

Contact- Ron Or Cathy Allen

541-447-7640

**Ron's Comfort Food Cafe` Event Contract**

Organization/contact \_\_\_\_\_

Phone/Email \_\_\_\_\_

Address \_\_\_\_\_

Event/Date \_\_\_\_\_ Event Hours (Include Set -up and cleanup) \_\_\_\_\_ to \_\_\_\_\_

Expected Attendance \_\_\_\_\_ Event \_\_\_\_\_

**Fees-Events during business hours** will be charged \$100.00 per hour. (If food is ordered the room charge may be lowered or waived) **Events After business hours** will be charged \$150.00 Per Hour (If food is ordered the room charge may be lower or waived)

**A \$100.00 Set up fee** will be charged per room (ALL PRICES SUBJECT TO CHANGE WITHOUT PRIOR NOTICE)

**Linen-Linen is available upon request for an additional \$100.00**

**Gratuity-20% Gratuity will be added to all food and alcohol service**

**Cleaning requirements-**It is the customers responsibility for the basic straighten up of the facility This includes inside and outside the facility. Any litter must be deposited in the outside dumpster. All signage and decorations must be removed.

**Property Damage-**

I agree to defend, indemnify and hold Meadowlakes/ Rons Comfort Food Café and its guests harmless from any and all liability to injury to persons or property occurring as A result oof this activity and agree to pay for any and all damage to the facility. Buildings, equipment or furniture owned or controlled by Meadowlakes and Ron's comfort food café`. Rons Comfort Food Café` Alcohol Policy-We are responsible for upholding the laws of Oregon Liquor Control Commission and do not permit the service of alcohol to persons under the age of 21years or to persons deemed visibly intoxicated. Additionally, we must check guests for valid identification, remove alcohol beverages from minors or visibly intoxicated persons, and discontinue drink services to visibly intoxicated persons Guests may not order multiple alcoholic beverages without clearly identifying who they are for. If A guest attempts to serve A minor or person who has been cut off, alcohol may be halted for the entire event regardless of the time remaining of the event. 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 mat result in the closing of the bar and /or early termination of the event. We ask you and your guests please drink responsibly, respect the property and abide by all the rules and regulations stated above.

- ❑ **Beverages** – No outside beverages will be allowed including alcohol, coffee, soda, punch, etc. All beverages may be purchased through Meadow Lakes.
- ❑ **Food** – Menu and price will be determined. Guest count will be finalized 5 business days prior to the event. The customer is responsible to pay for the guest count given.
- ❑ **Arrival and Set-Up** – Meadow Lakes 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 management to coordinate scheduling for your set-up. Decorations and signs must not leave marks or damage. Any damage will be charged accordingly to the undersigned. All decorations and signage you provide must be taken with you upon leaving. Management must approve any rental equipment or large items brought in such as dance floors, tables, chairs, DJs, bands, entertainment, etc.
- ❑ **City Noise Ordinance** – There will be no loud music or loud noises after 7:00pm weekdays and 10:00pm weekends.
- ❑ **Smoking** – No smoking inside the building or within 10 ft. of any doorway within accordance the Oregon State law. We provide outside ashtrays and ask guests not to throw their cigarettes on the ground.
- ❑ **Children** – It is the parents' responsibility to accompany and watch their children at all times. Outside, there are hazards including golf and the river nearby. Also, the children and adults are to stay away from the tees, fairways, and greens on the golf course. If there are questions where children and adults are allowed, please ask our staff.

**RESPONSIBLE PARTY-** \_\_\_\_\_

**DATE-** \_\_\_\_\_ **EVENT DATE-** \_\_\_\_\_

**MAILING ADDRESS-** \_\_\_\_\_

\_\_\_\_\_

# Ron's Comfort Food Café Banquets

## **Food and Beverage Policies**

No food or beverage of any kind can be brought into the facility without permission from the Restaurant Manager. No leftover food may be taken off the premises due to strict food preparation laws and liability issues. No alcohol of any kind can be brought on the premises.

## **Menu Choices**

The menu selections must be finalized no later than two weeks prior to the scheduled banquet. All banquet food is served buffet-style.

## **Number of Guests**

A final count of guests attending the banquet must be provided five business days prior to the event. You will be charged for the final count, or the actual number of guests, whichever number is greater.

## **Gratuity**

A 20% service charge will be added to all banquet items.

## **Room Charges**

There will be a \$100.00 charge for set-up and clearing for each room.

## **Dietary Needs**

We are glad to accommodate special dietary needs, including Gluten Free and Vegetarian. Please let the manager know of any specific needs when planning the banquet.

