

Deschutes County Board of Commissioners
1300 NW Wall St., Bend, OR 97701-1960
(541) 388-6570 - Fax (541) 385-3202 - www.deschutes.org

MINUTES OF WORK SESSION

WEDNESDAY, MARCH 11, 2015

Present were Commissioners Anthony DeBone, Alan Unger and Tammy Baney. Also present were Tom Anderson, County Administrator; Erik Kropp, Deputy County Administrator; Laurie Craghead and Dave Doyle, County Counsel; Dan Despotopulos, Roxia Todoroff and Butch Graham, Fair & Expo; David Givans, Internal Auditor; Nick Lelack, Peter Gutowsky and Matt Martin, Community Development; Judith Ure, Administration; Jane Smilie, Health Department; and three other citizens including media representative Ted Shorack of The Bulletin.

Chair DeBone opened the meeting at 1:30 p.m.

1. Update on Food & Beverage Program and Room Tax.

Dan Despotopulos indicated that the Fair provided food service at the Sportsman's Show last weekend, with estimated revenue of \$44,000. He reviewed the food & beverage policy and contract, and noted that some of the information will be available on the new website.

He said they previously discussed catering and how the rental of equipment would work. They decided to change that part of the program and not offer a rental program, but just charge a flat fee. Three preferred caterers are in contract for this year. They pay 12% of gross sales minus the service fees (gratuity). If they want to use the kitchen for anything, they pay an additional 3%. The caterers like this much better. At some point, there may be three events at a time with three different caterers. This makes it simpler for all.

A line item will be added to address breakage. The caterer will need to cover that cost and each item has a price; this is taken out of their deposit. The caterers will decide how they want to set up their tables. Mr. Despotopulos stated that there are still things to work out, but thus far, it seems to be working well for everyone.

Tom Anderson said that this is all in an effort to get the Fair & Expo closer to self-sufficiency. No other center in the state is even close.

Commissioner Unger asked if background checks are being done. Mr. Despotopulos said they use a lot of temporary help for events and the temp agency is responsible for this. They do not do this with outside contractors; it is up to them to screen their employees. Erik Kropp says the County sets the bar for those it hires direct.

The website will link to the caterers so the menus and other information will be up to date. Mr. Despotopulos then demonstrated the website, which is not yet completed. There is also a list of 'preferred hotels'; they pay \$1,500 per year to have their logo and link included.

He presented a handout that features what the Fair & Expo offers. It is all coming together at this time. He spoke about customer service, which is a primary goal. He provided a survey for review; they have been doing this for years regardless of the size of the event.

Commissioner Baney asked what the next phase would be. Mr. Despotopulos said when it is all in place, they need to roll it out and let everyone know about it. They have spent a fair amount of money to get where they are.

Ms. Todoroff stated they are involved with a large number of events and groups and create a variety of individualized marketing materials for this reason. They are working with the sporting event market for a variety of events. They work with horse and livestock groups and many others.

Commissioner Baney asked if they are targeting specific regions. Ms. Todoroff stated that sporting events are usually Colorado and west. Conferences and meetings are typically west coast. They work with a variety of hospitality groups. The RV industry is a big one and this market is both regional and national. Mr. Despotopulos stated they are working with COVA to do some targeted marketing, and will have an interactive kiosk at the COVA center in Sunriver.

Commissioner Unger asked if they address accommodations and travel options. Ms. Todoroff said this would be included in the new website. They also work with the Chambers of Commerce. Mr. Despotopulos indicated that these are all attached to their website and they will be working together.

Ms. Todoroff stated that the food and beverage plan gives people options, and they are starting to see these caterers bring events to the Fair & Expo.

Mr. Despotopulos said they have made a great deal of progress in the past six months, and remaining flexible and open to new ideas means the future is very bright. There will be challenges but everyone is working hard towards success.

2. Tentative: Discussion of Organizational Changes at Health Services.

This item will be addressed at a later date.

3. Other Items.

Mr. Anderson stated Commissioner Unger wished to talk more on the COID appeal, regarding next steps. There have been recommendations from the State and nationally.

Commissioner Baney said one person asked her how the County could let this happen. Mr. Martin stated that there are two processes for the canal. The local process for listing as a historical place was not followed; the submission was not timely. There is also the ownership issue. The record is closed and it is now in the Board's camp to schedule interpretations of these. They have not addressed the historic merits of the canal. If the Board overturned the other, this could begin again.

Commissioner Baney said they tried to address the historic value in another way. Mr. Martin said the Historic Landmarks Commission makes a recommendation. A separate nomination went to the State on a larger area for the National Parks Service, National Register. It does start at the State level, with the application and a review and recommendation by the State Historic Preservation Commission. They met in February and voted to submit a nomination. The State historic office allows a 90-day comment period. At that time, the State Historic Preservation Office makes a final State recommendation to the National Parks Service.

There is another appeal period and then a determination is made, probably by July.

Commissioner Baney asked if it is customary for a County to comment on this. Mr. Martin said the last one was the Deedon Homestead. Peter Gutowsky said there is also Petersen Rock Garden, and both are individual properties. The canal is being nominated as a district. In Oregon, there are no irrigation districts with areas protected in this way. The applicant drew its methodology from a district in California. The Deedon and Petersen Rock Garden went to the historic landmarks commission; they had no comments. The local HLC stayed neutral. There was no formal opposition and they were designated on the national register. This canal issue is new with a lot of factors involved.

Mr. Martin said the HLC met on Feb. 2 and they discussed this, invited and received comments but did not make a decision. They will do this in May when more HLC members are present.

Nick Lelack said a hearing at the State level was in February with a decision to be made later. They will provide comments in May.

Mr. Martin said a recommendation and decision differ. The decision is at the National Park Service. All comments receive the same weight. This comment period now is valuable as well. If submitted too late, cannot be considered.

Mr. Gutowsky said that the magnitude of the ramifications of this, he thought they might continue the comment period. However, the State group made a decision. Mr. Lelack said the City made a recommendation after this time. Mr. Martin stated they voiced concerns regarding the integrity of the resource and the nomination.

Chair DeBone asked if the scope of this and the County process are the same, regarding the amount of canal. Mr. Martin said it is about 1 mile long, off Yeoman and the intake area. The County application is for a shorter segment. The National nomination includes an additional segment.

Mr. Gutowsky said to add the district to the comp plan creates questions, especially as to what constitutes ownership and standing. At the national level, it is fee title. If the NPS keeper makes the decision in Washington, DC, they do not look at Goal 5 or previous applications. They have their own specific criteria. If the keeper determines it is warranted to be on the national register, it is then a Goal 5 resource. The timing of this is not until July.

Mr. Anderson said that if the County makes a decision before then, would that matter. Mr. Gutowsky said they do not look at local issues or land use. The federal decision takes precedence. Irrigation districts are involved from other states as well. The national considers local comments as well.

Mr. Lelack said that if the Board rendered a decision, it could be submitted during the comment period. It is unknown how this might influence the national decision. Mr. Gutowsky said the administrative decision did not consider this.

Commissioner Unger said when a historical designation is made, this creates a way to protect the structure. If the property owner wanted to remove it, they would have to document it in another way. Mr. Lelack said there are many property owners involved in this situation and they are incented to be involved. The national register looks only at fee ownership. No property owners object to the designation. There are then federal requirements to be followed by property owners within the district. Anyone who wants to then make an addition or change to his or her property that impacts the historic area, then has to go through a very challenging review to do so.

Commissioner Baney said she is not in a position to comment either way at this time. She does not think this is something that they should do. Chair DeBone said the historic designation is being manipulated to affect something else. They are seeking conflict. Mr. Gutowsky said the record period is open until late May. There are two matters before the Board. Chair DeBone is ready to proceed on these issues, the text amendment and the historical designation. Chair Baney said that by the end of March they were to talk about the text amendment.

Commissioner Unger stated they could handle the text amendment, and asked about options. Commissioner Baney stated that the Board was asked to hold off. David Doyle said they should ask for this to continue; but the Board is inclined to move forward. The reason for the hold is that the parties were going to try mediation. He did not think they had reached an agreement and it does not seem likely.

Mr. Gutowsky said the record is technically open and would have to be formally closed. Commissioner Unger asked if the text amendment could be changed. Mr. Doyle said it is what it is and they either approve or not. The applicant would have to resubmit and it would start the process again.

Mr. Gutowsky said that the text amendment might be mute if the national process comes out differently. Mr. Doyle feels it might end up in court for the next ten years. Mr. Gutowsky stated that the County's decision could reinforce opinions at the State level. Mr. Lelack stated that the text amendment is not just for this part of the canal.

Commissioner Baney stated it was applicant driven, and they should decide if they want it to go forward. There are fees and a lot of work involved. She does not know if the Board has to get to 'yes' or 'no' at this time. Chair DeBone does not want to speak for the applicant. Mr. Gutowsky said COID could withdraw or ask for a continuation. He can find out if they want this to proceed. Mr. Doyle added that the applicant's attorney had indicated they would trigger when and if they wanted the Board to take this up again.

Mr. Martin said that the other deliberation to be done is the Pilot Butte Canal local historic designation. The record was extended twice at the request of the appellant's attorney. The final arguments have not been submitted. The property owners are asking about this. She feels that the applicants or appellants need to either allow this to move on or withdraw.

Commissioner Unger asked what this means when there is a national registry involved. Mr. Gutowsky said local government is to manage it as a Goal 5 asset. Prior experience has been with community support with a clear recognition of historical significance. This is very different.

Laurie Craghead said there are questions about whether the district can even make repairs at this point. Mr. Martin said this is outlined in Code regarding maintenance, removal, etc. Mr. Gutowsky stated this part of Code has been certified by the State and it says that properties on the national register are protected by statute.

