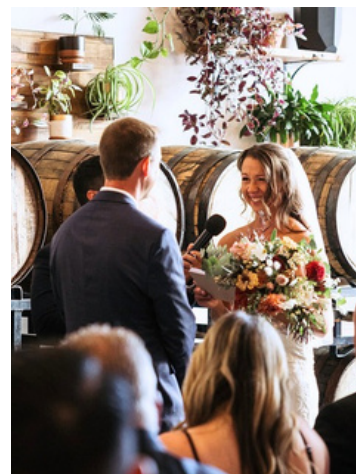




Tempest Carvalho
Event Manager
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550 SW Industrial Way, Ste 185
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Event Information

**Thank you for your interest in
hosting an event in The Barrel
Room at UPP Liquids!**

We are a family-owned event space that offers personalized services, a beautiful atmosphere, professional staff, and delicious food and drinks designed to impress your guests and create an event to remember.

The Barrel Room holds **72 seated guests or 85 standing** for a cocktail reception. It's an actual working barrel room decorated in a rustic setting that offers a unique ambiance for any event! We offer **full audio/visual capabilities** and a beautiful, newly remodeled, vintage-style loft space for you and your guests to enjoy.

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Banquet Information

Venue Accomodations

We have everything you need for a successful and beautiful event!

The venue fee includes

- lounge & patio
- bartenders & servers
- tables & chairs
- linens, napkins & simple décor
- linens, napkins, & simple decor
- china, flatware, glassware
- set up, & cleanup
- additional amenities at end of menu

Food & Beverage Minimums

Each event must meet our food & beverage minimums which vary according to time of rental, day of rental, and peak versus off-season pricing. All food and drinks purchased for the event contribute to the minimum.

We offer plenty of options for varying budgets!

Bar Packages

Each bar package includes services of bartenders.

Hosted bar: The event's host pays for all food and drinks during the event.

Token System: Each guest is allotted a specified number of drink tokens that the host will pay for with guests self-paying after tokens have been used.

Hosted Bar to Specified Dollar Amount: The host determines a specified dollar amount for guests' drinks before the bar becomes self-paid.

Non-Hosted Bar: All guests self-pay for drinks

Payment Policy

A deposited venue fee is due at the time of booking/securing a date/time.

A card will be held at the beginning of your event with all charges due at the close of each event.

*A direct invoice can be sent with prior approval and advanced notice - additional 3.4% charge.



Bar Packages

Choose how many drinks you would like
to provide for your guests

Hosted bar

All food and drinks are
courtesy of the event
host.

Token System

Each guest is allotted a
specified number of
drink tokens courtesy of
the host. Guests self-pay
after tokens have been
used.

Non-Hosted Bar

Guests self-pay for all drinks

Bar Limits

Choose which drinks you would like
to provide for your guests

Package 1

Beer
Wine
Cider
Non-Alcoholic

Package 2

Beer
Wine
Cider
Non-Alcoholic
Call Brands of Liquor
*cocktails \$16 & under

Package 3

Beer
Wine
Cider
Non-Alcoholic
Premium Brands of Liquor
*no limitations

Guests will have the option to self-pay for items not included in your package



THE BAR

PRICING LIST

Beer

8 Rotating Taps of UPP Liquids Beer

All beers are made on-premises

\$8

Non-Alcoholic

House Mocktails	\$8
Humm Kombucha	\$6
Coca-Cola Products	\$3
N/A IPA	\$6
Downshift CBD	\$8

Cans

Huckleberry Ginger Cider	\$8
-Bend Cider	
N/A IPA	\$8
-Best Day Brewing	
GF IPA	
-Groundbreaker	

Gin

Big Gin	\$8
Bombay Sapphire	\$11
Hendrick's	\$13

Rum

Lewis & Clark	\$8
Bacardi	\$13

Tequila

Batanga Blanco	\$10
Batanga Reposado	\$11
Hussong Blanco	\$16
Hussong Reposado	\$19

Vodka

Tito's	\$10
Ketel One	\$12
Crater Lake	\$10

Whiskey

Buffalo Trace	\$12
Pendleton	\$12
Bulleit Rye	\$12
Basil Hayden	\$25
Angel's Envy Rye	\$30
Johnny Walker Black Scotch	\$15
Macallan Scotch	\$30

Wine

White Pinot	\$16
Pinot Gris	\$10
Pinot Noir	\$16
Red Blend	\$12
Cabernet Sauvignon	\$12
Chardonnay	\$11
Rosé	\$16
Brut	\$8

