



RIVERHOUSE

BANQUET MENU

2025



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

TABLE OF CONTENTS

Breakfast & Breaks: 1 - 5

Lunch: 6 - 10

Appetizers & Displays: 11 - 13

Dinner: 14 - 20

Children: 21

Beverages & Bar: 22 - 26

BUILD YOUR OWN BREAKFAST BUFFET

\$39 per person | Choose one egg, one meat, one potato and one side

Build Your Own Breakfast buffet includes seasonal fruit and berry display, house baked breakfast pastries, Stumptown coffee, fresh orange and cranberry juice, and a selection of Inspired Leaf Teas. We will gladly accommodate groups smaller than 25 with an additional charge of \$175.

EGGS - SELECT ONE - EACH EGG ADDITION, ADD \$7

- Breakfast enchiladas with bacon and three-cheese blend, salsa verde cream and salsa on the side
- Scrambled eggs with cheddar cheese and chives [gf, v]
- Scrambled eggs topped with tomato, feta, and arugula salad [gf, v]
- Sausage and peppers frittata with mozzarella cheese [gf]
- Broccoli cheddar frittata [gf, v]

BREAKFAST MEATS - SELECT ONE - EACH PROTEIN ADDITION, ADD \$8

- Applewood smoked bacon [gf, df]
- Grilled ham steak [gf, df]
- Pork sausage link [gf, df]
- Chicken apple sausage [gf, df]
- Turkey bacon [gf, df]
- Maple sausage meatballs [gf, df]

BREAKFAST POTATOES - SELECT ONE

- Crispy red potatoes with caramelized onions and thyme [gf, df, ve]
- Crispy red potatoes [gf, df, ve]
- Bacon cheddar potato skillet [gf]

SIDES - SELECT ONE - EACH SIDE ADDITION, ADD \$8

- Buttermilk biscuits and country sausage gravy with smoked paprika, fresh herbs
- Bob's Red Mill oatmeal [ve] with brown sugar [gf, df, ve], candied pecans [gf, v], raisins [gf, df, ve], and cinnamon [gf, ve]
- Buttermilk pancakes with butter and maple syrup [v]
- Cheesy cheddar grits [gf, v]
- French toast with maple syrup [v]



CLASSIC BREAKFAST BUFFET

Classic Breakfast Buffet include Stumptown coffee, fresh orange and cranberry juice, and a selection of Inspired Leaf Teas. We will gladly accommodate groups smaller than 25 with an additional charge of \$175.

DESCHUTES CONTINENTAL

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

Hard boiled eggs with assorted salts and fresh cracked pepper [gf, df, ve]

\$35 per person

BUFFET ENHANCEMENTS

A la carte items can only be added to an existing buffet, minimum order of 12 or by the dozen

House baked ham, egg and cheese croissants \$130 per dozen

Southern fried chicken and cheddar biscuit \$145 per dozen

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

Maple sausage meatballs [gf, df] \$10 per person

Sausage, egg, peppers and cheese breakfast burrito \$130 per dozen |

Spinach, feta frittata with tomato and basil mayo on a Brioche sandwich [v]
\$125 per dozen

Gluten-free muffins [gf, v] \$72 per dozen



PLATED BREAKFAST

All plated breakfast include house baked muffins, Stumptown coffee, fresh orange, and a selection of Inspired Leaf Teas.

RIVERHOUSE CLASSIC

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

\$36 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]

\$39.00 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, df, ve]

\$41 per person



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 [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] \$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

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

All lunches are served with iced tea and lemonade. We will gladly accommodate groups smaller than 25 with an additional charge of \$175.

OSTERIA- \$43 per person

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

Classic Caesar Salad | parmesan, croutons, Caesar dressing

Balsamic Glazed Brussels Sprouts [gf, ve]

Baked Ziti | with broccoli and alfredo [v]

Parmesan garlic toast [v]

Pizza Skillet | sausage and cheese with tomato sauce, arugula, and mozzarella [gf]

Chicken Marsala | with mushrooms, sundried tomatoes, fresh herbs [gf, df]

New York Cheesecake | with Amaretto whipped cream toasted hazelnuts

TAQUERIA - \$41 per person

Street Corn Salad | Romaine lettuce, olives, pico de gallo, cheddar, black beans, chipotle Ranch [gf, v]

Mexican Rice | chilis, tomato, onion, garlic [ve, gf]

Pinto beans | garlic, lime, and spices [gf, ve]

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

Street Tacos | Chipotle chicken & seasoned ground beef served with flour and corn tortillas, shredded lettuce, pickled jalapenos, pico de gallo, queso fresco, and sour cream

Cinnamon Sugar Churros



LUNCH BUFFETS

All lunches are served with iced tea and lemonade. We will gladly accommodate groups smaller than 25 with an additional charge of \$175.

