

# WEDDING MENU

**RIVERCITY**  
CASINO & HOTEL



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# WEDDINGS

*An entertainment oasis with award winning restaurants, 198 luxurious guest rooms, and over 10,000 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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## BRIDAL & HOSPITALITY SUITES

*Our Bridal & Hospitality Suites provide an intimate setting for your wedding party to enjoy on your wedding day. Suite rental is \$350 per day plus tax. Catering is available, please see our suite catering menus.*

## LUXURY HOTEL ACCOMODATIONS

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

## REHEARSAL DINNER

*Our event professionals will be delighted to recommend memorable locations to host your rehearsal dinner. River City boasts several restaurants conveniently located throughout our promenade connected to the hotel and Event Center. 1904 Steak House and Cibare Italian Kitchen have semi-private and private rooms that can accommodate rehearsal dinners from 10-60 guests. Additionally, ample private event space is available to accommodate rehearsal dinners, bridal luncheons and showers.*

## WEDDING CEREMONY

*Our outdoor event space, The Boulevard, is the picture perfect location for your ceremony or reception. The fountain, greenery and string lighting creates a beautiful backdrop for your special day. The Boulevard can accommodate up to 450 guests for a ceremony and 300 guests for a reception.*





# WEDDING PACKAGES

From the hors d'oeuvres to creative menu enhancements, every element of your wedding menu can be tailored to your specific desires. We make it easy to build your perfect wedding package, just select your choice of hors d'oeuvres, dinner, and beverage from the following menus. We also included a full menu of optional upgrades to make your event as unique as you are.

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## ALL WEDDING PACKAGES INCLUDE:

*Complimentary One Night Stay in a Standard Luxury Room*

*24' x 24' Dance Floor*

*Cutting and Plating of the Wedding Cake*

*Cylinder Vase with floating Candle, Round Mirror and Four*

*Votive Candles per Table*

*Cake Table, Gift Table and DJ Table*

*Clothed Cocktail Tables*

*Tablecloths and Napkins*

*(Available in Ivory and Black)*

*Fully Dedicated Banquet Captain*

*Complimentary Tasting for up to 4 Guests*

***Minimum of 80 guests***

### **ADD-ONS:**

*Ceremony - \$2,000*

*Ceiling Draping - \$1,700*

*Static Image on the LED Wall and Uplighting - \$600*

*Upgraded Chiavari Chairs for Reception - \$5 per chair*

*Wireless or Lavalier Microphone - \$85 per Microphone*

*Connection to Speakers for Ceremony - \$500 (requires AV Technician)*

*Connection to Speakers for Reception - \$2,000 (requires AV Technician)*

*Audio Visual Technician - \$50 per hour*



# WEDDINGS

## BUTLER PASSED HORS D' OEVURES

Based on 1 piece per hors d' oeuvres per guest

**Choice of 2 hors d'oeuvres passed for one hour**

*\$11 per guest*

**Choice of 3 hors d'oeuvres passed for one hour**

*\$14 per guest*

**Choice of 4 hors d'oeuvres passed for one hour**

*\$19 per guest*

## HORS D'OEUVRES

Classic Devilled Eggs

Antipasto Skewer

Watermelon & Prosciutto  
Skewer

Caprese Tartlet

Tomato Bruschetta

Smoked Chicken Salad with  
Mango Salsa

Roasted Tomato, Cucumber,  
Boursin Cup

Smoked Salmon Crostini

Three Cheese Arancini

Spinach and Artichoke Arancini

Honey Sriracha Chicken Meatball

Wild Mushroom Arancini

Corn Cheese Fritter

Spinach Artichoke Wonton

Vegetable Spring Roll

Pork or Vegetable Pot Sticker

Toasted Ravioli

Italian Meatball

Short Rib Biscuit

Buffalo Chicken Wontons

Shrimp Cocktail

Bacon Wrapped Shrimp

## DISPLAYS

**Crudité 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 BUTLER PASSED HORS D' OEVURES

Based on 1 piece per hors d' oeuvres per guest

**Choice of 2 hors d'oeuvres passed for one hour**

*\$15 per guest*

**Choice of 3 hors d'oeuvres passed for one hour**

*\$18 per guest*

**Choice of 4 hors d'oeuvres passed for one hour**

*\$23 per guest*

## PREMIUM HORS D'OEUVERS

Chicken Slider

Kobe Beef Slider

Corn and Crab Fritter

Tuna Poke Cones

Mini Crab Cakes with Lemon Aioli

Mini Lobster Roll

Seared Scallop with Conch Bolognese





# WEDDINGS

## PLATED DINNER SELECTIONS

*Plated dinners are served with your choice of salad, entrée, and accompaniments. Plated dinner selections include cutting and plating of cake, 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**

## 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**

*buerre blanc*

*\$42 per guest*

#### **Pan-Seared Corvina**

*seared bass, roasted tomato buerre 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*



# WEDDINGS

## PLATED DINNER SELECTIONS (CONT.)

*Plated dinners are served with your choice of salad, entrée, and accompaniments. Plated dinner selections include cutting and plating of cake, 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*

