

CATERING MENU

**RIVERCITY**<sup>®</sup>  
CASINO & HOTEL





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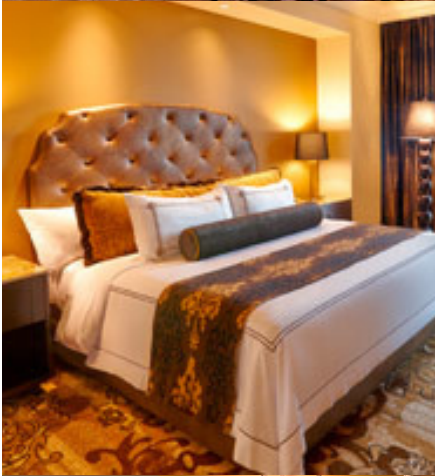
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# MEETINGS & EVENTS

*An entertainment oasis with award winning restaurants, 198 luxurious guest rooms, and over 20,000 total square feet of private event space featuring a Event Center with a built-in-stage and 26' LCD screen. River City offers a variety of flexible spaces, state of the art audio visual and award-winning chef's schooled in culinary excellence to exceed every guests expectation.*

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## LUXURY HOTEL ACCOMODATIONS

*Invite your guests to enjoy our 198 room, 4 Diamond, luxury hotel. Discounted hotel rates are available for your group guests.*

## HOSPITALITY SUITES

*Our Hospitality Suite provides an intimate setting for your VIPs to enjoy throughout their stay. Suite rental is \$350 per day plus tax. Catering is available, please see our Catering menus below*

## AUDIO VISUAL

*Our state-of-the-art audio visual includes a 26' LED Wall, , customizable lighting and dynamic sound. River City provides audio visual services in-house and our experienced AV technicians are on-site to provide a seamless, yet cost effective, audio visual experience.*

## GROUP DINING

*Our event professionals will be delighted to recommend on-site dining options for your stay.*

### 1904 Steak House

*From seared Atlantic Salmon and Lobster Bisque, to scallops and juicy prime cuts, 1904 Steak House has something to delight every taste bud at an equally tasty price point. Enjoy a private dining experience for 11-50 guests in our private dining room.*

### Beerhouse

*Enjoy food and drinks at our 20-foot communal table, specially designed for groups up to 22. We have more than 100 types of microbrews from around the world and over 15 beers on tap (including River City's own house brew, 1904 Lager).*

### Cibare Italian Kitchen

*Cibare Italian Kitchen is bringing Little Italy to The Best City in St. Louis, featuring classic Italian recipes prepared to perfection. The menu features a delicious selection of house-made pasta, Neapolitan-style pizza, and entrees made with locally sourced ingredients.*





# CONTINENTAL BREAKFAST MENUS

## EXPRESS CONTINENTAL

Orange, Apple, and Cranberry Juice, Fruit-Filled Danishes, Muffins and Croissants, Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water

*\$20 per guest*

## CONTINENTAL BREAKFAST

Orange, Apple and Cranberry Juice, Sliced Fresh Fruit, Fruit-Filled Danishes, Muffins and Croissants, Bagels and Cream Cheese, Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water

*\$22 per guest*

## POWERFOODS CONTINENTAL BREAKFAST

Orange, Apple, and Cranberry Juice, Sliced Fresh Fruit, Steel Cut Oatmeal, Yogurt with Berries and Nuts, Bagels, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water

*\$25 per guest*

## CONTINENTAL BREAKFAST ENHANCEMENTS

*(Minimum 10 guests)*

**Bagels and Cream Cheese**

*\$6 per guest*

**Yogurt, Fruit, and Granola Parfait**

*\$7 per guest*

**Assorted Miniature Quiche**

*\$8 per guest*

**Individual Fruit-Flavored Yogurts**

*\$5 per guest*

**Cereals and Granola Served with Skim and Low Fat Milk**

*\$6 per guest*

## CONTINENTAL BREAKFAST SANDWICHES

*(Minimum 10 Each)*

**Croissant Sandwich with Portobello, Goat Cheese, Arugula and Tomato Jam**

*\$10 per guest*

**Croissant Sandwich with Scrambled Egg, Country Ham and Swiss Cheese**

*\$10 per guest*

**Biscuit Sandwich with Scrambled Egg and Canadian Bacon**

*\$10 per guest*

**Biscuit Sandwich with Scrambled Egg and Sausage Patty**

*\$10 per guest*

**Biscuit Sandwich with Scrambled Egg, Bacon and Cheddar Cheese**

*\$10 per guest*







## PLATED BREAKFAST

*(Minimum 15 guests)*

Chilled Fruit Juices - Orange, Apple, and Cranberry, Infused Water Station, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Milk

Fruit-Filled Danishes, Muffins, and Croissants, Butter and Fruit Preserves

### ***Choice of 1***

Fresh Scrambled Eggs  
Ham and Cheddar Scramble  
Denver Scramble  
Roasted Mushroom and Spinach Quiche  
Caramelized Onion and Bacon Quiche  
Waffles with Syrup  
Pancakes with Syrup

### ***Choice of 1***

Hickory-Smoked Bacon  
Sausage Links  
Turkey Sausage  
Sausage Patty  
Petite Sirloin (+\$9 per guest)

### ***Choice of 1***

Breakfast Potatoes  
Hash Browns  
Potato Casserole

*\$33 per guest*

## BREAKFAST BUFFETS

### **RIVER CITY BREAKFAST BUFFET**

*(Minimum 25 guests)*

Chilled Fruit Juices - Orange, Apple, and Cranberry, Infused Water Station, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Milk

Sliced Fresh Fruit  
Scrambled Eggs  
Hickory-Smoked Bacon  
Sausage Links  
Breakfast Potatoes  
Fruit-Filled Danishes, Muffins, and Croissants  
Butter and Fruit Preserves

*\$29 per guest*

### **SWEET AND SAVORY BREAKFAST BUFFET**

*(Minimum 25 guests)*

Chilled Fruit Juices - Orange, Apple, and Cranberry, Infused Water Station, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Milk

Sliced Fresh Fruit  
Denver Scramble  
Hickory-Smoked Bacon  
Sausage Links  
Breakfast Potatoes  
French Toast with Syrup  
Cinnamon Roll Casserole  
Fruit-Filled Danishes, Muffins, and Croissants  
Butter and Fruit Preserves

*\$33 per guest*



# BREAKFAST BUFFETS

## COUNTRY BREAKFAST BUFFET

*(Minimum 25 guests)*

Chilled Fruit Juices - Orange, Apple, and Cranberry,  
Infused Water Station, Freshly Brewed Regular and  
Decaffeinated Coffee, Herbal Teas, Milk

Sliced Fresh Fruit

Denver Scramble

Hickory-Smoked Bacon

Country Ham

Biscuits & Sausage Gravy

Potato Casserole

Fruit-Filled Danishes, Muffins and Croissants

Butter and Fruit Preserves

*\$34 per guest*

## OMELET STATION

*\$100 chef's fee per 50 guests*

Country Ham

Hickory Smoked Bacon

Cheddar Cheese

Peppers

Spinach

Mushrooms

Onions

Tomatoes

*\$15 per guest*

## BREAKFAST BUFFET ENHANCEMENTS

*(Minimum 25 guests)*

**Individual Fruit-Flavored Yogurts**

*\$5 per guest*

**French Toast with Syrup**

*\$6 per guest*

**Biscuits with Country Gravy**

*\$6 per guest*

**Cholesterol-Free Eggs**

*\$6 per guest*

**Turkey Sausage Links**

*\$6 per guest*

**Pancakes with Syrup**

*\$6 per guest*

**Belgian Waffles with Syrup**

*\$6 per guest*

**Oatmeal**

*\$6 per guest*





# BRUNCH

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## BRUNCH BUFFET MENU

*(Minimum 25 guests)*

Cobb Salad  
Cajun Shrimp Alfredo  
Fried Chicken  
Scrambled Eggs  
Hickory-Smoked Bacon OR Sausage Links  
Roasted Red Potatoes  
Blueberry Lemon Curd Brioche French Toast  
Sliced Fresh Seasonal Fruit Display

