



CULINARY EXPERIENCE MENU

RiverRock
CASINO RESORT



WELCOME TO THE BANQUET AND CATERING DIVISION OF THE RIVER ROCK CASINO RESORT

Let our team of catering and culinary professionals make your event an extraordinary experience. From simple but elegant gatherings to grand black tie events, we can orchestrate every detail to ensure you and your guests have the perfect event.

RIVER ROCK CASINO RESORT

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TABLE OF CONTENTS

Breakfast Buffets	3
Breakfast Buffet À La Carte	4
Meeting Break Packages	5
Meeting Break À La Carte	6
Plated Lunch	7
Jackpot Lunch Buffet	8
Ace of Spades Lunch Buffet	9
All in Lunch Buffet	10
Convenient Meals To Go	11
Plated Dinner	12
Full Deck Dinner Buffet	13
High Stakes Dinner Buffet	15
Reception Packages	17
Reception À La Carte	19
Reception	21
Themed Buffet	22
Beverages	24
Wine by the Bottle	25
Terms and Conditions	26

BREAKFAST BUFFETS

Regular and decaffeinated coffee, teas and herbal infusions included.

*Minimum 15 people. For groups of less, \$6 per person surcharge will apply.

Continental Breakfast

27

Premium Orange, Cranberry and Apple Juice

Seasonal Fresh Cut Fruit

Assorted Croissants and Pastries

Assorted Danish and Muffins

butter and preserves

Assorted Fruit Yogurt

Bagels and Cream Cheese

River Rock Classic*

30

Premium Orange, Cranberry and Apple Juice

Seasonal Fresh Cut Fruit

House Made Granola

Assorted Fruit Yogurt

Cottage Cheese

Assorted Danish and Muffins

butter and preserves

Breakfast Sandwich

cheese, bacon and egg

Healthy Start*

31

Premium Orange, Cranberry and Apple Juice

Smoothie* *Choose 1*

• mixed berry, yogurt and coconut water

• spinach, avocado and pineapple

House Made Granola

Assorted Fruit Yogurt

Seasonal Fresh Cut Fruit

Cottage Cheese

Mediterranean Egg White Bites

roasted red pepper and artichoke

*Smoothies can be made Dairy Free upon request

All Canadian Breakfast*

33

Premium Orange, Cranberry and Apple Juice

Seasonal Fresh Cut Fruit

Assorted Pastries

Buttermilk Pancakes

maple syrup

Scrambled Eggs

aged cheddar

Country Style Breakfast Sausages
and Canadian Bacon

Breakfast Potatoes

English Breakfast*

33

Premium Orange, Cranberry and Apple Juices

Assorted Pastries

Baked Beans

Grilled Tomato

Country Style Breakfast Sausages
and Canadian Bacon

Scrambled Eggs

aged cheddar

Shredded Hash Browns

Toast Station

BREAKFAST BUFFET À LA CARTE

Enhancements

Eggs Benedict <i>florentine OR classic OR smoked salmon, hollandaise</i>	10
Egg Bites <i>whole egg OR egg whites</i>	6
Scrambled Eggs <i>aged cheddar</i>	6
Tofu Scramble	6
Waffles OR Pancakes OR French Toast <i>maple syrup</i>	7
Bagels and Cream Cheese	4
Bagels with Smoked Salmon and Cream Cheese	7
Breakfast Sandwich <i>cheddar, bacon and egg</i>	8
Baked Beans	5
Canadian Bacon OR Breakfast Sausage	6
Turkey Bacon OR Turkey Sausage	6
Fruit Salad	8
Hot Oatmeal <i>steel cut oats and brown sugar</i>	5
Assorted Fruit Yogurt	5
Cottage Cheese	5
Bread/Loaves <i>banana OR lemon poppy seed OR orange cranberry</i>	5
Croissant OR Pain au Chocolat OR Danish*	5
Assorted Muffins* <i>butter and preserves</i>	5

Non-Alcoholic Beverages

River Rock Sparkling OR Still Water 1L Bottle	8
Assorted Bottled Dole/Ocean Spray Juice 450ml	4
Bottled Soft Drink 500ml <i>pepsi products</i>	4
Bottled Aquafina Water 500ml	4
Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions	5.5
Hot Chocolate	5
Smoothie* Choose 1	8
<ul style="list-style-type: none"> · mixed berry, yogurt and coconut water · spinach, avocado and pineapple 	

*Smoothies can be made Dairy Free upon request.

Gluten Free and Dairy Free options available for an additional 5 per person.

GF Gluten Free

All prices are per person unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes. Prices subject to change without notice.

MEETING BREAK PACKAGES

Add River Rock Sparkling **OR** Still Water (1L bottle) to any Meeting Break Package, \$4 per bottle.
Regular and decaffeinated coffee, teas and herbal infusions included.

Classic Coffee Break

Assorted Cookies
Almond Chocolate Biscotti
House Baked Loaves, Muffins, Bagels
butter and spreads

12

Inspiration Break

Smarties **GF**
Gummy Worms and Lollipops
Cliff Bar and Kashi Nut Bar
Kettle Chips
various flavours, individual bags
Freshly Brewed Regular and Decaffeinated
Coffee, Teas and Herbal Infusions

14

Snack Shelf

Pepperoni Sticks
Cheese Sticks
Kettle Chips
various flavours, individual bags
Corn Nuts/Pretzels/Chex Mix/Trail Mix
Veggies Sticks and Ranch Dip

17

The Dips

Artichoke Dip
Tzatziki, Hummus, Spinach
and Fresh Tomato Bruschetta
Pita Chips, Tortilla Chips and Crostini
Crudité

15

Ploughmans Plate

Pickled Vegetables and Chutney
Two Types of Cheese
Two Types of Deli Meats/Candied Salmon
Hardboiled Eggs
Sliced Vegetables
Whole Fruit
Assorted Breads

19

Bright Ideas

Smoothies* *Choose 1*
· mixed berry, yogurt and coconut water
· spinach, avocado and pineapple

18

Fresh Fruit Parfaits
Lemon Zucchini Loaf *OR* Quinoa Loaf

Donburi Rice

Donburi Rice Bowl
rice, shrimp and green peas
Vegetable Rolls *2 pieces per person*
cucumber, avocado and tamago

18

Edamame
Gomae
Green Tea Dessert

**Smoothies can be made Dairy Free upon request*

MEETING BREAK À LA CARTE

Create your own break menu (minimum \$15 per person) OR enhance your break menu from the à la carte list.

Enhancements

	dozen	
Banana Bread	45	
Lemon Poppy Seed Bread	45	
Orange Cranberry Loaf	45	
Croissant OR Pain au Chocolat OR Danish	45	
Assorted Muffins <i>butter and preserves</i>	45	
Assorted Scones	45	
Biscotti <i>almond chocolate OR hazelnut and chocolate chip</i>	45	
Chocolate Chip Cookies	35	
Peanut Butter Cookies	35	
Oatmeal Raisin Cookies	35	
Double Chocolate Cookies	35	
White Chocolate Cookies	35	
Coconut Nanaimo Bars	45	
Chocolate Brownies	45	
Kettle Chips <i>various flavours, individual bags</i>	35	
Toblerone and Kit Kat Bars	50	
Häagen Dazs Ice Cream Bars	75	
Ice Cream Sandwiches	45	
Whole Fruit <i>Apple OR Banana</i>	20	
Seasonal Fresh Cut Fruit <i>price per person</i>	9	
Cheese Plate with Crackers <i>price per person</i>	13	
River Rock Trail Mix <i>price per basket</i>	7	
Smarties GF <i>price per pound</i>	11	
Gummy Worms <i>price per pound</i>	9	

GF Gluten Free

Non-Alcoholic Beverages

River Rock Sparkling OR Still Water <i>1L bottle</i>	8
Assorted Bottled Dole/Ocean Spray Juice <i>450ml</i>	4
Bottled Soft Drink <i>500ml</i> <i>pepsi products</i>	4
Bottled Aquafina Water <i>500ml</i>	4
Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions	5.5
Hot Chocolate	5
Smoothie* <i>Choose 1</i>	8
<ul style="list-style-type: none"> · mixed berry, yogurt and coconut water · spinach, avocado and pineapple 	

*Smoothies can be made Dairy Free upon request

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PLATED LUNCH

Design your own two-course plated lunch menu. Listed entrées are priced on a two (2) course menu which includes a pre-selected (1) salad **OR** (1) soup (for both salad AND soup, add \$6 per person) and served with freshly baked breads, regular and decaffeinated coffee, teas and herbal infusions. Multiple choice entrée selections are available, charged based on the highest menu price listed on the stated menu. The entrée choice selections are due fourteen (14) days in advance.

