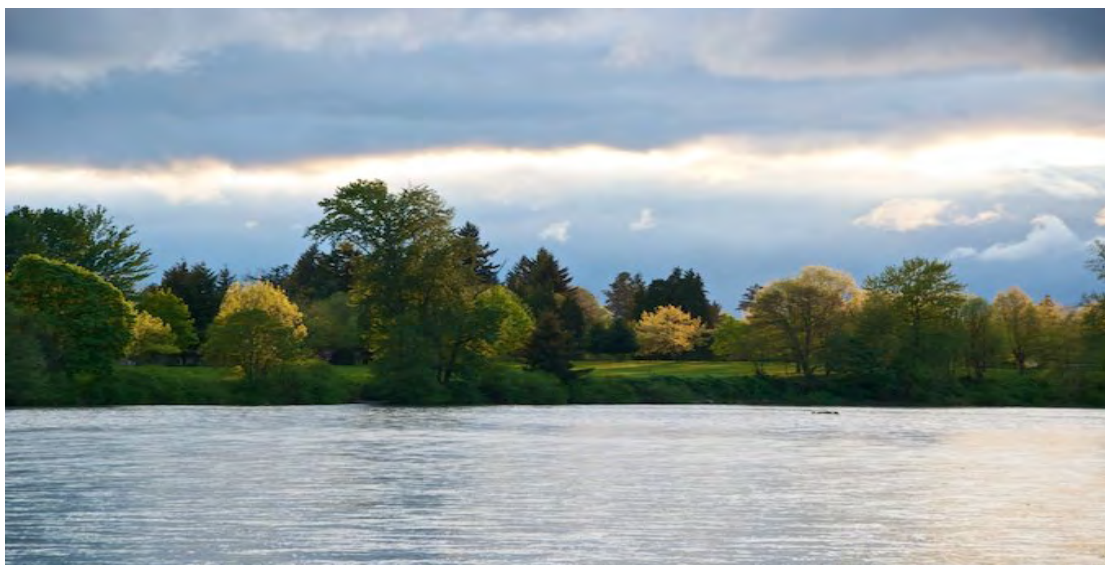


**RELAXED ELEGANCE • UNRIVALED SERVICE • NATURAL BEAUTY**

*in the heart of*

**AUTHENTIC OREGON**



# Catering Menu



**Valley River Inn**

*escape. relax. renew.*

**1000 Valley River Way • Eugene, Oregon 97401  
541-743-1000 • [www.valleyriverinn.com](http://www.valleyriverinn.com)**

Pricing does not include 22% service charge.  
Menu prices are subject to change and cannot be guaranteed until 60 days prior to event.

# Continental Breakfast

## **The Eye Opener**

Assorted Chilled Juices  
Whole Fruit  
Assorted Breakfast Breads  
Butter, Honey and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Hot Tazo® Tea or Milk

## **The Continental**

Assorted Chilled Juices  
Fresh Seasonal Fruits and Berries  
Assorted Breakfast Breads and Bagels with  
Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Hot Tazo® Tea or Milk

## **Healthy Start**

Assorted Chilled Juices  
Assorted Cold Cereals and Milk  
Assorted Flavored Yogurts  
with Granola, Raisins and Slivered Almonds  
Fresh Seasonal Fruits and Berries  
Assorted Bagels with Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot  
Tazo® Tea or Milk

## **Enhancements**

Apple Crêpes

Cheese Blintzes

Eugene Grainmiller's Oatmeal

Assorted Cereals with Milk and Berries

Breakfast Burrito

Scrambled Eggs with Tillamook Cheese and Salsa

# Served Breakfast

Served with Regular and Decaffeinated Coffee, Tazo® Hot Tea or Milk

## Valley River Inn Breakfast

Scrambled Eggs topped with  
Cheddar Cheese and Sautéed Mushrooms  
Griddled New Potatoes with choice of  
Crisp Premium Bacon, Sausage Link or Ham  
Assorted Breakfast Breads  
Fresh Seasonal Fruit Cup and Orange Juice

