

An introduction to Reedville Catering

Of all the important events in your life, rarely do any of them stand out as much as your wedding day. When sharing this day with close friends and family, you want your wedding to express who you are and your lives together. Reedville Catering understands the importance of this day, and creates an event that you and your guests will remember.

The event planners at Reedville Catering are experienced professionals that understand your needs and work to create a customized event tailored to your desires. They know the etiquette of weddings, and pay attention to every detail from the beginning to the end. Our professional service staff guarantees that the event will be seamless from the setup of the venue to the breakdown & cleanup of the event.

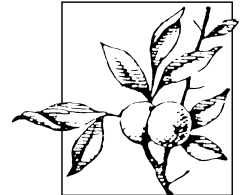
The style of food and service you choose not only sets the atmosphere of your reception, but also is a reflection of who you are. From passed Hors d'oeuvres to creative Hors d'oeuvres stations, specialty food bars, colorful buffets, full service bars with customized wine lists and specialty drink packages, and elegant sit-down dinners, Reedville will create a memorable culinary experience for you and your guests.

From our Northwest wild salmon, to our Oregon bleu cheese, local wild mushrooms, and homemade strawberry vinaigrette, Reedville strives to use the highest quality ingredients. We pride ourselves on using fresh, seasonal, and locally grown produce and meat. Our culinary staff prepares as many of the dishes on site to guarantee freshness and quality. Our planners will work very closely with you to customize a menu that best incorporates all the ingredients, flavors, and textures that you desire and will please all your guests.

As you are planning your wedding, remember all the extra services you will need. Reedville can help with your event design, linen options, rental of equipment and serviceware, decor, photography, floral design, cake ordering, and overall coordination of all services. We have many years of experience, and work very closely with vendors to procure any items you may want.

Planning a wedding is not an easy task, but Reedville Catering is here to help relieve some of the stress when making those big decisions and to make sure your event runs smoothly. We know that there are many options when choosing a caterer and we thank you for considering Reedville Catering.

Reedville Catering
Event Planners



*"There is only one
happiness in life, to
love and be loved."*

-George Sand



Complete Wedding Packages

These packages are **SAMPLE PACKAGES ONLY**
and are based on guest count of **150 Guests**.
Actual cost of event may vary.

Every wedding is customized to suit the needs of each individual couple.

Each package price includes all services listed and gratuity.

Price does not include any extra rental items (i.e. - tables, chairs, tents, etc.).

Additional charges for Seated Dinners and Passed Hors d'oeuvres.

A SIMPLE GATHERING

\$30/guest (\$4500 total)

- **BUFFET STYLE DINNER MENU:** Assorted Rolls, Oregon Bleu Salad, Roasted Seasonal Vegetables, Garlic Mashed Potatoes, Stuffed Chicken Breasts *(with hot food to be delivered right before service)*
- **BEVERAGES:** Strawberry Lemonade, Champagne/Cider Toast & Iced Water and Coffee/Tea Service
- **CAKE CUTTING PACKAGE:** Cake Knife, Server, and all disposable serviceware needed for cutting and serving of cake
- **DISPOSABLE SERVICEWARE:** upscale paper plates, paper napkins, plastic silverware and cups
- **LINENS:** Guest tables, skirted buffet table, beverage table, and cake table
- **SERVICE:** Four catering servers attired in bistro style uniforms for delivery, set-up, service, and clean-up (average 7 hours for entire event)

AN ELEGANT AFFAIR

\$45/guest (\$6750 total)

- **BUFFET STYLE DINNER MENU:** Assorted rolls, Oregon Bleu Salad, Roasted Seasonal Vegetables, Garlic Mashed Potatoes, Stuffed Chicken Breasts or Hazelnut-Crusted Salmon
- **BEVERAGES:** Hosted bar (beer, wine, coffee, soda), Strawberry Lemonade, Iced water service & Champagne/Cider toast
- **CAKE CUTTING PACKAGE:** Server, cake knife, and serviceware needed for cutting and serving of cake
- **SERVICEWARE:** glass dinner plate, glass dessert plate, dinner fork, dinner knife, dessert fork, water goblet, wine glass, coffee mug, and glass water pitcher for each table
- **LINENS:** Guest tables with folded linen napkin for each guest, skirted buffet table, beverage table, skirted bar, and cake table
- **SERVICE:** Five catering servers, an Event Manager, and a Bartender attired in bistro style uniforms for delivery, set-up, service, and clean-up (average 8 hours for entire event)

