

JUNIPER PRESERVE

2025 WEDDING MENU





TABLE OF CONTENTS

Brunch	4
Pre-Wedding Lunch Kit	6
Day of Snacks	7
Hors d'Oeuvres	8
Reception Displays	10
Plated Dinners	11
Dinner Buffets	13
Chef Attended Stations	15
Desserts	16
Wedding Cakes	19
Late Night Snacks	20
Wedding Bar	21
Wine List and Drink Enhancements	22
Batch Cocktails	24
General Information	25



BRUNCH



BRUNCH

Allergen key (GF-gluten free, DF-dairy free, VEG- vegetarian, V-vegan)
(Allergies can be accommodated on request)

Cranberry and Orange Juice is included

Preserve Executive

\$42 per person

Greek-Style Honey Yogurt (GF, VEG)
Housemade Granola (GF, DF, VEG)
Sliced Seasonal Fresh Fruit and Berries (GF, V)
Assortment of Freshly Baked Muffins, Croissants, and Banana Bread (VEG)
Breakfast Potatoes | house seasoning, sauteed onions, and peppers (GF, V)
Organic Scrambled Eggs | fresh chive & shredded cheddar cheese (GF, VEG)
Peppered Bacon (GF, DF)

High Desert Sunrise

\$28 per person

Greek-Style Honey Yogurt (GF, VEG)
Housemade Granola (GF, DF, VEG)
Sliced Seasonal Fresh Fruit and Berries (GF, V)
Hard Boiled Eggs (GF, DF, VEG)
Avocado Toast Bar | sprouted whole wheat bread, pistachio and seed mix, heirloom tomato, arugula, lemon olive oil, pickled red onion, mushroom marmalade (V)

Additional Options:

Breakfast Sausage + \$3 per person
Biscuits & Gravy Bar + \$6 per person
French Toast Bar + \$6 per person
Shakshuka | tomato piperade, baked eggs, grilled bread + \$8 per person

Juniper Preserve Wellness

Breakfast

\$42 per person

Greek-Style Honey Yogurt (GF, VEG)
Housemade Granola (GF, DF, VEG)
Sliced Seasonal Fresh Fruit and Berries (GF, V)
House Pressed Green Juice | apple, celery, cucumber, baby spinach, kale, pineapple, lemon (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 | carrot, ginger, cinnamon, oat (VEG)

Breakfast on the Go

\$28 per person

Choose one of the following, Includes Assortment of Fruit and Parfait

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, ciabatta bread



PRE-WEDDING LUNCH KIT

Allergen key (GF-gluten free, DF-dairy free, VEG- vegetarian, V-vegan)
(Allergies can be accommodated on request)

Choose one sandwich on sourdough bread | includes bag of chips, energy drink | \$28 per person

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

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

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

BBQ Brisket Sandwich | house smoked brisket, sauce, pickles

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



DAY OF SNACKS

(Allergies can be accommodated on request)

Assortment of Freshly Baked Cookies | \$36 per dozen

Peanut Butter and Chocolate Protein Bites | \$2 a piece

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

Chia Pudding Cups | pineapple, toasted coconut, chia seeds | \$8 each

Parfaits | yogurt and granola | \$8 per parfait | add fruit +\$2

Energy Cliff Bars | \$4 per bar

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

Individual Wrapped Jerky Sticks | \$4 per stick

Assorted Whole Fruit | \$2 per piece



HORS D'OEUVRES



HORS D'OEUVRES

Allergen key (GF-gluten free, DF-dairy free, VEG- vegetarian, V-vegan)
(Allergies can be accommodated on request)

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

Served Cold:

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

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

Triple Cream Brie and Fig Jam | crostini (VEG)

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

Ahi Tuna Tartare | red onion, cilantro, lime, garlic, tamari, black sesame cornet (DF)

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

Mini Maine Lobster Rolls | Old Bay, lemon
+ \$42 per dozen

Watermelon & Mozzarella Skewer | basil, aged balsamic (GF, VEG)

Seasonal Fruit Skewer (GF, DF, V)

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)

