

VALLEY RIVER INN

ESTD. 1973 • EUGENE, OREGON

FOOD

• for a •

GOOD MOOD



BANQUET MENUS

AT VALLEY RIVER INN, you will be treated to authentic Pacific Northwest cuisine and dedicated service. Inspired by our restaurant, SweetWaters on the River, our menus feature fresh, seasonal, and locally sourced ingredients that highlight the best of the Pacific Northwest.

Whether gathering for business or pleasure, we welcome groups up to 800 for a reception or 500 for a seated banquet event. Enjoy an unforgettable dining experience that will delight you and your guests at Valley River Inn.

VALLEYRIVERINN.COM
1000 VALLEY RIVER WAY » EUGENE, OR 97401
SALES 541-341-3464 » SALES@VALLEYRIVERINN.COM



CONTINENTAL & BREAKFAST BUFFET

All breakfast include fresh brewed Cycle Town Roasters coffee, decaffeinated coffee, assorted TAZO hot teas, Minute Maid orange, cranberry and apple juice. Breakfast buffets are based on one hour of continuous service with a minimum of 20 people. A fee of \$3 per person will be added to any buffet that does not reach the 20 person guarantee.

Prices are per person unless otherwise noted.

RIVERFRONT CONTINENTAL 18


freshly cut seasonally inspired fruits and berries

selection of fresh baked pastries, mini croissants, muffins, with sweet butter and seasonal berry preserves

NORTHWEST HEALTHY CHOICE 18

freshly cut seasonal fruits and berries

house made granola, individual greek yogurts

 umpqua hardboiled eggs, whole fresh fruit

THE PATISSERIE 22

sliced havarti cheese, french pressed ham

umpqua hardboiled eggs, fresh baked croissants and pastries, dijon mustard, sweet butter, seasonal berry preserves

GLUTEN FREE BREAKFAST 22

sliced seasonal melon, pineapple and berries

house made granola, individual greek yogurts

7 grain wheat and franz bakery mountain white bread, fresh baked assorted muffins, with sweet butter and seasonal berry preserves

COLUMBIA RIVER LOX 22

seasonally assorted fruit skewers plain, poppy seed and onion bagels

house cured columbia river farmed steelhead served with capers, fresh lemon, pickled onion

assorted whipped cream cheese— herb, chipotle, or plain

BREAKFAST GRAB & GO

WALK THE TRAIL 22

fresh fruit salad medley, house made granola, individual berry greek yogurt, house made fresh blueberry muffins with butter, fruit preserves, 20oz minute maid orange juice



VEGETARIAN



GLUTEN FREE



HEALTHY CHOICE

VALLEYRIVERINN.COM » SALES 541.743.1000

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BREAKFAST BUFFETS

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THE VALLEY RIVER INN BREAKFAST 27

market fresh sweet fruits and berries, selection of warm baked goods with sweet butter and seasonally inspired preserves

Please select three (3) items. Additional items may be added for \$4 per selection per person

  **BOB'S RED MILL STEEL CUT OATMEAL**

umpqua dairy milk, warm maple syrup, brown sugar, toasted walnuts, plump jumbo golden raisins

 **SWEET FRENCH TOAST**

la brea french baguette, dipped in a vanilla custard mix, griddled golden brown topped with cinnamon roasted apples and maple syrup

 **PACIFIC NORTHWEST FRITTATA**

tillamook jack cheese, mushrooms, applewood smoked bacon, sweet onions, arugula, umpqua farm fresh eggs

  **FARMERS GARDEN QUICHE**

sauteed market seasonal vegetables, umpqua farm fresh egg

  **SCRAMBLED EGGS**

farm fresh eggs, chives

  **FARMHOUSE BREAKFAST POTATOES**

seasoned with garden herbs

 **APPLEWOOD SMOKED BACON**

CHICKEN APPLE SAUSAGE LINKS

BISCUITS AND GRAVY

house made applewood smoked bacon and sausage gravy, freshly baked warm butter milk biscuits

 **ASSORTED BAGELS**

whipped cream cheese—herb, chipotle, or plain

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BREAKFAST ENHANCEMENTS

All breakfast enhancements are on 45 minutes of continuous service. Upgrade any continental breakfast or breakfast buffet with the enhancements listed below. Prices are per person unless otherwise noted. Omelet and waffle stations require a chef attendant at 100 for one hour, \$75 each additional hour.

SUNRISE OMELET STATION 15

chef attendant required

made to order omelets, selections of ham, applewood smoked bacon, sausage, peppers, tomatoes, green onions, jalapenos, spinach, mushrooms, cheddar, mozzarella, fresh eggs, egg whites

BELGIAN WAFFLE STATION 15

chef attendant required

made to order waffles, selections of fresh seasonal berries, chocolate chips, toasted pecans, chantilly cream, warm maple syrup

SMOKED SALMON. TRADITIONAL CONDIMENTS 15

TRADITIONAL EGGS BENEDICT WITH HOLLANDAISE SAUCE 10

BREAKFAST BURRITO. EGG. POTATO.
TILLAMOOK CHEDDAR. HOUSE MADE SALSA 9

CROISSANT BREAKFAST SANDWICH
WITH HAM. EGG. CHEDDAR 9

FRESH MADE PARFAIT WITH BERRIES.
GREEK YOGURT AND GRANOLA 8

ASSORTED GREEK YOGURTS 4

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SERVED BREAKFAST ENTRÉES

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THE WILLAMETTE 26

fluffy scrambled farm fresh umpqua eggs served with crisp premium applewood smoked bacon and crispy skillet potatoes

