



BANQUET MENUS | MEETINGS | AUDIO VISUAL

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 RIVERSIDE
CASINO & GOLF RESORT®
AN ELITE CASINO RESORTS PROPERTY

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Meet our Group Sales team!



Troy Reineke



Shaundria Squiers

Troy has many years of experience with food, beverage, banquets, guest service, sales, and hospitality. He is well rounded in his experiences and detailed orientated which will ensure your events success. Troy has a unique ability to listen to what you want which sets him apart when planning and organizing your event. His goal is to help create your vision and try to be one step ahead with planning and detailed execution so your event is perfect every time for you and your guests.

Shaundria loves using all of the amenities that our resort has to offer to bring fun and excitement to every event! Having spent 6 years in the Floral Industry before coming to Riverside, she really knows how to bring an event to life. Whether it be big or small, Shaundria is eager to take it on!



BREAKFAST

CONTINENTAL SECTIONS

À LA CARTE SELECTIONS



BREAKFAST - CONTINENTAL SELECTIONS

Minimum of 25 guests.

RISE & SHINE CONTINENTAL

Assorted muffins, pastries and breakfast breads with preserves & butter, served with water, regular and decaf coffee, fresh orange juice and assortment of hot teas

BLUE TOP RIDGE CONTINENTAL

Assorted muffins, pastries and breakfast breads with preserves & butter, freshly sliced seasonal fruits, mixed berry yogurt with granola, served with water, regular and decaf coffee, fresh orange juice and assortment of hot teas

CLASSIC COLLECTION

Freshly sliced seasonal fruits, farm fresh scrambled eggs and your choice of crispy bacon or sausage, served with water, regular and decaf coffee, fresh orange juice and assortment of hot teas

Customize with Additional Selections

Assorted breakfast breads

Assorted donuts

Assorted muffins & pastries

Mixed berry yogurt & granola

Assorted bagels & cream cheese

Buttermilk biscuits & sausage gravy

Home fried potatoes

Hash brown casserole

Cinnamon dusted french toast & syrup

Farm fresh scrambled eggs with crispy bacon or sausage

Cream cheese blintz with fruit topping

Sliced honey pit ham

Ham or sausage, egg & cheese croissant

Chicken fried steak & gravy

Omelet station

Eggs and omelets prepared to order with array of condiments and fixings

Attendant Fee—One attendant per 50 guests

Not sold individually

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BREAKFAST - À LA CARTE SELECTIONS

BEVERAGES

Fresh brewed coffee—regular & decaf
 Individual Stok cold brew coffees
 Orange juice
 Assorted bottled juices
 Assorted Tazo hot teas
 Assorted soft drinks
 Bottled water

gallon*

gallon*

packet

** One gallon is
 approximately 12 servings*

QUICK & EASY

Croissant sandwich with ham or sausage
 Whole fresh fruit
 Mixed berry yogurt with granola
 Assorted granola bars
 Sliced melon & seasonal fruit tray

Sm (serves 25)

Med (serves 50)

Lg (serves 100)

BAKERY

Assorted bagels & cream cheese
 Assorted muffins & butter
 Assorted sweet pastries
 Pecan sticky buns
 Cinnamon rolls
 Assorted donuts
 Buttermilk biscuits & honey butter
 Assorted breakfast fruit & nut breads

dozen

dozen

dozen

dozen

dozen

dozen

dozen

loaf (serves 12)

CHEERS!

Classic mimosas
 Bloody marys
 Strawberry bellini

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LUNCH

PLATED SELECTIONS

SANDWICH BOARD

BOXED & COOKOUT SELECTIONS

LUNCH BUFFET SELECTIONS



LUNCH - PLATED SELECTIONS

HOT PLATED LUNCH SELECTIONS

Hot lunch selections are served with warm rolls, a Chef's dessert selection, water and iced tea. 25 guest minimum.

