

JUNIPER PRESERVE

2025 WEDDING MENU





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BRUNCH

A close-up photograph of a brunch spread. In the foreground, a white bowl is filled with fresh strawberries and blueberries. Behind it, a plate of pancakes is topped with more strawberries and a dollop of white cream. To the right, a plate of fried food, possibly chicken or fish, is visible. The background is softly blurred, showing more of the meal and a hint of greenery.

Brunch



Cranberry & 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, & 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

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 fruit assortment
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

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

Pre-Wedding Lunch Kit



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

Italian Grinder | variety of charcuterie, provolone, arugula, 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

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(Allergies can be accommodated on request)*



Day of Snacks



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 Clif 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



\$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 | tomatillo, truffle cheese, bacon jam, brioche

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

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(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)

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PLATED DINNERS

Plated Dinners



Two Courses | \$75 per person | Choose 1 starter, 2 entrées, and 1 vegan entrée
Three Courses | \$85 per person | Choose 1 starter, 2 entrées, 1 vegan entrée, and 1 dessert
Includes fresh rolls and butter | Iced tea and lemonade station

Starters | 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 | 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 | select one

- Vegan Bibimbap** | steamed rice, seasonal marinated grilled vegetables, kimchi, shredded carrots, pickled cucumbers, sautéed spinach, pickled mushrooms, bean sprouts (GF, V)
- Fire Grilled Cauliflower** | roasted tomato polenta, grilled corn, sautéed 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 & Cheese | Grilled Cheese | Cheese Burger

Dessert

- Flourless Chocolate Cake** | salted caramel, chocolate tuile (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)

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

All plated meals require assigned table seating and placecard notating name, table & entree choice

A photograph of a buffet table. In the foreground, a light-colored wooden salad bowl is filled with a vibrant green salad, including lettuce, tomatoes, and herbs. A silver fork is stuck into the salad. The bowl sits on a white tablecloth. In the background, other buffet dishes are visible, including a large bowl of green salad and a bowl of dark, possibly roasted, vegetables. The text "DINNER BUFFETS" is overlaid in a white, serif font in the upper center of the image.

DINNER BUFFETS

Dinner Buffets



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

\$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)

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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



Family Style Dining Experience

\$95 per guest



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

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

DESSERTS

A collage of various desserts. In the foreground, there are several trays of small, round pastries. One tray features pastries with white cream and blackberries. Another tray shows pastries with white cream and red raspberries. To the left, a tray of golden-brown tarts with a swirl of cream is visible. In the background, more trays of pastries are stacked, creating a sense of abundance. The lighting is warm and focused on the desserts, making them look very appetizing.

A' La Carte Desserts



Made by the dozen, minimum order 2 dozen each.

Mini Dessert Cups | \$60/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)

Cupcakes | \$48/dozen (VEG)

Chocolate Cake | cream cheese frosting or chocolate buttercream

Strawberry Shortcake | vanilla cake, strawberry, whipped cream

Vanilla Cake | vanilla buttercream

Banana Cake | cream cheese frosting

Carrot Cake | cream cheese frosting

Cheesecake Bites | \$52/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)

Mini Tarts & Cakes | \$48/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/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)

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S'MORES

Gourmet S'mores

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 S'mores

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

Cake Flavors

Vanilla Cake

Lemon Cake

Chocolate Cake

Carrot Cake

Red Velvet

Strawberry

White Chocolate & 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

6 inch

8 inch

10 inch

½ sheet cake

Full Sheet cake

Pricing Starts at

\$40

\$60

\$80

\$100

\$220

Servings

(Small Slices)

10-12

18-20

22-24

36-40

60-80

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



LATE NIGHT SNACKS

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

Ice Cream Bar | your choice of vanilla bean ice cream or chocolate mudslide ice cream, salted ganache butterscotch, bordeaux cherries, roasted peanuts, chantilly cream, mixed berries, M&Ms, Oreo crumbles, and brownie bites | \$22 per plus chef attendant fees

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Banquet 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

Rose City Vodka
Beefeater Gin
Bacardi Superior
Jack Daniels
Johnnie Walker Red
Sauza Silver
Jim Beam

