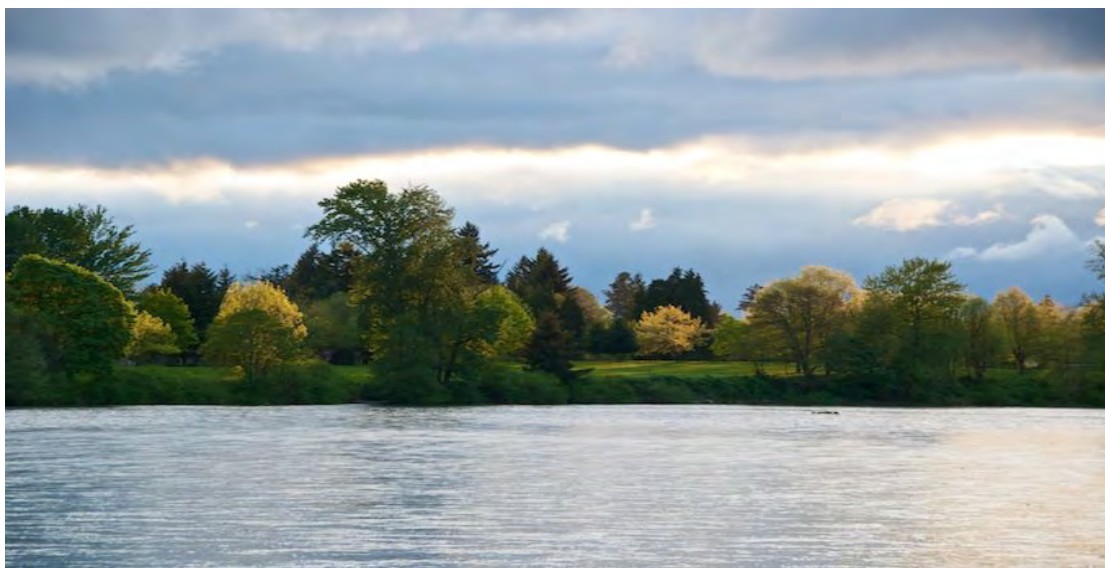


**RELAXED ELEGANCE • UNRIVALED SERVICE • NATURAL BEAUTY**

*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.

# Dinner Buffets

Prices based on guaranteed attendance of 50 or more. Attendance under 50 – add \$3.00 per person.  
Served with Regular and Decaffeinated Coffee and Hot Tea

## Italian Buffet

Fresh Seasonal Fruit Tray

Romaine Lettuce, Kalamata Olives, Sweet Red Onion, Shredded Parmesan, Caesar Vinaigrette and Croutons  
Fresh Sliced Tomatoes and Mozzarella Fresca Basil-Balsamic Vinaigrette  
Spirilla Pasta and Garden Vegetables with Herb Vinaigrette

Broiled Breast of Chicken with Roasted Red Pepper Cream and Sun-Dried Tomatoes

Roast Porkloin with Porcini Mushrooms

Butternut Squash Ravioli Pesto Drizzle with Sundried Tomato Coulis

Penne Pasta with Coppa, Julienne Vegetables White Wine and Herbs

Warm Assorted Breads with Butter

Made in-house by Valley River Inn's bakers:

Tiramisu, Chocolate Mousse Cake and Chocolate Torte with Raspberry Purée

### Add Antipasta Tray:

Coppa, Cotto Salami, Provolone and Mozzarella Cheeses

Marinated Mushrooms and Artichokes, Assorted Olives

Peppers and Chilled Red Pepper Sauce

## Western Dinner Buffet

Create Your Own Caesar Salad

Hearts of Romaine, Assorted Olives, Freshly Grated Parmesan Cheese and Garlic Croutons

Chilled Wagon Wheel Pasta Salad Tossed with Grilled Vegetables and Roasted Tomato Vinaigrette

Tri-Colored Pepper Coleslaw

Fresh Seasonal Fruit Skewers

Pulled Chicken Sandwiches with Chipotle Barbecue Sauce

Braised Strawberry Mountain Short Ribs

Grilled Assorted Vegetable Kabob

Maple Sugar Baked Beans

Roasted Herb and Garlic Potato Wedges

Tillamook Cheese and Chili Biscuits

Made in-house by Valley River Inn's bakers:

Cherry Pie, Marionberry Cobbler with Whip Cream and Berry Sauce and Chocolate Cake

Pricing does not include 22% service charge.