Discussion took place as to when to close the record on the amendment, and notify parties of a decision date, and whether different issues can or should be addressed on the same day. The historic piece is limited to two issues. The same parties will be interested in the outcome of both.

It was suggested that the COID text amendment record should close March 20, the Board can deliberate on March 25, and deliberations on the historic designation would be on March 25.

Regarding the Metolius TDO (transfer development opportunity), HB 343, Mr. Lelack noted that the hearing is next Tuesday. He reviewed the bill and coordinated with the employment department on a provision a certain seasonally adjusted average employment rate. Deschutes County is at 116% so it qualifies. He asked if the Board has a formal position on this. Rep Klem supports it, but Central Oregon Landwatch does not want Deschutes County referenced.

The TDO expired in 2014 and this is part of it. Mr. Gutowsky said this bill addresses one section of what was adopted in 2009, has to be appropriate for destination resort. A conditional use permit process would be required. It is a small-scale resort with overnight accommodations and recreational amenities.

Commissioner Baney asked if Clatsop County has a certain project in mind since it is specifically mentioned. Mr. Gutowsky said that last summer no site was identified. There is a general interest in Deschutes County.

Mr. Lelack said the Board could just stand on the sidelines and see what happens. Commissioner Baney wants to be objective but they need to show that they support a local process. Wildfire is a big concern to her. Mr. Gutowsky stated the origin of this bill was an outcome for protecting the Metolius basin. The State gave the owners development rights in return. It is a tradeoff. Mr. Andersons stated they could tell PAC to watch this as a "3" and keep them informed.

Chair DeBone spoke about gun rights. Senator Knopp asked him how the Board stands on this. Several counties have discussed this and a few have created resolutions of support. He responded to the individuals previously that he supports the Constitution and laws of the State. This is an issue in response to potential specific legislation, but he does not think anything is in place yet. He feels they should create something but does not want to attract a lot of attention. Some want to oppose additional legislation affecting the background check system.

Commissioner Baney asked what kind of background check. Chair DeBone said a universal background check would be needed when an individual sells a gun. He does not think this is going to happen. Mr. Kropp asked if this is national or state. Chair DeBone said there are individuals in all areas pushing for this.

Commissioner Baney said she does not know enough about it at this point. Commissioner Unger noted that a cash transaction means the new owner won't necessarily be on record. Mr. Doyle said a vendor would have information on the gun and makes sure the buyer is not a felon. Those records are maintained for five years. This does not apply if there is a purchase from a private party.

Commissioner Baney asked about the necessity of a resolution stating they will uphold the Constitution to a small group who says the oath they all took is not enough. She is not going to be ultra-supportive of one part of the Constitution over another. Commissioner Unger said they want the support of the County but he does not want to do this. They may vilify anyone who does not want them to speak for them exactly as they want. They need to be reasonable.

Commissioner Baney will write a letter but won't do a separate resolution to state that she will uphold the Constitution, is playing to an individual group.

Commissioner Unger said that when bills come forward, that is when they need to address an issue. They need to know what the bill says and deal with it issue by issue. Commissioner Baney added they will ask PAC to watch for these kinds of bills and the Board will review the language.

Chair DeBone wants to propose a resolution anyway. Commissioner Baney stated that a resolution or proclamation makes a statement, and is a formality. Chair DeBone said the individuals won't be happy if it is watered down, either. Commissioner Baney feels that it should be enough to be in contact with what is going on at the legislative level, watching for specific language or issues.

Commissioner Unger does not want to give the Board's voice to others who will say whatever they want. Their website is somewhat disturbing. He is supportive generally of what law enforcement feels is important. Commissioner Baney does not want to make a decision based on perhaps losing someone's support in the future. They need to know exactly what the language of any bill is, if it comes to that in the legislature.

Mr. Anderson spoke of a proposed letter of support for Bend Park & Recreation to pursue a grant request. The park would be mostly trails and maybe a kiosk. He asked the Board if they are supportive. The main impact spot for traffic is off O.B. Riley Road in the City. This is similar to the request for the U.S. National Forest headquarters east of town. The Board was supportive.

Mr. Kropp is updating the Board's section on the website. The Board discussed the overview, and he will update the Board's lists of affiliations and appointments.

The website will clarify terms of office to be until January of the given year so people won't think they hold office for that entire year.

Mr. Anderson stated that regarding the employee recognition breakfast proposal, it would not be a conflict with other events. It would be an hour before the Fair opens. A free ride ticket may help cut down on all the no shows like last year. The Board is supportive. Commissioner Baney would like to see the Board help serve the food.

COIC wants to film the Board speaking on forest collaborative issues, probably after the work session of the 16th. Mr. Anderson said that the Board will have a bullet list from departments regarding specific DEQ issues that might be discussed with the DEQ representatives at that time. Commissioner Unger would like to hear from them on what they think the next steps on various issues might be.

Being no other items discussed, the meeting was adjourned at 4:05 p.m.

DATED this 16th Day of March 2015 for the
Deschutes County Board of Commissioners.



Anthony DeBone, Chair



Alan Unger, Vice Chair



Tammy Baney, Commissioner

ATTEST:



Bonnie Baker
Recording Secretary



Deschutes County Board of Commissioners
1300 NW Wall St., Suite 200, Bend, OR 97701-1960
(541) 388-6570 - Fax (541) 385-3202 - www.deschutes.org

WORK SESSION AGENDA

DESCHUTES COUNTY BOARD OF COMMISSIONERS

1:30 P.M., WEDNESDAY, MARCH 11, 2015

1. Update on Food & Beverage Program and Room Tax – *Dan Despotopulos*

2. *Tentative:* Discussion of Organizational Changes at Health Services – *Jane Smilie*

3. Other Items

PLEASE NOTE: At any time during this meeting, an executive session could be called to address issues relating to ORS 192.660(2) (e), real property negotiations; ORS 192.660(2) (h), litigation; ORS 192.660(2)(d), labor negotiations; or ORS 192.660(2) (b), personnel issues; or other issues under ORS 192.660(2), executive session.

Meeting dates, times and discussion items are subject to change. All meetings are conducted in the Board of Commissioners' meeting rooms at 1300 NW Wall St., Bend, unless otherwise indicated. If you have questions regarding a meeting, please call 388-6572.

Deschutes County encourages persons with disabilities to participate in all programs and activities. This event/location is accessible to people with disabilities. If you need accommodations to make participation possible, please call (541) 388-6571, or send an e-mail to bonnie.baker@deschutes.org.

* DESCHUTES COUNTY FAIRGROUNDS *

EXPO CENTER

On Site Concessions & Catering

Please Rate	Excellent	Very Good	Good	Fair	Poor	Comments
Quality of Food		X				
Customer Service	X					
Timeliness	X					
Food Presentation	X					

Rental Facility / Operations

Please Rate	Excellent	Very Good	Good	Fair	Poor	Comments
Cleanliness	X					
Room Set-up		X				
Responsiveness of Staff	X					
Staff Appearance	X					
Attention to detail	X					

Sales Manager

Please Rate	Excellent	Very Good	Good	Fair	Poor	Comments
Responsiveness	X					
Communication	X					
Follow-up	X					

Number of participants? _____ Number of Attendants? 115
 % of Out-of-Town? _____ Where did you stay? _____
 Restaurants visited? _____ Area Attractions visited? _____

How do you rate your overall Central Oregon Experience? Excellent X Good Fair Poor

COMMENTS

Everything went very well. Stage was set-up a little different but it worked ok. We just had to turn off most of the lights for people to see the screen better. Sorry Henry was sick - he does such a good job but everyone was great.

Signature Kathy DeBellis

Event Name: Central Oregon Pest Management Course Event Date: 1-30-2015

To:
Deschutes County Fairgrounds & Expo Center
Att: Roxia Thornton Todoroff

From:
Jocelyn Tureck
Food Services Manager
VFW Post 4108, Redmond, OR
(541-420-8589)

R.E. OHA Fundraising Dinner for 360 guests on 2/28/2015

I have been requested to give feedback on our experience catering from the kitchen at the fairgrounds.

The first item I would like to address is the level of helpful hospitality extended by Butch. He met with us several times, answered all the questions I could come up with, and made his cooler available for storage of our prime rib the day before our event. He was on site at the agreed upon time of arrival. Butch balanced his presence to address all questions and give us many helpful tips with freedom to work without feeling like he was looking over our shoulders. This is hard to do. Butch could not have done it better. He was there from start to finish. It was very comforting to have Butch there as we closed up to ensure that we left the facility cleaned as he wished. To those who do not manage a kitchen: This is like having unknown relatives arrive at your house and take over. An individual able to deal with this and stay relaxed is very rare.

My dealings with Roxia were very easy. She made each step needed clear. Roxia was always available for contact. I enthusiastically endorse her professional manner of presenting the criteria as it was in a period of flux. Our group, as I understand, was the first to cater from the "outside".

I cannot stress enough the belief that to have a second project in progress at the same time as this size of event would cause unworkable situations in the kitchen. No caterer will find all they need in house, and will bring items of their own. The dishwashing and sorting out of what belongs to who would be dismaying. Our group would always need all ovens, and still not have enough. [We cook items at the VFW to make up the difference]. Let me just say that we would not consider catering this event if another caterer were working at the same time out of this kitchen. Butch might be an exception.

It would be helpful in the future to have a cleaning checklist for a cater crew to follow. The crew would have something to look at for expectations, and Butch would have something to check off at the end his long day.