Oregon Locals | \$17 per drink

Crater Lake Vodka
Crater Lake Gin
Rose City Rum
Oregon Spirit's Bourbon
Pendelton Whiskey
Espolon Blanco
Dewar's White Label Scotch

Premium | \$18 per drink

Tito's Vodka
Hendricks Gin
Mount Gay Rum
Bulleit Bourbon
Crater Lake Rye Whiskey
Casamigos Blanco
Johnnie Walker Black

Cordials | \$16 per drink

Bailey's Irish Cream
Kahlua
Amaretto
Cointreau
Peppermint Schnapps

Bloody Mary Bar | \$16 per drink

Crater Lake Vodka, Juniper
Preserve Bloody Mary mix
pearl onions, green olives,
house made pickles, lemons,
salt

Mimosa Bar | \$16 per drink

House sparkling wine,
orange, grapefruit,
cranberry juice, garnishes

Special Event Beverage Package

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

Beer & Wine Package | \$75 per person

House selection, paired to menu: 1 Red Wine, 1 White Wine, 1 Rosé, 1 Sparkling Wine

Beers: Coors Light, Athletica NA, Modelo, Local IPA, Local Lager, Local Pilsner, hard cider, hard seltzer.



Banquet Bar: Beer & Wine



*All bars are a 6 hour maximum, they will close 30 minutes prior to the end of the event.
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not be served.*

Red Wine

| | |
|---------------------------------------------|----|
| Primarius Pinot Noir, Willamette Valley | 42 |
| Rock Point Pinot Noir, Oregon | 38 |
| Stoller Pinot Noir, Willamette Valley | 53 |
| Deer and Finch Cabernet Sauvignon, Monterey | 45 |
| Del Rio Cabernet Sauvignon, Rogue Valley | 50 |
| St. Hubert's The Stag Red Blend, California | 45 |

White Wine

| | |
|-------------------------------------------|----|
| La Crema Sauvignon Blanc, Sonoma County | 50 |
| Kim Crawford Sauvignon Blanc, Marlborough | 50 |
| Sea Sun Chardonnay, California | 40 |
| Stoller Chardonnay, Willamette Valley | 45 |
| Benvolio Pinot Grigio, Italy | 40 |
| Chehelem Pinot Grigio, Willamette Valley | 40 |

Rosé

| | |
|--------------------------------------------|----|
| Stoller Pinot Noir Rose, Willamette Valley | 40 |
| Del Rio Grenache Rose | 35 |

Sparkling Wine

| | |
|-------------------------------------------------|----|
| Sokol Blosser BlueBird Brut Cuvee, Dundee Hills | 40 |
| Avissi Prosecco, Veneto | 38 |
| Gruet Blanc De Noirs, New Mexico | 50 |

Beer | 7 ea.

Coors Light, Athletica NA, Modelo, Local IPA, Local Pilsner, Local Lager
*Local Breweries include: Crux, Boneyard, Cascade Lakes, pFriem,
Van Henion, 10barrel, Deschutes*

High Noons assorted flavors | 10
Hard Seltzers & Local Hard Ciders | 8

Drink Enhancements



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.

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

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 | \$6 per drink



A close-up photograph of a bartender's hands pouring a light-colored, frothy cocktail through a fine-mesh metal strainer into a tall, clear glass filled with ice cubes. The background is blurred, showing a bar setting with various bottles and equipment. The text "BATCH COCKTAILS" is overlaid in a white, serif font.

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 couple's 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

Spring Spritz | \$500 per Batch

Vodka, blueberry-lavender simple syrup, lemon juice, topped with soda water, served over ice in stemless wine glass with blueberry garnish

Juniper Zen | \$550 per Batch

Gin, green Tea, lemon juice, honey, served over ice in Collins with mint garnish

Espresso Martini | \$750 per Batch

Vodka, coffee liqueur, simple syrup, cold brew

High Desert Sunset | \$450 per Batch

Coconut rum, white rum, spiced rum, pineapple juice, orange juice, lime juice, grenadine, served in rocks glass over ice with orange garnish

Boulevardier | \$550 per Batch

Bourbon, Campari, sweet vermouth served in a rocks glass over ice

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. Guarantee s 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:

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|--------------------------------|------------------------------------------------------------------------------|
| 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.