



Bumpers Grill & Bar, Banquet Information Packet

21935 NE Halsey Suite 100 Fairview OR 97024
Phone 503.618.1855 | Fax 503.661.5252
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Bumpers Grill & Bar is pleased to invite you to enjoy our private room banquet facility (seating up to 50 guests) or our upstairs loft area (seating up to 28 guests). Parties mark some of life's most important and intimate moments.

All special events in these dining rooms will receive the attention of our Chef and service staff, who will ensure the standard for which Bumpers Grill & Bar is known.

Any size party can request a group menu, although we do not require it of groups less than 15. In order for us to provide you with the best service possible, we recommend using our menu packages for parties of 20 or more guests. There is a \$50 room fee for all events. This confirms the contract for your reservation and is non-refundable. We can provide hosted or no-host bars for your event. Liquor, wine, and beer service is provided for your event without having a bar set up in the banquet room.

We have enclosed menus, pricing, and policies for your review. If there are any special food requests such as vegetarian, vegan, gluten free or allergies, please let us know so we can accommodate you. This pricing will be good for 30 days. We would be glad to discuss any requests that you may have regarding your special event. If you would prefer a customized menu, we would be glad to discuss it with you.

Sincerely,

Bumpers Grill & Bar

HORS D'OEUVRE PARTY

\$24.00 per person

Choice of 4 of the following:

Crispy Prawn Cigars

Shrimp-stuffed wonton with horseradish cocktail sauce

Artichoke & Spinach Dip

Laced with sour cream and fresh tortilla chips

Fried Calamari

With sweet chili dipping sauce

Cheese & Veggie Platter

Cheddar & Swiss cheese, assorted veggies & fruit

Stuffed Mushroom Caps

Herb cream cheese and real bacon bits

Pulled-Pork Sliders

With Bumpers own BBQ sauce

24K Onion Rings

Served with ranch dressing

Gourmet Meatballs

With onions, peppers and teriyaki sauce

Dinner Buffet Menu #1

\$39.00 per person

Starters (choose ONE)

Farm Fresh Assorted Baby Greens

Garnished with Grape Tomatoes, English Cucumbers, Dried Cranberries & Reggiano Croutons and Accompanied by Bumpers House Dressing

Traditional Caesar Salad

With Parmesan Cheese, roasted garlic and Croutons

Entrée (Served with garlic whipped potato, rice pilaf & seasonal vegetables)

Hand Carved Slow Roasted Top Sirloin with Horseradish Cream

Plus choose TWO of the following

Grilled Marinated Chicken Breast

Grilled Salmon

Vegetable Linguini Pasta

Artichoke hearts, spinach, tomato, mushrooms tossed with a light garlic cream sauce and topped with Parmesan

Dessert

New York Cheesecake with Raspberry Sauce

Beverages

Unlimited Coffee, Tea, Soda

Plated Dinner Menu #2

\$49.00 per person

~ Selections must be made 2 weeks prior to your event ~

Starters (choose ONE)

Farm Fresh Assorted Baby Greens

Garnished with Grape Tomatoes, Cucumbers, Dried Cranberries , Croutons and Bumpers Poppy Seed Vinaigrette

Traditional Caesar Salad

With Parmesan Cheese, roasted garlic and Croutons

Entree Selection

Grilled Top Sirloin (8 oz.)

Pepper Seared Top Sirloin topped with Bordelaise Sauce, Garlic Whipped Potatoes and Seasonal Vegetables

Grilled Salmon

Accompanied with Rice Pilaf & Seasonal Vegetables

Old Fashioned Meatloaf

Accompanied with Garlic Whipped Potatoes and Seasonal Vegetables

Vegetable Linguini Pasta

Artichoke hearts, spinach, tomato, mushrooms tossed with a light garlic cream sauce and topped with Parmesan

Dessert (choice of ONE for entire group)

Decadent Chocolate Cake

New York Cheesecake with Raspberry Sauce

Beverages

Unlimited Coffee, Tea, Soda

Plated Dinner Menu #3

\$60.00 per person

~ Selections must be made 2 weeks prior to your event ~

Appetizers (choose ONE)

Onion Rings with Ranch Dipping Sauce
Crispy Fried Calamari with Sweet Chili Dipping Sauce
Artichoke & Spinach Dip with Tortilla Chips
Crispy Prawn Cigars with Cocktail Horseradish Sauce

Starters (choose ONE)

Farm Fresh Assorted Baby Greens
Garnished with Grape Tomatoes, Cucumbers, Dried Cranberries , croutons
and Bumpers Poppy Seed Vinaigrette

Traditional Caesar Salad
With Parmesan cheese, roasted garlic & croutons

Entree Selection (includes appropriate starch and Chef's choice of fresh vegetables)

Slow Roasted Prime Rib –12 oz. (Minimum of 10 orders)
Accompanied by Au Jus, Horseradish Cream and Funions

Chicken Cordon Bleu
Boneless breast of chicken layered with Swiss cheese and ham, breaded
and baked, topped with a Béchamel sauce

Alaskan Pecan Crusted Halibut
Topped with spicy Molasses pecans and a Menuiere butter sauce.