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

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



RECEPTION DISPLAYS

Allergen key (GF-gluten free, DF-dairy free, VEG- vegetarian, V-vegan)
(Allergies can be accommodated on request)

Charcuterie Platter | small \$96 (6-12 ppl) medium \$240 (20-30 ppl) large \$375 (40-50 ppl)
variety of premium cheeses, assortment of locally cured meats, mixed olives, house pickled vegetables, cornichons, rosemary crostini, 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, dijonnaise (GF, DF)

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 (GF, DF, VEG)

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 (VEG)



PLATED DINNERS



PLATED DINNERS

Allergen key (GF-gluten free, DF-dairy free, VEG- vegetarian, V-vegan)
(Allergies can be accommodated on request)

Includes fresh rolls & butter | Choose 1 starter, 2 entrée and 1 vegan entrée | Priced per person

Starter | *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 & Frisée Salad | roasted beets, orange segments, candied hazelnuts, pickled red onions, goat cheese, herbed red wine vinaigrette (GF, VEG)

Entrées | \$80 per person | *select two*

- Grass Fed Filet Mignon** | grilled broccolini, potato pave, wild mushroom bordelaise (GF) +\$10 per person
Pan Seared Hokkaido Scallops | porcini risotto, asparagus tips, heirloom cherry tomatoes, rosemary salsa verde (GF) + \$10 per person
Imperial Stock Ranch Rack of Lamb | sweet potato mash, shishito peppers, fig mostarda (GF)
Miso Glazed Wild Halibut | local sugar snap peas, cherry tomatoes, shitake mushroom, sesame rice cake, yuzu beurre blanc (depending on seasonal availability) (GF)
Roasted Chicken Breast | whipped potato, haricot vert, blistered tomato, wild mushroom chicken jus (GF)
Carlton Farms Pork Chop | sweet potato mash, broccolini, cranberry orange pork jus (GF)
Wild King Salmon | grilled asparagus, ancient quinoa pilaf, apple-fennel slaw, aged balsamic (GF)
Cedar River New York Strip | grilled broccolini, Yukon gold mashed potatoes, wild mushroom bordelaise (GF)

Vegan Option | \$80 per person | *select one*

- Vegan 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)
Latin Grains Bowl | heirloom tricolor quinoa, edamame, cauliflower, cherry tomato, Yukon gold potato, chimichurri (GF, DF, V)

Kid's Menu | 12 years and under

comes with salad, entree with french fries or fruit cup | \$15 per child

- Chicken Strips
Grilled Chicken Caesar Salad
Five Cheese Mac and Cheese
Grilled Cheese
Cheese Burger

DINNER BUFFETS



DINNER BUFFETS

Allergen key (GF-gluten free, DF-dairy free, VEG- vegetarian, V-vegan)
(Allergies can be accommodated on request)

Juniper Buffet

\$86 per person

Warm Rolls | butter (VEG)

Local Organic Power Green & Frisée 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 Beet Salad
| 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)

18 hr Red Wine Braised Short Ribs |
house bordelaise (GF)

Miso Glazed Wild Halibut | yuzu buerre blanc (GF)

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

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

Days of Summer BBQ

\$72 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)

Mac n Cheese | cavatappi pasta, sharp cheddar
cheese sauce (VEG)

House Barbeque Beef Baked Beans (GF, DF)
Hoagie Roll (VEG)

Burgundy Pepper Marinated Smoked Tri Tip
(GF, DF)

House Smoked BBQ Pulled Pork (GF, DF)
Jalapeno Cornbread | bay leaf honey butter (VEG)
Seasonal Berry Cobbler | chantilly cream (VEG)

The Great Northwest

\$78 per person

Warm Rolls | butter (VEG)

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

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

Grilled Broccolini | 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)
Roasted Chicken Breast | wild mushroom
chicken jus (GF)

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

South of the Border Dinner Buffet

\$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 & Corn Tortillas

Spanish Rice and Pinto Beans (GF)

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

Seasoned Sautéed Onions and Bell Peppers
(GF, V)

Cumin Lime Grilled Chicken (GF, DF)

Carlton Farms Pork Carnitas (GF, DF)

Mini Churros (VEG)

Tres Leches Cake (VEG)

Additional Options

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

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

CHEF ATTENDED STATIONS

\$225 per action station, includes one Chef Attendant per 50 guests for up to 2 hours.
With parties of 51 guests or more, 2 attendants will be required.
\$100.00 for each additional attendant, per hour.

