



SEASONAL



PACKAGES

BOOKING  
FORM  
INSIDE

RIVER BEND GOLF & RECREATION AREA

[EVENTS@RBGRA.CA](mailto:EVENTS@RBGRA.CA)

403.343.6341 EXT.103

VALID FROM OCTOBER 2017 - JANUARY 2018





## Rooms & Capacities

	Maximum Capacity
River Bend Room with Dance Floor	120
River Room	80
Bend Room	30
River Bend Grill	80

\*Capacities will vary depending on room set-up.

## Audio Visual Equipment

Use of the following audio visual equipment is available on request:

LCD Projector & Screen - \$75.00 per day

Screen Only - \$25.00 per day

Basic sound system - \$25.00 per day

Cordless Microphone - \$25.00 per day

Flipchart available for a rental of \$10.00 each

*All items are subject to a 15% service charge and 5% GST.*

## **Lunch Buffet Packages**

**\$20.00 per person**

Minimum 15 people

### **All Buffet Packages Include:**

**Assorted Homemade Desserts, Bread with Butter, Freshly Brewed Coffee & Tea and Water Service**

#### **CHOICE OF TWO SIDES**

##### **Salads**

Pasta Salad with Roasted Asparagus and Red Peppers  
Classic Caesar Salad  
Garden Greens Salad with Balsamic Dressing  
Rice Salad with Peas and Mushrooms  
Apple Beet Salad with Creamy Dill Dressing  
Potato Salad

##### **Vegetables**

Sautéed French Beans with Garlic and Sesame Seeds  
Garlic Roasted Brussel Sprouts  
Lemon Butter Asparagus with Parmesan  
Baby Carrots Glazed with Ginger and Rosemary

##### **Soups**

Cream of Mushroom Soup  
Hearty Vegetable Soup

#### **CHOICE OF ONE HOT ITEM**

Orange Rosemary Glazed Roast Turkey with Bread Stuffing  
Mustard Glazed Smoked Ham

#### **CHOICE OF ONE POTATO**

Creamy Garlic Mashed Potatoes  
Herb Garlic Roasted Mini Potatoes  
Potato au Gratin

**Additional Entrée \$6.00 per person**

**Additional Side \$3.00 per person**

*All items are subject to a 15% service charge and 5% GST.*

## **Dinner Buffet Packages**

**Minimum 25 people**

**All Buffet Packages Include:**

**Fresh Bread with Butter, Assorted Fruit Platter, Freshly Brewed Coffee & Tea and Water Service**

### **CHOICE OF TWO SALADS**

Pasta Salad with Roasted Asparagus and Red Peppers

Classic Caesar Salad

Garden Greens Salad with Balsamic Dressing

Rice Salad with Peas and Mushrooms

Apple Beet Salad with Creamy Dill Dressing

Potato Salad

### **CHOICE OF ONE HOT ITEM (all prices are per person)**

Lemon, Spinach and Cheese Stuffed Turkey Roulade with Apple Cider Sauce \$29.25

Bacon Wrapped Pork Tenderloins with Pineapple Salsa \$28.75

Slow Roasted Herb Crusted Beef with Red Wine Peppercorn Sauce \$28.75

Orange Rosemary Glazed Roast Turkey with Bread Stuffing \$29.25

Chicken Normandy \$28.25

*(Chicken Breast with Apple and Cream Sauce)*

Orange Miso Glazed Baked Salmon \$28.75

Prime Rib with Port Au Jus \$34.00

### **CHOICE OF ONE POTATO**

Creamy Garlic Mashed Potatoes

Herb Garlic Roasted Mini Potatoes

Potato au Gratin

### **CHOICE OF ONE VEGETABLE**

Sautéed French Beans with Garlic and Sesame Seeds

Garlic Roasted Brussel Sprouts

Lemon Butter Asparagus with Parmesan

Baby Carrots Glazed with Ginger and Rosemary

### **CHOICE OF ONE DESSERT**

Classic Apple Crisp with Vanilla Ice Cream

Warm Chocolate Pudding with Dark Chocolate Ganache

Coffee Crème Brule

Warm Bread & Butter Pudding served with Crème Fraiche

**Additional Entrée \$6.00 per person**

**Additional Vegetable or Salad \$3.00 per person**

**Additional Dessert \$3.00 per person**

*All items are subject to a 15% service charge and 5% GST.*

## Hors D'oeuvres Priced Per Dozen

Roasted Corn and Tomato Bruschetta with Garlic Crostini	\$16.75
Spinach Dip with Parmesan Crusted Pita Bread	\$19.00
Continental Vegetable Skewers	\$14.75
Assorted Fruit Kebobs	\$14.75
Your Choice Chicken Wings with Ranch Dip	\$15.75
<i>Choose From: BBQ, Teriyaki, Salt &amp; Pepper, Hot or Honey Garlic</i>	
Chicken Satay with Coconut Sauce	\$19.00
Grilled Pork and Pineapple Kabobs	\$19.00
Potato Croquet	\$15.75
Teriyaki Steak Skewers	\$19.00