SWEET FRENCH TOAST 24

la brea french baguette, dipped in a vanilla custard mix, griddled golden brown, topped with cinnamon roasted apples and maple syrup

FARMERS GARDEN QUICHE 26

minimum 12 slices

sautéed seasonal vegetables, umpqua farm fresh eggs, served with arugula salad, baby tomatoes, champagne vinaigrette

LOGGERS STEAK AND EGGS 30

8 oz sirloin steak served with two scrambled farm fresh eggs, crispy seasoned skillet potatoes

COUNTRY BENEDICT 28

warm buttermilk biscuits topped with a thick cut country fried steak and fluffy scrambled eggs, slathered with an applewood smoked bacon gravy served with crispy skillet potatoes

CHICKEN AND WAFFLES 26

two crispy fried chicken thighs, mini belgian waffles, with house made hazelnut butter and warm maple syrup



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MARKET FRESH DELI BUFFETS

Includes fresh infused water and iced tea. Based on one hour of continuous service with a minimum of 20 people. A fee of \$3 per person will be added to any buffet that does not reach the 20 person guarantee. Prices are per person unless otherwise noted.

MARKET FRESH DELI 29

chef daily soup of the day
mesclun mixed greens with grape tomatoes,
sliced cucumbers and pinot vinaigrette
roasted potato salad with crispy applewood smoked
bacon bits, and buttermilk herb dressing
sliced roast beef, smoked turkey, honey glazed ham
tillamook cheddar, swiss and american cheeses
greenleaf lettuce, sliced tomatoes, red onions, dill pickles,
grain mustard and mayonnaise
assortment of sliced franz local artisan breads
fresh sliced fruits and seasonal berries
freshly baked chocolate chip and peanut butter cookies,
and individual kettle potato chips

FRENCH OREGON PICNIC 30

chef daily soup of the day
gathered greens with grapes, bleu cheese, toasted walnuts,
and golden balsamic vinaigrette
selection of sliced seasonal fruit and berries
red potato salad with crispy applewood smoked bacon and
whole grain mustard dressing
roast beef, smoked turkey, honey glazed ham, italian dry salami
tillamook cheddar, pepper jack and dill havarti cheese
crispy greenleaf lettuce, sliced tomatoes, red onions,
dill pickles, grain mustard and mayonnaise
assortment of baguette and local franz sliced artisan breads
freshly baked chocolate chip and peanut butter cookies



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MARKET FRESH DELI BUFFETS

ITALIAN SUB 32

garden minestrone

gathered greens with figs, gorgonzola cheese
and white balsamic vinaigrette

panzanella salad with focaccia bread, tomatoes, basil, olives,
tomato basil vinaigrette

ham, sopresetta, coppa, mortadella

sliced provolone, mozzarella and tillamook cheddar cheese

greenleaf lettuce, sliced tomatoes, red onions,
balsamic vinegar and extra virgin olive oil

grain mustard and mayonnaise

assortment of sliced artisan breads and ciabatta rolls
and kettle potato chips

traditional espresso tiramisu



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LUNCH BUFFETS

includes fresh infused water and ice tea. Based on one hour of continuous service with a minimum of 20 people. A fee of \$3 per person will be added to any buffet that does not reach the 20 person guarantee. Prices are per person unless otherwise noted.

MCKENZIE LUNCHEON 30

salad: baby field mixed greens, sliced cucumbers, shredded rainbow carrots, served with red wine vinaigrette
marinated and grilled rosemary chicken breast
fresh herb and rice pilaf
roasted zucchini and yellow squash vegetable medley
warm artisan rolls and butter
freshly baked chocolate chip cookies

OREGON PICNIC 30

whole chicken cut, seasoned, and double buttermilk dipped fried to a golden brown
baked potato salad, sour cream, applewood smoked bacon, fresh cut chives
tillamook cheddar mac and cheese
market fresh butter green beans
warm soft white rolls and butter
mini chocolate chunk brownies

LOGGERS BURGER BAR 34

macaroni salad
flame grilled ½ lb. all beef patty
grilled chicken breast with roasted green chili peppers
reality kitchen artisan buns
sliced swiss cheese and tillamook pepper jack, cheddar cheese, lettuce, tomato, dill pickles, red onions
sweetwaters house made aioli, deli and traditional mustards, ketchup, mayonnaise
seasonal fresh fruit medley
individual kettle chips and assorted cookies

FAJITA FIESTA BAR 36

mixed greens with roasted chilies, corn, fried tortilla strips, cilantro lime vinaigrette
chili lime marinated chicken thighs
fajitas with sautéed peppers and onions
chili grilled beef with sautéed peppers and onions
corn and flour tortillas, black beans and mexican rice
fresh salsa rosa, roasted tomatillo salsa, sour cream, fresh chopped cilantro, shredded tillamook jack and cheddar cheese blend
tres leches cake



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LUNCH BUFFETS

RUSTICA 38

garden greens with romaine,
olives, feta cheese, and tomato-
basil vinaigrette

panzanella salad, fresh
mozzarella, garden tomatoes, fresh
basil, balsamic vinaigrette

oregon rockfish, lemon gremolata

roasted rosemary marinated
chicken, chicken jus

penne pasta with mushroom cream

eggplant vegetable caponata

herb rustic focaccia

traditional espresso tiramisu

SOUTHERN COMFORT BBQ 40

mixed greens, fresh herb vinaigrette

baked potato salad,
sour cream, applewood smoked bacon,
fresh cut chives

sweetwaters on the rivers famous hickory
smoked beef brisket

smoked baby back pork ribs with a
house made sweet jalapeno bbq sauce

southern bbq baked beans

corn succotash

freshly made sweet corn bread

warm seasonal cobbler

NORTHWEST 42

roasted heirloom potato salad,
crispy pancetta,
herbed banyuls vinaigrette

gathered greens, grapes,
rogue creamery blue cheese crumbles,
red wine vinaigrette

oven roasted all natural pork loin
with apple cider glaze

farm-raised grilled atlantic salmon,
garnished with braised fennel

tillamook white cheddar
potatoes au gratin

farm fresh buttered green beans

assortment of artisan rolls

mini dessert bars—lemon,
cappuccino, peanut butter



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WORKING LUNCH

\$32 per person. Includes fresh infused water and ice tea. Based on one hour of continuous service with a maximum of 20 people. Prices are per person unless otherwise noted.

