



Private Dining in our beautiful Riverview Room

Our team provides full-service event support so you can focus on your business or celebration while we handle the details. Pair your meeting or celebration with chef-driven menus, craft cocktails and the warm hospitality Oxbow is known for.

Depending on the type of event, we can accommodate up to 80 guests.



The space includes an entire wall of windows that overlooks the Puyallup River and a private and quaint small patio for your use.

We offer in-house A/V equipment, including a 100" screen, projector, and full sound system at no additional cost.

Food & Beverage Minimum

Daily (10am to 2:30pm) \$1500.00 plus tax and 22% service charge
Sunday through Thursday: \$2500.00 plus tax and 22% service charge
Friday and Saturday: \$3500.00 plus tax and 22% service charge

We require a deposit of \$1500.00 to hold the space, and cannot guarantee its availability until the deposit and contract have been received.

Menu, bar package, time, and guest count are due 7 business days before your event. In the event your actual guest count is less than your confirmed guest count, you will be charged for your confirmed guest count. If your actual guest count is larger than your confirmed guest count, we will do our best to accommodate, and you will be charged for your actual guest count.

Linens & Decor



White linens & our house napkins (white & charcoal striped) are included in your event set up.

Additional table & napkin linen colors are available for an additional fee. Your event coordinator can provide prices based on the logistics and guest count. We strive to make your event customized to YOU!

Guests are welcome to bring in additional table and room decor

Additional table linen colors available:

54" x 72"

Black

Burgandy

Ivory

87" x 87"

Black

Burgandy

Green

Ivory

Royal Blue

Red

Napkins

Aqua Teal

Black

Burgandy

Purple

White

Chocolate

Dusty Rose

Gold

Red

Seafoam Green

Gray

Green

Ivory

Rust

Lavender

Light Blue

Navy Blue

Sandalwood

Royal Blue



Brunch Buffet

Prepared for a minimum of 25 guests



Buffet includes fresh fruit, assorted danish
choice of 1 each - egg, potato/starch + meat

Starting at \$45 per guest

Additional egg selection | \$5 per guest

Additional potato or starch | \$5 per guest

Additional meat | \$7 per guest

EGGS

SCRAMBLED EGGS farm-fresh eggs scrambled with butter

BREAKFAST STRATA rosemary bread, farm-fresh eggs, Italian sausage, fresh herbs, pecorino romano, mama lils peppers

QUICHE chef's famous quiche with house-made bacon, caramelized onion + cheese or wild mushrooms, truffle + goat cheese **+4 per guest**

EGGS BENEDICT smoked pork belly or salmon lox and bagel w/ poached eggs + herb hollandaise **+6 per guest**

POTATOES & STARCH

BRUNCH POTATOES fried yukon potatoes w/ peppers, onions, rosemary + smoked salt

ROASTED POTATOES fingerling potatoes roasted w/ fresh rosemary and garlic

CHEESY GRITS stone-milled corn grits w/ butter and Tillamook white cheddar

BELGIAN-STYLE WAFFLES Served w/ buttered agave syrup or berries + crème **+6 per guest**