## Reception Trays

Assorted Sweet Squares (Serves 25)	\$55.00/Tray
Fresh Vegetable Crudit� (Serves 20)	\$40.00/Tray
Assorted Fresh Fruit Platter (Serves 20)	\$50.00/Tray
Cheese Tray with Crackers (Serves 20)	\$60.00/Tray

## Evening Morsels

### Late Night Snack

Includes a selection of Deli Meats, Salami's and Sliced Cheeses, Buns, Assorted Pickle Tray, Sandwich Condiments and Fruit Tray  
\$10.00 per person

### Mini Slider Bar

Selection of Havarti, Cheddar and Swiss Cheeses, Mini Beef Burgers, Slider Buns, Assorted Pickle Tray, Burger Condiments, Home Fries and Sweet Potato Fries  
\$11.00 per person



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## BEVERAGE SERVICE

River Bend Golf & Recreation Area has a variety of alcohol and non-alcohol beverages to compliment your banquet.

Host Bar – When the Host/Organizer is paying for all beverages

Cash Bar - When individuals are responsible for purchasing their own beverages

### PRICES

Unlimited Coffee Service	\$75.00/Day
House Highballs	\$5.50
Premium Highballs	\$7.00
Domestic Beer	\$5.75
Premium Beer	\$6.25
Cocktails	\$6.50
Mocktails	\$2.25
Coolers	\$6.75
Punch (5 Gallon)	\$50.00



## WINE LIST

*Available only by the Bottle*

### Red

Clancy's Legendary Red Blend	\$29.95
Bodacious Smooth Red Blend	\$18.95
Jackson Triggs Cabernet Sauvignon	\$20.95
Chasing Lions Cabernet Sauvignon	\$39.95
Matias Riccitelli Hey Malbec	\$29.95
Naked Grape Merlot	\$18.95

### White

Dr. Zen Zen Kabinett	\$23.95
Bodacious Smooth White Blend	\$18.95
Jackson Triggs Pinot Grigio	\$20.95
Wente Sauvignon Blanc	\$27.95
Castleforte Pinot Grigio	\$28.95
Naked Grape Chardonnay	\$18.95

A wide variety of wines are available through our supplier  
Please enquire for pricing

*All items are subject to a 15% service charge and 5% GST.*

## 2017-2018 Seasonal Booking Form

Please fill out all required information including menu selections and serving times

Organization/Company Name: \_\_\_\_\_

Contact Name: \_\_\_\_\_ Phone Number: \_\_\_\_\_

### Credit Card Authorization

Card Number: \_\_\_\_\_ Expiry: \_\_\_\_\_ CVV: \_\_\_\_\_

Authorizing Signature: \_\_\_\_\_ (VISA/MASTERCARD ONLY)  
*Deposit of \$300.00 will be taken upon receipt of this contract*

Email: \_\_\_\_\_ (Invoice will be sent to this address following the event)

Estimated Amount of Guests: \_\_\_\_\_ (Guaranteed amount will be required 8 days in advance)

### Room Preference:

- River Bend with Dance Floor (Capacity 120)
- River Room (Capacity 80)
- Bend Room (Capacity 30)
- River Bend Grill (Capacity 80)

Date of Event: \_\_\_\_\_ Start Time: \_\_\_\_\_ End Time: \_\_\_\_\_

### Serving Times:

- Cocktails: \_\_\_\_\_
- Hors D'oeuvres: \_\_\_\_\_
- Dinner: \_\_\_\_\_
- Snack: \_\_\_\_\_

### Bar Service:

- Cash
- Host
- Toonie
- Combination

### Drink Tickets:

- House \$5.00 each
- Qty: \_\_\_\_\_
- Premium \$6.00 each

Qty: \_\_\_\_\_

### Wine:

Type: \_\_\_\_\_ Qty: \_\_\_\_\_

Type: \_\_\_\_\_ Qty: \_\_\_\_\_

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**Tablecloths \$6.00 each:**

- White
- Black
- Ivory

**Napkins \$1.00 each:**

- White
- Black

**Specialty Napkins \$2.00 each:**

**Color:** \_\_\_\_\_

- Winter Holiday Décor \$2.00 per person**  
(Available November – January)  
*Includes linen tablecloths, napkins & seasonal centerpieces*

