



CATERING MENU

BANQUET TERMS AND CONDITIONS

DETAILS

All menu and event details are due 14 days prior to the first event. Finalized Banquet Event Orders (BEO's) are required two weeks prior to arrival. If a finalized BEO is not received prior to the event, the last BEO will be accepted as approved. If any meeting rooms need to be reset within 72 hours, once the room has been setup, will incur a re-set charge, which will vary depending on the scope of the change requested. Please refer to your specific event contract which outlines the function space and fees for use of the space. Should the group modify their contracted function space, additional fees may be applied.

FOOD & BEVERAGE, MEAL SELECTIONS & GUARANTEES

A firm count for catered meals must be provided 7 days before the event, or the highest previous estimate may be considered final. Additions made after these deadlines will incur an extra 20% increase in menu prices, if it can be accommodated. The amount charged will be the guarantee number or the actual number served, whichever is greater. No outside food and beverage may be brought into the banquet rooms, aside from a wedding cake from a licensed bakery. Buffets will be prepared to serve 10% more than the guarantee number. Plated Meals are limited to 3 entrees per event, plus a special dietary option. Pricing for plated split entrée meals will be the highest price of the two selections.

All food items may be served or displayed for maximum of 2 hours. Due to health regulations, at the conclusion of your event, all left over food is the property of the hotel and is not to be removed from the premises.

A service charge of 25% will be added to all charges (food, beverage, AV, dance floor, and event room rentals). Menus and prices are subject to change up to 60 days prior to the event date. With advance notice, our kitchen is prepared to handle special dietary needs. Additional charges may apply depending on what is required.

BAR SERVICE

All alcohol must be purchased and served through the Driftwood Shores Resort & Conference Center, in accordance with OLCC regulations. Full service bars require a bar rental at a fee of \$150 along with a \$40 per bartender, per hour fee.

BANQUET EQUIPMENT, RENTALS AND SUBCONTRACTORS

Complimentary tables, chairs, house linens, china, flatware and glassware are included as part of your event room rental, based on availability. Plans for additional table, staging, furniture, chairs, linens and place setting rentals must be approved by the hotel.

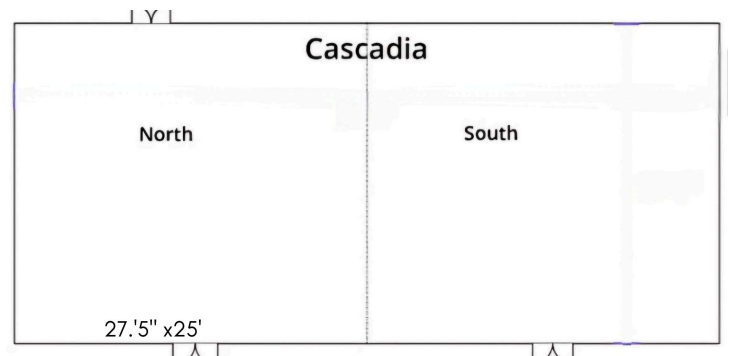
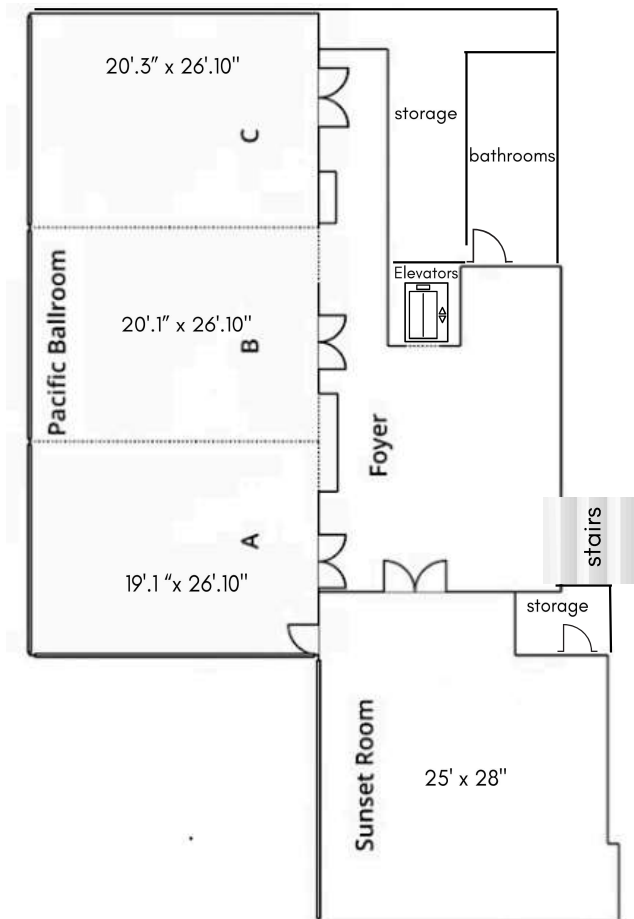
Audio Visual equipment is available for rental and we suggest reserving the equipment early to ensure that it is available and ready for your event. Client agrees to have any subcontractor companies adhere to all policies and regulations of the Driftwood Shores Resort & Conference Center and will be required to carry their own insurance.

