



Driftwood Shores



BANQUET TERMS AND CONDITIONS

DETAILS

All menu and event final details are due 14 days prior to the event. Executed Banquet Event Orders (BEO's) are required two weeks prior to event. If an executed BEO is not received prior to the event, the last BEO will be accepted as approved. If any meeting or event 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. 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 14 days before the event, or the highest previous estimate will be considered final. Increases made after these deadlines will incur an extra 20% 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 or beverage may be brought into the banquet rooms, aside from a wedding cake. Plated Meals are limited to 2 entrees per event. Pricing for plated split entrée meals will be the highest price of the two selections.

Due to health regulations, all food items may be served or displayed for maximum of 2 hours. A service charge of 25% will be added to all event charges. 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 as able. Additional charges may apply.

BAR SERVICE

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

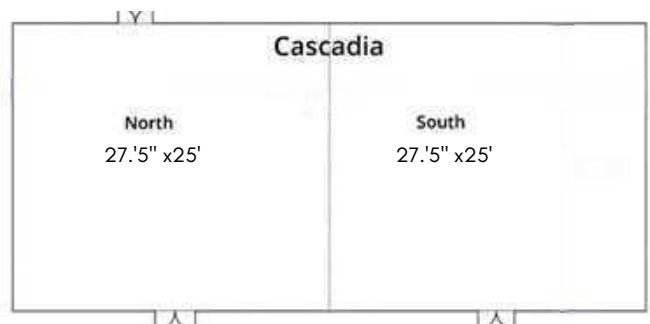
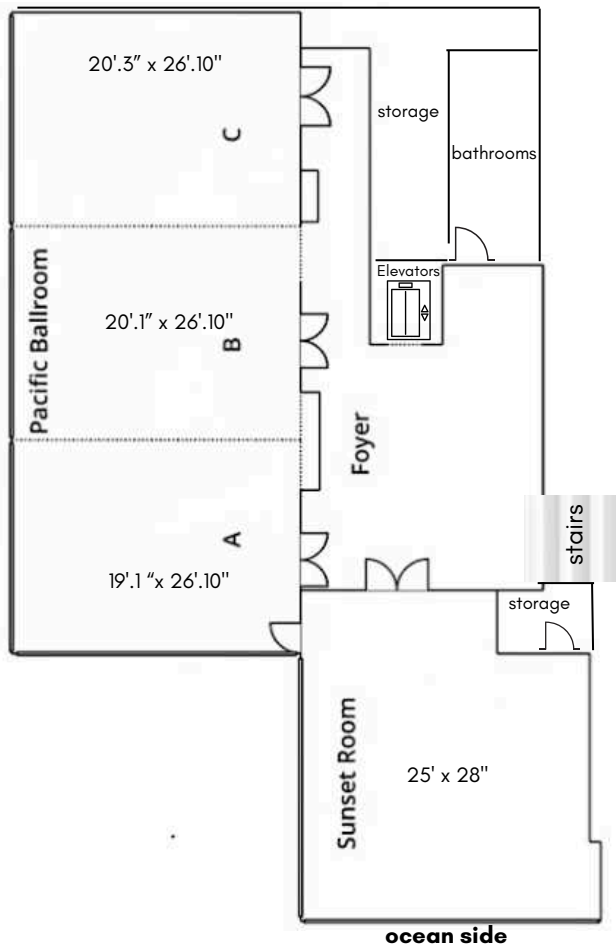
Audio Visual equipment is available for rental. We suggest reserving the equipment early to ensure that it is available and ready for your event. Client agrees to have subcontractor companies adhere to all policies and regulations of the Driftwood Shores Resort & Conference Center and provide copy of their insurance prior to the event.

