

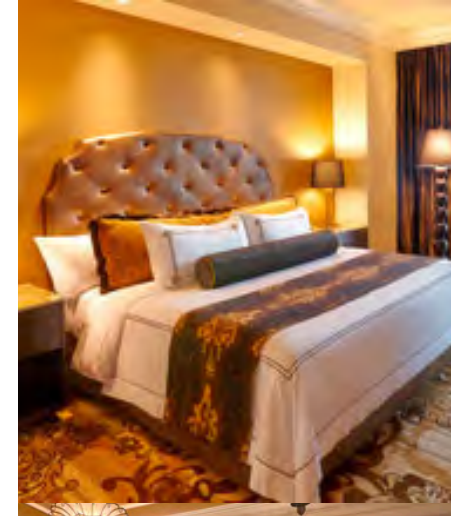
CATERING MENU

RIVERCITY[®]
CASINO & HOTEL



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MEETINGS & EVENTS

An entertainment oasis with award winning restaurants, 198 luxurious guest rooms, and over 10,000 square feet of conference space featuring an Event Center with a built-in-stage and 23 foot LCD screen. River City offers a variety of flexible spaces, state of the art audio visual and award-winning chef's schooled in culinary excellence to exceed every expectation

LUXURY HOTEL ACCOMODATIONS

Invite your guests to enjoy our 198 room, 4 Diamond, luxury hotel. Discounted hotel rates are available for your wedding guests.

HOSPITALITY SUITES

Our Hospitality Suite provides an intimate setting for your VIPs to enjoy throughout their stay. Suite rental is \$350 per day plus tax. Catering is available, please see our Catering menus below.

AUDIO VISUAL

Our state-of-the-art audio visual includes a 26' LED Wall, customizable lighting and dynamic sound. River City provides audio visual services in-house and our experienced AV technicians are on-site to provide a seamless, yet cost effective audio visual experience.

GROUP DINING

Our event professionals will be delighted to recommend on-site dining options for your stay.

1904 Steak House

From seared Atlantic Salmon and Lobster Bisque, to scallops and juicy prime cuts, 1904 Steak House has something to delight every taste bud at an equally tasty price point. Enjoy a private dining experience for 11-50 guests in our private dining room.

Beerhouse

Enjoy food and drinks at our 20-foot communal table, specially designed for groups up to 22. We have more than 100 types of microbrews from around the world and over 15 beers on tap (including River City's own house brew, 1904 Lager).

Cibare Italian Kitchen

Cibare Italian Kitchen is bringing Little Italy to The Best City in St. Louis, featuring classic Italian recipes prepared to perfection. The menu features a delicious selection of house-made pasta, Neapolitan-style pizza and entrees made with locally sourced ingredient



CONTINENTAL BREAKFAST MENUS

EXPRESS CONTINENTAL

Orange, Apple and Cranberry Juice, Fruit-Filled Danishes, Muffins and Croissants, Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water

\$20 per guest

CONTINENTAL BREAKFAST

Orange, Apple and Cranberry Juice, Sliced Fresh Fruit, Fruit-Filled Danishes, Muffins and Croissants, Bagels, Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water

POWERFOODS CONTINENTAL BREAKFAST

Orange, Apple and Cranberry Juice, Sliced Fresh Fruit, Steel Cut Oatmeal, Yogurt with Berries and Nuts, Bagels, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water

\$24 per guest

CONTINENTAL BREAKFAST ENHANCEMENTS

Minimum 10 guest

Bagels and Cream Cheese

\$6 per guest

Yogurt, Fruit and Granola Parfait

\$7 per guest

Assorted Mini Quiche

\$8 per guest

Individual Fruit-Flavored Yogurts

\$6 per guest

Cereals and Granola Served with Skim and Low Fat Milk

\$6 per guest

CONTINENTAL BREAKFAST SANDWICHES

Minimum 10 each

Croissant Sandwich with Portobello, Goat Cheese, Arugula and Tomato Jam

\$10 per guest

Croissant Sandwich with Scrambled Egg, Country Ham and Swiss Cheese

\$10 per guest

Biscuit Sandwich with Scrambled Egg and Canadian Bacon

\$10 per guest

Biscuit Sandwich with Scrambled Egg and Sausage Patty

\$10 per guest

Biscuit Sandwich with Scrambled Egg, Bacon and Cheddar

\$10 per guest





PLATED BREAKFAST

Chilled Fruit Juices - Orange, Apple and Cranberry, Infused Water Station Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Milk

Fruit-Filled Danishes, Muffins and Croissants Butter and Fruit Preserves

Choice of 1

Fresh Scrambled Eggs
Ham and Cheddar Scramble
Denver Scramble
Roasted Mushroom and Spinach Quiche
Caramelized Onion and Bacon Quiche
Waffles with Syrup
Pancakes with Syrup

Choice of 1

Hickory-Smoked Bacon
Sausage Links
Turkey Sausage
Sausage Patty
Petite Sirloin (\$9 per guest)

Choice of 1

Breakfast Potatoes
Hash Browns
Potato Casserole
\$28 per guest



BREAKFAST BUFFETS

RIVER CITY BREAKFAST BUFFET

Minimum 25 guests

Chilled Fruit Juices - Orange, Apple and Cranberry, Infused Water Station Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Milk

Sliced Fresh Fruit
Scrambled Eggs
Hickory-Smoked Bacon
Sausage Links
Breakfast Potatoes
Fruit-Filled Danishes, Muffins and Croissants
Butter and Fruit Preserves
\$29 per guest

SWEET AND SAVORY BREAKFAST BUFFET

Minimum 25 guests

Chilled Fruit Juices - Orange, Apple and Cranberry, Infused Water Station Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Milk

Sliced Fresh Fruit
Denver Scramble
Hickory-Smoked Bacon
Sausage Links
Breakfast Potatoes
French Toast with Syrup
Cinnamon Roll Casserole
Fruit-Filled Danishes, Muffins and Croissants
Butter and Fruit Preserves
\$33 per guest

BREAKFAST BUFFETS

COUNTRY BREAKFAST BUFFET

Minimum 25 guests

Chilled Fruit Juices - Orange, Apple and Cranberry,
Infused Water Station
Freshly Brewed Regular and Decaffeinated Coffee, Herbal
Teas, Milk