Grilled Chicken Bruschetta

Farfalle pasta with balsamic, basil, Roma tomatoes and parmesan, served with sautéed green beans

Lemon Caper Chicken

Lemon caper beurre blanc sauce, served with oven roasted potatoes and steamed asparagus

Roasted Pork Loin

Spicy grain mustard glaze, served with garlic mashed potatoes and roasted vegetables

Bacon Wrapped Pork

Two 4oz medallions pan seared, topped with wild mushroom sauce, served with oven roasted potatoes and baby carrots

Sliced Flank Steak

Marinated with onions and roasted red peppers, served with garlic mashed potatoes and sautéed green beans

Baked Cajun Salmon

Cajun seasoned 5oz filet served with rice pilaf and roasted vegetables

LIGHT PLATED LUNCH SELECTIONS

Light lunch selections are served with warm rolls and butter, a Chef's dessert selection, water and iced tea.

Chef Salad

Crisp greens, crowned with sliced ham, turkey, swiss cheese, egg and a homemade house dressing

Very Berry Salad

Greens, sliced grilled chicken breast, blueberries, toasted almonds, feta cheese with raspberry vinaigrette

SALAD SELECTION

Add on to plated luncheons. Choose one.

Garden salad • Caesar salad

SOUP SELECTION

Add on to plated or buffet luncheons. Choose one.

Fire roasted tomato basil bisque • Iowa corn and potato chowder • Hearty chili

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LUNCH - SANDWICH BOARD

Minimum of 25 guests.

SANDWICH BOARD BUFFET

Pick a trio from the selections below to create a delicious buffet lunch option. Sandwich Boards are served with chips, chilled pasta salad, relish tray, a Chef's dessert selection, water and iced tea.

Chipotle Chicken—Grilled chicken breast, bacon, lettuce, tomato, white cheddar cheese & chipotle aioli in a garlic herb wrap

The Dinghy—Sliced smoked ham, cheddar cheese, lettuce & honey mustard on a fresh croissant

Fresh Philly —Roast beef, sautéed peppers, & onions with swiss cheese & horseradish cream on ciabatta bread

Left Field —Grilled zucchini, leaf lettuce & tomato with sundried tomato pesto on toasted wheat berry bread

19th Hole —Thinly sliced marinated flank steak with provolone cheese, lettuce & tomato on ciabatta bread

Cordon Bleu —Sliced turkey, smoked sliced ham, swiss cheese, lettuce & honey mustard aioli on ciabatta bread

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LUNCH - BOXED & COOKOUT SELECTIONS

BOXED SELECTIONS

Our boxed lunches are packaged for those who are quick and on the go. Sandwiches are created with our fluffy ciabatta bread, topped with lettuce and tomato and include chips, cookie, and condiments.

Turkey & Cheddar
Ham & Swiss
Beef & Provolone
The Club

PLATED SELECTIONS

Marinated Portabella & Provolone

COOKOUT BUFFET SELECTIONS

Minimum 25 guests. Served with water and iced tea.

All American

Hamburgers and brats, molasses baked beans, potato salad, cole slaw, homemade chips, sliced tomatoes and onion, crisp lettuce, pickles and condiments with assorted cookies or brownies

Great American Barbeque

Grilled brats, slow roasted pulled pork, and bbq chicken, ranch corn, molasses baked beans, potato salad, cole slaw, and apple pie with whipped cream



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LUNCH - BUFFET SELECTIONS

BUFFET SELECTIONS

Buffet lunch selections are served with warm rolls and butter, a Chef's dessert selection, water and iced tea. 25 guest minimum.

Classic

Spring mix salad with raspberry vinaigrette or ranch, lemon buttered steamed asparagus, herb roasted potatoes, sliced roasted pork loin with marsala sauce

Pearl

Apple spring salad with honey dijon vinaigrette or ranch, cucumber salad, wild rice pilaf, duchess potatoes, garlic green beans with roasted tomatoes, roasted turkey with herb gravy

CUSTOM BUFFET SELECTIONS

Buffet lunch selections are served with warm rolls and butter, water and iced tea. 25 Guest Minimum.

