



2024

BANQUET AND CATERING MENU



JUNIPER
PRESERVE
BEND, OREGON



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ENJOY A TASTY MORNING

Begin your day with the exquisite culinary offerings of Juniper Preserve. Our breakfast spread features a delightful array of fresh fruit, banana bread, muffins, croissants, eggs, bacon, and pork sausage patties, providing a perfect start to your Central Oregon experience.

Indulge in our breakfast buffets, ranging from a simple bagel bar to an opulent presentation of timeless classics. Whether you prefer a hearty meal or lighter fare with gluten-free options, our menu caters to all tastes and dietary preferences.

Elevate your dining experience with our signature wellness breakfast, specially crafted for indulgence without compromising on health. Ideal for formal occasions, our wellness breakfast not only offers a delightful array of flavors but also creates the perfect ambiance for business meetings or events.

Juniper Preserve's commitment to friendly, thoughtful, and professional service ensures that all your guests feel warmly welcomed and catered to throughout their dining experience.





BREAKFAST BUFFETS

Allergen Key (GF-gluten free, DF-dairy free, VEG-vegetarian, V-vegan)

Cranberry and Orange Juice Included

Continental

\$28 per person

Greek-style Honey Yogurt (GF)(VEG)

Housemade Granola (GF, DF, VEG)

Breakfast Cereal Bar | whole milk or non dairy milk (VEG)

Sliced Seasonal Fresh Fruit and Berries (GF, V)

Banana Bread, Croissants, Blueberry Muffins, Pan De Raisin (VEG)

Preserve Executive

\$42 per person

Greek-style Honey Yogurt & Housemade Granola (GF, VEG)

Sliced Seasonal Fresh Fruit and Berries (GF,V)

Assortment of Freshly Baked Muffins, Croissants, and Banana Bread (VEG)

Breakfast Potatoes | house seasoning, sautéed onions, and peppers (GF, V)

Organic Scrambled Eggs | fresh chive & shredded cheddar cheese (GF, VEG)

Peppered Bacon or Pork Sausage Patties (GF, DF)

Additional Options:

Olympia Provisions Kielbasa Sausage + \$3 per person

Biscuits & Gravy Bar + \$6 per person

French Toast Bar + \$6 per person

BREAKFAST BUFFETS

Allergen Key (GF-gluten free, DF-dairy free, VEG-vegetarian, V-vegan)

Cranberry and Orange Juice Included

Grab 'n Go

\$26 per person

Choice of 2 options:

Breakfast Sandwich | fried egg, peppered bacon or sausage patty, cheddar cheese, english muffin

Breakfast Burrito | scrambled eggs, bacon, cheddar, black beans, breakfast potatoes

Veggie Breakfast Sandwich | power greens, avocado, heirloom tomato, pickled red onion, goat cheese on ciabatta bread

Comes with:

Whole fruit

Energy bar

Bottled water

Juniper Preserve Wellness Breakfast

\$42 per person

House Pressed Green Juice | apple, celery, cucumber, baby spinach, kale, pineapple, lemon (GF, V)

House Pressed Beet Juice | ginger, turmeric, carrot, orange (GF,V)

Steamed Egg White Frittata | quinoa, cherry tomato, baby kale, mushroom marmalade, feta cheese (GF,VEG)

Avocado Toast Bar | sprouted whole wheat bread, pistachio and seed mix, heirloom tomato, arugula, lemon olive oil, pickled red onion, mushroom marmalade (V)

Power Muffins



BREAKFAST BUFFETS

Drink Enhancements

Additional drink items:

Aloha Regular and Decaffeinated Coffee, Selection of Tea | \$80 per gallon | \$44 per half gallon

Hot Apple Cider | \$80 per gallon | \$44 per half gallon

Add additional build your own hot apple cider bar: cinnamon sticks, caramel candies, orange slices, whipped cream | \$5 per person

Hot Chocolate | whipped cream | \$80 per gallon | \$44 per half gallon

Hot chocolate bar: mini marshmallows, crushed peppermint, chocolate chips, caramel sauce, whipped cream