Includes the following (4) four selections to choose from below:

SOUPS & SALADS *choose two*

PENNE PASTA SALAD

kalamata olives, fresh squeeze of lemon, sun-dried tomatoes, crumbled feta cheese, fresh basil herb vinaigrette

FATTOUSH FLAT BREAD SALAD

baby greens, hand torn pita bread, sliced cucumbers, garden tomatoes, sliced radish, fresh mint, tossed in lemon-oregano vinaigrette

SEASONAL GREENS

mixed greens, grape tomatoes, shredded carrots, cucumbers, house vinaigrette

BABY SPINACH AND FRISEE SALAD

sliced strawberries, toasted hazelnuts, crumbled goat cheese, champagne vinaigrette

BABY SPINACH AND FRISEE SALAD

sliced strawberries, toasted hazelnuts, crumbled goat cheese, champagne vinaigrette

CHEF'S SIGNATURE SOUP FROM SCRATCH

sweet potato leek, vegetable minestrone, tomato bisque

WRAPS & SANDWICHES *choose two*

CHICKEN CAESAR SALAD

grilled seasoned chicken, crisp romaine, grated parmesan cheese and house caesar dressing in a spinach wrap

ROAST BEEF AND CHEDDAR

roast beef, tillamook sharp cheddar, arugula, horseradish vinaigrette and roasted shallots on french baguette

BLTT

roasted turkey breast, butter lettuce, sliced tomato, house made avocado spread, sherry-applewood smoked bacon vinaigrette on a large buttery croissant roll

TURKEY AND BRIE

roasted turkey breast, brie, baby spinach, tomato jam and dijon mustard on a french roll

MARINATED AND GRILLED VEGETABLES

portobello mushrooms, zucchini, oven roasted tomatoes, mozzarella, roasted red pepper pesto in a wrap

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GOURMET FARMER'S BOXED LUNCH

\$28 per person. Limit two sandwich choices and vegetarian selections per lunch period, each box will contain one type of sandwich and all boxes will be served with identical accompaniments. Prices are per person unless otherwise noted.

BOXED LUNCH CONTAINS: whole fresh fruit, kettle potato chips, cookie, 20oz dasani bottled water

SANDWICHES *select up to two*

ROAST BEEF AND CHEDDAR

roast beef, tillamook sharp cheddar, arugula, horseradish vinaigrette and roasted shallots on french baguette

BLTT

turkey breast, butter lettuce, sliced tomato, mashed avocado spread, sherry-applewood smoked bacon vinaigrette on a large butter croissant

TURKEY AND BRIE

turkey breast, brie, baby spinach, tomato jam and dijon mustard on a french roll



MARINATED AND GRILLED VEGETABLES

portobello mushrooms, zucchini, oven roasted tomatoes, mozzarella, roasted red pepper pesto in a wrap

SALADS *select one*



BACON POTATO SALAD

roasted russet potato with crispy applewood smoked bacon bits, and buttermilk herb dressing



PENNE PASTA SALAD

kalamata olives, fresh squeeze of lemon, sun-dried tomatoes, crumbled feta cheese, fresh basil herb vinaigrette



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SERVED LUNCHEON ENTRÉES

All entrées include garden salad, warm rolls with butter, and chef's selection dessert. Fresh infused water and iced tea served with lemon, with a minimum of 10 people. The highest priced entrée selection will be charged for all meals. Maximum of two main entrees and one vegetarian entrée may be ordered for plated functions. Prices are per person unless otherwise noted.

ENTRÉE SELECTIONS

ROASTED CHICKEN BREAST 26

marinated chicken breast served with creamy roasted tomato sauce, wild rice pilaf and herbed eggplant & zucchini ragu

OREGON ROCK FISH 30

seasoned encrusted rock fish with roasted potatoes, brown caper butter baked green beans

ROASTED ATLANTIC SALMON 32

caramelized onion soft polenta, roasted oyster mushroom chimichurri

GRILLED PORK CHOP 27

herb bread pudding, roasted baby carrots, smoked apple butter

MARINATED FLANK STEAK 30

white cheddar mashed, fresh grilled broccolini, charred baby tomatoes

VEGETARIAN & VEGAN OPTIONS 28

chefs seasonally inspired vegetarian option showcasing the freshest local market produce

HERB POLENTA CAKES

two cakes topped with eggplant caponata, pomodoro sauce and a side of charred broccolini

VEGAN STACK

layered fresh sliced seasonal vegetables topped with house made herbed marinara sauce

WILD MUSHROOM RISOTTO

local wild mushrooms, fresh herbs, mushroom ragout, shaved parmesan

GREEN VEGAN ZOODLE

fresh zucchini noodles, thinly sliced bell peppers and sliced rainbow carrots tossed in a creamy avocado lime sauce

ROASTED PARMESAN CAULIFLOWER STEAK

served with kale, yellow and green beans, baby tomatoes tossed a lemon vinaigrette

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LUNCHEON SALAD ENTRÉES

All entrees include warm rolls with butter, and chef's selection dessert, fresh infused water, iced tea served with lemon, minimum of 10 people the highest priced entrée selection will be charged for all meals. Prices are per person unless otherwise noted.