-  
Fruit-Filled Danishes, Muffins, and Croissants, Butter and Fruit Preserves  
Infused Water, Chilled Fruit Juices - Orange, Apple, and Cranberry,  
Freshly Brewed Regular and Decaffeinated Coffee,  
Herbal Teas, Milk

*\$44 per guest*

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## BRUNCH BEVERAGE MENU

### Mimosa Bar

#### Champagne & Sparkling Rose

Orange, Grapefruit and Cranberry Juice Fresh Berries

### Bloody Mary Bar

#### Tito's Handmade Vodka, Bloody Mary Mix

Candied Bacon, Pepperoncini, Olives, Celery, Lime

### Domestic Beers

High Noon Seltzer,  
Budweiser, Bud Light, Bud Select, Miller Lite,  
Michelob Ultra, Heineken NA

*2 Hours \$25 per guest | 3 Hours \$31 per guest | 4 Hours \$38 per guest | 5 Hours \$45 per guest*



# CORPORATE MEETING PACKAGE

*Recommended for groups under 25 guests.*

Give your Meeting attendees an enhanced Food & Beverage selection with our < 25 guest Meeting Package.

Seasonal Chef's selection menus will be provided two weeks prior to groups arrival date.

*(Minimum 15 guests)*

## CHEF'S SELECTION HOT BREAKFAST BUFFET

Orange, Apple, and Cranberry Juice, Sliced Fresh Fruit, Fruit-Filled Danishes, Muffins, and Croissants, Bagels, Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water

## ALL DAY BEVERAGE BREAK

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water, Soft Drinks (Coke, Diet Coke, Sprite)

## CHEF'S SELECTION LUNCH BUFFET

## MID-AFTERNOON BREAK

Cookies and Chocolate Brownies

Hot Pretzels with Cheese Sauce and Spicy Mustard

## MEETING & BOARD ROOM PACKAGE

80" LCD display (Meeting Room only) with Computer audio

70" LCD display (Board Room only) with Computer audio

*\$85 per guest*



# BREAK MENU

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## SUNRISE MEETING BREAK PACKAGE

### CONTINENTAL BREAKFAST

Orange, Apple, and Cranberry Juice, Sliced Fresh Fruit, Fruit-Filled Danishes, Muffins, and Croissants, Bagels, Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water

#### Choice of Hot Breakfast Sandwich

*Choice of 2*

Croissant Sandwich with Portobello, Goat Cheese, Arugula and Tomato Jam

Croissant Sandwich with Scrambled Egg, Country Ham, and Swiss Cheese

Biscuit Sandwich with Scrambled Egg and Canadian Bacon

Biscuit Sandwich with Scrambled Egg and Sausage Patty

Biscuit Sandwich with Scrambled Egg, Bacon and Cheddar Cheese

*\$30 per guest*

### ALL DAY BEVERAGE BREAK

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water, Soft Drinks (Coke, Diet Coke, Sprite)

*\$20 per guest*

### MID-AFTERNOON BREAK

Cookies and Chocolate Brownies

Hot Pretzels with Cheese Sauce and Spicy Mustard

*\$10 per guest*

***\$50 per guest if all three breaks are purchased***

## BEVERAGE BREAKS

### ALL DAY BEVERAGE BREAK

*(refreshed for 8 hours)*

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water, Soft Drinks (Coke, Diet Coke, Sprite)

*\$20 per guest*

### HALF-DAY DAY BEVERAGE BREAK

*(refreshed for 4 hours)*

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water, Soft Drinks (Coke, Diet Coke, Sprite)

*\$10 per guest*







# BREAKS

## ONE-HOUR SPECIALITY THEME BREAKS

### ICE-CREAM BARS

*(Minimum 25 guests)*

Novelty Ice Cream Bars  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal  
Teas, Soft Drinks and Bottled Water

*\$16 per guest*



### CUPCAKE STATION

*(Minimum 25 guests)*

Chocolate with Chocolate Ganache Icing  
Red Velvet with Cream Cheese Frosting  
Lemon Drop Cupcake, Chocolate with Peanut Butter Frosting  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal  
Teas, Soft Drinks and Bottled Water

*\$16 per guest*



### STADIUM BREAK

*(Minimum 25 guests)*

Hot Pretzels with Mustard and Cheese Sauce  
Nachos with Cheese Sauce, Jalapenos, Salsa and Sour Cream  
Roasted Peanuts, Assorted Popcorn  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal  
Teas, Soft Drinks and Bottled Water

*\$17 per guest*

### HEALTH & HAPPINESS

*(Minimum 10 guests)*

Sliced Fresh Fruit, Hummus and Pita Bread, Vegetable  
Crudit , Flavored Yogurts, Granola Bars  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal  
Teas, Soft Drinks and Bottled Water

*\$14 per guest*

### SWEET & SALTY

*(Minimum 15 guests)*

Cookies and Chocolate Brownies  
Hot Pretzels with Cheese Sauce and Spicy Mustard  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal  
Teas, Soft Drinks and Bottled Water

*\$14 per guest*

### A LA CARTE HOT DIPS

*(One Quart serves approximately 15 guests)*

Crab and Spinach  
Spinach and Artichoke  
Queso Cheese and Chili

Served with Corn Tortillas and Toasted Pita Chips

*\$50 per quart*

### A LA CARTE COLD DIPS

Dill Dip	Salsa
French Onion Dip	Guacamole
Chickpea Hummus	Ranch

Served with House-Made Chips and Crudit 

*\$42 per quart*

# BREAK MENU

## A LA CARTE BEVERAGES

**Freshly Brewed Regular and Decaffeinated Coffee**

*\$48 per gallon*

*Add (3) Specialty Flavored Syrups, Oat Milk and Almond Milk*

*\$4 per person*

**Iced Tea**

*\$4.50 Each / \$36 per gallon*

**Soft Drinks**

*\$4 Each*

**Bottled Water**

*\$3 Each*

**Bottled Fiji Water**

*\$6 Each*

**Lemonade**

*\$5 Each / \$36 per gallon*

**Individual Bottled Fruit Juice**

*\$5 Each*

**Powerade**

*\$6.50 Each*

**Red Bull - Regular and Sugar Free**

*\$5.50 Each*

**Herbal Teas**

*\$4.50 each*

## A LA CARTE SNACKS

**Candy Bars and M&M's**

*\$5 Each*

**Novelty Ice Cream Bars**

*\$5.50 Each*

**Frozen Fruit Bars**

*\$4.50 Each*

**Jumbo Cookies**

Chocolate Chip, Oatmeal Raisin, Goopy Butter

*\$33 per Dozen*

**Hot Soft Pretzels with Beer Cheese and Mustard**

*\$6.50 Each*

**Assorted Cereals and Granola**

Served with Low Fat and Skim Milk

*\$6 Each*

**Individual Fruit-Flavored Yogurt**

*\$5 Each*

**Whole Fresh Fruit**

Bananas, Apples and Seasonal Varieties

*\$4.50 Each*

**Fruit-Filled Danishes, Muffins and Croissants**

*\$35 per Dozen*

**Sliced Bagels with Cream Cheese**

*\$33 per Dozen*

**Specialty Breads**

Zucchini Bread, Banana Nut, Coffee Cake

*\$33 per Dozen*

**Assorted Popcorn**

*\$5 Each*

**Granola Bars**

*\$5 Each*

**Power Bars**

*\$6.50 Each*

**Assorted Chips**

*\$5 Each*

**Individual Pretzel Bags**

*\$5 Each*

**Mixed Nuts / Trail Mix**

*\$6.50 Each*







# LUNCH

## PLATED LUNCH SELECTIONS

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All Entrées include choice of Soup or Salad, Entrée, Dessert, Fresh Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Water, and Iced Tea.  
(Minimum 15 guests)