Arnold Palmer Station | \$60 per gallon

Assorted Juices | \$60 per gallon

Assorted Soft Drinks | \$4 per drink

Bottled Water | \$4 per bottle

Assortment of Flavored Sparkling Water | \$4 per drink

Kombucha | \$8 per bottle

A La Carte Snacks

Energy Cliff Bars | \$4 per bar

Individual wrapped Jerky Sticks | \$4 per stick

Parfaits | \$8 per parfait with Yogurt and Granola with Fruit \$10

Peanut Butter and Chocolate Protein Bites | \$18 per dozen

Sweet and Salty Dark Chocolate Bark | pretzel pieces, pistachio, flake sea salt | \$4 per person

Assorted Whole Fruit | \$2 per piece

Assortment of Freshly Baked Cookies | \$36 per dozen

Double Chocolate Brownies | \$36 per dozen

Trail Mix | house mix of nuts and dried fruit | \$12 per pound





MIDDAY ENERGY

At Juniper Preserve, our lunch options are thoughtfully crafted to cater to diverse tastes while prioritizing clean and healthy choices. Our expansive salad bar is a vibrant canvas of freshness, featuring an array of crisp, locally sourced greens, colorful vegetables, and a variety of wholesome toppings. For those seeking a zestier alternative, our "south of the border" option showcases the harmonious blend of flavors in a cumin lime grilled chicken accompanied by Spanish rice and pinto beans.

For a taste of summer without compromising on health, our 'Days of Summer BBQ' option combines the smoky goodness of house-smoked BBQ pulled pork with the lightness of a deviled egg and the heartiness of mustard potato salad. This ensemble of flavors captures the essence of a summer barbecue while maintaining a commitment to clean eating. To accommodate busy schedules, we also offer boxed lunches, ensuring that you can enjoy these delicious and health-conscious meals wherever your day takes you.



LUNCH BUFFETS

Allergen Key (GF-gluten free, DF-dairy free, VEG-vegetarian, V-vegan)

Iced Tea and Lemonade station plus Individual sodas included

Juniper Jardin Salad Bar

\$36 per person | Topping selection served with organic mixed greens | Select two

House Salad | shaved fennel, quinoa, radish, cucumber, tomato white balsamic vinaigrette (GF, V)

Mediterranean | artichoke hearts, mixed olives, feta cheese, sun dried tomatoes, Mama Lil's peppers, lemon vinaigrette (GF, VEG)

Grilled Marinated Free Range Chicken Breast (GF, DF)

Seared wild Alaskan king salmon (GF)
+\$4 per person

Caprese | fresh mozzarella, heirloom cherry tomato, red onion, basil pesto (GF, VEG)

Roasted Vegetable | roasted peppers, marinated zucchini, mushrooms, grilled onions, goat cheese, aged balsamic, extra virgin olive oil (GF, VEG)

Comes with:

Chips

Assortment of freshly baked cookies (VEG)

South of the Border Lunch Buffet

\$44 per person

Romaine Salad | croutons, grilled corn, cherry tomatoes, cotija cheese, shaved radish, cilantro lime vinaigrette, tortilla strips

Tortilla Chips, Queso Fresco, Red Salsa, Sour Cream, Guacamole, Warm Flour Tortillas

Spanish Rice and Pinto Beans

Seasoned Sautéed Onions and Bell Peppers (GF, V)

Cumin Lime Grilled Chicken (GF, DF)

Carlton Farms Pork Carnitas (GF, DF)

Add guajillo lime gulf shrimp + \$8 per person
(GF, DF)

Sub Roasted Poblano and Corn Succotash
(vegetarian option) (GF, VEG)

Dulce de Leche Bars (VEG)



LUNCH BUFFETS

Allergen Key (GF-gluten free, DF-dairy free, VEG-vegetarian, V-vegan)

Iced Tea and Lemonade station plus Individual sodas included

Days of Summer BBQ

\$44 per person

Chopped Wedge Salad | chopped little gems, cherry tomatoes, blue cheese crumbles, bacon, egg crumbles (GF)

Deviled Egg & Mustard Potato Salad (GF, VEG)

Southern Slaw (GF, DF)

Corn Casserole (VEG)

Hoagie Roll (VEG)

House Barbeque Beef Baked Beans (GF, DF)

