



WEDDINGS & CELEBRATIONS

TABLE OF CONTENTS

*R*IVERSIDE
CASINO & GOLF RESORT®
AN ELITE CASINO RESORTS PROPERTY

Meet our Group Sales team!

CONTENTS

AMENITIES

SPACES

WEDDING PACKAGES

CLASSIC PACKAGE

PEARL PACKAGE

GOLD PACKAGE

HORS D'OEUVRES

DISPLAYS

HOT & COLD

DINNER

PLATED SELECTIONS

CUSTOM BUFFETS

BEVERAGES

BAR PACKAGES

DRINK SELECTIONS



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!



AMENITIES

Riverside Casino & Golf Resort® is the perfect destination for your upcoming event. Whether you want your special day to be traditional or trendy, elegant or adventurous, our mission is to make your day as distinctive as you. Our resort provides luxurious amenities and countless options to make your celebration extraordinary. At Riverside Casino, we want your day to be amazing and stress free. Our team and professional serving staff can build you a space that is both beautiful and functional. Congratulations on your engagement and Dream It Up!

On-site Catering

200 Luxury Hotel Rooms with Group Rates and Wedding Suite Discounts

Indoor/Outdoor Pool and Hot Tub

Full Service Aveda Salon and Spa

On-site Parking

Live Entertainment at our Casino Show Lounge

Vibrant Casino Floor featuring 900+ games including Slots, Table games and Poker room

Award-Winning Blue Top Ridge Golf Course

Five on-site restaurants, including the plentiful Robert's Buffet, exceptional pub fare at Draft Day, casual dining at 22 & Vine, grab and go at our Café at 22 & Vine, and exquisite fine dining at Ruthie's Steak & Seafood

Topgolf Swing Suite

Entertainment Department with fantastic resources for live music and bands from all over the country

ELITE Sportsbook

TABLE OF CONTENTS • **AMENITIES** • **SPACES** • **WEDDING PACKAGES** • **HORS D'OEUVRES** • **DINNER** • **BEVERAGES**



Menus are subject to change.
Please see your Group Sales Representative for updated pricing.

Please work with your Event Coordinator on the recommended number of selections based upon your event size.



OUR CEREMONY SPACES



GRAND BALLROOM

Our 12,000 square foot Event Center can be arranged to fit your wedding ceremony or reception in a multitude of ways. Depending on your individual needs, it can be arranged to fit 20 to 600 guests. Our beautifully appointed pre-function area is the perfect setting for your guests to gather, relax and enjoy a cocktail.

Reception space rental is included in the price of our packages.
Ceremony spaces available for setup fee.



OUTDOOR POOL HOTEL COURTYARD

Our hotel courtyard is a beautiful space, with lush green stretching off into the distance. The elevated stage area will allow all your guests to enjoy watching the ceremony. In total, the paved courtyard is approximately 10,000 square feet. For a reception space, the area can be arranged for up to 300 guests, depending on your specific event needs.

Ceremony space available for rental fee.



GOLF COURSE CLOCK GARDEN

Our Blue Top Ridge golf course provides a gorgeous backdrop for your event. The Clock Garden can hold up to 200 guests under a vaulted patio canopy. Surrounded by green space, the Blue Top Ridge Clock Garden will take your celebration to picturesque heights.

Ceremony space available for rental fee.

[TABLE OF CONTENTS](#) • [AMENITIES](#) • [SPACES](#) • [WEDDING PACKAGES](#) • [HORS D'OEUVRES](#) • [DINNER](#) • [BEVERAGES](#)



Menus are subject to change.

Please see your Group Sales Representative for updated pricing.

Please work with your Event Coordinator on the recommended number of selections based upon your event size.



WEDDING RECEPTION PACKAGES

CLASSIC

PEARL

GOLD



WEDDING RECEPTION PACKAGES - CLASSIC

150 guest minimum required on all wedding reception packages.