**Thank you for choosing Ron's Comfort Food Cafe!**

# Platters

## **Vegetable Platter**

Featuring broccoli florets, grape tomatoes, green olives, baby carrots and celery served with Ranch dipping sauce

Small (15-25 people) \$70.00

Med (26-50 people) \$115.00

Large (51-100 people) \$245.00

## **Fresh Fruit Platter**

Featuring grapes, pineapple, cantaloupe and one of three seasonal fruits strawberries, watermelon or honeydew

Small (15-25 people) \$75.00

Med (26-50 people) \$150.00

Large (51-100 people) \$295.00

## **Meat Platter**

Featuring baked ham, oven-roasted turkey and roast beef with your choice of breads, butter and other condiments

Small (15-25 people) \$125.00

Med (26-50 people) \$195.00

Large (51-100 people) \$325.00

## **Cheese Platter**

Featuring cheddar cheese, Swiss cheese, pepper jack and American cheese

Small (15-25 people) \$70.00

Med (26-50 people) \$125.00

Large (51-100 people) \$185.00

# Hors d'oeuvres

## **Crostini Choices**

Fresh basil, mozzarella cheese, tomato and balsamic vinegar  
Garlic, olive tapenade and cream cheese \$3.25 per person

## **Tortilla Choices**

Rolled with spinach, sun-dried tomatoes and feta cheese \$3.25 per person

**Devilled Eggs** \$2.50 per person

**Hummus and Vegetable Tray** with house baked bread \$4.50 per person

## **Finger Sandwiches**

Cucumber, chicken salad or tuna salad \$6.50 per person

**Marinated Prawns** (market price)

**Little Smokies** \$3.25 per person

**Meatballs** with sweet and sour or barbeque sauce \$4.50 per person

**Artichoke Dip** with house made bread \$3.25 per person

**Stuffed Mushrooms** oven-roasted, filled with Italian sausage and topped with parmesan cheese \$5.25 per person

**Hot Chicken Wings** with spicy dipping sauce \$5.50 per person

**Barbeque Chicken Wings** with barbeque sauce \$5.50 per person

# Lunch

## **Soup and Salad Bar**

Soup du jour (Soup of the day) and...

Two salads from the following list:

- Coleslaw
- Pasta salad
- Oriental salad
- Spinach salad
- Mixed green salad with dressings
- Caesar salad
- Potato salad

Includes dinner rolls with butter and dessert \$18 per person

## **BBQ Pulled Pork Sandwiches**

House made pulled pork, house made hoagies, Choose from pasta salad, potato salad or mixed green salad, and dressings. Also includes chips and fruit. Served with dessert \$19.50 per person

## **Sandwich Bar**

Choose from a variety of breads with butter and other condiments. The meat tray includes ham, turkey and roast beef. The cheese tray includes cheddar, pepper jack and Swiss cheese. The vegetable tray includes sliced tomatoes, onions, lettuce and pickles.

Choose from pasta salad, potato salad or mixed green salad, and dressings. Served with dessert \$19 per person      Add a cup of soup \$3 per person

## **Burger Bar**

Fresh burger patties and buns, served with condiments and a variety of cheeses. The vegetable tray includes slice tomatoes, onions, lettuce and pickles. Choose from pasta salad, potato salad or mixed green salad. Also includes chips and dessert. \$19.50 per person

## **Dog Bar**

Dogs and hoagie buns, served with condiments, including sauerkraut, chili, shredded cheese and diced onions. Choose from pasta salad, potato salad or mixed green salad. Also includes chips and dessert. \$18 per person

# DINNERS

## **Lasagna**

Meat or vegetarian, choice of vegetable, mixed green salad, choice of dressing, dinner rolls with butter and dessert \$24

## **Meat Loaf**

Served with mashed potatoes and gravy, choice of vegetable, mixed green salad, choice of dressing, dinner rolls with butter and dessert \$23

## **Asiago Cheese Crusted Chicken Breast**

Choice of rice or potatoes, choice of vegetable, mixed green salad, choice of dressing, dinner rolls with butter and dessert \$26

## **Pork Flat Iron Steaks or Pork Loin Roast**

Choice of rice or potatoes, choice of vegetable, mixed green salad, choice of dressing, dinner rolls with butter and dessert \$24

## **Salmon Fillets**

Choice of rice or potatoes, choice of vegetable, mixed green salad, choice of dressing, dinner rolls with butter and dessert \$29

## **Traditional Turkey**

Mashed potatoes and gravy, stuffing, cranberries, choice of vegetable, mixed green salad, choice of dressing, dinner rolls with butter and dessert \$24

## **Traditional Ham Dinner**

Mashed potatoes and gravy, stuffing, cranberries, choice of vegetable, mixed green salad, choice of dressing, dinner rolls with butter and dessert \$26

## **Tri-Tip Beef**

Choice of potatoes, choice of vegetable, mixed green salad, choice of dressing, dinner rolls with butter, au jus and dessert \$31

## **Tri-Tip Beef and Chicken**

Choice of potatoes, choice of vegetable, mixed green salad, choice of dressing, dinner rolls with butter, au jus and dessert \$39

## **Prime Rib Dinner**

Choice of potatoes, choice of vegetable, mixed green salad, choice of dressing, dinner rolls with butter, au jus and dessert \$44

# Brunch

## **Full Brunch**

Brunch includes strata, hashed browns, bacon, sausage, biscuits and gravy, fruit and cinnamon rolls. Served with coffee \$19 Add juice \$2.00

## **Half Brunch**

Half brunch includes strata, bacon, sausage, fruit, cinnamon rolls and coffee \$16.50

## **Continental Brunch**

This includes fruit, hard boiled eggs, cinnamon rolls, coffee \$11.50, Add juice for \$2.00