A GRAND CELEBRATION

\$60/guest (\$9000 total)

- **HORS D'OEUVRE MENU:** Seasonal Fruit Skewers, Spanakopita, Cocktail Shrimp
- **BUFFET STYLE DINNER MENU:** Baguettes & Specialty Bread, Oregon Bleu Salad, Roasted Seasonal Vegetables, Garlic Mashed Potatoes, Hazelnut-Crusted Salmon or Beef Tenderloin Medallion
- **BEVERAGES:** Hosted Bar (beer, wine, coffee, soda), Strawberry Lemonade, Iced Water Service & Champagne/Cider Toast
- **CAKE CUTTING PACKAGE:** Server, cake knife, and serviceware needed for cutting and serving of cake
- **GLASS SERVICEWARE:** hors d'oeuvre plate, dinner plate, dessert plate, dinner fork, dinner knife, dessert fork, water goblet, wine glass, champagne flute, coffee mug, punch cup, pilsner, and glass water pitcher for each table
- **LINENS:** Guest table linens with folded linen napkin for each guest, skirted bar, and tailored box linens for the buffet, beverage, and cake tables
- **SERVICE:** Six Servers, an Event Manager, and a Bartender attired in bistro style uniforms for delivery, set-up, service, and clean-up (average of 8 hours for entire event)

All packages are customizable. Please inquire about a proposal tailored to your specific needs.



COMPLETE CATERING
AND EVENT SERVICES

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*Reedville Catering can
help you book a number
of services for your event:*

Cake

Floral Arrangements

Venue Suggestions

Music / DJ Services

Balloons

Decorations

Photographer

Chocolate Fountains

Tents / Canopies

Dance Floor

Espresso Service

Menu Cards

Cupcake Towers

Contact us at:
info@reedvillecatering.com

Hors d'oeuvre Menu (1)

SKEWERS

- COCKTAIL FRUIT SKEWERS (1 per)..... \$1.50 per skewer
- GRILLED SKEWERS:
- VEGETABLE: per skewer.....Cocktail size - \$1.50 / Dinner size -\$3.00
- CHICKEN: per skewer.....Cocktail size - \$2.00 / Dinner size -\$4.00
- FLANK STEAK: per skewer.....Cocktail size - \$2.25 / Dinner size -\$4.50
Served with choice of dipping sauce (see selection below).
- COLD SHRIMP SKEWERS (1 per).....\$2.50 per skewer
Served with choice of dipping sauce (see selection below).
- ☑ PETITE STEAK SKEWERS (1 per).....\$1.25 per skewer
A bite sized piece of medium-rare beef, topped with cucumber and Peppadew pepper.
- ☑ CAPRESE OR OLIVE SKEWERS (1 per).....\$1.50 per skewer
- Caprese: grape tomatoes & fresh mozzarella minis on a pick drizzled with olive oil, lemon zest & basil
 - Olive: variety of marinated and stuffed olives on a pick

Dipping Sauce Selection:

Teriyaki | Thai Peanut | BBQ | Coconut-Curry | Ginger-Plum | Traditional Cocktail | Sesame-Ginger

SPECIALTY PLATTERS

- SEASONAL FRUIT DISPLAY.....\$3.00 per guest
- ASSORTED CHEESE PLATTER (*Imported & Domestic Cheeses*).....\$4.00 per guest
Garnished with nuts, fresh & dried fruit served with baguette & assorted crackers.
- SMOKED SALMON PLATTER (15 guest minimum).....\$5.00 per guest
Served with assorted cocktail breads & condiments including diced red onions, capers, chopped hard-boiled eggs & herb cream cheese.
- ☑ CHILLED PRAWN PLATTER (3 per)..... \$3.50 per guest
Served with traditional cocktail sauce.
- GRILLED MARINATED VEGETABLE PLATTER.....\$3.95 per guest
Red and green peppers, zucchini, portobello mushrooms, red onion, yams and asparagus (when in season).
- FRESH HAND-CUT VEGETABLE PLATTER.....\$3.00 per guest
Fresh carrots, celery, broccoli, cauliflower, grape tomatoes, mushrooms & cucumber served with spinach dip & ranch dressing.
- VEGETABLE ANTIPASTO PLATTER..... \$3.00 per guest
Sun-dried tomatoes, kalamata olives, cipiollini onions, assorted pickled vegetables, artichoke hearts, & marinated mushrooms.
- BLEU CHEESE TORTA PLATTER (10 person minimum)..... \$2.50 per guest
Layers of bleu cheese, crushed hazelnuts, dried cranberries, & basil pesto served with baguette and assorted crackers.

