



## 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



*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.



## 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!

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 a plentiful buffet, chef-inspired pub eats, grab and go, and exquisite fine dining

Topgolf Swing Suite

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

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



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## OUR 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.  
We have additional ceremony spaces available.  
Ceremony spaces start at \$300



### OUTDOOR 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.



### 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.

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



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## WEDDING PACKAGES

CLASSIC

PEARL

GOLD



## WEDDING PACKAGES - CLASSIC

### INCLUDES

Reception Space  
Banquet Tables and Chairs  
China, Glassware and Place Settings  
Ivory, White or Black Event Linens & Napkins  
Dance Floor  
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

### PLATED OPTIONS

Chicken \$37  
Vegetarian \$37  
Salmon \$38  
Tilapia \$38  
Pork Chop MARKET PRICE  
New York Strip MARKET PRICE  
8 oz Filet MARKET PRICE  
6 oz Filet paired with Stuffed Chicken Breast \$50  
6 oz Filet paired with Jumbo Stuffed Shrimp \$55

### BUFFET OPTIONS

The Dealer \$44  
The Pit Boss \$46  
The High Roller \$52

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



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## WEDDING PACKAGES - PEARL

### INCLUDES

Reception Space  
Banquet Tables and Chairs  
China, Glassware and Place Settings  
Ivory, White or Black Event Linens & Napkins  
Dance Floor  
Projector and Screen and Wireless Microphone  
Up lighting for Reception Space  
Centerpiece Mirror and three (3) Votives per table  
Black, Gold or Silver charger at each place setting  
Champagne Toast for the Head Table  
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) large Hors d'oeuvres Display  
or two (2) Butler-passed Hors d'oeuvres

### PLATED OPTIONS

Chicken \$42  
Vegetarian \$42  
Salmon \$43  
Tilapia \$43  
Pork Chop MARKET PRICE  
New York Strip MARKET PRICE  
8 oz Filet MARKET PRICE  
6 oz Filet paired with Stuffed Chicken Breast \$55  
6 oz Filet paired with Jumbo Stuffed Shrimp \$60

### BUFFET OPTIONS

The Dealer \$49  
The Pit Boss \$51  
The High Roller \$57

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



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## WEDDING PACKAGES - GOLD

### INCLUDES

Reception Space  
 Banquet Tables and Chairs  
 China, Glassware and Place Settings  
 Ivory, White or Black Event Linens & Napkins  
 Dance Floor  
 Projector and Screen and Wireless Microphone  
 Up lighting for Reception Space  
 Centerpiece Mirror and three (3) Votives per table  
 Black, Gold or Silver charger at each place setting  
 Champagne Toast for the Head table  
 Cake Cutting  
 Complimentary Grand Master Suite for the Wedding Couple  
 on the night of their Reception  
 Dinner for two (2) at Ruthie's Fine Dining Restaurant  
 on couple's 1 year Anniversary  
 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 (2) Butler-passed Hors d'oeuvres  
 Choice of Late-Night Menu Option

### PLATED OPTIONS

Chicken \$56  
 Vegetarian \$56  
 Salmon \$57  
 Tilapia \$57  
 Pork Chop MARKET PRICE  
 New York Strip MARKET PRICE  
 8 oz Filet MARKET PRICE  
 6 oz Filet paired with Stuffed Chicken Breast \$69  
 6 oz Filet paired with Jumbo Stuffed Shrimp \$74

### BUFFET OPTIONS

The Dealer \$63  
 The Pit Boss \$65  
 The High Roller \$71

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



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## HORS D'OEUVRES

DISPLAYS

HOT & COLD



## HORS D'OEUVRES - DISPLAYS

### Display Selections

#### 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

**Small** (serves 25)

**Medium** (serves 50)

**Large** (serves 100)

**Small \$110**

**Medium \$220**

**Large \$440**

**Small \$95**

**Medium \$190**

**Large \$380**

**Small \$70**

**Medium \$140**

**Large \$280**

**Small \$140**

**Medium \$280**

**Large \$560**

**Small \$140**

**Medium \$280**

**Large \$560**

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



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# HORS D'OEUVRES

Prices per 50 pieces.

## COLD HORS D'OEUVRES

Cucumber bite, whipped boursin cheese, fresh dill and sundried tomato. . . . .	<b>\$100</b>
Gourmet deviled egg trio—dijon herb, pimento cheese pork belly, Cajun shrimp . . . . .	<b>\$100</b>
Petite deli sandwiches . . . . .	<b>\$80</b>
Potato salad bites . . . . .	<b>\$100</b>
Basil salmon flatbread . . . . .	<b>\$115</b>
Fresh fruit kabobs with honey yogurt dip . . . . .	<b>\$90</b>
Bruschetta with rosemary focaccia toast . . . . .	<b>\$90</b>
Antipasto skewer . . . . .	<b>\$100</b>
BLT (smoked pork belly, roma tomatoes, cool lettuce, and aioli) crostini. . . . .	<b>\$115</b>
Salami coronets. . . . .	<b>\$90</b>
Grilled apple, white cheddar mousse, cinnamon raisin toast canapé. . . . .	<b>\$90</b>
Cajun chicken salad slider. . . . .	<b>\$110</b>
Roasted garlic hummus and pita chips . . . . .	<b>\$90</b>
Asian crab salad in a wonton cup . . . . .	<b>\$115</b>

## HOT HORS D'OEUVRES

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

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



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

### 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

\$27

#### Chicken Chasseur

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

\$27

#### Pesto Chicken

Alfredo pesto sauce, oven roasted potatoes, Italian seasoned vegetables

\$27

### VEGETARIAN/VEGAN

#### Eggplant Parmesan

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

\$27

#### Penne Chardonnay

Creamy Pasta with spring vegetables

\$27

### PORK

#### Iowa Pork Chop

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

MARKET PRICE

#### Pork Medallions

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

MARKET PRICE

#### Pork Loin

Marsala Sauce, duchess potatoes, sautéed green beans

MARKET PRICE

### SEAFOOD

#### Balsamic Salmon

Grilled then glazed, wild rice, summer squash medley

\$28

#### Parmesan Tilapia

Lemon caper sauce, oven roasted potatoes, roasted brussels sprouts

\$28

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



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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.**

## BEEF

### New York Strip

Caramelized onion demi, oven roasted potatoes vegetable medley

MARKET PRICE

### Beef Filet

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

MARKET PRICE

## 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

Stuffed with spinach pesto rice

MARKET PRICE

### Jumbo Stuffed Shrimp

with citrus choron sauce

MARKET PRICE



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



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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

### 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, seared crab cakes with a lemon remoulade **\*additional \$2 per person**

#### 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

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



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## LATE NIGHT MENU OPTIONS

Prices are per person unless otherwise noted.

### Slider Bar

\$8

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

### Wing Bar

\$7

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

### French Fry Bar

\$6

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

### Assorted Pizzas

\$24  
PER PIZZA



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



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## 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. \$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.**

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



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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

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



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



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