Burgundy Pepper Marinated Smoked Tri Tip (GF, DF)

House Smoked BBQ Pulled Pork (GF, DF)

Jalapeno Cornbread with Bay Leaf Honey Butter (VEG)

Banana Pudding | homemade nilla wafer, whipped cream (VEG)

BOXED LUNCH

Allergen Key (GF-gluten free, DF-dairy free, VEG-vegetarian, V-vegan)

Boxed Lunch

\$28 per person | Select 2 - no substitutions

Turkey Club | sharp cheddar, peppered bacon, tomato, red onion, organic greens

Italian Grinder | variety of charcuterie, provolone, arugula, gardiner, balsamic vinaigrette + \$3 per person

Roasted Vegetable Sandwich | roasted red peppers, marinated zucchini, eggplant, pickled red onions, basil pesto (VEG)

Tuna Sando | Tuna salad, ciabatta, butter lettuce, tomato

BBQ Brisket sandwich | house smoked brisket, sauce, pickles

Chicken Pesto | basil pesto, ciabatta, grilled chicken, mozzarella, tomato, power greens



BOXED LUNCH

Allergen Key (GF-gluten free, DF-dairy free, VEG-vegetarian, V-vegan)

Boxed Salad

\$28 per person | Select 2 - no substitutions

Composed Salad

Grilled Chicken Caesar | chopped romaine, cherry tomatoes, parmesan, caesar dressing

Chopped Italian | chickpeas, banana peppers, mozzarella, hard salami, cherry tomatoes, red wine vinaigrette (GF)

Chopped Wedge Salad | chopped little gems, cherry tomatoes, blue cheese crumbles, bacon, egg crumbles (GF)

Garden Vegetable | kale, chard, spinach, arugula, quinoa, roasted beets, hard boiled egg, lemon vinaigrette (GF, VEG)

Local Organic Power Green & Frisee Salad | roasted beets, orange segments, candied hazelnuts, pickled red onions, goat cheese, herbed red wine vinaigrette (GF, VEG)

Juniper Salad | organic greens, heirloom cherry tomatoes, almonds, dried cranberries, blue cheese, sherry- shallot vinaigrette (GF, VEG)



RECEPTION HORS D'OEUVRES & DISPLAYS

Immerse yourself in a culinary delight at Juniper Preserve, where our reception displays showcase an exquisite array of dishes. Indulge in the crispy perfection of Korean fried cauliflower, savor the rich blend of Dungeness crab melt, and experience the luxury of mini lobster rolls. Complementing these delights is the refreshing burst of flavor from our tomato basil bruschetta. At Juniper Preserve, we transform every moment into a celebration of taste, ensuring your event is an unforgettable gastronomic experience.



HORS D'OEUVRES

Allergen Key (GF-gluten free, DF-dairy free, VEG-vegetarian, V-vegan)

Reception Hors d'Oeuvres

\$70 per dozen (minimum order of 2 dozen each)

Served Cold:

Cucumber and Smoked Salmon | whipped dill cream cheese & smoked salmon (GF)

Mini Spinach And Artichoke Tartlet (VEG)

Tomato and Basil Bruschetta | hummus, aged balsamic (V)

Triple Cream Brie and Fig Jam | crostini (VEG)

Mini Wild Mexican Shrimp Tostada | avocado crema

Black Truffle Deviled Eggs | chive, smoked paprika (GF, VEG)

Ahi Tuna Tartare | red onion, cilantro, lime, garlic, tamari, black sesame cornet Beef

Carpaccio Crostini | pickled shallot, horseradish crema, fried caper, truffle oil

West Coast Oysters on the Half | yuzu mignonette (+ market price)

Mini Maine Lobster Rolls | old bay, lemon + \$42 per dozen

Add kaluga gold caviar to any app + \$250 per oz

Served Hot

Chorizo Filled Argentinian Empanada | chimichurri sauce

Dungeness Crab Melt | crostini

Artichoke Beignet | chive creme fraiche (VEG)

Bacon Wrapped Dates | smoked maple (GF, DF)

Grass Fed Beef Sliders | sharp cheddar, onion, lettuce, garlic aioli, brioche bun

Gruyere Gougères | whipped cambozola, red grapes, candied pecan, chive (VEG)