Something is going to get broken. Perhaps a price list for breakage/loss at least for china would be good. (We only broke one small dessert bowl, but Murphy says larger losses will happen at some point as the kitchen rental program goes forward.)

A list of items the caterer is to provide would be helpful. Examples:

Foil

Plastic Wrap

Dish Soap for Pots/Pans

Cleaning Towels

Coffee/Condiments

All Linens for Tables plus Skirting for Buffets

Aprons & Food Gloves

We asked these questions ahead, so no worries for us...

On a personal note for our crew: we'd love to have a table in the kitchen with chairs to take a break and have a meal. We start work on the day of the event at 7:30 a.m. and get done around 11:30 p.m.

Our average age is around 58. We all work for free and are proud of what we do, but these old chickens need a place to roost now and again.

The bottom right Blodgett convection oven needs a temp dial. The middle tilt grill may need adjustment for temperature. When set at 300 degrees, it boiled product when filled ½ full within 25 minutes of turning it on. The one to the left set at the same temperature did perfectly.

If you think about buying any implements for the kitchen, I recommend about 4 large high-heat rubber spatulas. They rock. I never go anywhere without them.

To wrap up, your kitchen has many great tools to make a job go easily. We especially loved the ovens, tilt grills, giant mixer, warmers for holding food, rolling racks, ample cooler space, and huge work areas. We thank you for allowing us to cater here. Your 15% charge on gross profit seems reasonable.

Jocelyn Tureck
Food Services Manager
VFW 4108
Redmond, OR
(541-420-8589)
djtureck@bendbroadband.com

*I have 20 years experience in professional food service. My last paying job was Executive Chef of The Pine Tavern Restaurant in Bend Or. I held that position for 7 years. This is a fine dining establishment set on the Deschutes River. In the summer, we expected to do 300 covers for lunch and 350 for dinner each day. I say this only to let you know that these observations do not come from a rookie.

NOVEMBER/DECEMBER 2014

sportsdestinations.com

sports

DESTINATION MANAGEMENT

Essential Planning & Location Strategies for Sports Event Organizers



**'DO IT ALL' IN
DESCHUTES**

**TENNIS:
ACE
FACILITIES**

**COMMUNICATING
IN CRISIS**

**A NEW
ERA FOR
EQUINE
SPORTS**

CALIFORNIA
66
LOS ANGELES
CITY STREET

LONGINES

BEVERLY

LOS ANGELES

LONGINES

LONGINES

Photos courtesy of Deschutes Fair and Expo Center



‘Do It All’ in Deschutes

By Peter Francesconi

AN EXPO CENTER LOCATED ON A FAIRGROUNDS will certainly strike sports organizers as a great place for equestrian and rodeo events. Deschutes Fair and Expo Center, however, has planners thinking outside the show ring.

This multi-purpose arena located in Redmond, Oregon, can host everything from wrestling to motor sports, from gymnastics to basketball, and much more. In fact, not only does the Deschutes Fair and Expo Center have surprises at every turn, but its Central Oregon location has its own share of delights in store for event owners and organizers, athletes, families and fans.

Roxia Thornton Todoroff, director of sales for the Deschutes Fair and Expo Center says, “Our slogan is, ‘We really can do it all.’ “Sports events organizers will be amazed at everything we have to offer at our facility. But that’s not all. This part of the state is amazing as well.”

Central Oregon, east of the Cascade Range, is a unique area of the country, not at all like the rainy areas on the west side of the Cascades closer to the Pacific. In fact, this high desert, at 3,000 feet, gets about 300 days of sunshine a year, with annual precipitation under 10 inches—

much of it in the form of snow in the winter.

“We’re the sunny side of the state,” Todoroff says. “You just can’t beat our weather here, which is great for all the outdoor events we can accommodate.” (In fact, the area gets so much sunshine that solar panels were placed on the roof of the Expo Center’s largest building to generate power.)

Multi-purpose Buildings

The Deschutes Fair and Expo Center itself is unique, too. The 132-acre site is home to Oregon’s largest annual county fair and features nearly 200,000 square feet of flexible indoor space, a 95,000-square-foot barn complex, three arenas and more than 75 acres of lawns.

The largest building is the Bank of the Cascades Center, a multi-purpose indoor arena that constitutes some 279,000 square feet of space under one roof, capable of hosting virtually any type of per-

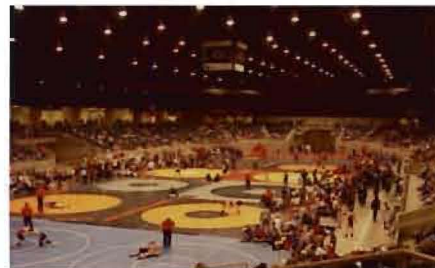
formance or competition and handling 10,000 spectators for a concert, 4,000 for a rodeo and 5,000 for basketball. The center is wired for TV broadcast and has a built-in sound system, wi-fi, scoreboard, concessions and locker rooms.

The Three Sisters Conference and Convention Center consists of three venues that can be configured in a variety of set-ups. All have built-in sound systems and wi-fi. North Sister and South Sister are 9,416 square feet each, and Middle Sister is 14,904. Within the Three Sisters is a 5,000 square-foot kitchen designed to handle multiple catering and concession events.

The High Desert Activity Center is a multi-purpose building complete with climate control, sound and restrooms. The open floor plan offers nearly 12,700 square feet of column-free space.

The Barn Complex has four enclosed barns and one covered, all designed for multi-purpose use with blacktop flooring. The complex has stabling for 400 horses. It also features four arenas, including the Juniper Arena, which offers covered grandstand seating for 2,500 with bleacher seating for 1,000, and the fully covered Sagebrush Arena with seating for 1,500.

The Deschutes Fair and Expo Center is designed on a circular plot; the center is never more than 300 yards from any spot. This beautiful “Center Court” has a water feature in a natural landscape setting on about 3.6 acres, with beautifully manicured lawns, ponds, a cascading waterfall and windmill.



Indoor and Outdoor Events

Beyond equestrian, rodeo, livestock and agriculture events, the center's appeal for sports of all types, for all age groups, has caught the eye of sports event organizers. "We have a wide variety of events here," Todoroff says. "Currently, we've been hosting wrestling tournaments in our Bank of the Cascades indoor arena, and we've even had the Portland Trailblazers here to play some of their preseason NBA games. We're also well-suited to host martial arts, gymnastics, competitive cheer—really any indoor events."

The Bank of the Cascades Center has permanent stadium seating for 4,000, and the finished concrete floor means any type of floor covering or course can be laid down. In addition to a basketball floor, for instance, the center can host roller derby, and even bring in an ice rink for hockey and other skating events. The center also moves in dirt and hosts the Great Northwest BMX Nationals. The venue is ideal for motor sports, including motocross, arena-cross and monster truck rallies. The site also contains an off-road race track in its overall 320 acres.

General Manager Dan Despotopulos says there's untapped potential in the vast, well-manicured grounds and lawns. "With about 130 acres of surrounding grass fields, we have the ability to host all types of outdoor sports as well—soccer, lacrosse, rugby, football, field hockey, you name it.

"Plus, we have a huge area for parking," he adds. "Not only can we fit 4,000 cars at the front of the facility, but we have an additional 100 acres we can use, so parking is never an issue, and it's always free." There's also a year-round RV park right on the property, offering 106 sites with full hook-ups.

Natural Beauty

The view from the facility is unparalleled, with a panorama of seven snow-

capped mountain peaks that include Mount Bachelor, the Three Sisters, Broken Top and Mount Jefferson. There are also views of Smith Rock, one of the world's premier rock-climbing destinations.

"Central Oregon is known as the playground for the Northwest," says Despotopulos. In fact, there is so much to do in the area that athletes and families will have no problem keeping occupied off the field or competition floor. Day trips offer an incredible array of activities, such as hiking, biking and mountain biking; kayaking, canoeing and paddle-boarding on the stunning lakes; whitewater rafting and tubing; hunting and fishing (particularly trout, salmon and steelhead).

In the winter there are plenty of places for snow sports, including Mount Bachelor, a world-class ski resort that's about 40 minutes away on the eastern edge of the Cascade Range. In addition to the fresh mountain air, the high-desert climate provides some of the driest powder in the Pacific Northwest—perfect for skiing.

Many might not realize the area is also a golf Mecca. In the Redmond area, golfers can play a round on award-winning courses, Juniper and Eagle Crest, not just in the summer, but in the spring and fall. Diehard golfers also can hit the links during the occasional mild winter day, making golf a possibility year-round. The award-winning Juniper Golf course named "Best Place to Play in Oregon" four times by *Golf Digest*.

Other attractions include the High Desert Museum, a must-see for all ages, with wild eagles, owls, otters, bobcat, lynx and other animals featured in their natural habitats. There are more than 300 fascinating lava tube caves in Central Oregon, and the vibrant reds, yellows and golds of the Painted Hills are an incredible sight.

Redmond also has a great appreciation for art and culture, which, in fact, has a sports connection: Nike founder Phil



Knight and his wife started the city's foray into public art with two donations that led to the creation of the Redmond Arts Commission and Redmond Commission for Art in Public Places.

Central Hub

The Deschutes Fair and Expo Center is in the center of the state, at the hub of three counties—Deschutes, Jefferson and Crook. It's 15 minutes from Bend, the largest city in Central Oregon. Travel is also convenient; Deschutes Fair and Expo Center is directly adjacent to the Redmond Airport and within a few hours' drive of major cities in the Northwest.

The area has restaurants and lodging options to suit all tastes and budgets, including half a dozen resort properties. While two hotels sit right next to the Expo Center, there are nearly 5,000 rooms available within a 15-mile radius.