*Menus are priced based on 25 people or more. For groups of less, \$6 per person surcharge will apply. Available 11:00am – 4:30pm.

Appetizers

Please choose a salad or soup

SALAD

Caesar Salad with Candied Salmon

caesar dressing (contains fish)

Extreme Greens **GF DF**

broccoli, peas, spinach, fresh herbs, 7 grain rice, cumin and mango vinaigrette

Classic Wedge Salad

tomato, bacon, blue cheese dressing

SOUP

Crab and Corn Chowder

cheese gougeres

Tomato Coconut Soup **GF**

toasted chick peas

Wonton Soup

pork and shrimp wontons, chicken broth

Entrées

POULTRY

Ginger Soy Chicken Breast

34

forbidden rice, garlic bok choy, honey ginger soy glaze

Chicken Marbella (Leg and Thigh)

34

apricot couscous, grilled lemon zucchini, olives and capers

PORK

Pork Milanese

44

nugget potato hash, swiss cheese, hunter sauce and seasonal vegetables

SEAFOOD

Tandoori Salmon **GF**

36

coconut turmeric basmati rice, cumin honey glazed carrots and kachumber salad

Salmon Filled with Crab and Leek **GF**

40

roasted nugget potatoes, lemon beurre blanc and seasonal vegetables

GF Gluten Free **DF** Dairy Free

BEEF

Braised Short Rib **GF**

44

roast garlic sweet potato mash, yorkshire pudding, roasted vegetables and caramelized onion jus.

6oz Beef West Coast Cut Striploin **GF**

44

goat cheese, fresh herb and yukon gold potato cake, seasonal vegetables, red wine jus

VEGETARIAN

Vegetarian Gumbo

32

7 grain rice and jalapeno corn bread

Roasted Cauliflower Steaks

32

farro, arugula, brown butter grape sauce and toasted hazelnuts

Add a Dessert

Add 8

Lemon Tart

italian meringue and raspberry coulis

Chocolate Royal Cake

chocolate mousse cake, hazelnut crunch and passion fruit coulis

NY Cheesecake

berry compote

Profiteroles

mini cream puffs, chocolate sauce and chantilly cream

JACKPOT LUNCH BUFFET

\$30

Regular and decaffeinated coffee, teas and herbal infusions included. Available 11:00am - 4:30pm.

Appetizers

GREENS

Choose 1

Caesar Salad

croutons and caesar dressing (contains fish)

Green Salad **GF DF**

mixed greens, roasted garlic, lemon and balsamic vinaigrette

COMPOSED SALADS

Choose 1

Kale and Broccoli Salad **DF**

roasted pear, dried cranberries, sesame seed ginger dressing

Roasted Yam Salad **GF DF**

carrots, beets, citrus vinaigrette

Extreme Greens **GF DF**

broccoli, peas, spinach, fresh herbs,
7 grain rice with cumin and mango vinaigrette

Asian Noodle Salad

chow mein, prawns, julienne vegetables
and sesame thai dressing

Cajun Chicken Salad **GF DF**

black bean, corn, rice, red peppers and chipotle mayonnaise

Potato Salad **GF**

egg, pickle, capers, dill

Greek Salad **GF**

classic with feta and oregano

Roasted Corn and Orzo Salad

pepper, cucumber, feta cheese and sundried tomato pesto

Chop Chop Salad

cauliflower, broccoli, peppers, cucumber, tomato,
iceberg lettuce with cilantro ginger dressing

Add one (1) additional Salad - Add 5

Add a Soup

Choose 1

Crab and Corn Chowder

cheese gougeres

Tomato Coconut Soup **GF**

toasted chick peas

Wonton Soup

pork and shrimp wontons, chicken broth

GF Gluten Free **DF** Dairy Free

Sandwiches and Wraps

Choose 6. For parties of less than 15 people, choose 3.

Gluten free options available upon request

Salmon

shaved red onion, capers and dill on rye bread

Ham and Swiss

crisp lettuce and tomato on ficelle

Roast Beef

aged cheddar, caramelized onion on potato scallion bread

Calbrese Salami

olive, feta, butter lettuce, tomato, cucumber
with sundried tomato tapenade on a baguette

Turkey and Bacon

radicchio and blue cheese on sourdough

Roasted Vegetable

honey goat cheese and fuji apple on tuscan bread

Roasted Fennel and Pear

caramelized onion cream cheese

Classic Egg Salad

mayonnaise, chives and paprika on a croissant

Chicken and Avocado Wrap

cucumber, lettuce, greek yogurt, lemon and dill

Mediterranean Vegetable Wrap

grilled vegetables, hummus and feta

Chicken Caesar Wrap

romaine and parmesan

Desserts

Fresh Cut Fruit

melons, pineapple, watermelon

Assorted desserts, squares and bars

Add a Salad Bar

Add 6

Add 9

Spinach and Mixed Greens

Cucumber

Tomato

Red Onion

Red and Yellow Bell Peppers

Shredded Carrots and Daikon

Radish Slices

Cheese

choose 2: blue cheese; goat cheese;
cottage cheese; cheddar cheese

Chick Peas

Edamame Beans

6 Bean Medley

Olives

Artichoke Pieces

Pickled Beets

Corn

Assorted Nuts and Seeds

2 types

Fruit

apple pieces, mandarin pieces

Dressing

choose 3: roasted garlic; lemon
and balsamic; classic greek; ranch

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ACE OF SPADES LUNCH BUFFET

\$40

Regular and decaffeinated coffee, teas and herbal infusions included. Minimum 25 people.
For groups of less, \$6 per person surcharge will apply. Available 11:00am – 4:30pm.

Appetizers

Soup of the Day
chef's choice

Bread and Dip Display

GREENS

Choose 1

Caesar Salad
croutons and caesar dressing (contains fish)

Green Salad **GF DF**
mixed greens, roasted garlic, lemon and balsamic vinaigrette

COMPOSED SALADS

Choose 3

Kale and Broccoli Salad **DF**
roasted pear, dried cranberries, sesame seed ginger dressing

Roasted Yam Salad **GF DF**
carrots, beets, citrus vinaigrette

Extreme Greens **GF DF**
*broccoli, peas, spinach, fresh herbs,
7 grain rice with cumin and mango vinaigrette*

Asian Noodle Salad
chow mein, prawns, julienne vegetables and sesame thai dressing

Cajun Chicken Salad **GF DF**
black bean, corn, rice, red peppers and chipotle mayonnaise

Potato Salad **GF**
egg, pickle, capers, dill

Greek Salad **GF**
classic with feta and oregano

Roasted Corn and Orzo Salad
pepper, cucumber, feta cheese and sundried tomato pesto

Chop Chop Salad
*cauliflower, broccoli, peppers, cucumber, tomato,
iceberg lettuce with cilantro ginger dressing*

Add one (1) additional Salad – Add 5 per person

Entrées

PASTA

Choose 2

Orrecchiette Beef Bolognese

Gnocchi
wild mushrooms and parmesan

Rigatoni
candied salmon, shrimp, peas and rose sauce

Mac and Cheese
4 cheese and bacon

Chicken Tetrizzini with Penne
mushrooms, green peas and garlic cream sauce

Farfalle with Chorizo
sundried tomato, artichoke hearts, fresh herbs and parmesan

Vegetarian Lasagna
seasonal vegetables, house tomato sauce, 3 cheeses

Desserts

Fresh Cut Fruit
melons, pineapple, watermelon

Assorted Desserts, Squares and Bars

Add a Salad Bar

Add 9

Spinach and Mixed Greens Edamame Beans

Cucumber 6 Bean Medley

Tomato Olives

Red Onion Artichoke Pieces

Red and Yellow Pickled Beets

Bell Peppers Corn

Shredded Carrots and Daikon Assorted Nuts and Seeds
2 types

Radish Slices

Cheese
*choose 2: blue cheese; goat cheese;
cottage cheese; cheddar cheese*

Fruit
apple pieces, mandarin pieces

Dressing
*choose 3: roasted garlic; lemon
and balsamic; classic greek; ranch*

Chick Peas

GF Gluten Free **DF** Dairy Free

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ALL IN LUNCH BUFFET

\$43

Regular and decaffeinated coffee, teas and herbal infusions included. Minimum 25 people.
For groups of less, \$6 per person surcharge will apply. Available 11:00am – 4:30pm.