Menu prices are subject to change and cannot be guaranteed until 60 days prior to event.

# Dinner Buffets

Prices based on guaranteed attendance of 50 or more. Attendance under 50 – add \$3.00 per person.  
Served with Regular and Decaffeinated Coffee and Hot Tea

## Southwest Buffet

Fruit Cocktails, Petite Cocktail Salads, Assorted Seasonal Greens with House Made Oregon Tarragon

Marinated Chicken with Sautéed Peppers and Onions  
Marinated Chili Colorado with Braised Beef in Chili Adobo Sauce  
Grilled Fish with Roasted Tomatillo Salsa

Warm Flour Tortillas, Sour Cream, Salsa, Black Olives  
Shredded Lettuce, Scallions, Grated Cheese and Tomatoes  
Spanish Style Rice, Cumin Seasoned Pinto Beans, Assorted Salsas

Made in-house by Valley River Inn's bakers:  
Pasilla Chile Cake, Caramel Apple Tart, Chocolate Mousse Cake

## Enhancements

Add Grilled Prawns

Add Guacamole Station

## Classic Dinner Buffet

Fresh Seasonal Fruits and Berries, Assorted Seasonal Greens with House Made Oregon Tarragon  
Assorted Marinated Mushroom Platter, Cucumber-Olive with Smoked Tomatoes and Feta Cheese  
Caesar Salad with Romaine Lettuce, Kalamata Olives, Sweet Red Onion, Shredded Parmesan and Croutons

Roast Prime Rib of Beef Au Jus with Fresh Horseradish Sauce  
Poached Wild Pacific Salmon with Lemon Dill Sauce

Fresh Seasonal Vegetables, Blended Wild Rice and Roasted Garlic Mashed New Red Potatoes  
Warm Assorted Rolls

Made in-house by Valley River Inn's bakers:  
Caramel Apple Tart, Double Chocolate Cake, Marionberry Cheese Cake

Add Broiled Breast of Chicken with Porcini Mushrooms and Red Wine Reduction

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

# Dinner Entrées

All entrees include Warm Assorted Breads, Regular and Decaffeinated Coffee, Tazo<sup>®</sup> Hot Tea and Iced Tea

## SEASONAL GREENS

Cucumbers, Carrots, Cherry Tomatoes and Raspberry Vinaigrette

## ENTRÉE SELECTIONS

### **Boneless Breast of Chicken**

Topped with Chipotle Barbecue Sauce

### **Truffle Wild Mushroom Pasta**

Sautéed Local Valley Mushrooms, Soft Leeks, Slow Roasted Tomato and Truffle Jus with Parmesan

### **Pacific Red Snapper**

Grilled with Curry Beurre Blanc and Roasted Tomato

### **Linguine Pasta with Grilled Chicken**

Slivered Vegetables, Fresh Pesto and Asiago Cheese

## DESSERT SELECTIONS

Please choose one (1) from the following desserts made in-house by Valley River Inn's bakers:

NY Cheesecake  
Chocolate Layer Cake  
Carrot Cake

# Dinner Entrées

All entrees include Warm Assorted Breads, Regular and Decaffeinated Coffee, Tazo® Hot Tea and Iced Tea

## CAESAR SALAD

Romaine Lettuce, Kalamata Olives, Sweet Red Onion, Shredded Parmesan and Croutons