Sliced Fresh Fruit

Denver Scramble

Hickory-Smoked Bacon

Country Ham

Biscuits & Sausage Gravy

Potato Casserole

Fruit-Filled Danishes, Muffins and Croissants

Butter and Fruit Preserves

\$34 per guest

OMELET STATION

\$100 chef's fee per 50 guests

Country Ham

Hickory Smoked Bacon

Cheddar Cheese

Peppers

Spinach

Mushrooms

Onions

Tomatoes

\$15 per guest

BREAKFAST BUFFET ENHANCEMENTS

Minimum 25 guests

Individual Fruit-Flavored Yogurts

\$6 per guest

French Toast with Syrup

\$6 per guest

Biscuits with Country Gravy

\$6 per guest

Cholesterol-Free Eggs

\$6 per guest

Turkey Sausage Links

\$6 per guest

Pancakes with Syrup

\$6 per guest

Belgian Waffles with Syrup

\$6 per guest

Oatmeal

\$6 per guest



BRUNCH



BRUNCH BUFFET MENU

Minimum 25 guests

Cobb Salad
Cajun Shrimp Alfredo
Fried Chicken
Scrambled Eggs
Hickory-Smoked Bacon OR Sausage Links
Roasted Red Potatoes
Blueberry Lemon Curd Brioche French Toast
Sliced Fresh Seasonal Fruit Display

-
Fruit-Filled Danishes, Muffins and Croissants Butter and Fruit Preserves
Infused Water, Chilled Fruit Juices - Orange, Apple and Cranberry
Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas, Milk

\$44 per guest

BRUNCH BEVERAGE MENU

Mimosa Bar

Champagne & Sparkling Rose

Orange, Grapefruit and Cranberry Juice Fresh Berries

Bloody Mary Bar

Tito's Handmade Vodka, Bloody Mary Mix

Candied Bacon, Pepperoncini, Olive's, Celery, Lime

Domestic Beers

High Noon Seltzer

Budweiser, Bud Light, Bud Select, Miller Lite

Michelob Ultra, Heineken NA

2 Hours \$25 per guest | 3 Hours \$31 per guest | 4 Hours \$38 per guest | 5 Hours \$45 per guest

BREAK MENU

SUNRISE MEETING BREAK PACKAGE

CONTINENTAL BREAKFAST

Orange, Apple and Cranberry Juice, Sliced Fresh Fruit, Fruit-Filled Danishes, Muffins and Croissants, Bagels, Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water

Choice of Hot Breakfast Sandwich

(choice of 2)

Croissant Sandwich with Portobello, Goat Cheese, Arugula and Tomato Jam

Croissant Sandwich with Scrambled Egg, Country Ham and Swiss Cheese

Biscuit Sandwich with Scrambled Egg and Canadian Bacon

Biscuit Sandwich with Scrambled Egg and Sausage Patty

Biscuit Sandwich with Scrambled Egg, Bacon and Cheddar Cheese

\$26 per guest

ALL DAY BEVERAGE BREAK

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water, Soft Drinks (coke, diet coke, sprite)

\$20 per guest

MID-AFTERNOON BREAK

Cookies and Chocolate Brownies

Hot Pretzels with Cheese Sauce and Spicy Mustard

\$10 per guest

\$50 per guest if all three breaks are purchased

BEVERAGE BREAKS

ALL DAY BEVERAGE BREAK

(refreshed for 8 hours)

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water, Soft Drinks (coke, diet coke, sprite)

\$20 per guest

HALF-DAY DAY BEVERAGE BREAK

(refreshed for 4 hours)

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water, Soft Drinks (coke, diet coke, sprite)

\$10 per guest





BREAKS

ONE-HOUR SPECIALITY THEME BREAKS

ICE-CREAM BARS

(minimum 25 guests)

Novelty Ice Cream Bars
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Soft Drinks and Bottled Water

\$16 per guest

CUPCAKE STATION

(minimum 25 guests)

Chocolate with Chocolate Ganache Icing
Red Velvet with Cream Cheese Frosting
Vanilla with Butter Cream Icing
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Soft Drinks and Bottled Water

\$16 per guest

STADIUM BREAK

(minimum 25 guests)

Hot Pretzels with Mustard and Cheese Sauce
Nachos with Cheese Sauce, Jalapenos, Salsa and Sour Cream
Roasted Peanuts, Assorted Popcorn
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Soft Drinks and Bottled Water

\$17 per guest

HEALTH & HAPPINESS

(minimum 10 guests)

Whole Fruit, Hummus and Pita Bread, Vegetable Crudité, Fruit Skewers, Flavored Yogurts, Granola Bars
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Soft Drinks and Bottled Water

\$14 per guest

SWEET & SALTY

(minimum 15 guests)

Cookies and Chocolate Brownies
Hot Pretzels with Cheese Sauce and Spicy Mustard
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Soft Drinks and Bottled Water

\$14 per guest

BREAK MENU

A LA CARTE BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee

\$48 per gallon

Specialty Flavored Coffees

\$5 Each

Iced Tea

\$4.50 Each

Soft Drinks

\$35 per Dozen

Bottled Water

\$33 per Dozen

Bottled Fiji Water

\$33 per Dozen

Lemonade

\$5 Each

Individual Bottled Fruit Juice

\$5 Each

Powerade

\$6.50 Each

Red Bull - Regular and Sugar Free

\$5.50 Each

Herbal Teas

\$4.50 each

A LA CARTE SNACKS

Candy Bars and M&M's

\$5 Each

Hot Soft Pretzels with Mustard

\$6.50 Each

Novelty Ice Cream Bars

\$5.50 Each

Frozen Fruit Bars

\$4.50 Each

Assorted Cereals and Granola

Served with Low Fat and Skim Milk

\$5 Each

Individual Fruit-Flavored Yogurt

\$5 Each

Whole Fresh Fruit

Bananas, Apples and Seasonal Varieties

\$4.50 Each

Fruit-Filled Danishes, Muffins and Croissants

\$35 per Dozen

Sliced Bagels with Cream Cheese

\$33 per Dozen

Specialty Breads

Zucchini Bread, Banana Nut, Coffee Cake

\$33 per Dozen

Jumbo Cookies

Chocolate Chip, Oatmeal Raisin,

Goopy Butter

\$33 per Dozen

Granola Bars

\$5 Each

Power Bars

\$6.50 Each





LUNCH

PLATED LUNCH SELECTIONS

All Entrées include choice of Soup or Salad, Entrée, Dessert, Fresh Baked Rolls and Butter Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Water and Iced Tea
(Minimum 15 guests)

SALADS & SOUPS

Choice of 1

House Salad

cucumber, carrot, with choice of dressing

Traditional Wedge Salad

bacon, pickled onions, tomatoes, choice of dressing

Caesar Salad

herbed Croutons, parmesan, caesar dressing

Field Greens

blueberry, manchego, pistachio, yuzu vinaigrette

Butternut Squash

Minestrone

Spinach Salad

bacon, candied walnuts, aged cheddar with vinaigrette

Italian Salad

salami, tomatoes, pepperoncini's, olives, chickpeas, provolone cheese, red wine vinaigrette

