

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**

Prices exclude 22% gratuity
Menu Prices Subject to Change and Cannot be Guaranteed Until 60 Days Prior to Event

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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Luncheon Buffets

Prices based on guaranteed attendance of 30 or more. Attendance under 30 – add \$3.00 per person.
Served with Regular and Decaffeinated Coffee, Hot Tea and Iced Tea.

Market Fresh Deli

Soup du Jour

Assorted Seasonal Greens with House Made Oregon Tarragon
German Potato Salad

Sliced Breast of Turkey, Lean Roast Beef,
Cured Ham, Prosciutto, Salami
Sliced Domestic Cheese, Crisp Lettuce, Fresh Sliced Tomato
Black Olives, Dill Pickles, Condiments, Variety of Fresh Breads

Chocolate Cake with Fudge Frosting

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

Freshly Made Cannoli Topped with Fresh Berries

Fajita Buffet

Fresh Seasonal Fruit Skewers

Assorted Seasonal Greens with House Made Oregon Tarragon

Marinated Chicken with Sautéed Peppers and Onions
Grilled Fish with Roasted Tomatillo Salsa

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

Pasilla Chile Brownie

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Luncheon Buffets

Prices based on guaranteed attendance of 20 or more. Attendance under 20 – add \$3.00 per person.
Served with Regular and Decaffeinated Coffee, Hot Tea and Iced Tea.

Best of Oregon Buffet

Assorted Seasonal Greens with House Made Oregon Tarragon
Cucumber-Olive Salad with Smoked Tomatoes and Feta Cheese
Fresh Seasonal Fruit Cocktails

Broiled Breast of Chicken with Apple and Caramelized Onion Conserve with Brie Fondue
Oregon Cod with Lemon Herb Beurre Blanc
Served with Fresh Seasonal Vegetables
Aromatic Rice Pilaf
Warm Assorted Rolls with Butter

Carrot Cake with Cream Cheese Frosting

Oregon Feast Buffet

Romaine Lettuce, Kalamata Olives, Sweet Red Onions, Shredded Parmesan and Croutons
Tomato, Mozzarella with Pesto Vinaigrette
Fresh Seasonal Fruit Skewers

Poached Salmon with Cracked Grain Mustard Sauce
Beef Tips Braised in Pinot Noir and Wild Mushrooms
Zucchini Gratin
Whipped New Potatoes
Warm Assorted Rolls with Butter

Chocolate Mousse Cake

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Luncheon Entrées

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

Salad Selections

Please Select One:

Assorted Seasonal Greens with House Made Oregon Tarragon
Saffron Cous Cous with Grilled Vegetables
German Potato Salad

Entrée Selections

Please Select One:

Roast Pork Loin with Apple Onion Conserve and Rosemary Jus
Served with Garlic Mashed Potatoes and Fresh Seasonal Vegetables

Panko-Breaded Chicken Breast with Sweet and Sour Vinaigrette
Served with Mashed New Potatoes

Broiled Breast of Chicken with Apple and Caramelized Onion Conserve with Brie Fondue
Served with Fresh Seasonal Vegetables

Smoked Turkey Focaccia

Smoked Turkey, Provolone Cheese, Lettuce, Sweet Onion and Sun Dried Tomato Vinaigrette

Dessert Selections

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

Please Select One:

Chocolate Nut Brownie
Raspberry Sorbet

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Luncheon Entrées

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

Salad Selections

Please Select One:

Assorted Seasonal Greens with House Made Oregon Tarragon
Fresh Fruits and Berries with Papaya Yogurt Dressing
Spinach and Romaine Greens with Mandarin Oranges,
Fresh Mushrooms, Caramelized Walnuts and Tarragon Vinaigrette

Entrée Selections

Please Select One:

Cobb Salad

Assorted Greens with Turkey, Ham, Avocado, Tomato,
Boiled Eggs, Smoked Bacon, Blue Cheese Crumbles and Vinaigrette Dressing

The Classic

Smoked Turkey Breast, Lean Beef, Tuscano Salami, Swiss Cheese, Lettuce, Tomato and Pepperoncini
Served on a French Roll with Herb Vinaigrette

Barbecue Chicken Breast

with Cherry Reduction, served with Roasted Vegetables, and Corn Mashed Potatoes

Asian Beef Salad

Marinated Sirloin, broiled and sliced
Served over Asian Slivered Vegetables, and Chinese Noodles with Cilantro Chile Vinaigrette

Vegetarian Stack

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

Grilled Chicken Penne Pasta

White Wine and Herb Marinated Chicken, served over Penne Pasta
tossed with Sun Dried Tomato Pesto and garnished with Vegetable Chiffonade

Dessert Selections

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

Please Select One:

NY Cheesecake
Pineapple Coconut Cake
Double Chocolate Cake

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Luncheon Entrées

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

Salad Selections

Please Select One:

Assorted Seasonal Greens with House Made Oregon Tarragon
Fresh Fruits and Berries with Papaya Yogurt Dressing
Spinach and Romaine Greens with Mandarin Oranges,
Fresh Mushrooms, Caramelized Walnuts and Tarragon Vinaigrette
Caesar with Romaine Lettuce, Kalamata Olives,
Sweet Red Onion, Shredded Parmesan and Croutons

Entrée Selections

Please Select One:

Grilled Chicken Caesar Salad

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

Blackened Snapper with Prawns, Red Pepper Beurre Blanc

Served with Pan Seared Vegetables, Jasmine Rice

Butternut Squash Ravioli

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

Broiled Tilapia with Red Pepper Tapenade

Served over Fresh Fettuccine and Fresh Seasonal Vegetables

Marinated and Broiled Top Sirloin Steak

Thinly sliced and served with Wild Mushrooms in a Red Wine Reduction Sauce with Red Potatoes and
Fresh Seasonal Vegetables

Poached Salmon with Lemon Dill Sauce

Served with Fresh Seasonal Vegetables and Wild Rice

Dessert Selections

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

Please Select One:

Marionberry Cheesecake
Fresh Seasonal Fruit Tart
Chocolate Torte

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Theme Breaks

The Eugenian

Assorted Chilled Juices
Fresh Fruit Kabobs with Yogurt, Fruit
Toppings and Granola
Energy Bars
Dried Fruits
Mineral & Sparkling Waters

The Oregonian

Biscotti and Scones
Trail Mix
Pretzels with Assorted Mustards
Assorted Soft Drinks and Bottled Waters

Movie Night

Ice Cream Bars
Caramel Corn
Candy Bars
Assorted Soft Drinks

Northwest Picnic Basket

Artisan Cheeses, Assorted Gourmet Olives,
Grapes, Focaccia with Dipping Oils
Assorted Soft Drinks and Bottled Water

Decadent Chocolate Dreams

Chocolate Nut Brownies
Double Chocolate Chip Cookies
Chocolate Dipped Strawberries (Seasonal)
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
Assorted Soft Drinks and Bottled Waters

Coffee Break

Add Freshly Brewed Regular & Decaffeinated Coffee
and Hot Tazo® Teas to any break for an additional

Beverage Break

Freshly Brewed Coffee, Decaffeinated Coffee and
Hot Tazo® Teas
Assorted Soft Drinks and Bottled Water

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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