All décor, materials and equipment must be removed immediately at the conclusion of your event unless you have contracted or arranged and extended tear down time.



FLOOR PLANS & CAPACITY CHARTS

EVENT ROOM	THEATER	CONFERENCE	CLASSROOM	BANQUET
Sunset Room	40	30	30	30
Pacific A	40	35	35	35
Pacific B	40	35	35	35
Pacific C	40	35	35	35
Pacific Ballroom	140	120	120	120
Cascadia North	60	50	50	45
Cascadia South	60	50	50	45
Cascadia	120	110	110	110



BANQUET EVENT RENTAL

Event Space and Meeting Rooms

Sunset Boardroom	\$ 375
Pacific A	\$ 325
Pacific B	\$ 325
Pacific C	\$ 325
Pacific Ballroom	\$ 950
Entire Upstairs	\$ 1,275
Cascadia North	\$ 200
Cascadia South	\$ 200
Cascadia North and South	\$ 375
Boardwalk & Deck (2-hour rental)	\$ 500

Banquet Beverage Services

Porta Bar	\$ 150
Bartender Fee (per bartender, per hour)	\$ 40
Cocktail Server (per server, per hour)	\$ 25

Banquet Catering Services

Cake Cutting	\$ 75
Meat Carving Station	\$ 150

Audio Visual Equipment

Projector	\$ 50
Portable Screens	\$ 35
Portable Speakers	\$ 75
Handheld Microphone	\$ 35
Lapel Microphone	\$ 35
TV (32 inch)	\$ 40
Podium	\$ 20
Extension Cord	\$ 5
WIFI	\$ 60
Conference Phone	\$ 20
Copies (per page)	\$ 1
Fixed Audio/Visual/Sound	\$ 150

Rooms Accessories

Flag (US and State)	\$ 5
Easels	\$ 5
Flip Chart (per each)	\$ 20
White Board and Markers	\$ 25
Riser	\$ 100
Baggage Delivery (per bag round trip)	\$ 10
Package Delivery to Room	\$ 5
Card Table	\$ 10

Wedding and Party Accessories

Rectangle Table Rentals 8Ft	\$ 15
Chair Covers (per cover)	\$ 5
Chair Ties (per tie)	\$ 3
Bistro Lights	\$ 100
Twinkle Lights	\$ 100
Wedding Arbor	\$ 75
Wooden Wedding Arch	\$ 75
Shepherds Hooks (per hook)	\$ 5
Linens (per table)	\$ 3
8"x 8" Square Mirrors (each)	\$ 5
White Wedding Chairs (per chair)	\$ 5
White Chair Labor Fee (per chair)	\$ 2
White or Black Lanterns	\$ 5
Votive Candles	\$ 1
Chargers (gold)	\$ 1
Bud Vases	\$ 1



Boardwalk & Deck

PRICES ARE SUBJECT TO CHANGE. ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE



BREAKFAST BUFFET ARE AVAILABLE FROM 7:30AM TO 10:30AM.