SWEETWATERS CAESAR SALAD 21

crispy hearts of romaine, sweetwaters caesar anchovy dressing
fresh torn baked focaccia croutons, shaved parmesan cheese

add chicken 3

add salmon 6

add shrimp 8

PACIFIC RIM CHICKEN SALAD 24

napa cabbage, romaine hearts, bean sprouts, carrot, cilantro, rice noodles,
slivered almonds, crispy won ton strings, rice vinaigrette

SOUTHWEST CHICKEN 24

seasoned grilled chicken breast, romaine, roasted tri color peppers,
black beans charred baby tomatoes, scallions, cheddar cheese crispy
corn tortillas, sour cream, guacamole, pico de gallo

GRILLED SALMON 28

mixed greens, cucumber, baby tomatoes, asparagus,
crispy fried artichokes, champagne dijon vinaigrette

GRILLED SKIRT STEAK 30

chopped iceberg lettuce, pear tomatoes, roasted mushrooms,
caramelized pearl onions, smokey blue cheese vinaigrette



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THEMED BREAKS

\$ 15 per person. 10 person minimum.

THE OREGON TRAIL

toasted almonds, chocolate chips, toasted coconut, pretzel minis, dried cranberries, golden raisins, m&m's, banana chips, chex cereal, walnuts and sesame sticks—mix your favorites together to create your own unique flavors

OH MY GOSH. LET'S NOSH

roasted garlic hummus, baba ghanoush, cucumber slices, warm pita
fresh infused water

PIONEERS

pretzels, popcorn, mixed nuts, assorted kettle chips

CHOCOLATE! CHOCOLATE! CHOCOLATE!

chocolate chunk brownies and chocolate chip cookies
ice cold umpqua dutch chocolate milk

NOT CHO ORDINARY

assorted kettle chips, bbq brisket, local beer cheese sauce, jalapeños, fresh diced tomato and chives, sour cream and salsa

FRUIT PARFAIT BAR

fresh seasonal fruit and berries, plump golden raisins, mixed dried fruit, crunchy granola, crushed walnuts, coconut flakes, bran flakes, popped quinoa, sunflower seeds, chai seeds, honey yogurt and plain greek yogurt



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MORE MUNCHIES

Create your own break station by the dozen unless otherwise noted.

PREFONTAINE HEALTHY SNACKS

- whole fruit, apples, oranges, bananas (each) 3
- kind bars assorted (each) 4
- trail mix (each) 4
- deluxe mixed nuts (per pound) 25
- cashews (per pound) 30

EARLY STARTERS

- assorted danish 36
- freshly baked muffins 36
- house baked buttered croissants 36
- local "voodoo" doughnuts 45

BREAK RECHARGE

- rice crispy treat (each) 3
- candy bars assorted (each) 3
- pretzels (each) 3
- kettle potato chips (each) 3
- large chocolate chip, peanut butter and sugar cookies 36
- chocolate chunk brownies 36
- tortilla chips with salsa (per bowl) 15



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À LA CARTE REFRESHMENTS

Create your own break station. Pricing by the dozen unless otherwise noted.

**FRESH BREWED COFFEE, REGULAR, DECAFFEINATED
AND ASSORTED HOT TEA 50**

featuring local cycle town roasters and tazo hot teas (per gallon)

FRESHLY BREWED ICE TEA OR LEMONADE (PER GALLON) 32

ADD INFUSED FRUIT FOR 3

BOTTLED GOLDEN PEAK SWEET OR UNSWEETENED TEA 4

WHOLE, 2% & NON-FAT UMPQUA MILK (PER LITER) 16

ALMOND OR SOY MILK 18

FRUIT PUNCH WITH FRESH SLICED GARNISH (PER GALLON) 35

RASPBERRY SHERBET PUNCH (PER GALLON) 35

ASSORTED JUICE (PER LITER) 20

orange, apple, tomato, pineapple, cranberry

MINUTE MAID BOTTLED JUICES (EACH) 4

apple, orange, cranberry

COKE SOFT DRINKS (EACH) 4

coke, diet coke, sprite, orange fanta, barqs rootbeer, fresca

ENERGY DRINKS 6

red bull: original, sugarfree, yellow, red

20 OZ SMART WATER 5

still, sparkling

20 OZ VITAMINWATER XXX (AÇAÍ BERRY FLAVOR) 5

20 OZ DASANI BOTTLE WATER 4



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BEVERAGE PACKAGES

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HALF-DAY BEVERAGE BREAK 16

4 hours

cycle town roasters freshly brewed regular,
decaffeinated coffee
assorted hot teas

FULL DAY BEVERAGE BREAK 30

8 hours

cycle town roasters freshly brewed regular,
decaffeinated coffee
tazo assorted hot teas
dasani bottle water
variety of coca-cola beverages



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“BIG BITES” DISPLAYS

All reception displays are based on 90 minutes of continuous service with a minimum of 25 people. Prices are per person unless otherwise noted.