MEATS

BACON applewood-smoked thick cut bacon **SAUSAGE** artisan pork sausage links

KIELBASA SAUSAGE oven-roasted polish sausage

GLAZED HAM slow-cooked w/ orange + brown sugar glaze

CHEF-CARVED MEATS

HERB-ROASTED TURKEY **+10 per guest**

KUROBUTA HAM **+10 per guest**

LEG OF LAMB* **+17 per guest**

BRICK OVEN PRIME RIB* **+25 per guest**

Luncheon Buffet

Prepared for a minimum of 25 guests

Starting at \$45 per guest

Additional entree | +5 per guest

Additional salad, vegetable or starch | +5 per guest

Add two appetizers | +20 per guest



SALAD BAR BUFFET

includes rosemary bread & butter

GREENS SALAD *w/ champagne vinaigrette* or

OXBOW SALAD

CHICKEN SALAD or **SEAFOOD SALAD** +12 per

guest

POTATO SALAD or **PASTA SALAD**

CUCUMBER SALAD or **SEASONAL SLAW**

FRESH FRUIT

FAJITA BUFFET

GREENS SALAD *w/ champagne vinaigrette* or

OXBOW SALAD

SLAW

CHIPS & SALSA

FLOUR TORTILLAS

BEEF +\$8 or **CHICKEN** or **VEGETARIAN FAJITA**

PEPPERS & ONIONS

SALSA VERDE + CREMA

LUNCH BUFFET

includes rosemary bread & butter

GREENS SALAD *w/ champagne vinaigrette* or **OXBOW SALAD**

ROASTED FINGERLING POTATOES or **POMMES PUREE**

ROSEMARY-ROASTED ROOT VEGETABLES

BRICK-OVEN CHICKEN or **STEAK DIANE** +8 pp





Appetizer Buffet

Prepared for a minimum of 25 guests

Light Appetizers (Pick 4 items) starting at \$55 per guest
Moderate Appetizers (Pick 6 items) starting at \$70 per guest
Heavy Appetizers (Pick 8 items) starting at \$85 per guest

COLD APPETIZERS

SALMON TOAST rye, crème fraiche, salmon lox, grated egg, pickled beets, chives

SHRIMP TOSTADA seasoned poached shrimp cocktail, cilantro + tajin

CHICKEN SANDO SLIDERS crispy fried chicken, sweet-heat glaze, bread + butter pickles, slaw, house aioli, challah bun

CRUDITÉ local farmers market vegetables w/ herb yogurt dip

MARKET FRUIT fresh + local fruits w/ sweet cultured cream dip

CHARCUTERIE an assortment of salumi, cheeses, nuts + other accoutrements **+6 per guest**

SMOKED WAGU CROSTINI smoked wagyu beef, horseradish, arugula, onion. crostini **+6 per guest**

COCKTAIL PRAWNS jumbo prawns, smoked tomato cocktail, lemon **+7 per guest**

HOT APPETIZERS

HOUSE MEATBALLS pork + beef meatballs w/ peppers + onions in house bbq sauce

TANDOORI WINGS w/ tahini sauce + herb gremolata

BEEF SKEWERS grilled marinated american kobe beef, chimichurri sauce **+5 per guest**

PNW SEAFOOD CAKES w/shaved fennel slaw **+5 per guest**

BLT STEAMED BUNS housemade bacon, smoked tomato jam, lemon aioli + baby arugula **+6 per guest**

BACON WRAPPED SCALLOPS fresh scallops wrapped in housemade bacon; w/ sherry vinegar reduction **+10 per guest**

*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESS
ALL MENUS ARE SUBJECT TO AVAILABILITY

Rev: 1/26/26

Desserts

ASSORTED DESSERTS

MINIATURE

- SEASONAL PARFAITS +5 per guest
- SMOKED SALTED CARAMEL CHEESECAKE BITES +5 per guest
- CHOCOLATE COVERED CREAM PUFFS +5 per guest

FULL SIZE

- SEASONAL CRISP +11 per guest
- SEASONAL BREAD PUDDING +12 per guest
- BRULEE CHEESECAKE +11 per guest

DESSERT STATIONS

- SUNDAE BAR +15 per guest



Bar Selections

For a minimum of 25 guests



Bar service include:
 setup and breakdown
 dedicated bartender
 hosted or cash-bar available
 or something in between with drink tokens*
 all drinks are priced per drink



Beer, Wine & Bubbles

*if cash bar, \$50 set up fee

BEER - \$5

Bodhizafa, corona, blue moon, coors light, seasonal hard cider & atletica NA

WINE

Noble Vines Marquis Red \$11

Gen5 Chardonnay \$9

Anterra Pinot Grigio

Campo Viejo Brut Cava \$9

Beer, Wine, Bubbles & Cocktails

*if cash bar, \$100 set up fee

BEER - \$5

Bodhizafa, corona, blue moon, coors light, seasonal hard cider & atletica NA

WINE

Noble Vines Marquis Red \$11

Amavi Cab Sauv \$16

Gen5 Chardonnay \$9

Anterra Pinot Grigio \$10

JP Chenet Brut \$9

Signature Cocktails

Oxbow Fashioned \$20

Lemon Drop \$13

Margarita \$14

Moscow Mule \$14

cocktails in this package are crafted using our house pouring

Beer, Wine, Bubbles & Cocktails your way

*if cash bar, \$100 set-up fee

Customize your bar experience by choosing
 4 premium spirits

4 specialty cocktails from the current menu
 5 wines and/or bubbles*

final selections must be made 2 weeks before the event date

Your event coordinator can offer suggestions and pricing for this option using house, select, or craft spirits

*Wines/bubbles chosen that are not on the glass pour menu will be charged by the bottle as opened.

