



## *Private Dining in our beautiful Riverview Room*

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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 Wednesday: \$2500.00 plus tax and 22% service charge  
Thursday through 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 & blue 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"	87" x 87"
Black	Black
Burgandy	Burgandy
Ivory	Green
	Ivory
	Royal Blue
	Red

### Napkins

Aqua Teal	Chocolate	Gray	Lavender
Black	Dusty Rose	Green	Light Blue
Burgandy	Gold	Ivory	Navy Blue
Purple	Red	Rust	Sandalwood
White	Seafoam Green		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

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### COLD APPETIZERS

- SALMON TOAST** rye, crème fraiche, salmon lox, grated egg, pickled beets, chives  
**SHRIMP TOSTADAS** (gf) seasoned poached shrimp cocktail, cilantro + tajin  
**COLD FRIED CHICKEN SLIDERS** crispy fried chicken, sweet-heat glaze, bread + butter pickles, slaw, house aioli, challah bun  
**CRUDITÉ** (gf, v) local farmers market vegetables w/ herb yogurt dip  
**MARKET FRUIT** (gf) 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** (gf) jumbo prawns, smoked tomato cocktail, lemon **+7 per guest**

### HOT APPETIZERS

- BUFFALO WINGS** w/ rogue smoky blue cheese  
**BACON WRAPPED DATES** (v, gf) w/blue cheese + sherry glaze  
**BAKED FETA DIP** (v) w/spring tomato relish + grilled flatbreads  
**BRUSSEL SPROUTS** (v) w/hot honey, marcona almonds, goat cheese, lemon zest **+4 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**  
**MACADAMIA PRAWNS** fried argentine red shrimp, mai tai sauce, macadamia nuts, scallion **+8 per guest**  
**BACON WRAPPED SCALLOPS** fresh scallops wrapped in housemade bacon; w/ sherry vinegar reduction **+10 per guest**

## 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**



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### 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**

**ROSEMARY BREAD WITH BUTTER**

**ROASTED FINGERLING POTATOES** or **POMMES PUREE**

**ROSEMARY-ROASTED VEGETABLES**

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



## *Desserts*

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**ASSORTED MINI** assortment of cookie bars, cream puffs  
& cheesecake bites **+7 per guest**

### **FULL SIZE**

**SEASONAL CRISP +11 per guest**

**SEASONAL BREAD PUDDING +12 per guest**

**BRULEE CHEESECAKE +11 per guest**

### **DESSERT STATION**

**SUNDAE BAR** tillamook vanilla bean ice cream w/6 toppings,  
2 sauces & whipped cream! **+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

Line 39 Red Blend \$11  
Gen5 Chardonnay \$9  
Anterra Pinot Grigio  
Silver Gate Brut \$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

Line 39 Red Blend \$11  
Amavi Cab Sauv \$16  
Gen5 Chardonnay \$9  
Anterra Pinot Grigio \$10  
Silver Gate 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.

