



CULINARY EXPERIENCE MENU

2016

RiverRock
CASINO RESORT



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

Our Catering professionals, in partnership with our skilled Culinary and Banquet teams, will make your event an extraordinary experience. From simple but elegant gatherings to grand scale black tie events, we can orchestrate every detail to ensure you and your guests experience the perfect event. We look forward in assisting you in hosting your event.

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RIVER ROCK CASINO RESORT

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CULINARY EXPERIENCE MENU

BREAKFAST

2016

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CULINARY EXPERIENCE MENU - BREAKFAST

BREAKFAST BUFFETS

* Minimum 25 people. For groups of less, a \$75 Surcharge will apply.

CONTINENTAL BREAKFAST

\$27 per person

- Premium Orange, Cranberry & Apple Juices
- Seasonal Fresh Cut Fruit
- Assorted Croissant & Pain au Chocolat
- Assorted Danish & Muffins - Butter & Preserves
- Assorted Fruit Yogurt
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

RIVER ROCK BREAKFAST *

\$30 per person

- Naked Juices - Assorted Flavours
- Seasonal Fresh Cut Fruit
- Homemade Granola
- Assorted Fruit Yogurt
- Breakfast Sandwich - Cheese, Bacon & Egg
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

HEALTHY START *

\$31 per person

- Strawberry & Watermelon Smoothie - Ginger & Lime (GF)

OR

- Blueberry & Pomegranate Smoothie - Agave Nectar (GF)

* Smoothies can be made Dairy Free upon request

- Hot Quinoa Cereal - Oats, Cardamom, Cinnamon, Milk, Honey, Fresh Berries, Almonds & Pumpkin Seeds

OR

- Homemade Granola

- Seasonal Fresh Cut Fruit & Cottage Cheese
- Tortillas de Patatas - Artichoke, Red Pepper, Potato, Tomato & Avocado
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

(GF) - Gluten Free

RIVER ROCK BRUNCH *

\$34 per person

- Premium Orange, Cranberry & Apple Juices
- Seasonal Fresh Cut Fruit
- Assorted Croissant, Pain au Chocolat & Danish
- Green Eggs and Ham Quiche
- French Toast - Maple Syrup
- Smoked Salmon with Bagels & Cream Cheese
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

ALL CANADIAN BREAKFAST *

\$33 per person

- Premium Orange, Cranberry & Apple Juices
- Seasonal Fresh Cut Fruit
- Assorted Danish
- Buttermilk Pancakes - Maple Syrup
- Scrambled Eggs - Aged Cheddar
- Canadian Bacon & Breakfast Sausages
- Sautéed Breakfast Potatoes
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

BENEDICT BREAKFAST *

\$33 per person

- Premium Orange, Cranberry & Apple Juices
- Seasonal Fresh Cut Fruit
- Assorted Cereals - Milk
- Assorted Croissant, Pain au Chocolat & Danish

- Classic Eggs Benedict - Hollandaise Sauce

OR

- Smoked Salmon Benedict - Hollandaise Sauce

- Sautéed Breakfast Potatoes
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

All prices are per person unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes. Prices are subject to change without notice.

CULINARY EXPERIENCE MENU - BREAKFAST

BREAKFAST BUFFETS ENHANCEMENTS

* Minimum 25 people. Create your own breakfast menu (min. \$32 /person) or enhance your breakfast buffet from the à la carte list.

BREAKFAST BUFFET ENHANCEMENTS *

price per person

- Green Eggs and Ham Quiche \$9
- Hot Quinoa Cereal - Oats, Cardamom Cinnamon, Milk, Honey, Fresh Berries, Almonds & Pumpkin Seeds \$7
- Eggs Benedict - Hollandaise Sauce \$9
- Smoked Salmon Eggs Benedict - Hollandaise Sauce \$10
- Bagels with Smoked Salmon & Cream Cheese \$7
- Breakfast Sandwich - Cheese, Bacon & Egg \$8
- Tortillas de Patatas - Artichoke, Red Pepper, Potato, Tomato & Avocado \$8
- French Toast - Maple Syrup \$6
- Buttermilk Pancakes - Maple Syrup \$6
- Scrambled Eggs - Aged Cheddar \$6
- Canadian Bacon & Breakfast Sausages \$6
- Chicken Sausage \$6
- Sautéed Breakfast Potatoes \$5
- Seasonal Fresh Cut Fruit \$8
- Whole Fruit (Apple OR Banana) \$2
- Assorted Fruit Yogurt \$5
- Cottage Cheese \$5
- Homemade Granola \$5
- Assorted Cereals - Milk \$4
- Hot Oatmeal Porridge - Brown Sugar \$4
- Banana Bread \$4
- Lemon Poppy Seed Bread \$4
- Orange Cranberry Bread \$4
- Croissant OR Pain au Chocolat OR Danish \$4
- Assorted Muffins - Butter & Preserves \$4
- Assorted Scones \$4
- Bagels with Cream Cheese \$4

(GF) - Gluten Free

NON-ALCOHOLIC BEVERAGE MENU

- River Rock Sparkling OR Still Water (1L bottle) \$8
- Assorted Bottled Dole/Ocean Spray Juice (450ml) \$4
- Bottled Soft Drink (500ml) - Pepsi Products \$4
- Bottled Aquafina Water (500ml) \$4
- Naked Juices - Assorted Flavours \$8
- Hot Chocolate \$4
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions \$5
- Smoothie - CAN BE DAIRY FREE
 - Strawberry & Watermelon - Ginger & Lime (GF) \$8
 - Blueberry & Pomegranate - Flex & Honey (GF) \$8
 - Honeydew & Kiwi - Mint & Lime (GF) \$8

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CULINARY EXPERIENCE MENU

MEETING BREAK

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CULINARY EXPERIENCE MENU - MEETING BREAK

MEETING BREAK PACKAGES

* Add River Rock Sparkling OR Still Water (1L bottle) to any Meeting Break Package, \$4 per bottle.

CLASSIC COFFEE BREAK

\$13 per person

- Chocolate Chip & Oatmeal Raisin Cookies
- Almond Chocolate Biscotti
- Banana Bread
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

INSPIRATION BREAK

\$13 per person

- Smarties (GF), Gummy Worms & Lollipops
- Cliff Bar & Kashi Nut Bar
- Kettle Chips (various flavours, individual bags)
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

CONTINENTAL BREAK

\$16 per person

- Croissant & Pain au Chocolat
- Assorted Danish
- Chocolate & Oatmeal Cookies
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

INDULGENT BREAK

\$16 per person

- Donut Holes
- Cheese Twists
- Toblerone & Kit Kat Bars
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

HEART HEALTHY BREAK

\$18 per person

- Strawberry & Watermelon Smoothie - Ginger & Lime (GF)
- OR
- Avocado Vanilla Yogurt Shake - Agave Nectar (GF)

- River Rock Trail Mix *including*: Almonds & Dried Blueberries
- Whole Fruit - Apples & Bananas
- Assorted Michel Cluizel Dark Chocolates
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

THE PARIS MATCH BREAK

\$18 per person

- Assorted French Macarons
- Assorted French Pastries
- Assorted Michel Cluizel Dark Chocolates
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

CORNISH TEA BREAK

\$18 per person

- Scones - Clotted Cream & Strawberry Jam
- Assorted Finger Sandwiches - Smoked Salmon with Cream Cheese; Egg Salad & Watercress; Cucumber & Dill Butter
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

OUR PASTRY CHEF'S FRESH BAKED SPECIALITIES:

	½ doz / doz
• Almond Croissants	\$30 / 50
• River Rock Signature Cinnamon Buns	\$30 / 50
• Fresh Donuts	\$30 / 50
• Fresh Financier	\$30 / 50
• Assorted French Macarons	\$30 / 50
• Candied Bacon Brioche Twists	\$30 / 50

(GF) – Gluten Free

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CULINARY EXPERIENCE MENU - MEETING BREAK

MEETING BREAK À LA CARTE

* Create your own break menu (min. \$15 / person) OR enhance your break menu from the à la carte list.

