



**CULINARY  
EXPERIENCE  
MENU**

*RiverRock*  
CASINO RESORT



## Welcome to the Banquet and Catering Division of River Rock Casino Resort.

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Our team of catering and culinary professionals will 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.

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8811 River Road, Richmond B.C

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*RiverRock*  
CASINO RESORT

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# Breakfast Buffets

Starbucks® coffee and Teavana™/MC teas 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

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.

# Breakfast Buffet À La Carte

## Enhancements

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

## Non-Alcoholic Beverages

<b>Montellier Sparkling Water</b> 500ml	4 per bottle
<b>Hot Chocolate</b>	4 per person
<b>Bottled Aquafina Water</b> Aquafina, 500ml	4 per bottle
<b>Assorted Bottled Dole/Ocean Spray Juices</b> Dole/Ocean Spray, 450ml	4 per bottle
<b>Bottled Soft Drinks</b> Pepsi Products, 500ml	4 per bottle
<b>Smoothie* <i>Choose 1</i></b>	8
<ul style="list-style-type: none"> <li>· mixed berry, yogurt and coconut water</li> <li>· spinach, avocado and pineapple</li> </ul>	
*Smoothies can be made Dairy Free upon request. Gluten Free and Dairy Free options available for an additional 5 per person.	
<hr/>	
<b>Starbucks® Coffee and Teavana™/MC Teas</b>	5.5



**GF** Gluten Free

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# Meeting Break Packages

Starbucks® coffee and Teavana™/MC teas included.

## Classic Coffee Break

12

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

## Inspiration Break

14

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

## Snack Shelf

17

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

## The Dips

15

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

## Ploughmans Plate

19

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

## Bright Ideas

18

Smoothies\* Choose 1  
· mixed berry, yogurt and coconut water  
· spinach, avocado and pineapple  
Fresh Fruit Parfaits  
Lemon Zucchini Loaf OR Quinoa Loaf

## Donburi Rice

18

Donburi Rice Bowl  
rice, shrimp and green peas  
Vegetable Rolls 2 pieces per person  
cucumber, avocado and tamago  
Edamame  
Gomae  
Green Tea Dessert

\*Smoothies can be made Dairy Free upon request

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# 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

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

**GF** Gluten Free

## Non-Alcoholic Beverages

Montellier Sparkling Water 500ml	4 per bottle
Hot Chocolate	4 per person
Bottled Aquafina Water Aquafina, 500ml	4 per bottle
Assorted Bottled Dole/Ocean Spray Juices Dole/Ocean Spray, 450ml	4 per bottle
Bottled Soft Drinks Pepsi Products, 500ml	4 per bottle
Smoothie* Choose 1	8
<ul style="list-style-type: none"> <li>· mixed berry, yogurt and coconut water</li> <li>· spinach, avocado and pineapple</li> </ul>	
*Smoothies can be made Dairy Free upon request. Gluten Free and Dairy Free options available for an additional 5 per person.	
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Starbucks® Coffee and Teavana™/MC Teas	5.5



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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, Starbucks® coffee and Teavana™/MTC teas. 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

### 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

**GF** Gluten Free **DF** Dairy Free

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# Jackpot Lunch Buffet

30

Starbucks® coffee and Teavana™/MC teas 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

## 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 Bell Peppers

Pickled Beets

#### Shredded Carrots and Daikon

Corn

#### Radish Slices

Assorted Nuts and Seeds

#### Cheese

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

2 types

#### Fruit

apple pieces, mandarin pieces

#### Chick Peas

#### Dressing

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

## 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

#### Roasted Vegetable

honey goat cheese and fuji apple  
on tuscan bread

#### Ham and Swiss

crisp lettuce and tomato  
on ficelle

#### Roasted Fennel and Pear

caramelized onion cream cheese

#### Roast Beef

aged cheddar, caramelized onion  
on potato scallion bread

#### Classic Egg Salad

mayonnaise, chives and paprika  
on a croissant

#### Calbrese Salami

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

#### Chicken and Avocado Wrap

cucumber, lettuce, greek yogurt,  
lemon and dill

#### Turkey and Bacon

cheddar cheese on sourdough

#### Mediterranean

#### Vegetable Wrap

grilled vegetables, hummus and feta

#### Chicken Caesar Wrap

romaine and parmesan

Add 6

## Desserts

#### Fresh Cut Fruit

melons, pineapple, watermelon

#### Assorted Desserts, Squares and Bars

**GF** Gluten Free **DF** Dairy Free

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# Ace of Spades Lunch Buffet

40

Starbucks® coffee and Teavana™/MC teas 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

## 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

Chick Peas

Dressing

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

## Entrées

### Pasta

Choose 2

Orrechiette Beef Bolognese

Gnocchi

wild mushrooms and parmesan

Rigatoni

candied salmon, shrimp, peas and rose sauce

Mac and Cheese

4 cheese and bacon

Chicken Tetrazzini 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

**GF** Gluten Free **DF** Dairy 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.

# All In Lunch Buffet

43

Starbucks® coffee and Teavana™/MC teas 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

## 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

## 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

Add 6

## 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

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# Convenient Meals To Go

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

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## Continental Box Breakfast