Prime Rib Roast | \$42 per person

au jus, horseradish cream, chimichurri, house bordelaise sauce

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)

Burgundy Pepper Marinated Tri-Tip | \$38 per person

au jus, horseradish cream, chimichurri, house bordelaise sauce

Liquid Nitrogen Ice Cream Station | \$26 per person

housemade tableside vanilla bean ice cream or dairy free coconut ice cream, cookie crumble, chocolate, caramel, sprinkles, peanut butter magic shell, additional toppings available upon request



FAMILY STYLE DINING EXPERIENCE

\$95 per guest

*Allergen key (GF-gluten free, DF-dairy free, VEG- vegetarian, V-vegan)
(Allergies can be accommodated on request)*

Starters | *select one*

- Caesar Salad** | hand-picked garlic & rosemary croutons, shaved parmesan, caesar dressing
- Juniper Salad** | organic greens, almonds, dried cranberries, bleu cheese, sherry-shallot vinaigrette (GF, VEG)
- Baby Frisée Salad** | pancetta, candied walnuts, poached pear, crumbled goat cheese, pickled shallots, pear vinaigrette (GF)
- Local Organic Power Green & Frisée Salad** | roasted beets, orange segments, candied hazelnuts, pickled red onions, goat cheese, herbed red wine vinaigrette (GF, VEG)
- Caprese Classic** | arugula, heirloom tomatoes, sliced fresh mozzarella, pickled basil, balsamic glaze

Entrées | *select two*

- 18-Hr Red Wine Braised Short Ribs** | house bordelaise, whipped yukon potatoes, broccolini and carrots (GF)
- Baked Ziti Bolognese** | ground beef, pork, lamb, garlic, parmesan, mirepoix, stewed alta cucina tomato
- Smoked Tri-Tip Roast** | garlic mashed potatoes, seasonal vegetables, chimichurri
- Roasted Airline Chicken Breast** | wild Rice, locally foraged mushrooms & peas, chicken jus (GF)
- Carlton Farms Pork Loin** | sweet potato mash, green beans, cranberry orange pork
- Wild King Salmon** | rice pilaf, seasonal root vegetables, chimichurri (GF)

Vegan Options | *select one*

- Vegan Bibimbap** | steamed rice, seasonal marinated grilled vegetables, cilantro, kimchi, shredded carrots, pickled cucumbers, sauteed spinach, pickled mushrooms, bean sprouts (GF, V)
- Fire Grilled Cauliflower** | roasted tomato polenta, grilled corn, cherry tomatoes, sauteed organic greens, rosemary salsa (GF, V)
- Latin Grains Bowl** | heirloom tricolor quinoa, edamame, cauliflower, cherry tomato, smashed yukon gold potato, chimichurri (GF, DF, V)

Desserts | *select one*

- Seasonal Fruit Crumble** | house whip (VEG)
- Assortment Of Cookies** (VEG)
- Banana Cream Pie** | custard, layered bananas, wafer crust
- Seasonal Cheesecake** | graham cracker crust, seasonal fruit, Chantilly cream (VEG)
- Texas Chocolate Sheet Cake** (VEG)
- Seasonal Tarts** (VEG)

Additional Sides for Table | **+\$10 per guest**

- Whipped Yukon Gold Mash** | rosemary garlic brown butter (GF, VEG)
- Duck Fat Smashed Potatoes** | chimichurri aioli, smoked sea salt, fine herbs
- Grilled Broccolini** | charred lemon, parmesan cheese (V)
- Maple Glazed Carrots** | smoked maple, crushed pistachio, fine herbs (V)
- Crispy Brussels Sprouts** | crushed almonds, cherry tomatoes, sherry gastrique (VG) (DF)
- Grilled Asparagus** | cherry tomatoes, charred lemon (V)
- Roasted Cauliflower** | onion jam, chimichurri, citrus golden raisins