Corn Chowder

Beerhouse Beer Cheese Soup

Tomato Bisque

COLD ENTRÉE SELECTION

Turkey Club on Focaccia, House-made Chips

\$24 per guest

Grilled Chicken Caesar Salad, Croutons, Traditional Dressing

\$24 per guest

Grilled Chicken Cobb Salad, Tomatoes, Egg, Bacon, Bleu

Cheese, Choice of Dressing

\$25 per guest

Roast Beef and Boursin on House-made Baguette, Arugula, Roasted Tomatoes, Lemon Pepper Chips

\$25 per guest

LUNCH

HOT ENTRÉE SELECTION

All Entrées include choice of Soup or Salad, Entrée, Dessert, Fresh Baked Rolls and Butter Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Water and Iced Tea
(Minimum 15 guests)

Cheese Tortellini

marinara, garden vegetables, parmesan
\$29 per guest

Roasted Airline Chicken Breast with Natural Jus

garlic whipped potatoes, chef's selection vegetable
\$40 per guest

Chicken Parmesan

italian herb-crusted chicken breast, tomato sauce, mozzarella,
served with garlic roasted red potatoes and green beans
\$36 per guest

Chicken Piccata

lightly breaded chicken breast, herb lemon butter sauce, capers,
served with roasted red potatoes and broccoli
\$36 per guest

Chicken Marsala

roasted chicken breast, wild mushroom marsala sauce, served with
garlic whipped potatoes and green beans
\$36 per guest

Pan-Seared Salmon

buerre blanc, served with fingerling potatoes and asparagus
\$38 per guest

Pork Tenderloin

sliced pork tenderloin, cherry demi-glace
\$38 per guest

Beef Tenderloin

sliced beef tenderloin, red wine sauce
\$52 per guest

Filet Mignon

pan-seared filet mignon, red wine demi-glace
\$62 per guest

Potato Gnocchi

roasted mushroom, sweet pea, thyme, brown butter sauce
\$38 per guest

Roasted Cauliflower Steak

sautéed spinach, roasted mushrooms, romesco sauce
\$38 per guest

DESSERT

Choice of 1

Cheesecake

Chocolate Caramel Cake

Double Chocolate Cake

St. Louis Goopy Butter Cake

Key Lime Pie

Red Velvet Cheesecake





LUNCH

LUNCH BUFFETS

Lunch buffet selections include water, iced tea, freshly brewed coffee, and assorted rolls with butter.

SALAD SELECTIONS

Choice of 2

Potato Salad

Fresh Fruit Salad

Traditional Caesar Salad

Marinated Tomato and Mozzarella Salad

Brussel Sprout Salad with Bacon Maple Vinaigrette

Tossed Salad with Choice of Dressing

Italian Salad with Salami, Tomatoes, Pepperoncini's, Provolone, Olives, Chickpeas with Red Wine Vinaigrette

MAIN ENTRÉE SELECTIONS

Choice of 2

Braised Chicken with Grilled Lemon and Marinated Artichokes

Roasted Chicken with Pan Jus

Chicken Parmesan

Pan Seared Salmon with Fennel and Tomato Confit

Shrimp Scampi Pasta

Roasted Cod, Grilled Lemon, Lemon Dill Sauce

Roasted Pork Loin with Cherry Demi-Glace

Slow Roasted Strip Loin

House-Made Meatballs with Mariana and Parmesan

Pot Roast with Root Vegetables

ACCOMPANIMENTS

Choice of 2

Macaroni and Cheese

Whipped Sweet Potatoes

Garlic Whipped Potatoes

Herb Roasted Red Skin Potatoes

Creamy Orzo with Roasted Tomato and Spinach

Couscous with Nuts and Dried Cherries

Blended Wild Rice

Rice Pilaf

Brown Butter Green Beans

Steamed Broccoli

Spiced Cauliflower

Roasted Asparagus

DESSERT

Choice of 2

Cheesecake

Chocolate Caramel Cake

Carrot Cake

St. Louis Gooey Butter Cake

Key Lime Pie

Cookies

White Chocolate Cherry Cake

Brownies

\$41 per guest

LUNCH BUFFETS

ST. LOUIS BBQ LUNCH BUFFET

lunch buffet selections include water, iced tea, freshly brewed coffee, and assorted rolls with butter.

SALAD SELECTIONS

Tossed Salad with Assorted Dressings
Cole Slaw
Cucumber Salad

MAIN ENTRÉE SELECTIONS

BBQ Pulled Pork
Smoked Chicken
Smoked Brisket (46 per guest)

ACCOMPANIMENTS

Brown Butter Green Beans
Man n Cheese
Baked Beans

DESSERT

Chocolate Caramel Cake
Goey Butter Cake
\$40 per guest

GOOD FORTUNE LUNCH BUFFET

lunch buffet selections include water, iced tea, freshly brewed coffee.

SALAD SELECTIONS

Mandarin Orange Salad
Lo mein Salad

MAIN ENTRÉE SELECTIONS

General Tso Chicken
Mongolian Beef and Broccoli

ACCOMPANIMENTS

Vegetable Fried Rice
Stir-Fried Vegetables
Crab Rangoon

DESSERT

Yuzu cheesecake
Fortune Cookies
\$40 per guest





LUNCH BUFFETS

ITALIAN LUNCH BUFFET

lunch buffet selections include water, iced tea, freshly brewed coffee, and assorted rolls with butter

SALAD SELECTIONS

Traditional Caesar Salad

Italian Salad with Salami, Tomatoes, Pepperoncini's, Provolone, Olives, Chickpeas with Red Wine Vinaigrette

MAIN ENTRÉE SELECTIONS

House-made Meatballs with Marinara

Chicken Parmesan

ACCOMPANIMENTS

Mostaccioli

Herb Roasted Red Skin Potatoes

Brown Butter Green Beans

DESSERT

Chocolate Cake

Cannoli

\$37 per guest



SOUTHWEST LUNCH BUFFET

lunch buffet selections include water, iced tea, and freshly brewed coffee

SALAD SELECTIONS

Tossaed Salad with Cilnatro Lime Vinaigrette

Roasted Corn and Black Bean Salad

Chips and Salsa

MAIN ENTRÉE SELECTIONS

Pollo Asado

Carne Asada

Cilantro Rice

Black Peans or Pinto Beans

ACCOMPANIMENTS

Flour Tortillas

Shredded Monterey Jack Cheese, Diced Onions,

Shredded Lettuce, Slice Jalapenos, Sour Cream

DESSERT

Churros

Tres Leches

\$34 per guest

LUNCH BUFFETS

COLD DELI BUFFET

Minimum 10 guests

SANDWICHES AND WRAPS

(Choice of 3)

Turkey Club on Croissant

White Cheddar Cheese, Lettuce and Tomato

Veggie Wrap

Hummus, Tomato Tapenade, Aged Provolone, Cucumber, Red Onion, Arugula, Tomato, Peppadew Peppers and Banana Peppers

