



2010 Evening Events Menu and Pricing

Our mission is exceptional service, amazing food, and hassle-free event planning.

Private, spacious venue with spectacular views of the Cascade Mountain Range.
Located close to Downtown Bend, and across the river from the Old Mill District.

Capacity for a sit-down event is 80 people, standing reception is 150 people.

Full service facility ~ we provide all the set up, service, and clean up!

Deschutes Brewery Beer, Pacific Northwest Wines, & Full Liquor Bar available.

Room rental is \$250 for 5 hours.

Minimum food & beverage order required ~ see final page for specifics.

Reserve your date today!

www.DeschutesBreweryMountainRoom.com

Phone 541-312-6946

Fax 541-383-4505



Passed Hors d'oeuvres

Also available on a buffet ~ Three Dozen Minimum Per Item

Price Per Dozen

Seared Beef on Crostini ~ <i>Natural Beef & Herbed Goat Cheese</i>	\$18
Tomato and Basil Bruschetta ~ <i>Roma Tomatoes, Basil, & Asiago Cheese Drizzled with Balsamic</i>	\$16
Olive Tapenade Bruschetta ~ <i>Olives, Garlic, and Herbs on a Crostini</i>	\$16
Smoked Salmon Crostini ~ <i>Rye Crisp topped with Smoked Salmon and Dill Mousse</i>	\$18
Black Forest Ham and Cheese Tart ~ <i>With Fresh Herbs in a Pasty Shell</i>	\$18
Prosciutto and Fig Crostini ~ <i>With a Goat Cheese Spread</i>	\$18
Gorgonzola Roasted Onion Tart ~ <i>With Fresh Herbs in a Pasty Shell</i>	\$18
Shrimp and Red Pepper Roulade Salad ~ <i>With Lemon, Garlic, and Capers on a Crostini</i>	\$16
Bacon Wrapped Prawn ~ <i>With Pale Honey Drizzle</i>	\$22
Asian Pork Wonton ~ <i>Garlic & Ginger Braised Pork on a Fried Wonton Wrapper</i>	\$20

Buffet Hors d'oeuvres

Three Dozen Minimum Per Item

Price Per Dozen

Italian Meatballs ~ <i>Served with Roasted Tomato Marinara and Asiago Cheese</i>	\$19
Teriyaki Meatballs ~ <i>Served in a Sweet and Tangy Asian Inspired Sauce</i>	\$19
Vegetarian Stuffed Mushrooms ~ <i>Fresh Vegetables, Breadcrumbs, Cheese, and Herbs</i>	\$20
Sausage Stuffed Mushrooms ~ <i>Sausage, Breadcrumbs, and Herb Stuffed Mushroom</i>	\$22
Chicken Satay ~ <i>Cascade Ale Marinade served with Tzatziki Sauce</i>	\$25
Roasted Thai Chicken Satay ~ <i>Spicy Thai Marinated served with Peanut Sauce</i>	\$25
Vegetarian Empanadas ~ <i>Filled with Yukon Potatoes, Seasoned Vegetables, and Feta</i>	\$20
Deschutes Brewery's JoJo's ~ <i>Seasoned Idaho Potato Wedges served with Black Butte Porter Ketchup</i>	\$16
Pesto Risotto Fritters ~ <i>Filled with Mozzarella Cheese and, served with Romesco Sauce</i>	\$20
Black Butte Porter Steak Bites ~ <i>Hand Cut Sirloin marinated in Black Butte Porter</i>	\$26
Dungeness Crab Fritters ~ <i>Topped with Lemon Dill Aioli</i>	\$33



Party Platters

Each platter serves approximately 40 people

Price Per Platter

Mediterranean Platter ~ Variety of Italian Salami, Fresh Mozzarella, Olives, Cherry Peppers, & Artisan Breads	\$195
Smoked Salmon Platter ~ Served with Dill Crackers, Red Onions, Capers, and Lemon-Dill Cream Cheese	\$185
Mirror Pond Prawn Platter ~ Mirror Pond Poached and Served with Mirror Pond Pale Ale Cocktail Sauce	\$225
Roasted Vegetable Platter ~ Roasted Seasonal Vegetables Drizzled with Balsamic Reduction (Served Chilled)	\$150
Fresh Vegetable Platter ~ With House-made Ranch Dipping Sauce	\$110
Seasonal Fruit Bowl ~ Fresh Fruit & Berry Medley with a Lemon Mint Drizzle	\$150
Bread Board ~ House-made Artisan Breads Served with Hummus and Creamy Boursin	\$110
Baked Brie En Croûte ~ Served with Seasonal Compote and House-baked Baguette	\$130
Cheese Board ~ Artisan & Imported Cheeses ~ Served with House-baked Crackers	\$160