### SALADS & SOUPS

*Choice of 1*

#### **House Salad**

*cucumber, carrot, with choice of dressing*

#### **Traditional Wedge Salad**

*bacon, pickled onions, tomatoes, with choice of dressing*

#### **Caesar Salad**

*herbed Croutons, parmesan, Caesar dressing*

#### **Field Greens**

*blueberry, manchego, pistachio, yuzu vinaigrette*

#### **Butternut Squash Minestrone**

#### **Spinach Salad**

*bacon, candied walnuts, aged cheddar with vinaigrette*

#### **Italian Salad**

*salami, tomatoes, pepperoncini's, olives, chickpeas, provolone cheese, red wine vinaigrette*

#### **Corn Chowder**

#### **Beerhouse Beer Cheese Soup**

#### **Tomato Bisque**

## COLD ENTRÉE SELECTION

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#### **Turkey Club on Focaccia, House-Made Chips**

*\$24 per guest*

#### **Grilled Chicken Caesar Salad, Croutons, Traditional Dressing**

*\$24 per guest*

#### **Grilled Chicken Cobb Salad, Tomatoes, Egg, Bacon, Bleu**

#### **Cheese, Choice of Dressing**

*\$25 per guest*

#### **Roast Beef and Boursin on House-Made Baguette, Arugula, Roasted**

#### **Tomatoes, Lemon Pepper Chips**

*\$25 per guest*

# LUNCH

## HOT ENTRÉE SELECTION

All Entrées include choice of Soup or Salad, Entrée, Dessert, Fresh Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Water, and Iced Tea.

*(Minimum 15 guests)*

### Cheese Tortellini

*marinara, garden vegetables, parmesan*

\$29 per guest

### Roasted Airline Chicken Breast with Natural Jus

*garlic whipped potatoes, chef's selection vegetable*

\$40 per guest

### Chicken Parmesan

*Italian herb-crusted chicken breast, tomato sauce, mozzarella, served with garlic roasted red potatoes and green beans*

\$36 per guest

### Chicken Piccata

*lightly breaded chicken breast, herb lemon butter sauce, capers, served with roasted red potatoes and broccoli*

\$36 per guest

### Chicken Marsala

*roasted chicken breast, wild mushroom marsala sauce, served with garlic whipped potatoes and green beans*

\$39 per guest

### Pan-Seared Salmon

*beurre blanc, served with fingerling potatoes and asparagus*

\$37 per guest

### Pork Tenderloin

*sliced pork tenderloin, cherry demi-glace, garlic whipped potatoes, chef's selection vegetable*

\$38 per guest

### Beef Tenderloin

*sliced beef tenderloin, red wine sauce, au gratin potatoes, asparagus*

\$52 per guest

### Filet Mignon

*pan-seared filet mignon, red wine demi-glace, garlic whipped potatoes, root vegetables*

\$62 per guest

### Potato Gnocchi

*roasted mushroom, sweet pea, thyme, brown butter sauce*

\$38 per guest

### Roasted Cauliflower Steak

*sautéed spinach, roasted mushrooms, romesco sauce*

\$38 per guest

## DESSERT

*Choice of 1*

Cheesecake

Chocolate Caramel Cake

Double Chocolate Cake

St. Louis Gooney Butter Cake

Key Lime Pie

Red Velvet Cheesecake







# LUNCH

## HOT LUNCH BUFFET

*Lunch buffet selections include water, iced tea, freshly brewed coffee, and assorted rolls with butter.  
(Minimum 25 guests)*

### SALAD SELECTIONS

*Choice of 2*

Potato Salad

Fresh Fruit Salad

Traditional Caesar Salad

Marinated Tomato and Mozzarella Salad

Brussel Sprout Salad with Bacon Maple Vinaigrette

Tossed Salad with Choice of Dressing

Italian Salad with Salami, Tomatoes, Pepperoncini's,  
Provolone, Olives, Chickpeas with Red Wine Vinaigrette

### MAIN ENTRÉE SELECTIONS

*Choice of 2*

Braised Chicken with Grilled Lemon and Marinated Artichokes

Roasted Chicken with Pan Jus

Chicken Parmesan

Honey Garlic Chicken Thighs

Pan-Seared Salmon with Fennel and Tomato Confit

Parmesan Crusted Cod with Lemon Butter Sauce

Roasted Cod, Grilled Lemon, Lemon Dill Sauce

Roasted Pork Loin with Cherry Demi-Glace

Slow Roasted Strip Loin

House-Made Meatballs with Mariana and Parmesan

Marinated Beed Tri-Tip with Roasted Peppers and Chimichurri

### ACCOMPANIMENTS

*Choice of 2*

Macaroni and Cheese

Whipped Sweet Potatoes

Garlic Whipped Potatoes

Herb Roasted Red Skin Potatoes

Creamy Orzo with Roasted Tomato and Spinach

Couscous with Nuts and Dried Cherries

Blended Wild Rice

Rice Pilaf

Brown Butter Green Beans

Steamed Broccoli

Spiced Cauliflower

Roasted Asparagus

### DESSERT

*Choice of 2*

Cheesecake

Chocolate Caramel Cake

Carrot Cake

St. Louis Goopy Butter Cake

Key Lime Pie

Cookies

White Chocolate Cherry Cake

Brownies

**\$41 per guest**

# LUNCH BUFFETS

## ST. LOUIS BBQ LUNCH BUFFET

*(Minimum 25 guests)*

*Lunch buffet selections include water, iced tea, freshly brewed coffee, and cornbread with butter.*

### SALAD SELECTIONS

Tossed Salad with Assorted Dressings  
Cole Slaw  
Cucumber Salad

### MAIN ENTRÉE SELECTIONS

BBQ Pulled Pork  
Smoked Chicken  
Smoked Brisket (+\$6 per guest)

### ACCOMPANIMENTS

Brown Butter Green Beans  
Mac and Cheese  
Baked Beans

### DESSERT

Chocolate Caramel Cake  
Goopy Butter Cake

*\$40 per guest*

## GOOD FORTUNE LUNCH BUFFET

*(Minimum 25 guests)*

*Lunch buffet selections include water, iced tea, freshly brewed coffee.*

### SALAD SELECTIONS

Mandarin Orange Salad  
Lo Mein Salad

### MAIN ENTRÉE SELECTIONS

General Tso Chicken  
Mongolian Beef and Broccoli

### ACCOMPANIMENTS

Vegetable Fried Rice  
Stir-Fried Vegetables  
Crab Rangoon

### DESSERT

Yuzu Cheesecake  
Fortune Cookies

*\$40 per guest*







# LUNCH BUFFETS

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## ITALIAN LUNCH BUFFET

*(Minimum 25 guests)*

*Lunch buffet selections include water, iced tea, freshly brewed coffee.*

### SALAD SELECTIONS

Traditional Caesar Salad

Italian Salad with Salami, Tomatoes, Pepperoncini's, Provolone, Olives, Chickpeas with Red Wine Vinaigrette