"We work very closely with all of our tourism partners to make sure events coming into the area find exactly what they need," Todoroff says. The staff will help with finding lodging, putting together bids, seeking out discounts, and more.

"We like to say, 'We really can do it all!'" she adds. "That doesn't just apply to the Deschutes Fair and Expo Center. For sports events and visitors, this area really can do it all, too."

For more information about the Deschutes Fair and Expo Center, visit www.expo.deschutes.org or call 541-548-2711. **SOM**

SPORTS

"We Really Can Do It All!"

- 320 Acre Expo Center site
- 75 plus acres of lawns
- 100 acres of parking
- 4,000 – 10,000 seat Bank of the Cascades Center
- NBA Regulation Basketball Court & Scoreboard
- 200,000 plus sq. ft. flexible indoor Event Space
- 1 indoor, 2 covered & 1 outdoor Livestock Arenas
- Off Road Race Track for motorsports
- Onsite - Full Service Expo RV Park
- Catering & Concessions



North America's Premier Sports Center Located in Beautiful Redmond, Oregon



expo.deschutes.org
541-548-2711



*Deschutes Fair & Expo
Food & Beverage*





Deschutes County Fair & Expo Center Food & Beverage Plan

On September 1, 2014 Deschutes County Fair & Expo Center took control of all food & beverage. We have hired Butch Graham as our Food / Beverage Manager who has over 30 years experience in the industry, which covers catering, concessions and alcohol management.

CATERING

We have developed our own menus and strategies for our own catering functions, while allowing outside catering companies to provide service as well. All outside caterers will come from a preferred list (pre-qualified), which the event may choose from. If an outside catering company is chosen and does not require use of our kitchen there will be a 12% charge paid based on gross sales. If they choose to utilize our kitchen and Kitchen Equipment there will be a 15% charge (see attached sheet). This will be overseen by the Food/Beverage Manager.

CONCESSIONS

We will provide concessions for all events, which will be managed by our Food / Beverage Manager. We will allow outside concessionaires for some events as needed. They will come from a preferred list and be required to pay 25% of gross sales.

ALCOHOL

All Alcohol service will be managed by the Food / Beverage Manager, no outside alcohol service will be allowed.

Deschutes Fair & Expo Sample Catering Menu



Breakfast Buffets

*All Breakfast Buffets Served with Coffee, Decaf, Herbal Teas
Based on one-hour service*

SMITH ROCK CONTINENTAL <i>Fresh Seasonal Sliced Fruit, Assorted Chilled Juices, Pastry Selections with Butter and Preserves.</i>	\$9.95 +/-per person
BROKEN TOP CONTINENTAL <i>Pastry Selections, Assorted Yogurts with Granola, Fresh Seasonal Slice Fruit, Pastry Selections, Bagels and Cream Cheese with Toasting Station, Butter and Preserves, Assorted Chilled Juices</i>	\$12.95 +/-per person
MT. JEFFERSON CONTINENTAL <i>Fresh Baked Muffins, Banana Bread, Coffee Cake, Fresh Seasonal Sliced Fruit, Old Fashioned Oatmeal, Brown Sugar, Cinnamon, Craisins, Assorted Chilled Juices</i>	\$13.95 +/-per person
BURRITO BREAKFAST BUFFET <i>Fluffy Scrambled Eggs with Peppers, Onions, Potatoes, Sausage, and Shredded Cheddar Cheese served with Flour Tortillas, Rancho Beans and Pico De Gallo Salsa, Fresh Seasonal Sliced Fruit, Assorted Chilled Fruit Juices</i>	\$13.95 +/-per person
EXPO BREAKFAST BUFFET <i>Fresh Seasonal Sliced Fruit, Fresh Baked Muffins and Danish, Fluffy Scrambled Eggs, Breakfast Potatoes, Sausage or Crisp Center Cut Sliced Bacon, Buttermilk Biscuits and Country Sausage Gravy, Assorted Chilled Juices</i>	\$17.95 +/-per person
<i>Enhance your Breakfast Buffet with a Smoked Pit Ham Carving Station</i>	\$4.00 +/-per person

**A 18% service charge will be added to all food and beverage orders
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of food-borne illness.**



Plated Breakfast

All Plated Breakfast Served with Coffee, Decaf, Herbal Teas

CROISSANT SANDWICH

\$7.95 +/-per person

*Fluffy Scrambled Eggs and Sliced Honey Cured Ham
on a Croissant served with O'Brien Potatoes,
Fresh Fruit Garnish*

TRADITIONAL BREAKFAST

\$12.95 +/-per person

*Fluffy Scrambled Eggs, Center Cut Sliced Bacon,
O'Brien Potatoes, Baking Powder Biscuit, Butter,
Preserves and Orange Juice, Fresh Fruit Garnish*

SOUTH SISTER SCRAMBLE

\$14.95 +/-per person

*Fluffy Scrambled Eggs with Diced Smoked Ham,
Peppers, Onions topped with Shredded Cheddar
Served with Herbed Baked Breakfast Potatoes,
Baking Powder Biscuit, Butter, Preserves,
Orange Juice and Fresh Fruit Garnish*

DESCHUTES FARMER

\$14.95 +/-per person

*Scrambled Eggs with Chorizo Sausage, Onions,
Peppers, Mexi Cheese Blend wrapped
in a Flour Tortilla. Served with Herbed Baked
Breakfast Potatoes, Pico De Gallo, Orange Juice*

HEALTHY START

\$14.95 +/-per person

*Frittata Primavera, made with Egg Beater™ and
Fresh Garden Vegetables, Steamed Red Potatoes and
Fresh Fruit Garnish. Served with Mini Bran Muffin.*

STEAK AND EGGS

\$21.95 +/-per person

*Charbroiled Top Sirloin, Fresh Scrambled Eggs,
Herb Baked Breakfast Potatoes, Baking Powder Biscuit
with Butter and Preserves. Served with a Fresh Fruit Garnish*

A 18% service charge will be added to all food and beverage orders

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of food-borne illness.**



Beverages

Freshly Brewed Regular and Decaf (Included Herbal Teas and Ice Water)	\$15.50 +/-per gallon
Assorted Juice	\$19.50 +/-per gallon
Hot Chocolate or Spiced Cider	\$18.00 +/-per gallon
Iced Tea, Lemonade or Raspberry Lemonade	\$16.00 +/-per gallon
Assorted Canned Soft Drinks	\$2.50 +/- each
Individual Bottled Water	\$2.00 +/- each

Meeting Enhancements

Assorted Donuts	\$16.00 +/-per dozen
Pastries, Scones or Croissants with Butter, Honey and Preserves	\$18.00 +/-per dozen
Assorted Muffins	\$18.00 +/-per dozen
Bagels and Cream Cheese with Toasting Station	\$18.00 +/-per dozen
Yogurts -- Assorted Individual Flavors	\$3.00 +/-per person
With Raisins and Granola	\$4.50 +/-per person
Assorted Whole Fresh Fruits	\$2.00 +/-each
Fresh Seasonal Fruit Skewers	\$24.00 +/-per dozen
Assorted Gourmet Cookies or Chocolate Brownies	\$15.00 +/-per dozen

A 18% service charge will be added to all food and beverage orders

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Refreshment Break Service

BAGEL BREAK

\$9.95 +/-per person

Large Assorted Fresh Bagels With Toaster Station served with assorted Cream Cheeses, Freshly Brewed Regular and Decaf Coffee, Herbal Teas, and Assorted Chilled Juices.

CHOCOLATE LOVERS BREAK

\$10.50 +/-per person

Jumbo Chocolate Chip Cookies, Double Fudge Brownies, Chocolate Dipped Oreo Cookies, and Chocolate Dipped Strawberries. Served with Milk, Freshly Brewed Regular and Decaf Coffee and Herbal Teas.

MOVIE TIME BREAK

\$9.00 +/-per person

Mini Pastry Wrapped Hot Dog, Gourmet Jumbo Soft Pretzel with Cheese Sauce or Concession Mustard, Individual Bags of Popcorn. Served with Assorted Soft Drinks and Iced Tea.

ICE CREAM SUNDAE BAR

\$7.50 +/-per person

Eberhard's Chocolate and Vanilla Ice Cream, Chocolate, Caramel and Strawberry Toppings, Oreo Cookie Crumbles, Peanuts, Whipped Cream and Top It With A Cherry. Served with Lemonade and Ice Tea.