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



FLOOR PLANS & CAPACITY CHARTS

EVENT ROOM	THEATER	CONFERENCE	CLASSROOM	BANQUET
Guest Room	40	30	30	45
Sunset Board Room	40	35	35	35
Pacific A	40	35	35	35
Pacific B	40	35	35	35
Pacific Event Room	100	80	80	100
Cascadia North	60	60	45	60
Cascadia South	60	60	45	60
Cascadia [North & South]	120	120	90	120



BANQUET EVENT RENTAL

Event Space and Meeting Rooms

Sunset Boardroom	\$ 350
Pacific A	\$ 300
Pacific B	\$ 300
Pacific C	\$ 300
Pacific Ballroom	\$ 900
Entire Upstairs	\$ 1,200
Cascadia North	\$ 150
Cascadia South	\$ 150
Cascadia North and South	\$ 300
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	\$ 10
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
Market Lights	\$ 100
Wedding Arbor	\$ 75
Shepherds Hooks (per hook)	\$ 5
Linens (per table)	\$ 5
8"x 8" Square Mirrors (each)	\$ 3
White Wedding Chairs (per chair)	\$ 5
White Chair Labor Fee (per chair)	\$ 2
White Lanterns	\$ 5
Black Lanterns	\$ 5



Boardwalk & Deck

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

BREAKFAST BUFFET MENU

A minimum of 20 people, one time through the buffet line. Parties of less than 20 will be charged an additional \$3 per person.

Our Buffets are Served with Complimentary Coffee and Iced Tea

THE DUNES \$19 PER PERSON



**Seasonal Muffins
Yogurt with Granola
Oatmeal with Fresh Berries
Mini Bagels
Cream Cheese
Butter
Fresh Fruit Spread
Orange Juice**

THE DRIFTWOOD \$28 PER PERSON



Group of 20 can choose 2 Items
Group of 40 or more can choose 3 Items

**Scrambled Eggs
Scrambled Eggs with Salsa and Cheese
Eggs Benedict with Hollandaise Sauce
Ham and Cheese Scramble
Potatoes O'Brien
Crisp Hash Brown Potatoes
Pancakes
French Toast
Biscuits and Gravy**



Served With
Sausage or Bacon, Seasonal Fresh Fruit and
Chef's Choice of Breakfast Bread

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LUNCH BUFFET MENU

A minimum of 20 people, one time through the buffet line. Parties of less than 20 will be charged an additional \$3 per person.

Lunch Buffets are available from 11 am to 3 pm

Group of 20 can choose 1 entrée, 2 sides, 1 bread and 1 dessert
Group of 40 or more can choose 2 entrées, 3 sides, 1 bread and 1 dessert

Our Buffets are Served with Complimentary Coffee and Iced Tea



ENTRÉES \$35 PER PERSON

Lemon Chicken -

Chicken Breast Cutlet Braised in a Mediterranean Lemon Marinade

Parmesan Encrusted Cod -

Cod Filet served on a Creamy Garlic Sauce

Barbeque Pulled Pork -

Tender Barbeque Pulled Pork with our House Barbeque Sauce, served with a warm Brioche Bun



Fettuccine Pasta Bar -

Fettuccine Pasta served with Pesto, Alfredo and Marinara Sauce add your choice of either Chicken or Meat Balls

ADD Shrimp for \$2 per person

SIDES

Pasta Salad

Coleslaw

Garden Salad

Caesar Salad

Greek Salad

Macaroni & Cheese

Garlic Mashed Potato

Herb Wild Rice

Seasonal Vegetables



DESSERT

Market Brownies
Fresh Baked Cookies
Dessert Bars

BREAD

Dinner Rolls
Bread Sticks

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LUNCH BUFFET SPECIALTIES

A minimum of 20 people, one time through the buffet line. Parties of less than 20 will be charged an additional \$3 per person.

THE DELI BOARD \$34 PER PERSON



Tender Roast Beef
Oven Roasted Turkey
Smoked Ham
White Cheddar
Smoked Gouda
Provolone Cheese
Tillamook Cheddar

Served with a platter of leaf lettuce, tomatoes, thinly sliced red onions, pepperoncini, pickle spears, potato chips, house dressing, spicy mustard and a variety of breads.



THE TACO BAR \$32 PER PERSON

Choice of one (1) Taco Filling -
Ground Beef, Chicken or Pork
Choice of one (1) Enchilada -
Ground Beef, Chicken, Pork or Cheese
Choice of one (1) Bean -
Black or Vegan Refried

Served with Spanish Rice, Fresh Pico de Gallo, Shredded Lettuce, Shredded Cheese, Sour Cream, Guacamole, Chopped Onions, Diced Chilies, Flour and Corn Tortillas.

DESSERT

Market Brownies
Fresh Baked Cookies
Fruit Tarts



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DINNER BUFFET MENU

A minimum of 20 people, one time through the buffet line. Parties of less than 20 will be charged an additional \$5 per person.