Asiago Flatbread

Best combined with Hors d'oeuvres & Party Platters
Each Flatbread serves approximately 8-10 people

Price Per Flatbread

Italian ~ Pepperoni, Capicola &, Salami with Tomato Jam	\$28
BBQ Chicken ~ Chicken, Red Onion, Mushrooms, and Bacon Bits smothered in BBQ Sauce	\$28
Classic ~ Pepperoni and Mozzarella with Tomato Jam	\$28
Vegetarian ~ Artichoke Hearts, Tomatoes, Roasted Garlic, Kalamata Olives, Feta with Tomato Jam	\$28
Tomato Basil ~ Fresh Basil and Tomato Jam	\$28

Reception Carving Stations

Best combined with Hors d'oeuvres & Party Platters
#30 Person Minimum Order on Pork Loin & Turkey Breast
#15 Person Minimum Order on Beef Tenderloin

Price Per Person

Rosemary Rubbed Pork Loin ~ Served with Apple Golden Raisin Chutney & Rosemary Rolls	\$7
Sage Roasted Turkey Breast ~ Served with Cranberry Compote & Rosemary Rolls	\$7
Beef Tenderloin ~ Roasted Beef Tenderloin Carved and Served with Horseradish Cream & Rosemary Rolls	\$9

We are happy to put together a custom reception package catered to your specific needs.



Plated Dinners

Maximum two entrée choices at list price ~ Each additional entrée offered increases all prices by \$2

- Pacific Halibut** ~ Served with a Pecan Brown Butter \$38
Roasted Chicken ~ Prosciutto Wrapped and Herb Goat Cheese Stuffed breast served with a Wort Jus \$30
Roasted Vegetable Stack ~ Roasted Seasonal Vegetables with Herbed Goat Cheese and Balsamic Reduction \$28
Carlton Farms All Natural Pork Loin ~ Served with Pale Apple Jus \$32
Maple Leaf Duck Breast ~ Served with an Orange Honey Pale Drizzle \$40
Rack of Lamb ~ Hazelnut and Herb Crusted with a Porter Jus \$40
Prime Rib ~ Served with Au Jus and Creamy Horseradish \$38
Beef Tenderloin ~ Roasted Beef Tenderloin with Black Butte Porter Demi Glace \$40
Entrée Additions ~ Garlic- Sautéed Prawns \$8 per person ~ Lobster Tail \$15 per person ~

All Plated Dinners include House-Baked Rosemary Rolls, Chef's Choice Seasonal Vegetables & Coffee & Tea Service

Please select one of the following sides:

*Herbed Butter Roasted Red Potatoes
Roasted Garlic Mashed Potatoes
Seasonal Rice Pilaf
Malted Mashed Potatoes*

Please select one of the following salads:

*Mixed Green Salad with Ranch and Balsamic Dressings
Classic Caesar Salad
Greens with Blue Cheese, Candied Nuts, and Fresh Herb Vinaigrette*

Plated Desserts

\$6 per person

- Chocolate Espresso Cake Topped with Heath Bar Crunch and Chocolate Sauce
Black Butte Porter Mocha Cheesecake House-Baked with a Chocolate Cookie Crust
Classic Cheesecake House-Baked with a Graham Cracker Crust and Seasonal Fruit Coulis
Triple Berry Cobbler Served with Vanilla Bean Ice Cream*

Deschutes Brewery Beer Dinners

Deschutes Brewery brews over 150 specialty craft beers a year. Our banquet chef and one of our brewers will collaborate to put together a menu tailored to your needs. . Please contact our events coordinator about a custom beer-paired dinner for your special event. Beer dinners typically consist of 3-5 courses and have a 15 person minimum.



