



BANQUET MENUS | MEETINGS | AUDIO VISUAL | VENDORS

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

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Meet our Group Sales team!



Brianne Stone



Kelly Winfrey



Shaundria Squiers



Melissa Thurman

Brianne has worked in the meeting and events industry for 13+ years. Her most notable success is being a mom to three rambunctious little boys all while maintaining her career. She brings an honest and thoughtful approach to the work that she does. Brianne assists the sales and banquet teams with the necessary guidance and direction when called upon. She has a true passion for events and looks forward to each and every opportunity that lies ahead.

Kelly has years of experience in guest services, sales, hospitality, and marketing. Kelly knows the importance of the smallest details when it comes to creating a memorable special occasion, event, conference, or wedding. With her ability to listen to what you want and need, she can plan and organize your event so that you and your guests will have an unparalleled visit. As the group sales manager, Kelly's goal is to help you create your vision and execute every detail perfectly.

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!

Melissa is no stranger when it comes to executing great Customer Service, with over a decade spent in the Hospitality Industry and always with a smile, she will treat you like family. The versatility of her role will help you with a wide range of amenities that are available within our resort, may it be hotel rooms for your wedding or family events, corporate meetings, or fun day trips to the casino.



BREAKFAST

CONTINENTAL SECTIONS

À LA CARTE SELECTIONS



BREAKFAST - CONTINENTAL SELECTIONS

Minimum of 15 guests. A fee of \$50 applies to breakfast buffets fewer than 15 guests. **Prices are per person.**

RISE & SHINE CONTINENTAL

\$12

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

\$14

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

\$16

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

Prices are per person.

Assorted breakfast breads \$2

Assorted donuts \$2

Assorted muffins & pastries \$2

Mixed berry yogurt & granola \$2

Assorted bagels & cream cheese \$2

Buttermilk biscuits & sausage gravy \$3

Home fried potatoes \$2

Hash brown casserole \$2

Cinnamon dusted french toast & syrup \$2

Farm fresh scrambled eggs with crispy bacon or sausage \$3.50

Cream cheese blintz with fruit topping \$3.50

Sliced honey pit ham \$4

Ham or sausage, egg & cheese croissant \$3.50

Chicken fried steak & gravy \$4

Omelet station \$6

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

\$50 Attendant Fee—One attendant per 50 guests

Not sold individually

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All prices are subject to 7% sales tax and 20% taxable gratuity.
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Please work with your Event Coordinator on the recommended number of selections based upon your event size.



BREAKFAST - À LA CARTE SELECTIONS

BEVERAGES

| | |
|-------------------------------------|----------------------------|
| Fresh brewed coffee—regular & decaf | \$29.00 per gallon* |
| Individual Stok cold brew coffees | \$4.75 each |
| Orange juice | \$34.00 per gallon* |
| Assorted bottled juices | \$2.75 each |
| Assorted Tazo hot teas | \$2.25 per packet |
| Assorted soft drinks | \$2.50 each |
| Bottled water | \$2.00 each |

** One gallon is
approximately 12 servings*

QUICK & EASY

| | |
|--|-------------------------------------|
| Croissant sandwich with ham or sausage | \$3.50 each |
| Whole fresh fruit | \$2 each |
| Mixed berry yogurt with granola | \$3 each |
| Assorted granola bars | \$2 each |
| Sliced melon & seasonal fruit tray | \$95 Sm <i>(serves 25)</i> |
| | \$190 Med <i>(serves 50)</i> |
| | \$380 Lg <i>(serves 100)</i> |

BAKERY

| | |
|---------------------------------------|---|
| Assorted bagels & cream cheese | \$22 per dozen |
| Assorted muffins & butter | \$22 per dozen |
| Assorted sweet pastries | \$23 per dozen |
| Pecan sticky buns | \$25 per dozen |
| Cinnamon rolls | \$25 per dozen |
| Assorted donuts | \$22 per dozen |
| Buttermilk biscuits & honey butter | \$18 per dozen |
| Assorted breakfast fruit & nut breads | \$20 per loaf <i>(serves 12)</i> |

CHEERS!

| | |
|--------------------|--------------------|
| Classic mimosas | \$5.75 each |
| Bloody marys | \$5.75 each |
| Strawberry bellini | \$5.75 each |

