



- 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 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

BREAKFAST BUFFETS

Available for a minimum of 25 guests with 60 minutes of service. Includes juice, Portland Coffee Roasters coffee, and Inspired Leaf hot teas. Prevailing Deschutes County per diem meal rates apply

FULL BREAKFAST BUFFET

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

**Add: Bob's Red Mill Oatmeal [gf, ve] | milk, golden raisins, brown sugar, cinnamon, candied pecans \$8 per person (minimum 25 guests)

CONTINENTAL BREAKFAST

- Bob's Red Mill oatmeal with traditional accompaniments [gf, ve]
- assortment of seasonal whole fruit [gf, ve]
- Greek honey yogurt with bob's red mill granola [gf, ve]

**Add: Hard boiled eggs with assorted fine salts & pepper \$25 per dozen

CASCADE BREAKFAST

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

BUFFET ENHANCEMENTS

A LA CARTE

House baked muffins or pastries [v] \$50 per dozen

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

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

Vegan frittata [gf] \$8 per person (minimum 25)

Build your own parfait bar [v] \$14 per person (minimum 25)

Tofu veggie scramble [ve, gf] \$9 per person (minimum 25)

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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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] | 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 5TH - \$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

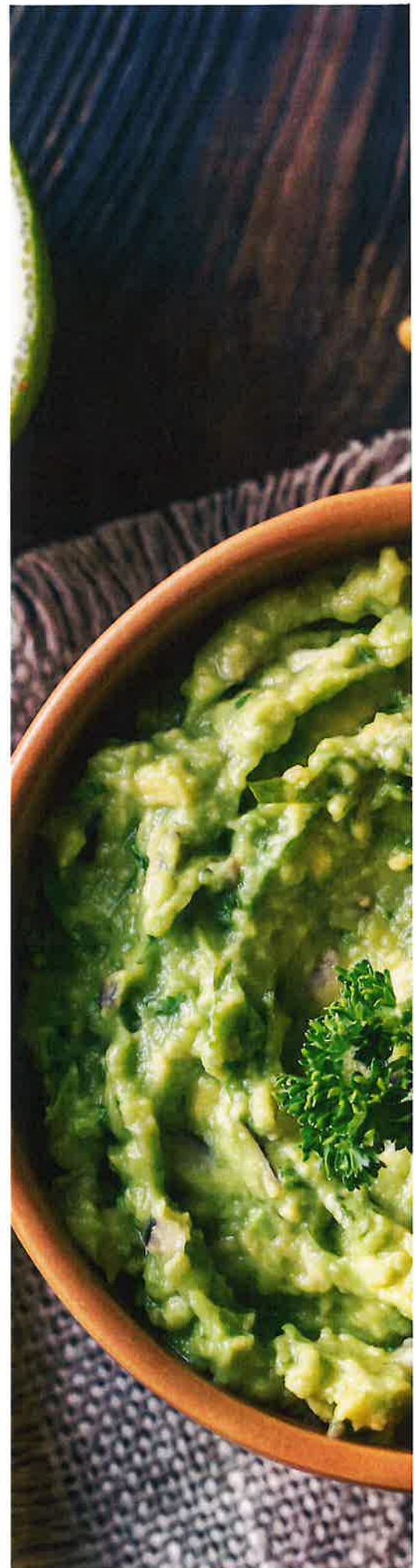
COFFEE BREAK - \$20 per person

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

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

Hot chocolate \$68 per gallon

Hot Cider \$68 per gallon

Monster Energy Drinks \$7 each

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LUNCH BUFFETS

Our daily rotational lunch buffet includes iced tea and are available for a minimum of 25 guests with 60 minutes of service. Prevailing Deschutes County per diem meal rates apply

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]

CHOICE OF ONE ENTREE

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]

TUESDAY- TAQUERIA

Chopped Romaine Salad | roasted corn, Spanish 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]

Spanish seasoned ground beef [gf, df]

Served with flour tortillas [df, ve], shredded lettuce, cheese, salsa & sour cream

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]

CHOICE OF ONE ENTREE

Braised beef and pork ragu with rigatoni pasta

Breaded chicken parmesan, with marinara & mozzarella

ADD A SECOND MEAT ENTREE FOR \$9 PER PERSON

ADD A DESSERT FOR \$5 PER PERSON

Assorted mini desserts, cookies or brownies served family style

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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]

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

Stir fry Vegetables [gf, ve]

CHOICE OF ONE ENTREE

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

Black Pepper Chicken | with broccoli, carrots, peppers and onions [gf,df]

FRIDAY - SOUTHERN BBQ

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

Broccoli & cranberry slaw [gf, v]

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

CHOICE OF ONE ENTREE

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

Pickle Brined Fried Chicken Thighs

ADD A SECOND MEAT ENTREE FOR \$9 PER PERSON

ADD A DESSERT FOR \$5 PER PERSON

Assorted mini desserts, cookies or brownies served family style

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]

Stuffed Portobello Mushrooms | stuffed with quinoa and roasted vegetable, 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 peppers and onion [gf, ve]

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DELI BUFFET

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]

SANDWICHES (select two options)

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)

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

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

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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 [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

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DINNER

BUFFET OR PLATED

Available for a minimum of 25 guests with 60 minutes of service. Includes Chef's choice salad, vegetable and starch. For plated meals, exact entree counts for each entree will need to be provided to your Convention Services Manager 10 business days before your event. Prevailing Deschutes County per diem meal rates apply

SELECT ONE PROTEIN AND ONE VEGETARIAN ENTREE
(ADD A THIRD ENTREE FOR \$9 PER PERSON)

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

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

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 \$6 PER PERSON

CHOOSE ONE

Apple Cobbler | whipped cream [v]

Marionberry Crumble | Chantilly cream [v]

Chocolate Torte | fresh raspberries [gf, v]

New York Cheesecake | berries, whipped cream [v]

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

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

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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 - \$11	CALL \$13	PREMIUM \$14 and up
VODKA	New Amsterdam	Tito's	Grey Goose
GIN	New Amsterdam	Tanqueray	Fords
RUM	Don Q	Captain Morgan's, Bicardi	Mt. Gay Eclipse
SCOTCH	Dewar's	Johnny Walker Red	Glenfiddich 12 year
TEQUILA	el Jimador Blanco	Altos Plata	Cazadores Reposado
WHISKEY	Jim Beam	Jack Daniels	Maker's Mark, Crown
CORDIALS		Bailey's, Kahlua	Grand Marnier, Disaroono

BEER

Domestic \$7

Michelob Ultra, Coors Light

Imported & Craft Beer / Cider \$8

A selection from Deschutes Brewery: Mirror Pond

Pale Ale, Fresch Squeezed IPA, 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 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.

SPECIALTY / 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