   **CRUDITÉS 12**

bouquet of seasonal market fresh crisp vegetables served with ranch and tzatziki dipping sauces

 **HUMMUS STATION 13**

choose three hummus flavors

traditional, roasted garlic, cilantro jalapeño, herb, sundried tomato, spinach feta

house baked pita bread chips

 **CHEESE DISPLAY 15**

a variety of artisan cheese showcasing local favorite tillamook served with dried fruits, nuts, grapes and the freshest local seasonal fruit, assorted crackers and toasted french baguette

ARTISAN CHARCUTERIE 19

a selection of artisan cured meats and artisan cheese served with whole grain “oregon” marionberry mustard, crackers, flatbread and sliced baguette

ANTIPASTO 19

a chef’s favorite with spicy soppresetta, proscuitto, coppa, marinated fresh mozzarella balsamic roasted mushrooms, country olives, artichoke hearts, roasted peppers, pepperoncini fresh in house baked breadsticks

   **SEASONAL AND TROPICAL FRUIT DISPLAY 15**

served with honey vanilla yogurt dipping sauce

 **CHILLED SEAFOOD DISPLAY 23**

marinated jumbo shrimp, house smoked salmon, fresh bay shrimp ceviche, ahi poke, black sesame tapioca crisp wafers, spicy cocktail sauce, pinot mignonette, fresh lemon

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ACTION STATION OPTIONS

May be added as an enhancement to any existing reception or buffet.
All action stations require \$100 per chef for 90 minutes. Each item is carved to order by our uniformed chef. 50 person minimum. Prices are per person unless otherwise noted.

PRIME RIB OF BEEF 28

miniature rolls, creamed horseradish,
whole grain mustard, au jus

HERB MARINATED TENDERLOIN OF BEEF 29

silver dollar rolls, pinot au jus

SMOKED TRI TIP 19

mesquite house smoked tri tip,
country rolls, chipotle bbq jus

SALT CRUSTED ROASTED STEELHEAD 22

columbia river steelhead,
dill whole grain mustard cream

CRUSTED PORK LOIN 10

local marionberry mustard, hot rolls

HOUSE SMOKED TOM TURKEY 10

country rolls, pesto mayonnaise,
cranberry relish

BOURBON GLAZED HAM 10

silver dollar rolls,
dijon mustard, honey dip

SMASHED POTATO BAR 10

seasoned smashed gold yukon potatoes
served with shredded tillamook cheddar
and pepper jack, crumbled feta, apple
smoked bacon bits, chives, tomatoes,
jalapeño, sour cream, broccoli,
chili, chicken gravy, and ranch

ENHANCEMENTS 8/PERSON

50 person minimum

HERB CRUMB CRUSTED SCALLOPED POTATOES
CHEESE RAVIOLI-PESTO CREAM SAUCE
APPLEWOOD SMOKED BACON
BLUE CHEESE BREAD PUDDING
TABBOULEH
MAC N CHEESE



GLUTEN FREE OPTIONS

CREAMY HERB POLENTA. ROGUE RIVER BLUE CHEESE GRITS.
ROASTED MARBLE POTATO.
SMASHED FINGERLING POTATOES. RUSSET POTATO PUREE.
FRESH SEASONAL VEGETABLES. GRILLED VEGETABLES



VEGETARIAN



GLUTEN FREE



HEALTHY CHOICE

VALLEYRIVERINN.COM » SALES 541.743.1000

Menu pricing is subject to change. All food and beverage charges are subject to a 22% administrative fee.
Guaranteed attendance due 72 hours prior to event. Please advise catering of any food allergies prior to event.

ALL DAY MEETING PACKAGES

A fee of \$125 Will be added to any menu that does not meet the 25 person guarantee.
Prices are per person unless otherwise noted.

THE EXPRESS MEETING

30

CONTINENTAL BREAKFAST

local and seasonally inspired chefs choice sliced fruits
warm baked assorted muffins and danish
minute maid orange and apple juice
freshly brewed cycle town roasters coffee, decaffeinated coffee,
or tazo hot tea

MID-MORNING BREAK

freshly brewed cycle town roasters coffee, decaffeinated coffee,
or tazo hot tea
assorted whole fresh fruit (apples, oranges, bananas)

AFTERNOON BREAK

assorted individual candy bars, rice crispy treats, and kettle potato chips
freshly brewed ice tea and lemonade



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ALL DAY MEETING PACKAGES

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Prices are per person unless otherwise noted.

THE BOARD MEETING

52

CONTINENTAL BREAKFAST

local and seasonally inspired chefs choice fruit medley
warm baked assorted muffins and danish
minute maid orange and apple juice
freshly brewed cycle town roasters coffee, decaffeinated coffee,
or tazo hot tea

MID-MORNING BREAK

freshly brewed cycle town roasters coffee, decaffeinated coffee,
or tazo hot tea
assorted whole fresh fruit (apples, oranges, bananas)

D.I.Y SANDWICH BUFFET BOARD

chefs daily inspired soup selection
mesclun mixed greens, grape tomatoes,
sliced cucumbers and pinot vinaigrette
roasted potato salad, crispy applewood
smoked bacon bits, buttermilk herb dressing
sliced roast beef, smoked turkey, honey glazed ham
tillamook cheddar, swiss, american cheeses
greenleaf lettuce, sliced tomatoes, red onions,
dill pickles, grain mustard and mayonnaise
assortment of sliced franz local artisan breads
sliced fresh fruits and seasonal berries

AFTERNOON BREAK

freshly baked chocolate chip and peanut butter cookies,
and individual kettle potato chips
freshly brewed ice tea and infused water



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ALL DAY MEETING PACKAGES

A fee of \$125 Will be added to any menu that does not meet the 25 person guarantee.
Prices are per person unless otherwise noted.

