OXFORD SUITES

Breakfast

Riverside Sunrise Buffet

Fresh seasonal sliced fruit, scrambled eggs, breakfast potatoes, your choice of hickory smoked bacon or sausage link, assorted fresh baked muffins, fresh brewed Citavo coffee and hot water for tea plus your choice of two of the following juices: orange, apple or cranberry.
$16.00 per person

Classic French Toast

Delicious French toast topped with seasonal berry and whipped topping or savory butter and syrup served with your choice of hickory smoked bacon or sausage links, fresh brewed Citavo coffee and hot water for tea plus your choice of two of the following juices: orange, apple or cranberry.
$16.00 per person

Oxford Continental Breakfast

Assorted fruit pastries and bagels with cream cheese, seasonal sliced fruit, granola and yogurt served with fresh orange juice, brewed Citavo coffee and hot water for tea.
$13.00 per person

Homestyle Oatmeal Bar

Old-fashioned oatmeal, brown sugar, assorted nuts, dried fruit and seasonal sliced fruit, served with fresh orange juice, fresh brewed Citavo coffee and hot water for tea.
$12.00 per person

Breakfast à la carte

Fresh Seasonal Sliced Fruit Tray–serves 12	$45.00
Bagels with Cream Cheese–serves 12	$21.00
Breakfast Fruit Pastries–serves 12	$21.00
Assorted Large Muffins–serves 12	$21.00
Croissants with Butter and Fruit Preserves–serves 12	$25.00
Breakfast Burrito with egg and choice of meat, served with salsa	$6.00 each
Yogurt Parfaits with Granola Clusters–16 oz. serving	$5.00 each
Assorted Juice Bottles (on consumption)	$3.00 each

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Menu items and prices are subject to change. Prices do not include applicable sales tax or 19% service charge.

1701 E Yakima Avenue • Yakima, Washington 98901 • p: 509.457.9000 • f: 509.576.9757 • oxfordsuitesyakima.com

Sample

Break Packages

Greenway Trekker
Granola bars, dried fruit, string cheese and bottled water.
$9.00 per person

Yakima Break
Apple slices with caramel dip, tri-colored tortilla chips with fresh, housemade salsa, served with assorted soft drinks and bottled water.
$8.00 per person

Power Hour Break
Assorted granola, energy and protein bars, whole apples and bananas, served with Vitaminwater and V-8 Juice bottles.
$11.00 per person

Mediterranean
Hummus dip with pita chips, cucumbers, kalamata olives, feta cheese, tomatoes and olive oils, served with assorted soft drinks and bottled water.
$11.00 per person

Ball Park
Popcorn, Cracker Jack, peanuts, pretzels and licorice ropes, served with assorted soft drinks and bottled water.
$11.00 per person

Nacho Bar
Warm tortilla chips, fiesta cheese sauce, fresh cilantro salsa, fresh house made salsa, guacamole and sour cream.
$10.00 per person

Sample

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Menu items and prices are subject to change. Prices do not include applicable sales tax or 19% service charge.

À la Carte Food Options

Fresh Baked Lemon Bars	$26.00 per dozen
Fresh Baked Brownies	$24.00 per dozen
Oxford Cookie Royal	$21.00 per dozen
Assorted Cookies	$20.00 per dozen
Hot and Spicy Trail Mix	$24.00 per dozen
Snack Mix	$24.00 per dozen
Sweet Flan with Caramel Sauce	$4.00 each
Jell-O Bowls with Cool Whip Topping (your choice of flavor)	$3.00 each
Granola Bars	$3.00 each
Protein or Energy Bars	$2.00 each
Greek and Fruit Yogurts	$2.00 each
Assorted Candy Bars	$2.00 each

À la Carte Beverage Options

Non-Alcoholic Selections

Citavo Coffee and Tea Package (decaf available on request)	$39.00 per gallon
Iced Tea, Lemonade or Juice	$14.00 per pitcher
Sparkling Cider	$15.00 per bottle
Assorted Soft Drinks or Juice	$3.00 each
Bottled Water	$2.50 each

Beer

Domestic beer	$7.00 per bottle
Specialty and local craft beers available upon request	$8.00 per bottle

Wine and champagne selection including local favorites available upon request.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items and prices are subject to change. Prices do not include applicable sales tax or 19% service charge.

Sample

Lunch Menu

Served with iced tea, coffee and ice water.