MEDITERRANEAN - \$44 per person

Romaine Salad | cucumber, tomatoes, olives, onion, Italian vinaigrette [ve] and dill Ranch [gf, v]

Crispy Potatoes | garlic, lemon, and oregano [gf, ve]

Roasted Zucchini | with dill and garlic [gf, ve]

Shaved Lamb [gf, df]

Chickpea Falafel [ve, gf]

Lemon Pepper Chicken Thighs [gf, df]

Warm pita [ve], tzatziki [v], hummus [ve], feta, olives, lettuce, tomatoes, and onions

Lemon Layer Cake | with whipped cream and pistachios

ASIAN FUSION - \$45 per person

Mixed Salad | carrots, cucumber, chow mein noodles, oranges, Sriracha Ranch [v] and sesame dressing [gf, ve]

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

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

Teriyaki Beef | and broccoli [gf, df]

Orange Ginger Glazed Salmon | ginger and sesame [gf, df]

Kung Pao Cauliflower [gf, ve]

Apple Cinnamon Turnovers | five-spice whipped cream



LUNCH BUFFETS

All lunches are served with iced tea and lemonade. We will gladly accommodate groups smaller than 25 with an additional charge of \$175.

SOUTHERN BBQ \$45 per person

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

Broccoli Slaw [gf, v]

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

Sweet Cornbread | honey, butter [v]

Classic coleslaw [df, v]

Jalapeno Mac n Cheese [v]

Pulled Pork | Bourbon BBQ sauce [gf, df] with slider buns

Pickle Brined Fried Chicken Thighs

Banana Bread Pudding | with bourbon caramel

PACIFIC NORTHWEST - \$49 per person

Grilled Gems | peppered bacon, pickled onion, tomato, smoked blue cheese dressing [gf]

Wild Mushroom Ravioli | with truffle Alfredo and sage [v]

Embered Heirloom Carrots | with maple butter [gf, v]

Sheppard's Pie | beef, pork, peas, carrots and whipped potato crust [gf]

Roasted Steelhead | with lemon, white wine, and capers [gf, df]

Marionberry Sage Cobbler | whipped cream



DELI BUFFET

All lunches are served with iced tea and lemonade. We will gladly accommodate groups smaller than 25 with an additional charge of \$175.

Green Salad | lettuce, cucumber, tomatoes, carrots, red onion, dill Ranch [v] and balsamic vinaigrette [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 Chicken | black bean hummus, fritos, olives, lettuce, pico de gallo in a flour tortilla [df]

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

Bahn Mi | bacon, hoisin, pickled vegetables, cilantro, Sriracha mayo on a toasted baguette

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

**Deli buffet can be made into a boxed lunch with substitutions (cold sandwiches only)

\$41 per person



PLATED LUNCH

\$47 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 a choice of iced tea OR lemonade. 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 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

Impossible Burger | gluten free bun, lettuce, tomato, onion, herb roasted potatoes

Curry Vegetables | with potatoes, cilantro, pickled red onion served over rice



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 \$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 sauce 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



DISPLAYS

Priced per person, minimum order of 25.

OLYMPIA CHARCUTERIE - \$28 per person

Capicola, fennel salami, pistachio mortadella, artisan crackers, naan, marionberry jam, sour cherry jam, horseradish mustard

BAR NUTS - \$9 per person

Bitters roasted or sweet and salty [v]

ANTIPASTO DISPLAY - \$26 per person

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

CHIPS AND DIPS - \$15 per person

House fried sea salt kettle chips [gf, df] with bacon beer cheese, dill Ranch [gf], Gorgonzola gravy [gf]

BAVARIAN PRETZEL BOARD - \$20

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

CHEESE DISPLAY - \$26 per person

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

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

Bean dip, green chili cheese dip, guacamole [v]



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

\$66 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 [ve] | cucumber, tomato, red onions, balsamic vinaigrette 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]



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

Carrot Cake | cream cheese icing

Marionberry Crumble | Chantilly cream

Chocolate Torte | fresh raspberries [gf]

New York Cheesecake | berries, whipped cream



DINNER BUFFET

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

TAQUERIA - \$56 per person

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

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

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

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

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

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

Tres Leches Cake | Fresh berries

OSTERIA - \$59 per person

Mixed Greens | 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



DINNER BUFFET

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

HIGH DESERT COOKOUT - \$61 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 [df, ve, gf]

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]

Bananas Foster Casserole



PLATED DINNER

\$67 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 | carrots, tomato, cucumber, onion, and balsamic dressings [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 bierre 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

DESSERT - CHOOSE ONE

Warm Apple Turnover | salted caramel sauce, cinnamon whipped cream

Marionberry Sage Crumble | whipped cream

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

Carrot Cake | cream cheese icing

Lemon sorbet | fresh berries [ve]



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 | ketchup, mustard, Thousand Island \$125

Southwest Chicken Eggrolls | chipotle Ranch \$150

SNACK STATIONS

LOADED TATOR-TOT BAR | nacho cheese, bacon bits, chipotle aioli, streen corn salad, Sriracha ketchup
\$25 per person

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

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

CRISPY BONELESS CHICKEN TENDERS | honey mustard, dill Ranch, Korean BBQ, Buffalo sauce
\$18 per person



CHILDREN'S MENU

This 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

Chicken Strips | tater tots

Pizza | cheese or pepperoni

Cheeseburger Sliders | tater tots

Grilled Cheese | tater tots

Spaghetti | butter parmesan

\$25 per child



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	HOUSE - \$10	CALL \$12	PREMIUM \$14
VODKA	Platinum 7X	Crater Lake	Grey Goose
GIN	Lewis & Clark	Tanquary	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, Fresh Squeezed IPA, Pacifico, 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 \$40
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