*SUBJECT TO CHANGE WEEKLY



THE BAR

COCKTAIL LIST

Farewell Bend

vodka or whiskey, marionberry
puree, mint, lime, ginger beer

Blood Orange Margarita

tequila, blood orange, agave simple
syrup, lime juice

Old Fashioned

whiskey, angostura bitters, simple
syrup

Espresso Martini

vodka, hazelnut espresso vodka,
cold brew, baileys

Amaretto Sour

whiskey, amaretto liqueur, lemon
juice, simple syrup

Marionberry Lemon Drop

vodka, marionberry puree, lemon
juice, triple sec

Negroni

gin, campari, sweet vermouth

Mojito

rum, mint, simple syrup, lime juice

Jungle Bird

dark rum, campari, pineapple juice,
lime, simple syrup

Mai Tai

white rum, triple sec, lime, orgeat

Bites and Boards

*Please no more than 4 different offerings per event

Each portion serves 20 people // multiple orders per item encouraged for over 20 guests

Finger Foods

Charcuterie Platter assortment of cured meats, cheeses, marinated olives, seasonal sauteed vegetables, nuts, and fresh bread	\$250	
Bruschetta toasted baguette slices with tomatoes, basil, garlic, and balsamic glaze	\$105	  
Meatballs blend of seasoned ground beef, pork and parmesan, slow simmered in marinara sauce then served with a sprinkle of Parmesan	\$200	 
Bacon-Wrapped Potato Wedges golden, crispy potatoes wrapped in smoky bacon drizzled served with ranch	\$120	 
Stuffed Mushrooms cremini mushrooms filled with a seasoned chevre goat cheese filling topped with balsamic glaze	\$125	  
Fruit Platter assortment of fresh seasonal fruits with a side of house whipped marionberry cream cheese	\$175	  
Vadouvan Chicken Skewers chicken thighs marinated in a blend of traditional Indian Masala spices on with a mahumara sauce	\$145	 
Caprese Skewers marinated cherry tomatoes, spiced mozzarella balls, basil, topped with a balsamic glaze	\$120	  

Dips

Hummus Board roasted garlic hummus, pita chips, feta cheese, seasonal vegetables, & marinated olives	\$180	 
Baked Brie served with baguette slices topped with honey, walnuts, and marionberries	\$170	
Chips & Dip tortilla chips served with black bean dip & salsa roja	\$105	  
Spinach Artichoke Dip creamy dip baked and served with tortilla chips	\$190	 

Salads

Pasta Salad macaroni pasta, crisp vegetables, balsamic vinaigrette, fresh herbs, and parmesan cheese	\$105	 
Coconut Couscous Salad couscous simmered in coconut milk with lime, pickled red onions, tomatoes, feta, cucumbers, and kalamata olives	\$120	  
Seasonal Salad mixed greens, roasted beets, goat cheese, honey crisp apples, toasted hazelnuts, lemon vinaigrette	\$175	  

Additions: Gluten-Free Crackers, Gluten-Free Chips, Baguette

\$20/Order



Gluten-Free



Dairy-Free



Vegetarian



Nut-Free



Taco Bar Buffet

Build-your-own taco bar with options for everyone!

Sides spanish rice, seasoned black beans, flour tortillas, fajita veggies

Toppings shredded cheddar cheese, lettuce, pico de gallo, sour cream

Entrees

Pork Carnitas pork tenderloin slow cooked overnight with spices, oranges, and limes   

Chicken chicken breast marinated in a blend of cilantro, lime, and spices   

Jackfruit seasoned with savory spices, tomatoes, pineapple, jalapenos, and onion mix    

Carne Asada tender, grilled, & marinated carne asada sliced thin   

2 entrees \$45 per person

3 entrees \$55 per person

Carne Asada Additional \$12 per person

Recommended Appetizers: chips & dip
bacon-wrapped potatoes
spinach artichoke dip

Recommended Dessert: churros



Gluten-Free



Dairy-Free



Vegetarian



Nut-Free

Bon Appetit



Rustic and thoughtfully curated culinary experience inspired by classic elegance.

Sides garlic mashed potatoes, seasonal sauteed vegetables, mixed greens salad with vinaigrette, & baguette slices with whipped butter

Entrees

Pork Tenderloins	herb-crusted and seared pork tenderloin served with a rich demi-glace sauce	 
Chicken Marsala	tender chicken breasts sautéed then simmered in a creamy marsala wine sauce with mushrooms and garlic	 
Mushroom Marsala	vegetarian twist on the classic, featuring Portobello mushroom caps simmered in a creamy mushroom marsala wine sauce	  
Beef Medallions	seared, tender beef medallions served in a sherry cream mushroom sauce with a cilantro garlic compound butter	 
Lemon Butter Salmon	pan-seared wild-caught salmon fillet finished in a silky lemon butter sauce, infused with fresh garlic and a hint of herbs	 

2 entrees \$55 per person

3 entrees \$70 per person

Beef Medallions or Salmon additional \$15 per person

Recommended Appetizers
antipasto platter
caprese salad
bruschetta
whipped brie

Recommended Dessert
cheesecake
petit fours
flourless chocolate torte



Gluten-Free



Dairy-Free



Vegetarian



Nut-Free

Hawaiian Buffet



A tropical celebration of vibrant flavors and aloha spirit.