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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 and butter, garden or Caesar salad, a Chef's dessert selection, water and iced tea. **Prices are per person.**

Grilled Chicken Bruschetta

\$18

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

Lemon Caper Chicken

\$18

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

Roasted Pork Loin

\$19

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

Bacon Wrapped Pork

\$19

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

Sliced Flank Steak

\$22

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

Baked Cajun Salmon

\$22

Cajun seasoned 7oz filet served with rice pilaf and roasted vegetables

Italian Chicken

\$18

Herbed creamy garlic, spinach, artichokes sauce topped with sun dried tomatoes, served with wild rice, sautéed green beans

LIGHT PLATED LUNCH SELECTIONS

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

Chef Salad

\$16

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

Very Berry Salad

\$16

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

SOUP SELECTION \$4

Add on to plated or buffet luncheons. Choose one. **Price is per person.**

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

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LUNCH - SANDWICH BOARD

SANDWICH BOARD BUFFET \$18

Pick a trio from the selections below to create a delicious buffet lunch option. Sandwich Boards are served with a house or Caesar salad, chilled pasta salad, relish tray, a Chef's dessert selection, water and iced tea. A fee of \$100 is applied for cold buffets fewer than 25 guests. **Price is per person.**

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, mixed greens & honey mustard on a fresh croissant

Fresh Philly —Roast beef, sautéed peppers, & onions with swiss cheese & horseradish cream in a spinach wrap

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

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

The Gondola—Italian salami, provolone cheese, lettuce, Roma tomato, & Italian aioli on a fresh crusty sub roll

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

Cubano —Sliced slow roasted pork loin, lettuce, tomato, swiss cheese, pickle & lime aioli on fresh bread

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LUNCH - BOXED & COOKOUT SELECTIONS

BOXED SELECTIONS \$15

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 a piece of whole fruit, chips, pickle, cookie, and condiments. **Price is per person.**

Turkey & Cheddar

Ham & Swiss

Beef & Provolone

The Club

Marinated Portabella & Provolone

COOKOUT BUFFET SELECTIONS

Minimum 25 guests. Served with water and iced tea. A fee of \$100 applies to luncheons under 50 guests. **Prices are per person.**

All American

\$19

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

\$25

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. A fee of \$150 applies to lunch buffets under 50 guests. **Prices are per person.**

Classic

\$25

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

Pearl

\$27

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. A fee of \$150 applies to lunch buffets under 50 guests.

Prices are per person.

Gold

\$29

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

Blue

\$32

Choose 2 starters, 2 starches, 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, pecan sweet potatoes

VEGETABLES:

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

ENTRÉES:

Garlic shrimp scampi, baked chicken with thyme and mushroom, herb parmesan cod with garlic béchamel, blackened catfish, chicken scaloppini, chicken alfredo in farfalle pasta, roasted madeira pork loin, sliced black pepper crusted beef sirloin, grilled marinated flank steak with roasted tomato

DESSERTS:

Cheesecake with fruit topping, chocolate overload cake, strawberry trifle cake, carrot cake, apple pie, pecan pie, banana bread pudding with chocolate sauce

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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 salad, a Chef's dessert selection, water, iced tea, regular and decaf coffee and assortment of hot teas. **Prices are per person.**

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

Marsala Sauce, duchess potatoes, sautéed green beans

BEEF

New York Strip

Caramelized onion demi, oven roasted potatoes vegetable medley

Beef Filet

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

Ribeye

Portabella mushroom sauce, duchess potatoes, sautéed green beans

SEAFOOD

Balsamic Salmon

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 salad, a Chef's dessert selection, water, iced tea, regular and decaf coffee and assortment of hot teas. **Prices are per person.**

VEGETARIAN/VEGAN

Eggplant Parmesan

\$27

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

Penne Chardonnay

\$ 27

Creamy pasta with spring vegetables

6 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

\$40

Stuffed with spinach pesto rice

Jumbo Stuffed Shrimp

\$45

with citrus choron sauce

Split Lobster Tail

\$ Market

Stuffed with sherry crab stuffing

6 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

\$34

Stuffed with spinach pesto rice

Jumbo Stuffed Shrimp

\$39

with citrus choron sauce

Split Lobster Tail

\$ Market

Stuffed with sherry crab stuffing

PLATED DINNER ADDITIONS

Choose one. **Prices are per person.**

PLATED APPETIZER \$6.50

Individual charcuterie board; caramelized onion, mushroom, apple gruyere tart; jumbo shrimp with spicy cocktail sauce; crab cake with lemon thyme aioli