### MAIN ENTRÉE SELECTIONS

House-made Meatballs with Marinara

Chicken Parmesan

### ACCOMPANIMENTS

Mostaccioli

Herb Roasted Red Skin Potatoes

Brown Butter Green Beans

### DESSERT

Chocolate Cake

Cannoli

*\$37 per guest*

## SOUTHWEST LUNCH BUFFET

*(Minimum 25 guests)*

*Lunch buffet selections include water, iced tea, freshly brewed coffee.*

### SALAD SELECTIONS

Tossed Salad with Cilantro Lime Vinaigrette

Roasted Corn and Black Bean Salad

Chips and Salsa

### MAIN ENTRÉE SELECTIONS

Pollo Asado

Carne Asada

Cilantro Rice

Black Beans or Pinto Beans

### ACCOMPANIMENTS

Flour Tortillas

Shredded Monterey Jack Cheese, Diced Onions,

Shredded Lettuce, Slice Jalapenos, Sour Cream

### DESSERT

Churros

Tres Leches Cake

*\$34 per guest*

# LUNCH BUFFETS

## COLD DELI BUFFET

(Minimum 10 guests)

## SANDWICHES AND WRAPS

(Choice of 3)

### Turkey Club on Croissant

White Cheddar Cheese, Lettuce and Tomato

### Veggie Wrap

Hummus, Tomato Tapenade, Aged Provolone, Cucumber, Red Onion, Arugula, Tomato, Peppadew Peppers and Banana Peppers

### Steak and Boursin on Ciabatta

Arugula, Roasted Tomatoes

### Chicken Caesar Wrap

Romaine, Caesar Dressing, Parmesan

### Buffalo Chicken Wrap

Romaine, Cheddar Cheese, Ranch Dressing

### Southwest Chicken Wrap

Roasted Corn, Black Beans, Diced Tomato, Romaine Chipotle Ranch Dressing

### Italian Club on Ciabatta

Pepperoncini, Arugula, Red Onion, Provolone

## SIDE ITEMS

(Choice of 2)

### Mixed Green Salad with Assorted Dressings

### Fresh Fruit Salad

### House-Made Potato Chips

### Assorted Flavored Chips

### Potato Salad

Served with Cookies and Brownies Freshly Brewed Regular and Decaffeinated Coffee Herbal Teas, Water and Iced Tea

\$31 per guest

17 River City Casino & Hotel

## BOXED LUNCHES

(Minimum 10 guests)

## SANDWICHES AND WRAPS

(Choice of 3)

### Turkey Club on Croissant

White Cheddar Cheese, Lettuce and Tomato

### Veggie Wrap

Hummus, Tomato Tapenade, Aged Provolone, Cucumber, Red Onion, Arugula, Tomato, Peppadew Peppers and Banana Peppers

### Steak and Boursin on Ciabatta

Arugula, Roasted Tomatoes

### Chicken Caesar Wrap

Romaine, Caesar Dressing, Parmesan

### Italian Club on Ciabatta

Pepperoncini, Arugula, Red Onion, Provolone

### Ham on Wheat

Cheddar Cheese, Lettuce and Tomato

### Cobb Salad

Romaine, Hard Boiled Egg, Crispy Bacon, Cherry Tomatoes, Avocado

### Chicken Caesar Salad

Romaine, Caesar Dressing, Parmesan

### Veggie Wrap

Hummus, Tomato Tapenade, Aged Provolone, Cucumber, Red Onion, Arugula, Tomato, Peppadew Peppers and Banana Peppers

Served with Whole Fresh Fruit, Potato Chips, Cookie and Soft Drink or Bottled Water

\$28 per guest

Prices subject to service charge and applicable tax







# DINNER

## PLATED DINNER SELECTIONS

(Minimum 15 guests)

Plated dinners are served with your choice of salad, entrée, accompaniment, vegetable, dessert, freshly brewed coffee, iced tea and assorted dinner rolls with butter.

## SALADS & SOUPS

Choice of 1

### House Salad

cucumber, carrot, with choice of dressing

### Traditional Wedge Salad

bacon, pickled onions, tomatoes, choice of dressing

### Caesar Salad

herbed Croutons, parmesan, Caesar dressing

### Field Greens

blueberry, manchego, pistachio, yuzu vinaigrette

### Spinach Salad

bacon, candied walnuts, aged cheddar with vinaigrette

### Italian Salad

salami, tomatoes, pepperoncini's, olives, chickpeas, provolone cheese, red wine vinaigrette

### Italian Wedding Soup

### Toscana Soup

### Roasted Red Pepper and Gouda soup

## DINNER ENTRÉE SELECTION

### Roasted Airline Chicken Breast with Natural Jus

\$40 per guest

### Chicken Parmesan

Italian herb-crusted chicken breast, tomato sauce, mozzarella

\$38 per guest

### Chicken Piccata

lightly breaded chicken breast, herb lemon butter sauce, capers

\$38 per guest

### Chicken Marsala

roasted chicken breast, wild mushroom marsala sauce

\$40 per guest

### Pan-Seared Salmon

seared salmon, beurre blanc

\$42 per guest

### Pan-Seared Corvina Sea Bass

seared sea bass, roasted tomato beurre blanc

\$59 per guest

### Pork Tenderloin

sliced pork tenderloin, cherry demi-glace

\$42 per guest

### Beef Tenderloin

sliced beef tenderloin, red wine sauce

\$55 per guest

### Filet Mignon

pan-seared filet mignon, red wine demi-glace

\$62 per guest

### Braised Beef Short Rib

red wine demi-glace

\$58 per guest

### Potato Gnocchi

roasted mushroom, sweet pea, thyme, brown butter sauce

\$38 per guest

### Roasted Cauliflower Steak

sautéed spinach, roasted mushrooms, romesco sauce

\$38 per guest

# DINNER

## PLATED DINNER SELECTIONS (CONT.)

Plated dinners are served with your choice of salad, entrée, accompaniment, vegetable, dessert, freshly brewed coffee, iced tea and assorted dinner rolls with butter.

## DINNER DUO ENTRÉES

**Filet of Beef and Pan-Seared Salmon with Herb Butter**  
\$69 per guest

**Braised Short Rib and Pan Seared Salmon with Beurre Blanc**  
\$68 per guest

**Filet of Beef with Natural Jus and Jumbo Shrimp with Citrus Beurre Blanc**  
\$68 per guest

**Filet of Beef with Natural Jus and Chicken Breast with Maître D Butter**  
\$66 per guest

**Braised Short Rib with Braising Jus and Chicken Breast with Herb Butter**  
\$62 per guest

**Roasted Top Sirloin of Beef with Red Wine Demi-Glace and Pan-Seared Salmon with Beurre Blanc**  
\$52 per guest

**Chicken Breast with Maître D Butter and Pan-Seared Salmon with Beurre Blanc**  
\$48 per guest

## ACCOMPANIMENTS

Choice of 2

Creamy Orzo, Spinach, Sun Dried Tomatoes  
Roasted Red Skin Potatoes  
Boursin Whipped Potatoes  
Fingerling Potatoes

Au Gratin Potatoes  
Rice Pilaf  
Roasted Root Vegetables  
Asparagus  
Baby Vegetables

Brown Butter Green Beans  
Garlic Roasted Broccolini  
Spiced Cauliflower  
Honey Roasted Carrots

## DESSERT

Choice of 1

Strawberry Short Cake  
Tiramisu  
St. Louis Cheesecake  
Banana Foster Cake

Chocolate Caramel Cake  
Carrot Cake  
Lemon Meringue  
Flourless Chocolate Torte

Prices subject to service charge and applicable tax







# DINNER

## CREATE YOUR OWN DINNER BUFFET

*(Minimum 25 guests)*

*Dinner buffet selections include freshly brewed coffee, iced tea and assorted dinner rolls with butter.*