Steak and Boursin on Ciabatta

Arugula, Roasted Tomatoes

Chicken Caesar Wrap

Romaine, Caesar Dressing, Parmesan

Buffalo Chicken Wrap

Romaine, Cheddar Cheese, Ranch Dressing

Southwest Chicken Wrap

Roasted Corn, Black Beans, Diced Tomato, Romaine Chipotle Ranch Dressing

Italian Club on Ciabatta

Pepperoncini, Arugula, Red Onion, Provolone

SIDE ITEMS

(Choice of 2)

Mixed Green Salad with Assorted Dressings

Fresh Fruit Salad

House-Made Potato Chips

Assorted Flavored Chips

Potato Salad

Served with Cookies and Brownies Freshly Brewed Regular and Decaffeinated Coffee Herbal Teas, Water and Iced Tea

\$31 per guest

16 River City Casino & Hotel

BOXED LUNCHES

Minimum 10 guests

SANDWICHES AND WRAPS

(Choice of 3)

Turkey Club on Croissant

White Cheddar Cheese, Lettuce and Tomato

Veggie Wrap

Hummus, Tomato Tapenade, Aged Provolone, Cucumber, Red Onion, Arugula, Tomato, Peppadew Peppers and Banana Peppers

Steak and Boursin on Ciabatta

Arugula, Roasted Tomatoes

Chicken Caesar Wrap

Romaine, Caesar Dressing, Parmesan

Italian Club on Ciabatta

Pepperoncini, Arugula, Red Onion, Provolone

Ham on Wheat

Cheddar Cheese, Lettuce and Tomato

Cobb Salad

Romaine, Hard Boiled Egg, Crispy Bacon, Cherry Tomatoes, Avacado

Chicken Caesar Salad

Romaine, Caesar Dressing, Parmesan

Veggie Wrap

Hummus, Tomato Tapenade, Aged Provolone, Cucumber, Red Onion, Arugula, Tomato, Peppadew Peppers and Banana Peppers

Served with Whole fresh Fruit, Potato Chips, Cookie and Soft Drink or Bottled Water

\$28 per guest

Prices subject to service charge and applicable tax





DINNER

PLATED DINNER SELECTIONS

Plated dinners are served with your choice of salad, entrée, accompaniment, vegetable, dessert, freshly brewed coffee, iced tea and assorted dinner rolls with butter.

SALADS & SOUPS

Choice of 1

House Salad

cucumber, carrot, with choice of dressing

Traditional Wedge Salad

bacon, pickled onions, tomatoes, choice of dressing

Caesar Salad

herbed Croutons, parmesan, caesar dressing

Field Greens

blueberry, manchego, pistachio, yuzu vinaigrette

Spinach Salad

bacon, candied walnuts, aged cheddar with vinaigrette

Italian Salad

salami, tomatoes, pepperoncini's, olives, chickpeas, provolone cheese, red wine vinaigrette

Italian Wedding Soup

Toscana Soup

Roasted Red Pepper and Gouda soup

DINNER ENTRÉE SELECTION

Roasted Airline Chicken Breast with Natural Jus

\$40 per guest

Chicken Parmesan

italian herb-crust chicken breast, tomato sauce, mozzarella
\$38 per guest

Chicken Piccata

lightly breaded chicken breast, herb lemon butter sauce, capers
\$38 per guest

Chicken Marsala

roasted chicken breast, wild mushroom marsala sauce
\$40 per guest

Pan-Seared Salmon

beurre blanc
\$42 per guest

Pan-Seared Corvina Sea Bass

seared bass, roasted tomatoe beurre blanc
\$59 per guest

Pork Tenderloin

sliced pork tenderloin, cherry demi-glace
\$42 per guest

Beef Tenderloin

sliced beef tenderloin, red wine sauce
\$55 per guest

Filet Mignon

pan-seared filet mignon, red wine demi-glace
\$62 per guest

Braised Beef Short Rib

red wine demi-glace
\$58 per guest

Potato Gnocchi

roasted mushroom, sweet pea, thyme, brown butter sauce
\$38 per guest

Roasted Cauliflower Steak

sautéed spinach, roasted mushrooms, romesco sauce
\$58 per guest

DINNER

PLATED DINNER SELECTIONS (CONT.)

Plated dinners are served with your choice of salad, entrée, accompaniment, vegetable, dessert, freshly brewed coffee, iced tea and assorted dinner rolls with butter.

DINNER DUO ENTRÉES

Filet of Beef and Pan-Seared Salmon with Herb Butter
\$69 per guest

Filet of Beef with Natural Jus and Chicken Breast with Maître D Butter
\$66 per guest

Filet of Beef with Natural Jus and Jumbo Shrimp with Citrus Beurre Blanc
\$68 per guest

Braised Short Rib with Braising Jus and Chicken Breast with Herb Butter
\$62 per guest

Roasted Top Sirloin of Beef with Red Wine Demi-Glace and Pan-Seared Salmon with Beurre Blanc
\$52 per guest

ACCOMPANIMENTS

Choice of 2

Creamy Orzo, Spinach, Sun Dried Tomatoes
Roasted Red Skin Potatoes
Boursin Whipped Potatoes
Fingerling Potatoes

Au Gratin Potatoes
Rice Pilaf
Roasted Root Vegetables
Asparagus
Baby Vegetables

Brown Butter Green Beans
Garlic Roasted Broccolini
Spiced Cauliflower
Honey Roasted Carrots

DESSERT

Choice of 1

Strawberry Short Cake
Tiramisu
St. Louis Cheese Cake
Pineapple Upside Down Cake

Chocolate Caramel Cake
White Chocolate Cherry Cake
Key Lime Pie
Flourless Chocolate Torte





DINNER

DINNER BUFFET

Dinner buffet selections include freshly brewed coffee, iced tea and assorted dinner rolls with butter

SOUP & SALAD SELECTIONS

Choice of 2

Italian Wedding Soup

Fresh Fruit Salad

Traditional Caesar Salad

Tomato and Mozzarella Salad

Spinach Salad with Apples, Pecans and Feta Cheese Roasted

Brussels Sprout Salad with Bacon Maple Vinaigrette

Tossed Salad with Choice of Dressing

Italian Salad with Salami, Tomatoes, Pepperoncini's,
Provolone, Olives, Chickpeas with Red Wine Vinaigrette

MAIN ENTRÉE SELECTIONS

Choice of 2, 3 or 4

Braised Chicken with Grilled Lemon and Marinated Artichokes

Roasted Chicken with Pan Jus

Chicken Marsala with Wild Mushroom Sauce

Chicken Parmesan

Chicken Piccata

Pan Seared Salmon with Fennel and Tomato Confit

Shrimp Scampi Pasta

Roasted Cod, Braised Tomato, Fennel, Grilled Lemon

Roasted Pork Loin with Cherry Demi-Glace

Slow Roasted Strip Loin

Whole Roasted Beef Tenderloin with Wild Mushrooms, Peas and Pearl Onions

ACCOMPANIMENTS

Choice of 3

Macaroni and Cheese

Brown Butter Green Beans

Whipped Sweet Potatoes

Boursin Whipped Potatoes

Au Gratin Potatoes

Creamy Orzo with Roasted Tomato and Spinach

Couscous with Nuts and Dried Cherries

Herb Roasted Red Skin Potatoes

Blended Wild Rice

Sweet Corn Soufflé

Rice Pilaf

Steamed Broccoli

Spiced Cauliflower

Roasted Asparagus

Honey Glazed Carrots

Roasted Root Vegetables

DINNER

DINNER BUFFET (cont.)