Sides

hawaiian-style mac salad, sticky white rice, crunchy coleslaw, Maui Wowee sauce, pineapple salsa, and soy sauce

Entrees

Kalua Pork

slow-roasted juicy Kalua pork infused with pineapple and rich, smoky flavors



Huli Huli Chicken

grilled chicken drenched in a sweet and savory pineapple marinade with soy sauce and ginger



Jackfruit

sweet and savory jackfruit simmered in a rich barbecue sauce with grilled pineapple



2 entrees \$40 per person

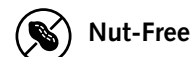
3 entrees \$50 per person

Recommended Appetizers

bacon-wrapped potatoes
pineapple meatballs
hummus board

Recommended Dessert

cheesecake with chocolate sauce
flourless chocolate torte



Italian Fare



Rich, authentic flavors of Italy featuring a delicious spread of traditional favorites.

Sides sliced baguette & whipped butter, a house mixed greens salad with balsamic vinaigrette, and seasonal sauteed vegetables

Entrees

Italian Bolognese hearty ragu made with pork and savory vegetables, simmered in a sauce of rich tomatoes and aromatic herbs 

Chicken Alfredo grilled chicken tossed in a sauce with herb white cheeses, heavy cream, and garlic 

Mushroom Carbonara creamy pasta with a sauce made with whipping cream, parmesan, eggs and garlic then sautéed with mushrooms  

Garden Lasagna pasta layered with roasted seasonal vegetables, ricotta, herbs, house-made marinara sauce mozzarella, and parmesan  

2 entrees \$35 per person

3 entrees \$45 per person

Recommended Appetizers:

meatballs
stuffed mushrooms
chef's antipasto platter
caprese salad
spinach artichoke dip

Recommended Dessert:

cheesecake
petit fours
chocolate torte



Gluten-Free



Dairy-Free



Vegetarian



Nut-Free

Smokin' BBQ



A hearty feast packed with bold flavors and slow-cooked goodness.

Sides

house green salad with ranch, mac salad, coleslaw,
& slider rolls with whipped butter

Entrees

Brisket

slow-smoked BBQ brisket glazed with a house-made smoky,
tangy barbecue sauce



BBQ Chicken Thighs

smoked chicken thighs marinated and glazed with a house-made
smoky marionberry barbecue sauce



BBQ Pulled Pork

slow-smoked pork marinated in a house-made honey BBQ sauce



BBQ Jackfruit

plant-based young jackfruit slow-cooked and simmered in a
house-made marionberry BBQ sauce



2 entrees

\$45 per person

3 entrees

\$60 per person

Brisket

Additional \$10 per person

Recommended Appetizers

bacon-wrapped potatoes
spinach artichoke dip

Recommended Dessert

cheesecake
petit fours
chocolate torte



Gluten-Free



Dairy-Free



Vegetarian



Nut-Free

Mediterranean Buffet



Featuring a vibrant spread of dishes from Greece and beyond, this culinary experience brings together the freshest ingredients and timeless recipes.

Sides

garlic hummus, feta cheese, pita, kalamata olives, couscous salad with fresh vegetables, tzatziki sauces, and lemon vinaigrette

Entrees

Lamb

tender, seasoned lamb marinated with a blend of Mediterranean herbs and spices



Chicken Shawarma

juicy chicken breast grilled with a blend of aromatic Mediterranean spices with roasted tomatoes



Falafel

crunchy on the outside and tender on the inside, house-falafel made from a blend of chickpeas, herbs, and spices



2 entrees \$45 per person

3 entrees \$55 per person

Recommended Appetizers

antipasto board
bacon-wrapped potatoes
spinach artichoke dip

Recommended Dessert

baklava
cheesecake
flourless chocolate torte



Gluten-Free



Dairy-Free



Vegetarian



Nut-Free

After Dinner



Dessert Options

Churros	\$48 for 12 portions
Cheesecake	\$96 for 12 portions
Petit Fours	\$120 for 24 portions
Flourless Chocolate Torte	\$96 for 12 portions
Cookie Platter	\$50 for 40 cookies



You are welcome to bring your own dessert if you would prefer! There will be a \$40 fee attached.

Coffee Carafe

\$30 per carafe of Local Thump Coffee Roasters

Regular, Decaf (by request), & Herbal Tea are offered at a self-serve station.