HOT ITEMS

- CREAMY BAKED ARTICHOKE DIP (20 guest minimum).....\$2.50 per guest
Served with French baguette slices.
- ☑ SPANAKOPITA (2 per).....\$2.50 per guest
Sautéed spinach and feta rolled in crispy phyllo dough and served with pesto-ranch dipping sauce.
- ☑ ASSORTED PETITE QUICHES (1 per).....\$1.50 per guest
Quiche Lorraine / Mushroom / Ham & Cheese
- ☑ DUNGENESS CRAB CAKES (1 per) with sauce rémoulade.....\$1.50 per guest
- COCKTAIL MEATBALLS (3 per).....\$1.50 per guest
Select one of the following sauces: Teriyaki, BBQ, Jamaican Jerk, or Ginger Plum
- ☑ MINI BURGERS (1 per).....\$2.25 per guest
Topped with a crunchy pickle slice and our special sauce.
- ☑ MINI PULLED PORK SANDWICHES (1 per)..... \$2.25 per guest
(more Hors d'oeuvres listed on next page)



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- Reedville can create beautiful Hors d'oeuvre stations for your guest to enjoy.
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Note: the ☑ symbol indicates that this item is a good choice for being passed to guests. Please note that there may be additional charges for this service.

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Hors d'oeuvre Menu (2)

(continued from previous page)

COLD SELECTIONS

- ☞ PROSCIUTTO WRAPPED ASPARAGUS (1 per)..... \$1.50 per guest
Pickled asparagus spears (*fresh in-season*) individually wrapped in prosciutto.
- ☞ DEVEILED EGGS (1 per)..... \$1.25 per guest
Choose from: Traditional / Bleu cheese / Bacon
- ☞ CROSTINI Toasted French baguette slices with topping (1 per)..... \$1.25 per guest
Choice of one of the following toppings:
- | | |
|-------------------------------------|---|
| ■ Marinated grilled vegetable | ■ Gorgonzola cheese & chopped hazelnuts |
| ■ Herb cream cheese & smoked salmon | ■ Goat cheese & caramelized onions |
| ■ Goat cheese & pear-apple chutney | ■ Hummus, preserved lemon & peppadew pepper |
| ■ Pesto & fresh mozzarella | |
- ☞ COCKTAIL FOCACCIA SANDWICHES (1 per).....\$2.00 per guest
Choice of:
- Grilled chicken with red onions & sun-dried tomato mayonnaise
 - Roasted pepper with sun-dried tomato hummus
- ☞ PUFFED PASTRIES (1 per).....\$1.50 per guest
Choice of: Beef & Mushroom / Chicken & Jack Cheese / Brie & Red Pepper / Sausage
- ☞ "PINWHEEL" SANDWICH ROLLS (1 per, 10 guest minimum)..... \$1.00 per guest
Choice of:
- TURKEY with kalamata olive spread, lettuce, & feta cheese on flatbread
 - CHICKEN with cream cheese, bean sprouts & peanut sauce on flatbread
 - SUN-DRIED TOMATO HUMMUS with carrots, sprouts, zucchini & yellow squash on flatbread
 - SMOKED SALMON herb cream cheese, sprouts, red onion & cucumber on flatbread
- ☞ POLENTA SQUARES (1 per) with bleu cheese, tomato & pine nuts.....\$1.00 per guest
- ☞ BELGIAN ENDIVE SPEARS (1 per)..... \$1.00 per guest
Choice of:
- Gorgonzola & Spiced Pecan
 - Goat Cheese & Pear-Apple Chutney
 - Moroccan Couscous and Harrissa Cream Cheese
- ☞ PHYLLO CANAPÉS (1 per)..... \$1.50 per guest
Choice of:
- Smoked salmon mousse with fresh dill
 - Bleu cheese mousse with toasted crushed hazelnuts
 - Southwest grilled chicken with avocado, roasted corn & tomatoes
 - Almond chicken salad
 - Herb cream cheese with pear-apple chutney
- MINI COCKTAIL SANDWICHES (1 per).....\$2.00 per guest
- Individual sandwiches with choice of roast beef, turkey, or ham with cheddar or Swiss cheese on sliced cocktail rolls with herb mayonnaise.