## ENTRÉE SELECTIONS

### Roasted Half Range Chicken

Shiitake Herb Gravy, Chive Mashed New Red Potatoes

### Broiled Breast of Chicken

Marinated in Lemon and Herbs, Prawn Garnish, Served over Rice Pilaf

### Pacific Northwest Salmon

Fontina Cheese and Herb Crust, Served Over Bamboo Rice

### Roast Pork Loin

Dijon and Pepper Crusted, Served with Rosemary Infused Jus, Garlic Mashed New Potatoes

### Roast Prime Rib of Beef Au Jus

Fresh Horseradish Sauce, Herb Roasted New Red Potatoes

### Butternut Squash Ravioli

Truffle Butter and Fresh Mozzarella Pearls with Grilled Tomato and Caramelized Roasted Shallots

### Chicken and Wild Pacific Salmon Duet

Broiled Breast of Chicken in Pinot Noir with Wild Mushrooms

Fresh Wild Pacific Salmon with Raspberry Coulis Whipped New Red Potatoes

## DESSERT SELECTIONS

Please choose one (1) from the following desserts made in-house by Valley River Inn's bakers:

Caramel Apple Tart

Chocolate Mousse Cake

Key Lime Pie

Pricing does not include 22% service charge.

Menu prices are subject to change and cannot be guaranteed until 60 days prior to event.

# Dinner Entrées

All entrees include Warm Assorted Breads, Regular and Decaffeinated Coffee, Tazo<sup>®</sup> Hot Tea and Iced Tea

## **BUTTER LETTUCE WEDGE**

Crumbled Blue Cheese, Hazelnuts, Raspberry Vinaigrette

## **ENTRÉE SELECTIONS**

### **Broiled Duck Breast**

Port Reduction served with Potato and Goat Cheese Galette

### **Broiled Halibut**

Chipotle Chile Beurre Blanc, Blended Wild Rice

### **Filet of Beef**

Pinot Noir Reduction, Stuffed Baked Potato

### **Chicken and Filet Duet**

Broiled Breast of Chicken in Pinot Noir with Wild Mushrooms  
Broiled Filet Mignon with Blue Cheese Crust, Garlic Mashed Red Potatoes

### **Filet of Beef and Halibut Duet**

Broiled Filet Mignon with Blue Cheese Crust  
Baked Halibut with Herb Beurre Blanc, Whipped Mashed Red Potatoes

### **Vegetarian Stack**

An Assortment of Grilled Vegetables layered with Fresh Mozzarella  
served over Tomato Fondue, Chive Oil and Braised French Lentils

## **DESSERT SELECTIONS**

Please choose one (1) from the following desserts made in-house by Valley River Inn's bakers:

Tiramisu

Seasonal Fruit Tart

Chocolate Turtle Cheesecake

Pineapple Coconut Rum Cake

Pricing does not include 22% service charge.

Menu prices are subject to change and cannot be guaranteed until 60 days prior to event.

