

Beverage Services

New!

*Bedrock's now offers
full cocktail bar service for catering.*

Selecting the wine or beer for your event is as important as selecting the menu. We only serve cork finished wines, no box wines. All Liquor, Beer, Soft Drinks are charged by the amount we actually serve at the event. You will not be charged for unopened beverages and we do not charge an additional corking or pouring fee for Champagne and Wine.

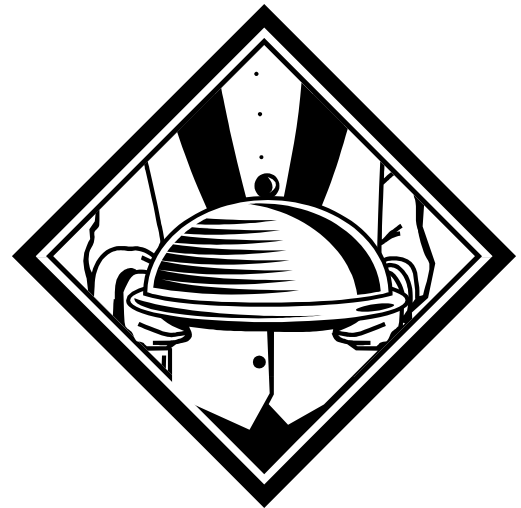
We are now licensed to serve and sell wine, beer, *cocktails* and champagne for your catered event. To setup this service off site with your catered event, we ask that you notify us 30 days in advance so we can arrange staffing, bartenders and file temporary off site permits with OLCC. Our Bartenders are trained and have OLCC certification and Bedrock's is fully insured for your protection.

Soft drinks, punch, coffee, etc...can be provided as well for an additional charge.

BEDROCK'S



Catering Services



Call us
for a price quote
& a catering menu!

Karen Bedard, owner
2165 Winchester Avenue
Reedsport, Oregon
541-271-4111

(Prices and items subject to change without notice)

Our Mission Statement

From its beginning in April 2000, Bedrock's has built a reputation for providing prompt, dependable service and food of the highest quality. Every meal is prepared and served by an expert staff headed by Karen and Mark Bedard.

Corporate Events

Bedrock's caters to lots of local businesses, families, non-profit organizations and government agencies. Large group gatherings, company picnics, class and family reunions are several of our specialties.

Wedding Receptions and Rehearsal Dinners

One of the things that people remember about the wedding is the food. We would be happy to assist you in planning a menu that fits around your budget for your big day. Themed weddings can be easily arranged such as Beach, Holiday, Italian, and BBQ, to name a few.

Private Parties

Whether you're planning a Hawaiian Luau, an open house hors d'oeuvre party or an anniversary, we can provide the expertise to accomplish a successful event. Rentals of additional tables, chairs, punch fountains, and chocolate fountains can also be arranged for your convenience.

Pricing and Booking Policies

Food Service Buffet or Table Serve: Priced per person, for standard or customized menus. All other items can be priced by the pound, platter, or each item. Pricing includes on site staffing (if it applies), hourly charges including event time, set-up time and clean-up. We arrange for one server per 25 people except for drop off catering. We require that you give a headcount 7 days in advance. You will be billed for this headcount plus additional attendees.

Beverage Service: Approximate pricing quotes can be made per your event arrangements. Our wine expert would be happy to meet with you to achieve the best value for your dollar and choice of wine either by the bottle or the case. Your cocktails can be served hosted/non-hosted or a combination of the two as your budget permits.

Gratuity: A 15% service charge is added to all food and beverage services. For sit down dinners, a 20% gratuity is added for groups of 15 or more.

Events are booked on a first come basis. It is important that you book your special date as early as possible to assure availability.

What our expert staff can cater:

Hors d'oeuvres

(Hot or Cold)

Desserts

(Pies, Cheesecakes, Mousse's, Tartlets, Cakes, Dipped Fruit)

Breakfast

(Continental or Full)

Salads

(Salad Bar, Pasta, Vegie, Rice)

Platters

(Sandwiches, Fruit, Crackers, Cheeses, Vegetables, Seafood)

Italian Pasta's and Pizza

(Spaghetti, Lasagna, Alfredo, Marinara & pizza's galore)

BBQ

(Ribs, Steaks, Burgers, Chicken, Hot Dogs)

Gourmet Specialties

(Prime Rib, Chicken, Seafood, Pork)

Beverages

(Coffee Service, Juices, Teas, Pop, Beer, Wine, Cocktails)
(Sorry, no drop off catering for alcohol)

Luncheons and Dinners

(Banquets, Reunions, Christmas Parties, Employee appreciation, Annual Dinners, Conference functions, etc...)

Boxed Lunches

(Special meetings and presentations, workshops, crew meal)

Side Dishes

(Baked potato bar, rice, vegies, breads and rolls)

Break Food

(Snacks, brownies, cookie bars, pies, fruit)

Cookies, Bread Pudding and Cobblers

(Name your favorite and we'll whip some up!)

Full Bar Service

(in conjunction with food service either by us or with another contracted food service professional)