

WEDDING PACKAGES

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 \$75 per guest also include:

Champagne Toast for Head Table
Additional Standard Luxury Room (1) Night

Wedding packages exceeding \$85 per guest also include:

Champagne Toast for All Guests
Additional Standard Luxury Room for (1) Night

Wedding packages exceeding \$95 per guest also include:

Complimentary Upgrade to Directors Suite for (2) Nights
Wine Service During Dinner with Continuous Bar Package
Champagne Toast for All Guests
Additional Standard Luxury Room for (2) Nights

River City boasts several restaurants conveniently located throughout our promenade that are connected to the hotel and Event Center. Our event professionals will be delighted to recommend memorable locations to host your rehearsal dinner. 1904 Steak House hosts a private room that can accommodate rehearsal dinners from 11-50 guests. Additionally ample banquet space and our outdoor BLVD at the Fountain are available to accommodate rehearsal dinners, bridal luncheons and bridal 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	\$425 per 100 guests
Cheese & Crudités Combination Display	\$400 per 100 guests
Antipasto Platter	\$450 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	\$9 per guest
Choice of 3 hors d'oeuvres passed for one hour	\$12 per guest
Choice of 4 hors d'oeuvres passed for one hour	\$17 per guest
Add Premium hors d'oeuvres passed for one hour	\$3 per guest

HORS D'OEUVRES

Classic Deviled Eggs	Corn Cheese Fritter
Antipasto Skewer	Spinach Artichoke Wonton
Watermelon & Prosciutto Skewer	Vegetable Spring Roll
Caprese Tartlet	Pork or Vegetable Pot Sticker
Tomato Bruschetta	Toasted Ravioli
Smoked Chicken Salad with Mango Salsa	Italian Meatball
Roasted Tomato, Cucumber, Boursin Cup	Short Rib Biscuit
Smoked Salmon Crostini	Honey Sriracha Chicken Meatball
Three Cheese Arancini	Buffalo Chicken Wontons
Spinach and Artichoke Arancini	Shrimp Cocktail
Wild Mushroom Arancini	Seared Scallop with Conch Bolognese
Mini Crab Cakes with Lemon Aioli	Bacon Wrapped Shrimp

PRIMIUM HORS D'OEUVERS

Chicken Slider
Kobe Beef Slider
Corn and Crab Fritter
Tuna Poke Cones
Mini Lobster Roll

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

Field Greens, Blueberry, Manchego, Basil,
Pistachio, Yuzu with Vinaigrette

Spinach, Bacon, Candied Walnuts,
Aged Cheddar with Vinaigrette

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

Italian Wedding Soup

Toscana

Prices subject to service charge and applicable state tax.

WEDDINGS

DINNER ENTRÉES

Choice of 1

Chicken Entrees:

Roasted Airline Chicken Breast with Natural Jus
\$36 per guest

Chicken Parmesan
\$34 per guest

Chicken Picatta,
\$34 per guest

Chicken Marsala
\$36 per guest

Seafood Entrees:

Pan-Seared Salmon with Beurre Blanc
\$37 per guest

Striped Bass with Saffron Brodo
\$42 per guest

Vegetarian Entrees:

Roasted Cauliflower Steak with Rainbow Swiss Chard, Roasted Mushrooms, Romesco Sauce
\$34 per guest

Gnocchi, Mushroom, Sage served with Brown Butter Sauce
\$34 per guest

Pork Entrees:

Pork Tenderloin with Cherry Demi
\$38 per guest

Beef Entrees:

Roasted Prime Rib of Beef, Au Jus, Horseradish Cream
\$46 per guest

Roasted NY Strip with Natural Jus
\$46 per guest

Braised Beef Short Rib with Natural Reduction
\$54 per guest

8 oz. Center Cut Filet with Barolo Demi
\$56 per guest

Prices subject to service charge and applicable state tax.

WEDDINGS

DINNER DUO ENTRÉES

New York Strip Steak and Grilled Salmon, Herb Butter
\$54 per guest

Filet of Beef with Natural Jus and Chicken Breast with Maître D Butter
\$57 per guest

Filet of Beef with Natural Jus and Jumbo Shrimp with Citrus Buerre Blanc
\$62 per guest

Braised Short Rib with Braising Jus and Jumbo Shrimp with Citrus Buerre Blanc
\$59 per guest

Filet of Beef with Natural Jus and Pan Seared Halibut with Buerre Fondue
\$62 per guest

ACCOMPANIMENTS

(choice of 2)

Parmesan Risotto
Creamy Orzo, Spinach, Sun Dried Tomatoes
Roasted Red Skin Potatoes
Garlic Whipped Potatoes
Boursin Whipped Potatoes
Fingerling Potatoes
Au Gratin Potatoes
Rice Pilaf

Roasted Root Vegetables
Asparagus
Baby Vegetables
Heircots Verts
Garlic Roasted Brocollini
Spiced Cauliflower

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
Fresh Fruit Salad
Traditional Caesar Salad
Tomato and Mozzarella Salad
Spinach Salad with Apples, Pecans and
Feta Cheese

Roasted Beet Salad with Arugula and Goat Cheese
with Raspberry Champagne Vinaigrette
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