Gold

Choose 1 starter, 1 starch, 1 vegetable, 1 entrée, 1 dessert

Blue

Choose 1 starter, 1 starch, 1 vegetable, 2 entrées, 2 desserts

CUSTOM BUFFET SELECTIONS

STARTERS: Fresh greens garden salad, classic Caesar salad, tomato & feta cheese, fresh fruit salad, southern style cole slaw, primavera pasta salad

STARCHES: Oven roasted potatoes, garlic mashed potatoes, wild rice pilaf, homemade mac & cheese

VEGETABLES: Glazed baby carrots, green beans with slivered almonds, roasted broccoli and cheese, buttered sweet corn, roasted Italian vegetables

ENTRÉES: Baked chicken with thyme and mushroom, herb parmesan tilapia with garlic béchamel, blackened catfish, chicken alfredo in farfalle pasta, roasted madeira pork loin, sliced black pepper crusted beef sirloin

DESSERTS: Cheesecake with fruit topping, chocolate cake, apple pie, pecan pie, banana bread pudding with chocolate sauce, cookies and brownies

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DINNER

PLATED SELECTIONS

THEMED BUFFETS

CUSTOM BUFFETS



DINNER - PLATED SELECTIONS

All plated dinner selections are served with warm rolls and butter, your choice of garden or Caesar salad, a Chef's dessert selection, water, iced tea, regular and decaf coffee and assortment of hot teas. Up to (3) entrée selections may be offered.

CHICKEN

Gouda Chicken

Cream and bacon sauce, garlic mashed potatoes, sautéed green beans

Chicken Chasseur

Braised with mushrooms, tomatoes, and shallots, duchess potatoes, sautéed green beans

Pesto Chicken

Alfredo pesto sauce, oven roasted potatoes, Italian seasoned vegetables

PORK

Iowa Pork Chop

Smoked pork belly sauce, oven roasted potatoes, honey cider glazed baby carrots

Pork Medallions

Maple glazed cider sauce, mashed sweet potatoes, roasted brussels sprouts

Pork Loin (25 guest minimum)

Marsala Sauce, duchess potatoes, sautéed green beans

BEEF

New York Strip

Caramelized onion demi, oven roasted potatoes vegetable medley

Beef Filet

6 oz in red wine demi-glace, garlic mashed potatoes, asparagus

Ribeye

Portabella mushroom sauce, duchess potatoes, sautéed green beans

SEAFOOD

Balsamic Salmon, 8 oz

Grilled then glazed, wild rice, summer squash medley

Parmesan Tilapia

Lemon caper sauce, oven roasted potatoes, roasted brussels sprouts

Mediterranean Cod

Pan seared, lemon thyme blistered tomatoes, wild rice, sautéed green beans

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DINNER - PLATED SELECTIONS

All plated dinner selections are served with warm rolls and butter, your choice of garden or Caesar salad, a Chef's dessert selection, water, iced tea, regular and decaf coffee and assortment of hot teas. Up to (3) entrée selections may be offered.

VEGETARIAN/VEGAN

Eggplant Parmesan

Grilled or fried with marinara sauce and penne pasta, Italian seasoned vegetables

Penne Chardonnay

Creamy pasta with spring vegetables

4 OZ BEEF FILET DUET SELECTIONS

Served with garlic mashed potatoes, balsamic green beans and onions, paired with your choice of the following entrées.

Chicken Breast

Stuffed with spinach pesto rice

Jumbo Stuffed Shrimp

with citrus choron sauce

Split Lobster Tail

Stuffed with sherry crab stuffing

4 OZ PORK TENDERLOIN DUET SELECTIONS

Served with garlic mashed potatoes, balsamic green beans and onions, paired with your choice of the following entrées.

Chicken Breast

Stuffed with spinach pesto rice

Jumbo Stuffed Shrimp

with citrus choron sauce

Split Lobster Tail

Stuffed with sherry crab stuffing

PLATED DINNER ADDITIONS

Choose one.

COLD

PLATED APPETIZER

Individual charcuterie board, jumbo shrimp with spicy cocktail sauce

PLATED SOUP

Fire roasted tomato basil bisque, Iowa corn and potato chowder butternut squash with apple cider gastrique and cashews

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DINNER - THEMED BUFFETS

All themed dinner buffets are served with warm dinner rolls and butter, a Chef's selected dessert, water, regular and decaf coffee, assortment of hot teas and iced tea. 50 guest minimum.