PLATED SOUP \$5

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. **Prices are per person.**

French Classic

\$34

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

Winter Holiday

\$34

Waldorf salad, spinach salad with sliced apples and balsamic vinaigrette, buttered corn, green beans with caramelized red onions, baked sweet potatoes with pecan strudel, roasted herbed turkey with sage and onion dressing, maple glazed pit ham with pineapple

Tuscan Feast

\$37

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

Chef's Table

\$42

Chopped Greek salad with lemon mint vinaigrette, asiago bacon garlic roasted asparagus spears, four cheese mac and cheese, pork loin with a smoked pork belly pan sauce, dijon chicken breast, pan seared beef medallions with shallot mushroom demi-glace

Farmer's Table

\$35

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

\$34

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

\$36

Cole slaw, apple salad, twice baked potatoes, 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. 50 guest minimum.

Prices are per person.

Dealer Buffet

\$34

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

Pit Boss Buffet

\$36

Choose 2 starters, 1 starches, 1 vegetable, 2 entrées, 2 desserts

High Roller Buffet

\$42

Choose 2 starters, 2 starches, 2 vegetable, 3 entrées, 3 desserts



CARVING STATIONS

Add on a carving station to any meal. 50 guest minimum.

Cajun Turkey

\$225

with basil aioli

Cider Brine Turkey Breast

\$225

with cranberry aioli

Roasted Angus Sirloin

\$400

with zinfandel demi-glace

Black Pepper Crusted Prime Rib

\$375

with horseradish sauce and au jus

Oven Roasted Pork Loin

\$200

with spicy mustard demi-glace

Baked Country Pit Ham

\$225

with basil mayonnaise and honey mustard

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DINNER - CUSTOM BUFFET

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

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

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 sundried tomato basil chutney, blackened salmon, seared crab cakes with a lemon remoulade ***additional \$2 per person**

GOURMET DESSERTS UPGRADES \$4

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. **Prices are per person.**

Napa Valley

\$31

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, carved herb turkey, roasted garlic aioli, orange cranberry chutney, fresh rolls

French Quarter

\$30

French market display, creole shrimp and andouille sausage lettuce cups, roasted red pepper hummus drizzled with olive oil served with pita chips, Cajun shrimp dip with crostini, sweet cornbread and chorizo stuffed mushroom, crab cakes with garlic aioli, carved Cajun turkey, basil mayonnaise, fresh rolls

Midwest Farm

\$22

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, carved oven roasted pork loin, spicy grain mustard, fresh rolls

East Coast Flare

\$28

Fresh fruit display, pastrami bagel stack, seafood salad wonton bite, bourbon BBQ meatballs, buffalo chicken drummies with blue cheese dressing, ham and cheese slider on a sweet slider bun, carved slow roasted beef served with au jus, creamy horseradish, fresh rolls

Southern Charm

\$22

Import and domestic cheese presentation, potato salad bites, fruit kabobs with honey yogurt dip, mac & cheese tarts with bacon and crispy onions, pork kabobs with peach balsamic glaze, fried chicken slider with tangy BBQ sauce and cold slaw, carved whiskey molasses glazed pit ham, fresh biscuits

Southwestern Delight

\$24

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



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RECEPTIONS - APPETIZERS

Prices per 50 pieces.