Served with cream, sugar, & Sweet 'n Low

Breakfast



Good Morning Board

\$22 per person - serves 20

Board Bagels, cream cheese, seasonal fruits, breakfast breads, breakfast pastries

Breakfast Bagel Bar

\$28 per person

Board Bagels, sun-dried tomato cream cheese, marionberry jam, spicy shrimp cream cheese, cucumbers, tomatoes, seasonal fruits, candied walnuts

Breakfast Table

\$22 per person

Main Scrambled eggs with bell pepper, cheese, onions, bacon, sausage

Sides Sliced sourdough with butter, cottage potatoes

Breakfast Tacos

\$32 per person

Main Scrambled eggs, fajita veggie mix, chorizo, flour tortillas

Sides House salsa, cottage potatoes, green sriracha crema

Additions: Coffee Bar - \$30 per carafe
Seasonal Fruit Platter - \$205, serves 20



Lunch Buffet

Slider Buffet

\$32 per person.

A heartier lunch rich in savory flavors served on slider buns. Gluten-free buns available for additional \$2/serving

Proteins (choose two)

Pulled pork, BBQ beef, turkey, BBQ jackfruit, chicken salad.

Toppings

House slaw, BBQ sauce, lettuce, cheese, pickles, tomato, onion

Sides

House salad with ranch, potato chips

Dessert

Chocolate chip cookies

Pinwheel Wraps

\$25 per person.

A delicious board of three different light wraps

Wraps

Three different pinwheel wraps with turkey, ham, or veggie

Sides

House salad with ranch, potato chips

Dessert

Chocolate chip cookies

Taco Bar

\$40 per person.

Build-your-own taco bar with options for everyone

Proteins (choose two)

Cilantro lime chicken, pork carnitas, marinated jackfruit

Toppings

Shredded cheddar, pico de gallo, sour cream, lettuce, hot sauce

Sides

Spanish rice, black beans, tortillas



Event Enhancements

Add an event enhancement that fits your party the best! Every event enhancement is taken care of by our event staff so that your party can sip and enjoy the event.

Plated Dinner.....	\$10/portion
Stage (including set up and tear down).....	\$200
External Dessert.....	\$40
External Decorations.....	\$40
AV/TV Usage.....	\$50
Corkage Fee (up to 6 bottles).....	\$15/cork
Additional Hour of Service.....	\$125/hour + \$500 F&B Minimum/hour
Champagne Toast.....	\$50 + corkage fee
Simple Photo Backdrop with Ring Light.....	\$150
Pre-event Storage of Items.....	\$40
Post-Event Storage of Items.....	\$150

*subject to space limitations

Room Turnover.....	\$50 per flip
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*subject to space limitations





Preferred Vendors

Looking to amplify your event even further? We collaborate with many local DJs, karaoke providers, flower shops, photo booths, and fun entertainment around Central Oregon for you and your guests to enjoy!

Photographers

Photos by Lauren Michelle
Kiley Stephens Photography
Cyr Beckley

Hotels

Campfire Hotel
McMenamins Old St. Francis
Oxford Hotel

DJs

DJ GREY WZRD
DJ Disco Dino
DJ Don
DJ Humblbeatz

Local Adventures

Bend Kayak School & Rentals
Mt. Bachelor
Seventh Mountain Rafting

Karaoke

A Fine Note Karaoke

Wine

Stoller Winery
Bend Wine Bar

Photobooth

Adventure Box Photobooth
Striking Glam Photobooth

Transportation

Cruizzy

Coffee Cart

Wildboots Coffee

Event Planners

Mckenzie - The Indigo Bride

Florist

Donner Flower Shop

Desserts

Ida's Cupcakes





Menu Selection

MENU SELECTION AND GUEST COUNT

Buffet options require a minimum of 20 orders each.

Menu selections and final guest count must be solidified two weeks prior to your event. From this point forward, the guaranteed number of guests cannot be reduced. You will be billed for the confirmed number of guests or the actual number of guests served, whichever is greater. If a guaranteed number of guests is not received, you will be billed based on the initial estimate given.

*Children 10 and under may be counted as a half portion if noted at least two weeks prior to the event. Children 10 and under may order off the kid's pub menu.

*Guests with allergens may order off of our main Pub Menu if preferred (up to 6 guests only, please). We must note that, while we try our hardest to accommodate preferences and allergens, we cannot guarantee no cross-contamination in our kitchen.

**Any increase in numbers or requests for menu changes 7 days before are subject to a 20% premium above the published price, if it is possible to provide the requested change.

Menus and beverage prices are subject to change prior to your event. All food is served buffet style unless otherwise specified.