# Hors D'oeuvres

## CLASSIC SELECTIONS

### HOT SELECTIONS

Potstickers with Soy Dipping Sauce

Potato Chive Tartlette with Parmesan

Chipolte Barbecued Meatballs

Phyllo Bouchée with Spinach, Feta Cheese and  
Smoked Tomatoes

Gourmet Pizza with Mozzarella, Fresh Tomato,  
Roasted Garlic and Basil

### COLD SELECTIONS

Assorted Canapés

Artichoke Dip with Focaccia

Classic Hummus with Pita Triangles

Crostini with Olive Tapenade

New Red Potatoes filled with  
Garlic Pesto Cheese

## DELUXE SELECTIONS

### HOT SELECTIONS

Potato Rumaki, Tumeric-Garlic  
New Potato Wrapped in Proscuitto

Sesame Chicken Tenders  
Served with Sweet and Sour Vinaigrette

Chipotle Chicken with Colored Peppers and  
Cilantro

Spring Rolls with Sweet and Sour Dipping Sauce

Chicken Breast Wrapped in French Pastry with  
Chardonnay Cream Sauce

### COLD SELECTIONS

Phyllo Wrapped Asparagus  
Baked with Fontina Cheese

Stuffed Mushrooms with  
Jalapeno Cream and Shrimp

Petite Tartlettes with  
Smoked Turkey and Sour Cherry

Salmon Lox Tartar Bouchee with  
Herb Cream Cheese

## PREMIUM SELECTIONS

### HOT SELECTIONS

Petite French-Style Tartlettes

Baked Portabello Mushroom in Pastry with Sun Dried  
Tomato and Roasted Garlic

Coconut Fried Shrimp with Orange Mint Dipping Sauce

Beef Wellington

Puff Pastry with Mushroom Duxelle

French Brie Baked in Puff Pastry  
Served with Sliced French Bread

### COLD SELECTIONS

California Rolls  
Crab, Avocado and Wasabi

Chilled Filet of Beef Carpaccio  
Served on Crostini

Iced Jumbo Prawns  
Cocktail Sauce & Lemon

Crab Shooters  
Avocado and Chili Rojo Salsa

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

# Reception Stations

One (1) Hour Service. Prices based on guaranteed attendance of 50 or more.  
Attendance under 50 – add \$3.00 per person.

## Pacific Rim Station

Ginger Chicken with Asian Vegetables, served over Japanese Noodles  
Fried or Steamed Rice

Assorted Dim Sum - Pot Stickers, Vegetable Spring Rolls, Cha Siu Bao, Shumai and Sweet and Spicy Dipping Sauce

## Local Artisan Cheese and Fruit Display

Assorted Crudités, Fresh Green Beans and Seasonal Favorites with Lemon-Dill and Gorgonzola Peppercorn Dips  
Fresh Seasonal Fruits and Berries with Chocolate Fondue and Pound Cake  
Hand-Crafted Northwest, European and Californian Cheese Selections  
Assorted Crackers, French Bread, Herbed Focaccia Bread  
Hot Goat Cheese Dip with Garlic and Fresh Herbs  
Spicy Humus Dip with Sesame Pita Triangles

## Italian Station

Your choice of two (2) of the following Pasta entrées:

Penne Pasta Puttanesca with Chicken, Olives, Fresh Peppers, Tomato Sauce, White Wine and Red Chili Flakes  
Linguine Carbonara with Coppa, Garlic, Parsley, Cream and Parmesan Thickened with Egg  
Fettuccine and Garden Vegetables Tossed in Basil Pesto with Fresh Tomatoes  
Butternut Squash Ravioli with Pesto and Sun Dried Tomato Coulis  
Linguine with Diced Tomatoes and Garlic, Fontina Cheese and Pine Nuts  
Served with Focaccia Bread and Shaved Parmesan

## ACTION STATIONS

All stations include Petite Rolls and Condiments

**Smoked Turkey Breast**  
Served with  
Cranberry-Orange Compote

**Roast Round of Beef**  
Served with  
Horseradish Sauce and Green  
Peppercorn Mustard

**Prime Rib of Beef Au Jus**  
Served with  
Fresh Horseradish Sauce

**Smoked Pork Loin**  
Served with Pineapple Salsa

**Baked Sugar Glazed Ham**  
Served with Pineapple Chutney

**Roast Buffalo**  
Served with  
Smoked Tomato Relish

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

# Reception Enhancements

All Displays serve 50 guests

## Smoked or Poached Salmon

with Hard Cooked Egg, Capers and Red Onion and Assorted Crackers

## Fresh Crudités

Bouquet of Fresh Vegetables, Accented with Stuffed Grape Leaves, Pickled Garlic and Onions, Marinated Artichokes and Peppers, Lemon Dill and Gorgonzola Peppercorn Dips

## Fresh Seasonal Fruit Tray

Assorted Local and Tropical Fruits, Melons and Berries with Papaya Yogurt Dipping Sauce