Potato and Vegetable Samosa | cilantro chutney (VEG)

Truffled Mini Grilled Cheese | toma truffle cheese, bacon jam, brioche

Korean Fried Cauliflower | butter leaf lettuce, pickled cucumbers (VEG)



RECEPTION DISPLAYS

Locally Sourced Fruit Platter | small \$35 (8-12 ppl) medium \$55 (20-30 ppl) Large \$95 (40-50 ppl) Assortment of seasonal fresh fruit and mixed berries

Seasonal Vegetable Mezze Platter | small \$35 (8-12 ppl) medium \$55 (20-30 ppl) large \$95 (40-50 ppl)
assortment of seasonal grilled, pickled and fresh vegetables | garlic hummus, olive tapenade, tzatziki dip, falafel, grilled flatbread

Charcuterie Platter | small \$96 (6-12 ppl) medium \$240 (20-30 ppl) large \$375 (40-50 ppl)
Prosciutto, sopressata, pork rilette, finocchiona, variety of PNW cheeses, mixed olives, house pickled vegetables, cornichons, rosemary crostini, house-made crackers, fig mostarda, local honey, whole grain mustard

Shrimp Cocktail Display | small \$84 (6-12 ppl) medium \$210 (20-30 ppl) large \$350 (40-50 ppl)
lemon, juniper berry and gin infused cocktail sauce, dijonaise



ORGANIZE AN UNFORGETTABLE NIGHT

Craft an unforgettable evening with Juniper Preserve's exquisite dining options. Delight in our plated dinners, where each dish is a culinary masterpiece, meticulously prepared to tantalize your taste buds. Elevate the experience with our chef-attended stations, adding a dynamic and interactive element to your event. Explore our banquet bars, featuring an array of delectable choices to suit every palate. At Juniper Preserve, we invite you to curate a truly memorable dining experience for your guests, ensuring a night of culinary delight and celebration.





PLATED DINNER

Allergen Key (GF-gluten free, DF-dairy free, VEG-vegetarian, V-vegan)

Two Courses | \$75 per person | Starter, Entrées (choice of 2 entrees) (vegan options available)

Three Courses | \$85 per person | Starter, Entrées (choice of 2 entrees) and Dessert (vegan options available)

Starter | plus fresh rolls and butter
Select one

Caesar Salad | rosemary croutons, shaved parmesan, caesar dressing

Juniper Salad | organic greens, almonds, dried cranberries, blue cheese, sherry-shallot vinaigrette (GF, VEG)

Baby Frisée Salad | pancetta, candied walnuts, poached pear, crumbled feta, pickled shallots, pear vinaigrette (GF)

Local Organic Power Green & Frisee Salad | roasted beets, orange segments, candied hazelnuts, pickled red onions, goat cheese, herbed red wine vinaigrette (GF, VEG)

Entrées

Select two

Draper Valley Chicken Breast | whipped potato, haricot vert, blistered tomato, wild mushroom chicken jus (GF)

Imperial Stock Ranch Rack of Lamb | sweet potato mash, shishito peppers, fig mostarda (GF)

Fennel Pollen Rubbed Wild King Salmon | grilled asparagus, ancient quinoa pilaf, apple-fennel slaw, aged balsamic (GF)

Miso Glazed Wild Halibut | local sugar snap peas, cherry tomatoes, shitake mushroom, sesame rice cake, yuzu beurre blanc (depending on seasonal availability) (GF) +\$5 per person

Wagyu Bavette Steak | grilled broccolini, yukon gold mashed potatoes, wild mushroom bordelaise (GF)

Seared Grass Fed Filet Mignon | grilled broccolini, potato pave, wild mushroom bordelaise +\$15 per person (GF)



PLATED DINNER

Allergen Key (GF-gluten free, DF-dairy free, VEG-vegetarian, V-vegan)

Two Courses | \$75 per person | Starter, Entrées (choice of 2 entrees) (vegan options available)

Three Courses | \$85 per person | Starter, Entrées (choice of 2 entrees) and Dessert (vegan options available)

Vegan Options

Select one

Vegetarian Bibimbap | steamed rice, seasonal marinated grilled vegetables, kimchi, shredded carrots, pickled cucumbers, sauteed spinach, pickled mushrooms, bean sprouts (GF, V)