INCLUDES

Reception Space
Custom photo backdrop with "Live it up!" neon
Custom "Cheers" Kegeators
Banquet Tables and Chairs
China, Glassware and Place Settings
Floor length table linens & napkins
Dance Floor
Cake Cutting
Menu tasting for up to six (6) guests
Complimentary Standard Deluxe Hotel room for the Wedding Couple
Water, Coffee and Iced Tea with Dinner
French Market Appetizer Display
Room Layout and Planning Diagram

PLATED OPTIONS

Chicken
Vegetarian
Salmon
Tilapia
Pork Chop
New York Strip
6 oz Filet
4 oz Filet paired with Stuffed Chicken Breast
4 oz Filet paired with Jumbo Stuffed Shrimp

BUFFET OPTIONS

Always
Forever

TABLE OF CONTENTS • AMENITIES • SPACES • WEDDING PACKAGES • HORS D'OEUVRES • DINNER • BEVERAGES



Menus are subject to change.
Please see your Group Sales Representative for updated pricing.

Please work with your Event Coordinator on the recommended number of selections based upon your event size.



WEDDING PACKAGES - PEARL

150 guest minimum required on all wedding reception packages.

INCLUDES

- Reception Space
- Banquet Tables and Chairs
- China, Glassware and Place Settings
- Floor length table lines & napkins
- Dance Floor
- Projector and Screen and Wireless Microphone
- Up lighting for Reception Space
- Black, Gold or Silver charger at each place setting
- Champagne Toast for the Head Table
- Cake Cutting
- Complimentary Standard Deluxe Hotel room for the Wedding Couple
- Menu tasting for up to six (6) guests
- Water, Coffee and Iced Tea with Dinner
- Choice of one (1) Hors d'oeuvres Display or two (2) Hors d'oeuvres
- Custom photo backdrop with "Live it up!" neon
- Kegerators
- Room layout and planning diagram

PLATED OPTIONS

- Chicken
- Vegetarian
- Salmon
- Tilapia
- Pork Chop
- New York Strip
- 6 oz Filet
- 4 oz Filet paired with Stuffed Chicken Breast
- 4 oz Filet paired with Jumbo Stuffed Shrimp

BUFFET OPTIONS

- Always
- Forever

TABLE OF CONTENTS • AMENITIES • SPACES • WEDDING PACKAGES • HORS D'OEUVRES • DINNER • BEVERAGES



Menus are subject to change.
Please see your Group Sales Representative for updated pricing.

Please work with your Event Coordinator on the recommended number of selections based upon your event size.



WEDDING PACKAGES - GOLD

150 guest minimum required on all wedding reception packages.

INCLUDES

- Reception Space
- Banquet Tables and Chairs
- China, Glassware and Place Settings
- Floor length table linens & napkins
- Dance Floor
- Projector and Screen and Wireless Microphone
- Up lighting for Reception Space
- Black, Gold or Silver charger at each place setting
- Champagne Toast for the Head table
- Cake Cutting
- Two (2) consecutive nights in the Grand Master Suite and \$100 Food Credit for the Wedding Couple on their wedding weekend
- Menu tasting for up to six (6) guests
- Water, Coffee and Iced Tea with Dinner
- Choice of two (2) Hors d'oeuvres Display(s) or two (4) Hors d'oeuvres
- Choice of Late-Night Menu Option
- Custom photo backdrop with "Live it up!" neon
- Kegeators
- Room layout and planning diagram

PLATED OPTIONS

- Chicken
- Vegetarian
- Salmon
- Tilapia
- Pork Chop
- New York Strip
- 6 oz Filet
- 4 oz Filet paired with Stuffed Chicken Breast
- 4 oz Filet paired with Jumbo Stuffed Shrimp

BUFFET OPTIONS

- Always
- Forever

TABLE OF CONTENTS • AMENITIES • SPACES • WEDDING PACKAGES • HORS D'OEUVRES • DINNER • BEVERAGES



Menus are subject to change.
Please see your Group Sales Representative for updated pricing.
Please work with your Event Coordinator on the recommended number of selections based upon your event size.