Filet Mignon 8 oz
Grilled and served with a Red Wine Bordelaise

Dessert (choice of ONE for entire group)

Chocolate Decadent Cake
New York Cheesecake with Raspberry Sauce

Beverages

Unlimited, Coffee, Tea, Soda

Plated Dinner Menu #4

\$69.00 per person

~ Selections must be made 2 weeks prior to your event ~

Appetizer

Jumbo Tiger Prawn Cocktail

Starters (choose ONE)

Farm Fresh Assorted Baby Greens

Garnished with Grape Tomatoes, Cucumbers, Dried Cranberries, Croutons and Bumpers Poppy Seed Vinaigrette

Traditional Caesar Salad

With Roasted Garlic, Parmesan cheese & Croutons

Entree Selection (includes appropriate starch and Chef's choice of fresh vegetables)

Slow Roasted Prime Rib –14 oz. (Minimum of 10 orders)

Accompanied by Au Jus, Horseradish Cream and Haystack Onions

Chicken Cordon Bleu

Boneless breast of chicken layered with Swiss cheese and ham, breaded and baked, topped with a Béchamel sauce

Alaskan Pecan Crusted Halibut

Topped with candied pecans, bell peppers and a menuiere butter sauce.

Bacon Wrapped Filet Mignon 8 oz

Served with a Red Wine Bordelaise topped with funions

Dessert (choice of ONE for entire group)

Decadent Chocolate Cake

Vanilla Ice Cream Sundae

New York Cheesecake with Raspberry Sauce

Beverages

Unlimited Coffee and Tea

Bumpers Grill & Bar

Special Event Terms and Conditions

1. **Booking Procedures.** Tentative bookings will be held for 24 hours. A room fee of \$50.00 is non-refundable and confirms the contract for your reservation. Bookings will be guaranteed when signed contract and deposit are received.
2. **Guaranteed Guest Count** is required 7 full business days before the event. Event food charges will be based on the guaranteed guest number, or actual guest number, whichever is greater.
3. **Table Configurations** are dependent on the size of the group.
4. **Service Hours.** Event hours are limited to the contracted meal period, unless prior arrangements have been made. Arrangements may be made for set-up of events outside normal service hours.
5. **Cocktail Service.** Cocktails shall be provided from the main restaurant service bar area and will be ordered through the staff on your event.
6. **Meetings.** Service charge for non-meal period meetings will be \$25/hour, per service person with a 2/hour minimum.
7. **Room Amenities.** A/V screen is available at a rate of \$25/event. A/V cord is available at no charge.
8. **Corkage Fee** is \$15 per 750 ml bottle and applies to any bottle not purchased from the Bumpers Grill & Bar wine list. A fee of \$25.00 if you choose to bring a cake for your celebration.
9. **Menu Seasonality.** Menus are seasonal and subject to change at any time.
10. **Gratuities.** A 20% gratuity is added to the bill.
11. **Billing.** Payment is due at the conclusion of the banquet in the form of cash, cashier's check or accepted credit card. Any payment by business check must be pre-approved by a manager. There will be one check per event (no separate checks).

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Special Event Agreement and Authorization Form

Reservation Name: _____

Address: _____ City: _____ State: _____ Zip: _____

Contact Name: _____ Email Address: _____

Phone: _____ Fax: _____ Cell: _____

Event Date: _____ Day: _____ Start Time: _____

Expected # of guests: _____ Bar: Host _____ No Host _____ Occasion: _____

Name on the Credit Card: _____

Credit Card #: _____ Exp. Date: _____

1. Room Fee/Cancellation Policy. There is a Room Fee of \$50.00 that is non-refundable. It is a private space and is not applied to food or beverage costs. Cancellations must be in writing. \$600 purchase minimum.
2. No food or beverage may be brought into the restaurant without prior approval. A \$12.00 per bottle corkage fee will be assessed for all wines brought in. A \$25.00 fee will be assessed for a cake brought in.
3. Guaranteed guest count is required 7 full business days before the event.
4. Menu selections are due a minimum of 7 days prior to your event date.
5. A 20% gratuity is added to the entire bill.
6. Full payment is due and payable on the date of the event. We accept cash and all major credit cards. Any company check must be approved prior to the event by Management.
7. Bumpers Grill & Bar, Inc. does not assume any liability for the damage or loss of any merchandise or articles left before, during or after the event.
8. The Client assumes responsibility for any damage that may occur on the premises: this includes any breakage of glasses and/or dishes, damage of walls, carpets, furnishings, etc. Bumpers Grill & Bar, Inc. management reserves the right to assess a service charge for any damages and/or excessive clean-up beyond the expected normal range of a planned function.
9. The Client agrees to insure that the event scheduled and any persons in attendance will conduct no illegal activities.

I have read and clearly understand the special event terms and conditions and above terms.

Signature: _____ **Date:** _____

Representing: _____