MEETING BREAK ENHANCEMENT:

½ doz/doz

• Banana Bread	\$27/45
• Lemon Poppy Seed Bread	\$27/45
• Orange Cranberry Loaf	\$27/45
• Croissant OR Pain au Chocolat OR Danish	\$27/45
• Assorted Muffins	\$27/45
• Gluten Free Blueberry Muffin (GF)	\$30/50
• Biscotti - Almond & Chocolate OR Hazelnut & Chocolate Chip	\$27/45
• Chocolate Chip Cookies	\$27/45
• Peanut Butter Cookies	\$27/45
• Oatmeal Raisin Cookies	\$27/45
• Double Chocolate Cookies	\$27/45
• White Chocolate Cookies	\$27/45
• Bird Nest Cookies	\$27/45
• Assorted Scones	\$27/45
• Pecan Caramellini (per 2)	\$27/45
• Scottish Shortbread (per 2)	\$27/45
• Chocolate Macaroons (per 2)	\$27/45
• Coconut Macaroons (per 2)	\$27/45
• Coconut Nanaimo Bars	\$27/45
• Chocolate Brownies	\$27/45
• Cheese Twists	\$24/40
• Kettle Chips (various flavours, individual bags)	\$21/35
• Toblerone & Kit Kat Bars	\$30/50
• Häagen Dazs Ice Cream Bars	\$45/75
• Ice Cream Sandwiches	\$27/45
• Whole Fruit (Apple OR Banana)	\$12/20
• Seasonal Fresh Cut Fruit (price per person)	\$9
• Cheese Plate with Crackers (price per person)	\$13
• Corn Chips & Salsa (price per person)	\$7
• River Rock Trail Mix (price per basket)	\$7
• Mixed Nuts (price per basket)	\$11
• Smarties (price per pound) (GF)	\$11
• Gummy Worms (price per pound)	\$9

(GF) – Gluten Free

NON-ALCOHOLIC BEVERAGE

• River Rock Sparkling OR Still Water (1L bottle)	\$8
• Assorted Bottled Dole/Ocean Spray Juice (450ml)	\$4
• Bottled Soft Drink (500ml) - Pepsi Products	\$4
• Bottled Aquafina Water (500ml)	\$4
• Naked Juices - Assorted Flavours	\$8
• Hot Chocolate	\$4
• Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions	\$5
• Smoothie - CAN BE DAIRY FREE	
• Strawberry & Watermelon - Ginger & Lime (GF)	\$8
• Blueberry & Pomegranate - Flex & Honey (GF)	\$8
• Honeydew & Kiwi - Mint & Lime (GF)	\$8

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CULINARY EXPERIENCE MENU

LUNCH

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CULINARY EXPERIENCE MENU - LUNCH

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 \$6.00 per person**) and served with freshly baked breads, regular and decaffeinated coffee, teas and herbal infusions. One (1) Entrée choice is included plus a vegetarian option. Multiple choice Entrée selections are available at the stated menu price plus a per guest supplementary charge; 2 Entrées choices, **\$6.00 per person will apply**; 3 Entrées choices, **\$9.00 per person will apply**. Add a dessert for only **\$8.00 per person**. The Entrées choice selections are due fourteen (14) days in advance.

* Menus are priced based on 25 people or more. For groups of less, a \$75 Surcharge will apply.

APPETIZERS

SALADS

- **Blueberry & Raspberry Salad with Lola Rosa & Frisée**
Feta, Pistachios, Buttermilk Ranch & Dijon Vinaigrette (GF)
- **Butter Lettuce Mimosa Salad**
Toasted Almonds, Egg, Mimosa, Enoki Mushrooms & Honey Dijon Vinaigrette (GF)
- **Salad of Smoked Salmon, Arugula, Red Oak & Endive**
Goat Cheese, Green Goddess Avocado Dressing (GF)
- **Salad of Asparagus, Butter Lettuce & Lola Rosa**
Poached Prawn, Tobiko, Soy Mayonnaise & Miso Vinaigrette (GF)

OR

SOUP

- **White Bean & Italian Sausage - Zucchini & Parmesan (GF)**
- **Truffle Cauliflower Soup - Parmesan, Chives (GF)**
- **Tomato Vodka Soup - Fresh Basil (GF)**

ENTRÉES

POULTRY

- **Grilled Chipotle Chicken** **\$32**
Roasted Corn Orzo with Smoked Paprika & Havarti, Sauce Gazpacho & Seasonal Vegetables
- **Chicken Parmesan & Herb Crust** **\$32**
Orzo Mascarpone & Pesto, Red Mojo Sauce, Vegetable Purée, Baby Carrot & Seasonal Vegetables

(GF) - Gluten Free

SEAFOOD

- **Nori Crusted Salmon** **\$33**
Wasabi Mash, Asparagus & Tobiko Avocado Cream (GF)
- **Salmon, Prosciutto, Basil & Bocconcini** **\$33**
Olive Oil Pomme Purée, Sauce Olivette & Vegetable Purée (GF)

BEEF

- **AAA 7oz West Coast Cut Striploin *** **\$44**
Pont Neuf Potatoes, Green Peppercorn Sauce, Vegetable Purée, Baby Carrot & Seasonal Vegetables (GF)
- **Grilled Beef Tenderloin *** **\$55**
Potato Pavé with Aged Cheddar & Kale, Romesco Sauce, Vegetable Purée, Baby Carrot & Seasonal Vegetables

* Served medium rare

VEGETARIAN

- **Risotto of Celery, Walnut, Grape & Brie** **\$30**
Wild Mushrooms, Truffles & Parmesan (GF)
- **Garganelli, Roast Broccoli & Wild Mushrooms** **\$30**
Almonds, Lemon, Garlic, Red Chilies & Parmesan

DESSERTS

Add \$8 per person

- **Lemon Tart - Italian Meringue & Raspberry Coulis**
- **Chocolate Royal Cake - Chocolate Mousse Cake, Hazelnut Crunch & Passion Fruit Coulis**
- **NY Cheesecake - Berry Compote**
- **Profiteroles - Mini Cream Puffs, Chocolate Sauce & Chantilly Cream**

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CULINARY EXPERIENCE MENU - LUNCH

LUNCH BUFFETS

All menus from this section include regular and decaffeinated coffee, teas and herbal infusions.