**Filet of Beef with Natural Jus and Chicken Breast with Maître D Butter**

*\$66 per guest*

**Filet of Beef with Natural Jus and Jumbo Shrimp with Citrus Beurre Blanc**

*\$68 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*

## 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**





# WEDDINGS

## DINNER BUFFET

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

### SOUP & SALAD SELECTIONS

*Option 1: Choice of 2, Option 2: Choice of 3*

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

*Option 1: Choice of 2, Option 2: Choice of 3*

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

Striped Bass, 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

*Option 1: Choice of 2, Option 2: Choice of 3*

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

**OPTION 1: \$44 per guest**

**OPTION 2: \$48 per guest**



# WEDDINGS

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## OPEN BAR

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### BEER WINE AND SODA BAR

#### Tier 1 Wines

Robert Mondavi Chardonnay  
Robert Mondavi Sauvignon Blanc  
Ruffino Pinot Grigio  
Relax 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*

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### HOUSE BRAND BAR

#### House Brand Liquor

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*



# WEDDINGS

## PREMIUM BRAND BAR

### Premium Brand Liquor

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  
Ruffino Pinot Grigio  
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 Liquor

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  
Espresso Martini

### 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*



# WEDDINGS

## BAR ENHANCEMENTS

### CHAMPAGNE TOAST

**House Champagne**

*\$9 per guest*

**Prosecco**

*\$12 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

Ruffino Pinot Grigio

Kendall-Jackson Riesling

Simi Pinot Noir

Simi Merlot

Simi Cabernet Sauvignon

*\$20 per guest*





# WEDDINGS

## ENHANCEMENTS

### CHILDREN'S MENU

#### *Plated Entrée*

Children ages 4-12

Fresh Fruit Cup, Chicken Fingers, Macaroni and Cheese and Green Beans, Chocolate Chip Cookie

*\$15 per guest*

### SOFT DRINK & JUICE PACKAGE

#### *Soft Drink Package*

Guests 13-20

Bottled Water, Coke,  
Diet Coke, Sprite,  
Assorted Fruit Juices

*\$11 per guest for (4) hours*

## 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 and Mustard

*\$380 each*

### BOURBON GLAZED HAM

*Approximately 25 servings*

*\$250 each*

### ROASTED TURKEY BREAST

*Approximately 15 servings*

Served with Cranberry Sauce

*\$175 each*

### BEEF TENDERLOIN

*Approximately 15 servings*

Served with Creamy Horseradish Au Jus

*\$400 each*

### ROASTED PORK LOIN

*Approximately 25 servings*

Served with Au Jus

*\$275 each*



# WEDDINGS

## CONFECTIONS

### CUSTOM DESSERT PLATE

(painted dessert plate with whipped topping and fresh berry)  
\$5 per guest

### GELATO BAR

\$100 chef's labor fee per 50 guests Minimum 50 guests  
Choice of 4

- |                       |                  |
|-----------------------|------------------|
| French Vanilla        | Butter Pecan     |
| Chocolate Fudge       | Salted Caramel   |
| Strawberry Cheesecake | Raspberry Sorbet |
| Mint Chocolate Chip   | Lemon Sorbet     |

#### Assorted Toppings include:

Pecans, Cherries, Shaved Chocolate, Assorted Sprinkles,  
Whipped Cream, Chocolate Sauce, Berry Sauce Caramel Sauce  
\$12 per guest

### MACAROON STATION

Minimum 25 guests  
(Choice of 4)

- |           |              |
|-----------|--------------|
| Blueberry | Raspberry    |
| Coffee    | Vanilla Bean |
| Mango     | Orange       |
| Pistachio | Blackberry   |
| Lemon     |              |

\$11 per guest

### GRANDMA'S PIE & COBBLER TABLE

Minimum 25 guests

- |               |                |
|---------------|----------------|
| Apple         | Banana Cream   |
| Cherry        | Chocolate Silk |
| Mixed Berry   | Lemon Peach    |
| Coconut Cream |                |
- \$11 per guest

### CREPE STATION

\$100 chef's labor fee per 50 guests  
Minimum 25 guests

- |                  |                |
|------------------|----------------|
| Strawberry Crepe | Vanilla Gelato |
| Nutella Crepe    | Fresh Berries  |
| Banana Crepe     | Whipped Cream  |
| Cinnamon Crepe   |                |
- \$20 per guest

### BANANA FOSTER STATION

\$100 chef's labor fee per 50 guests  
Minimum 25 guests

- |                   |                       |
|-------------------|-----------------------|
| Banana Spiced Rum | Vanilla Gelato Orange |
| Cinnamon Sugar    | Almond Biscotti       |
- \$20 per guest





# WEDDINGS

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## LATE NIGHT SNACKS

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### ASIAN STATION

#### CHICKEN & BEEF FRIED RICE

served with Carrots, Broccoli, Baby Corn and Snap Peas

#### Pork and Vegetable Pot Stickers

*\$18 per guest*

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### MINI SLIDER AND FRENCH FRY STATION

#### KOBE BEEF AND NASHVILLE HOT CHICKEN SLIDERS

#### FRENCH FRY BAR

*(Choice of 1)*

#### Waffle Fries, Tater Tots, Steak Fries, Sweet Potato Fries

Served Ketchup, Ranch and Roasted Garlic Aioli

*\$12 per guest*

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### HANDLING FEE

**Bring a Late Night Snack from your Favorite Local Restaurant**

*\$250 per event*

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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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### DIP STATION

Served with Corn Tortilla and Toasted Pita Chips

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

*\$12 per guest*

### SOFT PRETZELS

Served with Beer Cheese

*\$6 per guest*

# WEDDINGS

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## BRUNCH PACKAGES

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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 Baby 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

**(2) Mimosas per guest**  
\$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*