A 18% service charge will be added to all food and beverage orders

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Boxed Lunches

*All Boxed Lunch Served with Fresh Whole Fruit, Potato Chips,
Pasta Salad and Jumbo Chocolate Chip Cookie and a Soda or
Bottled Water.*

TRADITIONAL

\$11.75 +/-per person

Served on Deli Bread (choose one)

- *Deli Turkey and Provolone Cheese*
- *Deli Ham and Swiss Cheese*
- *Roast Beef and Cheddar*
- *Vegetarian (garden fresh vegetables)*

GOURMET SANDWICH

\$13.75 +/-per person

Served on Ciabatta Roll (choose one)

- *Smoked Turkey Breast and Provolone*
- *Black Forest Ham and Open Eye Swiss*
- *Roast Beef and Tillamook Cheddar*
- *Balsamic Grilled Garden Vegetables*

GOURMET WRAPS

\$13.75 +/-per person

Served on a Variety of Soft Jumbo Tortilla (choose one)

- *Southwest Chicken Wrap*
- *BLT Wrap*
- *Deli Wrap*
- *Balsamic Grilled Vegetarian Wrap*

A 18% service charge will be added to all food and beverage orders

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Luncheon Buffets

All Luncheon Buffets Served with Fresh Brewed Regular and Decaf Coffee, Herbal Tea and Ice Tea.
Assorted Breads and Chef's Choice Dessert Selection.
Minimum Attendance of 25 or More Guests

GARDEN TO TABLE BUFFET

Chef's Choice Soup Du Jour

Fresh Seasonal Garden Greens

*Toppings include seasoned croutons, bacon bits,
diced eggs, kidney beans, shredded carrots,
raisins, shredded mild cheddar, cherry tomatoes,
sliced cucumbers and a variety of dressings*

Fresh Fruit Medley

Gourmet Pasta Salad

Tuna Salad with Craisins

Chicken Salad with Raisins

Lettuce, Sliced Tomato and Onions Slices

Assorted Breads

\$16.50 +/-per person

A 18% service charge will be added to all food and beverage orders

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



DELI STYLE SANDWICH BAR

Smoked Turkey Breast, Lean Roast Beef, Pit Ham

Sliced Cheese Assortment

Bread Selections

Sliced Tomato, Red Onions, Crisp Lettuce and Pickle Chips

Mayonnaise, Ground Mustard, Dijon Mustard

Fresh Seasonal Cut Fruit Salad

*Bowtie Pasta Salad Tossed in Olive Oil, Fresh
Herbs, Artichoke Hearts, Black Olives, Grilled Vegetables,
Mozzarella Cheese and Lemon*

Kettle Brand Chips

\$16.25 +/-per person

SOUTH OF THE BORDER TACO AND FAJITA BAR

Warm Flour Tortillas and Crisp Taco Shells

Spicy Ground Beef and Chicken Fajita Mix

Mexican Rice and Frijoles

*Crisp Shredded Lettuce, Vine Ripened Diced Tomatoes,
Shredded Mild Cheddar, Sliced Black Olives, Jalapenos,
Pico de Gallo, Tomato Salsa and Sour Cream*

\$17.25 +/-per person

A 18% service charge will be added to all food and beverage orders

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



DESCHUTES RIVER DELI BUFFET

Chef's Choice Soup Du Jour

Fresh Garden Greens with Assorted Dressings

House Made Baby Red Potato Salad

*Tender Roast Beef, Smoked Turkey Breast, Black Forest Ham,
Sliced Salami*

Slices of Open Eyed Swiss, Smoked Provolone and Tillamook Cheddar

Baskets of Breads and Rolls

Crisp Green Leaf Lettuce, Sliced Tomatoes, Red Onions, Pickle Chips

Mayonnaise, Ground Mustard, Dijon Mustard

\$17.75 +/-per person

SMOKEHOUSE BUFFET

Pulled Pork in Peach Bourbon BBQ Sauce

Pillow Top Burger Bun

Mixed Salad Greens with Choice of Dressing

House Made Mustard Potato Salad

Oregon Baked Bean Medley

Kettle Brand Chips

\$15.95 +/-per person

A 18% service charge will be added to all food and beverage orders

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



DCF HOT LUNCHEON BUFFET

*Spring Mix and Romaine Greens with Bleu Cheese Crumbles, Roasted Hazelnuts,
Raspberry Vinaigrette Dressing*

*Bowtie Pasta Salad Tossed in Olive Oil, Fresh
Herbs, Artichoke Hearts, Black Olives, Grilled Vegetables,
Mozzarella Cheese and Lemon*

Warm Assorted Breads with Butter

Chef's Choice Dessert Selection

Accompaniment Selections
(choose two)

*Wild Rice Bistro Blend ~Roasted Garlic Smashed Potatoes
Herb Roasted Redskin Potatoes ~ Sautéed Squash Medley
Rice Pilaf ~ Green Beans Almandine*

Entree Selections

Breast of Chicken with Mushroom Sage Sauce

Grilled Cider Basted Breast of Chicken

Chicken Parmesan Topped with Tomato Basil Sauce

Herb Roasted Pork Loin

Penne Pasta Marie

Herb Baked Meatloaf with Tomato Glaze

Beef Stroganoff

One Entree \$18.95 +/-per person ~ Two Entrees \$22.95 +/-per person

A 18% service charge will be added to all food and beverage orders

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Luncheon Sandwiches

Sandwiches Served with Chips, Fresh Fruit Garnish and Dessert

SMOKED TURKEY CLUB CROISSANT **\$12.95 +/- per person**
*Smoked Turkey Breast, Bacon, Green Leaf, Tomato Slice,
Sliced Avocado and Aioli Mayo on a Fresh Croissant.*

SOUTHWEST CHICKEN WRAP **\$12.95 +/- per person**
*Tender Roasted Breast of Chicken Blended with Black Beans,
Tortilla Strips, Peppers, Corn, Diced Tomato and Chipotle Mayo,
Wrapped in a Herbed Tortilla served with Potato Salad.*

TENDER ROAST BEEF **\$12.95 +/- per person**
*Sliced Roast Beef and Pepper Jack Cheese on an Onion Kaiser Bun.
Served with Potato Salad and Dill Pickle Spear*

FOCACCIA SANDWICH **\$13.95 +/- per person**
*Smoked Turkey Breast and Black Forest Ham Thinly Sliced and
served on Focaccia Bread with Green Leaf, Tomato Slice, Red Onion
and Smoked Provolone. Served with Kettle Chips and Fresh Fruit Garnish*

Luncheon Entree Salads

Entree Salads Served with Fresh Baked Rolls, Butter and Dessert

COBB SALAD **\$12.95 +/- per person**
*Grilled Breast of Chicken, Sliced Egg, Green Onion, Tomato Wedges,
Bleu Cheese Crumbles, Avocado, Bacon Crumbles Served over Crisp
Salad Greens and Choice of Dressing*

EXPO CENTER CHEF SALAD **\$12.95 +/- per person**
*Julienne Strips of Turkey, Ham, Provolone and Cheddar Cheese
Served Over Crisp Salad Greens Then Topped with Cucumber,
Tomato Wedge's, Shredded Carrot, Peppers, Black Olives,
Pepperoncini Pepper and Choice of Dressing*

CHICKEN CAESAR SALAD **\$13.95 +/- per person**
*Crisp Chopped Romaine Blended with Creamy Caesar Dressing and
Shredded Parmesan Cheese and Topped with Charbroiled Breast of Chicken
and Seasoned Croutons*

CAJUN SALMON SALAD **\$17.95 +/- per person**
*Cajun Crusted Salmon Served Over a Bed of Baby Lettuce, Cucumbers,
Sliced Pear Tomatoes with Spicy Ranch Dressing*

*A 18% service charge will be added to all food and beverage orders
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of food-borne illness.*



Plated and Served Luncheon

All Lunch Entrees Served with Freshly Brewed Regular and Decaf, Herbal Tea,
Iced Tea, Bread with Butter and Choice of Salad and Dessert

BEEF STROGANOFF **\$15.95 +/-per person**
*Tender Beef Tips in a Sour Cream Based Sauce Served Over
Extra Wide Egg Noodles and Fresh Vegetable*

GRILLED FIESTA CHICKEN **\$16.95 +/-per person**
*Charbroiled Breast Of Chicken Served Over a Blend of
Sauteed Black Beans, Peppers, Onions and Cilantro then
Topped with our Pico de Gallo and Sour Cream, Fresh
Vegetable*

GRILLED PORK CHOP **\$17.95 +/-per person**
*Charbroiled Chop Topped with Raisin and Green Peppercorn Salsa,
Roasted Rosemary Red Poatoes and Fresh Vegetable*

PASTA PRIMAVERA **\$15.95 +/-per person**
*Garden Fresh Vegetables and Penne Pasta tossed in a Light
White Wine Sauce*

BREAST OF CHICKEN WITH MUSHROOM SAGE SAUCE **\$17.95 +/-per person**
*Tender Grilled Breast of Chicken Topped with our Special
Mushroom Sage Reduction Sauce, Wild Rice Blend and
Fresh Vegetable*

MAMA'S LASAGNA **\$18.00 +/-per person**
*Freshly Prepared Four Cheese and Sausage Lasagna,
Garlic Bread Sticks, Fresh Vegetable*

FIRECRACKER SALMON **\$19.95 +/-per person**
*Marinated in a rich Asian-style Mixture of Spicy Heat
and Savory Flavors, Rice Pilaf and Fresh Vegetable*

GRILLED FLAT IRON STEAK **\$19.95 +/-per person**
*Peppercorn Rubbed Flat Iron Steak Thinly Sliced
topped with Demi Glace, Roasted Rosemary Red Potatoes,
Fresh Vegetable*

FETTUCCHINE MEDITERRANEAN **\$19.95 +/- per person**
Fettuccine with Mediterranean Butter and Zucchini

*A 18% service charge will be added to all food and beverage orders
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of food-borne illness.*



Luncheon Salads

HOUSE SALAD

*Tossed Fresh Romaine and Spring Greens with Tomato Wedge,
Sliced Cucumber, Shredded Carrots and Ranch Dressing*

CAESAR SALAD

*Crisp Romaine Lettuce with House Caesar Dressing and Freshly
Grated Parmesan Cheese*

OREGON SPECIALTY SALAD

*Baby Field Greens with Toasted Hazelnuts, Crumbled Bleu Cheese
And Marion Berry Vinaigrette*