**Room Set Up:**

- Rounds of 6
- Rounds of 8
- Banquet

**Audio Visual & Sound Equipment:**

- Sound System \$25.00
- Microphone \$25.00
- Projector & Screen \$75.00
- Screen Only \$25.00

**Menu Selections**

**Hors D'oeuvres (Priced Per Dozen)**

- Roasted Corn and Tomato Bruschetta with Garlic Crostini \$16.75
- Spinach Dip with Parmesan Crusted Pita Bread \$19.00
- Continental Vegetable Skewers \$14.75
- Assorted Fruit Kebobs \$14.75
- Your Choice Chicken Wings with Ranch Dip \$15.75  
*Choose From: BBQ, Teriyaki, Salt & Pepper, Hot or Honey Garlic*
- Chicken Satay with Coconut Sauce \$19.00
- Grilled Pork and Pineapple Kabobs \$19.00
- Potato Croquet \$15.75
- Teriyaki Steak Skewers \$19.00

**Reception Trays**

- Assorted Sweet Squares (Serves 25) \$55.00/Tray
- Fresh Vegetable Crudité (Serves 20) \$40.00/Tray
- Assorted Fresh Fruit Platter (Serves 20) \$50.00/Tray
- Cheese Tray with Crackers (Serves 20) \$60.00/Tray
- Late Night Snack \$10.00 per person
- Mini Slider Bar \$11.00 per person

*All items are subject to a 15% service charge and 5% GST.*



*Lunch Buffet Packages*  
**\$20.00 per person**  
*Minimum 15 people*

*Dinner Buffet*  
*Minimum 25 people*

**CHOICE OF TWO SIDES**

**Salads**

- Pasta Salad with Roasted Asparagus and Red Peppers
- Classic Caesar Salad
- Garden Greens Salad with Balsamic Dressing
- Rice Salad with Peas and Mushrooms
- Apple Beet Salad with Creamy Dill Dressing
- Potato Salad

**Vegetables**

- Sautéed French Beans with Garlic and Sesame Seeds
- Garlic Roasted Brussel Sprouts
- Lemon Butter Asparagus with Parmesan
- Baby Carrots Glazed with Ginger and Rosemary

**Soups**

- Cream of Mushroom Soup
- Hearty Vegetable Soup

**CHOICE OF ONE HOT ITEM**

- Orange Rosemary Glazed Roast Turkey with Bread Stuffing
- Mustard Glazed Smoked Ham

**CHOICE OF ONE POTATO**

- Creamy Garlic Mashed Potatoes
- Herb Garlic Roasted Mini Potatoes
- Potato au Gratin

Additional Entrée            \$6.00 per person  
Additional Side             \$3.00 per person  
Additional Dessert         \$3.00 per person

**CHOICE OF TWO SALADS**

- Pasta Salad with Roasted Asparagus and Red Peppers
- Classic Caesar Salad
- Garden Greens Salad with Balsamic Dressing
- Rice Salad with Peas and Mushrooms
- Apple Beet Salad with Creamy Dill Dressing
- Potato Salad

**CHOICE OF ONE ENTREE (all prices are per person)**

- Lemon, Spinach and Cheese Stuffed Turkey Roulade with Apple Cider Sauce \$29.25
- Bacon Wrapped Pork Tenderloins with Pineapple Salsa \$28.75
- Slow Roasted Herb Crusted Baron of Beef with Red Wine Peppercorn Sauce \$28.75
- Orange Rosemary Glazed Roast Turkey with Bread Stuffing \$29.25
- Chicken Normandy \$28.25  
*(Chicken Breast with Apple and Cream Sauce)*
- Orange Miso Glazed Baked Salmon \$28.75
- Prime Rib with Port Au Jus \$34.00

**CHOICE OF ONE POTATO**

- Creamy Garlic Mashed Potatoes
- Herb Garlic Roasted Mini Potatoes
- Potato au Gratin

**CHOICE OF ONE VEGETABLE**

- Sautéed French Beans with Garlic and Sesame Seeds
- Garlic Roasted Brussel Sprouts
- Lemon Butter Asparagus with Parmesan
- Baby Carrots Glazed with Ginger and Rosemary

**CHOICE OF ONE DESSERT**

- Classic Apple Crisp with Vanilla Ice Cream
- Warm Chocolate Pudding with Dark Chocolate Ganache
- Coffee Crème Brule
- Warm Bread & Butter Pudding served with Crème Fraiche

*All items are subject to a 15% service charge and 5% GST.*