## Breakfast Burrito

Chorizo Sausage, Scrambled Eggs, Assorted  
Peppers, Onions and Cheese  
wrapped in a Whole Wheat Tortilla  
and topped with Salsa and Sour Cream  
Served with Brabant Potatoes, Fresh Seasonal  
Fruit Cup and Orange Juice

## Willamette Valley Quiche

Made with Spinach, Tomatoes, Grilled Onions,  
Mushrooms and Cheese  
in a Pâté Brisée Crust  
Served with Fresh Seasonal Fruit Cup and  
Chilled Orange Juice

## Sourdough French Toast

Layered with Black Forest Ham  
or Crisp Premium Bacon  
served with Warm Maple Syrup  
Fresh Seasonal Fruit Cup and Orange Juice

# Buffet Breakfast

Served with Regular and Decaffeinated Coffee, Tazo® Hot Tea, Milk, and Assorted Chilled Juices.  
Price based on guaranteed attendance of 30 or more. Attendance under 30 – add \$3.00 per person.

## The Siuslaw

Fresh Seasonal Fruits and Berries  
Scrambled Eggs with Cheddar Cheese and Sautéed  
Mushrooms  
Biscuits with Sausage Gravy  
Assorted Breakfast Breads

## The McKenzie

Fresh Seasonal Fruit Display with Papaya Yogurt  
Dipping Sauce  
Scrambled Eggs with Cheddar Cheese & Sautéed  
Mushrooms  
Sausage Links and Crisp Premium Bacon  
Griddled New Potatoes  
Assorted Breakfast Breads

## The Willamette

Fresh Seasonal Fruit Display with Papaya Yogurt  
Dipping Sauce  
House Smoked Salmon with Cream Cheese  
Scrambled Eggs with Cheddar Cheese & Sautéed  
Mushrooms  
Sausage Links and Crisp Premium Bacon  
Griddled New Potatoes  
Apple Crepes  
Assorted Breakfast Breads

## Enhancements & Chef Stations

Eugene Grainmiller's Oatmeal  
French Toast with Warm Maple Syrup  
Pancakes with Assorted Fruit Toppings  
Breakfast Burrito

## Omelet Station

Waffle Station with warm maple syrup and berries

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# Meeting Packages

Prices based on guaranteed attendance of 30 or more. Attendance under 30 – add \$3.00 per person.