Group of 20 can choose 1 entrée, 2 sides, 1 bread and 1 dessert

Group of 40 or more can choose 2 entrées, 3 sides, 1 bread and 1 dessert

Our Buffets are Served with Complimentary Coffee and Iced Tea

ENTRÉES \$45 PER PERSON



Braised Pork Medallions -
in a Mushroom Sauce

Parmesan Crusted Cod -
Cod Filet served on a Creamy
Garlic Sauce

Cornish Game Hens -
Half a Hen served in a Lemon Bruere
Rouge Sauce

Sautéed Jumbo Shrimp -
Served in a Garlic Cream Sauce

Vegetarian Lasagna -
Served in a Rich Béchamel Sauce

Herb Crusted Beef Roast -
Served with Root Vegetables and
Au Jus



SIDES

Garden Salad
Caesar Salad
Macaroni & Cheese
Garlic Mashed Potato
Herb Wild Rice
Buttered Parmesan Noodles
Seasonal Vegetables

DESSERT

Assorted Cheesecakes
Assorted Dessert Bars
Fruit Tarts

BREAD

Dinner Rolls
Bread Sticks



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CHEF SPECIALTIES

A minimum of 20 people, one time through the buffet line. Parties of less than 20 will be charged an additional \$3 per person.

Group of 20 can choose 1 entrée, 2 sides, 1 bread and 1 dessert

Group of 40 or more can choose 2 entrees, 3 sides, 1 bread and 1 dessert

Our Buffets are Served with Complimentary Coffee and Iced Tea

ENTRÉES MARKET PRICE



Prime Rib - **
Slow Roasted to Perfection

NW Fresh Caught Salmon -
Citrus Baked

Crab Crusted Halibut -
Pan Fried in Olive Oil

Oven Roasted Turkey - **
Sage and Brown Butter Rub

Honey Baked Ham - **
Chef own Smoked Ham with a
Honey Glaze



Dungeness Crab -
Half Crab in the Shell served with
Garlic Butter

SIDES

Garden Salad
Caesar Salad
Sweet Potato Casserole
Garlic Mashed Potato
Herb Wild Rice
Baked Potato
Seasonal Roasted Vegetables

DESSERT

Cheesecakes with Fruit Toppings
Dessert Bars
Fruit Tarts

BREAD

Artisan Rolls
Garlic Bread Sticks



**** A CARVING STATION IS REQUIRED AT AN ADDITIONAL \$150**

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HORS D'OEUVRES

PLATTER SERVES UP TO TWENTY FIVE (25)

Vegetable Platter - \$ 98
Fresh Cut Seasonal Vegetables served with our House Made Peppercorn Ranch and Blue Cheese Dips

Fruit Platter - \$ 85
Fresh Seasonal Fruit artfully arranged served with Yogurt-Blueberry Dipping Sauce

Prawn Platter - \$ 125
Jumbo Prawns Chilled and served with Lemon wedges and our own House Made Cocktail Sauce

Charcuterie Platter - \$ 265
Thin Sliced Salami, Sausage, Prosciutto, Pickle Vegetables, Oregon Hazelnuts, Dried Fruits, Breads, Crackers alongside our own Balsamic Reduction. A true delight for any occasion.

Stuffed Mushrooms - \$ 95
A blend of Spinach, Feta Cheese, Mushroom Pieces, Cream Cheese and Herbs Stuffed into Portabella Mushrooms, Topped with Panko and Fresh Parmesan Cheese and Baked to Perfection.

Deviled Egg Platter - \$ 95
A variety of our House Special Flavors, Spicy Dill and Jalapeno, Smoked Almond and Black Olives and Savory Bacon and Chives

Shrimp Ceviche - \$ 185
Oregon Bay Shrimp, Red Onion, Tomato, Jalapeno, Cucumber, Avocado and Lime Juice. Served with Tortilla Chips

Bruschetta Crostini - \$ 95
Tomato, Garlic, Shallot, Fresh Basil and Balsamic Vinegar Served on top of Crispy Crostini

Northwest Cheese Board - \$ 195
Variety of Local Cheeses, Tillamook, Willamette Valley and Umpqua, White, Sharp Cheddar, Cream Blue and Soft Brie served with Crackers, Seasonal Berry Spreads and Oregon Hazelnuts.

