$5 PER PERSON

CHOOSE ONE

Carrot Cake | cream cheese icing

Chocolate Torte | fresh raspberries [gf]

New York Cheesecake | berries, whipped cream



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



BAR & BEVERAGE SERVICE



SPIRITS	HOUSE - \$10	CALL \$12	PREMIUM \$14
VODKA	Platinum 7X	Crater Lake	Grey Goose
GIN	Lewis & Clark	Tanquery	Hendricks
RUM	Bacardi	Captain Morgan's Malibu	
SCOTCH	J&B	Dewar's	Johnny Walker Red & Glenlivet
TEQUILA	Sauza Blanco	Sauza Conmemorativo	Hornitos Reposado
WHISKEY	Seagram's Seven	Pendleton	Crown Royal
BOURBON	Jim Beam	Jack Daniels	Maker's Mark

BEER

Domestic \$6

Coors Original, Coors Light

Imported & Craft Beer / Cider \$7

A selection from Deschutes Brewery: Mirror Pond Pale Ale, Black Butte Porter, Fresch Squeezed IPA, varying seasonal selections
Heineken Zero (NA)
White Claw
Angry Orchard Hard Cider

WHITE WINE



BY THE GLASS

Proverb Chardonnay \$10

Waterbrook Rose \$10

Expedition by Canoe Ridge Chardonnay \$12

Acrobat Pinot Gris, Oregon \$12

BY THE BOTTLE

SPARKLING WINE

Opera Prima Brut, Spain \$40

Domaine St. Michelle, Washington \$48

CHARDONNAY

Proverb, California \$40

Expedition by Canoe Ridge, Washington \$48

PINOT GRIS

Acrobat, Oregon \$48

ROSÉ

Waterbrook, Washington \$40

RED WINE



BY THE GLASS

Proverb Cabernet Sauvignon \$10

Expedition by Canoe Ridge
Cabernet Sauvignon \$12

Horseshoes & Handgrenades Blend
Maison Noir, Oregon \$12

Acrobat Pinot Noir, Oregon \$12

BY THE BOTTLE

PINOT NOIR
Acrobat, Oregon \$48

CABERNET SAUVIGNON
Proverb, California \$32
Expedition by Canoe Ridge, Washington \$48

RED BLEND
Horseshoes & Handgrenades by Maison Noir,
Oregon \$48

EVENT ENHANCEMENTS



KEGS

Riverhouse on the Deschutes 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 on the Deschutes 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