## Deluxe All Day Meeting

### Eye Opener

Assorted Chilled Juices

Whole Fruit

Assorted Breakfast Breads

Regular & Decaffeinated Coffee, Hot Tazo® Tea or Milk

### Mid-Morning Break

Whole Fruit

Regular & Decaffeinated Coffee, Hot Tazo® Tea or Milk

Assorted Soft Drinks

### Afternoon Break

Assorted Gourmet Cookies and Marionberry Cobbler Bars

Regular & Decaffeinated Coffee, Hot Tazo® Tea or Milk

Assorted Soft Drinks

## Premium All Day Meeting

### The Continental

Assorted Chilled Juices

Fresh Seasonal Fruits and Berries

Assorted Breakfast Breads and Bagels with Cream Cheese

Regular & Decaffeinated Coffee, Hot Tea or Milk

### Mid-Morning Break

Whole Fruit

Regular & Decaffeinated Coffee, Hot Tea or Milk

Assorted Soft Drinks

### Pasta Buffet

Fresh Seasonal Fruit Tray

Caesar Salad with Romaine Lettuce, Kalamata Olives, Sweet

Red Onions, Shredded Parmesan and Croutons

Antipasta Salad

Fettuccine with Tomato Basil Meat Sauce

Rotini Pasta with Fresh Vegetables and Chicken Puttinesca

Butternut Squash Ravioli with Sun Dried Tomato and Pesto

Warm Garlic Bread

NY Cheesecake

### The Spa Break

Assorted Chilled Juices

Fresh Fruit Kabobs with Yogurt, Fruit Toppings and Granola

Regular & Decaffeinated Coffee & Hot Teas

Bottled Waters

## Executive All Day Meeting

### The Healthy Continental

Assorted Chilled Juices

Assorted Flavored Yogurts with Granola,

Raisins and Slivered Almonds

Fresh Seasonal Fruits and Berries

Assorted Bagels with Cream Cheese

Eugene Grainmiller's Oatmeal

Regular and Decaffeinated Coffee, Hot Tea or Milk

### Mid-Morning Break

Whole Fruit

Regular and Decaffeinated Coffee, Hot Tea or Milk

Assorted Soft Drinks

### Barbecue Chicken Breast Served Luncheon

Seasonal Greens with House-Made Oregon Tarragon

Chicken Breast topped with Cherry Reduction

Served with Roasted Vegetables

Corn Mashed Potatoes

Warm Assorted Breads

Chocolate Nut Brownie or Raspberry Sorbet

### Afternoon Stretch

Frozen Confections

Energy Bars

Sliced Seasonal Fruits and Berries

Regular and Decaffeinated Coffee and Hot Tea

Bottled Waters

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# Banquet Terms and Conditions

*All reservations and agreements are made upon and subject to the rules and regulations of the hotel and the following:*

## ❖ Audio Visual Services

We offer a full service of supplies and equipment and will be pleased to arrange any Audio/Visual requirements for your event. The 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 and labor supervision fee. All equipment cancelled within 24 hours of event is subject to a 50% cancellation fee.

## ❖ Food and Beverage

Valley River Inn is the only licensee authorized to sell, serve or distribute any food or beverage on the property. No food or 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 \$15.00 + service charge per bottle will be assessed.

## ❖ Menu Selection and Prices

Our creative staff will assist you in planning special menus, theme parties and events. We do ask that your final menu selections be submitted no later than three weeks prior to your event. In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections and a charge of \$3.00 + service charge per person will be added to each menu item. There may be an additional per person charge for this service.

## ❖ Guarantees

In arranging for private functions, the final attendance must be definitely specified and communicated to the hotel by 11:00AM three (3) days prior to the event and five (5) days prior to the event for split entrée menus. This number will be considered a guarantee not subject to reduction and charges will be made accordingly. If a guarantee is not given to the hotel by 11:00AM on the date it is due, the expected number(s) indicated on the banquet event order(s) will become the guarantee. The hotel will not be responsible for identical service to more than three (3) percent over the guarantee.

## ❖ Service and Labor Fees

~ A 22% service charge will be applied to all food, beverage, audio visual, internet, and room rental charges.

~ Buffet service for less than twenty (20) guests for breakfast, lunch, dinner or all-day packages may result in additional per person charges.

~ Anytime there is a major change in setup/style on the day of the event, there will be an additional labor fee assessed.

## ❖ Function Rooms

Function rooms are assigned by the hotel according to the guaranteed minimum number of guests anticipated. Room rental fees may be applicable if group attendance falls below the guaranteed attendance at time of booking. The hotel reserves the right to assign another room for functions in the event that the room originally designated for such function shall become unavailable or inappropriate in the hotel's sole opinion. Extra charges may apply for unusual set up requirements, extra electrical hookups or telecommunication equipment.

High speed internet is available throughout the hotel facility. Wireless internet connection is available and is priced at \$150.00 + service charge per line connected.

## ❖ Packages

Packages for meetings may be delivered to the hotel three (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery:

1. Name of Organization
2. Guest's Name
3. Attn: Catering or Event Management
4. Date of Function

## ❖ Signs and Banners

The hotel reserves the right to approve all signage. All signs must be professionally printed. Printed signs outside function rooms should be free-standing or on an easel.

## ❖ Lost and Found

Valley River Inn will not assume or accept any responsibility for damages or loss of any merchandise or articles left in the hotel prior to, during, or following any event.

## ❖ Property Damage

As a patron, you are responsible for any damage to any part of the hotel during the period of time you, your attendees, employees, independent contractors or other agents under the control of any independent contractor hired by you are in the hotel. The hotel will not permit the affixing of anything to the walls, floors or ceilings without prior hotel approval.

## ❖ Billing

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

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