LET IT RIDE LUNCH BUFFET

\$29

APPETIZERS

GREENS (Choose 1)

- **Caesar** - Garlic Croutons & Creamy Caesar Dressing
- **Spinach Salad** - Egg Mimosa, Toasted Almonds, Honey Dijon Vinaigrette & Grapefruit Ginger Vinaigrette (GF)
- **Tuscan Greens with Mixed Berries** - choice of 2 dressings: Balsamic / Buttermilk Ranch / Grapefruit & Ginger / Sundried Tomato & Pesto Vinaigrette (GF)

COMPOSED SALADS (Choose 1)

- **Extreme Greens** - Broccoli, Peas, Spinach, Fresh Herbs, 12 Grain Rice with Cumin & Mango Vinaigrette (GF)(DF)
- **White on Rice Salad** - Cauliflower, Cucumber, Quinoa, Rice, Celery, Navy Beans, Deep Fried Tofu & Cucumber Wasabi Dressing (GF)
- **Quinoa Salad** - Cranberries, Apricots, Cucumber, Red Onion, Cilantro, Feta & Lime Vinaigrette (GF)
- **Asian Slaw Salad** - Baby Shrimp, Sui Choi, Carrots, Daikon, Peas, Bean Sprouts & Soy Mustard Dressing (DF)
- **Cajun Chicken Salad** - Black Bean, Corn, Rice, Red Peppers & Chipotle Mayonnaise (GF)
- **Vine Ripe Tomato** - Artichoke, Marinated Mushrooms, Bocconcini, Basil, Parmesan & Balsamic Vinaigrette (GF)
- **Red, White & Purple Nugget Potato Salad** - Caesar Dressing, Egg, Spinach, Red Peppers & Parmesan (GF)
- **Orzo Pasta Salad** - Pesto, Arugula, Lola Rosa, Pine Nuts, Capers, Grape Tomatoes & Parmesan
- **Cobb Salad** - Romaine, Endive, Watercress & Iceberg, Cherry Tomatoes, Bacon, Chicken, Eggs & Roquefort Cheese (GF)
- **Asian Noodle Salad** - Chow Mein, Prawns, Julienne Vegetables & Sesame Thai Dressing (DF)
- **Yellow Beet, Fennel & Orange Salad** - Goat Cheese & Citrus Vinaigrette (GF)
- **Nugget Potato Salad with Smoked Salmon** - Red Onion, Fresh Dill, Watercress & Honey Dijon Vinaigrette (GF)

Add one (1) additional Salad Add \$5 per person

(GF) - Gluten Free
(DF) - Dairy Free

CHOOSE YOUR SANDWICHES & WRAPS (Choose 6)

(Gluten free options available. For parties of less than 25 Choose 3)

- **Chicken Salad** - Apple, Grapes, Arugula, Celery & Citrus Aioli
- **Tuna Salad** - Cilantro, Tomatoes & Lime Avocado Aioli
- **Spicy Shrimp** - Guacamole, Lettuce, Tomato, Red Onion & Chili Mayonnaise
- **Black Forest Ham** - Swiss Cheese & Dijon
- **Roast Beef** - Cheddar Cheese, Tarragon Aioli & Tomato
- **Pastrami & Salami** - Red Pepper, Provolone & Pesto Mayonnaise
- **Aged Cheddar & Pickle** - Dijon & Mayonnaise
- **Corned Beef** - Dijon & Sauerkraut
- **Smoked Turkey** - Cranberry Mayonnaise
- **Smoked Salmon** - Cream Cheese, Cucumber & Capers
- **Grilled Portobello** - Pesto Mayonnaise, Grilled Vegetables & Havarti
- **Classic Egg Salad**
- **Smoked & Candied Salmon Wrap** - Wasabi Mayonnaise
- **Chipotle Chicken & Refried Bean Wrap** - Havarti, Rice & Corn
- **Shrimp & Noodle Wrap** - Peanut Sauce, Daikon & Carrot
- **Chicken Caesar Wrap** - Romaine & Parmesan
- **Mediterranean Vegetable Wrap** - Grilled Vegetables, Hummus & Feta

ADD A SOUP (Choose 1)

Add \$6 per person

- **Chipotle Chicken** - Avocado, Lime & Cilantro (GF)
- **White Bean & Italian Sausage** - Zucchini & Parmesan (GF)
- **Boston Clam Chowder** - Double Smoked Bacon (GF)
- **Hot & Sour Soup** - Tiger Prawns, Tomato & Lemongrass (GF)(DF)
- **Potato & Leek Soup** - Sour Cream & Chives (GF)
- **Tomato Vodka Soup** - Fresh Basil (GF)

DESSERTS

- **Seasonal Fresh Cut Fruit**
- **Assorted Cookies**
- **Assorted Squares**

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CULINARY EXPERIENCE MENU - LUNCH

DEALER'S CHOICE LUNCH BUFFET *

\$33

* Minimum 25 people. For groups of less, a \$75 surcharge will apply.

APPETIZERS

GREENS (Choose 1)

- **Caesar** - Garlic Croutons & Creamy Caesar Dressing
- **Spinach Salad** - Egg Mimosa, Toasted Almonds, Honey Dijon Vinaigrette & Grapefruit Ginger Vinaigrette (GF)
- **Tuscan Greens with Mixed Berries** - choice of 2 dressings: Balsamic / Buttermilk Ranch / Grapefruit & Ginger / Sundried Tomato & Pesto Vinaigrette (GF)

COMPOSED SALADS (Choose 2)

- **Extreme Greens** - Broccoli, Peas, Spinach, Fresh Herbs, 12 Grain Rice with Cumin & Mango Vinaigrette (GF)(DF)
- **White on Rice Salad** - Cauliflower, Cucumber, Quinoa, Rice, Celery, Navy Beans, Deep Fried Tofu & Cucumber Wasabi Dressing (GF)
- **Quinoa Salad** - Cranberries, Apricots, Cucumber, Red Onion, Cilantro, Feta & Lime Vinaigrette (GF)
- **Asian Slaw Salad** - Baby Shrimp, Sui Choi, Carrots, Daikon, Peas, Bean Sprouts & Soy Mustard Dressing (DF)
- **Cajun Chicken Salad** - Black Bean, Corn, Rice, Red Peppers & Chipotle Mayonnaise (GF)
- **Vine Ripe Tomato** - Artichoke, Marinated Mushrooms, Bocconcini, Basil, Parmesan & Balsamic Vinaigrette (GF)
- **Red, White & Purple Nugget Potato Salad** - Caesar Dressing, Egg, Spinach, Red Peppers & Parmesan (GF)
- **Orzo Pasta Salad** - Pesto, Arugula, Lola Rosa, Pine Nuts, Capers, Grape Tomatoes & Parmesan
- **Cobb Salad** - Romaine, Endive, Watercress & Iceberg, Cherry Tomatoes, Bacon, Chicken, Eggs & Roquefort Cheese (GF)
- **Asian Noodle Salad** - Chow Mein, Prawns, Julienne Vegetables & Sesame Thai Dressing (DF)
- **Yellow Beet, Fennel & Orange Salad** - Goat Cheese & Citrus Vinaigrette (GF)
- **Nugget Potato Salad with Smoked Salmon** - Red Onion, Fresh Dill, Watercress & Honey Dijon Vinaigrette (GF)