Buffet Dinners

If you'd like to add an additional entrée, add \$5 dollars ~ 25 person minimum for buffets

Prime Rib \$40

Slow Roasted and Served with Horseradish Cream and Porter Au Jus; House-Baked Rosemary Bread and Butter; Mixed Greens with Blue Cheese, Candied Nuts, and Ale Vinaigrette; Malted Mashed Potatoes; Balsamic Roasted Mushrooms and Shallots

Wild Salmon Fillet \$35

Roasted Salmon atop a bed of Roasted Fennel with a Lemon Caper Drizzle, House-Baked Rosemary Bread and Butter; Fresh Caesar Salad; Wild Rice Pilaf; and Chef's Choice of Seasonal Vegetables

Roasted Chicken Breast \$32

Roasted Lemon and Rosemary Chicken served with a Pancetta Pan sauce, House-Baked Rosemary Bread and Butter; Mixed Green Salad with Dressings of Balsamic Vinaigrette and Ranch; Roasted Garlic Mashed Potatoes and Chef's Choice of Seasonal Vegetables

Lasagna Buffet \$30

Choice of Italian Sausage or Vegetable Lasagna with House-Made Marinara Served with a Classic Caesar Salad and Garlic Rosemary Focaccia Bread

Barbeque Buffet \$35

Brewery-Smoked Pulled Pork; Barbecued Chicken; Honey-Porter BBQ Sauce; House-made Jalapeno Cheddar Focaccia Creamy Cabbage Coleslaw; Baked Beans with Ham; and Smoked Cheddar Mashed Potatoes

Dessert Buffet

\$31 per dozen

Two dozen minimum order- Seasonal offerings may include:

*Green Tea Cheesecake Bars ~ Chocolate Cake Bars ~ Lemon Blueberry Squares
Hazelnut Biscotti topped with Pale Caramel Mousse ~ Raspberry Almond Shortcake Bars*

House-Made Assorted Cookies

\$21 per dozen

House-Made Double Chocolate Brownies

\$21 per dozen



Beverages & Spirits

There are three ways beverages can be paid for:

- A) *Hosted Bar* - the host pays for all beverages (also called *Open Bar*).
- B) *Cash Bar* - guests must purchase their own beverages.
- C) *Combination Hosted Bar/Cash Bar* – hand out drink tickets, or designate what is hosted & what is cash.

There are two ways we can set up the bar:

- 1) Beer & Wine Bar ~ Deschutes Brewery Beer, House Wine, Champagne, & Non-Alcoholic beverages

<u>Beverages sold by the glass</u>	<u>Hosted Bar Prices / Cash Bar Prices</u>
Deschutes Brewery Beer	\$5.00 / \$5.50
House Wine	\$7.00 / \$7.50
Champagne	\$5.00 / \$5.50
Soda or Juice	\$2.50 / \$3.00

- 2) Full Bar ~ Premium Spirits plus all beverages listed above will be made available. Set up fee is \$100.

<u>Spirits sold by the glass</u>	<u>Hosted Bar Prices / Cash Bar Prices</u>
Premium Brands	\$7.00 / \$7.50
On the Rocks, Martinis, Grand Marnier etc...	\$10.00 / \$10.50

A selection of more than twenty premium brands will be made available with your reservation for a full bar. A list of current brands is available at your request. Arrangements for a full bar must occur at least two weeks in advance of your event, or when the reservation is made to ensure staffing.

Site Set-Up & Audio Visual Equipment

Our Mountain Room is a full service facility. Everything will be completely ready to go at the agreed upon start time. We will set the room, tables, and bar to suit your event. Our professional servers and bartenders will take care of all your guests needs during the event. And best of all, we take care of all the clean up!

The following items are included with your reservation:

- Dining: Ten 60” round tables
Six stand-up cocktail tables
Eighty hardwood chairs
Built-in buffet, all dishes, glassware, and flatware
- Décor & Ambiance: Ivory linens provided for all dining and banquet tables
Seasonal floral bouquets
Votive tea light candles
House music system **background music only, not for dancing*
Built-in Projection Screen

Additional items can be rented through your coordinator. Please ask for custom pricing and details.

Audio Visual & miscellaneous items available for rent:

Deschutes Brewery Podium	\$20
Wireless Handheld Microphone with PA System	\$50
Each additional Microphone (not wireless)	\$10
Lavaliere Microphone	\$50
PA System with 5 Disc DVD	\$50
LCD Projector	\$50
Dance Floor 20’ x 20’ Hardwood Plank	\$745

901 SW Simpson ~ Bend, Oregon 97702 ~ 541-385-8606 ~ Fax 541-383-4505



2008 - 2009 Banquet Contract

The Mountain Room is a family-friendly establishment, and all ages are welcome. Children’s menus are available upon request. Our facility is open to all kinds of events. Please consult with your coordinator for more information.

