



THE VIEW RESTAURANT
At Juniper Golf Course

2008
Banquet Information

THE VIEW Restaurant
@ Juniper Golf Course

BANQUETS
BUSINESS MEETINGS



- *Banquet room available for your special event.*
- *Banquet Room available for your Business meeting.*
- *Private setting able to accommodate meetings up to 96 people.*
- *Exquisite cuisine created by our own Executive Chef.*



- *Panoramic views of the Cascade Mountain Range overlooking Juniper Golf Course, rated by Golf Digest as one of the best new courses of 2006.*



- *Full service catering includes all food and beverages.*
- *Our Managing Staff will personally attend to your needs during the event.*
- *2000 square foot patio provides scenic views of the Cascade Mountain Range as well as providing a breath of fresh mountain air.*



- *Ample parking on site with handicap access to the clubhouse.*
- *The View is also open for special functions 362 days a year. Sorry, we are closed on Thanksgiving Day, Christmas Day and New Years Day.*

*For more information about banquets or business meetings,
please contact Mark Crose direct at (541) 923-8198 x62.*

THE VIEW Restaurant
@ Juniper Golf Course

BANQUET INFORMATION



Food and Beverage Service

The View Restaurant is a full-service banquet facility. We will provide all food and beverages for your event. Exceptions will be made for wedding cakes and specialty wines. In accordance with Oregon Health Codes, all food and beverage shall be consumed on our premise, meaning leftover food does not leave with you.

Menus and Guarantees

Menus should be completed three weeks prior to your event and the final guarantee of guests is due three business days prior to the event. You will be billed for the confirmed number of guests or the actual number served, whichever is greater. If a guarantee is not received, you will be billed based on the initial estimate given. Any requests for menu changes with 72 hours prior to the event, when possible, are subject to a 10% premium above the published price.

Special Menu Options

The View will provide other menu selections. If what you are looking for is not on our menu, please let us know. We can adapt to your group's special appetites. We can provide vegetarian substitutions, or low carbohydrate meals. We will work with you to create distinct meals to meet your special theme.

Gratuity

A gratuity of 19% will be added to the food and beverage portion of the bill. Gratuity does not count toward the required minimum food charge.

Host Duties and Payment

Each function shall have one person designated to be the "host" of the event and liaison to The View's staff. Payment for the function will come from "host" and be presented as a single payment. Payment is due at the end of the function unless other arrangements have been previously made.

Security

Juniper Golf Course cannot assume responsibility for the damage or loss of merchandise or personal property left in the function room prior to or after the event. If special security is needed, please arrange this with the clubhouse manager.

Property Damage

Client is responsible for any damage done to the property by the client's guests, attendees, employees, independent contractors or other agents under the client's control.

Room Capacities

Room	Seating	Seating Capacity
Banquet	Buffet Style	72
Banquet	Plated serving	96
Patio*	See Below	See Below

* Patio is available for your use with the banquet room rental. It is ideal for cocktail hour and as a social area for your banquet. It is located outside and weather is a major consideration in your function plan. Daylight, precipitation, temperature, wind and residual noise are all factors to consider when you are contemplating use of the patio.

2008 Contract for Banquets and Business Meetings

Banquets and business meetings can be held at any time pre-arranged with The View's Food & Beverage staff.

- Events prior to 5 PM will be billed a \$100.00 room rental fee. Events at 5 PM and later will be billed a \$200 room rental fee.
- Minimum food and beverage order is \$250.00 for events prior to 5 PM. Events after 5 PM will require a \$500 food and beverage minimum. If the food and beverage minimum is not met the difference will be billed as a fee.
- A gratuity of 19% will be added to the food and beverage total and does not count towards the required minimum food charge.
- Business meetings will be billed at \$100.00 per hour and require a two hour minimum.
- Rental of the facility includes set-up and breakdown for the event; linens, dishes, glassware and flatware; podium and microphone; projection screen; tables and chairs for up to 96 people.
- Any other requirements needed for your event must be communicated to the Food and Beverage Director prior to the event with a minimum one week notice.