HORS D'OEUVRES

DISPLAYS

HOT & COLD



HORS D'OEUVRES - DISPLAYS

Hors d'oeuvre displays are limited to two hours of service.

Display Selections

Small (serves 25) **Medium** (serves 50) **Large** (serves 100)

French Market Display

Combination of cheese presentation, vegetable display & seasonal fruits

Exotic Fruit Presentation

Sliced melons & seasonal fruits

Fresh Garden Vegetable Display

Garden vegetables with assorted dips

Premium Deli Meat & Cheese Presentation

Garnished with fresh fruit & served with gourmet crackers

Antipasti Display

A combination of grilled Italian vegetables, cured meats, mozzarella & provolone cheese, & selected olives with extra virgin olive oil & balsamic vinaigrette

TABLE OF CONTENTS • AMENITIES • SPACES • WEDDING PACKAGES • HORS D'OEUVRES • DINNER • BEVERAGES



Menus are subject to change.

Please see your Group Sales Representative for updated pricing.

Please work with your Event Coordinator on the recommended number of selections based upon your event size.



HORS D'OEUVRES

Prices per 50 pieces. Order up to 5 selections.

COLD HORS D'OEUVRES

Cucumber bite, whipped boursin cheese, fresh dill and sundried tomato
 Gourmet deviled egg trio—dijon herb, pimento cheese
 pork belly, Cajun shrimp
 Petite deli sandwiches
 Potato salad bites
 Basil salmon flatbread
 Fresh fruit kabobs with honey yogurt dip
 Bruschetta with rosemary focaccia toast
 Antipasto skewer
 BLT (smoked pork belly, roma tomatoes, cool lettuce,
 and aioli) crostini
 Salami coronets
 Grilled apple, white cheddar mousse, cinnamon raisin toast canapé
 Cajun chicken salad slider
 Roasted garlic hummus and pita chips
 Asian crab salad in a wonton cup

HOT HORS D'OEUVRES

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
 Sweet corn bread and chorizo 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 with tiger sauce
 Spicy barbacoa pulled pork slider with mango slaw

TABLE OF CONTENTS • AMENITIES • SPACES • WEDDING PACKAGES • HORS D'OEUVRES • DINNER • BEVERAGES



Menus are subject to change.

Please see your Group Sales Representative for updated pricing.

Please work with your Event Coordinator on the recommended number of selections based upon your event size.



DINNER

PLATED SELECTIONS

CUSTOM BUFFETS

LATE NIGHT MENU OPTIONS



DINNER - PLATED SELECTIONS

All plated dinner selections are served with warm rolls and butter, your choice of salad, water, iced tea, regular and decaf coffee and assortment of hot teas. Up to (3) entrée selections may be offered. Only entrées may vary - all guests will receive the same starter, starch, and vegetable.

SALAD OPTIONS

Tossed garden green with sun-dried tomato vinaigrette or ranch dressing
Classic Caesar salad
Spring green, seasonal fruit, candied nuts with raspberry vinaigrette

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

VEGETARIAN/VEGAN

Eggplant Parmesan

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

Penne Chardonnay

Creamy Pasta with spring 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

Marsala Sauce, duchess potatoes, sautéed green beans

SEAFOOD

Balsamic Salmon, 8oz

Grilled then glazed, wild rice, summer squash medley

Parmesan Tilapia

Lemon caper sauce, oven roasted potatoes, roasted brussels sprouts

[TABLE OF CONTENTS](#) • [AMENITIES](#) • [SPACES](#) • [WEDDING PACKAGES](#) • [HORS D'OEUVRES](#) • [DINNER](#) • [BEVERAGES](#)



Menus are subject to change.
Please see your Group Sales Representative for updated pricing.
Please work with your Event Coordinator on the recommended number of selections based upon your event size.