Oxford Waterfront Lunch Buffet
Mixed green salad, country style potato salad, chicken breast with chardonnay cream sauce, harvest rice pilaf, seasonal vegetables, freshly baked rolls and butter, served with chef's choice dessert.
$18.95 per person

Grilled Burger Bar
Juicy pub patties, warm toasted buns, lettuce, onions, pickles, tomatoes, sliced cheese and assorted condiments. Served with your choice of green salad or potato salad, crispy potato chips and chef's choice dessert.
$17.95 per person

Italian Lunch Buffet
Traditional Caesar salad, chicken fettuccine, spaghetti and meat sauce, lasagna with sausage and ricotta cheese and garlic bread. Served with chef's choice dessert.
$17.95 per person

Yakima River Deli Lunch Buffet
Sliced roast turkey, roast beef and black forest ham, sliced cheddar, Swiss and pepper jack cheeses, sliced tomato, lettuce and pickles, assorted breads, mayonnaise and mustard, mixed green salad, potato salad and potato chips. Served with chef's choice dessert.
$15.95 per person Add cup of soup $3.00 per person

Oxford Soup, Half Sandwich and Salad Extravaganza
Soup du jour, half sandwich and mixed green salad with assorted dressings. Served with chef's choice dessert. Meat choices: ham or turkey.
$15.95 per person Roast Beef add $1.00 per person

The Baja
Cheese enchiladas and taco salad platter featuring tortilla chips with fresh house made salsa, spicy taco meat, shredded lettuce, tomatoes, onions, cheddar cheese, black olives, sour cream, warm flour and corn tortillas with chef's choice dessert.
$15.95 per person
Choose one rice and one bean: Spanish rice, cilantro rice, black beans, refried beans
Add $1.50 per person

The Farmer's Baked Potato Bar
Baked potatoes, chili, diced onions, olives, tomatoes, green onions, jalapeños, bacon bits, shredded cheese, sour cream and salsa. Served with chef's choice dessert.
$15.95 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Menu items and prices are subject to change. Prices do not include applicable sales tax or 19% service charge.

Sample

Box Lunch Options

Deli Style Sandwiches

Sliced deli meats (turkey, honey ham or roast beef). Choice of bread: artisan flat, croissant, hoagie roll or sliced. Assorted cheeses (cheddar, Monterey or jack) All the fixings: onions, pickles, lettuce, tomatoes and appropriate condiments. Fresh fruit, potato chips, cookie and choice of beverage: assorted bottled juices or soft drinks.
$16.95 per person

Chicken Caesar Wrap

Tender chicken breast stuffed in a fresh spinach tortilla with Caesar dressing, parmesan cheese, diced tomatoes and crisp romaine lettuce. Fresh fruit, potato chips, cookie and choice of beverage: assorted bottled juices or soft drinks.
$15.95 per person

Mediterranean Wrap

Salami, olives, diced tomatoes, chopped romaine, fresh garlic and tzatziki sauce. Fresh fruit, potato chips, cookie and choice of beverage: assorted bottled juices or soft drinks.
$15.95 per person

Premium Salads

Served with roll, assorted soft drink or juice and a cookie.

Chef

Ham, turkey, tomatoes, cucumbers and cheese served with side of ranch dressing.
$15.95 per person

Cobb

Chopped greens, tomatoes, crisp bacon, chicken breast, hard-boiled egg, avocado and choice of dressing.
$15.95 per person

Apple Walnut

Crisp romaine, gorgonzola cheese, crisp apples, craisins and walnuts served with balsamic vinaigrette.
$15.95 per person Add chicken $3.00 per person

Caesar

Crisp romaine, grape tomatoes, croutons and parmesan cheese served with Caesar dressing.
$15.95 per person Add chicken $3.00 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items and prices are subject to change. Prices do not include applicable sales tax or 19% service charge.

Sample

Hors d'Oeuvres

Each order serves approximately 12 people.

Fresh Beef Tamales in Chili Sauce	$25.00 per dozen
BBQ Meatballs	$25.00 per dozen
Teriyaki Chicken Skewers with Pineapple Rings	$25.00 per dozen
Baked Chicken Strips with Assorted Sauces	$25.00 per dozen
Jumbo Shrimp with Lemon Pepper and Butter	$25.00 per pound
Bacon-Wrapped Locally Grown Asparagus (seasonal)	$30.00 per pound
Pinwheels Turkey, cream cheese and cranberry or ham, cream cheese and pineapple.	$30.00 per dozen
Burger or Pulled Pork Sliders served on Hawaiian Rolls	$30.00 per dozen
Shrimp Cocktail (minimum order of 6)	$6.00 per person

Dips and Chips

Each order serves approximately 12 people.

Seven Layer Bean Dip Refried beans, tomatoes, olives, fresh housemade salsa,sour cream, guacamole and shredded cheese served with tortilla chips.	$35.00
Spinach and Artichoke Parmesan Dip Served with toasted French baguette.	$40.00
Tomato Basil Bruschetta with Crostini	$32.00
Hummus with Pita Chips and Mediterranean Olives	$46.00
Fresh Housemade Salsa, Guacamole and Tortilla Chips	$23.00

Display Platters

Each order serves approximately 12 people.

Assorted Cheese and Cracker Platter with Fruit Garnish	$48.00
Seasonal Fruit Platter	$45.00
Vegetable Crudités Platter	$25.00
Grilled Veggie Platter	$35.00
Cold Cut Meat, Cheese and Cracker Platter	$50.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Menu items and prices are subject to change. Prices do not include applicable sales tax or 19% service charge.

Sample

Oxford Riverside Dinner Buffet

Served with warm dinner rolls, iced tea, water, coffee and chef's choice dessert.
Menu variations are available upon request. $29.95 per person.