Add one (1) additional Salad Add \$5 per person

OPEN FACED SANDWICHES & WRAPS (Choose 7)

(Gluten free options available. For parties of less than 25 Choose 3)

- **Roast Chicken** - Brie, Fig Jam & Grilled Pear
- **Black Forest Ham** - Swiss Cheese, Caramelized Onions & Dijon
- **Roast Beef** - Horseradish, Aged Cheddar & Cherry Tomato
- **Pastrami & Salami** - Red Pepper, Provolone & Pesto Mayonnaise
- **Smoked Turkey** - Cranberry Mayonnaise & Strawberries
- **Prosciutto** - Ricotta & Red Onion Marmalade
- **Smoked Salmon** - Cream Cheese, Asparagus & Capers
- **Grilled Rare Ahi Tuna** - Lime Avocado Aioli & Cherry Tomato
- **Spicy Shrimp with Chili Mayonnaise** - Endive & Avocado
- **Grilled Pepper & Asparagus** - Pesto, Tomato & Havarti
- **Chicken Salad** - Apple, Grapes, Arugula, Celery & Citrus Aioli
- **Smoked & Candied Salmon Wrap** - Wasabi Mayonnaise
- **Chipotle Chicken & Refried Bean Wrap** - Havarti, Rice & Corn
- **Shrimp & Noodle Wrap** - Peanut Sauce, Daikon & Carrot
- **Chicken Caesar Wrap** - Romaine & Parmesan
- **Mediterranean Vegetable Wrap** - Grilled Vegetables, Hummus & Feta

ADD A SOUP (Choose 1)

Add \$6 per person

- **Chipotle Chicken** - Avocado, Lime & Cilantro (GF)
- **White Bean & Italian Sausage** - Zucchini & Parmesan (GF)
- **Truffle Cauliflower Soup** - Parmesan & Chives (GF)
- **Boston Clam Chowder** - Double Smoked Bacon (GF)
- **Hot & Sour Soup** - Tiger Prawns, Tomato & Lemongrass (GF)(DF)
- **Potato & Leek Soup** - Sour Cream & Chives (GF)
- **Butternut Squash Soup** - Coconut Cream, Ginger & Coriander (GF)
- **Tomato Vodka Soup** - Fresh Basil (GF)

DESSERTS

- **Seasonal Fresh Cut Fruit**
- **Assorted Cookies**
- **Assorted Squares**

(GF) - Gluten Free
(DF) - Dairy Free

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CULINARY EXPERIENCE MENU - LUNCH

BACCARAT LUNCH BUFFET *

\$40

* Minimum 25 people. For groups of less, a \$75 surcharge will apply.

- Served with Garlic & Cheese Bread

APPETIZERS

GREENS (Choose 1)

- **Caesar** - Garlic Croutons & Creamy Caesar Dressing
- **Spinach Salad** - Egg Mimosa, Toasted Almonds, Honey Dijon Vinaigrette & Grapefruit Ginger Vinaigrette (GF)
- **Tuscan Greens with Mixed Berries** - choice of 2 dressings: Balsamic / Buttermilk Ranch / Grapefruit & Ginger / Sundried Tomato & Pesto Vinaigrette (GF)

COMPOSED SALADS (Choose 3)

- **Extreme Greens** - Broccoli, Peas, Spinach, Fresh Herbs, 12 Grain Rice with Cumin & Mango Vinaigrette (GF)(DF)
- **White on Rice Salad** - Cauliflower, Cucumber, Quinoa, Rice, Celery, Navy Beans, Deep Fried Tofu & Cucumber Wasabi Dressing (GF)
- **Cajun Chicken Salad** - Black Bean, Corn, Rice, Red Peppers & Chipotle Mayonnaise (GF)
- **Vine Ripe Tomato** - Artichoke, Marinated Mushrooms, Bocconcini, Basil, Parmesan & Balsamic Vinaigrette (GF)
- **Red, White & Purple Nugget Potato Salad** - Caesar Dressing, Egg, Spinach, Red Peppers & Parmesan (GF)
- **Orzo Pasta Salad** - Pesto, Arugula, Lola Rosa, Pine Nuts, Capers, Grape Tomatoes & Parmesan
- **Dungeness Crab Louis Salad** - Egg, Asparagus, Baby Shrimp, Tomato & Butter Lettuce (GF)
- **Cobb Salad** - Romaine, Endive, Watercress & Iceberg, Cherry Tomatoes, Bacon, Chicken, Eggs & Roquefort Cheese (GF)
- **Yellow Beet, Fennel & Orange Salad** - Goat Cheese & Citrus Vinaigrette (GF)
- **Kamaboko & Shrimp Salad** - Saffron Farfalle, Spicy Mayonnaise & Red Peppers
- **Waldorf Salad** - Grapes, Apples, Celeriac, Walnuts & Mayonnaise (GF)
- **Nugget Potato Salad with Smoked Salmon** - Red Onion, Fresh Dill, Watercress & Honey Dijon Vinaigrette (GF)
- **Greek Salad** - Feta (GF)

(GF) - Gluten Free
(DF) - Dairy Free

ENTRÉES

PASTA (Choose 2)

- **Penne with Fennel, Chorizo & Prawns** - Saffron Velouté
- **'Mac n Cheese'** - Succhietti Curly Elbow Pasta & Aged White Cheddar Sauce
- **Spinach Ricotta Cannelloni** - Tomato Sauce, Béchamel & Mozzarella
- **Gnocchi with Wild Mushrooms** - Parmesan
- **Gnocchi with Braised Beef Short Rib** - Blue Cheese Sauce
- **Conchiglie with Tiger Prawns** - Red Pepper Purée, Jalapeno & Lime
- **Tri-coloured Cheese Tortellini** - 3 Cheese Sauce & Peppers
- **Spaghetti Tetrazzini** - Chicken, Mushrooms, Cream & Parmesan Gratin
- **Spaghetti with Smoked Salmon** - Cream & Parmesan Gratin
- **Penne & Meatballs** - Smoked Tomato & Bocconcini Gratin
- **Penne with Confit of Pork Belly** - Carbonara Sauce
- **Rigatoni with Pork Ragu** - Parmesan
- **Succhietti** - Truffle Cream Corn & Mushroom Velouté

ADD A SOUP (Choose 1)

Add \$6 per person

- **Chipotle Chicken** - Avocado, Lime & Cilantro (GF)
- **White Bean & Italian Sausage** - Zucchini & Parmesan (GF)
- **Truffle Cauliflower Soup** - Parmesan & Chives (GF)
- **Boston Clam Chowder** - Double Smoked Bacon (GF)
- **Hot & Sour Soup** - Tiger Prawns, Tomato & Lemongrass (GF)(DF)
- **Potato & Leek Soup** - Sour Cream & Chives (GF)
- **Butternut Squash Soup** - Coconut Cream, Ginger & Coriander (GF)
- **Tomato Vodka Soup** - Fresh Basil (GF)

DESSERTS

- Seasonal Fresh Cut Fruit
- Assorted Cookies
- Assorted Squares
- Assorted French Pastries

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CULINARY EXPERIENCE MENU - LUNCH

ROULETTE LUNCH BUFFET *

\$43

* Minimum 25 people. For groups of less, a \$75 surcharge will apply.