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Specialty Bars

Impress your guests with these memorable and unique gourmet bars. These specialty bars allow your guests to interact with their food and create meals tailored to their own taste.

MASHED POTATO MARTINI BAR* (50 guest minimum).....\$8.00 per guest
 Mashed potatoes piped into martini glasses. Served with sour cream, butter, & diced scallion.
Choice of 2 toppings: Sauteed mushrooms / Crumbled bacon / Bleu cheese crumbles
Choice of 2 sauces: Demi-Glace / Country Gravy / Smoked Salmon Cream / Cream Sauce
 * Please note: additional staffing charges will apply to this item as there is extra on-site Chef labor

BRUSCHETTA BAR (50 guest minimum)..... \$7.50 per guest
 Grilled garlic baguette slices served with olives, tomato concassé, shaved Parmesan, kalamata olive & sun-dried tomato spread.

GOURMET PASTA BAR (50 guest minimum)..... \$15.00 per guest
 Pasta Bar includes your choice of one meat or seafood, one pasta, & two sauces. Served with garlic baguette, grated Parmesan cheese, and Caesar salad.
Pasta Selection: Cavatappi / Penne
Meat/Seafood Selection: Shrimp / Chicken / Grilled Andouille Sausage / Smoked Salmon
Sauce Selection: Primavera Marinara / Wild Mushroom Alfredo / Basil-Pesto

RUSTIC ITALIAN ANTIPASTO BAR (50 guest minimum)..... \$12.00 per guest
 Offering a range of tastes & textures: imported cured meats, assorted cheeses, white bean dip, and a variety of gourmet, marinated & sun-dried specialties. Served with sliced baguette.

NW SEAFOOD BAR (50 guest minimum)..... \$12.00 per guest
 Smoked salmon, shrimp, prawns, lox, crab dip, and smoked salmon mousse phyllo canapes served with crostinis and cocktail sauce.

CARVING STATION (50 guest minimum)
 Chef to carve at station..... \$20.00 set-up fee / plus hourly rate of \$30.00

- ROASTED TURKEY.....\$8.00 per guest
- GRILLED FLANK STEAK..... \$9.50 per guest
- OVEN-ROASTED PRIME RIB..... \$12.50 per guest

Specialty Items

Unique items to help you create a most memorable event.

CUPCAKE TOWER

Delectable tiers of homemade Reedville cupcakes. Choice of cupcake flavor, frosting, and color.

50 Guests	\$75
100 Guests	\$150
150 Guests	\$200

*Prices may vary, depending on complexity.
 Additional charge for cupcake stand and/or platters.*

FRUIT BOUQUET

Seasonal combination of fruit, served on skewers and displayed in a decorative vase.

Small	10 Guests	\$20
Medium	20 Guests	\$40
Large	30 Guests	\$60

Inquire about specific themes and/or colors.



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Accompaniments

BREAD & ROLLS

Served with butter

CHEESE BREAD STICKS.....	\$1.25 per guest
BUTTERMILK BISCUITS.....	\$1.25 per guest
HERB FOCACCIA.....	\$1.25 per guest
ASSORTED DINNER ROLLS.....	\$1.25 per guest
FRENCH BAGUETTES & SPECIALTY BREADS.....	\$1.50 per guest

SALADS

Salad selection..... \$3.00 per guest

- OUR SIGNATURE OREGON BLEU SALAD: *Fresh mixed greens topped with bleu cheese crumbles, crushed hazelnuts, red onion slices, crisp bacon & red grapes tossed in a Reedville strawberry vinaigrette.*
- HOUSE SPINACH SALAD: *Fresh baby spinach with roasted peppers, cipicolini onion relish, goat cheese crumbles & toasted pine nuts tossed with balsamic vinaigrette.*
- HARVEST SALAD: *Fresh mixed greens with pickled red onion, pine nuts, feta cheese, & dried cranberries served with balsamic vinaigrette.*
- FRESH FRUIT SALAD: *Seasonally available fruit pieces tossed with orange juice, honey & mint.*
- TRADITIONAL CAESAR SALAD: *Crisp romaine tossed with shaved Parmesan cheese, garlic croutons & traditional Caesar dressing; garnished with lemon wedges.*