## Salmon Wellington

Side of Salmon wrapped in flaky pastry with Mushroom Duxelles and served with chive lemon Aoli

## Smoked and Cured Meats

Smoked Turkey Breast, Black Forest Ham, Pepper-Crusted Roast Beef, Hard Wine Salami and Prosciutto, Imported Olives, Gherkins, Cocktail Rolls and Assorted Spreads

## Dessert Display

Chocolate Dipped Strawberries, Assorted Cheesecakes, Tiramisu, Petite Fruit Tartlettes  
Freshly Baked Gourmet Cookies, Marionberry Cobbler with Berry Puree and Freshly Whipped Cream

## Beef Wellington

Whole Beef Tenderloin wrapped in flaky pastry with Mushroom Pate and served with demi glace

## Cheese Selections

Regional and Imported Cheese Garnished with Fresh Seasonal Fruit and Assorted Crackers

## Smoked Seafood

Salmon, Sturgeon and Scallops Served with Sauce Rémoûlade, Lemon-Dill Aioli, Sliced Baguette and Crackers

## Smoke House Favorites

A Unique Assortment of House-Smoked Meats, Beef Tenderloin, Duck Breast, Venison and Porkloin with Sliced Baguettes and Crackers

## Coastal Seafood Selection

Crab Shooters, Smoked Salmon and Petite Prawn Cocktails with Avocado and Chili Rojo Salsa  
Served with Herb Aioli, Cocktail Sauce and Lemons

Pricing does not include 22% service charge.

Menu prices are subject to change and cannot be guaranteed until 60 days prior to event.

# Beverage Options

## Beverage Service – Per Drink Pricing

**Premium Labels Include:** Bacardi Silver, Beefeater, Canadian Club, Cuervo Gold, Dewars, Jack Daniels and Smirnoff

**Luxury Labels Include:** Absolut, Bacardi 8, Chivas Regal, Crown Royal, Cuervo 1800, Maker's Mark and Tanqueray

|                             | <b>Host Bar</b> | <b>No Host Bar (Cash)</b> |
|-----------------------------|-----------------|---------------------------|
| Premium Labels              | <b>\$5.75</b>   | <b>\$6.00</b>             |
| Luxury Labels               | <b>\$6.75</b>   | <b>\$7.00</b>             |
| House Wine                  | <b>\$6.00</b>   | <b>\$6.25</b>             |
| Domestic Beer               | <b>\$4.25</b>   | <b>\$4.25</b>             |
| Imported Beer               | <b>\$5.00</b>   | <b>\$5.25</b>             |
| Microbrew Beer              | <b>\$5.00</b>   | <b>\$5.25</b>             |
| Sparkling Waters            | <b>\$3.75</b>   | <b>\$3.75</b>             |
| Soft Drinks & Bottled Water | <b>\$2.75</b>   | <b>\$2.75</b>             |

## Wine

House Selection, Chardonnay, Merlot and Cabernet Sauvignon

**\$24.00/Bottle**

Contact your Event Manager for additional wine offerings from our wine list

**\$6.00/Glass**

## Beer

|                     | <b>Pony Keg</b> | <b>Keg</b>      |
|---------------------|-----------------|-----------------|
| Domestic:           | <b>\$274.95</b> | <b>\$349.95</b> |
| Import & Micro Brew | <b>\$324.95</b> | <b>\$399.95</b> |

*The prices quoted above include bartenders, wait staff and a basic set up. Groups consuming beverages totaling less than \$200.00 per bartender per hour will be charged a labor fee of \$100.00 per bartender.*

*One bartender per 100 is required. \$95.00 set-up fee per bar. \$100.00 server fee at all beverage stations.*

*Hosted bars will be charged a 22% service charge.*

Pricing does not include 22% service charge.

Menu prices are subject to change and cannot be guaranteed until 60 days prior to event.

# 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.

Pricing does not include 22% service charge.

Menu prices are subject to change and cannot be guaranteed until 60 days prior to event.