Appetizers

GREENS

Choose 1

Caesar Salad

croutons and caesar dressing (contains fish)

Green Salad **GF DF**

mixed greens, roasted garlic, lemon and balsamic vinaigrette

COMPOSED SALADS

Choose 2

Kale and Broccoli Salad **GF**

roasted pear, dried cranberries, sesame seed ginger dressing

Roasted Yam Salad **GF DF**

carrots, beets, citrus vinaigrette

Extreme Greens **GF DF**

broccoli, peas, spinach, fresh herbs,
7 grain rice with cumin and mango vinaigrette

Asian Noodle Salad

chow mein, prawns, julienne vegetables
and sesame thai dressing

Cajun Chicken Salad **GF DF**

black bean, corn, rice, red peppers and chipotle mayonnaise

Potato Salad **GF**

egg, pickle, capers, dill

Greek Salad **GF**

classic with feta and oregano

Roasted Corn and Orzo Salad

pepper, cucumber, feta cheese and sundried tomato pesto

Chop Chop Salad

cauliflower, broccoli, peppers, cucumber, tomato,
iceberg lettuce with cilantro ginger dressing

Add one (1) additional Salad – Add 5 per person

Add a Soup

Choose 1

Crab and Corn Chowder

cheese gougeres

Tomato Coconut Soup **GF**

toasted chick peas

Wonton Soup

pork and shrimp wontons, chicken broth

GF Gluten Free **DF** Dairy Free

Entrées

PASTA

Choose 1

Gnocchi

wild mushrooms and parmesan

Mac and Cheese

4 cheese and bacon

Chicken Tetrazzini with Penne

mushrooms, green peas

Farfalle with Chorizo

sundried tomato, artichoke hearts,
fresh herbs and parmesan

Vegetarian Lasagna

seasonal vegetables,
house tomato sauce, 3 cheeses

PROTEIN

Choose 1

Lemon Thyme

Roasted Chicken

roasted garlic jus

West Coast Salmon

sauce vierge

Cottage Pie

ground beef in rich gravy with carrots
and peas topped with a potato crust

STARCHES AND VEGETABLES

Rice Pilaf

white wine, vegetable broth, fresh herbs, saffron

Herb Roasted Baby Potatoes

olive oil

Steamed Seasonal Vegetables

current fresh selection

Desserts

Fresh Cut Fruit

melons, pineapple, watermelon

Assorted Desserts, Squares and Bars

Add a Salad Bar

Add 9

Spinach and Mixed Greens

Cucumber

Tomato

Red Onion

Red and Yellow Bell Peppers

Shredded Carrots and Daikon

Radish Slices

Cheese

choose 2: blue cheese; goat cheese;
cottage cheese; cheddar cheese

Chick Peas

Edamame Beans

6 Bean Medley

Olives

Artichoke Pieces

Pickled Beets

Corn

Assorted Nuts and Seeds

2 types

Fruit

apple pieces, mandarin pieces

Dressing

choose 3: roasted garlic; lemon
and balsamic; classic greek; ranch

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CONVENIENT MEALS TO GO

Take your pick from these box breakfasts and box lunches for a meal on the go.

Continental Box Breakfast

Banana *OR* Apple

Fruit Yogurt

Granola Bar

Croissant and Danish
butter and preserves

Cheddar Cheese

Orange Juice and Bottle Water

26

River Rock Box Breakfast

Fresh Cut Fruit

Plain Yogurt

Croissant

Hard Boiled Egg

Sliced Black Forest Ham

Bagel and Lox with Cream Cheese

Tomato Juice and Bottle Water

26

Market Box Lunch

Vegetable Crudit  with Ranch Dip

Cheddar Cheese

Tuna Salad Croissant

Seasonal Mixed Greens

Orange

Freshly Baked Cookie

Energy Bar

Tomato Juice and Bottle Water

33

River Rock Box Lunch

Vegetable Crudit  with Ranch Dip

Cheddar Cheese

Black Forest Ham and Swiss Baguette

Potato Salad

Apple

Freshly Baked Cookie

Energy Bar

Orange Juice and Bottle Water

33

PLATED DINNER

Design your own three-course plated dinner menu. Listed entrées are priced on a three (3) course menu which includes a pre-selected (1) salad OR (1) soup (for both salad AND soup, add \$6 per person) and (1) dessert; served with freshly baked breads, regular and decaffeinated coffee, teas and herbal infusions. Multiple choice entrée selections are available, charged based on the highest menu price listed on the stated menu price. The entrées choice selections are due fourteen (14) days in advance.

*Menus are priced based on 30 people or more. For groups of less, \$6 per person surcharge will apply.

Appetizers

SALADS

Caesar Salad with Candied Salmon
caesar dressing (contains fish)

Tomato Bocconcini and Salami
olive oil and fresh basil

Beet, Orange and Goat Cheese
Kale, Walnuts

Grilled Pear, Blue Cheese and Endive
champagne vinaigrette

Extreme Greens
broccoli, peas, spinach, fresh herbs, 7 grain rice, cumin mango dressing

Sesame Crusted Tuna
green bean, spinach, cucumber with ginger dressing

Salmon Carpaccio and Mango
avocado mousse, micro greens with passion fruit dressing

SOUP

Crab and Corn Chowder
cheese gougeres

Tomato Coconut Soup GF
roasted chick peas

Wonton Soup
pork and shrimp wontons, chicken broth

Lobster Bisque
brandy chantilly and chives

Italian Wedding
fresh herbs

Entrées

POULTRY

Prosciutto Wrapped Chicken Breast 50
lemon parsley orzo, grilled fennel, puttanesca sauce

Ginger Soy Chicken Breast 50
forbidden rice, garlic bok-choy, honey ginger soy glaze

Lemon and Thyme Grilled Chicken 50
truffle mashed potato, tarragon mushroom sauce, glazed carrots

BEEF

Braised Eye of Round Beef 56
roast garlic sweet potato mash, yorkshire pudding, roasted vegetables, caramelized onion jus

Adobo Beef Short Rib 56
pineapple fried rice, garlic bok-choy

8oz Beef West Coast Cut Striploin 62
goat cheese and yukon potato cake, seasonal vegetables, lobster compound butter

6oz Grilled Tenderloin 74
green peppercorn sauce, pomme puree, seasonal vegetables

SEAFOOD

Tandoori Salmon GF 54
coconut turmeric basmati rice, cumin honey glazed carrots and kachumber salad

Salmon Filled with Crab and Leek GF 52
roasted nugget potato, lemon beurre blanc and seasonal vegetables

VEGETARIAN

Lentil Tagine GF DF 44
spinach, chickpeas, butternut squash, smoked tofu, cumin poppadum

Cabbage Roulade GF 44
mushroom, butternut squash and brown rice filling, seasonal vegetables with tomato dill sauce

Rotini Pie Gratin 44
grilled vegetable ragout, sauteed spinach and bocconcini gratin

Four Course Option

Add one (1) of the following

Asparagus with Lotus Chip and Grilled Shiitake 7
soy mayonnaise, poached egg, nori and tobiko

Grilled Salmon Tataki DF 7
cold soba noodles, asparagus and soy chili ginger dressing

Beef Tenderloin Carpaccio GF 7
parmesan, truffle aioli and micro greens

PALATE CLEANSER

Add before your main course

Campari and Grapefruit Sorbet GF DF 5

Plated Desserts

Chocolate Royal Cake
chocolate mousse cake, milk hazelnut crunch base and passion fruit coulis

Green Tea Tiramisu
matcha green tea soaked lady fingers, mascarpone cheese and melon liqueur

Black Forest Cake
chocolate cake, morello cherries and chantilly cream

Profiteroles
mini cream puffs, chocolate sauce and chantilly cream

Luscious Lemon Cheesecake
sweet pastry, lemon curd and raspberry coulis

Tiramisu
Cappuccino Anglaise

Upgrade to our Designed Dessert Buffet Experience for an additional 10

GF Gluten Free DF Dairy Free V Vegetarian

All prices are per person unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes. Prices subject to change without notice.

FULL DECK DINNER BUFFET

\$60

Freshly baked bread rolls, butter, regular and decaffeinated coffee, teas and herbal infusions included..
Minimum 40 people. For groups of less, \$6 per person surcharge will apply.