THE VIP MEETING

58

CONTINENTAL BREAKFAST

local and seasonally inspired chefs choice sliced fruits
warm baked assorted muffins and danish
minute maid orange and apple juice
freshly brewed cycle town roasters coffee, decaffeinated coffee,
or tazo hot tea

MID-MORNING BREAK

freshly brewed cycle town roasters coffee, decaffeinated coffee,
or tazo hot tea
assorted whole fresh fruit (apples, oranges, bananas)

ALSEA

chef's daily inspired selection of:

gathered greens, grapes, rogue creamery
blue cheese crumbles, red wine vinaigrette
oven roasted all natural pork loin, apple cider glaze
grilled farmed atlantic salmon, braised fennel
tillamook white cheddar potatoes au gratin
farm fresh buttered green beans
assortment of artisan rolls

AFTERNOON BREAK

mini dessert bars—lemon, cappuccino, peanut butter
freshly brewed ice tea and infused water



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SMALL BITES DISPLAY

Requires butler passing at \$100 for 1 hour minimum.

3 dozen minimum per item

36/DOZEN PER ITEM

VEGETABLE RATATOUILLE ON TOASTED BAGUETTE

MARINATED ARTICHOKE AND GREEN OLIVES ON CROSTINI

 CAPRESE KABOBS

 SEARED POLENTA CAKE WITH TOASTED PINE NUTS AND CHÈVRE

 CHICKEN TOSTADA WITH GUACAMOLE

 GRILLED PORTOBELLO MUSHROOMS BROCHETTE

BEEF BOURGUIGNON TARTLET, HORSE RADISH CREAM

MINI CHICKEN POT PIE

BBQ MEATBALLS

ASIAN MEATBALLS

SWEDISH MEATBALLS

FRIED HUSHPUPPIES

45/DOZEN PER ITEM

WILD MUSHROOM ARANCINI WITH TRUFFLE AIOLI

 RED D' ANJOU PEARS WITH SMOKEY BLUE CHEESE MOUSSE
AND CRISPY APPLEWOOD SMOKED BACON

 SHRIMP CEVICHE ON A CORN TORTILLA CRISP

CUCUMBER BITES WITH SEASONED DILL CREAM CHEESE

HOUSE CURED APPLEWOOD SMOKED BACON, ROGUE CREAMERY
BLUE CHEESE APPLE TURNOVER

VEGETABLE EGG ROLL WITH THAI CHILI SOY

FRIED TILLAMOOK AND BACON MACARONI CHEESE BALLS

54/DOZEN PER ITEM

PRAWN ON A STICK WITH WASABI MUSTARD

 APPLEWOOD SMOKED BACON WRAPPED JUMBO PRAWN WITH APPLE GLAZE

DUNGENESS CRAB CAKE WITH TARRAGON DIJON AIOLI

 GRILLED BEEF BROCHETTE WITH MUSTARD GLAZE

CHICKEN CURRY SATAY

SPICY BBQ BEEF SATAY



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SPECIALTY DESSERT STATIONS

Dessert station may be added as an enhancement to an already existing reception or buffet.

All action stations require \$100 attendant for 90 minutes. 50 person minimum.

Prices are per person unless otherwise noted.

SUNDAE BAR 14

umpqua vanilla and chocolate and duck tracks "chocolate coated caramel footballs and peanut butter" ice cream, with a wide selection of caramel and chocolate sauces, sprinkles, m&m minis, shredded coconut, crushed butterfingers, chocolate chips, chopped nuts, diced strawberries and fresh whipped cream

BE A KID AGAIN 15

chef's seasonal bread pudding, marionberry cobbler, freshly baked chocolate cookies ice cream sandwich, baked brownies, vanilla ice cream and caramel sauce



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SERVED DINNER

All entrees include a starter, warm rolls with butter, and dessert. Freshly brewed Cycle Town Roasters coffee, decaffeinated coffee, or TAZO hot tea upon request. In the event that your group requires a split menu, entrée selections are limited to a maximum of two main entrees and one vegetarian entrée may be ordered for plated functions. The highest priced entrée selection will be charged for all meals. Prices are per person unless otherwise noted.

STARTERS

choose one

CONFIT OF DUCK RILLETTE

seasonal compote, toasted brioche

WILD MUSHROOM CHEVRE TART

arugula greens, goat cheese and caramelized onion relish

GATHERED GREENS

juicy red grapes, oven toasted walnuts, shaved blue cheese, drizzled pinot noir vinaigrette

ARUGULA AND SPINACH SALAD

frisee, country olives, crumbled feta, plump baby tomatoes, fresh torn ciabatta croutons, charred tomato vinaigrette

BUTTER LETTUCE SALAD

fresh sliced strawberries, shaved goat cheese and candied hazelnuts, champagne vinaigrette

CHOPPED ROMAINE SALAD

plumped dried cherries, candied pecans, applewood smoked bacon lardons, blue cheese crumbles, balsamic sherry

continued



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SERVED DINNER

ENTRÉE

select one

 **BRAISED OREGON BEEF SHORT RIB 42**


boneless beef glazed with red wine sauce,
white tillamook cheddar mashed potato, buttered baby carrots

ROASTED AIRLINE CHICKEN BREAST 38

marinated roasted chicken breast,
creamy goat cheese orzo, herbed eggplant and zucchini rague

 **ROASTED CORNISH HEN 39**

half roasted hen marinated in lemon, fresh herbs,
seasoned polenta cakes, charred broccolini

 **BRISKET DINNER 40**

sweetwaters' hickory smoked bbq brisket, warm applewood bacon,
caramelized onion potato salad, collard greens

GRILLED CARLTON FARMS PORK LOIN 40

herb applewood smoked bacon bread pudding, smoked apple butter sauce

 **ENCRUSTED COD 40**

herb panko encrusted cod, wild rice pilaf, fresh sautéed broccolini

 **COLUMBIA RIVER STEELHEAD 43**

pan roasted steelhead, smoked leek risotto, sautéed spinach arugula

FILET OF BEEF 55

seasoned roasted fingerling potatoes, buttered haricot vert,
lavell pinot noir glaze