COLD APPETIZERS

| | |
|---|-------|
| Cucumber bite, whipped boursin cheese, fresh dill and sundried tomato. | \$100 |
| Gourmet deviled egg trio—dijon herb, pimento cheese pork belly, cajun shrimp. | \$100 |
| Iced jumbo shrimp with cocktail sauce and lemon. | \$135 |
| Petite deli sandwiches. | \$80 |
| Potato salad bites. | \$100 |
| Chilled flank steak and horseradish mousse crostini. | \$135 |
| Basil salmon flatbread. | \$115 |
| Fresh fruit kabobs with honey yogurt dip. | \$90 |
| Bruschetta with rosemary focaccia toast. | \$90 |
| Antipasto skewer. | \$100 |
| BLT (smoked pork belly, Roma tomatoes and lettuce) crostini. | \$115 |
| Salami coronets. | \$90 |
| Chilled marinated shrimp tartlet. | \$135 |
| Grilled apple, white cheddar mousse, cinnamon raisin toast canapé. | \$90 |
| Orange ginger tuna lettuce wrap. | \$135 |
| Cajun chicken salad slider. | \$110 |
| Roasted garlic hummus and pita chips. | \$90 |
| Asian crab salad in a wonton cup. | \$115 |

HOT APPETIZERS

| | |
|--|-------|
| Apple cider chicken skewer. | \$100 |
| BBQ pork wonton. | \$120 |
| Baked mac and cheese tart with crispy onion straws. | \$100 |
| Fried chicken thigh slider, with tangy bbq sauce and slaw. | \$115 |
| Mini grilled chicken quesadilla with pico de gallo. | \$110 |
| Cotija jalapeño corn salsa with pita chips. | \$100 |
| Garlic BBQ meatballs. | \$105 |
| Swedish meatballs. | \$105 |
| Stuffed jalapeños. | \$105 |
| Pork egg rolls with sweet and sour sauce. | \$100 |
| Seafood stuffed mushrooms. | \$110 |
| Sweet corn bread and chorizo stuffed mushrooms. | \$105 |
| Spicy chicken drummies with blue cheese dressing. | \$105 |
| Breaded chicken tenders with honey mustard sauce. | \$105 |
| Crab rangoon with sweet and sour sauce. | \$120 |
| Satay chicken skewers. | \$105 |
| Mozzarella sticks with marinara. | \$100 |
| Smoked brisket bruschetta bite with caramelized onions and white cheddar. | \$110 |
| Fried portabella mushrooms, tiger sauce. | \$100 |
| Spicy barbacoa pulled pork slider with mango slaw. | \$115 |
| Crabcakes with lemon remoulade. | \$130 |
| Piña colada coconut shrimp. | \$150 |
| White cheddar prime rib sliders. | \$130 |

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number of selections based upon your event size.



RECEPTIONS - DISPLAYS AND COLLECTIONS

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

Imported and Domestic Cheese Presentation \$120 | \$240 | \$480

Garnished with fresh fruit and served with gourmet crackers

Premium Deli Meat Presentation \$120 | \$240 | \$480

Garnished with fresh fruit and served with gourmet crackers

Premium Deli Meat and Cheese Presentation \$140 | \$280 | \$560

Garnished with fresh fruit and served with gourmet crackers

Fresh Farm Crudité Vegetable Display with Assorted Dips and Spreads \$70 | \$140 | \$280

Seasonal Fruit Presentation \$95 | \$190 | \$380

French Market Display \$110 | \$220 | \$440

Combination of cheese presentation, vegetable display and seasonal fruits

Antipasti Display \$140 | \$280 | \$560

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

Seafood Market Display \$225 (50 Pieces) | \$410 (100 Pieces)

Iced jumbo shrimp, chilled crab shooters, fresh oysters, and lobster salad with gourmet crackers. **Minimum 50 guests.**

Spinach and Artichoke Dip Served with Assorted Crackers and Toasted Bread \$125

Serves approximately 50 People. **One Size.**

Smoked Chicken Dip Served with Assorted Crackers and Crostini \$125

Serves approximately 50 People. **One Size.**

Smoked Salmon Display, Herb Cream Cheese, Fresh Vegetables and Capers \$180

Serves approximately 50 People. **One Size.**

Baked Puff Pastry, Warm Brie and Strawberry Preserves with Crostini \$125

Serves approximately 50 People. **One Size.**

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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. \$50 Bartender Fee for cash bars. One bartender per 100 guests.