Salad selection..... \$2.75 per guest

- FRESH GARDEN SALAD: *Fresh mixed greens topped with grape tomatoes, shredded carrots, cucumber slices & garlic croutons with choice of two dressings (see selection of dressings below).*
- MEDITERRANEAN VEGETABLE SALAD: *Roasted red & yellow bell pepper, rough chopped tomato, & olives tossed with fresh basil, balsamic vinegar and olive oil.*
- FINGERLING & ARTICHOKE SALAD: *Sliced fingerling potatoes, red onion, olives, & artichoke hearts tossed with a light Dijon dressing.*
- GRILLED CORN & BLACK BEAN SALAD: *(Summer Salad) Sweet, fresh grilled corn mixed with black beans, cilantro, cherry tomatoes, red onions, and lime.*
- GREEK PASTA SALAD: *Tender shell pasta tossed with kalamata olives, red onion, feta cheese crumbles, diced tomatoes & cucumbers in an herb vinaigrette.*
- NORTHWEST PASTA SALAD: *Gemellini pasta tossed with sun-dried tomatoes, chopped chives & lemon vinaigrette.*
- REEDVILLE RED POTATO SALAD: *Red potatoes in a creamy dressing combined with chopped hardboiled egg, pickles, and red onion.*

Selection of dressings:

Caesar, Honey-Mustard, Buttermilk-Dill Ranch, Reedville Strawberry Vinaigrette, Herb Vinaigrette, Huckleberry Vinaigrette, Citrus-Cranberry Vinaigrette & Balsamic Vinaigrette

VEGETABLES & STARCHES

Vegetable Selection..... \$2.95 per guest

- SEASONAL ROASTED VEGETABLES - *mix of zucchini, yellow squash, red onion, mushrooms*
- SEASONAL ROASTED ROOT VEGETABLES - *a mix of some, or all, of the following: beets, carrots, parsnips, yams, and turnips*
- ROASTED CORN SAUTE - *with red onion, red & green bell pepper*
- GREEN BEANS - *Choice of: Walnuts & Walnut Oil / Roma / Almandine*
- FRESH ASPARAGUS *(in season)*

Starch Selection..... \$2.95 per guest

- OVEN-ROASTED ROSEMARY RED POTATOES
- YAM & YUKON GOLD MASHED POTATOES
- SCALLOPED POTATOES
- HERB-GARLIC MASHED POTATOES
- ROASTED FINGERLING POTATOES
- SWEET PEPPER CORNBREAD STUFFING
- COUSCOUS *with lemon & pine nuts*
- COCONUT RICE *with cilantro*
- ALMOND-THYME HERBED RICE
- WILD RICE MIX *with cranberries & pecans*

Vegetable/Starch Combination..... \$3.95 per guest

- GRILLED MARINATED VEGETABLES - *a mix of zucchini, red & green peppers, portobello mushrooms, red onion, yams, & asparagus (when in season).*
- SEASONAL ROASTED VEGETABLES WITH FINGERLINGS - *a mix of zucchini, yellow squash, red onion, mushrooms, and fingerling potatoes*



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Wedding Champagne Toast

CHAMPAGNE TOAST:

Celebrate your special day with a little bubbly! We offer three tiers of champagne:

TIER 1.....\$2.00 per guest / TIER 2.....\$3.00 per guest / TIER 3.....\$4.00 per guest

Note: extra charge for glass champagne flutes - \$.40 per guest

Alcoholic Beverage Packages

HOSTED BEVERAGE SERVICE

HOSTED BEVERAGE SERVICE includes set-up and alcoholic beverages (a combination of beer & wine). The client is charged a packaged price depending on the final selection of beer & wines -- starting at \$8.50 per guest. The guests are not charged for their drinks. We average 2 drinks per guest. Ask about available wine varietals.

NO-HOST BEVERAGE SERVICE

NO-HOST BEVERAGE SERVICE includes alcoholic beverages. Guests pay cash for all beverages ordered from the bar. There is a \$150 set-up fee that is waived if bar sales exceed \$400.00 (4 hours maximum; bartender fees not included).