Catering Services ~ As a full Service catering facility we will provide all food and beverages for your event. Exceptions will be granted for wedding cakes and specialty wines. In accordance to Oregon Health Codes, all food and beverage shall be consumed on the premises, meaning leftover food does not leave with you. Menu plans should be completed three weeks prior to your event, and the final guarantee is due by noon three business days prior to the event. You will be billed for the confirmed number of guests or the actual number served, whichever is greater. If a guarantee is not received, you will be billed based on the initial estimate given. Any requests for menu changes within the 72-hour period before the event, when possible, are subject to a 10% premium above the published price. When planning a plated dinner, you may select a maximum of two entrees. Additional choices will increase each plate price by \$2. For all plated dinners, the client must provide easily distinguishable place cards for all guests for plated dinners. Prices are subject to change and can be confirmed 30 days prior to the event. Children, age 5 and less, will not be charged for a meal fee.

Juniper Golf Club Alcohol Policy ~ Juniper Golf Club is responsible for upholding the laws of the Oregon Liquor Control Commission and does not permit the serving of alcohol to persons under the age of 21 years or to persons deemed visibly intoxicated. Additionally, Juniper Golf Club must check guests for valid identification, remove alcoholic beverages from minors or visibly intoxicated persons, and to discontinue drink service to visibly intoxicated persons. Guests may not order multiple alcoholic beverages without clearly identifying who they are for, and if a guest attempts to serve a minor or a person who has been cut off, alcohol service may be halted to the entire party regardless of time remaining in the facility. It is the sole discretion of the bartender, server or manager on duty to make such calls and once made cannot be reversed. All alcohol must be purchased through our bar unless other arrangements have been made - any outside alcoholic beverages will be confiscated and may result in the closing of the bar and/or early termination of the event. Juniper Golf Club does require an individual from your party be designated as "contact" and will be the person through which Juniper Golf Club communicates to the rest of your guests. We ask that you and your guests please drink responsibly, respect the property and abide by all rules and regulations stated above.

Deposits and Cancellations ~ This signed contract and a deposit of \$200 are required to reserve a date. This deposit goes toward the final bill and full payment is required at the end of your event. All cancellations must be received in writing. Cancellations made 90 days in advance will receive a full refund of the deposit amount. Cancellations made 89-30 days in advance will receive a refund equal to 1/2 of the deposit amount. Any cancellation made with less than 30 days remaining until the scheduled event will receive no refund.

Arrival and Set-Up ~ Juniper Golf Club will do everything possible to accommodate the set-up for your event; however, certain restrictions may apply based on availability of the room prior to your event. Please contact the Food and Beverage Director to coordinate scheduling for your set-up. Decorations and signs must not leave marks or damages, and any damages will be charged accordingly to the undersigned. All decorations and signage you provide must be taken with you upon leaving. Guests should not arrive early.

Signed: _____ Today's Date: _____ Event Date: _____

Printed Name: _____ Business Name: _____

Event Purpose: _____ Email Address: _____

Phone No. _____ Arrival Time: _____ End Time: _____ Expected No. of Guests _____

Mailing Address: _____

THE VIEW Restaurant ~ Juniper Golf Course
1938 SW Elkhorn Ave. ~ Redmond, OR 97756 ~ (541) 923-8198
www.junipergolf.com

Beverages and Spirits

Alcoholic beverage service can be paid for in three ways ~

- 1) Hosted or Open Bar – the host pays for all beverages.
- 2) No Host Bar – guests are required to purchase their own beverages.
- 3) Combination Host Bar/Cash Bar – hand out drink tickets to your guests, or designate what is hosted and what is cash. For example, you could host the beer, wine and non-alcoholic beverages but have a cash bar for spirits. The hosted bar portion of your beverage service will be subject to a 19% gratuity once drink service has concluded. If you need help in deciding which method is best for your event please ask.

Juniper Golf Club will set up the bar for your event in the following manner ~

Alcoholic service will be accessed from the main bar and service staff unless you desire to have a Port-a-Bar accessible to your function. A set-up fee of \$100 will be charged for a Port-a-Bar. The Port-a-Bar can be set up to provide your choice of beverages: beer, wine or spirits. Once the event has concluded and drink service is finished a final tally from the bars will be provided to the host.