DESSERT

Choice of 3

Goopy Butter Cake
Chocolate Raspberry Tart
Vanilla Panna Cotta
Brownie Shooter
Éclair

Apple Crostata
Black Forest Cup
Chocolate Covered Strawberry
Cheesecake
Crème Brulee

Choice of (2) Entrees: \$48 per guest

Choice of (3) Entrees: \$52 per guest

RIVER CITY DINNER BUFFET

Dinner buffet selections include freshly brewed coffee, iced tea and assorted dinner rolls with butter.

SALAD SELECTIONS

Tomato and Mozzarella Salad

Italian Salad with Salami, Tomatoes, Pepperoncini's,
Provolone, Olives, Chickpeas with Red Wine Vinaigrette

MAIN ENTRÉE SELECTIONS

Roasted Chicken with Herbed Chicken Jus

Whole Roasted Beef Tenderloin with Wild
Mushrooms, Peas and Pearl Onions

ACCOMPANIMENTS

Brown Butter Green Beans

Garlic Whipped Potatoes

DESSERT

Goopy Butter Cake
Bonzo Cake
Chocolate Caramel Cake

\$46 per guest





DINNER

ITALIAN DINNER BUFFET

Dinner buffet selections include water, iced tea, freshly brewed coffee, and assorted rolls with butter

SALAD SELECTIONS

Traditional Caesar Salad

Italian Salad with Salami, Tomatoes, Pepperoncini's, Provolone, Olives, Chickpeas with Red Wine Vinaigrette

MAIN ENTRÉE SELECTIONS

Chicken Marsala with Wild Mushrooms

Slow Roasted Strip Loin with Tomato Confit and Cippolini Onions

ACCOMPANIMENTS

Roasted Broccoli

Baked Ziti

Herb Roasted Potatoes

DESSERT

Chocolate Mouse Trifle

Tiramisu

Cannoli

\$46 per guest

DOWN SOUTH DINNER BUFFET

Dinner buffet selections include water, iced tea, freshly brewed coffee

SALAD SELECTIONS

Brussel Sprout Salad with Maple Vinaigrette

Mustard Potato Salad

MAIN ENTRÉE SELECTIONS

Buttermilk Fried Chicken

Carolina BBQ Pork

ACCOMPANIMENTS

Brown Butter Green Beans

Whipped Sweet Potatoes

DESSERT

Traditional Beignet

Peach Cobbler

Pecan Pie

\$44 per guest

DINNER

DINNER ENHANCEMENTS

\$125 chef's labor fee per 50 guests

BEEF STRIP LOIN

Approximately 25 servings

Served with Creamy Horseradish and Freshly Baked Rolls

\$390 each

CARVED PRIME RIB

Approximately 25 servings

Served with Creamy Horseradish, Mustard and Freshly Baked Rolls

\$380 each

BOURBON GLAZED HAM

Approximately 25 servings

Served with Mustard, Mayonnaise and Freshly Baked Rolls

\$250 each

ROASTED TURKEY BREAST

Approximately 15 servings

Served with Mayonnaise, Cranberry Sauce and Freshly Baked Rolls

\$175 each

BEEF TENDERLOIN

Approximately 15 servings

Served with Creamy Horseradish, Mustard, Mayonnaise and Freshly Baked Rolls

\$400 each

ROASTED PORK LOIN

Approximately 25 servings

Served with Apricot Jus

\$275 each





RECEPTION

DISPLAYS

Crudités Display

\$365 per 100 guests

International & Domestic Cheese Display

\$475 per 100 guests

Cheese & Crudités Combination Display

\$450 per 100 guests

Antipasto Platter

\$600 per 100 guests

PREMIUM HORS D'OEUVRES

COLD

Crab Crostini

Tuna Poke Cones

Jumbo Shrimp Cocktail

Oyster on Half Shell

Vietnamese Spring Rolls

Peach and Serrano Ham Crostini

Blistered Grape and Mascarpone Crostini

Assorted Sushi

HOT

Chicken Slider

Bacon Wrapped Shrimp

Kobe Beef Slider

Corn and Crab Fritter

Mini Crab Cakes with Lemon Aioli

Mini Lobster Roll

Seared Scallop with Conch Bolognese

\$46 per dozen

HORS D'OEUVRES

COLD

Classic Devilled Eggs

Antipasto Skewer

Watermelon & Prosciutto Skewer

Caprese Tartlet

Tomato Bruschetta

Fruit Skewers

Goat Cheese and Roasted Red Pepper Tart

Smoked Chicken Salad with Mango Salsa

Roasted Tomato, Cucumber, Boursin Cup

Smoked Salmon Crostini

HOT

Three Cheese Arancini

Assorted Mini Quiche

Jalapeno Poppers

Corn Cheese Fritters

Spicy Buffalo Chicken Wings

Chicken Satay

Spinach and Feta Cheese wrapped in Phyllo Dough

House-Made Meatballs

Toasted Ravioli

Pork or Vegetable Pot Stickers

Spinach and Artichoke Arancini

Honey Sriracha Chicken Meatball

Wild Mushroom Arancini

Buffalo Chicken Wontons

Short Rib Biscuit

Chicken Tikka with Cucumber Raita

\$40 per dozen

RECEPTION

SPECIALTY STATIONS

SALAD STATION

(Choice of 3)

Caprese Salad

Served with Mozzarella, Grape Tomatoes, Basil, Balsamic

Beet Salad

Served with Arugula, Goat Cheese, Candid Pecans

Southwest Salad

Served with Corn, Black, Beans, Tomato, Avocado, Cilantro

Caesar Salad

Served with Herbed Croutons, Parmesan, Caesar Dressing

Cibare Salad

Salami, Tomatoes, Pepperoncini's, Provolone, Olives, Chickpeas with Red Wine Vinaigrette

Cobb Salad

Romaine, Hard Boiled Egg, Crispy Bacon, Cherry Tomatoes, Avocado

Arugula Salad

Served with Blistered grapes, Pecorino, Roasted Almonds, Vinaigrette

\$16 per guest

MINI SLIDER AND FRENCH FRY STATION

KOBE BEEF AND NASHVILLE HOT CHICKEN SLIDERS

FRENCH FRY BAR

(Choice of 1)