Salad: select two
Traditional Caesar salad, Mediterranean pasta salad, country style potato salad, or garden salad with diced tomatoes, cucumbers and julienne carrots.

Vegetable: select one
Green beans almondine, steamed broccoli, salted zucchini, grilled in-season vegetable.

Starch: select two
Macaroni and cheese, garlic mashed potatoes, oven roasted parsley red potatoes, harvest rice pilaf, Yukon gold potatoes au gratin, garlic penne with olive oil, quinoa and lentil, or couscous.

Entrée: select two
Wild Alaskan Sockeye salmon with lemon wedges, sweet and sour chicken, lasagna with sausage and ricotta cheese, chicken cordon bleu or tender pork shoulder.
Prime Rib add $5.00 per person

BBQ Dinner Buffet

Coleslaw and homemade potato salad, pulled pork and bbq honey chicken, baked bacon beans, macaroni and cheese, warm corn bread and honey with warm apple crisp.
$26.95 per person

Italian Dinner Buffet

Traditional Caesar salad, chicken parmesan, grilled zucchini and squash, fresh pasta with alfredo sauce, warm Italian garlic bread and chef's choice dessert.
$24.95 per person

The Baja

Chicken fajitas, spicy taco meat, tomatoes, cheddar cheese, lettuce, onions, black olives, sour cream and salsa with tortillas. Spanish rice and bean dip, Mexican corn salad and chef's choice dessert.
$17.95 per person

Suites Prime Rib

Delicious prime rib served with au jus and horseradish, green salad, baked potato with all the trimmings and steamed broccoli.
$29.95 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Menu items and prices are subject to change. Prices do not include applicable sales tax or 19% service charge.

Sample

Helpful Information

Oxford Suites Yakima would be delighted to assist you with your event! Below is some information that we hope you will find helpful in your pursuit of selecting a venue for your special event. Please feel free to contact us for additional assistance and to check date availability.

Agreement
Once dates are selected, Oxford Suites Yakima will issue a Catering Sales Agreement. We require a copy of a catering contract signed by both parties prior to securing a date for your event. Arrangements for payment will be made at this time. A deposit may be required.

Function Room Charges
Function room charges may vary depending on the room(s) and times reserved and will be clearly presented in the Catering Sales Agreement. These charges include, unless otherwise noted, event coordination, tables with linens, chairs, stemware, and glassware as well as cleanup. Additional charges may occur for in-room bar service or other special requests.

Function Terms, Conditions, and Changes
The selection of a banquet or meeting room is based on the anticipated number of guests and the function requirements at time of booking. If the event requirements change, the hotel reserves the right to transfer the function to a room of suitable size. The hotel may also apply a surcharge equal to the room rental fee for any space initially reserved, but not used. Changes made to meeting room set-up within 24 hours prior to scheduled event shall be subject to rush charges ranging from $50.00 to $100.00.

Banquet Services
Oxford Suites Yakima will issue a Banquet Event Ordered for your review and a signed copy shall be returned no less than twenty-one (21) days prior to event. Menu prices listed do not include taxes or service charge, currently 8.2% and 19% respectively, unless otherwise stated. Due to fluctuation with market conditions in regards to food and beverage orders, menu prices will not be confirmed more than six (6) months prior to your event. No outside food or beverage may be brought into the hotel for service.

Guarantees
A final guaranteed number of attendees will be due seven (7) business days prior to the first scheduled event. If a final guarantee is not provided, the contracted number of attendees shall be utilized. You are responsible for all guaranteed food and beverage costs multiplied by the final guarantee or actual number of attendees, whichever is greater.

Damages
You agree to pay for any damage, other than normal wear and tear, to function space that occurs during your contracted times. The hotel is not responsible for damages or loss of any merchandise, equipment, clothing, or any other valuables left in any meeting room prior to, during, or after your event. The hotel will not accept storage in advance of or following your event unless advanced arrangements are made with the hotel.

Decorations
Decorations brought into the hotel must be pre-approved prior to the scheduled event. Items may not be attached to any wall, floor, windows, or ceilings with nails, tape or other substance to our fine fixtures and furnishings. Blue painters tape is acceptable and can be purchased on the day of your event. You agree to take responsibility for any damage to meeting space or any other part of the hotel caused by you or your guests, employees, or other persons attending your function.

Liquor License
Oxford Suites Yakima's liquor license requires that beverages only be dispensed by hotel employees. Alcoholic beverage service will only be served to guests that are of legal age. The hotel reserves the right to discontinue service at any time, especially to guests that appear to be intoxicated. The hotel's authority in this is absolute.

Audio/Visual
Oxford Suites Yakima offers a variety of audio/visual equipment at a nominal price with some items provided at no cost. Should specific equipment be needed that the hotel does not have in supply, you are welcome to provide your own or ask hotel to assist with recommendations for an outside A/V company.

Special Considerations

- Hotel can assist with special dietary needs if arrangements are made in advance.
- Music may be played until 10:00 PM.
- Events will not be allowed past 11:00 PM with all guests departing meeting room at that time.
- Oxford Suites Yakima is ADA compliant.