Fire Grilled Cauliflower | roasted tomato polenta, grilled corn, sauteed organic greens, rosemary salsa verde (GF,V)

Ratatouille (tian provençal) | ancient quinoa pilaf, tomato water, frisee & picked herb salad (GF,V)

Desserts

Select one

Flourless Chocolate Cake | salted caramel, chocolate cigar (GF, VEG)

Valrhona Dark Chocolate Mousse | chantilly cream, oregon berry coulis (GF, VEG)

Lemon Cheesecake | graham cracker crust, lemon curd, chantilly cream (VEG)

Carrot Cake | cream cheese frosting, candied pecans (VEG)

Kids Menu | comes with french fries or fruit cup \$12 per child

Select one | 12 and under

Chicken Strips

Grilled chicken caesar salad

5 cheese mac n cheese

Grilled Cheese

Cheese Burger

DINNER BUFFETS

Allergen Key (GF-gluten free, DF-dairy free, VEG-vegetarian, V-vegan)

20 person minimum

Juniper Buffet

\$84 per person

Warm Rolls | butter (VEG)

Local Organic Power Green & Frisee Salad | roasted beets, orange segments, candied hazelnuts, pickled red onions, goat cheese, herbed red wine vinaigrette (GF, VEG)

Caesar Salad | rosemary croutons, shaved parmesan, house-made caesar dressing

Glazed Rainbow Carrots, Heirloom Beets, Pistachio, Goat Cheese (GF, VEG)

Grilled Delta Asparagus | cherry tomatoes, grilled lemon, parmesan (GF, VEG)

Whipped Yukon Gold Mash | rosemary garlic brown butter (GF, VEG)

Painted Hills Grass Fed Bavette Steak | porcini mushroom bordelaise (GF)

Pan Seared Wild Alaskan Halibut | yuzu beurre blanc (GF)

S'mores Tart | marshmallow, graham cracker, dark chocolate

Banana Foster Bread Pudding | salted caramel, whipped cream (VEG)



DINNER BUFFETS

Allergen Key (GF-gluten free, DF-dairy free, VEG-vegetarian, V-vegan)

20 person minimum

The Great Northwest

\$74 per person

Warm Rolls | butter (VEG)

Local Organic Power Green & Frisee Salad | almonds, dried cranberries, blue cheese, sherry-shallot vinaigrette (GF, VEG)

Caesar Salad | rosemary croutons, shaved parmesan, house-made caesar dressing

Grilled Brocolini | blistered tomato, grana padano, lemon (GF, VEG)

Crispy Brussels Sprouts | blistered tomato, sherry/maple gastrique, marcona almonds (GF,V)

Wild Rice Pilaf | local sugar snap peas, asparagus, cherry tomatoes, fine herbs

Wild King Salmon | rosemary salsa verde (GF,DF)

Pan Seared Mary's Free Range Airline Chicken Breast | wild mushroom chicken jus (GF)

Housemade Carrot Cake | whipped cream cheese, candied pecans (VEG)

South of the Border

\$68 per person

Romaine Salad | black beans, cotija cheese, shaved radish, corn, tortilla strips, cilantro citrus vin (VEG)

Tortilla Chips, Queso Fresco, Red Salsa, Sour Cream, Guacamole, Warm Flour Tortillas

Spanish Rice and Pinto Beans (GF)

Mexican Street Corn | lime, cilantro, cotija (GF, VEG)

Roasted Poblano | chili and onions (GF, V)

Cumin Lime Grilled Chicken (GF,DF)

Marinated Grass Fed Skirt Steak Carne Asada (GF,DF)

Guajillo Lime Gulf Shrimp (GF, DF) +\$8 per person

Mini Churros (VEG)

Tres Leches Cake (VEG)





CHEF ATTENDED STATIONS

\$225 per action station, includes one Chef Attendant. Additional Chef Attendant \$150