### SOUP & SALAD SELECTIONS

*Choice of 2*

Italian Wedding Soup

Fresh Fruit Salad

Traditional Caesar Salad

Tomato and Mozzarella Salad

Spinach Salad with Apples, Pecans and Feta Cheese Roasted

Brussels Sprout Salad with Bacon Maple Vinaigrette

Tossed Salad with Choice of Dressing

Italian Salad with Salami, Tomatoes, Pepperoncini's,  
Provolone, Olives, Chickpeas with Red Wine Vinaigrette

### MAIN ENTRÉE SELECTIONS

*Choice of 2, 3 or 4*

Braised Chicken with Grilled Lemon and Marinated Artichokes

Roasted Chicken with Pan Jus

Chicken Marsala with Wild Mushroom Sauce

Chicken Parmesan

Chicken Piccata

Pan-Seared Salmon with Fennel and Tomato Confit

Shrimp Scampi Pasta

Roasted Cod, Braised Tomato, Fennel, Grilled Lemon

Roasted Pork Loin with Cherry Demi-Glace

Slow Roasted Strip Loin

Whole Roasted Beef Tenderloin with Wild Mushrooms, Peas and Pearl Onions

### ACCOMPANIMENTS

*Choice of 2*

Macaroni and Cheese

Brown Butter Green Beans

Whipped Sweet Potatoes

Boursin Whipped Potatoes

Au Gratin Potatoes

Creamy Orzo with Roasted Tomato and Spinach

Couscous with Nuts and Dried Cherries

Herb Roasted Red Skin Potatoes

Blended Wild Rice

Sweet Corn Soufflé

Rice Pilaf

Steamed Broccoli

Spiced Cauliflower

Roasted Asparagus

Honey Glazed Carrots

Roasted Root Vegetables

# DINNER

## DINNER BUFFET (cont.)

### DESSERT

Choice of 3

Goopy Butter Cake  
Chocolate Raspberry Tart  
Vanilla Panna Cotta  
Brownie Shooter  
Éclair

Apple Tart  
Black Forest Cup  
Chocolate Covered Strawberry  
Cheesecake  
Crème Brulee

Choice of (2) Entrees: \$44 per guest

Choice of (3) Entrees: \$48 per guest

Choice of (4) Entrees: \$56 per guest

## RIVER CITY DINNER BUFFET

Dinner buffet selections include freshly brewed coffee, iced tea and assorted dinner rolls with butter. (Minimum 25 guests)

### SALAD SELECTIONS

Tomato and Mozzarella Salad

Italian Salad with Salami, Tomatoes, Pepperoncini's,  
Provolone, Olives, Chickpeas with Red Wine Vinaigrette

### MAIN ENTRÉE SELECTIONS

Roasted Chicken with Herbed Chicken Jus

Whole Roasted Beef Tenderloin with Wild  
Mushrooms, Peas and Pearl Onions

### ACCOMPANIMENTS

Brown Butter Green Beans

Garlic Whipped Potatoes

### DESSERT

Goopy Butter Cake  
Bonzo Cake  
Chocolate Caramel Cake

\$46 per guest

Prices subject to service charge and applicable tax







# DINNER

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## ITALIAN DINNER BUFFET

*(Minimum 25 guests)*

*Dinner buffet selections include water, iced tea, freshly brewed coffee, and assorted rolls with butter.*

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### SALAD SELECTIONS

Traditional Caesar Salad

Italian Salad with Salami, Tomatoes, Pepperoncini's, Provolone, Olives, Chickpeas with Red Wine Vinaigrette

### MAIN ENTRÉE SELECTIONS

Chicken Marsala with Wild Mushrooms

Slow Roasted Strip Loin with Tomato Confit and Cippolini Onions

### ACCOMPANIMENTS

Roasted Broccoli

Baked Ziti

Herb Roasted Potatoes

### DESSERT

Spumoni Pana Cotta

Tiramisu

Cannoli

*\$46 per guest*

## DOWN SOUTH DINNER BUFFET

*(Minimum 25 guests)*

*Dinner buffet selections include water, iced tea, freshly brewed coffee, and assorted rolls with butter.*

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### SALAD SELECTIONS

Brussel Sprout Salad with Maple Vinaigrette

Mustard Potato Salad

### MAIN ENTRÉE SELECTIONS

Buttermilk Fried Chicken

Carolina BBQ Pork

### ACCOMPANIMENTS

Brown Butter Green Beans

Whipped Sweet Potatoes

### DESSERT

Lemon Pound Cake

Peach Cobbler

Pecan Pie

*\$44 per guest*

# DINNER

## DINNER ENHANCEMENTS

*\$125 Chef's Labor Fee per 50 guests*

### BEEF STRIP LOIN

*Approximately 25 servings*

Served with Creamy Horseradish and Freshly Baked Rolls

*\$390 Each*

### CARVED PRIME RIB

*Approximately 25 servings*

Served with Creamy Horseradish, Mustard and Freshly Baked Rolls

*\$380 Each*

### BOURBON GLAZED HAM

*Approximately 25 servings*

Served with Mustard, Mayonnaise and Freshly Baked Rolls

*\$250 Each*

### ROASTED TURKEY BREAST

*Approximately 15 servings*

Served with Mayonnaise, Cranberry Sauce and Freshly Baked Rolls

*\$175 Each*

### BEEF TENDERLOIN

*Approximately 15 servings*

Served with Creamy Horseradish, Mustard, Mayonnaise and Freshly Baked Rolls

*\$400 Each*

### ROASTED PORK LOIN

*Approximately 25 servings*

Served with Apricot Jus

*\$275 Each*







# RECEPTION

## DISPLAYS

### Crudités Display

*\$365 per 100 guests*

### International & Domestic Cheese Display

*\$475 per 100 guests*

### Cheese & Crudités Combination Display

*\$450 per 100 guests*

### Antipasto Platter

*\$600 per 100 guests*

## PREMIUM HORS D'OEUVRES

*Minimum order of (3) dozen*

### COLD

Crab Crostini

Tuna Poke Cones

Jumbo Shrimp Cocktail

Oyster on Half Shell

**Vietnamese Spring Rolls**

Peach and Serrano Ham Crostini

Blistered Grape and Mascarpone Crostini

Assorted Sushi

### HOT

Chicken Slider

Kobe Beef Slider

Bacon Wrapped Shrimp

Corn and Crab Fritter

Mini Crab Cakes with Lemon Aioli

Mini Lobster Roll

Seared Scallop with Conch Bolognese

***\$46 per dozen***

## HORS D'OEUVRES

*Minimum order of (3) dozen*

### COLD

Classic Devilled Eggs

Antipasto Skewer

Watermelon & Prosciutto Skewer

Caprese Tartlet

Tomato Bruschetta

Fruit Skewers

Goat Cheese and Roasted Red Pepper Tart

Smoked Chicken Salad with Mango Salsa

Roasted Tomato, Cucumber, Boursin Cup

Smoked Salmon Crostini

### HOT

Three Cheese Arancini

Assorted Mini Quiche

Jalapeno Poppers

Corn Cheese Fritters

Spicy Buffalo Chicken Wings

Chicken Satay

Spinach and Feta Cheese wrapped in Phyllo Dough

**House-Made Meatballs**

Toasted Ravioli

Pork or Vegetable Pot Stickers

Spinach and Artichoke Arancini

Honey Sriracha Chicken Meatball

Wild Mushroom Arancini

**Buffalo Chicken Wontons**

Short Rib Biscuit

Chicken Tikka with Cucumber Raita

***\$40 per dozen***

## RECEPTION

## SPECIALTY STATIONS

*Minimum of 2 Stations per Event*

## SALAD STATION

(Choice of 3)