- Served with Garlic & Cheese Bread

APPETIZERS

SOUP (Choose 1)

- **White Bean & Italian Sausage** - Zucchini & Parmesan (GF)
- **Truffle Cauliflower Soup** - Parmesan & Chives (GF)

SALADS

- **Tuscan Greens with Mixed Berries** - Sundried Tomato & Pesto Vinaigrette (GF)
- **Yellow Beet, Fennel & Orange Salad** - Goat Cheese & Citrus Vinaigrette (GF)
- **Orzo Pasta Salad** - Pesto, Arugula, Lola Rosa, Pine Nuts, Capers, Grape Tomatoes & Parmesan

ENTRÉES

ENTRÉES (Choose 2)

- **Grilled Salmon** - Sauce Vierge (Tomatoes, Basil, Olive Oil & Red Wine Vinegar) (GF)(DF)
- **Chicken Legs Fricassée** - Mushrooms & Dijon Cream (GF)
- **Beef Bourguignon** - Bacon & Crimini Mushrooms (GF)
- **Paella** - Chorizo, Chicken, Shrimp & Clams (GF)(DF)
- **Rigatoni with Pork Ragu** - Parmesan
- **Roast Pork Loin Macedonian Style** - Yogurt, Cumin, Saffron, Feta & Fried Onions (GF)

VEGETABLES & STARCHES

- **Grilled Vegetables** - Mushrooms, Feta & Balsamic
- **Roasted Nugget Potatoes** - Thyme & Olive Oil (GF)(DF)

DESSERTS

- **Seasonal Fresh Cut Fruit**
- **Lemon Tart** - Italian Meringue
- **Tropezienne Brioche** - Orange Custard
- **Tiramisu**
- **Anise Cookies**

(GF) - Gluten Free
(DF) - Dairy Free

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CULINARY EXPERIENCE MENU - LUNCH

QUEEN OF HEARTS LUNCH BUFFET *

\$49

* Minimum 35 people. For groups of less, a \$75 surcharge will apply.

APPETIZERS

GREENS (Choose 1)

- **Caesar** - Garlic Croutons & Creamy Caesar Dressing
- **Spinach Salad** - Egg Mimosa, Toasted Almonds, Honey Dijon Vinaigrette & Grapefruit Ginger Vinaigrette (GF)
- **Tuscan Greens with Mixed Berries** - choice of 2 dressings: Balsamic / Buttermilk Ranch / Grapefruit & Ginger / Sundried Tomato & Pesto Vinaigrette (GF)

COMPOSED SALADS (Choose 3)

- **Extreme Greens** - Broccoli, Peas, Spinach, Fresh Herbs, 12 Grain Rice with Cumin & Mango Vinaigrette (GF)(DF)
- **White on Rice Salad** - Cauliflower, Cucumber, Quinoa, Rice, Celery, Navy Beans, Deep Fried Tofu & Cucumber Wasabi Dressing (GF)
- **Quinoa Salad** - Cranberries, Apricots, Cucumber, Red Onion, Cilantro, Feta & Lime Vinaigrette (GF)
- **Asian Slaw Salad** - Baby Shrimp, Sui Choi, Carrots, Daikon, Peas, Bean Sprouts & Soy Mustard Dressing (DF)
- **Cajun Chicken Salad** - Black Bean, Corn, Rice, Red Peppers & Chipotle Mayonnaise (GF)
- **Vine Ripe Tomato** - Artichoke, Marinated Mushrooms, Bocconcini, Basil, Parmesan & Balsamic Vinaigrette (GF)
- **Red, White & Purple Nugget Potato Salad** - Caesar Dressing, Egg, Spinach, Red Peppers & Parmesan (GF)
- **Orzo Pasta Salad** - Pesto, Arugula, Lola Rosa, Pine Nuts, Capers, Grape Tomatoes & Parmesan
- **Cobb Salad** - Romaine, Endive, Watercress & Iceberg, Cherry Tomatoes, Bacon, Chicken, Eggs & Roquefort Cheese (GF)
- **Asian Noodle Salad** - Chow Mein, Prawns, Julienne Vegetables & Sesame Thai Dressing (DF)
- **Yellow Beet, Fennel & Orange Salad** - Goat Cheese & Citrus Vinaigrette (GF)
- **Spicy Tofu Salad** - Napa Cabbage, Toasted Almonds, Green Onions & Spicy Miso Vinaigrette (GF)
- **Kamaboko & Shrimp Salad** - Saffron Farfalle, Spicy Mayonnaise & Red Peppers

COMPOSED SALADS (CONTINUED...)

- **Waldorf Salad** - Grapes, Apples, Celeriac, Walnuts & Mayonnaise (GF)
- **Nugget Potato Salad with Smoked Salmon** - Red Onion, Fresh Dill, Watercress & Honey Dijon Vinaigrette (GF)
- **Greek Salad** - Feta (GF)

PLATTERS (Choose 1)

- **Antipasto Platter** - Classic Italian Cured Meats, Marinated Artichokes & Eggplant, Pickled Onions, Roasted Peppers, Olives & Provolone
- **Tuna Nicoise Platter** - Cauliflower, Cucumber, Quinoa, Rice, Celery, Navy Beans, Deep Fried Tofu & Cucumber Wasabi Dressing (GF)
- **Grilled Vegetables Platter** - Cranberries, Apricots, Cucumber, Red Onion, Cilantro, Feta & Lime Vinaigrette (GF)

ENTRÉES

Add a Second Entrée for \$9 per person

POULTRY, MEAT & SEAFOOD (Choose 1)

- **Chicken Legs Fricassée** - Mushrooms & Dijon Cream (GF)
- **Breast of Chicken** - Shiitake Mushrooms & Sesame Oil Velouté
- **Thai Green Chicken Curry** - Basil, Red Pepper & Eggplant
- **Butter Chicken** - Indian Classic & Almond Powder (GF)
- **Salmon** with your choice of flavour profiles (Choose 1):
 - Carrot Anise Nage (GF)
 - Sauce Vierge (Tomatoes, Basil, Olive Oil & Red Wine Vinegar) (GF)(DF)
 - Soy, Ginger & Cilantro (DF)
- **Local BC Rockfish** with your choice of flavour profiles (Choose 1):
 - Saffron & Parsley Velouté (GF)(DF)
 - Carrot Anise Nage (GF)
 - Romesco Sauce (DF)
- **Beef Bourguignon** - Bacon & Crimini Mushrooms (GF)
- **Roast Pork Loin Macedonian Style** - Yogurt, Cumin, Saffron, Feta & Fried Onions (GF)

(GF) - Gluten Free
(DF) - Dairy Free

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CULINARY EXPERIENCE MENU - LUNCH

QUEEN OF HEARTS LUNCH BUFFET (CONTINUED...)