Add \$1.75 +/-per person

Luncheon Desserts

CARROT CAKE WITH CREAM CHEESE FROSTING

DOUBLE FUDGE GANACHE BROWNIES

FRESH BAKED JUMBO CHOCOLATE CHIP COOKIE

SEASONAL OREGON BERRY CRISP

CHOCOLATE CUPCAKE WITH CARAMEL SAUCE

CHOCOLATE MOUSSE

NEW YORK CHEESE CAKE WITH MARIONBERRY TOPPING

Add \$1.25+/-per person

A 18% service charge will be added to all food and beverage orders

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of food-borne illness.*



Bar Options

\$450.00 Per Bar Minimum Purchase Necessary To Waive \$125.00 Bar Fee

Deluxe Mixed Drinks

Hosted \$5.00 per drink

Cash \$5.50 per drink

Premium Mixed Drinks

Hosted \$6.50 per drink

Cash \$7.00 per drink

Domestic Beer (includes O'Douls)

Hosted \$4.00 per drink

Cash \$4.50 per drink

Microbrew Beer

Hosted \$5.00 per drink

Cash \$5.50 per drink

Deluxe Wine

Hosted \$6.50 per glass

Cash \$7.00 per glass

Draft Beer - Keg

Domestic \$400.00 per keg

Microbrew \$500.00 per keg

A 18% service charge will be added to all food and beverage orders

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Cold Hors d'oeuvres

Prices Based Per Dozen
Minimum 5 Dozen Per Item

Herbed Tomato Bruschetta with Goat Cheese	\$18.75 +/-per dozen
Caprese Skewers with Grape Tomato, Fresh Basil, Fresh Mozzarella	\$16.75 +/-per dozen
Poached Jumbo Prawns with Lemon and Cocktail Sauce	\$28.00 +/-per dozen
California Rolls with Wasabi and Soy Sauce	\$22.00 +/-per dozen
Assorted Canapes	\$22.00 +/-per dozen
Smoked Salmon Mousse with Dill Croistini	\$22.95 +/-per dozen
Poached Asparagus Wrapped with Black Forest Ham	\$21.95 +/-per dozen
Traditional Deviled Eggs	\$18.00 +/-per dozen
Curried Deviled Eggs	\$18.00 +/-per dozen
Asian Chicken Pinwheels	\$20.95 +/-per dozen
Fresh Seasonal Fruit Skewers	\$24.95+/-per dozen
Caramelized Onion and Feta Cheese Tartlet	\$22.95 +/-per dozen
Assorted Fresh Mini Quiche	\$20.95 +/-per dozen
Lemon Meringue Tartlets	\$22.95 +/-per dozen
Chocolate Dipped Strawberries	\$23.95 +/-per dozen
Mini Fudge Brownie Ganache	\$18.95 +/-per dozen
Party Mix	\$12.00 +/-per pound
Pretzels	\$7.50 +/-per pound
Mixed Nuts	\$15.00 +/-per pound
Tortilla Chips and Salsa	\$30.00 +/-per bowl
Chips and Dips	\$20.00 +/- per bowl

A 18% service charge will be added to all food and beverage orders

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Hot Hors d' oeuvres

Prices Based Per Dozen
Minimum 5 Dozen Per Item

Crispy Shrimp Wontons with Sweet Chili Sauce	\$23.95 +/-per dozen
Bacon Wrapped Cream Cheese Stuffed Jalapeno	\$23.95 +/-per dozen
Jalapeno Poppers with Raspberry Dipping Sauce	\$22.95 +/-per dozen
Coconut Shrimp with Mango Puree Sauce	\$27.00 +/-per dozen
Hot Wings with Buffalo or BBQ Sauce	\$17.95 +/-per dozen
Marinated Pork Skewer with Thai Peanut Sauce	\$19.95 +/-per dozen
Beef Tenderloin on Toasted Baguette	\$22.95 +/-per dozen
Mini Crab Cakes with Lemon Aioli	\$29.95 +/-per dozen
BBQ Meatballs with Oregon Bleu Cheese Crumbles	\$18.95 +/-per dozen
Vegetable Spring Rolls with Teriyaki Dipping Sauce	\$19.95 +/-per dozen
Chipotle Marinated Skewered Prawns	\$30.00 +/-per dozen

Carving Stations

Rosemary and Sage Crusted Baron of Beef <i>Served with Fresh Baked Dollar Rolls and Creamed Horseradish Sauce (serves 75)</i>	\$260.00 each
Slow Roasted Herb Crusted Pork Loin <i>Served with Fresh Baked Dollar Rolls and Peach Bourbon Sauce(serves 40)</i>	\$125.00 each
Smoked Pit Ham <i>Served with Dollar Rolls, Dijon Mustard Sauce (serves 50)</i>	\$150.00 each
Cranberry Glazed Breast of Turkey <i>Served with Cranberry Orange Chutney and Fresh Baked Dollar Rolls (serves 30)</i>	\$125.00 each

A 18% service charge will be added to all food and beverage orders
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Specialty Selections

International Cheese Display <i>A Selection of Imported and Domestic Cheese's garnished with Seasonal Fruit, Gourmet Cracker Assortment</i>	\$175.00 +/- per tray
Glazed Salmon <i>Beautifully Decorated Glazed Salmon with Capers, Black Olive, Red Onion, Capers and Dill. Lemon Dill Herbed Cream Cheese</i>	\$225.00 +/- per tray
Antipasto Tray <i>Prosciutto Ham, Dried Salami, Salami, Marinated Olives, Artichokes, Grilled Vegetables, Cheeses and Herbed Crostini</i>	\$175.00 +/- per tray
Fresh Seasonal Fruits and Berries <i>Seasonal Fresh Fruits and Berries with Baked Brie in Pastry, Sliced Baguette</i>	\$125.00 +/- per tray
Farm Fresh Crudités with Herb Ranch Dip <i>Presented in a Basket</i>	\$115.00 +/- per basket
Pita Flat Bread with Red Pepper Hummus	\$26.95 +/- per quart
Spinach and Artichoke Dip with Tortilla Chips	\$26.50 +/- per pan
Mexican Seven Layer Dip with Tortilla Chips	\$39.50 +/- per pan

All Tray Hors d'oeuvres are priced to serve approximately 50 people when combined with several selections.

Dessert Station

Ice Cream Social <i>Eberhard's Premium Chocolate and Vanilla Ice Cream, Chocolate, Strawberry and Caramel Sauces, Chopped Nuts, Chopped Candies, Coconut, Whipped Cream and Cherries</i>	\$6.95 +/- per person
--	------------------------------

A 18% service charge will be added to all food and beverage orders
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Dinner Buffets

Buffets Served with Freshly Brewed Regular and Decaf, Herbal Tea
Warm Rolls with Butter and Choice of Dessert

75 person minimum

High Desert Buffet

Chopped Romaine and Spring Green Salad with Herb Ranch Dressing

*Bowtie Pasta Salad Tossed in Olive Oil, Fresh Herbs, Artichoke Hearts,
Black Olives, Grilled Vegetables, Mozzarella Cheese and Lemon*

Roasted Rosemary and Garlic Red Potatoes

Rice Pilaf

Fresh Seasonal Vegetable

*Herb and Pepper Crusted Baron of Beef Carved On Site
Creamed Horseradish Sauce*

Grilled Breast of Chicken with Mushroom Sage Sauce

\$30.95 +/- per person

Pacific Northwest Bounty

*Mixed Baby Greens with Raspberry Vinaigrette, Rogue Bleu Cheese Crumbles,
Grape Tomatoes, Mushrooms and Sliced Cucumbers*

Fresh Seasonal Fruit Salad

Garlic Smashed Yukon Gold

Wild Rice Blend

Fresh Seasonal Vegetable

Cedar Planked Salmon Filet with Honey Glaze

Prime Rib of Beef with Au Jus and Creamy Horseradish Sauce

Spice Rubbed Roasted Chicken

\$41.95 +/- per person

A 18% service charge will be added to all food and beverage orders

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Build Your Own Dinner Buffet

Buffets Served with Freshly Brewed Regular and Decaf, Herbal Tea

Warm Rolls with Butter

75 person minimum

Choice of One Entree and Three Accompaniments	\$27.97+/per person
Choice of Two Entrees and Three Accompaniments	\$31.95 +/per person

Entrees

Braised Tri Tip in Caramelized Onion Bourbon Sauce

Slow Roasted Pork Loin in Peach Bourbon BBQ Sauce

Spice Rubbed Roast Chicken

Grilled Breast of Chicken in Mushroom Sage Sauce

Entrees Carved On Site
(Includes Carving Chef)

<i>Honey Roasted Pit Ham</i>	<i>Add \$3.50 +/per person</i>
<i>Rosemary Crusted Prime Rib of Beef</i>	<i>Add \$4.50 +/per person</i>
<i>Garlic and Herb Crusted Baron of Beef</i>	<i>Add \$3.50 +/per person</i>
<i>Roasted Breast of Turkey with Cranberry Glaze</i>	<i>Add \$3.50 +/per person</i>
<i>Herb Crusted Roast Pork Loin</i>	<i>Add \$2.50 +/per person</i>

Accompaniments

Spring Green Salad ~ Bowtie Pasta Salad

Fresh Vegetable Medley ~ Green Beans Almandine

Wild Rice Blend ~ Rice Pilaf

Roasted Rosemary Red Potatoes ~ Garlic Smashed Yukon Gold

Oregon Baked Bean Medley

Dessert Station Selections

(Choose Two)

Chocolate Seduction Cake with Chantilly Cream and Raspberry Sauce

New York Style Cheesecake with Marion Berry Topping

Chocolate Mousse

Oregon Berry Cobbler with Whipped Topping

A 18% service charge will be added to all food and beverage orders

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Plated Dinner Selections

Dinners served with Freshly Brewed Regular and Decaf, Herbal Tea,
Fresh Baked Rolls and Butter, Choice of Dinner Salad and Dessert,
Tomato, Sliced Cucumber and Ranch Dressing