## Caprese Salad

Served with Mozzarella, Grape Tomatoes, Basil, Balsamic

## Beet Salad

Served with Arugula, Goat Cheese, Candied Pecans

## Southwest Salad

Served with Corn, Black Beans, Tomato, Avocado, Cilantro

## Caesar Salad

Served with Herbed Croutons, Parmesan, Caesar Dressing

## Cibare Salad

Salami, Tomatoes, Pepperoncinis, Provolone, Olives, Chickpeas  
with Red Wine Vinaigrette

## Cobb Salad

Romaine, Hard Boiled Egg, Crispy Bacon, Cherry Tomatoes, Avocado

## Arugula Salad

Served with Blistered Grapes, Pecorino, Roasted Almonds,  
Vinaigrette

\$16 per quest

## PASTA BAR

*\$125 Chef's Labor Fee per 50 quests - Minimum 50 quests*

## PASTA

(Choice of 2)

### Rigatoni, Penne, Tortellini, Shellbows

## SAUCE SELECTIONS

(Choice of 2)

**Classic Marinara, Pesto Cream, Alfredo, Bolognese,  
Vodka Pomodoro**

Served with Garlic Bread, Pepper Flakes and Parmesan

\$16 per quest

## TACO OR BURRITO BOWL STATION

## PROTEIN SELECTIONS

(Choice of 2)

Ground Beef, Steak, Pulled Chicken, Shrimp, Pork, Grilled Chicken, Grilled Fish

## SALSA SELECTIONS

(Choice of 2)

**Served with Tortilla Chips**

## Fire Roasted, Corn and Black Bean, Fresh Tomato, Green Chile, Guacamole

Served with Corn and Flour Tortillas, Pico de Gallo, Queso Fresco, Grated Cheddar Cheese, Diced Tomatoes, Black Olives, Shredded Lettuce, Diced Onions and Cilantro, Limes

\$20 per quest





# RECEPTION

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## SPECIALITY STATIONS (cont.)

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### TASTE OF CIBARE

#### PIZZA

*(Choice of 2)*

**Cheese, Pepperoni, Margherita, Bianca, Vegetable**

#### Toasted Ravioli

Served with Marinara Dipping Sauce

*\$12 per guest*

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### MINI SLIDER AND FRENCH FRY STATION

#### SLIDER SELECTIONS

*(Choice of 2)*

**Grilled Chicken, Kobe Beef, Buffalo Chicken, Pulled Pork, Nashville Hot Chicken, Black Bean**

#### FRENCH FRY BAR SELECTIONS

*(Choice of 2)*

**Waffle Fries, Tater Tots, Steak Fries, Sweet Potato Fries, Onion rings, House-made Chips**

Served with Ketchup, Ranch and Roasted Garlic Aioli

*\$16 per guest*

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### DIP STATION

Served with Corn Tortillas and Toasted Pita Chips

**Queso Cheese, Spinach Artichoke, Garlic Hummus**

*\$12 per guest*

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### STIR FRY STATION

*\$125 Chef's Labor fee per 50 guests - Minimum 50 guests*

#### PROTEIN SELECTIONS

*(Choice of 2)*

**Beef, Chicken, Shrimp, Pork**

#### SIDE SELECTIONS

*(Choice of 2)*

**Jasmine Rice, Lo Mien Noodles, Brown Rice, Soba Noodles**

Served with Green Peppers, Red Peppers, Onions, Carrots, Snap Peas, Bamboo Shoots, Straw Mushrooms, Baby Corn, Broccoli

*\$16 per guest*

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### CHICKEN WING STATION

#### WING SELECTIONS

*(Choice of 2)*

**Hot, Mild, BBQ, Garlic Parmesan, Lemon Pepper, Dry Rub, Sweet Chili**

#### SIDE SELECTIONS

*(Choice of 2)*

**Waffle Fries, Tater Tots, Steak Fries, Sweet Potato Fries, Onion rings, House-made Chips**

Served Ketchup, Ranch and Roasted Garlic Aioli

*\$22 per guest*

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### SOFT PRETZELS

Served with Beer Cheese and Mustard

*\$6 per guest*

# DESSERT

## CONFECTIONS

### CUSTOM DESSERT PLATE

Company Logo on Chocolate

\$5 per guest

### GELATO BAR

\$100 Chef's Labor fee per 50 guests - Minimum 50 guests

(Choice of 4)

- French Vanilla

Chocolate Fudge

Strawberry Cheesecake

Mint Chocolate Chip
- Butter Pecan

Salted Caramel

Raspberry Sorbet

Lemon Sorbet

Assorted Toppings include:

Pecans, Cherries, Shaved Chocolate, Assorted Sprinkles, Whipped Cream, Chocolate Sauce, Berry Sauce, Caramel Sauce

\$12 per guest

### MINIATURE DESSERT BUFFET

Minimum order of (3) dozen

- Chocolate Éclairs

Fruit Tartelettes

French Macaroons

Blondie Bars

Tiramisu Chocolate Cups

Cheesecake Bites

Strawberries dipped in Chocolate

Oreo Chocolate Cup

Vanilla Crème Puff
- Red Velvet Mini Cupcakes

Chocolate Raspberry Tart

Vanilla Panna Cotta with Berries

Brownie Shooter

Apple Crostata

Black Forest Cup

Chocolate Fudge

Lemon Meringue Pie

Crème Brule

\$40 per dozen

## GRANDMA'S PIE & COBBLER TABLE

Minimum 25 guests, Choice of up to (5)

- Apple

Cherry

Mixed Berry

Coconut Cream
- Banana Cream

Chocolate Silk

Lemon

Peach

\$11 per guest

## CREPE STATION

\$100 chef's labor fee per 50 guests

Minimum 25 guests

- Strawberry Crepe

Nutella Crepe

Banana Crepe

Cinnamon Crepe
- Vanilla Gelato

Fresh Berries

Whipped Cream

\$20 per guest

## BANANA FOSTER STATION

\$100 Chef's Labor Fee per 50 guests - Minimum 25 guests

- Bananas Spiced Rum

Cinnamon Sugar
- Vanilla Gelato

Orange Almond Biscotti

\$20 per guest

## MACAROON STATION

Minimum 25 guests, Choice of up to (4)

- Blueberry

Coffee

Mango Pistachio

Lemon
- Raspberry

Vanilla Bean

Orange

Blackberry

\$11 per guest







# BEVERAGE

*\$125 per Bartender per 75 guests*

## OPEN BAR

### BEER WINE AND SODA BAR

#### Tier 1 Wines

Robert Mondavi Chardonnay  
Robert Mondavi Sauvignon Blanc  
Ruffino Pinot Grigio  
Kendall-Jackson Riesling  
Robert Mondavi Pinot Noir  
Robert Mondavi Merlot  
Robert Mondavi Cabernet Sauvignon

#### Domestic Beers

High Noon Seltzer  
Budweiser  
Bud Light  
Bud Select  
Miller Lite  
Michelob Ultra  
Heineken NA

#### Imported / Craft Beers

*(Choice of 3)*

Corona  
Stella Artois  
Heineken  
IPA/Four Hands

#### Soft Drinks

Sprite, Coke, Diet Coke

*2 Hours \$25 per guest | 3 Hours \$28 per guest | 4 Hours \$33 per guest | 5 Hours \$39 per guest*

### HOUSE BRAND BAR

#### House Brand Liquors

New Amsterdam Vodka  
Dewar's Scotch  
Crown Royal  
Jim Beam Whiskey  
New Amsterdam Gin  
Cruzan Coconut Rum  
Captain Morgan Rum  
Sauza Tequila  
DiSaronno Amaretto