Appetizers

GREENS

Choose 1

Caesar Salad

croutons and caesar dressing (contains fish)

Green Salad **GF DF**

mixed greens, roasted garlic, lemon and balsamic vinaigrette

House Greens **GF DF**

shredded carrot and diced cucumber, roasted garlic, lemon and balsamic vinaigrette

COMPOSED SALADS

Choose 2

Kale and Broccoli Salad **GF**

roasted pear, dried cranberries, sesame seed ginger dressing

Roasted Yam Salad **GF DF**

carrots, beets, citrus vinaigrette

Extreme Greens **GF DF**

broccoli, peas, spinach, fresh herbs,
7 grain rice with cumin, mango vinaigrette

Asian Noodle Salad

chow mein, prawns, julienne vegetables and sesame thai dressing

Potato Salad **GF**

egg, pickle, capers, dill

Greek Salad **GF**

classic with feta and oregano

Roasted Corn and Orzo Salad

pepper, cucumber, feta cheese and sundried tomato pesto

Chop Chop Salad **GF**

cauliflower, broccoli, peppers, cucumber, tomato,
iceberg lettuce with cilantro ginger dressing

Add a Soup

Choose 1

Seafood Chowder

Tomato Coconut Soup **GF**

toasted chick peas

Roasted Chicken and Woodland Mushroom

orecchiette, rich dark chicken broth

Mushroom, Barley, Bacon

twice smoked bacon

Moroccan Sweet Potato and Lentil **GF**

GF Gluten Free **DF** Dairy Free

Add platters to enhance your experience

Crudités Platter **GF**

soy mustard mayonnaise dip

Cheese Platter

assorted soft and hard cheeses and crackers

Antipasto Platter

classic italian cured meats, marinated artichokes and eggplant,
pickled onions, roasted peppers, olives and provolone cheese

Sushi Platter Based on 4 pieces total per person

assorted sushi rolls from our in-house sushi chef with soya sauce,
wasabi and ginger

Entrées

Add a Third Entrée for 9

POULTRY, MEAT AND SEAFOOD

Choose 2

Whole Roasted Chicken

Your choice of one flavour profile:

- cacciatore style sauce **GF**
- sumac seasoned with persian shirazi salad **GF**
- laksa curry – rice vermicelli, tofu puffs, hard boiled eggs, crispy fried shallots
- chicken marbella **GF**
- chicken adobo – filipino braised chicken **GF**

Breast of Chicken

Your choice of one flavour profile:

- cacciatore style sauce **GF**
- sumac seasoned with persian shirazi salad **GF**
- laksa curry – rice vermicelli, tofu puffs, hard boiled eggs, crispy fried shallots
- chicken marbella **GF**

Stuffed Pork Loin **GF**

sundried tomato, basil, parsley in a rich tomato sauce

Roasted Lamb Shoulder **GF DF**

cinnamon, fennel, citrus

Lamb Moussaka

country style ground lamb, eggplant and potato gratin

Braised Beef Brisket

smoked ancho pepper marinade with horseradish
crema caramelized onion and tomato relish

Seafood Cioppino **GF**

salmon, scallops, prawns, mussels and clams

Curry Prawns **GF**

light spinach curry

Salmon

Your choice of one flavour profile:

- fennel orange salsa **GF**
- puttanesa sauce **GF**
- maple glazed rhubarb **GF**
- ginger glazed miso

All prices are per person unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes. Prices subject to change without notice.

Enhance your Dinner Buffet

Roast Striploin Beef Carving Station ** **GF**

Rosemary Porchetta Carving Station **GF**

Prime Rib Carving Station ** **GF**

** Served Medium Rare

PASTA

Choose 1

Orecchiette Beef Bolognese

Rigatoni

candied salmon, shrimp, peas, rose sauce

Mac and Cheese

4 cheese and bacon

Chicken Tetrazzini with Penne

mushroom, broccoli, garlic cream sauce

Chorizo Farfalle

sundried tomato, artichoke hearts, fresh herbs, parmesan

Gnocchi

wild mushrooms and parmesan

Vegetarian Lasagna

RICE AND STARCH

Choose 1

Spanakorizo

tomato, garlic, spinach and rice

Vegetable Pancit

rice noodles, cabbage, julienne carrots and tofu

Roasted Potato **GF**

yam, sweet potato and russet wedges with garlic and herbs

Buttermilk Mashed Potatoes **GF**

Potato Gratin **GF**

cream sauce and swiss cheese

Jasmine Steamed Rice

VEGETABLES

Choose 1

Fresh Roasted Seasonal Vegetables **GF DF**

Glazed Root Vegetables **GF**

roasted pear and sage

Classic Ratatouille **GF**

Steamed Asian Market Vegetables **GF DF**

sesame, fried garlic, broccoli, bok choy, snap peas, nappa cabbage, carrots, shitake mushrooms

Panang Vegetable Curry **GF**

coconut milk, kaffir lime leaf, squash, cauliflower, peppers and carrots

Desserts

Seasonal Fresh Cut Fruit

Choose five (5):

Tiramisu

NY Cheesecake

berries

Chocolate Mousse Cake

hazelnut crunch

Apple Crumble

served hot

River Rock Signature Cake **GF**

white chocolate mousse, passion fruit bavaois and raspberry

River Rock Chocolate Lovers Cake **GF**

dark chocolate ganache, cheesecake and milk chocolate mousse

Almond Flan

fresh seasonal fruit

Assorted French Pastries

Black Forest Cake

Mango Fruit Mousse Glasses **GF**

Crème Caramel **GF**

Oriental Fruit Bowl **GF**

mango, papaya, kiwi, pineapple, ginger and lemon grass syrup

Opera Cake

chocolate ganache and mocha butter cream

Red Velvet Cupcake

Sugar Free Panna Cotta **GF**

Dessert Enhancements

Add 8

Chocolate Fountain

Select dark or milk chocolate

assorted fresh fruit, pecan caramellini, banana bread, toffee bar and marshmallow

GF Gluten Free **DF** Dairy Free

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HIGH STAKES DINNER BUFFET

\$70

Freshly baked bread rolls, butter, regular and decaffeinated coffee, teas and herbal infusions included.
Minimum 40 people. For groups of less, \$6 per person surcharge will apply.

Appetizers

GREENS

Choose 1

Caesar Salad

croutons and caesar dressing (contains fish)

Spinach Salad **GF DF**

cherry tomatoes and peppers, citrus and herb dressing

House Greens **GF DF**

shredded carrot and diced cucumber, roasted garlic, lemon and balsamic vinaigrette

COMPOSED SALADS

Choose 3

Kale and Broccoli Salad **GF DF**

roasted pear, dried cranberries, sesame seed ginger dressing

Roasted Yam Salad **GF**

carrots, beets, goat cheese, pumpkin seeds, citrus vinaigrette

Extreme Greens **GF DF**

broccoli, peas, spinach, fresh herbs, 7 grain rice with a cumin mango vinaigrette

Asian Noodle Salad

chow mein, prawns, julienne vegetables and sesame thai dressing

Potato Salad **GF DF**

egg, pickle, dill, watercress with honey dijon dressing

Greek Salad **GF**

classic with feta and oregano

Roasted Corn and Orzo Salad

pepper, cucumber, feta cheese and sundried tomato pesto

Chop Chop Salad **DF**

cauliflower, broccoli, peppers, cucumber, tomato, iceberg lettuce with cilantro ginger dressing

Add platters to enhance your experience

Crudités Platter **GF**

soy mustard mayonnaise dip

4

Cheese Platter

assorted soft and hard cheeses and crackers

6

Antipasto Platter

classic italian cured meats, marinated artichokes and eggplant, pickled onions, roasted peppers, olives and provolone cheese

7

Sushi Platter

Based on 4 pieces total per person
assorted sushi rolls from our in-house sushi chef with soya sauce, wasabi and ginger

7

Add a Soup

Add 6

Choose 1

Seafood Chowder

Tomato Coconut Soup **GF**

toasted chick peas

Roasted Chicken and Woodland Mushroom

orecchiette, rich dark chicken broth

Mushroom, Barley, Bacon

twice smoked bacon

Moroccan Sweet Potato and Lentil **GF**

Entrées

Add a third entrée 9 per person

Top Round Beef Carving Station

Upgrade to Striploin 8
Upgrade to Prime Rib 10

POULTRY, MEAT AND SEAFOOD

Choose 2

Whole Roasted Chicken

Your choice of one flavour profile:

- cacciatore style sauce **GF**
- sumac seasoned with persian shirazi salad **GF**
- laksa curry - rice vermicelli, tofu puffs, hard boiled eggs, crispy fried shallots
- chicken marbella **GF**
- chicken adobo - filipino braised chicken **GF**

Breast of Chicken

Your choice of one flavour profile:

- cacciatore style sauce **GF**
- sumac seasoned with persian shirazi salad **GF**
- laksa curry - rice vermicelli, tofu puffs, hard boiled eggs, crispy fried shallots
- chicken marbella **GF**

Stuffed Pork Loin **GF**

sundried tomato, basil, parsley in a rich tomato sauce

High Stakes Dinner Buffet continued on the next page...