THE DUNES - DWS CONTINENTAL I \$22 PER PERSON

Coffee, Hot Tea, & Fresh Orange Juice

Seasonal Fruit (GF/VG)

Fresh Baked Cinnamon Rolls and Danish Pastries

Driftwood Granola (GF/VG)

Yogurt (GF/V)

THE DRIFTWOOD - DWS HOT BREAKFAST I \$30 PER PERSON

Coffee & Hot Tea

Seasonal Fresh Fruit, Chef Choice Freshly Baked Pastries, Sausage Links, Crispy Bacon

CHOICE OF THREE

Scrambled Eggs with Salsa and Cheese served on the side

Ham, Egg and Cheese Scramble

Potatoes O'Brien

Crispy Hash Brown Potatoes

Pancakes

French Toast

Biscuits & Gravy

BUFFET ENHANCEMENTS

Baked Bagels (V) | \$48 per dozen

Cream Cheese, House Preserves, Peanut Butter, Sweet Butter

Cinnamon Rolls (V) | \$48 per dozen

cream cheese, cinnamon pecan topping

Granola, Fruit & Yogurt Parfait i \$10 per person

Bloody Mary Station I \$17 per person

Mimosa Bar | \$15 per person

ALL PRICES ARE SUBJECT TO A 25% GRATUITY. PRICES AND SELECTIONS MAY CHANGE WITHOUT NOTICE.



LUNCH BARS AND DISPLAYS ARE AVAILABLE STARTING AT 11AM.

DWS TACO BAR | \$34 PER PERSON

Coffee & Iced Tea or Lemonade

CHOICE OF TWO (2) TACO FILLINGS

Ground Beef, Chicken, Pork OR Mixed Vegetables

CHOICE OF ONE (1) ENCHILADA

Ground Beef, Chicken, or Cheese

CHOICE OF ONE (1) BEAN OPTION

Black or Refried

Served with Spanish Rice, Fresh Pico De Gallo, Shredded Lettice, Shredded Cheese, Sour Cream, Guacamole, Chopped Onions, Chips, Salsa, Queso, Flour Tortillas, and Crispy Corn Taco Shells.

DWS DELI SANDWICH BAR | \$34 PER PERSON

Coffee & Iced Tea or Lemonade

A Variety of Freshly Made Sandwiches and Wraps

Included are Roast Beef, Turkey, Ham and Chicken Caesar Wraps

Sandwiches come with Cheddar Cheese, Lettuce, Tomato, Red Onion, Mayo, and Mustard.