PASTA (Choose 1)

- **Penne with Fennel, Chorizo & Prawns** - Saffron Velouté
- **'Mac n Cheese'** - Succhietti Curly Elbow Pasta & Aged White Cheddar Sauce
- **Spinach Ricotta Cannelloni** - Tomato Sauce, Béchamel & Mozzarella
- **Gnocchi with Wild Mushrooms** - Parmesan
- **Gnocchi with Braised Beef Short Rib** - Blue Cheese Sauce
- **Conchiglie with Tiger Prawns** - Red Pepper Purée, Jalapeno & Lime
- **Tri-coloured Cheese Tortellini** - 3 Cheese Sauce & Peppers
- **Spaghetti Tetrazzini** - Chicken, Mushrooms, Cream & Parmesan Gratin
- **Spaghetti with Smoked Salmon** - Cream & Parmesan Gratin
- **Penne & Meatballs** - Smoked Tomato & Bocconcini Gratin
- **Penne with Confit of Pork Belly** - Carbonara Sauce
- **Rigatoni with Pork Ragù** - Parmesan
- **Succhietti** - Truffle Cream Corn & Mushroom Velouté

VEGETABLES (Choose 1)

- **Glazed Root Vegetables** - Herbes de Provence (GF)(DF)
- **Cauliflower & Kale Gratin** - Cheddar (GF)
- **Grilled Vegetables** - Mushrooms, Feta & Balsamic
- **Spicy Glazed Eggplant** - Togarashi Spice (GF)(DF)
- **Pavé of Root Vegetables** - Pesto & Parmesan (GF)
- **Curried Cauliflower** - Potato & Egg (GF)
- **Fresh Roasted Seasonal Vegetables** - Lemon & Herbs (GF)(DF)

RICE & STARCH (Choose 1)

- **Jasmine Steamed Rice** - Lemongrass & Ginger Scented (GF)(DF)
- **Steamed Multigrain Rice** (GF)(DF)
- **Roasted Nugget Potatoes** - Pesto (GF)(DF)
- **Roasted Potatoes** - Mustard, Lemon & Thyme (GF)(DF)
- **Crushed Yukon Gold** - Lemon, Olive Oil & Parsley (GF)(DF)
- **Mashed Potatoes** - Olive Oil & Parmesan (GF)(DF)

(GF) - Gluten Free
(DF) - Dairy Free

ADD A SOUP (Choose 1)

Add \$6 per person

- **Chipotle Chicken** - Avocado, Lime & Cilantro (GF)
- **White Bean & Italian Sausage** - Zucchini & Parmesan (GF)
- **Truffle Cauliflower Soup** - Parmesan & Chives (GF)
- **Boston Clam Chowder** - Double Smoked Bacon (GF)
- **Hot & Sour Soup** - Tiger Prawns, Tomato & Lemongrass (GF)(DF)
- **Potato & Leek Soup** - Sour Cream & Chives (GF)
- **Butternut Squash Soup** - Coconut Cream, Ginger & Coriander (GF)
- **Tomato Vodka Soup** - Fresh Basil (GF)

DESSERTS

- **Seasonal Fresh Cut Fruit**

(Choose 3)

- **Fruit Pavlova** - Seasonal Fruits & Chantilly
- **Crème Caramel** (GF)
- **Tiramisu**
- **Chocolate Mousse Cake** - Hazelnut Crunch
- **Apple Crumble** - served hot
- **Black Forest Cake**
- **River Rock Signature Cake** - White Chocolate Mousse, Passion Fruit Bavaois & Raspberry (GF)
- **River Rock Chocolate Lovers Cake** - Dark Chocolate Ganache, Cheesecake & Milk Chocolate Mousse (GF)
- **Almond Flan** - Fresh Seasonal Fruit
- **NY Cheesecake** - Berries
- **Sugar Free Panna Cotta** (GF)

DESSERTS ENHANCEMENTS

- **Chocolate Fountain** Add \$8 per person
 - Select Dark **OR** Milk Chocolate (Choose 1)
 - Assorted Fresh Fruit, Pecan Caramellini, Banana Bread, Toffee Bar & Marshmallow

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CULINARY EXPERIENCE MENU

MEALS TO GO

2016

RiverRock
CASINO RESORT

CULINARY EXPERIENCE MENU - MEALS TO GO

CONVENIENT MEALS TO GO

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

CONTINENTAL BOX BREAKFAST

\$26 per person

- Banana OR Apple
- Fruit Yogurt
- Granola Bar
- Croissant & Danish
- Butter & Preserves
- Cheddar Cheese
- Orange Juice & Bottle Water

MARKET BOX LUNCH

\$33 per person

- Vegetable Crudit  with Ranch Dip
- Cheddar Cheese
- Tuna Salad Croissant
- Seasonal Mixed Greens
- Orange
- Freshly Baked Cookie
- Energy Bar
- Tomato Juice & Bottle Water

RIVER ROCK BOX BREAKFAST

\$26 per person

- Fresh Cut Fruit
- Plain Yogurt
- Croissant
- Hard Boiled Egg
- Sliced Black Forest Ham
- Bagel & Lox with Cream Cheese
- Tomato Juice & Bottle Water

RIVER ROCK BOX LUNCH

\$33 per person

- Vegetable Crudit  with Ranch Dip
- Cheddar Cheese
- Black Forest Ham & Swiss Baguette
- Potato Salad
- Apple
- Freshly Baked Cookie
- Energy Bar
- Orange Juice & Bottle Water

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CULINARY EXPERIENCE MENU

DINNER

2016

RiverRock
CASINO RESORT

CULINARY EXPERIENCE MENU - DINNER

PLATED DINNER *

Design your own three or four-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 **\$6.00 per person**) & (1) **dessert** and served with freshly baked breads, regular and decaffeinated coffee, teas and herbal infusions. One (1) Entrée choice is included plus a vegetarian option. Multiple choice Entrée selections are available at the stated menu price plus a per guest supplementary charge; 2 Entrées choices, **\$6.00 per person will apply**; 3 Entrées choices, **\$9.00 per person will apply**. The Entrées choice selections are due fourteen (14) days in advance. For a four-course menu, an additional cost per person will be added to the listed Entrée price.

* Menus are priced based on 40 people or more. For groups of less, a \$150 Surcharge will apply.

