



21935 NE Halsey Suite 100 ~ Fairview OR 97024
Phone 503.618.1855 ~Fax 503.661.5252
~ bumpersgrill@comcast.net ~ www.bumpersgrill.com ~

Date:

To:

Date of Event:

Phone/Fax:

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 that will assure the standard which Bumpers Grill & Bar, Inc. has become known.

Any size party can request a group menu, although we do not require it of groups less than 20. In order for us to provide you with the best service possible, we recommend using our menu packages for those parties of 20 guests or more. There is a \$50 room fee for all events. This confirms the contract for your reservation. 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.

I have enclosed menus, pricing, and policies for your review. 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,

Marcia Hurford,
Event Coordinator



HORS D'OEUVRE PARTY

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, Olives and Red Pepper Pate'

Stuffed Mushroom Caps

Herb Cream Cheese and Real Bacon bits

Parmesan Encrusted Chicken Medallions

Herb Seasoned with Celery and Bleu Cheese Dressing

24K Onion Rings

Served with Ranch Dressing

Gourmet Meatballs

Smothered in Bumpers Special Dipping Sauce

\$15.00 per person



Dinner Buffet Menu #1

\$27.00 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 Reggiano Croutons

Entrée:

Hand Carved Slow Roasted Top Sirloin

With Au Jus and Horseradish Cream, garlic whipped potato & seasonal vegetables

(Also choose ONE of the following)

Grilled Marinated Chicken Breast

Served with Rice Pilaf and Seasonal Vegetables

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Alaskan Halibut

Served with Rice Pilaf and Seasonal Vegetables

Lasagna

Homemade sweet pork sausage and spinach with fresh mushroom, tomato, onion Bell pepper and fresh grated parmesan cheese

Dessert:

New York Cheesecake with Raspberry Sauce

Beverages:

Unlimited Coffee, Tea, Soda

Group Dinner – Menu #2

\$33.00 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 Reggiano Croutons

Entree Selection:

Grilled Au Gratin Top Sirloin (8 oz.)

Pepper Seared Top Sirloin, topped with Oregon Bleu Cheese Gratin With Bordelaise Sauce, Garlic Whipped Potatoes and Seasonal Vegetables

Grilled Salmon

Topped with Lime & Basil Buerre Blanc Accompanied by Risotto Cakes & Seasonal Vegetables

Half Rack Baby Back Pork Ribs

Accompanied by Garlic Whipped Potatoes and Seasonal Vegetables

Lasagna

Homemade sweet pork sausage and spinach with fresh mushroom, tomato, onion Bell pepper and fresh grated parmesan cheese

Dessert: (Choice of one for entire group)

Chocolate Cake with Crème Anglaise

New York Cheesecake with Raspberry Sauce

Beverages: Unlimited Coffee, Tea, Soda

Group Dinner – Menu #3

\$40.00 per person

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, English Cucumbers, Dried Cranberries & Reggiano Croutons
Accompanied by Basil Balsamic Vinaigrette and Ranch Dressing
Traditional Caesar Salad
With Reggiano Croutons, Parmesan Cheese, Roasted Garlic & Fresh Lemon

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 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 spicy Molasses pecans and a Menuiere butter sauce.
Filet Mignon 8 oz
Medium Grilled and served with a Red Wine Bordelaise

Dessert: (Choice of one for entire group)

Decadent Chocolate Silk
New York Cheesecake with Raspberry Sauce

Beverages: Unlimited, Coffee, Tea, Soda

Group Dinner – Menu #4

\$46.00 per person

Appetizer: Jumbo Tiger Prawn Cocktail

Starters: (Choose one)

Farm Fresh Assorted Baby Greens
Garnished with Grape Tomatoes, English Cucumbers, Dried Cranberries & Reggiano Croutons
Accompanied by Basil Balsamic Vinaigrette and Ranch Dressing
Traditional Caesar Salad
With Reggiano Croutons, Parmesan Cheese, Roasted Garlic & Fresh Lemon

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 spicy Molasses pecans and a Menuiere butter sauce.
Filet Mignon 8 oz
Medium grilled served with a Jack Daniels Molasses demi glaze topped with onion rings

Dessert: (Choice of one for entire group)

Decadent Chocolate Mousse
New York Cheesecake with Raspberry Sauce

Beverages: Unlimited Coffee, Tea, Soda

**Bumpers Grill & Bar
Special Event Terms and Conditions**

1. **Booking Procedures.** Tentative bookings will be held for 72 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 5 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. Parties up to 20 may be accommodated on one large rectangle.
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. **Number of Servers Provided.** Parties of 16 or smaller will be assigned one waiter. Parties of 16 to 30 will be assigned two waiters. Parties of 30 to 50 will be assigned three waiters. Additional service may be requested at a rate of \$25/hour per service person. Discuss with event coordinator about host or no host bar options.
6. **Cocktail Service.** Cocktails shall be provided from the main restaurant service bar area. Private bartender service in the banquet room shall be an additional charge.
7. **Meetings.** Service charge for non-meal period meetings will be \$25/hour, per service person with a 2/hour minimum.
8. **Room Amenities.** A/V screen is available at a rate of \$25/event. A/V cord is available at no charge.
9. **Equipment & Rentals.** Rentals of other A/V equipment, projectors, etc., are additional charges.
10. **Corkage Fee** is \$12 per bottle and applies to any bottle not purchased from the Bumpers Grill & Bar wine list.
11. A fee of \$25.00 if you choose to bring a cake for your celebration.
12. **Menu Seasonality.** Menus are seasonal and subject to change at any time.
13. **Gratuity.** An 18% gratuity is added to the bill.
14. **Billing.** Payment is due at the conclusion of the banquet in the form of cash, cashiers 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: _____ End Time: _____

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

Name on the Credit Card: _____

Credit Card #: _____ Exp. Date: _____

Card Type: Mastercharge _____ Visa _____ American Express _____ Discover _____

1. Deposit/Cancellation Policy. There is a Room Fee of \$50.00 that is non-refundable. A credit card imprint or 50% deposit (based on the estimated total food cost) is required to guarantee your reservation. Deposits are forfeited for cancellations made within thirty days of scheduled event.
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 5 full business days before the event.
4. Menu selections are due a minimum of 7 days prior to your event date.
5. An 18% 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. A company check must be pre-arranged and approved prior to the event.
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.

I have read and clearly understand the terms and conditions listed above.

Signature: _____ **Date:** _____

Representing: _____