Burgundy Pepper Marinated Tri-Tip | \$32 per person

Au Jus, Horseradish Cream, Chimichurri +3 per person for house Bordelaise sauce

Prime Rib Roast | \$35 per person

Au Jus, Horseradish Cream, Chimichurri +3 per person for house Bordelaise sauce

French Toast action Station | \$22 per person

Liquid Nitrogen Ice Cream Station | \$26 per person

Housemade tableside vanilla bean ice cream, cookie crumble, chocolate, caramel, sprinkles, peanut butter magic shell, additional toppings available upon request

Chef attended Raw Bar | \$42 per person

Alaskan Snow Crab Claws

Poached Shrimp Cocktail

West Coast Oysters On The Half Shell

(Cocktail sauce, dijonnaise, horseradish, hot sauce)



A LA CARTE DESSERTS

Allergen Key (GF-gluten free, DF-dairy free, VEG-vegetarian, V-vegan)

Made by the dozen | Minimum order 2 dozen

Cupcakes \$48 per dozen

- Chocolate Cake Cream Cheese Frosting (VEG)
- Chocolate Cake Chocolate Buttercream (VEG)
- Strawberry Shortcake Vanilla cake, strawberry, whipped cream (VEG)
- Vanilla Cake Vanilla Buttercream (VEG)
- Banana Cake Cream Cheese Frosting (VEG)
- Carrot Cake Cream Cheese Frosting (VEG)

Mini Tarts & Pies \$48 per dozen

- S'mores Tart Chocolate, toasted marshmallow (VEG)
- Lemon Meringue (VEG)
- Apple Crumble (VEG)
- Marionberry Crumble (VEG)

Cheesecake Bites \$52 per dozen

- Vanilla Bean Cheesecake Graham Cracker Crust, Seasonal Berry Compote (VEG)
- Cookie Dough Cheesecake Chocolate Sauce (VEG)

Mini Dessert Cups \$60 per dozen

- Valrhona Chocolate Mousse | Chantilly Cream, Caramel Sauce (GF,VEG)
- Lemon Curd | Raspberry, Graham Crumble, chantilly cream (VEG)
- Vanilla Bean Panna Cotta | Oregon Berry Coulis (GF)
- Chocolate Avocado Mousse (GF) (V)

Cookies & Bars \$36 per dozen

- Classic Chocolate Chip Cookies (VEG) (GF Available \$48 per dozen)
- Coconut Macaroons (GF)(DF)
- Snickerdoodles (VEG)
- Peanut Butter M&M cookies (VEG)
- Raspberry Jam Bars (VEG)
- Double Chocolate Brownies (VEG) (GF Available \$48 per dozen)



A LA CARTE DESSERTS

Allergen Key (GF-gluten free, DF-dairy free, VEG-vegetarian, V-vegan)

Traditional Smore's

Build Your Own \$10 per person

Individually Packaged \$13 per person

Marshmallow
Honey Graham Cracker
Hershey's Milk Chocolate

Gourmet Smore's

Build Your Own \$14 per person,

Individually Packaged \$17 per person

Housemade Vanilla Bean Marshmallow
Housemade Graham Crackers
Chocolate Chip Cookie
Shortbread Cookie
Hershey's Milk Chocolate
Hershey's Dark Chocolate
Reese's Peanut Butter Cup

Upgrade to flavored marshmallows: + \$1 per person | Marshmallow Flavors: Coffee, Almond, Peppermint, Berry

BANQUET BAR

All bars are a 6 hour maximum

Deluxe | \$16 per drink

Crater Lake Vodka
Beefeater Gin
Bacardi Light
Pendleton Whiskey
Jack Daniels
El Jimador

Premium | \$18 per drink

Tito's Vodka
Hendricks Gin
Cruzan Rum
Johnnie Walker Red
Oregon Spirits Bourbon
Casamigo Blanco

Cordials | \$16 per drink

Bailey's Irish Cream
Grand Marnier
Cointreau
Amaretto Disaronno Kahlua
Frangelico

Domestic Beer | \$7 per beer

Bud Light
Coors Light
Coors Banquet

Craft & Draft Beer | \$7 per beer

Rotating Local Brands
Corona / Modelo

Mimosa Bar | \$16 per drink

House Sparkling Wine
Orange, Grapefruit, Cranberry and Pomegranate
juices Raspberries, Strawberries, Blackberries,
Orange Slices

Bloody Mary Bar | \$16 per drink

Crater Lake Vodka
Our own Juniper Preserve Bloody Mary Mix
Pearl Onions, Green Olives, House Made Pickles,
Lemons, Salt





UNLIMITED BEVERAGE PACKAGES

All packages include Domestic Beers, Microbrews, Juniper Preserve wine selection, a Water Station, and Non-Alcoholic Drinks up to a six hour maximum.