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

Braised Chicken with Grilled Lemon and Marinated Artichokes

Roasted Chicken with Pan Jus

Chicken Marsala, Wild Mushroom Sauce

Chicken Parmesan

Chicken Picatta

Pan Seared Salmon with Fennel and Tomato Confit

Shrimp Scampi

Striped Bass, Braised Tomato, Fennel, Grilled Lemon

Roasted Pork Loin with Cherry Demi

Slow Roasted Strip Loin

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

ACCOMPANIMENTS

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

Barbecued Baked Beans
Herb Roasted Red Skin Potatoes
Garlic Whipped Potatoes
Au Gratin Potatoes
Blended Wild Rice
Sweet Corn Soufflé
Rice Pilaf
Macaroni and Cheese
Brown Butter Green Beans

Whipped Sweet Potatoes
Steamed Broccoli
Spiced Cauliflower
Roasted Asparagus
Glazed Baby Carrots
Couscous with Nuts and Dried Fruit
Roasted Root Vegetables
Quinoa Pilaf
Creamy Orzo with Roasted Tomato and Spinach

OPTION 1: \$40 per guest

OPTION 2: \$44 per guest

Prices subject to service charge and applicable state tax

WEDDINGS

OPEN BAR

\$125 per bartender

BEER, WINE & SODA BAR

House Wines	Domestic Beers	Imported / Craft Beers	Soft Drinks
Robert Mondavi	Budweiser	Choose 3	Sprite
Cabernet Sauvignon	Bud Light	Heineken	Coke
Pinot Noir	Bud Select	Corona	Diet Coke
Chardonnay	Mich Ultra	Stella Artois	
Sauvignon Blanc	O'Doul's Non-Alcoholic	IPA / Schlafly Seasonal	
Ruffino Pinot Grigio			
Kung Fu Girl Riesling			

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	Tier 1 Wines	Domestic Beers
Dewar's Scotch	Robert Mondavi	Bud Light Seltzer or
Crown Royal	Cabernet Sauvignon	High Noon
Jim Beam Whiskey	Pinot Noir	Budweiser, Bud Light,
New Amsterdam	Chardonnay	Bud Select, Mich
Gin	Sauvignon Blanc	Ultra, O'Doul's Non-
Cruzan Coconut Rum	Ruffino Pinot Grigio	Alcoholic
Cruzan Light Rum	Kung Fu Girl Riesling	
Captain Morgan Rum		Imported / Craft Beers
Sauza Tequila		Choose 3
New Amsterdam	Soft Drinks	Heineken
Vodka	Sprite	Corona
DiSaronno Amaretto	Coke	Stella Artois
	Diet Coke	IPA / Schlafly Seasonal

2 Hours \$24 per guest | 3 Hours \$30 per guest | 4 Hours \$36 per guest | 5 Hours \$42 per guest

Prices subject to service charge and applicable tax

WEDDINGS

PREMIUM BRAND BAR

Premium Brand Liquors

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

Tier 2 Wines

Simi Merlot
Simi Cabernet
Simi Pinot Noir
Simi Chardonnay
Simi Sauvignon Blanc
Kung Fu Girl Riesling

Soft Drinks

Sprite
Coke
Diet Coke

Domestic Beers

Bud Light Seltzer
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 \$26 per guest | 3 Hours \$33 per guest | 4 Hours \$40 per guest | 5 Hours \$48 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

Sommelier Wine Selection
Cabernet
Pinot Noir
Chardonnay
Sauvignon Blanc

Soft Drinks

Sprite
Coke
Diet Coke

Domestic Beers

Bud Light Seltzer
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 \$32 per guest | 3 Hours \$40 per guest | 4 Hours \$48 per guest | 5 Hours \$56 per guest

Prices subject to service charge and applicable state tax.

WEDDINGS

BAR ENHANCEMENTS

CHAMPAGNE TOAST

House Champagne

\$7 per guest

Prosecco

\$9 per guest

WINE SERVICE DURING DINNER

TIER 1 WINES

Robert Mondavi Chardonnay, Robert Mondavi Sauvignon Blanc
Robert Mondavi Cabernet, Robert Mondavi Pinot Noir,
Kung Fu Girl Riesling,

\$7 per guest

TIER 2 WINES

Simi Chardonnay, Simi Sauvignon Blanc,
Simi Pinot Noir, Simi Cabernet Sauvignon, Simi Merlot

\$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.

CHILDREN'S MENU

Plated Entrée

Children ages 4-12

Fresh Fruit Cup

Chicken Fingers, Macaroni and Cheese and Green Beans

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
\$325 each

ROASTED 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 whipped topping and fresh berry)

\$5 per guest

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 & COBBLER 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 CIBARE

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.

WEDDINGS

BRUNCH

BRUNCH BUFFET MENU

Minimum 25 guests

Chicken and Waffles
Cobb Salad
Pasta Dish Cajun Shrimp Alfredo
Scrambled Eggs
Hickory-Smoked Bacon
Hash Brown Casserole
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
(2) Mimosas per guest
\$42 per guest

BRUNCH BEVERAGE MENU

\$100 per bartender

Mimosa Bar

Champagne & Sparkling Rose
Orange, Grapefruit and Cranberry Juice
Fresh Berries

Bloody Mary Bar

Tito's, Bloody Mary Mix
Candied Bacon, Pepperoncini, Olive's, Celery, Lime

Domestic Beers

Budweiser
Bud Light
Bud Select
Mich Ultra

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 tax