CHOICE OF ONE (2) SIDES

House Made Soup

Potato Chips

Pasta Salad

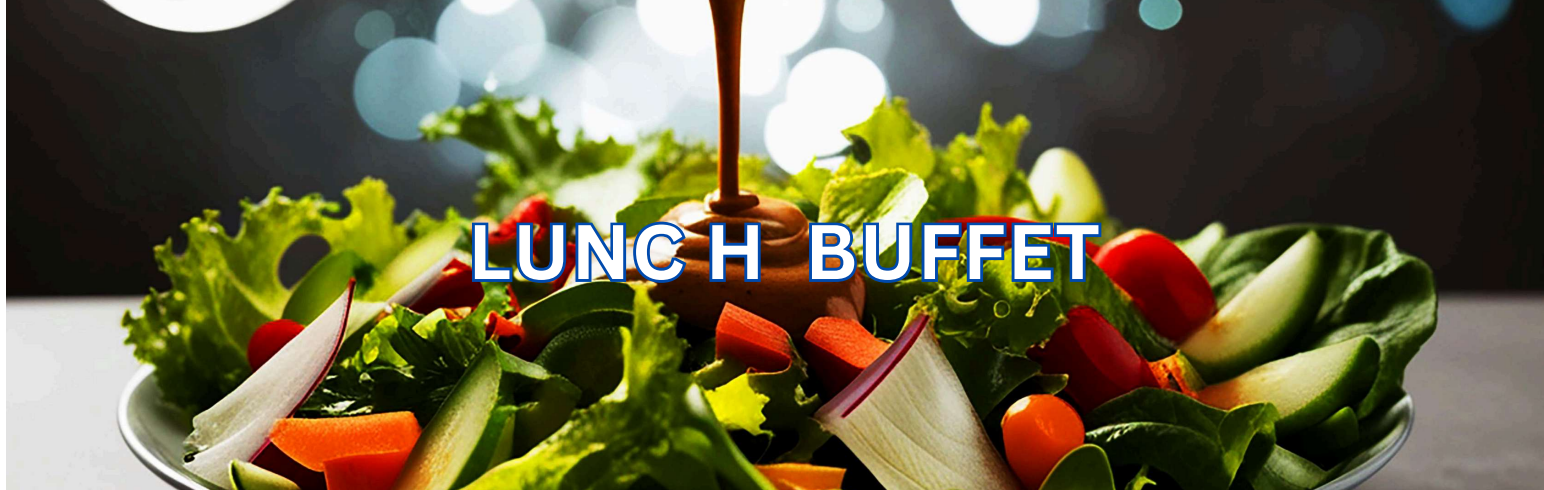
Potato Salad

OREGON COAST CHARCUTERIE | \$34 PER PERSON

Coffee & Iced Tea or Lemonade

A Delicious Crowd-Pleasing Spread Featuring a Mix of Cured Meats, Assorted Cheeses, Spreads, Dips, Crackers, Chips, Breads, Vegetables, Fresh Fruits as well as Sweet and Savory Accompaniments.

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**LUNCH BUFFETS ARE AVAILABLE FROM 11AM TO 3PM.
CHOICE OF TWO (2) ENTREES, THREE (3) SIDES , ONE (1) BREAD, AND ONE (1) DESSERT.
COFFEE, & ICED TEA OR LEMONADE**

ENTREES

\$38 PER PERSON

STUFFED CHICKEN BREAST

Chicken Cutlet Stuffed with Brie, Asparagus, and Prosciutto served with a Honey Mustard Glaze.

GRILLED SALMON

Salmon Filet Grilled to Flaky Perfection served with a Lemon Caper Sauce.

BAKED ZITI

Ziti Pasta in a Savory Tomato and Sausage Sauce with a Blend of Ricotta, Mozzarella, and Parmesan Cheeses.

CHICKEN SALAD SANDWICH

Roasted Chicken, Chopped Celery, Almonds, Cranberries, and Grapes with a Light Mayo and Sour Cream Dressing served on a Flaky Croissant.

CLASSIC MEATLOAF

Homemade Meatloaf with a Sweet Glaze served in a Mushroom Gravy.

CHICKEN CAESAR WRAP

Grilled Chicken Breast, Romain Lettuce, Caesar Dressing, Parmesan Cheese, Croutons Wrapped in a Spinach Tortilla.

SLOW COOKED SLOPPY JOES

Seasoned Ground Turkey Meat Slow Simmered in a Sweet and Tangy Sauce served in a Brioche Bun.

BBQ PULLED PORK

House Smoked Pork Sholder, Pulled and Tossed in House Made BBQ Sauce, served with a Brioche Bun.

SIDES

Garden Salad
Caesar Salad
Greek Salad

Pasta Salad
Potato Salad
Herb Wild Rice

Mashed Potatoes
Maccaroni & Cheese
Seasonal Vegetables

BREAD

Dinner Rolls
Bread Sticks

DESSERT

Freshly Baked Cookies
Brownies

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DINNER BUFFET

DINNER BUFFET ARE AVAILABLE STARTING AT 3PM.
CHOICE OF TWO (2) ENTREES, THREE (3) SIDES, ONE (1) BREAD, AND ONE (1) DESSERT.
COFFEE, & ICED TEA OR LEMONADE

ENTREES

\$48 per person

ALMADOVA CHICKEN

Chicken Cutlet Stuffed with Spinach, Artichoke, Sundried Tomato, Three Cheese Stuffing and Fontina Cheese..

Served with a choice of Alfredo or Creamy Blue Cheese Sauce

ROASTED PORK TENDERLOIN

Tender Roasted Pork Loin, served with your choice of sauce.

Apple Walnut Chutney or Cherry, Apple, and Cinnamon Sauce

CHICKEN PICCATA

Chicken Cutlet Pan-Seared in a Vibrant Lemon-Butter and White Wine Sauce Finished with Capers...

CHICKEN MARSALA

Seasoned Chicken Cutlet, Cooked to Golden Perfection and served with a Rich Marsala and Mushroom Sauce.

BUTTERNUT SQUASH RAVIOLI

Butternut Squash Filled Ravioli served in a Sage and Brown Butter Sauce.

GRILLED OR BAKED SALMON

Salmon Fillet Cooked to Flaky Perfection.

*Served with your choice
Mango Salsa or
Lemon Dill or
Creamy Lemon Caper Sauce*

POT ROAST

Slow Roasted, Melt in your mouth Beef Roast in a Mushroom Brown Gravy.