DESSERTS



AL A CARTE DESSERTS

Allergen key (GF-gluten free, DF-dairy free, VEG- vegetarian, V-vegan)
(Allergies can be accommodated on request)
Made by the dozen. Minimum order 2 dozen each

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)

Cheesecake Bites | \$52 per dozen

Vanilla Bean Cheesecake | graham cracker crust, seasonal berry compote (VEG)

Cookie Dough Cheesecake | chocolate sauce (VEG)

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

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 & Cakes | \$48 per dozen

Mini S'mores Tart | chocolate, toasted marshmallow (VEG)

Mini Lemon Meringue (VEG)

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

Vegan Chocolate Cake | coconut cream ganache, chocolate tuile (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)



SMORE'S

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*

Traditional Smore's | Build Your Own \$10 per person, Individually Packaged \$13 per person

Marshmallow, Honey Graham Cracker, Hershey's Milk Chocolate



WEDDING CAKES

Pick one filling, one cake & one frosting

Signature Cake Flavors

Vanilla Cake
Lemon Cake
Chocolate Cake
Carrot Cake
Red Velvet
White Chocolate & Strawberry
Strawberry
Honey Graham Crumble

Filling Flavors

Dark Chocolate Ganache
Lemon Curd
Raspberry Compote
Strawberry Compote
Vanilla Buttercream

Frosting Flavors

Cream Cheese
Toasted Meringue
Dark Chocolate Butter Cream
Dark Chocolate Ganache
Vanilla Buttercream

Size	Pricing Starts at	Servings (Small Slices)
6 inch	\$40	10-12
8 inch	\$60	18-20
10 inch	\$80	22-24
½ sheet cake	\$100	36-40
Full Sheet cake	\$220	60-80

*Tiered cakes (6" on 8") add \$30 * | Custom flavors available upon request |

Complimentary cake cutting included



LATE NIGHT SNACKS

Allergen key (GF-gluten free, DF-dairy free, VEG- vegetarian, V-vegan)
(Allergies can be accommodated on request)

Truffled Mini Grilled Cheese | Toma truffle cheese, bacon jam, brioche | \$70 per dozen, minimum order of 2 dozen

Chorizo Filled Argentinian Empanada | chimichurri sauce | \$70 per dozen, minimum order of 2 dozen

Grass Fed Beef Sliders | sharp cheddar, onion, lettuce, garlic aioli, brioche bun | \$70 per dozen, minimum order of 2 dozen

Chicken Wing Station | mesquite dry rub, ranch, blue cheese, and buffalo sauce on the side | \$35 per dozen, minimum order of 2 dozen

French Fry or Tater Tot Bar | your choice of crispy tater tots or french fries, melted cheese, chili, street corn, brisket burnt ends, pickled jalapenos and cilantro | \$26 per person

French Fries/Tater Tots | \$5 per person



WEDDING BAR

*All bars are a 6 hour maximum, they will close 30 minutes prior to the end of the event.
To ensure safety of you and your guests, per Juniper Preserve policies, hosted shots will not be served.*

Deluxe | \$16 per drink

Crater Lake Vodka
Rose City Vodka
Crater Lake Gin
Beefeater Gin
Bacardi Light
Bacardi Gold
Jack Daniels
Pendleton Whiskey
Johnnie Walker Red
El Jimador
Sauza Silver

Premium | \$18 per drink

Tito's Vodka
Kettle One Vodka
Hendricks Gin
Tanqueray Gin
Cruzan Rum
Mount Gay Rum
Buffalo Trace
Oregon Spirits Bourbon
Johnnie Walker Black
Casamigos Blanco
Casamigos Reposado

Mimosa Bar | \$16 per drink

House Sparkling Wine
Orange, Grapefruit and Cranberry
Juice with garnishes

Cordials | \$16 per drink

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

Bloody Mary Bar | \$16 per drink

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

SPECIAL EVENT BEVERAGE PACKAGE

Includes a Water Station and Non-Alcoholic Drinks up to a six hour maximum.