CREATE YOUR OWN – A combination of hosted or call items. **Prices are per person.**

Club Package

Pick One Domestic Keg Beer
Pick 2 from the House Wine Collection
NA Beverages
1 hour **\$9**
2 hours..... **\$18**
3 hours..... **\$24**

Heart Package

Domestic Bottles • House Wine
Collection • Call Spirits • NA Beverages
1 hour **\$12**
2 hours..... **\$21**
3 hours..... **\$27**

Diamond Package

Domestic and Import Bottles • House
Wine and Premium Collection • Call &
Premium Spirits • NA Beverages
1 hour **\$14**
2 hours..... **\$24**
3 hours..... **\$31**

Individual Drinks*

Call Liquor Brands..... **\$6.00**
Premium Liquor Brands..... **\$7.00**
Domestic Bottled Beer..... **\$5.00**
Imported Bottled Beer..... **\$6.25**
House Wines (glass)..... **\$6.00**
Non-Alcoholic Beverages..... **\$2.00**

*prices are tax-inclusive

Champagne & Wine Service

Prices per bottle
Champagne **\$15**
Wine **\$23**

*prices are tax-inclusive

Keg Beer (1/2 barrel)

Seasonal items available upon request.

Approximately 160 servings

Bud Light **\$450**
Budweiser..... **\$450**
Busch Light..... **\$450**
Coors Light..... **\$450**
Michelob Ultra..... **\$450**
Miller Lite **\$450**
Sam Adams Boston Lager..... **\$550**
Sapporo..... **\$550**
Goose Island 312..... **\$550**
Blue Moon **\$550**

*prices are tax-inclusive

Keg Beer (1/6 barrel)

Seasonal items available upon request.

Approximately 55 servings

Back Pocket Sling Shot..... **\$225**
Back Pocket Wake Up **\$225**
Big Grove Arms Race..... **\$225**
Big Grove Boomtown..... **\$225**
Millstream Pale Ale **\$225**
Toppling Goliath Pseudo Sue **\$225**
SingleSpeed Tip the Cow **\$225**
Sutliff Cider..... **\$275**
Angry Orchard..... **\$275**
Peace Tree Blonde Fatale..... **\$275**

*prices are tax-inclusive

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

Imports

Sam Adams, Corona

House Wines

Chardonnay, Moscato, White Zinfandel,
Cabernet Sauvignon, Merlot

Premium Wines

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

Malternatives

White Claw: Mango, Black Cherry

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

Premium Spirits

Crown Royal, Maker's Mark, Ketel
One, Patron Silver, Bombay Sapphire,
Dewar's Scotch

Non-Alcoholic Beverages

Cranberry juice, orange juice, pineapple
juice, grapefruit juice, Coke, Diet Coke,
Sprite, lemonade, water, club soda, tonic,
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

Food and Beverage Packages. These packages are designed for those longer meetings and conferences to revitalize your group through the day. Minimum of 15 guests. **Prices are per person.**

Royal Flush

\$30

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

\$27

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

\$22

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. Beverages in breaks are limited to a 30 minute period. They would be available on consumption to follow if requested. **Prices are per person.**

The Movies

\$7.50

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

Half Time

\$8.50

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

Grab and Go

\$8.00

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

Green Scene

\$8.00

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

Pick Me Up

\$8.00

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

Sweet Tooth

\$9.00

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

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EVENT MEETING BREAKS - A LA CARTE

BEVERAGES

| | |
|---------------------------------------|----------------------------|
| Fresh brewed coffee regular and decaf | \$29.00 per gallon* |
| Iced tea, lemonade or fruit punch | \$23.00 per gallon* |
| Orange juice | \$34.00 per gallon* |
| Assorted Tazo hot teas | \$2.25 per packet |
| Hot apple cider | \$32.00 per gallon* |
| Hot chocolate | \$32.00 per gallon* |
| Assorted Coca Cola soft drinks | \$2.50 each |
| Assorted bottle juices | \$2.75 each |
| Bottled water | \$2.00 each |
| Individual Stok cold brew coffee | \$4.75 each |
| Individual Monster energy drinks | \$4.25 each |
| Powerade | \$3.50 each |

** One gallon is
approximately 12 servings*

SNACKS

| | |
|-----------------------------------|--------------------------|
| Mixed nuts | \$2.50 per person |
| Buttered popcorn | \$2.00 per person |
| Tortilla chips and salsa | \$2.00 per person |
| Individual bags of assorted chips | \$2.00 each |
| Individual bags trail mix | \$2.50 each |
| Granola bars | \$3.00 each |
| Whole fruit | \$2.00 each |
| Candy bars | \$3.00 each |