26

Banana *OR* Apple

Fruit Yogurt

Granola Bar

Croissant and Danish  
butter and preserves

Cheddar Cheese

Orange Juice and Bottle Water

## River Rock Box Breakfast

26

Fresh Cut Fruit

Plain Yogurt

Croissant

Hard Boiled Egg

Sliced Black Forest Ham

Bagel and Lox with Cream Cheese

Tomato Juice and Bottle Water

## Market Box Lunch

33

Vegetable Crudit  with Ranch Dip

Cheddar Cheese

Tuna Salad Croissant

Seasonal Mixed Greens

Orange

Freshly Baked Cookie

Energy Bar

Tomato Juice and Bottle Water

## River Rock Box Lunch

33

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

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# 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, Starbucks® coffee and Teavana™/™ teas. 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

## Seafood

**Tandoori Salmon GF** 54  
coconut tumeric 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

## 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

## 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

## 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

**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

## 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

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# Full Deck Dinner Buffet

60

Freshly baked bread rolls, butter, Starbucks® coffee and Teavana™/MC teas 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

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

## 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

Add 6

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 15

Rosemary Porchetta Carving Station GF 15

Prime Rib Carving Station \*\* GF 17

\*\* 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 15

Glazed Root Vegetables GF 15

roasted pear and sage

Classic Ratatouille GF 17

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 bavarois 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

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.

# High Stakes Dinner Buffet

70

Freshly baked bread rolls, butter, Starbucks® coffee and Teavana™/MC teas 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 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

## Entrées

Add a third entrée **9** per person

### 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**

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**
- puttanesca sauce **GF**
- maple glazed rhubarb **GF**
- ginger glazed miso

#### Top Round Beef Carving Station

Upgrade to Striploin **8**  
Upgrade to Prime Rib **10**

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## 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

## 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

## 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

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.

# Reception Packages

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## 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

**GF** Gluten Free **DF** Dairy Free

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**

pumpernickel, 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

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.

## 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. Includes regular and decaffeinated coffee, teas and herbal infusions.

### 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

40

##### 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

**GF** Gluten Free **DF** Dairy Free

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# Reception À La Carte

Minimum of three (3) dozen of each à 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**

pumpkin, 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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46/dozen

## Hot Hors D'Oeuvres

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

49/dozen

## Sliders and Bites

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

jicama 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. achiote and citrus braised pork shoulder

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

## Platters

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

**GF** Gluten Free **DF** Dairy 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.

# Themed Buffet

All menus from this section include Starbucks® coffee and Teavana™/MC teas.

Minimum 40 people. For groups of less, \$6 per person surcharge will apply. Available 11:00am – 4:30pm.

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## Dockside

33

### 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**

## Mexican

37

### Salads

Caesar

garlic croutons and creamy caesar dressing

Black Bean Salad

corn, tomato, avocado, cilantro

### Main

Taco Station

soft tacos, guacomole, salsa, sour cream

- achioté 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

*Themed Buffet continued on the next page...*

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.

## 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

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

Add 9

**GF** Gluten Free **DF** Dairy 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.



# Beverages

## Non-Alcoholic Beverage

Fresh Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions	5.5 per person
Hot Chocolate	4 per person
Bottled Aquafina Water Aquafina, 500ml	4 per bottle
Assorted Bottled Dole/Ocean Spray Juices Dole/Ocean Spray, 450ml	4 per bottle
Bottled Soft Drinks Pepsi Products, 500ml	4 per bottle
Orange, Cranberry or Apple Juice Pitcher serves 10 guests	36 per pitcher
Pitcher of Pop Pitcher serves 10 guests	28 per pitcher
Montellier Sparkling Water 500ml	4 per bottle

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Starbucks® Coffee and Teavana™/MC Teas 5.5/person



## Punch Selection

Price per gallon; Serves approximately 30 guests

Non-alcoholic Punch	100
Spirit Punch rum or vodka, 26oz	150
Champagne Punch 26oz	150

## Drinks From the Bar

Price per drink

	host*	cash
Premium Hi Balls 1oz	6.25	8
Deluxe Hi Balls 1oz	7	9
Domestic and Micro Brew Beer 341ml	6.25	8
Imported Beer 341ml	7	9
Non-Alcoholic Beer	6.25	8
Ciders / Coolers 341ml	7	9
Domestic House Wine 5oz	6.25	8
Imported House Wine 5oz	7	9
Liqueurs 1oz	8	10
Deluxe Liqueurs 1oz	9	11
Cognac 1oz	9	11
Pop Pepsi Products	4	4
Juice Dole/Ocean Spray Products	4	4
Bottled Water Aquafina, 500ml	4	4

\*host bar prices do not include taxes and gratuities

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Prices subject to 5% GST and 10% Liquor Tax and subject to change without notice.

# Wine by the Bottle 750ml

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## 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

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# Terms and Conditions

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## 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](http://www.socan.ca) and **Re:Sound** (Tariff 5 - Royalties collected for Public Performance of Sound Recordings) [www.resound.ca](http://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

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8811 River Road,  
Richmond, BC

[riverrock.com](http://riverrock.com)