French Classic

Countryside salad with lemon dijon vinaigrette, garden pasta salad, sautéed green beans with blistered grape tomatoes, whipped Yukon Gold potatoes, baked salmon filet with boursin cream sauce, pan seared beef medallions with a bordelaise sauce, herbs de provence balsamic chicken

Tuscan Feast

Italian chopped salad, roasted Italian seasoned vegetables, alfredo penne pasta with fresh basil and parmesan cheese, chicken parmigiana, three cheese stuffed shell with marinara, parmesan breaded cod with roasted onion cream and artichokes

Farmer's Table

Farmhouse salad with buttermilk dressing, cottage cheese, tomato and cucumber salad, country style green bean casserole, country fried chicken breast served with a chicken gravy, your choice of beef or pork pot roast with baby carrots and roasted red potatoes

Fiesta de Comida

Fresh tropical fruit salad, house salad, Mexican street corn, Spanish rice, refried beans, served with fresh cilantro, salsa verde, shredded lettuce, diced tomato, diced onion, shredded cheese, sour cream, lime wedges and corn tortillas. Your pick of two meats: chicken fajitas, beef barbacoa tacos, or pork carnitas

Twilight BBQ

Cole slaw, apple salad, loaded bacon cheddar potato, cowboy calico baked beans, roasted corn on cob, mac and cheese, cider glazed bratwurst, smoked applewood maple pulled chicken, BBQ baby back ribs

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DINNER - CUSTOM BUFFET

BUFFET SELECTIONS

All dinner buffets are served with warm dinner rolls and butter, water, regular and decaf coffee, assortment hot teas and iced tea. 25 guest minimum.

Dealer Buffet

Choose 1 starter, 1 starch, 1 vegetable, 2 entrées, 1 dessert

Pit Boss Buffet

Choose 1 starter, 1 starch, 1 vegetable, 2 entrées, 2 desserts

High Roller Buffet

Choose 1 starter, 1 starch, 1 vegetable, 3 entrées, 2 desserts

STARTERS: Green house salad with champagne vinaigrette, classic Caesar salad, pasta primavera, cole slaw

STARCHES: Farmhouse garlic mashed potatoes, wild rice pilaf, oven roasted potatoes, white cheddar mac n cheese, bacon brown sugar roasted sweet potatoes

VEGETABLES: Italian seasoned roasted vegetables, country style creamed green beans, sautéed green beans with blistered grape tomatoes, garlic parmesan carrots, broccoli with cheese sauce, oven roasted brussels sprouts, honey butter basil sweet corn

ENTRÉES: Country fried chicken breast with gravy, balsamic and herb chicken, grilled mushroom asiago chicken, roasted turkey with dressing and gravy, apple cider honey glazed ham, pork pot roast, oven roasted pork with rosemary au jus, pork loin with smoked pork belly sauce, sliced beef with bordelaise sauce, beef pot roast, grilled marinated flank steak brandied mushrooms and caramelized onions, **seared beef medallions caramelized onions and red wine reduction***, stuffed sole in a seafood mornay sauce, parmesan breaded cod with roasted onion cream and artichokes, blackened salmon
***additional \$**

DESSERTS: Chocolate overload, tuxedo cake, carrot cake, pecan pie, fruit cobbler with cinnamon cream, chocolate bread pudding with raspberry sauce, lemon crème cake, strawberry trifle cake, classic cheesecake with fruit topping

GOURMET DESSERTS UPGRADES

Tiramisu, steakhouse cheese cake with berry compote, chocolate fudge cake with mint crème, midnight chocolate cake with ganache and raspberry coulis, red velvet cake with cream cheese frosting, caramel apple pie*, harvest cheesecake*
***Seasonal**

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RECEPTIONS

THEMED RECEPTIONS

APPETIZERS

DISPLAYS AND COLLECTIONS



RECEPTIONS - THEMED RECEPTIONS

25 guest minimum. Reception stations are limited and guaranteed to one hour of service.