Waffle Fries, Tater Tots, Steak Fries, Sweet Potato Fries

Served Ketchup, Ranch and Roasted Garlic Aioli

\$16 per guest

PASTA BAR

\$125 chef's labor fee per 50 guests - minimum 50 guests-

PASTA

(Choice of 2)

Rigatoni, Penne, Tortellini, Shellbows

SAUCE SELECTIONS

(Choice of 2)

Classic Marinara, Pesto Cream, Alfredo, Bolognese, Vodka Pomodoro

Served with Garlic Bread, Pepper Flakes and Parmesan

\$16 per guest

TACO OR BURRITO BOWL STATION

\$125 chef's labor fee per 50 guests - minimum 50 guests

PROTEIN SELECTIONS

(Choice of 2)

Ground Beef, Steak, Pulled Chicken, Shrimp, Pork, Grilled Chicken, Grilled Fish

SALSA SELECTIONS

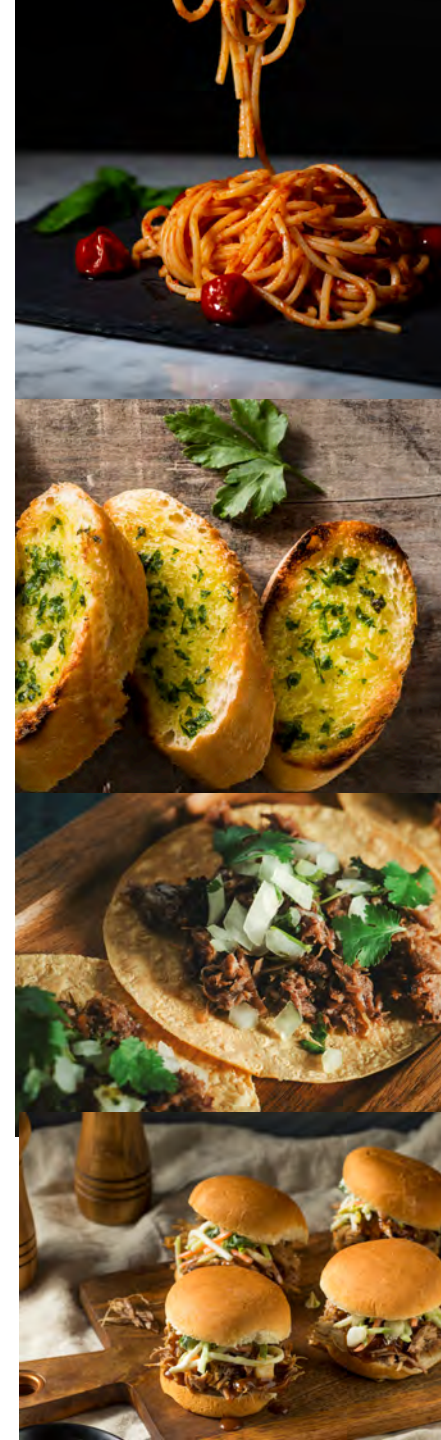
(Choice of 2)

Served with Tortilla Chips

Fire Roasted, Corn and Black Bean, Fresh Tomato, Green Chile, Guacamole

Served with Corn and Flour Tortillas, Pico de Gallo, Queso Fresco, Grated Cheddar, Diced Tomatoes, Black Olives, Shredded Lettuce, Diced Onions and Cilantro, Limes

\$20 per guest





RECEPTION

SPECIALITY STATIONS

TASTE OF CIBARE

PIZZA

(Choice of 2)

Cheese, Pepperoni, Margherita, Bianca, Vegetable

Toasted Ravioli

Served with Marinara Dipping Sauce

\$12 per guest



SLIDER STATION

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

SLIDER SELECTIONS

(Choice of 2)

Grilled Chicken, Kobe Beef, Buffalo Chicken, Pulled Pork, Black Bean

SIDE SELECTIONS

(Choice of 2)

Waffle Fries, Tater Tots, Steak Fries, Sweet Potato Fries, Onion rings, House-made Chips

Served with Ketchup, Ranch and Roasted Garlic Aioli

\$16 per guest



DIP STATION

Served with Corn Tortilla and Toasted Pita Chips

Queso Cheese, Spinach Artichoke, Garlic Hummus

\$12 per guest



STIR FRY STATION

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

PROTEIN SELECTIONS

(Choice of 2)

Beef, Chicken, Shrimp, Pork

SIDE SELECTIONS

(Choice of 2)

Jasmine Rice, Lo Mien Noodles, Brown Rice, Soba Noodle

Served with Green Peppers, Red Peppers, Onions, Carrots, Snap Peas, Bamboo Shoots, Straw Mushrooms, Baby Corn, Broccoli

\$16 per guest

CHICKEN WING STATION

WING SELECTIONS

(Choice of 2)

Hot, Mild, BBQ, Garlic Parmesan, Lemon Pepper, Dry Rub, Sweet Chili

SIDE SELECTIONS

(Choice of 2)

Waffle Fries, Tater Tots, Steak Fries, Sweet Potato Fries, Onion rings, House-made Chips

Served Ketchup, Ranch and Roasted Garlic Aioli

\$22 per guest

SOFT PRETZELS

Served with Beer Cheese

\$6 per guest

DESSERT

CONFECTIONS

CUSTOM DESSERT PLATE

Company Logo on Chocolate
\$5 per guest

GELATO BAR

\$100 chef's labor fee per 50 guests Minimum 50 guests
(Choice of 4)

French Vanilla	Butter Pecan
Chocolate Fudge	Salted Caramel
Strawberry Cheesecake	Raspberry Sorbet
Mint Chocolate Chip	Lemon Sorbet

Assorted Toppings include:

Pecans, Cherries, Shaved Chocolate, Assorted Sprinkles,
Whipped Cream, Chocolate Sauce, Berry Sauce Caramel Sauce
\$12 per guest

MACARON STATION

Minimum 25 guests
(Choice of 4)

Blueberry	Raspberry
Coffee	Vanilla Bean
Mango Pistachio	Orange
Lemon	Blackberry

\$11 per guest

GRANDMA'S PIE & COBBLER TABLE

Minimum 25 guests

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

\$11 per guest

CREPE STATION

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

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

\$20 per guest

BANANA FOSTER STATION

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

Bananas Spiced Rum	Vanilla Gelato
Cinnamon Sugar	Orange Almond Biscotti

\$20 per guest





BEVERAGE

\$125 per Bartender per 75 guests

OPEN BAR

BEER WINE AND SODA BAR

Tier 1 Wines

Robert Mondavi Chardonnay
Robert Mondavi Sauvignon Blanc
Ruffino Pinot Grigio
Kung Fu Girl Resiling
Robert Mondavi Pinot Noir
Robert Mondavi Merlot
Robert Mondavi Cabernet Sauvignon