#### Tier 1 Wines

Robert Mondavi Chardonnay  
Robert Mondavi Sauvignon Blanc  
Ruffino Pinot Grigio  
Kendall-Jackson Riesling  
Robert Mondavi Pinot Noir  
Robert Mondavi Merlot  
Robert Mondavi Cabernet Sauvignon

#### Soft Drinks

Sprite  
Coke  
Diet Coke

#### Domestic Beers

High Noon Seltzer  
Budweiser, Bud Light  
Bud Select, Miller Lite  
Michelob Ultra  
Heineken NA

#### Imported / Craft Beers

*(Choice of 3)*

Corona  
Stella Artois  
Heineken  
IPA/Four Hands

*2 Hours \$29 per guest | 3 Hours \$33 per guest | 4 Hours \$38 per guest | 5 Hours \$47 per guest*

# BEVERAGE

## OPEN BAR

### Premium Brand Liquors

Glenlivet Scotch  
Jack Daniel's Whiskey  
Jameson Irish Whiskey  
Crown Apple Whiskey  
Bombay Sapphire Gin  
Malibu Coconut Rum  
Bacardi Silver Rum  
1800 Tequila  
Tito's Vodka  
DiSaronno Amaretto  
Hennessy VS Cognac

### Tier 2 Wines

Simi Chardonnay  
Simi Sauvignon Blanc  
Kendall-Jackson Riesling  
Simi Pinot Noir  
Simi Merlot  
Simi Cabernet Sauvignon

### Soft Drinks

Sprite  
Coke  
Diet Coke

### Domestic Beers

High Noon Seltzer  
Budweiser, Bud Light  
Bud Select, Miller Lite  
Michelob Ultra  
Heineken NA

### Imported / Craft Beers

*(Choice of 3)*  
Corona  
Stella Artois  
Heineken  
IPA/Four Hands

*2 Hours \$31 per guest | 3 Hours \$38 per guest | 4 Hours \$45 per guest | 5 Hours \$53 per guest*

## LUXURY BRAND BAR

### Luxury Brand Liquors

Glenfiddich 12 Scotch  
Makers Mark Bourbon  
Bulleit Rye Whiskey  
Bushmills Irish Whiskey  
Hendricks Gin  
Malibu Coconut Rum  
Ron Zacapa Rum  
Don Julio Silver  
Patron Reposado Tequila  
Grey Goose Vodka  
DiSaronno Amaretto

### Tier 3 Wines

Freemark Abbey Chardonnay  
Freemark Abbey Sauvignon Blanc  
Santa Margherita Pinot Grigio  
Chateau Ste. Michelle Riesling  
Freemark Abbey Pinot Noir  
Freemark Abbey Merlot  
Freemark Abbey Cabernet Sauvignon

### Soft Drinks

Sprite  
Coke  
Diet Coke

### Domestic Beers

High Noon Seltzer  
Budweiser, Bud Light  
Bud Select, Miller Lite  
Michelob Ultra  
Heineken NA

### Imported / Craft Beers

*(Choice of 3)*  
Corona  
Stella Artois  
Heineken  
IPA/Four Hands

*2 Hours \$36 per guest | 3 Hours \$44 per guest | 4 Hours \$52 per guest | 5 Hours \$61 per guest*







# BEVERAGE

## CONSUMPTION BAR

*\$125 per Bartender per 75 guests*

### BEER & SOFT DRINKS

#### Domestic Beers

High Noon Seltzer  
Budweiser, Bud Light  
Bud Select, Miller Lite  
Michelob Ultra  
Heineken NA

**\$6**

#### Imported / Craft Beers

(Choice of 3)  
Corona  
Stella Artois  
Heineken

IPA/Schlafly Seasonal

**\$7**

#### Soft Drinks

Sprite  
Coke  
Diet Coke

**\$4**

#### Bottled Water

**\$3**

### WINE

#### Tier 1 Wines

Robert Mondavi Chardonnay  
Robert Mondavi Sauvignon Blanc  
Ruffino Pinot Grigio  
Kendall-Jackson Riesling  
Robert Mondavi Pinot Noir  
Robert Mondavi Merlot  
Robert Mondavi Cabernet Sauvignon

**\$8**

#### Tier 2 Wines

Simi Chardonnay  
Simi Sauvignon Blanc  
Kendall-Jackson Riesling  
Simi Pinot Noir  
Simi Merlot  
Simi Cabernet Sauvignon

**\$12**

#### Tier 3 Wines

Freemark Abbey Chardonnay  
Freemark Abbey Sauvignon Blanc  
Santa Margherita Pinot Grigio  
Chateau Ste. Michelle Riesling  
Freemark Abbey Pinot Noir  
Freemark Abbey Merlot  
Freemark Abbey Cabernet Sauvignon

**\$20**

### LIQUOR

#### House Brand Liquors

New Amsterdam Vodka  
Dewar's Scotch  
Crown Royal  
Jim Beam Whiskey  
New Amsterdam Gin  
Cruzan Coconut Rum  
Captain Morgan Rum  
Sauza Tequila  
DiSaronno Amaretto

**\$9**

#### Premium Brand Liquors

Glenlivet Scotch  
Jack Daniel's Whiskey  
Jameson Irish Whiskey  
Crown Apple Whiskey  
Bombay Sapphire Gin  
Malibu Coconut Rum  
Bacardi Silver Rum  
1800 Tequila  
Tito's Vodka  
DiSaronno Amaretto  
Hennessy VS Cognac

**\$12**

#### Luxury Brand Liquors

Glenfiddich 12 Scotch  
Makers Mark Bourbon  
Bulleit Rye Whiskey  
Bushmills Irish Whiskey  
Hendricks Gin  
Ron Zacapa Rum  
Don Julio Silver  
Patron Reposado Tequila  
Grey Goose Vodka  
DiSaronno Amaretto

**\$16**

# BEVERAGE

## CASH BAR

*\$125 per Bartender per 75 guests*

## BEER & SOFT DRINKS

### Domestic Beers

High Noon Seltzer  
Budweiser, Bud Light  
Bud Select, Miller Lite  
Michelob Ultra  
Heineken NA

**\$6**

### Imported / Craft Beers

(Choice of 3)  
Corona  
Stella Artois  
Heineken  
IPA/Four Hands

**\$7**

### Soft Drinks

Sprite  
Coke  
Diet Coke

**\$4**

### Bottled Water

**\$3**

## WINE

### Tier 1 Wines

Robert Mondavi Chardonnay  
Robert Mondavi Sauvignon Blanc  
Ruffino Pinot Grigio  
Kendall-Jackson Riesling  
Robert Mondavi Pinot Noir  
Robert Mondavi Merlot  
Robert Mondavi Cabernet Sauvignon

**\$8**

### Tier 2 Wines

Simi Chardonnay  
Simi Sauvignon Blanc  
Kendall-Jackson Riesling  
Simi Pinot Noir  
Simi Merlot  
Simi Cabernet Sauvignon

**\$12**

### Tier 3 Wines

Freemark Abbey Chardonnay  
Freemark Abbey Sauvignon Blanc  
Santa Margherita Pinot Grigio  
Chateau Ste. Michelle Riesling  
Freemark Abbey Pinot Noir  
Freemark Abbey Merlot  
Freemark Abbey Cabernet Sauvignon

**\$20**

## LIQUOR

### House Brand Liquors

New Amsterdam Vodka  
Dewar's Scotch  
Crown Royal  
Jim Beam Whiskey  
New Amsterdam Gin  
Cruzan Coconut Rum  
Captain Morgan Rum  
Sauza Tequila  
DiSaronno Amaretto