SLOW BRAISED SHORT RIBS

Beef Short Ribs Slow Braised in a Rich Red Wine Sauce with Aromatic Vegetables, Fresh Herbs, and Savory Beef Broth.

SLOW ROASTED PRIME RIB **

Center Cut Prime Rib, Crusted with Fresh Rosemary, Garlic, Butter and Sea Salt, then Slow Roasted to a Perfect Medium Rare. Accompanied by House Made Au Jus and Whipped Horseradish Cream.

**** CARVING STATION FEE REQUIRED****

SIDES

Garden Salad
Greek Salad
Caesar Salad

Mashed Potato
Herb Wild Rice
Seasonal Vegetables

BREAD

Dinner Rolls
Bread Sticks

DESSERT

Tiramisu Cups
Cheesecake Cups

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APPETIZERS

APPETIZERS ARE AVAILABLE STARTING AT 11AM.

PLATTERS ARE PREPARED TO SERVE UP TO 25 PEOPLE ALLOWING TWO (2) TO THREE (3) PIECES PER PERSON

VEGETABLE PLATTER I \$105

Fresh Cut Seasonal Vegetables served with House Made Ranch and Blue Cheese Dipping Sauce.

CAPRESE SKEWERS I \$105

Cherry Tomato, Fresh Basil and Mozzarella on a Skewer served with Balsamic Drizzel.

FRUIT PLATTER I \$98

Fresh Seasonal Fruit Artfully arranged and served with a yogurt dipping sauce.

STUFFED MUSHROOMS I \$115

Button Mushrooms stuffed with Spinach and a Three Cheese Blend, Topped with Panko and Baked to Perfection.

DEVEILED EGGS I \$115

An Assortment of Deviled Eggs to include Spicy Jalapeno and Dill, Smoked Almond and Black Olives and a Savory Bacon and Chives.

PARTY WINGS I \$135

Smoked Wings with our Special Sauces, Spicy Sriracha, Sweet Pineapple Teriyaki, and House BBQ, served with a Blue Cheese Dipping Sauce and Celery Sticks.

NORTHWEST CHEESE BOARD I \$205

A Variety of Local Cheeses, includes White Cheddar, Sharp Cheddar, Creamy Blue, Soft Brie, and Colby, served with Crackers, Seasonal Berry Spreads and Oregon Hazelnuts.

SMOKED SALMON SPREAD I \$205

PNW Smoked Salmon Blended with Creamy Cheeses, Herbs and Berries, served with Crackers and Sourdough Toast.

SPINACH & ARTICHOKE DIP I \$225

Spinach, Scallions, Cream Cheese, Marinated Artichoke Hearts and Fresh Parmesan Cheese, Baked to Golden Perfection. Served with Chips and Crackers..

BRUSCHETTA CROSTINI I \$95

Tomato, Garlic, Shallot, Fresh Basil and Balsamic Vinegar, served on a Crispy Crostini.