Napa Valley

Fresh fruits and vegetable crudité with assorted dips, artisan cheese display with assorted crackers and breads, gourmet deviled egg trio, lamb lollipops with mint demi, fried spinach, and diced apple, bacon wrapped scallops, fried mushrooms with tiger sauce, herb turkey, roasted garlic aioli, orange cranberry chutney, fresh rolls

Midwest Farm

Farm fresh crudité display with buttermilk ranch dip, classic deviled eggs, corn relish with grilled asparagus in lettuce cup, BBQ pork wontons, beef slider with white cheddar and caramelized onions, loaded potato skins, oven roasted pork loin, spicy grain mustard, fresh rolls

Southwestern Delight

Tropical fruit display, fresh fried tortilla chips with pico de gallo, shrimp ceviche, smoked chicken quesadilla with a chili lime sour cream, citrus cilantro bacon wrapped scallop, jalapeño poppers with a spicy raspberry sauce, pineapple lime marinated beef flank steak with a roasted garlic aioli and fresh rolls

Carving Attendant

Maximum (2) hours

Per hour



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RECEPTIONS - APPETIZERS

50 pieces per. Order up to 5 selections.

COLD APPETIZERS

Cucumber bite, whipped boursin cheese, fresh dill and sundried tomato
 Gourmet deviled egg trio—dijon herb, pimento cheese
 pork belly, cajun shrimp
 Iced jumbo shrimp with cocktail sauce and lemon
 Petite deli sandwiches
 Chilled flank steak and horseradish mousse crostini
 Basil salmon flatbread
 Fresh fruit kabobs with honey yogurt dip
 Bruschetta with rosemary focaccia toast
 Antipasto skewer
 BLT (smoked pork belly, Roma tomatoes and lettuce) crostini
 Salami coronets
 Chilled marinated shrimp tartlet
 Grilled apple, white cheddar mousse, cinnamon raisin toast canapé
 Orange ginger tuna lettuce wrap
 Cajun chicken salad slider
 Roasted garlic hummus and pita chips
 Asian crab salad in a wonton chips

HOT APPETIZERS

Apple cider chicken skewer
 BBQ pork wonton
 Fried chicken thigh slider, with tangy bbq sauce and slaw
 Mini grilled chicken quesadilla with pico de gallo
 Cotija jalapeño corn salsa with pita chips
 Garlic BBQ meatballs
 Swedish meatballs
 Stuffed jalapeños
 Pork egg rolls with sweet and sour sauce
 Seafood stuffed mushrooms
 Spicy chicken drummies with blue cheese dressing
 Breaded chicken tenders with honey mustard sauce
 Crab rangoon with sweet and sour sauce
 Satay chicken skewers
 Mozzarella sticks with marinara
 Smoked brisket bruschetta bite with caramelized onions and white cheddar
 Fried portabella mushrooms, tiger sauce
 Spicy barbacoa pulled pork slider with mango slaw
 Piña colada coconut shrimp
 White cheddar prime rib sliders
 Spinach and Artichoke Dip Served with Assorted Crackers and Toasted Bread

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RECEPTIONS - DISPLAYS AND COLLECTIONS

Small serves 25 people • Medium serves 50 people • Large serves 100 people

Imported and Domestic Cheese Presentation

Garnished with fresh fruit and served with gourmet crackers

Premium Deli Meat Presentation

Garnished with fresh fruit and served with gourmet crackers

Premium Deli Meat and Cheese Presentation

Garnished with fresh fruit and served with gourmet crackers

Fresh Farm Crudité Vegetable Display with Assorted Dips and Spreads

Seasonal Fruit Presentation

French Market Display

Combination of cheese presentation, vegetable display and seasonal fruits

Antipasti Display

Combination of grilled vegetables, cured meats, and cheeses with extra virgin olive oil and balsamic vinaigrette

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BEVERAGES

PACKAGES

DRINK SELECTIONS



BEVERAGES - PACKAGES

HOSTED OR OPEN BAR – Beverages provided at no cost to your guests. Choose one of our libation packages, providing your guests with drink tickets or a dollar amount tallied by drinks on consumption. Bartender Fee waived for hosted bar. **CASH BAR** – Guests pay for beverages individually. Bartender Fee for cash bars. One bartender per 100 guests.