Alcohol Beverage Pricing	Main Bar	Port-A-Bar
Domestic Beer	\$3.00 per glass	\$3.25 per glass
Imported or Craft Beer	\$4.00 per glass	\$4.25 per glass
House Wine	\$4.50 per glass	\$4.75 per glass
House Champagne	\$4.50 per glass	\$4.75 per glass
Hard Liquor	Market Prices	Market Prices + 25¢

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1938 SW Elkhorn Ave. ~ Redmond, OR 97756 ~ (541) 923-8198

www.junipergolf.com

THE VIEW Restaurant ~ Juniper Golf Course

Catering Menu

Beverage Service

Iced Tea.....	\$5.00	Pitcher
Juice.....	\$10.00	Carafe
Soda.....	\$ 5.00	Pitcher
Bottled Soda.....	\$ 2.50	Each
Coffee (Airpot)12 cups.....	\$18.00	Each
(Urn) 28 cups.....	\$42.00	Each
Hot Tea.....	\$ 2.00	Person
Hot Chocolate.....	\$ 2.00	Person
Hot Cider.....	\$ 2.00	Person
Hot Beverage Service(Including all of the hot drinks above)	\$ 2.00	Person

Breaks and Snack Service

6" Cookies.....	\$34.00	Dozen
3" Cookies.....	\$19.00	Dozen
Assorted Ice Cream Bars.....	\$ 3.00	Person
Chocolate Brownies.....	\$24.00	Dozen
Lemon Bars.....	\$24.00	Dozen
Assorted Candy Bars (Snickers, Paydays, M&M, etc.).....	\$ 1.50	Each
Assorted muffins.....	\$20.00	Dozen
Asst. Pastries.....	\$20.00	Dozen
Bagels and cream cheese.....	\$24.00	Dozen
Fresh Croissants.....	\$24.00	Dozen
Donuts.....	\$15.00	Dozen
Whole fruit (Banana, apple, orange, etc.).....	\$14.00	Dozen
Low fat yogurt.....	\$23.00	Dozen
Cereal bars.....	\$22.00	Dozen
Trail Mix Pak.....	\$20.00	Dozen
Bowl Snacks (Potato chips, pretzels, popcorn, etc.).....	\$ 2.00	Person
Chips & Salsa.....	\$ 5.00	Person

BREAKFAST SERVICE

CONTINENTAL

Continental Breakfast #1

Fresh Baked Pastries
Fresh brewed coffee, hot tea assortment

\$7

Continental Breakfast #2

Fresh Baked Pastries
Fresh Fruit Salad
Fresh brewed coffee, hot tea assortment, Asst. juices

\$9

Continental Breakfast #3

Fresh Baked Pastries
Assorted Bagels and Muffins
Fresh Fruit Salad
Fresh brewed coffee, hot tea assortment, Asst. juices

\$10

Continental Breakfast #4

Fresh Fruit Salad
Assorted Bagels and Muffins
Hearty Oatmeal served with Raisins, Cream, and Brown Sugar
Fresh brewed coffee, hot tea assortment, Asst. juices

\$12

Continental Breakfast #5

Assorted muffins & Fresh baked Pastries
Fresh Bagels served with cream cheese
Yogurt ~ Granola
Fresh sliced seasonal fruit assortment
Fresh brewed coffee, hot tea assortment, Asst. juices

\$14

BREAKFAST SERVICE BUFFET

Breakfast Buffet

Two meat Selections (Bacon, ham or link sausages)
Scrambled eggs
Country Fried Potatoes
Coffee, hot tea and juice
(20 Person Minimum)

\$13

Buffet Add-ons

(Add \$2.00 For Each Additional Item)

Biscuits and Gravy
Oatmeal
Fruit Salad
Pancakes
French Toast
Waffles
Yogurt and Granola
Cheese Blintzes \$3.00

Plated Breakfast #1

Scrambled Egg Hash
(Eggs, Ham, Peppers & Cheddar Cheese)
Choice of Hash Browns or Country Fried Potatoes
Fruit garnish
Coffee, hot tea and juice

\$13

Plated Breakfast #2

Choice of meat (Bacon, sausage or ham)
Scrambled Eggs
Choice of Hash Browns or Country Fried Potatoes or pancakes
Fruit garnish
Coffee, hot tea and juice

\$14

BUFFET LUNCHEONS

All Lunch Buffets Include Iced Tea and Your Choice of
Brownies, Assorted Cookies, or Lemon Bars

Soup and Salad

Choice of Two Soups:

Creamy Tomato Basil, Vegetable Beef, Jalapeno Potato, Sausage Lentil, Split Pea, Clam Chowder,
Chicken Noodle

Choice of Two Salads:

Garden Salad Bar, Spinach with Gorgonzola, Toasted Pecans, and Dried Cranberries, Italian Chop-
Chop, Potato Salad, Coleslaw, Asian Noodle Salad, Mexican Slaw with Corn, Black Bean, and
Cabbage

Fresh Baked Bread and Butter

\$14.00

Corner Market Deli

Mixed Green Salad Bar

Assortment of Breads, Domestic Meats, and Cheeses,

Lettuce, Tomato, and Sliced Onion

Yellow and Stone Ground Mustard, Mayo

Chips and Potato Salad

\$14.00

Gourmet Deli

Spinach Salad

French Baguette, Sliced Provolone and Havarti

International Meats and Condiments

Garlic Aioli, Roasted Tomato Chutney, Stone Ground Mustard

House Made Chips and Marinated Bean Salad

\$16.00

Italian

Caesar Salad

Grilled Ciabatta, Baked Penne with Meat Sauce Marinara and Melted Mozzarella,
Grilled Zucchini and Squash

Additional Entrée Options (add \$2.00 per person for each):

Chicken and Bacon Farfalle with Alfredo or Pesto

Chicken Picatta

\$16.00

BUFFET LUNCHEONS

Pot Roast

Mixed Green Salad

Pot Roast Slow Cooked For Over 12 Hours in our Secret Recipe

Mashed Potatoes, Seasonal Vegetables

Fresh Baked Rolls

\$15.00

Taco Salad Bar

House Made Tortilla Chips, Shredded Lettuce, Tomatoes, Olives, Corn, Mixed Cheese,

Sour Cream, Guacamole, Salsa,

Pinto Beans, or Black Beans

Seasoned Chicken or Beef

\$16.00

BBQ

Coleslaw, Potato Salad, Baked Beans

Pulled Pork or Beef

Kaiser Buns

Corn Bread

Warm BBQ Sauce

\$17.00

Prices are Per Person
19% Gratuity Will Be Added
Minimum 20 People Per Buffet

PLATED LUNCHEONS

All Entrees Include Choice of Mixed Green Salad, or Soup Du Jour, Fresh Baked Rolls, and Chef's Choice Dessert

Chicken Salad Sandwich

Served on a Croissant with Fruit Garnish

\$14

Grilled Chicken Breast

With Lemon-Thyme Cream Sauce,
Herb Roasted Red Potatoes, and Seasonal Vegetables

\$16

Grilled Salmon

With Beurre Blanc and Raspberry Coulis,
Herb Roasted Red Potatoes, and Seasonal Vegetables

\$17

6 oz Sirloin

With Mushroom Demi-Glace, Garlic Mashed Potatoes, and
Seasonal Vegetables

\$17

Spaghetti and Meatballs

With Marinara, Parmesan Cheese and
Toasted Garlic Bread

\$16

Pasta Primavera

With Parmesan Cheese and
Toasted Garlic Bread

\$15

PLATED SALADS

Include Soup Du Jour, Fresh Baked Bread, and
Chef's Choice Dessert

Cobb Salad

Traditional Style with Chicken, Bacon, Bleu Cheese, Tomatoes,
Hard-Boiled Egg, and Avocado on top of Mixed Greens

\$16

Steak Salad

4 oz Sirloin Grilled and Sliced on top of Mixed Greens,
With Blue Cheese, Sliced Red Onions,
Tomatoes, and Sesame Seeds

\$17

Grilled Chicken Caesar

Grilled Chicken Breast Sliced on a Bed of Crisp Romaine, with Croutons, Parmesan Cheese,
Tomatoes, and a Lemon Wedge

\$16

Spinach Salad

Fresh Baby Spinach Leaves with Gorgonzola,
Dried Cranberries, Toasted Pecans, and Poppyseed Dressing

\$14

Add Grilled Chicken

\$2

A la Carte Salads Subtract \$4.00

Our Chef Will Be Happy to Customize the Menu to Meet Your Taste
Preferences and Special Dietary Needs. Vegetarian Options and Duet Plates
are Available.