GF Gluten Free **DF** Dairy Free

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Roasted Lamb Shoulder **GF**

cinnamon, fennel, citrus

Lamb Moussaka

country style ground lamb, eggplant and potato gratin

Braised Beef Brisket

*smoked ancho pepper marinade with horseradish
crema caramelized onion and tomato relish*

Seafood Cioppino **GF**

salmon, scallops, prawns, mussels and clams

Curry Prawns **GF**

light spinach curry

Salmon

your choice of one flavour profile:

- fennel orange salsa **GF**
- maple glazed rhubarb **GF**
- puttanesca sauce **GF**
- ginger glazed miso

PASTA

Choose 1

Orecchiette Beef Bolognese

Rigatoni

candied salmon, shrimp, peas, rose sauce

Mac and Cheese

4 cheese and bacon

Chicken Tetrazzini with Penne

mushroom, green pea, garlic cream sauce

Chorizo Farfalle

sundried tomato, artichoke hearts, fresh herbs, parmesan

Gnocchi

wild mushrooms and parmesan

Vegetarian Lasagna

RICE AND STARCH

Choose 1

Spanakorizo

tomato, garlic, spinach and rice

Vegetable Pancit

rice noodles, cabbage, julienne carrots and tofu

Roasted Potato **GF**

yam, sweet potato and russet wedges with garlic and herbs

Buttermilk Mashed Potatoes **GF**

Potato Gratin **GF**

cream sauce and swiss cheese

Jasmine Steamed Rice

VEGETABLES

Choose 1

Fresh Roasted Seasonal Vegetables **GF**

Glazed Root Vegetables **GF**

roasted pear and sage

Classic Ratatouille **GF**

Steamed Asian Market Vegetables

*sesame, fried garlic, broccoli, bok choy, snap peas,
nappa cabbage, carrots, shitake mushrooms*

Panang Vegetable Curry

coconut milk, kaffir lime leaf, squash, cauliflower, peppers and carrots

Enhance your Dinner Buffet

Rosemary Porchetta Carving Station **GF**

15

Desserts

Seasonal Fresh Cut Fruit

Choose five (5):

Tiramisu

NY Cheesecake

berries

Chocolate Mousse Cake

hazelnut crunch

Apple Crumble

served hot

River Rock Signature Cake **GF**

white chocolate mousse, passion fruit bavaois and raspberry

River Rock Chocolate Lovers Cake **GF**

dark chocolate ganache, cheesecake and milk chocolate mousse

Almond Flan

fresh seasonal fruit

Assorted French Pastries

Black Forest Cake

Mango Fruit Mousse Glasses **GF**

Crème Caramel **GF**

Oriental Fruit Bowl **GF**

mango, papaya, kiwi, pineapple, ginger and lemon grass syrup

Opera Cake

chocolate ganache and mocha butter cream

Red Velvet Cupcake

Sugar Free Panna Cotta **GF**

Dessert Enhancements

Add 8 per person

Chocolate Fountain

*Select dark or milk chocolate
assorted fresh fruit, pecan caramellini, banana bread,
toffee bar and marshmallow*

GF Gluten Free **DF** Dairy Free

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RECEPTION PACKAGES

Pocket Aces Reception Menu

Minimum 30 people

HORS D'OEUVRES

Based on 6 pieces total per person

Braised Beef Short Rib Slider

candied bacon, aged cheddar, arugula and tomato

Chicken Satay **DF**

spicy peanut sauce

Poached Pear Spear

prosciutto, arugula and asiago

Tomato Soup Shooter

grilled cheese bites

Torpedo Prawns

chipotle mayonnaise

Smoked and Candied Salmon Rillettes

wasabi mayonnaise

Choose one (1):

Crudités Platter **GF**

soy mustard mayonnaise dip

Fresh Cut Fruit

chef's seasonal selection

Wild Card Reception Menu

Minimum 30 people

HORS D'OEUVRES

Based on 6 pieces total per person

Cajun Chicken Slider

jicama slaw and chipotle mayonnaise

Crab Cakes

chipotle mayonnaise

Grilled Rare Tuna **GF DF**

tomato escabeche

Chorizo Stuffed Crimini Mushroom

parmesan

Panko Crusted Camembert

cranberry chutney

Honeydew and Kiwi Shot **GF DF**

mint, lime and gold flakes

Choose one (1):

Crudités Platter **GF**

soy mustard mayonnaise dip

Fresh Cut Fruit

chef's seasonal selection

30

One Eyed Jack Reception Menu

Minimum 30 people

HORS D'OEUVRES

Based on 6 pieces total per person

Japanese Inspired Hot Dog

bonito, pickled daikon and teriyaki sauce

Tempura Shiitake

fresh crab and miso mayonnaise

Smoked and Candied Salmon Rillettes

wasabi mayonnaise

Honeydew and Kiwi Shot **GF DF**

mint, lime and gold flakes

Chicken Karaage

sriracha and japanese mayonnaise

Shrimp Gyoza **DF**

ponzu sauce

Choose one (1):

Crudités Platter **GF**

soy mustard mayonnaise dip

Fresh Cut Fruit

chef's seasonal selection

30

30

3 of a Kind Reception Menu

Minimum 30 people

HORS D'OEUVRES

Based on 6 pieces total per person

BC Fresh Oyster **GF DF**

caviar, chives and seawater pearls

Lamb Meatballs **GF DF**

cumin and green grapes

Arancini Mushroom

mozzarella

Poached Pear Spear

prosciutto, arugula and asiago

Smoked Salmon Roses **DF**

pumpkinseed, herbs and capers

Tomato Soup Shooter

grilled cheese bites

Choose one (1):

Crudités Platter **GF**

soy mustard mayonnaise dip

Fresh Cut Fruit

chef's seasonal selection

30

GF Gluten Free **DF** Dairy Free

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Blackjack Reception Menu

Minimum 40 people

HORS D'OEUVRES

Based on 6 pieces total per person

Cajun Chicken Slider

jicama slaw and chipotle mayonnaise

Merguez Sausage Mini Dog

saffron yogurt

Poached Pear Spear

prosciutto, arugula and asiago

Prawn Poor Boy Slider

chipotle mayonnaise

Crab Cakes

chipotle mayonnaise

Tomato Soup Shooter

grilled cheese bites

Choose one (1):

Porchetta Action Station **DF**

salsa verdi and ciabatta

Slow Roasted Shoulder of Lamb Action Station **GF**

harissa and lemon and apricot and almond rice pilaf with minted yogurt

Tequila Lime Flank Steak Action Station

tres (3) salsa: corn, avocado and tomato

Baccarat Reception Menu

Minimum 40 people

HORS D'OEUVRES

Based on 6 pieces total per person

Braised Beef Short Rib Slider

candied bacon, aged cheddar, arugula and tomato

BC Fresh Oyster **GF DF**

caviar, chives and seawater pearls

Smoked and Candied Salmon Rillettes

wasabi mayonnaise

Crab Cakes

chipotle mayonnaise

Honeydew and Kiwi Shot **GF DF**

mint, lime and gold flakes

Choose one (1):

Sushi Platter

dynamite and california rolls, sashimi and assorted sushi rolls from our in-house sushi chef with soya sauce, wasabi and ginger

Tuna Tataki Carving Station **GF DF**

albacore tuna, papaya daikon slaw with orange, avocado, pine nuts and cilantro

Tequila Lime Flank Steak Action Station

tres (3) salsa: corn, avocado and tomato

40

Roulette Reception Menu

Minimum 40 people

HORS D'OEUVRES

Based on 6 pieces total per person

Japanese Burger

beef, pickled daikon, japanese mayonnaise, nori and teriyaki sauce

Lamb Chop

salsa verdi

BC Fresh Oyster **GF DF**

caviar, chives and seawater pearls

Compressed Watermelon and Goat Cheese

cardamom and balsamic

Shrimp Gyoza **DF**

ponzu sauce

Artisan BC Cheese Platter

assorted artisan bc cheeses, dried fruit and crackers

Chocolate Fountain

Select dark or milk chocolate

assorted fresh fruit, pecan caramellini, banana bread, toffee bar and marshmallow

Choose one (1):

Sushi Action Station

special sushi rolls and an assortment of sashimi made to order by our in-house sushi chef with soya sauce, wasabi and ginger

