

# 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**

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

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

## DISPLAYS

**Crudités Display**

*per 100 guests*

**International & Domestic Cheese Display**

*per 100 guests*

**Cheese & Crudités Combination Display**

*per 100 guests*

**Antipasto Platter**

*per 100 guests*

## 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

## 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**

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

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

## PREMIUM HORS D'OEUVRES

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**

#### **Chicken Parmesan**

*Italian herb-crusted chicken breast, tomato sauce, mozzarella*

#### **Chicken Piccata**

*lightly breaded chicken breast, herb lemon butter sauce, capers*

#### **Chicken Marsala**

*roasted chicken breast, wild mushroom marsala sauce*

#### **Pan-Seared Salmon**

*buerre blanc*

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

*seared bass, roasted tomato buerre blanc*

#### **Pork Tenderloin**

*sliced pork tenderloin, cherry demi-glace*

#### **Beef Tenderloin**

*sliced beef tenderloin, red wine sauce*

#### **Filet Mignon**

*pan-seared filet mignon, red wine demi-glace*

#### **Braised Beef Short Rib**

*red wine demi-glace*

#### **Potato Gnocchi**

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

#### **Roasted Cauliflower Steak**

*sautéed spinach, roasted mushrooms, romesco sauce*



# 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

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

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

Braised Short Rib with Braising Jus and Chicken Breast with Herb Butter

Roasted Top Sirloin of Beef with Red Wine Demi-Glace and Pan-Seared Salmon with Beurre Blanc

## 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



# 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

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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



# 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

## 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



# WEDDINGS

## BAR ENHANCEMENTS

### CHAMPAGNE TOAST

House Champagne

Prosecco

### GOURMET COFFEE STATION

Freshly Brewed Regular and Decaffeinated Coffee

Served with Shaved Chocolate, Whipped Cream, Flavored Syrups

## 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

### 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





# WEDDINGS

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## ENHANCEMENTS

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### CHILDREN'S MENU

#### *Plated Entrée*

Children ages 4-12

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

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### SOFT DRINK & JUICE PACKAGE

#### *Soft Drink Package*

Guests 13-20

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

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## DINNER ENHANCEMENTS

*\$125 chef's labor fee per 50 guests*

### BEEF STRIP LOIN

*Approximately 25 servings*

Served with Creamy Horseradish and Freshly Baked Rolls

### CARVED PRIME RIB

*Approximately 25 servings*

Served with Creamy Horseradish and Mustard

### BOURBON GLAZED HAM

*Approximately 25 servings*

### ROASTED TURKEY BREAST

*Approximately 15 servings*

Served with Cranberry Sauce

### BEEF TENDERLOIN

*Approximately 15 servings*

Served with Creamy Horseradish Au Jus

### ROASTED PORK LOIN

*Approximately 25 servings*

Served with Au Jus



# WEDDINGS

## CONFECTIONS

### CUSTOM DESSERT PLATE

(painted dessert plate with whipped topping and fresh berry)

### 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

### MACAROON STATION

*Minimum 25 guests*  
**(Choice of 4)**

Blueberry	Raspberry
Coffee	Vanilla Bean
Mango	Orange
Pistachio	Blackberry
Lemon	

### GRANDMA'S PIE & COBBLER TABLE

*Minimum 25 guests*

Apple	Banana Cream
Cherry	Chocolate Silk
Mixed Berry	Lemon Peach
Coconut Cream	

### CREPE STATION

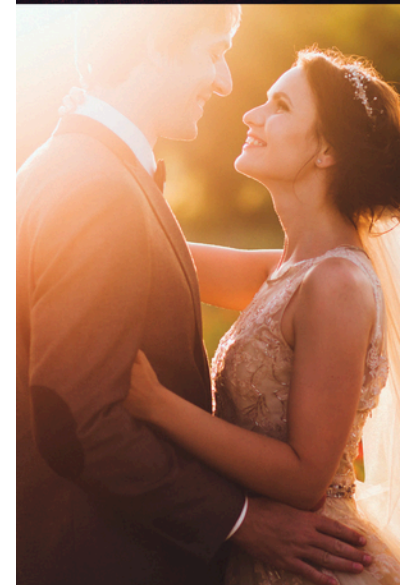
*\$100 chef's labor fee per 50 guests*  
*Minimum 25 guests*

Strawberry Crepe	Vanilla Gelato
Nutella Crepe	Fresh Berries
Banana Crepe	Whipped Cream
Cinnamon Crepe	

### BANANA FOSTER STATION

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

Banana Spiced Rum	Vanilla Gelato Orange
Cinnamon Sugar	Almond Biscotti





# 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

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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

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### HANDLING FEE

Bring a Late Night Snack from your Favorite Local Restaurant

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## TASTE OF CIBARE

### PIZZA

*(Choice of 2)*

Cheese, Pepperoni, Margherita, Bianca, Vegetable

### Toasted Ravioli

Served with Marinara Dipping Sauce

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### DIP STATION

Served with Corn Tortilla and Toasted Pita Chips

Queso Cheese, Spinach Artichoke, Garlic Hummus

### SOFT PRETZELS

Served with Beer Cheese

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# 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**

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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