Hunter Chicken **\$18.95 +/- per person**
*Grilled Breast of Chicken with Marsala Mushroom Sauce,
Rosemary Roasted Red Potatoes and Steamed Baby Carrots*

Chicken Piccata **\$19.75 +/- per person**
*Lightly Breaded Breast Of Chicken Skillet Cooked topped with
Lemon, Capers and Artichoke Hearts. Served with Wild Rice Blend
and Sautéed Green Beans Almandine*

Halibut Olympia **\$26.75 +/- per person**
*Grilled Halibut Filet with A Delicate Sauce and Crunchy Finish
served over a Bed of Grilled Walla Walla Sweet Onions. Rice Pilaf and
Grilled Asparagus Spears.*

Flat Iron Steak **\$22.95 +/- per person**
*With Rogue Bleu Cheese Butter, Garlic Smashed Yukon Gold and
Sautéed Green Beans*

Charbroiled Salmon Filet **\$24.95 +/- per person**
With Tropical Fruit Salsa, Sticky Rice and Fresh Seasonal Vegetable

Peach Bourbon Glazed Pork Loin **\$22.95 +/- per person**
*Center Cut Pork Loin Broiled to Perfection and Basted with our
Special Peach Bourbon Sauce, with Sweet Potato and Sautéed Green Beans*

Pepper Corn Crusted New York Strip **\$27.95 +/- per person**
*Certified Angus Strip Loin Slow Roasted and Served with
Twice Baked Potatoes and Fresh Seasonal Vegetable*

USDA Choice Prime Rib **\$28.95 +/- per person**
*Slow Roasted Prime Rib served with Au Jus, Creamed Horseradish,
Roasted Red Potatoes and Asparagus Spears*

Eggplant Parmesan **\$22.95 +/- per person**
*A classic Italian Baked Eggplant Dish with Mozzarella, Parmesan,
Basil and Tomato Sauce over Linguini.*

Spinach Lasagna **\$23.95 +/- per person**
*Freshly Prepared Four Cheese and Spinach Lasagna with White
Cream Sauce. Served with Garlic Bread Sticks and Green Beans.*

*A 18% service charge will be added to all food and beverage orders
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of food-borne illness.*



Dinner Salad Selections

DCF House Salad

Tossed Fresh Romaine and Spring Mix with Grape Tomatoes, Cucumber Slices, Shredded Carrots and Ranch Dressing

Spinach Salad

Fresh Baby Spinach, Red Onion, Toasted Almond Slices, Grape Tomatoes, Feta Cheese and Honey Mustard Dressing

Oregon Specialty Salad

Butter Lettuce with Toasted Hazelnuts, Rogue Blue Cheese Crumbles, Grape Tomatoes, Cucumber Slices and Marion Berry Vinaigrette.

Caesar Salad

Fresh Chopped Romaine, Seasoned Croutons, Shredded Parmesan and our Creamy House Caesar Dressing

Dinner Dessert Selections

New York Style Cheese Cake with Marion Berry Compote

Chocolate Seduction Cake with Chantilly Cream and Raspberry Sauce

New York Style Cheese Cake with Sliced Strawberry Sauce

Old Fashioned Brown Butter Pound Cake with Blueberries and Cream

Macha Green-Tea Cake with Fresh Strawberries

A 18% service charge will be added to all food and beverage orders

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

**Deschutes Fair & Expo
Catering Contracts**



Deschutes County Fairgrounds Expo Center
3800 S.W. Airport Way, Redmond, OR 97756
Phone: (541) 548-2711 Fax: (541) 923-1652

CATERING FACILITY USE AGREEMENT
<<Current Date>>

A. PARTIES TO THIS AGREEMENT:

DESCHUTES COUNTY FAIR & EXPO CENTER, hereinafter referred to
as "DCFE"

and

_____ hereinafter referred to as "CATERING"

B. RECITALS:

WHEREAS, DCFE controls and operates the facility in Redmond, Oregon, known and identified as the Deschutes County Fair & Expo Center; and

WHEREAS, the Deschutes County Fair & Expo Center includes commercial-grade kitchen equipment, event areas, and banquet and meeting rooms; and

WHEREAS, CATERING has separately agreed with third-party(s) to cater an event occurring ____ January 1, 2015 – December 31, 2015 ____ at the Deschutes County Fair & Expo Center; and

WHEREAS, CATERING presently requests permission of DCFE to utilize certain facilities, equipment and supplies which belong to and are controlled by DCFE; and

WHEREAS, DCFE has available facilities, equipment and supplies and is willing to make same available to CATERING for the use/event more fully described herein; and

WHEREAS, the parties to this agreement intend herein to set forth the terms of the agreement between the parties regarding CATERING's use of the catering facilities, equipment and supplies maintained and present at the Deschutes County Fair & Expo Center; now therefore, and in consideration of the following promises, covenants and conditions, the parties agree as follows:

C. AGREEMENT:

Addendum for each Event to be attached detailing the following information:

1. Event Identification:

Event Name: _____
Event Date(s): _____
Event Location: _____
Booking No.: _____

NOTE: At least 15 days prior to the event identified herein, CATERING must provide DCFE with a copy of the agreement between CATERING and the third-party(s).

2. Authorized Areas, Facilities, Equipment, Supplies:

CATERING is granted a non-exclusive right to use, for food & beverage preparation and serving, the area(s), facilities, and/or equipment and/or supplies identified on the **Catering Sheet**, attached hereto and marked as Exhibit 1.

Time of use begins at _____ am/pm on _____, 20____, and ends at _____ am/pm on _____, 20____.

This Agreement is not a conveyance of an interest in real property, a lease agreement or any other similar disposition. It constitutes nothing more than limited contract permission to use the area(s), facilities, and/or equipment and/or supplies identified on the **Catering Sheet**, attached hereto and marked as Exhibit 1. No permission is given to improve, damage or alter the real or personal property of the Deschutes County Fair & Expo Center and Deschutes County.

3. General Conditions:

- a. Licensed & Bonded: At least 15 days prior the event identified herein, CATERING must provide to DCFE documentation establishing that CATERING is presently, and will be on the date of the event, licensed and bonded to perform food handling and catering services.

- b. Criminal Background Checks: Prior to the event date, all CATERING staff shall, at CATERING's expense, obtain and present to DCFE a state criminal background check.
- c. Deposits: At least 15 days prior to the event identified above, CATERING must tender to DCFE (cashier's check(s) payable to "Deschutes County Treasurer") the following deposits:
- Security: \$ ____ -0- ____
 - Facility: \$ ____ 250.00 ____
 - Equipment/Supplies: \$ ____ 250.00 ____
- d. Coordination with Food & Beverage Manager: The point of contact for DCFE is the Food & Beverage Manager (FBM). The FBM is authorized by DCFE to oversee the activities of CATERING while operating at the Deschutes County Fair & Expo Center. Upon signing this Agreement CATERING agrees to cooperate fully with directions and orders of FBM.
- e. DCFE Exclusive Alcohol Vendor. DCFE is the only entity/person authorized and allowed to provide/serve alcohol upon the grounds and facilities of the Deschutes County Fair & Expo Center.
- f. Pepsi-cola Bottling company of Bend (PCBCB). Pepsi-cola Bottling company of Bend (PCBCB), is the exclusive non-alcoholic beverage provider for events held at DCFE. Products include soda, juices, tea, isotonic, water, ready-to-drink coffee and energy drinks.
- g. Catering Percentage: 12% of Gross Catering Sales Invoiced (service fee – Gratuity not included)
- h. Kitchen Facility, Equipment & Supplies: 15% of Gross Catering Invoice inclusive of Catering Percentage
- i. Displays: All promotional displays require pre-approval from DCFE.
- j. Rules & Regulations: DCFE's Rules and Regulations are hereby incorporated into this Agreement by reference. DCFE reserves the right to make reasonable changes to such Rules and Regulations in writing from time to time. CATERING shall receive written notice of any changes.
- k. Hold Harmless / Indemnification: To the fullest extent authorized by law CATERING agrees to indemnify, hold harmless and defend Deschutes County, DCFE and their officers, officials, employees, volunteers and agents from and against all claims, suits, actions, losses, damages, liabilities costs and expenses of any nature (including attorney fees) on account of personal injury, death or damage to, or loss of property or profits resulting from or arising out of, in whole or in part, any act, omission, negligence, fault, threat to safety of persons or property at DCFE, or violation of law or ordinance by CATERING. CATERING shall have control of the defense and settlement of any claim that is subject to this section, however neither CATERING nor any claims representative or attorney engaged by CATERING shall defend the claim in the name of Deschutes County or DCFE, nor purport to act as legal representative of Deschutes County or DCFE without first receiving from the County's Legal Counsel, in a form and manner determined appropriate by the County's Legal Counsel, authority to act as legal counsel for the Deschutes County or DCFE, nor shall CATERING settle any claim on behalf of Deschutes County or DCFE without the approval of the County's Legal Counsel.
- l. Insurance: At least 15 days prior to the event identified above, CATERING must procure and maintain in full force through the term of this Agreement

Comprehensive General Liability insurance (primary policy) with coverage limits of at least \$1,000,000 per occurrence; \$2,000,000 aggregate; naming "Deschutes County, DCFE and its officers, employees, agents and volunteers" as additional insureds. The coverage document must obligate the issuing insurance company to provide at least 30 days prior written notice to DCFE before cancellation or change in coverage. Evidence of coverage and additional insured endorsement(s) must be provided to DCFE at least 15 days prior to the event. Failure to meet any of these insurance mandates shall constitute material breach of this Agreement by CATERING and DCFE may, at its sole discretion, terminate this Agreement.