DINNER - PLATED SELECTIONS

All plated dinner selections are served with warm rolls and butter, your choice of salad, water, iced tea, regular and decaf coffee and assortment of hot teas.
Up to (3) entrée selections may be offered. Only entrées may vary - all guests will receive the same starter, starch, and vegetable.

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

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



[TABLE OF CONTENTS](#) • [AMENITIES](#) • [SPACES](#) • [WEDDING PACKAGES](#) • [HORS D'OEUVRES](#) • [DINNER](#) • [BEVERAGES](#)



Menus are subject to change.
Please see your Group Sales Representative for updated pricing.

Please work with your Event Coordinator on the recommended number of selections based upon your event size.



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. 50 guest minimum.

Always Buffet

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

Forever Buffet

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

CUSTOM BUFFET SELECTIONS

STARTERS: Green house salad with champagne vinaigrette, classic Caesar salad, greek salad with lemon mint vinaigrette, Italian chopped salad, pasta primavera, charred corn and zucchini orzo salad, cole slaw

STARCHES: Farmhouse garlic mashed potatoes, gruyere potatoes au gratin with crispy shallots, wild rice pilaf, oven roasted potatoes, white cheddar mac n cheese, bacon brown sugar roasted sweet potatoes

VEGETABLES: Italian seasoned roasted vegetables, Chef's vegetable medley, country style creamed green beans, sautéed green beans with blistered grape tomatoes, garlic parmesan carrots, broccoli with cheese sauce, asiago bacon garlic asparagus, three cheese cauliflower au gratin, oven roasted brussels sprouts, honey butter basil sweet corn

ENTRÉES: Chicken dijon, 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, sliced smoked beef brisket with herb aioli, 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, mahi-mahi with sun-dried tomato basil chutney, blackened salmon

***additional \$**

TABLE OF CONTENTS • AMENITIES • SPACES • WEDDING PACKAGES • HORS D'OEUVRES • DINNER • BEVERAGES



Menus are subject to change.
Please see your Group Sales Representative for updated pricing.

Please work with your Event Coordinator on the recommended number of selections based upon your event size.



LATE NIGHT MENU OPTIONS

75 guest minimum. Limited to one hour of service.

Slider Bar

Pick 2: All-American burger, white cheddar prime rib, fried chicken slider

Wing Bar

Buffalo, teriyaki, and BBQ with celery, ranch and bleu cheese

French Fry Bar

Sweet potato fries, classic fries & beer battered fries with cheese sauce, green onions, bacon, ketchup & mustard

Assorted Pizzas



[TABLE OF CONTENTS](#) • [AMENITIES](#) • [SPACES](#) • [WEDDING PACKAGES](#) • [HORS D'OEUVRES](#) • [DINNER](#) • [BEVERAGES](#)



Menus are subject to change.
Please see your Group Sales Representative for updated pricing.

Please work with your Event Coordinator on the recommended number of selections based upon your event size.



BEVERAGES

BAR PACKAGES

DRINK SELECTIONS



BEVERAGES - BAR 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

Get a Kegerator!

Ask your Event Coordinator for price & details.

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

TABLE OF CONTENTS • AMENITIES • SPACES • WEDDING PACKAGES • HORS D'OEUVRES • DINNER • BEVERAGES



Menus are subject to change. Please see your Group Sales Representative for updated pricing.

Please work with your Event Coordinator on the recommended number of selections based upon your event size.

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

Coke brand soft drinks, regular & decaffeinated coffee, hot & iced tea



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

TABLE OF CONTENTS • AMENITIES • SPACES • WEDDING PACKAGES • HORS D'OEUVRES • DINNER • BEVERAGES



Menus are subject to change. Please see your Group Sales Representative for updated pricing. Please work with your Event Coordinator on the recommended number of selections based upon your event size.

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.