Beer & Wine Package | \$69 per person

Select from the Wine list: 2 Red Wines, 2 White Wines, House selection of Microbrews and Domestic Beers



BEER & WINE LIST

Reds

Primarius Pinot Noir, 2022, \$42
Stoller Pinot Noir \$42
Deer and Finch Cabernet Sauvignon, 2022, \$42
Carmel Cabernet Sauvignon \$40
Airfield Cabernet Sauvignon \$40
Joel Gott, WA, Red Blend, 2021, \$40

Rosé

Stoller Rosé \$38

Whites

La Crema Sauvignon Blanc \$42
Sea Sun Chardonnay \$40
Benvolio Pinot Grigio \$40
Daisy Pinot Grigio, 2023, \$38
Chehalem Pinot Gris \$38
Stoller Chardonnay \$38

Bubbles

Prosecco Avissi \$38
Gruet, Blanc de Noirs, New Mexico
\$44

Domestic Beer | \$7 per beer

Bud Light
Coors Light
Coors Banquet
Modelo
Stella

Craft Beer | \$7 per beer

Rotating Local Breweries
Boneyard
Cascade Lakes
pFriem
Van Henion Brewing
10 Barrel
Deschutes Brewery

Selection of Tumalo Ciders, White Claws, High Noons | \$8 per drink

DRINK ENHANCEMENTS

Coffee | regular and decaffeinated coffee, selection of hot tea | \$74 per gallon | \$44 per half gallon

Hot Apple Cider | \$74 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 | \$74 per gallon | \$44 per half gallon

hot chocolate bar: mini marshmallows, crushed peppermint, chocolate chips, caramel sauce, whipped cream | \$5 per person

Arnold Palmer Station | \$60 per gallon

Assorted Juices | \$60 per gallon

Kombucha | \$8 per drink

Assorted Soft Drinks | \$4 per drink

Bottled Water | \$4 per bottle

Assortment of Flavored Sparkling Water | \$4 per drink

BATCH COCKTAILS



BATCH COCKTAILS

Enjoy our Batched Cocktails crafted by our Mixologist. Each batch will serve up to 42 cocktails. Make your batch unique to you - ask about creating your own His & Her cocktails.

Aperol Margarita | \$600 per Batch

Tequila, Triple Sec, Lime Juice, Agave Syrup, Aperol, served over ice with a lime wedge

John Collins | \$600 per Batch

Four Roses Bourbon, Lemon Juice, Lime Juice, Simple Syrup, Honey, served over ice with a lemon garnish

Great Gatsby | \$500 per Batch

Vodka, Lillet Blanc, Grapefruit Juice, served over ice with an orange slice

Celery Gimlet | \$500 per Batch

Gin, Lime Juice, Simple Syrup, served over ice with a celery garnish

Mulled Red Wine | \$400 per Batch

Red Wine, Oranges, Brandy, Honey, Whole Cloves, Cinnamon Sticks, Star Anise, served warm

Mulled White Wine | \$400 per Batch

Dry White Wine, Oranges, Brandy, Honey, Whole Cloves, Cinnamon Sticks, Star Anise, served warm

Summer Sangria | \$350 per Batch

Moscato Wine, Brandy, Lime, Fresh Fruits, served over ice and topped with club soda



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. 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.

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 2 weeks prior to the event with your Juniper Preserve Event Manager 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.

Service Charge

There is a 24% service charge that is applicable to all food and beverage prices.

Oregon Surcharge

A Fee of 0.57% will be added to all 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.

GENERAL INFORMATION

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 Includes one bartender
Additional Bartender	\$75 per hour
Chef Attendants	\$225 per Chef 2 Hours
	\$100 per additional Chef 1 Hour
Cake Cutting Fee	\$8 per slice cut for cakes not purchased through Juniper Preserve
Dance Floor	\$500 per event

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
- 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.

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.

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.