- m. Workers' Compensation Insurance: CATERING shall maintain workers' compensation insurance affording statutory workers' compensation benefits with coverage as required by law.
- n. Keys: DCFE Operations staff will open all buildings in accord with times/schedule detailed in this Agreement.
- o. Public Safety: CATERING shall conduct its activities with full regard to public health and safety and shall observe and abide by all applicable laws, regulations and requests by duly authorized persons responsible for public health and safety.
- p. Waste Removal / Cleanliness: CATERING agrees to remove from the premises all rubbish, garbage, and other waste in a clean and sanitary manner, placing same in containers to be made available by DCFE. CATERING will maintain the floors, carpets and preparation and service areas in a clean and sanitary condition. Restrooms will be spot-checked at frequent intervals, and DCFE will have enough staff on-call for both normal and emergency service of restrooms.
- q. Hazardous Substances: CATERING shall keep the facility free from any hazardous substances, except those needed to conduct a licensed food preparation business.
- r. Smoking: Deschutes County Fair & Expo Center is a tobacco free facility. Smoking is strictly prohibited.
- s. Charges / Payment: CATERING shall pay:
- t. Interest: Outstanding balances will accrue interest at five (5%) per month on all balances net thirty (30) days out from payment due date.
- u. Taxes & Fees: CATERING agrees to pay promptly all sales, use, excise and any other taxes required by any governmental entity and shall obtain at its own expense all permits and licenses required by law in connection with its use of the DCFE.
- v. Assignment: CATERING may not assign this Agreement without written pre-approval by DCFE. Any such assignment without written pre-approval shall be null and void.
- w. Non-Discrimination: CATERING agrees not to discriminate against any employee or applicant for employment because of age, creed, ancestry, sexual orientation, disability, color, sex, marital status, religion, or national origin, and further agrees not to discriminate for the same aforementioned reasons against any person or persons in connection with admission, services or privileges offered to or enjoyed by the general public.
- x. Actions: Any actions by one party to the Agreement against the other arising out of the Agreement or of conduct, acts or activities of the parties hereunder will be governed by Oregon law and may be maintained in the Circuit Court of the State of Oregon. No such action against the DCFE may be maintained except in and for the State of Oregon. CATERING consents to maintenance of

any such action by DCFE against CATERING in the Circuit Court of the State of Oregon in and for Deschutes County.

- y. Attorney Fees: In case any suit or action is instituted by either party hereto arising out of this Agreement, the prevailing party in such litigation including any appeal shall be entitled, in addition to the costs and disbursements provided by statute, to reasonable attorney fees as determined by the court on trial or appeal.
- z. Entire Agreement: This document contains the complete and exclusive agreement between the parties, and is intended to be the final expression of their agreement. No promise, representation or covenant not included in this document (or any identified attachment or exhibit) has been or is relied upon by any party. No modification or amendment of this Agreement shall be in force or in effect unless in writing executed by CATERING and DCFE.

THIS AGREEMENT shall be in full force and effect upon execution by the parties identified below.

DESCHUTES FAIR & EXPO CENTER:

By: _____
Title: _____ Date _____

CATERING:

By: _____
Title: _____
Address: _____

_____ Date _____

**Deschutes Fair & Expo
Kitchen Equipment Rental**



Deschutes Fair & Expo
3800 SW Airport Way
Redmond, OR 97756
Phone: 541-548-2711 Fax: 541-923-1652

Setup Setup Items

Kitchen Equip. Rent						
Description	Supplier	Stock	Cost	Price	Margin	Taxes
10 Ounce Ale Glass		275	\$0.00	\$0.00	0.00	
10.5 Ounce Water Goblet		600	\$0.00	\$0.00	0.00	
11 3/4" White Dinner Plate		790	\$0.00	\$0.00	0.00	
12 Ounce White Bowl		375	\$0.00	\$0.00	0.00	
42 Ounce Coffee Butler		145	\$0.00	\$0.00	0.00	
5 1/2" Saucer		700	\$0.00	\$0.00	0.00	
5 Ounce White Ramekins		144	\$0.00	\$0.00	0.00	
6 1/2 Ounce White Soup Cup		900	\$0.00	\$0.00	0.00	
6 1/4" White Dessert Plate		700	\$0.00	\$0.00	0.00	
6.5 Ounce Wine Glass		700	\$0.00	\$0.00	0.00	
60 Ounce Water Pitcher		145	\$0.00	\$0.00	0.00	
7 1/2 Ounce Coffee Cup		673	\$0.00	\$0.00	0.00	
7 5/8" Clear Salad Plate		660	\$0.00	\$0.00	0.00	
7 Ounce Hi-Ball Glass		80	\$0.00	\$0.00	0.00	
7.5 Ounce Old Fashioned Glass		190	\$0.00	\$0.00	0.00	
8 3/8" White Salad/Hors D Oeuvre Plate		824	\$0.00	\$0.00	0.00	
Brown Cork Serving Trays		23	\$0.00	\$0.00	0.00	
Fancy Chafing Dish (Gold Trim)		10	\$0.00	\$0.00	0.00	
Glass Salt And Pepper Shakers		200	\$0.00	\$0.00	0.00	
Plain Chafing Dish		5	\$0.00	\$0.00	0.00	
Ss Dinner Forks		850	\$0.00	\$0.00	0.00	
Ss Knives		690	\$0.00	\$0.00	0.00	
Ss Salad Fork		1600	\$0.00	\$0.00	0.00	
Ss Soup Spoon		700	\$0.00	\$0.00	0.00	
Ss Teaspoon		600	\$0.00	\$0.00	0.00	

Deschutes Fair & Expo
Preferred Catering Companies



*Deschutes Fair & Expo
Preferred Catering Companies*

- Tate & Tate Catering
<http://bendcatering.net/>
- Country Catering
<http://bendcatering.com/>
- VFW
<http://www.vfwredmond.org/>



BOCC-Department Overview

The Board of County Commissioners (BOCC) is the communication and political link between the citizens of Deschutes County and the County government. This policymaking body is comprised of three, at-large elected officials each serving a four-year term. Tammy Baney took office in 2007 and was re-elected for the 2015 to 2018 term. Alan Unger took office in 2009 and was re-elected to serve from 2013 to 2017. Anthony DeBone began as a commissioner in 2011 and was re-elected to serve from 2015 to 2018.

The Board's duties include executive, judicial (quasi-judicial) and legislative authority over policy matters of countywide concern. Adoption of the County budget is also one of the Board's responsibilities. To implement policy and manage day-to-day operations, the Board appoints a County Administrator, as well as a County Legal Counsel. Additionally, the Board is the governing body for the Sunriver Service District, 9-1-1 Service District, Extension/4-H Service District, the Black Butte Ranch Service District, as well as for the debt service for the Sunriver library.

The Board takes a lead role in working with and lobbying the Oregon State Legislature and Oregon's U.S. Congressional delegation. Inter-jurisdictional work also takes place with the governing bodies in the four cities located in Deschutes County (Bend, Redmond, Sisters and La Pine) and other regional governments in addressing matters of mutual concern.

Appointments and Affiliations

Individual members of the Board also represent the County through appointments or affiliations with various community

Tammy Baney

- Association of Oregon Counties (AOC), Executive Board and Past President
- AOC Legislative Committee
- Arts Central Board
- Behavioral Health Advisory Board Liaison
- Central Oregon Health Council, Chair
- Central Oregon Visitors' Association (COVA) Board
- National Association of Counties (NACo), Human Services & Education Committee
- Oregon Housing Council Member
- Oregon Map Project (ORMAP)
- Oregon School Immunization Law Advisory Committee Member
- Oregon Transportation Commission Member
- Public Health Advisory Board Liaison
- Public Safety Coordinating Council (PSCC)
- Wellness & Education Board of Central Oregon

Anthony DeBone

- Association of Oregon Counties (AOC) Communications Committee Co-Chair
- AOC Energy & Environment Committee Member
- Deschutes County Audit Committee
- Bend Metropolitan Planning Organization (Bend MPO), Vice President
- Central Oregon Area Commission on Transportation (COACT), Alternate
- Central Oregon Intergovernmental Council (COIC), Alternate
- Economic Development for Central Oregon (EDCO), Executive Committee
- National Association of Counties (NACo) Telecommunications-Technology Steering Committee
- NeighborImpact, Board Member
- Project Wildfire, Liaison
- Public Safety Coordinating Council (PSCC), Alternate

Alan Unger

- Association of Oregon Counties (AOC) – Water Policy Committee Co-Chair, Legislative Committee Member, and Economic and Community Development Committee Member
- Bend Metropolitan Planning Organization (Bend MPO), Alternate
- Central Oregon Area Commission on Transportation (COACT), Chair
- Central Oregon Regional Solutions Advisory Committee
- Central Oregon Intergovernmental Council (COIC), Vice Chair
- Deschutes Collaborative Forest Project, Steering Committee Chair
- Deschutes River Conservancy Board Member
- Deschutes Water Alliance, Chair
- Hospital Facility Authority Board, Chair
- ODOT Oregon Freight Advisory Committee Member
- OSU – Cascades Liaison
- Oregon Workforce Alliance/The Oregon Consortium
- Oregon Workforce Investment Board Member
- Redmond Childcare Initiative
- Redmond Economic Development, Inc. Board Member
- Upper Deschutes Watershed Council

Please change the chart below as follows:

Anthony DeBone (Chair), Commissioner

Alan Unger (Vice Chair), Commissioner

Tammy Baney, Commissioner

**Tammy Baney (Chair), Commissioner
Anthony DeBone (Vice Chair), Commissioner
Alan Unger, Commissioner**

Organizational Chart

