

WEDDINGS

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

Minimum of 80 guests
Food and Beverage minimums still apply

All Wedding Packages Include:

Complimentary One Night Stay in a Standard Luxury Room
24' x 24' Dance Floor
Cutting and Plating of the Wedding Cake
Cylinder Vase with floating Candle, Round Mirror and Four Votive Candles per Table
Cake Table, Gift Table and DJ Table
Clothed Cocktail Tables
Tablecloths and Napkins
(Available in Ivory and Black)
Chair Covers
(Available in Ivory and Black)
Fully Dedicated Banquet Captain
Complimentary Tasting for up to 4 Guests

Wedding packages exceeding \$65 per guest also include:

In Room Amenity
Champagne Toast for Head Table

Wedding packages exceeding \$75 per guest also include:

Tablesides Wine Service During Dinner for Continuous Bar Package
Additional Standard Luxury Room

Wedding packages exceeding \$85 per guest also include:

Upgrade to a Directors Suite on Wedding Night
Champagne Toast for All Guests

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

WEDDINGS

HORS D'OEUVRES

Choose one or more options from the display or passed hors d'oeuvres choices listed below

DISPLAYS

Crudités Display	\$325 per 100 guests
International & Domestic Cheese Display	\$350 per 100 guests
Cheese & Crudités Combination Display	\$375 per 100 guests
Antipasto Platter	\$375 per 100 guests

BUTLER PASSED

Based on 1 piece per hors d'oeuvres per guest

Choice of 2 hors d'oeuvres passed for one hour	\$7 per guest
Choice of 3 hors d'oeuvres passed for one hour	\$10 per guest
Choice of 4 hors d'oeuvres passed for one hour	\$14 per guest

HORS D'OEUVRES

Classic Deviled Eggs	Corn Cheese Fritter
Antipasto Skewer	Spinach Artichoke Wonton
Watermelon & Prosciutto Skewer	Pork or Vegetable Pot Sticker
Peach and Rhubarb Jam Bruschetta	Toasted Ravioli
Tomato Bruschetta	Italian Meatball
Carpaccio Crostini	Short Rib Biscuit
Crab Crostini	Honey Sriracha Chicken Meatball
Smoked Salmon Crostini	Buffalo Chicken Wontons
Three Cheese Arancini	Shrimp Cocktail
Spinach and Artichoke Arancini	Seared Scallop with Conch Bolognese
Wild Mushroom Arancini	Bacon Wrapped Shrimp

Prices subject to service charge and applicable state tax.

WEDDINGS

PLATED DINNER SELECTIONS

SALADS & SOUPS

Choice of 1

Field Greens with Garden Vegetables
with Choice of Dressing

Traditional Wedge Salad, Bacon,
Pickled Onions, Tomatoes and Bleu Cheese
with Choice of Dressing

Caesar Salad with Herbed Croutons
with Traditional Dressing

Baby Kale, Dried Cherries,
Roasted Pine Nuts and Shaved Parmesan
with Citrus Vinaigrette

Spinach, Bacon, Candied Walnuts,
Aged Cheddar with Warm Bacon Vinaigrette

Cibare Salad with Salami, Tomatoes,
Pepperoncini, Olives, Chickpeas, Provolone
Cheese, Red Wine Vinaigrette

Corn Chowder

Shrimp Bisque

Tomato and Bread Soup

Italian Wedding Soup

Beer Cheese with Rye Croutons

Chicken and Dumplings

Cauliflower Veloute

Toscana

Prices subject to service charge and applicable state tax.

WEDDINGS

DINNER ENTRÉES

Choice of 1

Roasted Airline Chicken Breast with Natural Jus, Fingerling Potatoes, Baby Vegetables
\$33 per guest

Chicken Parmesan with Roasted Red Potatoes, Broccolini
\$33 per guest

Chicken Picatta, Fingerling Potatoes, Haircot Verts
\$33 per guest

Chicken Marsala, Roasted Red Potatoes, Broccolini
\$33 per guest

Pan-Seared Salmon with Beurre Blanc, Creamy Orzo, Spinach, Sun Dried Tomatoes and Asparagus
\$33 per guest

Roasted Cauliflower Steak with Rainbow Swiss Chard, Roasted Mushrooms, Romesco Sauce
\$33 per guest

Gnocchi, Mushroom, Sage served with Brown Butter Sauce
\$33 per guest

Pork Tenderloin with Cherry Demi, Crushed Potatoes, Garlic Roasted Broccolini
\$34 per guest