Deluxe Package | \$75 per person (Includes Deluxe Liquor Selection)

Premium Package | \$85 per person (Includes Premium Liquor Selection)

Beer & Wine Package | \$65 per person (House Selections)

SIGNATURE COCKTAILS

\$300 | 2 gal with House Liquor

\$400 | 2 gal with Two House Liquors

\$400 | 2 gal with Premium Liquor

\$500 | 2 gal with One Premium and One House
Pre-Batched only during cocktail hour

Juniper Preserve Sangria

Red or White

Sweet Revenge

Vodka, Housemade Watermelon Mix

Spiced Paloma

Blanco Tequila, Housemade Blend of Spicy Peppers

Bourbon Punch

Bourbon, Housemade Mix Punch

Marion Berry Smash

Gin, Housemade Smashed Marion Berry



BANQUET WINE LIST

All International wines are sold based on inventory

Reds

- *Château La Cardonne, Bordeaux, 2016 \$44
- *Esprit De Fonrozay, Gran Reserve, Bordeaux, 2016 \$42
- *Château Monclar, Bordeaux, 2019 \$40
- Stoller Pinot Noir \$42
- Carmel Cabernet Sauvignon \$40
- Airfield Cabernet Sauvignon \$40

Whites

- *Château Haut Pourjac, Bordeaux 2021 \$40
- Sea Sun Chardonnay \$40
- Stoller Chardonnay \$38
- Chehalem Pinot Gris \$38
- Benvolio Pinot Grigio \$40
- La Crema Sauvignon Blanc \$42

Bubbles

- Montparnasse, NV \$40
- Prosecco Avissi \$38
- Gruet, Blanc de Noirs, New Mexico \$44



JUNIPER PRESERVE ALL DAY DINING EXPERIENCE

For groups of 50 or more, Juniper Preserve is pleased to offer an all day inclusive rate of \$175 for the following:

Breakfast:

Continental Breakfast or Grab & Go

Includes: Orange Juice, Cranberry Juice and a water station

Lunch:

Boxed Lunch or Buffet Lunch

Includes: Iced tea, lemonade, canned soda and a water station

Dinner:

Buffet Dinner

Your choice of the Great Northwest buffet or South of the Border buffet

Includes: Iced Tea, lemonade, canned soda and a water station

**Upcharges and substitutions are not included or permitted*

THANK YOU FOR CHOOSING
Juniper Preserve



**JUNIPER
PRESERVE**
BEND, OREGON

GENERAL INFORMATION

Food and Beverage

Our Catering team is pleased to provide you with a menu proposal created to your taste and budget. Custom menus are also available and subject to market pricing. For the safety and well-being of our guests, no food from the outside shall be permitted into the Club. All food served, with the exception of wedding or birthday cakes, must be provided by Juniper Preserve, however a cake cutting fee may be assessed.

Juniper Preserve maintains an extensive inventory of beer, wine and liquor that is available based on per drink consumption price. Juniper Preserve is regulated by the OLCC and will adhere to Oregon law regarding over-serving. All bars are a six hour maximum. All guests consuming alcohol must be able to provide verification of age upon request. No outside alcoholic beverages shall be permitted on premises, including locker rooms. If Juniper Preserve must purchase a specific wine that is not on the wine list, all remaining bottles must be purchased at the conclusion of the event.

Corkage Fee

If there is a wine or champagne that cannot be ordered through the State of Oregon, you are allowed to bring the wine or champagne in at a corkage fee of \$25 per bottle up to four bottles maximum. Any unopened bottles of wine or champagne will be returned to you by 10:00 AM the next day. No liquor is allowed to be provided by any guests for any events.

GENERAL INFORMATION

Furniture Removal Fees

Fees may range from \$550-\$2000 depending on the furniture removed. All Furniture removal must be approved in advance and may not be guaranteed.