Smoked Salmon Spread - \$ 195
Decadent Smoked Northwest Salmon, Blended with Creamy Cheeses, Herbs, Berries, then molded into a Salmon served with Sour Dough Bread Points. A true Northwest favorite!

Party Wings - \$ 125
A Variety of Wings with our Special House Flavors, Spicy Sriracha, Pomegranate BBQ, Sweet Pineapple Teriyaki served with Creamy Blue Cheese Dip and Celery Sticks

Crab & Artichoke Dip - \$ 225
A blend of Dungeness Crab and King Crab mixed with Scallions, Cream Cheese, Marinated Artichoke Hearts and Fresh Parmesan Cheese and Baked to Golden Perfection. Served with Toasted Sourdough Points.

Spinach & Artichoke Dip - \$ 155
Spinach, Scallions, Cream Cheese, Marinated Artichoke Hearts and Fresh Parmesan Cheese and Baked to Golden Perfection. Served with Toasted Sourdough Points.

Pita & Hummus - \$ 125
House Made Hummus served with Warm Pita Triangles

Caprese Skewers - \$ 95
Cherry Tomato, Fresh Basil, Mozzarella Cheese

Candied Bacon - \$ 125
Bacon Sprinkled with Sugar and Cooked to Crispy Twist

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EXTRAS

PLATTER SERVES
TWENTY FIVE (25)

Mini Quiche A variety of bite size quiches	\$ 125
Pancake Wrapped Sausage Served with Marion Berry Sauce	\$ 125
Cold Breakfast Cereal Individually Packaged	\$ 125
Oatmeal Bars -	\$ 95
Fruit Platter With Seasonal Melon and Berries	\$ 95
Mini Sandwich Trays A Variety of Sandwich Quarters Choice of Ham & Swiss, Turkey & Provolone, Roast Beef & Cheddar, Pastrami & White Cheddar or Veggie & Cream Cheese. All Sandwiches come with Lettuce, Tomato, and Aoli Sauce.	\$ 95

BREAKERS

PER PERSON

The Dunes Create your own Granola Mix - Start with our House made Granola, add Shredded Coconut, Dried Cranberries, Chocolate Chips, Golden Raisins and Almonds	\$ 14
The Whaler Assorted Cheese Cubes, Nuts, Crackers, Pomegranate reduction spread and Grapes	\$ 15
Sand Surfer Seasonal Fresh Fruit and Vegetables served with a blueberry yogurt dipping sauce, a ranch dipping sauce and our house made cream cheese spread	\$ 12
Davey's Locker A Variety of Fresh Baked Cookies, Assorted Candy Bars and Chips	\$ 14
The Mezza Fresh made Garlic Hummus, Warm Pita Triangles, Greek Olives and Feta Cheese Crumble.	\$ 13
Add Spanakopita (spinach pies)	\$ 2

BOX LUNCHES

PER PERSON

Deli Sandwich	\$ 22
Choice of : Roast Beef, Turkey, Ham or Vegetarian comes with a Bag of Potato Chip, a Cookie and Bottle of Water.	

SWEETS

PLATTER SERVES
TWENTY FIVE (25)

Brownie Platter	\$ 59
Mini Cupcakes	\$ 59
Assorted Cookie Platter	\$ 49
Assorted Mini Tarts	\$ 119
Assorted Dessert Bars	\$ 119

BEVERAGES

BY THE LITER

Orange, Cranberry, or Apple Juice	\$ 16
Milk or Chocolate Milk	\$ 19
Coffee, Tea, Iced Tea (2.5 liters)	\$ 28
Strawberry Lemonade (2.5 liters)	\$ 32
Infused Water	\$ 5
Soft Drinks (per can)	\$ 5

CHIPS & CANDY

PER PERSON

Assorted Bags of Potato Chips	\$ 5 ea
Assorted Candy Bars	\$ 5 ea

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DIETARY RESTRICTIONS/SPECIAL MEAL REQUEST

The Entree's listed below are served as an option for individuals with special dietary needs. The pricing would be the same as the group buffet menu choice. Served with a Vegan/Gluten Free Dessert

SUPERFOOD SALAD LUNCH OPTION - VEGAN/GLUTEN FREE

Kale, Quinoa, Shredded Carrots, Tomatoes, Hazelnuts, Blueberries, Tossed in a Lemon Vinaigrette.