CREATE YOUR OWN – A combination of hosted or cash items.

Club Package

Pick One Domestic Keg Beer
Pick 2 from the House Wine Collection
NA Beverages

1 - 3 HOURS

Heart Package

Domestic Bottles • House Wine
Collection • Call Spirits • NA Beverages

1 - 3 HOURS

Diamond Package

Domestic and Import Bottles • House
Wine and Premium Collection • Call &
Premium Spirits • NA Beverages

1 - 3 HOURS

Individual Drinks

Call Liquor Brands
Premium Liquor Brands
Domestic Bottled Beer
Imported Bottled Beer
House Wines (glass)
Non-Alcoholic Beverages

Champagne & Wine Service

Per bottle
Champagne
Wine

Keg Beer (1/2 barrel)

Seasonal items available upon request.
Approximately 160 servings

Bud Light
Budweiser
Busch Light
Coors Light
Michelob Ultra
Miller Lite
Sam Adams Boston Lager
Goose Island 312
Blue Moon

Keg Beer (1/6 barrel)

Seasonal items available upon request.
Approximately 55 servings

Back Pocket Sling Shot
Back Pocket Wake Up
Big Grove Arms Race
Big Grove Boomtown
Millstream Pale Ale
Toppling Goliath Pseudo Sue
SingleSpeed Tip the Cow
Sutliff Cider
Angry Orchard
Peace Tree Blonde Fatale

Please note that most special requests can be accommodated with advance notice. Don't hesitate to ask about specialty beer, wine or liquor.

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RCGR Casino Alcohol Policy: In accordance with our alcohol beverage permit, RCGR follows all applicable federal, IRGC, state and local laws, rules and regulations concerning the service of alcoholic beverages. Must be 21 years of age to purchase or consume alcohol. Our general guidelines for alcohol service are as follows: No more than 1 drink every 20 minutes. No shots or doubles. Hosted bars may be limited in time based upon the length of your event. A bar may then go to cash. All alcohol must be dispersed by RCGR staff.



BEVERAGES - DRINK SELECTIONS

BEVERAGE PACKAGE DRINK SELECTIONS

Domestic Bottles

Bud Light, Budweiser, Busch Light, Miller Lite, Coors Light, Michelob Ultra

Imports

Sam Adams, Corona

House Wines

Chardonnay, Moscato, Pinot Grigio, Sauvignon Blanc Cabernet Sauvignon, Merlot, Pinot Noir

Premium Wines

Raymond R Collection Chardonnay, Cabernet Sauvignon, Merlot & Urban Riesling

Seltzers

White Claw: Flavors vary

Call Spirits

Black Velvet, Christian Brothers brandy, Seagram's 7, UV Blue, Peach schnapps, Malibu, Captain Morgan, Bacardi, Jim Beam, Tito's, Jose Cuervo, Tanqueray, Disaronno Amaretto, Jack Daniel's, Southern Comfort, Dewar's scotch

Premium Spirits

Crown Royal, Maker's Mark, Ketel One, Patron Silver, Bombay Sapphire, Johnny Walker Black, Crown Royal Apple

Non-Alcoholic Beverages

Cranberry juice, orange juice, pineapple juice, grapefruit juice, Coke products, lemonade, water, club soda, tonic, ginger ale, sour mix, bloody mary mix, lime juice, grenadine, Monster energy drink



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EVENT MEETING BREAKS

PACKAGES

A LA CARTE



EVENT MEETING BREAKS - PACKAGES

Event Meeting Packages. These packages are designed for those longer meetings and conferences to revitalize your group through the day. Minimum of 25 guests. Beverages in breaks are limited to a 30 minute period.