Roasted Prime Rib of Beef, Au Jus, Horseradish Cream, Garlic Mashed Potatoes, Haircot Verts
\$40 per guest

Pan-Seared Scallops with Citrus Beurre Fondue, Sweet Pea Risotto, Asparagus
\$42 per guest

Roasted NY Strip Loin with Natural Jus, Potato Gratin, Baby Vegetables
\$42 per guest

Sea Bass with Saffron Brodo, Parmesan Risotto, Tomatoes, Asparagus
\$42 per guest

Lamb Chops with Sweet Pea Puree, Braised Rainbow Chard, Fingerling Potatoes, Roasted Carrots
\$45 per guest

Braised Beef Short Rib with Natural Reduction, Mascarpone Polenta, Baby Root Vegetables
\$46 per guest

8 oz. Center Cut Filet with Barolo Demi, Herb Whipped Potatoes, Asparagus, Baby Carrots
\$48 per guest

Prices subject to service charge and applicable state tax.

WEDDINGS

DINNER DUO ENTRÉES

New York Strip Steak and Grilled Salmon, Herb Butter, Wild Rice Pilaf, Baby Vegetables
\$48 per guest

Filet of Beef with Natural Jus and Chicken Breast with Maître D Butter
Fingerling Potatoes, Asparagus and Baby Carrots
\$50 per guest

Filet of Beef with Natural Jus and Jumbo Shrimp with Citrus Buerre Blanc
Creamy Polenta and Tuscan Kale
\$54 per guest

Braised Short Rib with Braising Jus and Lobster Tortelli with Buerre Fondue, Baby Vegetables and Peas
\$58 per guest

Filet of Beef with Natural Jus and Pan Seared Halibut with Buerre Fondue
Roasted Red Potatoes and Baby Vegetables
\$62 per guest

Prices subject to service charge and applicable state tax.

WEDDINGS

DINNER BUFFET

Includes Freshly Baked Bread, Butter, and Coffee Service

COLD SELECTIONS

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

Italian Wedding Soup	Roasted Beet Salad with Arugula and Goat Cheese with Raspberry Champagne Vinaigrette
Fresh Fruit Salad	Brussel Sprout Salad with Bacon Maple Vinaigrette
Traditional Caesar Salad	Tossed Salad with Choice of Dressing
Tomato and Mozzarella Salad	Cibare Salad with Salami, Tomatoes
Spinach Salad with Apples, Pecans and Feta Cheese	Pepperoncini's, Provolone, Olives, Chickpeas with Red Wine Vinaigrette

MAIN ENTRÉE SELECTIONS

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

Whole Roasted Beef Tenderloin with Wild Mushrooms, Peas and Pearl Onions
Braised Chicken with Grilled Lemon and Marinated Artichokes
Pan Seared Salmon with Fennel and Tomato Confit
Roasted Chicken with Pan Jus
Slow Roasted Strip Loin with Fire Roasted Tomatoes and Cippolini Onions
Roasted Pork Loin with Cherry Demi
Chicken Marsala, Wild Mushroom Sauce
Chicken Parmesan
Chicken Picatta
Chipotle Rubbed Pork Loin
Shrimp Scampi
Stripped Bass, Braised Tomato, Fennel, Grilled Lemon

ACCOMPANIMENTS

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

Barbecued Baked Beans	Whipped Sweet Potatoes
Herb Roasted Red Skin Potatoes	Steamed Broccoli
Garlic Whipped Potatoes	Spiced Cauliflower
Au Gratin Potatoes	Roasted Asparagus
Blended Wild Rice	Glazed Baby Carrots
Sweet Corn Soufflé	Couscous with Nuts and Dried Fruit
Rice Pilaf	Roasted Root Vegetables
Macaroni and Cheese	Quinoa Pilaf
Brown Butter Green Beans	Creamy Orzo with Roasted Tomato and Spinach

OPTION 1: \$34 per guest

OPTION 2: \$38 per guest

Prices subject to service charge and applicable state tax.

