



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*



*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.

**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.



## 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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**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	<b>\$29.00 per gallon*</b>
Individual Stok cold brew coffees	<b>\$4.75 each</b>
Orange juice	<b>\$34.00 per gallon*</b>
Assorted bottled juices	<b>\$2.75 each</b>
Assorted Tazo hot teas	<b>\$2.25 per packet</b>
Assorted soft drinks	<b>\$2.50 each</b>
Bottled water	<b>\$2.00 each</b>

*\* One gallon is approximately 12 servings*

### QUICK & EASY

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

### BAKERY

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

### CHEERS!

Classic mimosas	<b>\$5.75 each</b>
Bloody marys	<b>\$5.75 each</b>
Strawberry bellini	<b>\$5.75 each</b>

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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 domesticate 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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# 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 .....	<b>\$9</b>
2 hours .....	<b>\$18</b>
3 hours .....	<b>\$24</b>

### Heart Package

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

### Diamond Package

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

### Individual Drinks\*

Call Liquor Brands .....	<b>\$5.75</b>
Premium Liquor Brands .....	<b>\$6.75</b>
Domestic Bottled Beer .....	<b>\$4.75</b>
Imported Bottled Beer .....	<b>\$6.00</b>
House Wines (glass) .....	<b>\$5.75</b>
Non-Alcoholic Beverages .....	<b>\$2.00</b>

\*prices are tax-inclusive

### Champagne & Wine Service

<b>Prices per bottle</b>	
Champagne .....	<b>\$15</b>
Wine .....	<b>\$23</b>

\*prices are tax-inclusive

### Keg Beer (1/2 barrel)

Seasonal items available upon request. \$175 non-refundable deposit to reserve additional kegs. Will be charged fully when tapped. **Approximately 160 servings**

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

\*prices are tax-inclusive

### Keg Beer (1/6 barrel)

Seasonal items available upon request. \$125 non-refundable deposit to reserve additional kegs. Will be charged fully when tapped. **Approximately 55 servings**

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

\*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, Heineken

#### Woodbridge House Wines

Chardonnay, Moscato, White Zinfandel, Cabernet Sauvignon, Merlot

#### Premium Wines

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

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

*\* One gallon is  
approximately 12 servings*

### SNACKS

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

### BAKERY

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



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## AUDIO VISUAL & MISCELLANEOUS

All equipment and services are per day charges.

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

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