SELECTED BEERS - Domestic Premium & Craft Beers.....\$4.00-5.00 per bottle

VARIETAL WINES - Red & White.....\$6.00-8.00 per glass
Ask about available wine varietals.

SPECIALTY DRINK COCKTAILS.....\$6.00-10.00 per beverage

STAFFING CHARGES

WINE & BEER BARTENDER.....\$25.00 per hour

FULL BAR BARTENDER.....\$30.00 per hour
Reedville Catering offers competent, friendly, and experienced OLCC licensed bartenders.

OTHER BAR SERVICES

If you want to supply your own beer and wine, but have Reedville's liability & bartending service:

BAR SET-UP FEE.....\$150.00
Includes liability insurance, ice, galvanized tubs & disposable barware.

CORKAGE FEES:

Wine.....\$7.00 per bottle Beer.....\$12.00 per case
Keg Handling*.....\$75.00 for first keg / \$50.00 for each additional keg

* includes all taps, CO2 tanks, liability, tubs, and extra ice and linens



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- Our bars are staffed with OLCC licensed bartenders. Reedville Catering reserves the right to check ID and refuse service to anyone who appears intoxicated or underage in accordance with state law.
- All alcoholic beverages service provided by Reedville Catering includes our liability insurance.
- Reedville Catering applies a corkage fee of \$7 per bottle of wine to client's final invoice for alcoholic products provided by the client.
- Reedville Catering prefers to cater food when serving alcoholic beverages.

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Wedding Wine List

Sparkling Wine (4 oz glass)		TOAST (2 oz.)	GLASS (4 oz.)
Tier 1	Wycliff (CA) Veuve de Vernay Brut (FR.) Martini & Rossi Spumante (IT)	\$2	\$4
Tier 2	Zardetto Proseco Brut (IT) Dom Meriwether Discovery Brut (OR) Dom Ste. Michelle Blanc de Blanc (WA)	\$3	\$6
Tier 3	Mumm Cuvee Napa brut Prestige (CA) Dom Meriwether Capt. Clark Brut (OR) Sparr Cremant Brut Reserve (FR) Coppola Sofia Blanc de Blanc (CA)	\$4	\$8

White Wine - by the glass (5 oz. glass)		NO-HOST	HOSTED
Tier 1	Crane Lake Pinot Grigio (CA) Chateau Ste Michelle Dry Riesling (WA) Chateau Ste Michelle Gewurztraminer (WA) Columbia Crest Sauvignon Blanc (WA) Beringer Chardonnay (CA) - HOUSE Crane Lake Chardonnay (CA)	\$6.00	\$8.50
Tier 2	Duck Pond Pinot Gris (OR) Oak Knoll Pinot Gris (OR) Erath Vineyards Pinot Blanc (OR) Ferrari Carano Fume Blanc (CA) Frogs Leap Sauvignon Blanc (CA) La Crema Chardonnay (CA)	\$7.00	\$11.00
Tier 3	Caymus White Conundrum (CA) Duckhorn Sauvignon Blanc (CA) Valley View Anna Viognier (OR) Silverado Chardonnay (CA) Iron Horse Estate Chardonnay (CA) Stags' Leap Winery Chardonnay (CA)	\$8.00	\$15.00

Red Wine - by the glass (5 oz. glass)		NO-HOST	HOSTED
Tier 1	Crane Lake Merlot (CA) Crane Lake Cabernet (CA) Beringer Cabernet (CA) - HOUSE Beringer Merlot (CA) - HOUSE Columbia Crest Cabernet (WA) Columbia Crest Shiraz (WA)	\$6.00	\$8.50
Tier 2	Erath Vineyards Pinot Noir (OR) Ravenswood Zinfandel (CA) Napa Ridge Cabernet (CA) St Francis Syrah (CA)	\$7.00	\$11.00
Tier 3	Chateau Montelena Estate Zinfandel (CA) Ferrari Carano Merlot (CA) Rombauer Merlot (CA) Valley View Anna Tempranillo (OR) King Estate Pinot Noir (OR) Panther Creek Cuvee Pinot Noir (OR)	\$8.00	\$15.00



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Wedding Rentals

REEDVILLE LINENS:

Linen Napkins - *in assortment of colors*

Pre-rolled Napkins / Pre-folded Napkins - *in any folding style*

Square Guest Table Linens - *in assortment of colors*

Square Overlays - *in accent colors for guest tables*

Buffet Skirting & Clouding

Bar Skirting

REEDVILLE GLASSWARE & FLATWARE:

Glass Plates: 6" Hors d'oeuvre / 8" Salad / 10" Dinner / 6" Dessert

Stainless Flatware:

Hors d'oeuvre Fork / Salad Fork / Dinner Fork / Dinner Knife / Teaspoon / Dessert Fork

Glassware: 8 oz. Wine Glass / 14 oz. Water Goblet / 7 oz. Coffee Mug

REEDVILLE TABLEWARE:

Additional Salt & Pepper Shakers

Sugar Bowls / Cream Pitchers / Sugar Tongs

Glass & Metalware Water Pitchers

Metal Bread Baskets

Votive Candles & Votive Holders

ADDITIONAL ITEMS:

4', 6', and 8' Tables

Additional Rentals - a partial list of other rentals we can offer:

LINENS: Round Linens - *specialty colors* / Tailored Box Linens - *specialty colors*

ASSORTED CHAIRS: *wood, resin, metal, plastic; chair covers*

ASSORTED GLASSWARE & FLATWARE - *specialty wine glasses & barware*

DINNERWARE - *white china, ivory with gold trim, white square*

SPECIALTY TABLES - *all sizes, square, bistro height, serpentine*

TENTS - *all sizes, siding, lining, lighting*

DANCE FLOORS - *black & white, wood, resin*

MISCELLANEOUS ITEMS - *specialty lighting, stages, bars, runners, coat racks, lattice arches*

Please call for pricing on rentals.

We have special relationships with rental companies and can prepare a proposal/quote for those rentals you will need for your event.



COMPLETE CATERING
AND EVENT SERVICES

2975 S.W. Cornelius Pass Rd.
Suite D, Hillsboro, OR 97123

Tel: 503-642-9898

Fax: 503-642-5536

www.reedvillecatering.com

Reedville Catering can help you book a number of services for your event:

Cake

Floral Arrangements

Venue Suggestions

Music / DJ Services

Balloons

Decorations

Photographer

Chocolate Fountains

Tents / Canopies

Dance Floor

Espresso Service

Menu Cards

Cupcake Towers

Contact us at:
info@reedvillecatering.com

Other Services

Our talented and experienced staff will be happy to arrange and coordinate any extra services that you will need. We can arrange for floral arrangements, wedding cakes, venue suggestions, music/DJ services, photographers, decor, espresso services, chocolate bars, and anything else you may need on your big day.

Staffing Charges

CATERING SERVER.....	\$22.00 per hour
EVENT MANAGER / CHEF.....	\$30.00 per hour
KITCHEN STAFF.....	\$22.00 per hour
WINE & BEER BARTENDER.....	\$25.00 per hour
FULL BAR BARTENDER.....	\$30.00 per hour

Reedville Catering offers competent, friendly, and experienced OLCC licensed bartenders.



Additional Information

DEPOSIT & PAYMENT

Reedville Catering requires a non-refundable deposit for the entire event amount due two (2) weeks prior to the event date to confirm the catering contract*. A non-refundable deposit is required one (1) month prior to the event for events over 100 guests. The remaining balance for the catered event will be invoiced after your event date. Payment is due upon receipt of the invoice. Unpaid balances will be subject to a finance charge. Reedville Catering accepts payment by check, money order, Visa, American Express, Mastercard or cash.

** Wedding clients need to pay a \$500 deposit and provide a credit card number to hold the date. One half the entire amount is due one month before the event.*

CANCELLATION

Reedville Catering accepts cancellation up to ten (10) days prior to the event date. At this time we may either reschedule your event date and/or refund your deposit. Cancellations made less than ten (10) days prior to your event date will result in forfeiture of all deposits. In the case that a cancellation is made the day of the event, Reedville Catering will charge the full amount of the event total. If you must cancel your event due to inclement weather conditions (snow storms, ice storms, wind storms) or a natural disaster, you will only be billed for the actual costs incurred in producing your event up to the time of cancellation.

TASTING

Reedville Catering offers a complimentary menu tasting to large event clients, in our catering facility, after their event menu has been selected. Tasting provided for up to four guests.

GRATUITY

A gratuity charge ranging from 8% to 18%, based on the type and level of service provided, will be included on your proposal, and itemized on your final invoice. Gratuities are based on food and beverage charges only.

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