Decorations, Audio Visual Equipment and Furniture

Prices quoted are based on daily rental. Additional charges may apply to extraordinary set up, lost, stolen or damaged items. Fees will be assessed based on the price of the item.

Event Details

All banquet event order details must be finalized three (3) weeks prior to the event with your Juniper Preserve Event Coordinator on the Final Details call. Any changes to the BEO will not be accepted within 5 days of the event. No exceptions.

Guarantees

In order for us to properly prepare for your event, final guest count is due by 12:00 PM, (14) business days prior to the start of the event, excluding weekends and holidays. On (14) business days out from the event, the guarantee is not subject to reduction. If no guarantee number is provided, then the number of persons originally booked at time of contract will be used. A change fee of \$250 per day will be charged to make adjustments.

Food and Beverage Minimums

If the actual food and beverage expenditures do not meet the contracted food and beverage minimum, the event host is responsible for the payment of the difference. The service charge is not included in the food and beverage minimum amount.

GENERAL INFORMATION

Service Charge

There is a 22% service charge that is applicable to all food and beverage prices.

Oregon Surcharge

A Fee of 0.57% will be added to all Food, Beverage and Service Charges accrued throughout the events.

Buffets

Buffets are set out for two (2) hours. At the conclusion of buffet service, all food and beverages, with the exception of wedding and birthday cakes, become property of Juniper Preserve and cannot be removed from the premises. No to-go boxes of food are permitted to leave the event.

Labor and Service Fees

Additional labor charges will be assessed as follows:

Extraordinary Labor Fee \$75.00 per hour/per laborer

Bar Setup Fee \$150 per bar | per event

Chef Attendants \$150 per chef | per event

Action Stations \$225 per station

Cake Cutting Fee \$8 per slice cut for cakes brought in and not purchased through Juniper Preserve

Labor setup (Internal events) \$20 per person | per hour

Coat Check \$25 per coat check attendant | per hour | minimum of 4 hours

Off-Site Set-Up Events taking place outside of facilities space listed above, setup fees will apply

Valet Fees \$25 per valet attendant | per hour | minimum of 4 hours ~ One valet per 20 cars is recommended

Dance Floor \$500 per event

GENERAL INFORMATION

Extraordinary Setup

Any room changes requested after the room has been set in accordance with the Banquet Event Orders (BEOs) will be subject to a labor fee of \$75.00 per hour, per laborer plus the \$250 BEO change fee.

Displays, Exhibits and Decorations

All displays, exhibits and decorations must adhere to the following guidelines:

- Items cannot be fixed to any function room walls, windows, ceiling or other property
- Duct tape, pins, nails and electrical tape are not permitted
- Décor such as glitter or confetti are not permitted
- Fireworks or Sparklers are not permitted
- Candles with flames must be contained in a candle holder (votive or hurricane) no candelabras will be permitted
- Should there be exhibits that require cooking, all floor space must be covered in visqueen
- Signage and banners are not permitted outside of the designated banquet space unless approved by the General Manager

A minimum \$250 damage fee will be added to the final bill if any repairs or special cleaning is required.

All rented decorations, equipment, empty boxes and trash must be removed from the event space before 10:00 AM on the following day. If they are not removed by this deadline, a \$100 per day storage fee will be charged until all items are removed. After 3 days all items left will be discarded and the fees will be assessed.

GENERAL INFORMATION

Noise Restrictions

Juniper Preserve is a residential neighborhood and reserves the right to request that guests or entertainers lower the volume or perform without amplification. Per Bend City noise ordinances, all amplified outdoor entertainment must conclude before 10:00 PM and indoor amplified music must conclude before 11:00 PM. Exterior doors must remain closed if there is indoor amplified music.

Children

Juniper Preserve requires children to be closely supervised while attending any event to ensure they do not enter restricted areas. The lower level of the Main Clubhouse (locker rooms, fitness centers, golf shop and kitchen) is strictly off-limits to children.

Liability

Juniper Preserve cannot assume liability or responsibility for damage or loss of personal property or equipment left on property prior to, during or after an event. The event host accepts financial responsibility for any and all damages and special cleaning expenses that result from the event.