Whole Roasted Beef Tenderloin

Martini Action Station

celeriac purée, red wine jus and blue cheese biscotti

Porchetta Action Station **DF**

salsa verdi and ciabatta

Lime and Cilantro Quail Skewer Action Station **DF**

spicy mango peanut purée

Includes regular and decaffeinated coffee, teas and herbal infusions

40

GF Gluten Free **DF** Dairy Free

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RECEPTION À LA CARTE

Minimum of three (3) dozen of each á la carte hors d'oeuvres

Cold Hors D'oeuvres

46/dozen

BC Fresh Oyster **GF DF**

caviar, chives and seawater pearls

Beef Carpaccio

truffle aioli, mushroom and parmesan on paris toast

Beef Tataki

lotus root

Bruschetta

vine ripe tomato and fresh basil

Candied Bacon **GF DF**

sriracha, balsamic mushroom and cucumber

Carrot Juice Shot **GF DF**

orange and anise

Chocolate Truffles and Assorted Macarons

Compressed Watermelon and Goat Cheese

cardamom and balsamic

Crab and Lime Salad **GF DF**

cucumber and ginger

Devilish Eggs **GF**

tiger prawn and tobiko

Gazpacho **GF DF**

Goat Cheese

sundried tomato toast and tapenade

Grilled Rare Tuna **GF DF**

tomato escabeche

Honeydew and Kiwi Shot **GF DF**

mint, lime and gold flakes

Mini Avocado Vanilla Milkshake **GF**

Pickled Beet Mousse

blue cheese, walnuts in beet basket

Poached Pear Spear

prosciutto, arugula and asiago

Salmon Gravlax

pickled beet mousse in beet basket

Sea Bass Ceviche **GF DF**

grapefruit, cilantro and chili

Smoked and Candied Salmon Rillettes **DF**

wasabi mayonnaise

Smoked Salmon Roses **DF**

pumpernickel, herbs and capers

Strawberry and Watermelon Shot **GF DF**

ginger

Tofu Pocket **GF DF**

wakame seaweed and rice

Truffle Scrambled Eggs

asparagus and crostini

Tuna Poke **DF**

Wild Mushroom Duxelle

asiago, balsamic and paris toast

GF Gluten Free **DF** Dairy Free

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Hot Hors D'Oeuvres

46/dozen

Arancini Mushroom and Mozzarella

Beef Short Rib Tartlet

onion soubise and blue cheese

BBQ Duck Spring Roll

hoisin vinaigrette

Black Bean Empanadas

lime cilantro and sour cream

Chicken Karaage

sriracha and japanese mayonnaise

Chicken Quesadilla

chipotle, bean and havarti cheese

Chicken Satay **DF**

spicy peanut sauce

Chili Coffee Rub Beef Brochette **GF DF**

pico de gallo

Chorizo Stuffed Crimini Mushroom

havarti

Crab Cakes

chipotle mayonnaise

Escargot Vol-au-Vent

garlic butter

Harrisa Honey Chicken Wings

mint yogurt

Hot Chicken Wings

blue cheese

Japanese Inspired Hot Dog

bonito, daikon and teriyaki sauce

Jerk Chicken Kabob **GF DF**

Lamb Meatballs **GF DF**

cumin and green grapes

Mac 'N Cheese Fritters

ketchup

Mussels Farcies **GF**

garlic parsley butter

Oyster Kilpatrick **GF DF**

bacon and worcestershire sauce

Oyster Motoyaki **GF**

Panko Crusted Camembert

cranberry chutney

Shrimp Gyoza **DF**

ponzu sauce

Smoked Bacon Tartlet

porcini polenta and salsa verdi

Takoyaki **DF**

tonkatsu sauce and bonito

Tempura Shiitake

fresh crab and miso mayonnaise

Tiger Prawn Brochette

romesco sauce

Tomato Soup Shooter

grilled cheese bites

Torpedo Prawns

chipotle mayonnaise

Truffle Cauliflower Soup

parmesan

Vegetable Spring Rolls **DF**

plum sauce

Sliders and Bites

49/dozen

Beef Slider

*bacon jam, roast tomato,
sriracha mayonnaise and cheddar*

Braised Beef Short Rib Slider

candied bacon, aged cheddar, arugula and tomato

Cajun Chicken Slider

jjicama slaw and chipotle mayonnaise

Japanese Burger

*beef, pickled daikon, japanese mayonnaise,
nori and teriyaki sauce*

Merguez Sausage Mini Dog

saffron yogurt

Prawn Poor Boy Slider

chipotle mayonnaise

GF Gluten Free **DF** Dairy Free

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RECEPTION

Minimum 30 people

Action Stations

Bao Bun Station

beef flank, pork belly, shrimp, pickled vegetables
(carrot, radish, red onion, cucumber) cilantro, hoisin sauce

Cedar Plank Salmon

"mis cuis" salmon on cedar planks, torched by Chef; teriyaki marinade
served with 5 spice roasted yam and edamame salad

Oktoberfest - Sausage Display

hot and cold, sauerkraut, warm pretzels, mustards,
horseradish, pickles, german potato salad

Pad Thai Station

shrimp **OR** tofu **OR** chicken; rice noodles, julienne carrot, onion,
egg, peanut, cilantro, bean sprout, lime, chilli, roasted garlic
and ginger. house made sweet and tangy pad thai sauce

Pasta Station

penne, fusilli, cheese tortellini. alfredo, tomato and bolognese sauces
Add Chicken **OR** Italian Sausage **OR** Prawn Add 7

Sushi Based on 6 pieces total per person

special sushi rolls and an assortment of sashimi made to order
by our in-house sushi chef with soya sauce, wasabi and ginger

Taco Station

served with soft tacos, guacamole, salsa, shredded cheese,
sour cream. achote and citrus braised pork shoulder

Chef or Carving Labour Charge applies: \$80 per Chef (Minimum 2 hours)

Platters

24	Crudités Platter GF soy mustard mayonnaise dip	8
26	Fresh Cut Fruit GF DF	9
24	Antipasto Platter classic italian cured meats, marinated artichokes and eggplant, pickled onions, roasted peppers, olives and provolone cheese	19
26	Cheese Board oka, camembert, brie, chevre, smoked gouda, dried apricots, peaches, fresh grapes and crackers	15
24	Cheese Torta sundried tomato, olive tapenade, pesto and pine nuts	15
25	Meat Board salami, prosciutto, pepper salami, country cured sausage, antipasto rustico, gherkin, sundried tomato, olives, crackers	18
25	Prawn Ice Tower lemongrass and kafir lime leaf	20
25	Sushi Platter dynamite and california rolls, sashimi and assorted sushi rolls from our in-house sushi chef with soya sauce, wasabi and ginger	21
25	Tea Sandwich Platter egg salad, chicken tarragon, ham and pistachio, smoked salmon swirl, cucumber	27
	The Dips tzatziki, hummus, spinach and artichoke dip and fresh lemon bruschetta with pita chips, tortilla chips and crostinis	14
	Signature Dessert Station chocolate truffle, assorted macarons, profiteroles and assorted french pastries	15
	Chocolate Fountain Select dark <u>or</u> milk chocolate assorted fresh fruit, pecan caramellini, banana bread, toffee bar and marshmallow	15

GF Gluten Free **DF** Dairy Free

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THEMED BUFFET

All menus from this section include regular and decaffeinated coffee, teas and herbal infusions.
Minimum 40 people. For groups of less, \$6 per person surcharge will apply. Available 11:00am – 4:30pm.

Dockside

GREENS

Coleslaw

Black Bean Salad

corn, tomato, avocado, cilantro

ENTRÉES

with classic fixings and sesame seed bun

Choose one (1):

Beef Burger

Grilled Chicken Burger

Vegetarian Burger

VEGETABLES AND STARCHES

Choose one (1):

Corn on the Cob

Potato Chips

Fresh Vegetable Platter

DESSERTS

Seasonal Fresh Cut Fruit

NY Cheesecake

berries

Apple Crumble

served hot

Baileys Chocolate Mousse Trifle

Mango Fruit Mousse Glasses **GF**

33

Mexican

SALAD

Caesar

garlic croutons and creamy caesar dressing

Black Bean Salad

corn, tomato, avocado, cilantro

MAIN

Taco Station

soft tacos, guacomole, salsa, sour cream

- *achiote and citrus braised pork shoulder,*
- *tamarind prawns with watermelon*
- *chipotle chicken with pear and pistachio guacomole*

VEGETABLES AND STARCHES

Roasted Jalapeno and Nugget Potatoes

Mexican Style Rice

Mexican Corn

lime, chili, queso fresco

Grilled Vegetables with Raw Green Mole

DESSERTS

Dolce de Leche Brownies

Tres Leche Cake

Mixed Fruit Empanadas

37

Themed Buffet continued on the next page...