BAKERY

| | |
|--|--------------------------|
| Assorted cookies | \$21.00 per dozen |
| Brownies | \$21.00 per dozen |
| Assorted bagels with cream cheese | \$22.00 per dozen |
| Assorted muffins with butter | \$23.00 per dozen |
| Assorted sweet pastries | \$23.00 per dozen |
| Pecan sticky buns | \$25.00 per dozen |
| Cinnamon rolls | \$25.00 per dozen |
| Éclairs | \$25.00 per dozen |
| Fruit and nut breads (<i>approximately 12 servings</i>) | \$20.00 per loaf |
| Assorted donuts | \$22.00 per dozen |
| Buttermilk biscuits | \$18.00 per dozen |
| Breakfast croissant sandwich (<i>choice of sausage or ham</i>) | \$3.50 each |



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AUDIO VISUAL & MISCELLANEOUS

All equipment and services are per day charges.

| | |
|--|------------|
| Screens | |
| 9' X 12' in Riverside Room <i>(There are two screens & projectors in the room)</i> | \$500/day |
| 5' X 8' | \$50 each |
| Projector | \$130 each |
| Podium | \$10 each |
| Riser Stage | |
| (6) 4ft X 8ft pieces available | \$15/piece |
| Up-lights | \$10 each |
| Microphone | |
| Wired, wireless handheld, or wireless lavalier | \$30 each |
| Sound Board | |
| For rooms with 3 or more microphones | \$40 each |
| House Sound | |
| For presentations or digital music players | \$20 each |
| Wireless Internet | |
| Up to 80 connections | \$40/day |
| Power Strip | \$15 each |
| AV and IT Assistance | |
| 2 hour minimum | \$50/hour |
| Conference Phone | \$30 each |
| Laptop Computer Rental | \$50 each |

| | |
|--------------------------------|-----------|
| Computer Speakers | \$10 each |
| Clicker | \$10 each |
| Television | |
| Day-of set-up fee is \$100 | \$75 each |
| DVD Player | \$35 each |
| Easel | \$6 each |
| Dry Erase Board (2'x3') | \$10 each |
| Flipchart | |
| Regular paper | \$16 each |
| 3M paper | \$36 each |
| Black and White Copies | 10¢/page |
| Color Copies | 30¢/page |



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VENDOR BOOTH PACKAGES

Deluxe Vendor Booth (8x8 Booth)

\$50 per booth

Includes: (1) 6ft table with linen, 2 chairs, small trash can, pipe and drape

MAX OF 50 BOOTHS IN BALLROOM

MAX OF 8 BOOTHS IN PRE-FUNCTION*

Grand Master Vendor Booth (8x10 Booth)

\$70 per booth

Includes: (1) 8ft table with linen, 2 chairs, small trash can, pipe and drape

MAX OF 50 BOOTHS IN BALLROOM

MAX OF 6 BOOTHS IN PRE-FUNCTION*

**Pre-Function available with rental of entire Ballroom*



POWER BOOTHS:

Work with your Event Coordinator on booths needing power prior to assigning vendors to their booths. Power is only available at certain locations in the event center. Power needs above a 110 amp will require a power box to increase allotted power available in the space. If multiple day event, power needs will be at the same booths for the duration of event. **Minimum \$200 reset fee applies to your event if vendor booth reconfiguration is needed between sessions or days.** RCGR will not run power cords through walking areas. Please discuss any concerns with you Event Coordinator. Power will be charged to the event master bill. It will be up to the customer to collect any and all fees from vendors.

SHIPPING BOXES:

Due to limited space at RCGR, please ship boxes to arrive no more than three (3) days prior to your arrival. Packages arriving prior to three (3) days are subject to refusal or the company planning the event may be charged a storage fee. Please notify Riverside Casino for any and all expected packages being shipped with details including from whom they will be coming from, number of boxes and tracking information so that we can track the delivery of the packages. Any deliveries requiring a fork lift to move must be approved in advance and an operator charge of \$100 will apply. Packages needing to be returned need to have a return shipping label and given to Banquet Manager on duty at the conclusion of the event.

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