WEDDINGS

OPEN BAR

\$100 per bartender

BEER, WINE & SODA BAR

House Wines CK Mondavi Wines Chardonnay Cabernet Sauvignon Merlot Relax Riesling Beringer White Zinfandel	Domestic Beers Budweiser Bud Light Bud Select Mich Ultra O'Doul's Non-Alcoholic	Imported / Craft Beers Choose 3 Heineken Corona Stella Artois IPA / Schlafly Seasonal	Soft Drinks Sprite Coke Diet Coke
--	---	--	---

2 Hours \$20 per guest | 3 Hours \$25 per guest | 4 Hours \$28 per guest | 5 Hours \$34 per guest

HOUSE BRAND BAR

House Brand Liquors Dewar's Scotch Jim Beam Whiskey Tanqueray Gin Cruzan Coconut Rum Cruzan Light Rum Captain Morgan Rum Sauza Tequila Absolut Vodka Arrow Amaretto	Tier 1 Wines Hahn Chardonnay Hess Select Cabernet Chataeu Ste. Michelle Merlot Relax Riesling Alois Lageder Pinot Grigio Beringer White Zinfandel	Domestic Beers Budweiser, Bud Light, Bud Select, Mich Ultra, O'Doul's Non-Alcoholic
	Soft Drinks Sprite Coke Diet Coke	Imported / Craft Beers Choose 3 Heineken Corona Stella Artois IPA / Schlafly Seasonal

2 Hours \$22 per guest | 3 Hours \$28 per guest | 4 Hours \$34 per guest | 5 Hours \$40 per guest

Prices subject to service charge and applicable state tax.

WEDDINGS

PREMIUM BRAND BAR

Premium Brand Liquors

Glenlivet Scotch
Jack Daniel's Whiskey
Jameson Irish Whiskey
Bombay Sapphire Gin
Malibu Coconut Rum
Bacardi Silver Rum
1800 Tequila
Tito's Vodka
DiSaronno Amaretto
Hennessy VS Cognac

Tier 2 Wines

Franciscan Chardonnay
Louis Martini Cabernet Sauvignon
Franciscan Merlot
Alois Lageder Pinot Grigio
Beringer White Zinfandel

Soft Drinks

Sprite
Coke
Diet Coke

Domestic Beers

Budweiser, Bud Light,
Bud Select, Michelob Ultra,
O'Doul's Non-Alcoholic

Imported / Craft Beers

Choose 3

Heineken
Corona
Stella Artois
IPA / Schlafly Seasonal

2 Hours \$24 per guest | 3 Hours \$31 per guest | 4 Hours \$38 per guest | 5 Hours \$45 per guest

LUXURY BRAND BAR

Luxury Brand Liquors

Glenfiddich 12 Scotch
Makers Mark
Bulleit Rye Whiskey
Hendricks Gin
Malibu Coconut Rum
Mt. Gay Eclipse Rum
Bushmill Irish Whiskey
Patron Reposado Tequila
Grey Goose Vodka
DiSaronno Amaretto

Tier 3 Wines

Chateau Montelena Chardonnay
Uppercut Cabernet Sauvignon
Duckhorn Merlot
Alois Lageder Pinot Grigio
Beringer White Zinfandel

Soft Drinks

Sprite
Coke
Diet Coke

Domestic Beers

Budweiser, Bud Light,
Bud Select, Mich Ultra, Miller
Lite, O'Doul's Non-Alcoholic

Imported / Craft Beers

Choose 3

Heineken
Corona
Stella Artois
IPA / Schlafly Seasonal

2 Hours \$30 per guest | 3 Hours \$38 per guest | 4 Hours \$46 per guest | 5 Hours \$54 per guest

Prices subject to service charge and applicable state tax.

WEDDINGS

BAR PACKAGE ENHANCEMENTS

CHAMPAGNE TOAST

House Champagne

\$7 per guest

Prosecco

\$9 per guest

WINE SERVICE DURING DINNER

TIER 1 WINES

Hahn Chardonnay

Rodney Strong Cabernet Sauvignon, Dry Creek Merlot

Relax Riesling, Beringer White Zinfandel

\$7 per guest

TIER 2 WINES

Franciscan Chardonnay, Louis Martini Cabernet Sauvignon

Rodney Strong Merlot, Beringer White Zinfandel

\$10 per guest

GOURMET COFFEE STATION

Freshly Brewed Regular and Decaffeinated Coffee with Shaved Chocolate, Whipped Cream, Flavored Syrups

\$9 per guest

Prices subject to service charge and applicable state tax.

WEDDINGS

CHILDREN'S MENU

Plated Entrée

Children ages 4-12

Fresh Fruit Cup

Chicken Fingers, Macaroni and Cheese and Green Beans served with Ranch and Ketchup

Chocolate Chip Cooke

Soft Drink & Juice Package

\$26 per guest

Soft Drink Package

Guests 13-20

Bottled Water

Coke, Diet Coke, Sprite

Assorted Fruit Juices

\$11 per guest for (4) hours

Prices subject to service charge and applicable state tax.