WALNUT LENTIL BOLOGNESE DINNER OPTION - VEGAN/GLUTEN FREE

Walnuts, Lentils, Carrots, Onion, Celery, Garlic, Tomatoes. A Spaghetti Sauce with Walnuts Instead of Meat and served over a bed of Gluten Free Pasta

VEGAN MEATBALLS AND MARINARA DINNER OPTION - VEGAN/GLUTEN FREE

Sundried Tomatoes, Almonds, Spices and Nutritional Yeast rolled into 2 inch Meaty Balls baked and Covered in a rich Italian Marinara served atop Gluten Free Pasta

VEGAN STIR FRY LUNCH AND DINNER OPTION - VEGAN/GLUTEN FREE

A Chinese Indonesian Fusion Stir Fry - Bell Peppers, Onions Carrots, Garlic Ginger and Mushrooms in an Asian Semi-Spicy Sauce with Chilies, Soy Sauce and Brown Sugar topped with Crushed Hazelnuts.

VEGAN STROGANOFF LUNCH AND DINNER OPTION - VEGAN/GLUTEN FREE

Gluten Free Pasta, Balsamic, Mushrooms, Tofu, Sautéed Shallots, Minced Garlic and other spices in a White Wine Béchamel Sauce made with Smoky Vegan Gouda Cheese

VEGAN TACOS LUNCH AND DINNER OPTION - VEGAN/GLUTEN FREE

Your Favorite Taco Fixings with a twist on the Meat. We use the Walnut Base from our Bolognese and Shredded Vegan Smoky Gouda to top your Tacos. Topped with our House Made Avocado and Oat Milk Dressing. Served with our Vegan Beans and Spanish Rice, Corn or Gluten Free Tortillas

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KIDS MEALS

A minimum of 10 children, one time through the buffet line.
This menu is designed for children 10 years and under.



CHICKEN TENDERS

\$15 PER PERSON

Chicken Tenders Fried to Golden Perfection served with Tater Barrels, Ranch Dressing and Ketchup



LOUISIANA BBQ

\$15 PER PERSON

Shredded BBQ Pork Sandwich on a Small Bun served with Sweet and Tangy Pork and Beans.



MAC & CHEESE BOAT

\$12 PER PERSON

Our Own Macaroni (Sea Shells) and Cheese served in a Boat Topped with lightly Seasoned Bread Crumbs served with Bread Stick and Ranch Dressing.



HOT DIGITTY DOGS

\$14 PER PERSON

Turkey Dogs wrapped in a Puff Pastry, Baked until Light and Fluffy served with Tater Barrels, Dipping Sauce and Ranch Dressing

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GROUP ACTIVITIES



Old Town Florence

Nestled along the Siuslaw River, Historic Old Town Florence offers lovely, unique, fun shopping and dining to locals and tourists. It's all blended with colorful and creative art galleries, the quaint path through Gazebo Park to the river, and the Siuslaw River Bridge Interpretive Center.



Oregon Dunes Recreation Area

Take an exciting dune buggy tour with the choice of half hour or hour trips. Want a more leisurely ride, try an hour long giant dune buggy tour. Extend you fun with go-karts, miniature golf, bumper boats or a train ride.



Beach Bonfires and Old Fashion S'mores

Feel like a kid again! A favorite group activity out in front of the resort! We can help you with wood and fire starters! S'more supplies, kites and sand toys are sold in The Market & Dine-in Deli too!



Saddle Up!

Hop in the saddle and ride through the coastal forest, over the dunes and on to the beach with well-trained guides and even better trained horses. Pick up the pace on the wet sand where the horses can trot to your heart's content.



Sea Lion Caves

The World's Largest Cave; located 11 miles north of Florence; Take your group down into the caves and witness nature at it's finest! "Nothing Short of Wild!"



Heceta Head Lighthouse

The iconic lighthouse at Heceta Head keeps a steadfast watch from its perch 206 feet above the Pacific. Its light has guided mariners for more than a century, while its picturesque white tower draws visitors to the surrounding 549-acre park with its trails, tide pools, and sandy beach.



Coastal Golfing

What an opportunity to work on your golf while enjoying the salty ocean air. With 2 courses in the Florence area and ever shifting ocean breezes no two rounds will be the same in this golfer's paradise.

Something for
EVERYONE!