Domestic Beers

High Noon Seltzer
Budweiser
Bud Light
Bud Select
Miller Lite
Michelob Ultra
Heineken NA

Imported / Craft Beers

(Choice of 3)
Corona
Stella Artois
Heineken
IPA/Schlafly Seasonal
Soft Drinks
Sprite, Coke, Diet Coke

2 Hours \$25 per guest | 3 Hours \$28 per guest | 4 Hours \$33 per guest | 5 Hours \$39 per guest

HOUSE BRAND BAR

House Brand Liquor

New Amsterdam Vodka
Dewar's Scotch
Crown Royal
Jim Beam Whiskey
New Amsterdam Gin
Cruzan Coconut Rum
Captain Morgan Rum
Sauza Tequila
DiSaronno Amaretto

Tier 1 Wines

Robert Mondavi Chardonnay
Robert Mondavi Sauvignon Blanc
Ruffino Pinot Grigio
Kung Fu Girl Resiling
Robert Mondavi Pinot Noir
Robert Mondavi Merlot
Robert Mondavi Cabernet Sauvignon

Soft Drinks

*Sprite
Coke
Diet Coke*

Domestic Beers

High Noon Seltzer
Budweiser, Bud Light
Bud Select, Miller Lite
Michelob Ultra
Heineken NA

Imported / Craft Beers

(Choice of 3)
Corona
Stella Artois
Heineken
IPA/Schlafly Seasonal

2 Hours \$29 per guest | 3 Hours \$33 per guest | 4 Hours \$38 per guest | 5 Hours \$47 per guest

BEVERAGE

OPEN BAR

Premium Brand Liquors

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

Tier 2 Wines

Simi Chardonnay
Simi Sauvignon Blanc
Ruffino Pinot Grigio
Kung Fu Girl Resiling
Simi Pinot Noir
Simi Merlot
Simi Cabernet Sauvignon

Soft Drinks

Sprite
Coke
Diet Coke

Domestic Beers

High Noon Seltzer
Budweiser, Bud Light
Bud Select, Miller Lite
Michelob Ultra
Heineken NA

Imported / Craft Beers

(Choice of 3)
Corona
Stella Artois
Heineken
IPA/Schlafly Seasonal

2 Hours \$31 per guest | 3 Hours \$38 per guest | 4 Hours \$45 per guest | 5 Hours \$53 per guest

LUXURY BRAND BAR

Premium Brand Liquors

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

Tier 3 Wines

Freemark Abbey Chardonnay
Freemark Abbey Sauvignon Blanc
Santa Margherita Pinot Grigio
Chateau Ste. Michelle Resiling
Freemark Abbey Pinot Noir
Freemark Abbey Merlot
Freemark Abbey Cabernet Sauvignon

Soft Drinks

Sprite
Coke
Diet Coke

Domestic Beers

High Noon Seltzer
Budweiser, Bud Light
Bud Select, Miller Lite
Michelob Ultra
Heineken NA

Imported / Craft Beers

(Choice of 3)
Corona
Stella Artois
Heineken
IPA/Schlafly Seasonal

2 Hours \$36 per guest | 3 Hours \$44 per guest | 4 Hours \$52 per guest | 5 Hours \$61 per guest





BEVERAGE

CONSUMPTION BAR

\$125 per Bartender per 75 guests

BEER & SOFT DRINKS

Domestic Beers

High Noon Seltzer
Budweiser, Bud Light
Bud Select, Miller Lite
Michelob Ultra
Heineken NA

\$6

Imported / Craft Beers

(Choice of 3)
Corona
Stella Artois
Heineken

IPA/Schlafly Seasonal

\$7

Soft Drinks

Sprite
Coke
Diet Coke
\$3.50

WINE

Tier 1 Wines

Robert Mondavi Chardonnay
Robert Mondavi Sauvignon Blanc
Ruffino Pinot Grigio
Kung Fu Girl Resiling
Robert Mondavi Pinot Noir
Robert Mondavi Merlot
Robert Mondavi Cabernet Sauvignon

\$8

Tier 2 Wines

Simi Chardonnay
Simi Sauvignon Blanc
Ruffino Pinot Grigio
Kung Fu Girl Resiling
Simi Pinot Noir
Simi Merlot
Simi Cabernet Sauvignon

\$12

Tier 3 Wines

Freemark Abbey Chardonnay
Freemark Abbey Sauvignon Blanc
Santa Margherita Pinot Grigio
Chateau Ste. Michelle Resiling
Freemark Abbey Pinot Noir
Freemark Abbey Merlot
Freemark Abbey Cabernet Sauvignon

\$20

LIQUOR

House Brand Liquor

New Amsterdam Vodka
Dewar's Scotch
Crown Royal
Jim Beam Whiskey
New Amsterdam Gin
Cruzan Coconut Rum
Captain Morgan Rum
Sauza Tequila
DiSaronno Amaretto

\$9

Premium Brand Liquors

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

\$12

Luxury Brand Liquors

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

\$16



BEVERAGE

CASH BAR

\$125 per Bartender per 75 guestss

BEER & SOFT DRINKS

Domestic Beers

High Noon Seltzer
Budweiser, Bud Light
Bud Select, Miller Lite
Michelob Ultra
Heineken NA
\$6

Imported / Craft Beers

(Choice of 3)

Corona
Stella Artois
Heineken
IPA/Schlafly Seasonal
\$7

Soft Drinks

Sprite
Coke
Diet Coke
\$3.50

WINE

Tier 1 Wines

Robert Mondavi Chardonnay
Robert Mondavi Sauvignon Blanc
Ruffino Pinot Grigio
Kung Fu Girl Resiling
Robert Mondavi Pinot Noir
Robert Mondavi Merlot
Robert Mondavi Cabernet Sauvignon
\$8

Tier 2 Wines

Simi Chardonnay
Simi Sauvignon Blanc
Ruffino Pinot Grigio
Kung Fu Girl Resiling
Simi Pinot Noir
Simi Merlot
Simi Cabernet Sauvignon
\$12

Tier 3 Wines

Freemark Abbey Chardonnay
Freemark Abbey Sauvignon Blanc
Santa Margherita Pinot Grigio
Chateau Ste. Michelle Resiling
Freemark Abbey Pinot Noir
Freemark Abbey Merlot
Freemark Abbey Cabernet Sauvignon
\$20

LIQUOR

House Brand Liquor

New Amsterdam Vodka
Dewar's Scotch
Crown Royal
Jim Beam Whiskey
New Amsterdam Gin
Cruzan Coconut Rum
Captain Morgan Rum
Sauza Tequila
DiSaronno Amaretto
\$9