 **NATURAL RIBEYE 55**

roasted garlic yukon gold smashed potatoes,
umpqua brown buttered green beans, sweetwaters' grown rosemary demi-glaze

continued



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SERVED DINNER

VEGETARIAN & VEGAN ENTRÉES 28

served with a fruit cup of fresh market seasonal berries

VEGAN STACK

layered zucchini, squash, tomatoes, mushrooms, basil, marinara sauce

WILD MUSHROOM RISOTTO

local wild mushrooms, fresh herbs, mushroom ragout, shaved parmesan

SEARED HERB AND MUSHROOM POLENTA

grilled marinated portobello mushroom, mediterranean vegetable ragout

MUSHROOM RAVIOLI

topped with broccoli and baby tomatoes, fontina cream

GREEN VEGAN ZOODLE

fresh zucchini zoodles, slivered bell peppers and sliced rainbow carrots, creamy avocado lime sauce

ROASTED PARMESAN CAULIFLOWER STEAK

served with kale, yellow and green beans, baby tomatoes, lemon vinaigrette

PLATED DESSERTS

select one

CHOCOLATE DECADENCE

NEW YORK CHEESE CAKE

CARROT CAKE

TIRAMISU

*vegan and gluten free dessert options available, add \$2
minimum 25 guest per order*



VEGETARIAN



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DINNER BUFFETS

Includes freshly brewed Cycle Town Roasters coffee, decaffeinated coffee, assorted TAZO hot teas, based on one hour of continuous service with a minimum of 30 people a fee of \$3 per person will be added to any buffet that does not reach the 30 person guarantee.

Prices are per person unless otherwise noted.

THE OREGONIAN DINNER 44

crisp chopped iceberg salad, with sliced cucumber, grape tomato, slivered red onion and shredded carrots

penne pasta with marinara and alfredo

seasoned grilled chicken breast

marinated pork loin

roasted seasonal squash

fresh baked artisan bread rolls

individual decadence chocolate cakes

WILLAMETTE VALLEY BBQ 48

chopped iceberg salad, applewood smoked bacon bits, plumped cherries, blue cheese dressing

baked russet potato salad roasted barbeque chicken

house smoked sweetwaters' beef brisket

smoked baby back pork ribs with a house made sweet jalapeño bbq sauce

southern bbq baked beans

tillamook three cheese macaroni

corn succotash, freshly made sweet corn bread

warm seasonal cobbler and

chef's famous house made bread pudding drizzled with caramel sauce

SOUTH WEST 46

chopped romaine and iceberg, charred tomatoes, roasted ancho chilis, queso fresco with cilantro lime vinaigrette

black bean salad, roasted peppers, jicama & roasted corn, tossed in a chipotle vinaigrette

pinto beans, cilantro rice

grilled carne asada, seasoned chicken fajitas

corn and flour tortillas, fresh guacamole, crema fresca, salsa rosa, tomatillo salsa

tres leches cake

continued



VEGETARIAN



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DINNER BUFFETS

DIAMOND PEAK 50

white bean salad, caramelized onions, fresh kale, roasted baby tomatoes,
apple cider vinaigrette
mixed greens, apples, toasted walnuts, chèvre and golden balsamic vinaigrette
braised beef short ribs, grain mustard glaze
whole roasted rosemary chicken
tillamook white cheddar smashed potatoes, farm fresh buttered green beans
artisan bread rolls
ny cheese cake with market fresh seasonal berries
and chocolate lava cake

PREFONTAINE 49

your paleo journey starts here consisting of meat, fish, veggies and fruit
sliced charred cucumber, grape tomatoes,
roasted jalapeños tossed with fresh squeezed lemon
seared columbia river steelhead topped with herbed chimichurri
grilled flank steak, dry herb rubbed served with
roasted red pepper and olive tapenade
smoked paprika roasted cauliflower florets
mixed fruit cobbler made with almond and coconut flour



VEGETARIAN



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CREATE YOUR OWN BUFFET

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A fee of \$3 per person will be added to any buffet that does not reach the 30 person guarantee.
Prices are per person unless otherwise noted.

CREATE YOUR OWN BUFFET

45

SALADS

choose two

romaine, olives, artichoke hearts, feta cheese, and tomato-basil vinaigrette
white beans, caramelized onions, fresh kale,
roasted baby tomatoes, apple cider vinaigrette
chef's section of local seasonal vegetables consisting of: crisp chopped iceberg,
with sliced cucumber, grape tomato, slivered red onion and shredded carrots
baked russet potato salad

SIDES

choose two

tillamook three cheese mac and cheese
roasted garlic mashed potatoes
smashed yukon gold potatoes
grilled vegetables
rogue river blue cheese grits
roasted marble potato
creamy tomato basil polenta
tillamook cheddar potato gratin
chefs section of local seasonal vegetables