Mediterranean SALAD

House Mixed Greens **GF**

mixed greens, roasted garlic, lemon and balsamic vinaigrette

Greek Salad **GF**

classic with feta and oregano

Orzo Pasta Salad

pepper, cucumber, tomato, feta cheese and sundried tomato pesto

Add a Soup

Choose 1

Crab and Corn Chowder

cheese gougeres

Tomato Coconut Soup **GF**

toasted chick peas

Wonton Soup

pork and shrimp wontons, chicken broth

ENTRÉES

Choose 1

Chicken Souvlaki

house marinated fresh chicken

Beef Souvlaki

citrus, garlic and oregano

Vegetable Souvlaki

house marinated seasonal vegetables

STARCHES

Rice Pilaf

white wine, vegetable broth, fresh herbs, saffron

Greek Style Lemon Potatoes

rosemary and thyme

Garlic Pita

tzatziki and hummus

DESSERTS

Fresh Cut Fruit

melons, pineapple, watermelon

Chocolate Pavlova **OR** Baklava

45 ADD A SALAD BAR

Add 9

Spinach and Mixed Greens

Cucumber

Tomato

Red Onion

Red and Yellow Bell Peppers

Shredded Carrots and Daikon

Radish Slices

Cheese

choose 2: blue cheese; goat cheese; cottage cheese; cheddar cheese

Chick Peas

Edamame Beans

6 Bean Medley

Olives

Artichoke Pieces

Pickled Beets

Corn

Assorted Nuts and Seeds

2 types

Fruit

apple pieces, mandarin pieces

Dressing

choose 3: roasted garlic; lemon and balsamic; classic greek; ranch

Add 6

GF Gluten Free **DF** Dairy Free

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BEVERAGES

Non-Alcoholic Beverage

fresh brewed regular and decaffeinated coffee, teas and herbal infusions	5.5/person
hot chocolate	4/person
Bottled Aquafina Water 500ml	4/bottle
Assorted Bottled Dole/Ocean Spray Juices 450ml	4/each
Bottled Soft Drinks (Pepsi Products) 500ml	4/each
Orange, Cranberry Pitcher serves 10 guests OR Apple Juice	36/pitcher
Pitcher of Pop Pitcher serves 10 guests	28/pitcher
River Rock Sparkling or Still Water 1L	8/bottle

Punch Selection

Price per gallon; Serves approximately 30 guests

Non-alcoholic Punch	100
Spirit Punch Rum OR Vodka	150
Champagne Punch	150
Mulled Wine or Sangria	150

Drinks From the Bar

Price per drink

	host*	cash
Premium Hi Balls	6.25	8
Deluxe Hi Balls	7	9
Domestic and Micro Brew Beer	6.25	8
Imported Beer	7	9
Non-Alcoholic Beer	6.25	8
Ciders / Coolers	7	9
Domestic House Wine	6.25	8
Imported House Wine	7	9
Liqueurs	8	10
Deluxe Liqueurs	9	11
Cognac	9	11
Pop - Pepsi Products	4	4
Juice - Dole/Ocean Spray Products	4	4
Bottled Aquafina Water 500ml	4	4

**host bar prices do not include taxes and gratuities*

WINE BY THE BOTTLE

Red

Cabernet Sauvignon, Woodbridge	40
Cabernet Sauvignon, Inniskillin	42
Cabernet Merlot, Sandhill	45
Chianti DOCG, Ruffino	45
Merlot, Sumac Ridge	35
Merlot, Villa Teresa (Organic)	46
Pinot Noir, Gray Monk	46
Pinot Noir, See Ya Later Ranch	47
Pinot Noir, Kim Crawford	58
Pinot Noir, Meiomi	68
Shiraz Cabernet, Jacob's Creek	35
Shiraz, Wyndham Estate Bin 555	46
Zinfandel, Ravenswood	48

White

Chardonnay, Wyndham Estate Bin 222	42
Chardonnay, Ravenswood	46
Chardonnay, Sandhill	48
Chardonnay, Meiomi	68
Gewurztraminer, See Ya Later Ranch	44
Moscato, Jacob's Creek	35
Pinot Grigio, Inniskillin	38
Pinot Grigio, Woodbridge	40
Pinot Grigio, Ruffino Lumina	45
Pinot Grigio, Villa Teresa (Organic)	46
Pinot Gris, Gray Monk	47
Sauvignon Blanc, Sumac Ridge	35
Sauvignon Blanc, Woodbridge	38
Sauvignon Blanc, Kim Crawford	52

Sparkling and Rose

Brut, Sumac Ridge "Stellar's Jay"	60
Brut, Veuve Clicquot	165
Prosecco, DOC, Ruffino	45
Rose, Jackson Triggs	35

TERMS AND CONDITIONS

Food and Beverage

River Rock Casino Resort reserves the right to be the sole provider of food and beverage for all events held within. No outside food or beverage is permitted. Exceptions may be made for wedding or special occasion cakes in which a cake cutting and plating charge of \$2.50 per person will apply.

Food and beverage prices are quoted in Canadian Funds and are subject to change without notice and final menu prices can be guaranteed no more than sixty (60) days prior to the event. They are subject to an 18% service charge based on pre-tax totals and 5% Goods and Services Tax (G.S.T.) will be applied to the service charge and food and beverage.

When booking a function, one (1) set menu is required for all guests. Final menu selection must be submitted to the Catering Department a minimum of thirty (30) days prior to the event date. Certain dietary substitutes can be made with prior arrangements. Substitutions made during an event will be subject to a service charge as determined by the culinary team at the time of event. For pre-set items on a plated meal (e.g. salad or dessert), we will provide enough meals for the guarantee rounded to the nearest ten. Any overage above and beyond this will be charged.

We kindly ask in the event that any of the guests in your group have known food allergies, you shall inform us in writing of the names of such persons and the nature of their allergies, in order to take the necessary precautions when preparing and serving their food. Such individuals MUST identify themselves to our staff. Should this information not be provided, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that may occur as a result.

Children 6 to 11 years old attending a Banquet function will be charged 50% of the guaranteed meal price. Children 12 and over will be charged the full meal price (applicable to buffet menus only).

In accordance with B.C. Liquor laws, all alcoholic beverages consumed in the licensed areas **must** be purchased by the Hotel through the BC Liquor Distribution Branch. The Hotel policy permits the service of alcoholic beverages from 11:00am to 1:00am. The Function space must be vacated 30 minutes later. The Hotel reserves the right to refuse beverage service to individuals in accordance with "Serving it Right" and LCLB safe service guidelines and regulations.

For Host or Cash bars, should consumption be less than **\$450.00** net revenue per bar, the following labour charge will apply:

- Host Bar a **\$200.00** Labour Charge will apply
- Cash Bar a **\$200.00** Labour Charge will apply

Removal of Food and Beverage

In accordance with the Health and Safety Regulations, food and beverage products may NOT be removed from the Hotel after a function/event or taken to a guest room. Food may contain nuts and/or allergens.

Penthouse - Hospitality Suite

All food and beverage must be supplied by the River Rock Casino Resort.

- One (1) Bedroom Penthouse Suite, maximum capacity is 10 people
- Two (2) Bedroom Penthouse Suite, maximum capacity is 15 people
- Presidential Suite, maximum capacity is 40 people

A **\$3,000.00** Security Deposit will be required at time of booking. The Security Deposit will be refunded at conclusion of clear Housekeeping inspection of the Penthouse Suite or the Presidential Suite.

Ask your Catering professional for the hospitality suite menus and bar setup packages.

Deposit and Payment

River Rock Casino Resort will confirm the secured function/event space required once a non-refundable deposit and a signed contract have been received. Additional deposit of 50% of total estimated charges (rooms and food and beverage) will be required 90 days prior to the event date. The remaining balance of the charges (as estimated by the Catering Department and as indicated by your Banquet Event Orders) will be due fourteen (14) days prior to the event date. Payment may be made by certified bank draft, approved company cheque, credit card or cash. We will also require a credit card for our files to act as a guarantee for any remaining balance owing following completion of your event(s). The Hotel reserves the right to deny admission to the function/event should proper payment methods not be supplied within timelines as listed.

Direct billing may be established for Corporate Groups upon completion of a full credit application and approval by the River Rock Casino Resort's Credit Department. Note that direct billing cannot be arranged for private individuals and therefore prepayment listed above will be required. Thirty (30) days is required to process the full credit application form. Payment term (once credit has been established) is Net thirty (30) days.

Guarantee

The Hotel requires an approximate guest count thirty (30) days prior to the event date. It is the responsibility of the client to advise the Catering Department in writing of the final guaranteed number of guests by **12:00 noon local time (PST)**, five (5) days or no later than 120 hours prior to the event date. Once the final guarantee is given, numbers cannot be lowered. The Hotel will set and prepare 5% above the guaranteed number, to a maximum of fifteen (15) guests, space permitting. In the event a final guarantee has not been received by the Hotel, billing and meal preparation will be based on the original number of guests as noted on the Event Confirmation Agreement. The client agrees to pay the final guaranteed number or the actual number of guests in attendance, whichever is greater.