This signed Contract and a deposit of \$500 are required to reserve a date. This deposit goes towards your final bill. Full payment is required at the end of your event. All cancellations must be received in writing. ½ of the deposit will be returned if cancellation occurs 121 days in advance of the scheduled event. Cancellations received less than 120 days before the scheduled event forfeit the entire deposit.

Pricing

Room rental is \$250 for 5 hours. A minimum food & beverage order is also required. Minimum amount depends on the date chosen:

<u>Date</u>	<u>Saturday</u>	<u>Friday</u>	<u>Sunday thru Thursday</u>
January, February, March, April, & November	\$1500	\$1000	\$750
May, June, July, August, September, October, & December	\$2000	\$1500	\$1000

The above matrix is the minimum we require, and may or may not be adequate for your event. Falling below minimum will result in the difference charged as a fee. The room rental does not count towards minimum. Hosted bars do count. Cash bar sales do not count towards minimum. A gratuity of 19% will be added to the food and beverage total and does not count towards minimum. Corkage is \$10/bottle. Outside cake is \$25. Full bar set up is \$100. Glitter, petals, confetti, etc., have a \$100 cleaning fee. Events exceeding 5 hours will be billed at \$100.00 per hour. Wedding ceremonies with receptions will be charged an additional \$250.00 for extra staffed hours and room change over. Please consult your coordinator with any questions. Maximum occupancy at any event is 150 people.

Catering

As a full-service catering facility we will provide all food and beverages for your event. (Exception made for wedding cakes.) In accordance to Oregon Health Codes, all food and beverage shall be consumed on the premises, meaning **leftover food does not leave with you**. Menu plans should be completed 3 weeks prior to your event, final guarantee is due by noon 3 business days prior to the event. You will be billed for the confirmed number of guests or the actual number served, whichever is greater. If a guarantee is not received, you will be billed based on the initial estimate given. Any requests for menu changes within the 72-hour period before the event, when possible, are subject to a 10% premium above the published price. When planning a plated meal, you may select two choices; additional choices will increase each plate price by \$2. The client will provide easily read place cards for all guests at plated meals. Prices subject to change, and can be confirmed 30 days prior to the event.

Alcohol Policy

All beverages sold by the glass. House bar set up is free, and includes our beer, wine, and non-alcoholic beverages. We uphold the laws of the OLCC and do not permit the serving of alcohol to anyone under the age of 21, or to a visibly intoxicated person (VIP). It is our responsibility to check for valid identification, remove alcoholic beverages from minors or VIP’s, and to stop serving alcohol to VIP’s. Guests may not order multiple alcoholic beverages without clearly identifying who they are for. If a guest is suspected of serving a minor or a person who has been cut off, alcohol service may be halted to the entire party regardless of time remaining in the facility. It is the sole discretion of the bartender, server, or manager on duty to make such calls, and once made, may not be reversed. All alcohol must be purchased through our bar – any flasks, bottles, etc., will be confiscated and may result in the closing of the bar or early termination of the event. In the event that alcohol is given as a gift it will be kept behind the bar until the end of the event and may not be opened or may result in the closing of the bar or early termination of the event.

Arrival and Set-up

Room rental time will begin ½ hour prior to your start time to allow for early guests. Room rental will begin ½ hour prior to any arranged Brewery Tour. All decorations and signage require Deschutes Brewery manager’s approval PRIOR to hanging, and can NOT be hung from the walls or windows. Approved items must not leave marks/damage. Damages will be charged accordingly. Items or decoration you provide must be taken when you leave. If you or your guests take our flowers, a fee of \$50 per vase will be charged.

Working Brewery

Deschutes Brewery is a “Working” brewery. Heavy equipment including, trucks, forklifts, etc. may be operating at any time. We assume no responsibility or liability for damage to or loss of any merchandise or articles brought upon the premise, and shall be held harmless of liability resulting from guest’s negligence. Damages will be charged to the undersigned. I agree to the above terms and conditions:

Signed: _____ Today’s Date: _____ Event Date: _____

Printed Name: _____ Business Name: _____

Event Purpose: _____ Email Address: _____

Phone #: _____ Arrival Time: _____ End Time: _____ Expected # of Guests: _____

Mailing Address: _____

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