



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





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

Dinner Buffet



Prepared for a minimum of 25 guests

Buffet includes rosemary bread + butter

Starting at \$60 per guest

Additional entree selection | \$10 per guest

Additional vegetable or starch | \$5 per guest

Add 2 appetizers | \$20 per guest

FOLIAGE (choice of 1)

OXBOW SALAD gem lettuce, white anchovy vinaigrette, shaved manchego cheese, croutons + cured egg yolk

GREENS mixed greens, heirloom tomatoes, sliced radish, red onion + red wine vinaigrette

ROASTED CARROT SALAD roasted heirloom carrots, tahini dressing, toasted pepitas, sumac onions, parsley & mint gremolata, rye cruble, watercress **+4 per guest**

SEASONAL VEGETABLES (choice of 1)

ROSEMARY ROASTED ROOT VEGETABLES roasted with fresh rosemary, sea salt + olive oil

BLISTERED GREEN BEANS with yuzu butter

HEIRLOOM CARROTS baby carrots with ginger orange glaze **+3 per guest**

BRUSSELS roasted brussels, hot honey, goat cheese+ meyer lemon **+4 per guest**

STARCH (choice of 1)

POMMES PUREE buttery pureed potatoes with truffle + creme

ROASTED FINGERLING POTATOES

WILD RICE w/ cranberries, golden raisins & toasted walnuts

BLT MAC + CHEESE pasta, Tillamook sharp cheddar cheese sauce, house-made bacon, cherry tomatoes, arugula + lemon breadcrumbs **+4 per guest**



Dinner Buffet Continued

Choice of 1 Entree

POULTRY

BRICK OVEN CHICKEN oven-roasted w/ herb jus

HERB-ROASTED TURKEY light and dark meat, w/ turkey gravy

CHICKEN PICATA free-range chicken breast, lemon, capers, onions, wild mushrooms, white wine + cream

BRAISED DUCK heritage duck hindquarter slow-cooked, w/ cranberry gastrique **+5 per guest**

SUSTAINABLE FRESH FISH

COLUMBIA RIVER STEELHEAD* w/ capers + fresh dill

SCAMPI SAUTE jumbo prawns, cherry tomato, garlic, onion, wild mushrooms, lemon, white wine & butter **+5 per guest**

BAKED HALIBUT w/ crème fraiche, onion, capers, sharp cheddar + chives **+10 per guest**

SEAFOOD CIOPPINO clams, mussels, prawns, steelhead, halibut **+12 per guest**

MEAT

SMOKED TRI TIP smoked prime beef tri tip, horseradish sauce

STEAK DIANE prime beef medallions w/ sautéed mushrooms, cream, Dijon + demi glace

CIDER-BRAISED PORK SHOULDER w/ apple butter pork demi

BRAISED SHORT RIB w/ red wine pan jus **+5 per guest**

SANS MEAT

PNW RATATOUILLE summer squash, wild mushrooms, charred onion, smoked tomato

PORCINI + TRUFFLE RAVIOLI w/ roasted butternut squash + truffle cream sauce

CHEF-CARVED SPECIALTIES

BUFFET-STYLE ONLY | MINIMUM 25 GUESTS | INCLUDES CARVING

BEER-BRAISED BRISKET w/beer demi **+15 per guest**

LEG OF LAMB* slow-roasted lamb, mint pesto **+15 per guest**

BRICK OVEN PRIME RIB* prime rib, horseradish sauce + smoked onion jus **+25 per guest**

BEEF TENDERLOIN* prime filet mignon, cabernet demi glace **+30 per guest**

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Plated Dinners

up to 35 guests

MENU 1

CHOICE OF SALAD

OXBOW SALAD gem lettuce, white anchovy vinaigrette, shaved manchego cheese, croutons + cured egg yolk

GREENS mixed greens, heirloom tomatoes, sliced radish, red onion + red wine vinaigrette

CHOICE OF ENTREE

CHICKEN PICATTA free range chicken breast, lemon, capers, onions, wild mushrooms, white wine & cream

ALASKAN KING SALMON * fresh line-caught king salmon, truffle potato puree, seasonal vegetables

PORCINI RAVIOLI (v) charred squash, roasted fennel, kale, truffle cream

STEAK DIANE prime filet medallions w/sauteed mushrooms, cream, Dijon + demi glace

\$65 PER GUEST PLUS TAX & SERVICE CHARGE

MENU 3

CHOICE OF SALAD

OXBOW SALAD gem lettuce, white anchovy vinaigrette, shaved manchego cheese, croutons + cured egg yolk

GREENS mixed greens, heirloom tomatoes, sliced radish, red onion + red wine vinaigrette

CHOICE OF ENTREE

NEW YORK STEAK 8oz Australian Wagyu New York w/fingerlings + seasonal vegetables

SEAFOOD CIOPPINO salmon, halibut, clams, prawns, spiced tomato sauce

PORCINI RAVIOLI (v) charred squash, roasted fennel, kale, truffle cream

BRICK OVEN CHICKEN half chicken, roasted squash + sweet onion, truffle potato puree, pan jus

FIRE-BRAISED PORK cider-brined lanroc farms pork, truffle potato puree, delicate squash, cranberry mostarda

DESSERT

**Brulee Cheesecake or Chocolate Lava Cake
or Seasonal Crisp**

\$95 PER GUEST PLUS TAX & SERVICE CHARGE

MENU 2

CHOICE OF SALAD

OXBOW SALAD gem lettuce, white anchovy vinaigrette, shaved manchego cheese, croutons + cured egg yolk

GREENS mixed greens, heirloom tomatoes, sliced radish, red onion + red wine vinaigrette

CHOICE OF ENTREE

WAGYU DENVER STEAK w/ fingerling potatoes & seasonal vegetables

HALIBUT PICATTA Alaskan halibut, lemon, capers, onions, wild mushrooms, white wine & cream

BRICK OVEN CHICKEN half chicken, roasted squash + sweet onion, truffle potato puree, pan jus

PORCINI RAVIOLI (v) charred squash, roasted fennel, kale, truffle cream

DESSERT

Brulee Cheesecake or Chocolate Lava Cake

\$80 PER GUEST PLUS TAX & SERVICE CHARGE



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.