If your guaranteed numbers increases by more than 5% less than 48 hours prior to the event date, the Hotel reserves the right to charge 20% surcharge on menu prices due to increased costs incurred. Additionally, the contracted menu items may not be available for the additional guests added within 48 hours of the event.

Should the number of guests decrease by 25% or more from the original expected attendees, an additional surcharge or room rental will apply. River Rock Casino Resort reserves the right to provide a more suitably sized function space.

Cancellation

Functions and events cancelled within fourteen (14) days of the event date will be charged at 100% of the contracted food, beverage and meeting room rental. Functions and events cancelled less than thirty (30) days, but more than fourteen (14) days before the event date will be charged at 75% of the contracted food, beverage and meeting room rental based on the estimated attendance as indicated in the guarantee (above). Please see full cancellation terms in your Event Confirmation Agreement. All cancellations MUST be received in writing. For accommodations cancellation, please refer to the Guest Room Terms and Agreement in your Contract.

Audio Visual

River Rock Casino Resort has partnered with PSAV as their in-house full service Audio Visual supplier. PSAV can provide everything from a small screen package to a multi-media presentation. Our Catering Department will put you in touch with our PSAV Director, Event Technology to arrange your audio visual requirement. Should you wish to arrange for your own A/V supplier (excluding your own personal equipment); a daily utility fee of **\$300.00** will be charged per event/day for the use of an outside supplier. Your A/V supplier is required to be a registered company approved by the Hotel. If the Hotel house sound is required, an additional patch fee of **\$150.00** will be charged in addition, per meeting room.

Telephone and Internet Access

One (1) telephone line is provided in each function room for internal calling. Speaker phones, long distance and local calling can be arranged and charged at the prevailing hotel rates. High Speed Internet access is available in all meeting rooms. Your Catering professional can provide complete assistance with all your technical needs.

Entertainment - Tariffs For Music at Events

All events with musical entertainment, live or recorded, are subject to both **SOCAN** (Tariff 8 - Licensing fee collected by the Society of Composers, Authors and Music Publishers of Canada) www.socan.ca and **Re:Sound** (Tariff 5 - Royalties collected for Public Performance of Sound Recordings) www.resound.ca charges listed below. The fees collected by these two agencies are licensing fees and/or distributed as royalties to the original artist, and do not represent any revenue for the Hotel.

Both SOCAN and Re:Sound fees are charged on a daily basis, on room capacity authorized under the Hotel's Liquor License, not on the actual number of guests attending the event.

ROOM CAPACITY	SOCAN WITH DANCING	SOCAN WITHOUT DANCING	RE: SOUND WITH DANCING	RE: SOUND WITHOUT DANCING
001 - 100	\$44.13	\$22.06	\$18.51	\$9.25
101 - 300	\$63.49	\$31.72	\$26.63	\$13.30
301 - 500	\$132.39	\$66.19	\$55.52	\$27.76
OVER 500	\$187.55	\$93.78	\$78.66	\$39.33

Signage

Signs, banners and printed material may not be displayed in the Hotel without prior approval from the River Rock Casino Resort. Approved materials may not be physically attached to any part of the Hotel furnishings, walls or electrical fixtures without authorization. Poster boards or easels are available through our in-house A/V provider for posting such materials. The organizers are responsible for removing all signs after their event.

Event signage may only be displayed directly outside your designated function room. The Hotel reserves the right to remove signage that is not prepared in a professional manner or deemed unsightly or untidy. Handwritten signs are not permitted in any area of the Hotel.

The use of tacks, nails, staples, screws, bolts, tools, glue, double sided tape or duct tape which could mark the floors, walls, doors or ceilings is prohibited. The organizer of the event is held responsible for any damages to the premises by their invited guests, suppliers, vendors or any independent contractors on their behalf. The Hotel cannot be held responsible for any damage or loss of any property or equipment left unattended before, during or after an event in our function space.

Security

The Hotel does not provide security in the meeting rooms and all personal property left in the meeting rooms is at the sole risk of the owner. Clients will advise its attendees that they are responsible for safekeeping of their personal property. Personal effects must be removed from the meeting rooms at the end of each function, **unless reserved on a 24-hour basis.**

All Security arrangements must be booked through the Hotel. Any function/event for persons under the age of 19 years must have one (1) security officer per fifty (50) guests, for the duration of the event. Each Security personnel are **\$40.00 per hour** with a minimum of four (4) hours.

Additional Services

Allow your Sales and Catering Manager to assist you in enhancing your function/event with special linens, lighting, décor and etc. Please note that a 20% service charge will be applied to any such items booked through the Hotel.

Service Charges and Taxes

All food and beverage and audio visual are subject to an 18% service charge. Please note that the service charge is taxable. Government taxes are applicable as follows:

- Food 5% GST
- Beer/Wine/Spirits 10% PLT; 5% GST
- Audio Visual Equipment and Power 7% PST; 5% GST
- Room Rental 5% GST
- Labour/Service Charge 5% GST
- Miscellaneous 7% PST; 5% GST

Please note that the above service charges and taxes may change without notice.

Labour Charges

- Revisions to a completed contracted function room setup
\$35.00 hour, per staff member
- Chef carving, cooking, preparation or serving at a food station
\$80.00 per Chef (2 hr minimum)
- Assistance with boxes, packages or freight
\$35.00 hour, per staff member (1 hr minimum)
- Statutory Holidays – a 20% surcharge will be apply to all room rental and food and beverage on all Canadian statutory holidays

Classroom Set-up Fees

- 1-50 Guests **\$75.00**
- 51-100 Guests **\$150.00**
- 101+ Guests **\$250.00**

6' Tradeshow Table (with boxed linen)

\$15.00 per table/day

Products Sales

Sales of event-related products are permitted within rented function space excluding all common areas. Some sales may require business licenses. If unsure, please ask your Catering professional. Please note that all food and beverage services must be supplied exclusively by the River Rock Casino Resort. It is not permissible for any food and beverage to be brought in from off-site and served in the function room.

Function/Meeting Rooms

Function space is booked only for the times indicated on your original contract. Set-up and dismantle times, if required, are not included and should be specified at time of booking. If available, an extension of the scheduled start or end time is possible, fees will apply. If the function room is required on a 24-hour basis, please let your Sales and Catering Manager know at the time of booking.

The River Rock Casino Resort reserves the right to move your function room from the designated meeting room to a room of equal or greater size. If the numbers in your group should be less than the contract, the Hotel has the right to move your function to an alternate meeting room that best suits your event.

Deliveries And Storage

River Rock Casino Resort is pleased to accept delivery and assist in the handling of materials for your event. It is the responsibility of the client to make the Catering Department aware of any shipments to the Hotel for their function/event. Due to limited storage on the property, we are unable to accept shipments any earlier than two (2) business day prior to your event. Please arrange for the pick-up of all items immediately following your function as the Hotel is not responsible for damage to, or loss of, any articles left on the premises during or following an event.

All deliveries must be properly labelled, indicating the name of the group, group contact, hotel contact, number of boxes and date of the event. Deliveries must be made to the Receiving/Loading dock of the hotel at the following address:

8811 River Road, Richmond, B.C. V6X 3P8

(Between the hours of 8:00 am and 3:00 pm, Monday to Saturday)

All displays, exhibits, decorations, equipment, musicians/entertainers must enter the Hotel via the loading dock. The Hotel will not accept deliveries made at the front door. Should you require assistance with your boxes, packages or freight, we can arrange for assistance at **\$35.00 per hour**, per staff member (1 hr minimum). The Hotel will NOT receive or sign for C.O.D shipments. A **\$5.00 per box** or **\$75.00 per pallet** handling/delivery fee will be charged to the Group Master Account.

Please make arrangements with a shipping company to have your shipment picked up from the Hotel on the last day of your function/event. The Hotel is not responsible for shipments left behind. Items left for more than 30 days may be discarded. The River Rock Casino Resort is NOT responsible for any customs brokerage charges arriving or leaving the country. It is the responsibility of the guest to arrange for their own customs broker.

Miscellaneous

If for any reason River Rock Casino Resort is unable to perform its obligation under this contract (such as, but not limited to: labour disputes, accident, act of war, weather, act of God, fire, flood or other emergency conditions) such non-performance is excused and River Rock Casino Resort may terminate the Event Confirmation Agreement without liability of any nature upon the return of the client's deposit. In no circumstance shall the hotel be liable for loss of profit or other damages based on breach of contract, warranty or otherwise.

RiverRock

CASINO RESORT



8811 River Road,
Richmond, BC

www.riverrock.com