APPETIZERS

SALADS

- **Blueberry & Raspberry Salad with Lola Rosa & Frisée**
Feta, Pistachios, Buttermilk Ranch & Dijon Vinaigrette (GF)
- **Salad of Arugula, Lola Rosa, Red Grapes & Asiago Cheese**
Toasted Pine Nuts & Vine Ripened Tomato Caper Vinaigrette (GF)
- **Spiced Grilled Pears, Watercress & Goat Cheese Salad**
Arugula & Mixed Greens, Pine Nuts, Parmesan & Lemon Vinaigrette (GF)
- **Salad of Smoked Salmon, Arugula, Red Oak & Endive**
Sesame Seeds & Green Goddess Avocado Dressing (GF)
- **Salad of Asparagus, Butter Lettuce & Lola Rosa**
Poached Prawn, Tobiko, Soy Mayonnaise & Miso Vinaigrette
- **Salad of Vanilla Poached Granny Smith Apples with Aged Cheddar**
Roasted Almonds, Buttermilk Cream & Apple Cider Vinaigrette
- **Salad of Arugula & Endive with Lychee**
Camembert, Toasted Pine Nuts & Honey Lavender Vinaigrette (GF)
- **Salad of Poached Pear & Roquefort**
Endive, Frisée, Butter Lettuce, Lola Rosa, Candied Pecans, Pear & Walnut Vinaigrette (GF)
- **Salad of Roasted Rainbow Beets & Goat Cheese**
Lola Rosa, Walnuts & Honey Beet Vinaigrette (GF)
- **Butter Lettuce Mimosa Salad**
Toasted Almonds, Egg Mimosa, Enoki Mushrooms & Honey Dijon Vinaigrette (GF)

(GF) - Gluten Free
(DF) - Dairy Free

SOUP

- **Tomato Vodka Soup - Fresh Basil (GF)**
- **Wild Mushroom Cream - Mushrooms Ragu & Gruyere Cheese**
- **Butternut Squash Soup - Coconut Cream, Ginger & Coriander (GF)**
- **Potato & Leek Soup - Sour Cream & Chives (GF)**
- **Cream of Cauliflower - Parmigiano-Reggiano & Truffle (GF)**
- **Hot & Sour Soup - Tiger Prawns, Tomato & Lemongrass (GF)(DF)**
- **Lobster Bisque - Brandy Chantilly & Chives**
- **Gazpacho - Sambuca Prawn (served cold) (GF)**

ENTRÉES

POULTRY

- **Piquillo Pepper & Goat Cheese Filled Chicken \$48**
Potato Gratin with Aged Cheddar & Kale, Red Mojo Sauce & Seasonal Fresh Vegetables (GF)
- **Chicken Parmesan & Herb Crust \$48**
Truffle Mashed Potatoes, Lentil & Wild Mushroom Velouté, Vegetable Purée, Baby Carrot & Seasonal Fresh Vegetables
- **Grilled Chipotle Chicken \$48**
Roasted Corn Orzo with Smoked Paprika & Havarti, Cucumber Gazpacho & Seasonal Fresh Vegetables
- **Chorizo, Mascarpone & Chive Filled Chicken \$48**
Israeli Couscous Risotto with Parmesan & Lemon, Romesco Sauce, Vegetable Purée, Baby Carrot & Seasonal Fresh Vegetables (GF)

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CULINARY EXPERIENCE MENU - DINNER

BEEF

- **Root Beer Braised Boneless Beef Short Rib** \$54
Smoked Cheddar Croquette Potato, Root Beer Demi, Carrot Anisé Purée, Baby Carrot & Seasonal Fresh Vegetables (GF)
- **Port Wine Braised Boneless Beef Short Rib** \$54
Gratin Dauphinois, Port Wine Demi, Vegetable Purée, Baby Carrot & Seasonal Fresh Vegetables (GF)
- **AAA 8oz West Coast Cut Striploin *** \$60
Hand Made Spatzle with Fromage Frais, Green Peppercorn Sauce, Vegetable Purée, Baby Carrots & Seasonal Fresh Vegetables
- **Grilled Beef Tenderloin *** \$72
Potato Pavé with Aged Cheddar & Kale, Romesco Sauce, Vegetable Purée, Baby Carrot & Seasonal Fresh Vegetables
- **Beef Tenderloin with Tiger Prawns *** \$76
Chorizo Risotto, Red Mojo Sauce & Seasonal Fresh Vegetables (GF)

* Served Medium Rare

THE OTHER MEATS

- **Rack of Lamb with Harissa & Lemon** \$65
Saffron Apricot & Almond Rice, Cucumber Mint Yogurt, Vegetable Purée, Baby Carrots & Asparagus
- **Grilled Pork Chop** \$60
Porcini & Parmesan Polenta, Prune Tarragon & Dijon Cream, Prosciutto wrapped Green Beans, Vegetable Purée & Baby Carrots
- **Grilled Veal Chop** \$62
Hand Made Spatzle with Fromage Frais, Red Mojo Sauce & Seasonal Vegetables

VEGETARIAN

- **Gnocchi with Grilled Oyster Mushrooms** \$43
Spaghetti Vegetables & Blue Cheese Cream
- **Risotto of Celery, Walnut, Grape & Brie** \$43
Wild Mushrooms, Truffles & Parmesan (GF)
- **Garganelli, Roast Broccoli & Wild Mushrooms** \$43
Almonds, Lemon, Garlic, Red Chillies, Parmesan
- **Ragu of Moroccan Spiced Lentils with Citrus** \$43
Butternut Squash, Red Peppers, Potatoes, Poppadum & Pumpkins Seeds (GF)(DF)

(GF) - Gluten Free
(DF) - Dairy Free

SEAFOOD

- **Seared Salmon with Nori** \$52
Avocado Tobiko Purée, Wasabi Mash, Asparagus & Baby Carrots (GF)
- **Salmon with Prosciutto, Basil & Bocconcini** \$52
Olive Oil Pomme Purée, Sauce Olivette, Baby Vegetables & Vegetable Purée (GF)
- **Steelhead Salmon** \$54
Sauce Vierge, Wild Mushroom Risotto & Baby Vegetables (GF)
- **Sturgeon with Herb Panko Crust** \$60
Spiced Lentils with Bacon, Butternut Squash Purée & Wild Mushrooms
- **Blanquette of Lobster En Croute** \$62
Pine Mushrooms & Pearl Onions, Nugget Potatoes & Lobster Oil

FOUR COURSE OPTION

* Add one (1) of the following

- **Asparagus with Lotus Chip & Grilled Shiitake** \$7
Soy Mayonnaise, Poached Egg, Nori & Tobiko
- **Grilled Salmon Tataki** \$7
Cold Soba Noodles, Asparagus & Soy Chili Ginger Dressing
- **Beef Tenderloin Carpaccio** \$7
Parmesan, Truffle Aioli & Micro Greens (GF)

PALATE CLEANSER

Add before your main course

- **Campari & Grapefruit Sorbet on Mini Ice Carving** \$7
(GF)(DF)

PLATED DESSERTS

- **Chocolate Royal Cake**
Chocolate Mousse Cake, Milk Hazelnut Crunch Base & Passion Fruit Coulis
- **Green Tea Tiramisu**
Matcha Green Tea Soaked Lady Fingers, Mascarpone Cheese & Melon Liqueur
- **Black Forest Cake**
Chocolate Cake, Morello Cherries & Chantilly Cream
- **Profiteroles**
Mini Cream Puffs, Chocolate Sauce & Chantilly Cream
- **Luscious Lemon Cheesecake**
Sweet Pastry, Lemon Curd & Raspberry Coulis
- **Tiramisu**
Cappuccino Anglaise

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CULINARY EXPERIENCE MENU - DINNER

DINNER BUFFETS

All menus from this section include freshly baked bread rolls, butter, regular and decaffeinated coffee, teas and herbal infusions.