continued



VEGETARIAN



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CREATE YOUR OWN BUFFET

ENTRÉES

choose two

HOUSE SMOKED TOM TURKEY

cranberry relish

BOURBON GLAZED HAM

dijon mustard and honey dip

GRILLED HERB MARINATED CHICKEN BREAST

rosemary chicken demi-glace

SWEETWATERS SMOKED BEEF BRISKET

smoked chili bbq sauce



MUSHROOM RAVIOLI

oyster mushrooms and roasted garlic cream



VEGAN POLENTA LASAGNA

portobello mushrooms, roasted squash and zucchinis

ROASTED APPLE BRINED PORK LOIN

caramelized onion and granny smith apples

GRILLED SALMON

braised fennel salad and balsamic glaze

WHOLE ROASTED ROSEMARY CHICKEN

SUBSTITUTE A PROTEIN. PRICED PER PERSON

PAN ROASTED STEELHEAD 4

dill whole grain mustard cream

BRAISED BEEF SHORTRIBS 5

whole grain mustard demi-glace

PRIME RIB OF BEEF 8

minimum 30 people

queen cut with creamed horseradish, whole grain mustard, au jus

HERB MARINATED TENDERLOIN OF BEEF 10

pinot au jus

continued



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CREATE YOUR OWN BUFFET

DESSERTS

choose two

RED VELVET CAKE

CHOCOLATE FUDGE CAKE

TIRAMISU

 GLUTEN FREE CHOCOLATE TORTE

CARAMEL APPLE TORTE

LEMONADE CAKE

STRAWBERRY CHEESECAKE



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BAR SELECTIONS

One bartender per 100 guests is required. A \$95 set up fee per bar is required as well as a \$125 bartender fee per bar. Hosted bars will be charged a 24% administrative fee.

DELUXE

		HOST	CASH
bourbon	jim beam	7	8
scotch	grant's	7	8
blend	seagram's 7	7	8
vodka	new amsterdam	7	8
rum	castillo	7	8
rum	malibu	7	8
tequila	sauza gold	7	8
gin	new amsterdam	7	8
triple sec	monarch	7	8

LUXURY

		HOST	CASH
bourbon	jack daniel's	8	9
scotch	johnny walker red	8	9
scotch	dewar's white label	9	10
vodka	tito's	9	10
vodka	grey goose	9	10
vodka	belvedere	9	10
rum	bacardi	8	9
tequila	altos silver	8	9
tequila	patron silver	9	10
gin	beefeater	8	9
cordial	kahlua	8	9
cordial	bailey's irish cream	8	9
whiskey	maker's mark	9	10



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BOTTLE BEER

domestic

	HOST	CASH
budweiser	5	6
budlight	5	6
coors	5	6
coors light	5	6
blue moon	5	6

import

corona	6	7
heineken	6	7
heineken 0.0	5	6
amstel light	6	7

craft

angry orchard cider	7	8
widmer hefe	7	8
ninkasi total domination ipa	7	8
hop valley citrus mistress	7	8
white claw hard seltzer	9	10

KEGS

domestic

FULL

PONY

400 300

import

495 395

local oregon beer kegs

ask for availability, size and price

WINE GLASS

	HOST	CASH
canyon road chardonnay	7	8
canyon road cabernet	7	8
canyon road pinot noir	7	8
canyon road pinot grigio	7	8
la marca prosecco	7	8
mumm brut	7	8

Please ask your sales associate for the latest local selection of wines and the expanded wine list featuring wines across Oregon, California and Washington.



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POLICIES

Food and Beverage Service

The Valley River Inn is responsible for the quality and freshness of the food served to our guests. Due to health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the Banquet Facility from the outside.

Valley River Inn is the only licensee authorized to sell, serve or distribute any beverage on the property. No beverage of any kind will be permitted to be brought into the hotel by any guest. In the event a group is permitted to bring their own wine a corkage fee of \$18 + 24% administrative fee will be assessed.

Entrée Selection

In the event that your group requires a split menu, entrée selections are limited to a maximum of 3 selections and the highest priced entrée selection will be charged for all meals. If a fourth entrée option is requested an additional \$3 per person will be added to the menu price.

Guarantees

Preliminary guarantees are due 10 business days prior to arrival with final guarantee due 3 business days prior. We will set the meal room for 5% over the guaranteed number for groups below 400 people and 3% over for groups of 400 and above. If the catering office is not advised by this time, the "Agreed" number of people listed on the Banquet Event Order will automatically become the guarantee.

Menu Pricing

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.

Audio-Visual Equipment

We offer a full service of supplies and equipment and will be pleased to arrange any audio-visual requirements for your event. This hotel and AVMS is responsible for the administration of the regulations. It is a policy, therefore, that all non-AVMS rental equipment used at an event is subject to a technical assistance & labor supervision fee. All Equipment cancelled within 24 hours of event is subject to a 50% cancellation fee.

High Speed Internet is Available throughout the Hotel Facility:

Wireless Internet Connection is \$25 per room and a hardwire T-1 Line is \$150 per line connected. Dial 9 Phone Lines are available for a \$30 charge per phone line. Dedicated phone line is \$175 per day, with a 10 day advance notice required.



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POLICIES

Function Room Assignments

Room assignments are made according to the guaranteed minimum number of people anticipated. Because the attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

Billing

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposits (pre-payment), direct billing (subject to approval) or completed credit card authorization form.

Security

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment may be made through your catering contact prior to the event.

Decorations

Your catering contact will be happy to assist you with arranging freshly cut flowers, centerpieces and themed décor. The hotel will not permit the affixing of anything on walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. Please ask your catering contact about arranging any of the special services listed above.

Package Handling

All Packages should have the following information clearly labeled on each item: 1) "Hold for Arrival" 2) Date of Event 3) Contact Name (4 Name of Event

Small packages for a meeting may be delivered to the hotel no more than (3) working days prior to the event date due to minimal amount of storage space. All packages must be picked up no more than (3) working days from the end of event date. The client is responsible for shipping instructions and payment for any packages to be shipped to or from the hotel. A labor fee if \$5 per box/package, will be applied for handling more than (5) boxes per event and/or packages shipped outside the (3) day window of your event. The hotel cannot assume responsibility for personal property and equipment onto the premises. All unlabeled material will be discarded after (3) days.



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