Royal Flush

CLASSIC BREAKFAST BUFFET—Freshly sliced seasonal fruits, farm fresh scrambled eggs and your choice of crispy bacon or sausage, served with bottled water, regular and decaf coffee, bottled fruit juices and assortment of hot teas

MID MORNING BREAK—Assorted granola bars, assorted soft drinks, iced tea, Monster, Powerade, bottled water, regular and decaf coffee and assortment of hot teas

AFTERNOON BREAK—Your choice of one of our themed breaks

Poker Face

CONTINENTAL BREAKFAST—Assorted muffins and pastries, freshly sliced seasonal fruits, mixed berry yogurt and granola, ham, egg, and cheese croissant sandwiches, bottled water, bottled fruit juices, regular and decaf coffee and assortment of hot teas

MID MORNING BREAK—Assorted soft drinks, Monster, Powerade, bottled water, regular and decaf coffee and assortment of hot teas

AFTERNOON BREAK—Your choice of one of our themed breaks

Card Shark

CONTINENTAL BREAKFAST—Assorted breakfast breads and donuts, assortment of whole fruits, bottled water, bottled fruit juices, regular and decaf coffee and assortment of hot teas

MID MORNING BREAK—Assorted soft drinks, bottled water, regular and decaf coffee and assortment of hot teas

AFTERNOON BREAK—Your choice of one of our themed breaks

THEMED BREAKS

Our themed breaks are designed to refresh and energize your guests.

The Movies

Fresh popcorn, individual theater sized boxed candies, assorted soft drinks

Half Time

Chips with salsa and warm picante cheese sauce, potato chips with french onion dip, assorted soft drinks

Grab and Go

Assorted cookies, individual trail mix, and granola bars, assorted soft drinks

Green Scene

Garden vegetables and dip with assorted cheeses and crackers, assorted soft drinks and iced tea

Pick Me Up

Assorted seasonal fruits and berries, mixed nuts and yogurt dipping sauce, granola bars, assorted soft drinks

Sweet Tooth

Assorted petit fours, fresh cut fruit, assorted cookies, assorted soft drinks and coffee

CONTENTS • BREAKFAST • LUNCH • DINNER • RECEPTIONS • BEVERAGES • EVENT MEETING BREAKS • AUDIO VISUAL & MISCELLANEOUS



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EVENT MEETING BREAKS - A LA CARTE

BEVERAGES

Fresh brewed coffee regular and decaf
 Iced tea, lemonade or fruit punch
 Orange juice
 Assorted Tazo hot teas
 Hot apple cider
 Hot chocolate
 Assorted Coca Cola soft drinks
 Assorted bottle juices
 Bottled water
 Individual Stok cold brew coffee
 Individual Monster energy drinks
 Powerade

gallon*
gallon*
gallon*
packet
gallon*
gallon*

** One gallon is
 approximately 12 servings*

SNACKS

Mixed nuts (bag)
 Buttered popcorn (bag)
 Tortilla chips and salsa
 Individual bags of assorted chips
 Individual bags trail mix
 Granola bars
 Whole fruit
 Candy bars

BAKERY

Assorted cookies **dozen**
 Brownies **dozen**
 Assorted bagels with cream cheese **dozen**
 Assorted muffins with butter **dozen**
 Assorted sweet pastries **dozen**
 Pecan sticky buns **dozen**
 Cinnamon rolls **dozen**
 Éclairs **dozen**
 Fruit and nut breads (*approximately 12 servings*) **loaf**
 Assorted donuts **dozen**
 Buttermilk biscuits **dozen**
 Breakfast croissant sandwich (*choice of sausage or ham*)



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AUDIO VISUAL & MISCELLANEOUS

All equipment and services are per day charges.

Screens

- 9' X 12' in Riverside Room *(There are two built-in screens & projectors)*
- 5' X 8'
- 9' X 12' Portable

Projector

Podium

Riser Stage

- (6) 4ft X 8ft pieces available

Up-lights

Microphone

- Wired, wireless handheld, or wireless lavalier

Sound Board

- Required for rooms with 3 or more microphones

House Sound

- For presentations or digital music players

Wireless Internet

- Up to 80 connections

Power Strip

AV and IT Assistance

- 2 hour minimum

Conference Phone

Laptop Computer Rental

Teleconference Communication System

- Wired microphones (up to 35)

Computer Speakers

Clicker

Television

- Day-of set-up fee

DVD Player

Easel

Dry Erase Board (2'x3')

Flipchart

- Regular paper
- 3M paper

Black and White Copies

Color Copies



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