WEDDINGS

DINNER ENHANCEMENTS

\$100 chef's labor fee per 50 guests

BEEF STRIP LOIN

Approximately 25 servings

Served with Creamy Horseradish and Freshly Baked Rolls
\$300 each

CARVED PRIME RIB

Approximately 25 servings

Served with Creamy Horseradish, Mustard and Freshly Baked Rolls
\$300 each

BOURBON GLAZED HAM

Approximately 25 servings

Served with Assorted Mustards, Mayonnaise and Freshly Baked Rolls
\$200 each

ROASTED TURKEY BREAST

Approximately 15 servings

Served with Mayonnaise, Cranberry Sauce and Freshly Baked Rolls
\$125 each

BEEF TENDERLOIN

Approximately 15 servings

Served with Creamy Horseradish, Mustard, Mayonnaise and Freshly Baked Rolls
\$300 each

BACON WRAPPED PORK LOIN

Approximately 25 servings

Served with Apricot Jus
\$250 each

Prices subject to service charge and applicable state tax

WEDDINGS

CONFECTIONS

CHOCOLATE DIPPED STRAWBERRIES

(1) per place setting

\$5 per guest

CUSTOM DESSERT PLATE

(painted dessert plate with

\$5 per guest

MINIATURE DESSERT BUFFET

Minimum order of (3) dozen

Chocolate Éclairs
Fruit Tartelettes
French Macaroons
Blondie Bars
Tiramisu Chocolate Cups
Cheesecake Bites

Red Velvet Mini Cupcakes
Chocolate Raspberry Tart
Vanilla Panna Cotta with Berries
Brownie Shooter
Apple Crostata
Black Forest Cup
Chocolate Fudge

Strawberries dipped in Chocolate
Oreo Chocolate Cup
Lemon Meringue Pie
Vanilla Crème Puff
Crème Brule

\$36 per dozen

GELATO BAR

\$100 chef's labor fee per 50 guests

Minimum 50 guests

Choice of 4

French Vanilla
Chocolate Fudge
Strawberry Cheesecake

Mint Chocolate Chip
Butter Pecan

Salted Caramel
Raspberry Sorbet
Lemon Sorbet

Assorted Toppings include:

Pecans, Cherries, Shaved Chocolate, Assorted Sprinkles, Whipped Cream, Chocolate Sauce, Berry Sauce Caramel Sauce

\$11 per guest

Prices subject to service charge and applicable state tax.

WEDDINGS

CONFECTIONS

MACAROON STATION

Minimum 25 guests

Choice of 4

Blueberry
Coffee
Mango

Pistachio
Lemon
Raspberry

Vanilla Bean
Orange
Blackberry

\$9 per guest

GRANDMA'S PIE & COBLER TABLE

Minimum 25 guests

Apple, Cherry, Mixed Berry, Coconut Cream, Banana Cream, Chocolate Silk, Lemon, Peach
\$9 per guest

CREPE STATION

\$100 chef's labor fee per 50 guests

Minimum 25 guests

Strawberry Crepe
Nutella Crepe
Banana Crepe
Cinnamon Crepe

Vanilla Gelato, Fresh Berries, Whipped Cream
\$11 per guest

BANANA FOSTER STATION

\$100 chef's labor fee per 50 guests

Minimum 25 guests

Bananas, Spiced Rum, Cinnamon Sugar, Vanilla Gelato, Orange Almond Biscotti
\$11 per guest

Prices subject to service charge and applicable state tax.

WEDDINGS

LATE NIGHT SNACK

ASIAN STATION

Chicken and Beef Fried Rice served with Carrots, Broccoli, Baby Corn and Snap Peas

Pork and Vegetable Pot Stickers

\$12 per guest

MINI SLIDER AND FRENCH FRY STATION

SLIDERS

(Choice of 2)

Beef, Buffalo Chicken, Black Bean, Pulled Pork

FRENCH FRY BAR

Served Ketchup, Ranch and BBQ Sauce

French Fries and Waffle Fries

\$10 per guest

TASTE OF CIABRE

PIZZA

(Choice of 2)

Cheese, Pepperoni, Buffalo Chicken, Supreme

Toasted Ravioli

Served with Marinara Dipping Sauce

\$10 per guest

DIP STATION

Served with Corn Tortilla and Toasted Pita Chips

Queso Cheese, Spinach Artichoke, Guacamole

\$8 per guest

SOFT PRETZELS

Served with Beer Cheese

\$5 per guest

Prices subject to service charge and applicable state tax.