Premium Brand Liquors

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

Luxury Brand Liquors

Glenlivet Scotch
Jack Daniel's Whiskey
Jameson Irish Whiskey
Crown Apple Whisky
Bombay Sapphire Gin
Malibu Coconut Rum
Bacardi Silver Rum
1800 Tequila
Tito's Vodka
DiSaronno Amaretto
Hennessy VS Cognac
\$16





BEVERAGE

BAR ENHANCEMENTS

CHAMPAGNE TOAST

House Champagne
\$9 per guest

Prosecco
\$12 per guest

GOURMET COFFEE STATION

Freshly Brewed Regular and Decaffeinated Coffee
Served with Shaved Chocolate, Whipped Cream, Flavored Syrups
\$9 per guest

TABLESIDE WINE SERVICE

Tier 1 Wines *(choice of two)*

Robert Mondavi Chardonnay
Robert Mondavi Sauvignon Blanc
Ruffino Pinot Grigio
Kung Fu Girl Resiling
Robert Mondavi Pinot Noir
Robert Mondavi Merlot
Robert Mondavi Cabernet Sauvignon
\$14 per guest

Tier 2 Wines *(choice of two)*

Simi Chardonnay
Simi Sauvignon Blanc
La Crema Pinot Grigio
Kung Fu Girl Resiling
Simi Pinot Noir
Simi Merlot
Simi Cabernet Sauvignon
\$20 per guest

Tier 3 Wines *(choice of two)*

Freemark Abbey Chardonnay
Freemark Abbey Sauvignon Blanc
Santa Margherita Pinot Grigio
Chateau Ste. Michelle Resiling
Freemark Abbey Pinot Noir
Freemark Abbey Merlot
Freemark Abbey Cabernet Sauvignon
\$32 per guest

AUDIO VISUAL PACKAGES

All audio visual packages require an Audio Visual technician labor fee of \$35/hour with a minimum of (2) total hours for setup and teardown.

EVENT CENTER PRESENTER PACKAGE – FULL EVENT CENTER OR BALLROOM D

26' LED Wall
Computer Audio
Power Point Slide advancer
Stage Wash
House PA Sound
All necessary cabling
Podium

\$825

PRESENTER PACKAGE 1 – BALLROOM E

- 9' x 12' Fast Fold Projection Screen + Dress Kit - 6,500
lumen projector - Computer Audio - Projector Table -
Power Point Slide Advancer - All necessary cabling

\$550

PRESENTER PACKAGE 2 – BALLROOM A, B, C, OR PRIVATE EVENT VENUE

6' x 10' Fast Fold Projection Screen + Dress Kit
3,500 lumen projector
Computer Audio
Projector Table, Power Point Slide Advancer & all necessary cabling

\$350

MEETING & BOARD ROOM PACKAGE

80" LCD display (Meeting Room only) -70" LCD
display (Board Room only) Computer audio

\$150

AUDIO VISUAL PACKAGES

All audio visual packages require an Audio Visual technician labor fee of \$35/hour with a minimum of (2) total hours for setup and teardown.

VIDEO

26' LED Video Display

Includes all video requirement (based on compatibility)

\$750

Static Image on 26' LED Video Display

\$500

Portable 70" LCD Display

\$150

Custom Reader Board

\$50

AUDIO

Martin MLA PA System

Includes Yamaha CL15 Audio Console

\$2,000

Microphone (*lavaliere, handheld or wired*)

\$85

Bose L1 Compact Portable PA

\$85

Boulevard PA Sound

\$500

LIGHTING

Custom Lighting Scene

Includes Grand MA2 Ultra-Lighting Console

\$750

Stage Lighting Wash

\$75

Custom Gobo Scene

\$500

Event Center Ceiling Draping

\$3,000

AUDIO VISUAL PACKAGES

All audio visual packages require an Audio Visual technician labor fee of \$35/hour with a minimum of (2) total hours for setup and teardown.

LABOR RATES

General Setup/Teardown (2 hour minimum)

\$35/hour

General Tech On-Hand

\$50/hour

Audio Engineer Operator

\$60/hour

Lighting Designer/Operator

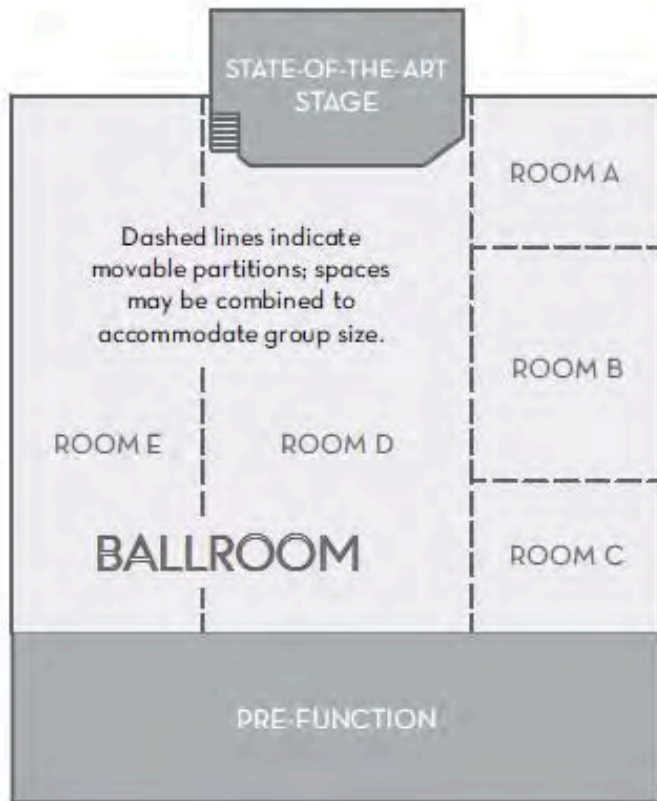
\$60/hour

Video Operator

\$60/hour

Event Center Draping (4 hour minimum)

\$50/hour



Function Room	Room Size	Total Sq Ft	Ceiling Height	Radial/Chevron	Rounds	Theater	Classroom	Reception	U-Shape	Conference
Pre-Function	71 x 29	2,180	12	–	–	–	–	221	–	–
River Ballroom	118 x 92	10,570	24	1,400	720	1,366	723	1105	275	–
Break-Out Room A	24 x 36	900	24	–	60	100	60	95	20	–
Break-Out Room B	38 x 38	1,455	24	–	100	161	99	153	41	–
Break-Out Room C	30 x 38	1,205	24	–	80	133	81	126	32	–
Break-Out Room D	41 x 78	3,310	24	–	230	366	228	347	94	–
Break-Out Room E	38 x 92	3,565	24	–	240	388	240	368	101	–
Meeting Room	33 x 24	785	10.5	–	40	98	56	90	22	–
Board Room	21 x 16	355	10.5	–	–	–	–	–	–	13

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