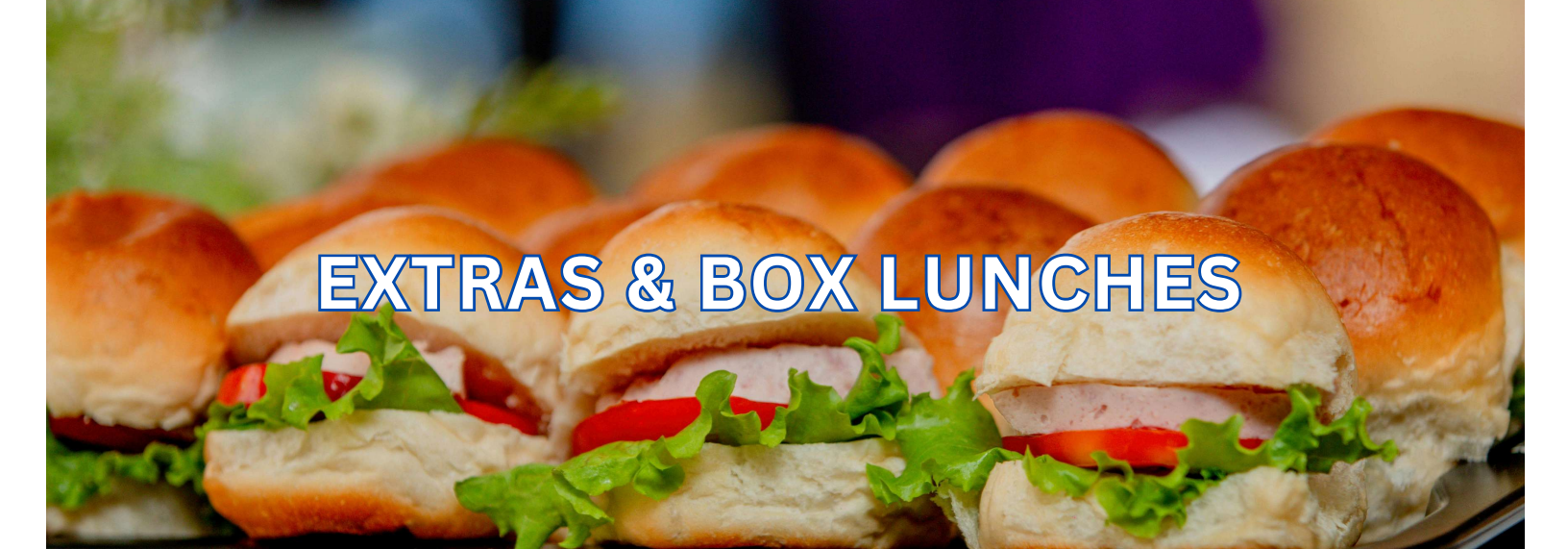
PITA & HUMMUS I \$125

House Made Hummus with a Drizzle of Extra Virgin Olive Oil and a sprinkle of Spices, served with Pita and Chips

CANDIED BACON I \$135

Bacon Sprinkled with Brown Sugar and Spices and Cooked to a Crispy Twist.

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EXTRAS & BOX LUNCHES

EXTRAS

PLATTERS ARE PREPARED TO SERVE UP TO 25 PEOPLE
ALLOWING TWO (2) PIECES PER PERSON

MINI QUICHE I \$125 PER PLATTER

A Variety of Flavors like Three Cheese, Spinach Florentine, Mushroom and Cheese.

PANCAKE WRAPPED SAUSAGE LINKS I \$125

Served with Marion Berry Sauce

COLD BREAKFAST CEREAL I \$125 PER PLATTER

Assortment of Individually Wrapped Cereal Cups.

MINI SANDWICH PLATTER I \$115 PER PLATTER

A Variety of Sandwich Quarters, Including Roast Beef, Turkey, Ham and Veggies & Cream Cheese. Served with Lettuce, Tomato and Mayo.

BROWNIE PLATTER I \$87 PER PLATTER

House Made Brownies

MINI CUPCAKES I \$87 PER PLATTER

Choice of Vanilla, Chocolate, or Strawberry Cupcakes served with a Butter Cream Frosting.

ASSORTED COOKIE PLATTER I \$75 PER PLATTER

Freshly Baked Cookies Including a selection of Chocolate Chip, Oatmeal, and Sugar Cookies

BOX LUNCHES

PER PERSON

DELI SANDWICHES I \$24 PER

Choice of Roast Beef, Turkey, Ham or Vegetarian all Sandwiches come with Cheddar Cheese, Lettuce, and Tomato, Bag of Chips, Cookie and a Bottle of Water.

CHIPS AND CANDY

PER PERSON

POTATO CHIPS I \$5

Assorted Individual Bags of Chips.

CANDY BAR I \$5

Assorted Candy Bars

BEVERAGES

ORANGE, CRANBERRY, APPLE I \$16

Per 1.5 liter Carafe

MILK OR CHOCOLATE MILK I \$16

Per 1.5 liter Carafe

COFFEE OR HOT TEA SERVICE I \$30

Per 2.5 liter Carafe

ICED TEA I \$28

Per 2.5 liter Carafe

LEMONADE I \$33

Per 2 Gallon Carafe

STRAWBERRY LEMONADE I \$33

Per 2 Gallon Carafe

ARNOLD PALMER I \$37

Per 2 Gallon Carafe

HOT CIDER I \$28

Per 1 Gallon Carafe

HOT CHOCOLATE I \$28

Per 1 Gallon Carafe

ASSORTED SODAS I \$3

Per Can