



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 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

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**

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

SPRING PEA SALAD snap peas, picked herbs, pistachio crumb **+3 per guest**

SEASONAL VEGETABLES (choice of 1)

ROSEMARY ROASTED 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

FARRO 'RISOTTO' w/ peas & sorrel butter

RICE PILAF OR STEAMED RICE

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

STUFFED CHICKEN THIGH local chicken thighs, kale + sharp white cheddar, red wine sauce

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

SUSTAINABLE FRESH FISH

COLUMBIA RIVER STEELHEAD* w/ capers + fresh dill

SCAMPI PRAWNS 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

PORK LOIN w/ herb creme

LAMB CHOPS char-grilled anderson ranch lamb marinated in garlic + herbs, w/ spring herb puree **+10**

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

SMOKED BRISKET w/ bbq sauce **+12 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**

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

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

SCAMPI PRAWNS argentine red prawns sauteed w/garlic, shallot, tomato, lemon, mushrooms, butter & wine

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

WAGYU PETIT FILET 8oz Wagyu petit filet w/potatoes + seasonal vegetables

SCALLOPS w/smoked onion soubise + blood orange

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

PRIME RIBEYE 14oz prime ribeye 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 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.