HORS d'OEUVRES

Prices are Per Dozen

Bruschetta

Fresh Tomato, Basil, and Mozzarella

\$14

Prosciutto Wrapped Melon

\$19

Roasted Vegetable and Chevre Quesadilla

\$17

Asian Chicken Skewers

\$19

Italian Style Meatballs

Creamy Marinara

\$17

Seared Ahi on Sesame Crackers

Wasabi Mayonnaise

\$20

Bacon Wrapped Prawns

Chipotle-Honey Glaze

\$22

Brie on Crostini

Raspberry Coulis

\$19

Seared Beef Tenderloin

Caramelized Onions and Reduced Balsamic

\$22

Crab and Shrimp Puffs

\$21

Spinach and Artichoke Dip

Served with Grilled Ciabatta

\$17

PLATTERS

Prices are Per Platter

Small Feeds Approx. 20 People

Large Feeds Approx. 40 People

Antipasta Tray

A Varied Assortment of Mediterranean Peppers, Meats, and Spreads

Sm\$75 /lg\$150

International Cheese Board

A Nice Array of Domestic and Imported Cheeses

Served With Assorted Crackers

Sm\$50 /lg\$85

Vegetable Tray

Served With Ranch Dipping Sauce

Sm\$35 /lg\$65

Fruit Tray

Served With a Sweet Poppyseed Cream

Sm\$40 /lg\$80

Smoked Salmon Platter

With Capers, Lemons, and Dill Cream Cheese

Sm\$75 /lg\$150

Poached Prawn Cocktail

With Lemons and Cocktail Sauce

Sm\$65 /lg\$125

BUFFET DINNERS

Homestyle

Green Salad, Fresh Baked Rolls, Oven Roasted Potatoes,
Seasonal Mixed Vegetables

Choice of One:

Grilled Chicken Breast with Rosemary Demi-Glace \$22

Roasted Pork Loin with Fruit Chutney \$24

Grilled Salmon with a Beurre Blanc \$28

Prime Rib with Au Jus and Horseradish Sauce \$28

Maple Glazed Ham with Cherry Sauce and Spicy Mustard \$23

Roasted Turkey with Cranberry Sauce \$23

(Carving Fee \$75.00)

Italian

Cesar Salad, Grilled Ciabatta,

Garlic Mashed Potatoes, Sautéed Green Beans,

Choice of One:

Chicken Marsala \$24

Pork Picatta \$24

Pasta (marinara or alfredo, Grilled Chicken or Veggie) \$23

BBQ

Coleslaw, Cornbread, Potato Salad, Mini Corn on the Cob,
Baked Beans, Fresh Watermelon Slices

Choice of One:

BBQ Chicken \$24

Pulled Pork \$25

Pulled Beef \$25

South Western

Corn and Black Bean Slaw, Chips and Salsa,

Spanish Rice, Refried Beans

Choice of One:

Chicken or Beef Fajitas \$25

Pork Verde \$25

Grilled Chicken Breast with Tequila Lime Vinaigrette \$25

Each Additional Entrée add \$3.00 Per Person

PLATED DINNERS

All Plated Dinners Include House-Baked Rolls, Green Salad, Caesar Salad, or Spinach Salad, Choice of Garlic Mashed Potatoes, or Oven Roasted Herbed Potatoes, Seasonal Vegetables, Chef Choice Dessert, and Coffee and Hot Tea

Airline Breast of Chicken

Lemon Thyme Cream Sauce

\$25

Grilled Salmon

Beurre Blanc and Raspberry Coulis

\$30

House Rubbed Pork Loin

Fruit Chutney

\$24

8 oz Filet Mignon

Cabernet Compound Butter

\$34

Chicken Marsala

Creamy Marsala Sauce with Crimini Mushrooms

\$27

Prime Rib

Au Jus and Horseradish Sauce

\$28

Our Chef Will Be Happy to Customize the Menu to Meet Your Taste Preferences and Special Dietary Needs.
Vegetarian Options and Duet Plates are Available.

Price is Per Person and 19% Gratuity Will Be Added

RECEPTION CARVING STATION

Carving Attendant Fee \$75

Vermont Maple Glazed Ham
Cherry Sauce and Spicy Stone Ground Mustard
\$150

Top Round of Beef
Horseradish Sauce and Au Jus
\$220

Pork Loin
Fruit Chutney and Spicy Stone Ground Mustard
\$75

Roasted Turkey
Whole Cranberry Sauce, Spicy Stone Ground Mustard and
Sage Mayonnaise
\$100

Prime Rib
Horseradish Sauce and Au Jus
\$350

Roasted Beef Tenderloin
Bearnaise Sauce and Bordelaise Sauce
\$250

All Carving Stations Include Fresh Baked Rolls and Butter