**\$9**

### Premium Brand Liquors

Glenlivet Scotch  
Jack Daniel's Whiskey  
Jameson Irish Whiskey  
Crown Apple Whiskey  
Bombay Sapphire Gin  
Malibu Coconut Rum  
Bacardi Silver Rum  
1800 Tequila  
Tito's Vodka  
Hennessy VS Cognac

**\$12**

### Luxury Brand Liquors

Glenfiddich 12 Scotch  
Makers Mark Bourbon  
Bulleit Rye Whiskey  
Bushmills Irish Whiskey  
Hendricks Gin  
Ron Zacapa Rum  
Don Julio Silver  
Patron Reposado Tequila  
Grey Goose Vodka

**\$16**







# BEVERAGE

## BAR ENHANCEMENTS

### CHAMPAGNE TOAST

**House Champagne**  
*\$9 per guest*

**Prosecco**  
*\$12 per guest*

### SIGNATURE COCKTAILS

(with purchase of bar package)

*\$2 per guest*



### GOURMET COFFEE STATION

**Freshly Brewed Regular and Decaffeinated Coffee**  
Served with Shaved Chocolate, Whipped Cream, Flavored Syrups  
*\$9 per guest*

## TABLESIDE WINE SERVICE

### Tier 1 Wines (choice of two)

Robert Mondavi Chardonnay  
Robert Mondavi Sauvignon Blanc  
Ruffino Pinot Grigio  
Kendall-Jackson Riesling  
Robert Mondavi Pinot Noir  
Robert Mondavi Merlot  
Robert Mondavi Cabernet Sauvignon  
*\$14 per guest*

### Tier 2 Wines (choice of two)

Simi Chardonnay  
Simi Sauvignon Blanc  
La Crema Pinot Grigio  
Kendall-Jackson Riesling  
Simi Pinot Noir  
Simi Merlot  
Simi Cabernet Sauvignon  
*\$20 per guest*

### Tier 3 Wines (choice of two)

Freemark Abbey Chardonnay  
Freemark Abbey Sauvignon Blanc  
Santa Margherita Pinot Grigio  
Chateau Ste. Michelle Riesling  
Freemark Abbey Pinot Noir  
Freemark Abbey Merlot  
Freemark Abbey Cabernet Sauvignon  
*\$32 per guest*



# AUDIO VISUAL PACKAGES

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*All audio visual packages require an Audio Visual technician labor fee of \$35/hour with a minimum of (2) total hours for setup and teardown.*

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## **EVENT CENTER PRESENTER PACKAGE – FULL EVENT CENTER OR BALLROOM D**

26' LED Wall  
Computer Audio  
Power Point Slide advancer  
Stage Wash  
House PA Sound  
All necessary cabling  
Podium

**\$825**

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## **PRESENTER PACKAGE 1 – BALLROOM E**

9' x 12' Fast Fold Projection Screen + Dress Kit  
6,500 Lumen Projector  
Computer Audio  
Projector Table, Power Point Slide Advancer & all necessary cabling

**\$550**

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## **PRESENTER PACKAGE 2 – BALLROOM A, B, C, OR PRIVATE EVENT VENUE**

6' x 10' Fast Fold Projection Screen + Dress Kit  
3,500 Lumen Projector  
Computer Audio  
Projector Table, Power Point Slide Advancer & all necessary cabling

**\$350**

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## **MEETING & BOARD ROOM PACKAGE**

80" LCD display (Meeting Room only) with Computer audio  
70" LCD display (Board Room only) with Computer audio

**\$150**



# AUDIO VISUAL PACKAGES

*All audio visual packages require an Audio Visual technician labor fee of \$35/hour with a minimum of (2) total hours for setup and teardown.*

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## VIDEO

### 26' LED Video Display

Includes all video requirement (based on compatibility)

\$750

### Static Image on 26' LED Video Display

\$500

### Portable 70" LCD Display

\$150

### Custom Reader Board

\$50

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## AUDIO

### Martin MLA PA System

Includes Yamaha CL15 Audio Console

\$2,000

### Microphone (*lavaliere, handheld or wired*)

\$85

### Bose L1 Compact Portable PA

\$85

### Boulevard PA Sound

\$500

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## LIGHTING

### Custom Lighting Scene

Includes Grand MA2 Ultra-Lighting Console

\$750

### Stage Lighting Wash

\$75

### Custom Gobo Scene

\$500

### Event Center Ceiling Draping

\$3,000

# AUDIO VISUAL PACKAGES

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*All audio visual packages require an Audio Visual technician labor fee of \$35/hour with a minimum of (2) total hours for setup and teardown.*

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## LABOR RATES

### **General Setup/Teardown (2 hour minimum)**

\$35/hour

### **General Tech On-Hand**

\$50/hour

### **Audio Engineer Operator**

\$60/hour

### **Lighting Designer/Operator**

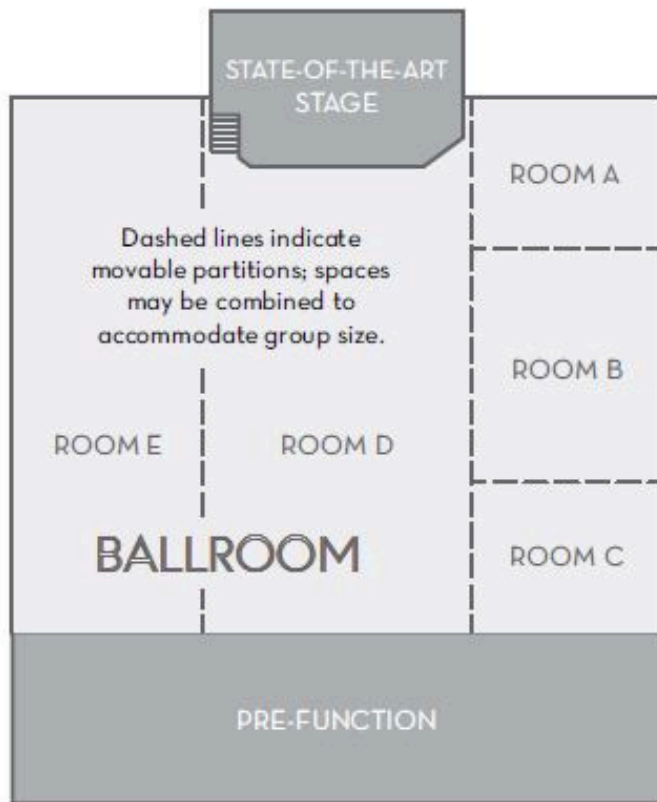
\$60/hour

### **Video Operator**

\$60/hour

### **Event Center Draping (4 hour minimum)**

\$50/hour



Function Room	Room Size	Total Sq Ft	Ceiling Height	Radial/Chevron	Rounds	Theater	Classroom	Reception	U-Shape	Conference
Pre-Function	71 x 29	2,180	12	—	—	—	—	221	—	—
River Ballroom	118 x 92	10,570	24	1,400	720	1,366	723	1105	275	—
Break-Out Room A	24 x 36	900	24	—	60	100	60	95	20	—
Break-Out Room B	38 x 38	1,455	24	—	100	161	99	153	41	—
Break-Out Room C	30 x 38	1,205	24	—	80	133	81	126	32	—
Break-Out Room D	41 x 78	3,310	24	—	230	366	228	347	94	—
Break-Out Room E	38 x 92	3,565	24	—	240	388	240	368	101	—
Meeting Room	33 x 24	785	10.5	—	40	98	56	90	22	—
Board Room	21 x 16	355	10.5	—	—	—	—	—	—	13



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