FULL HOUSE DINNER BUFFET *

\$60

* Minimum 40 people. For groups of less, a \$150 surcharge will apply.

APPETIZERS

GREENS (Choose 2)

- **Caesar** - Garlic Croutons & Creamy Caesar Dressing
- **Spinach Salad** - Egg Mimosa, Toasted Almonds, Honey Dijon Vinaigrette & Grapefruit Ginger Vinaigrette (GF)
- **Tuscan Greens with Mixed Berries** - choice of 2 dressings: Balsamic / Buttermilk Ranch / Grapefruit & Ginger / Sundried Tomato & Pesto Vinaigrette (GF)

COMPOSED SALADS (Choose 4)

- **Extreme Greens** - Broccoli, Peas, Spinach, Fresh Herbs, 12 Grain Rice with Cumin & Mango Vinaigrette (GF)(DF)
- **White on Rice Salad** - Cauliflower, Cucumber, Quinoa, Rice, Celery, Navy Beans, Deep Fried Tofu & Cucumber Wasabi Dressing (GF)
- **Quinoa Salad** - Cranberries, Apricots, Cucumber, Red Onion, Cilantro, Feta & Lime Vinaigrette (GF)
- **Asian Slaw Salad** - Baby Shrimp, Sui Choi, Carrots, Daikon, Peas, Bean Sprouts & Soy Mustard Dressing (DF)
- **Cajun Chicken Salad** - Black Bean, Corn, Rice, Red Peppers & Chipotle Mayonnaise (GF)
- **Vine Ripe Tomato** - Artichoke, Marinated Mushrooms, Bocconcini, Basil, Parmesan & Balsamic Vinaigrette (GF)
- **Red, White & Purple Nugget Potato Salad** - Caesar Dressing, Egg, Spinach, Red Peppers & Parmesan (GF)
- **Orzo Pasta Salad** - Pesto, Arugula, Lola Rosa, Pine Nuts, Capers, Grape Tomatoes & Parmesan
- **Cobb Salad** - Romaine, Endive, Watercress & Iceberg, Cherry Tomatoes, Bacon, Chicken, Eggs & Roquefort Cheese (GF)
- **Asian Noodle Salad** - Chow Mein, Prawns, Julienne Vegetables & Sesame Thai Dressing (DF)
- **Yellow Beet, Fennel & Orange Salad** - Goat Cheese & Citrus Vinaigrette (GF)

(GF) - Gluten Free
(DF) - Dairy Free

COMPOSED SALADS (CONTINUED...)

- **Spicy Tofu Salad** - Napa Cabbage, Toasted Almonds, Green Onions & Spicy Miso Vinaigrette (GF)
- **Kamaboko & Shrimp Salad** - Saffron Farfalle, Spicy Mayonnaise & Red Peppers
- **Dungeness Crab Louis Salad** - Egg, Asparagus, Baby Shrimp, Tomato & Butter Lettuce (GF)
- **Waldorf Salad** - Grapes, Apples, Celeriac, Walnuts & Mayonnaise (GF)
- **Nugget Potato Salad with Smoked Salmon** - Red Onion, Fresh Dill, Watercress & Honey Dijon Vinaigrette (GF)
- **Greek Salad** - Feta (GF)

ADD A SOUP (Choose 1)

Add \$6 per person

- **Chipotle Chicken** - Avocado, Lime & Cilantro (GF)
- **White Bean & Italian Sausage** - Zucchini & Parmesan (GF)
- **Truffle Cauliflower Soup** - Parmesan & Chives (GF)
- **Boston Clam Chowder** - Double Smoked Bacon (GF)
- **Hot & Sour Soup** - Tiger Prawns, Tomato & Lemongrass (GF)(DF)
- **Potato & Leek Soup** - Sour Cream & Chives (GF)
- **Butternut Squash Soup** - Coconut Cream, Ginger & Coriander (GF)
- **Tomato Vodka Soup** - Fresh Basil (GF)

ENHANCE YOUR SALAD BUFFET

Add per Person

- **Crudités Platter** **\$4**
Soy Mustard Mayonnaise Dip (GF)
- **Cheese Platter** **\$6**
Assorted Soft and Hard Cheeses & Crackers
- **Antipasto Platter** **\$7**
Classic Italian Cured Meats, Marinated Artichokes & Eggplant, Pickled Onions, Roasted Peppers, Olives & Provolone Cheese
- **Sushi Platter** (based on 4 pieces total per person) **\$7**
Assorted Sushi Rolls from our In-House Sushi Chef with Soya Sauce, Wasabi & Ginger

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CULINARY EXPERIENCE MENU - DINNER

FULL HOUSE DINNER BUFFET (CONTINUED...)

ENTRÉES

Add a Second Entrée for \$9 per person

POULTRY & MEAT (Choose 1)

- **Whole Roasted Chicken** with your choice of flavour profiles (Choose 1):
 - Onion Soubise with Lemon, Cumin & Saffron (GF)(DF)
 - Pale Ale & Crimini Mushrooms with Cream (GF)
 - Soy, Sesame, Anise Ginger & Cinnamon (DF)
 - Herbes de Provence Jus (GF)(DF)
- **Breast of Chicken** with your choice of flavour profiles (Choose 1):
 - Wild Mushrooms, Sherry & Tarragon Jus (GF)
 - Shiitake Mushrooms & Sesame Oil Velouté (GF)
 - Red Mojo Sauce (GF)
 - Cauliflower Truffle Nage (GF)
 - Coconut Milk, Lime & Chili (GF)
- **Chicken Legs Fricassée** - Mushrooms & Dijon Cream (GF)
- **Coq au Vin** - Chicken in Wine, Bacon & Mushrooms (GF)(DF)
- **Beef Bourguignon** - Bacon & Crimini Mushrooms (GF)
- **Roast Pork** with your choice of flavour profiles (Choose 1):
 - Macedonian Style (Yogurt, Cumin, Saffron, Feta & Fried Onions)
 - Prunes with Cream, Tarragon & Mustard (GF)
 - Sweet Smoked Paprika Red Mojo Sauce with Lime (DF)

ENHANCE YOUR DINNER BUFFET Add per Person

- **Add Top Inside Baron of Beef Carving Station** ** \$9
- **Add Roast Striploin Beef Carving Station** ** \$13
- **Add Prime Rib Carving Station** ** \$15

** Served Medium Rare

(GF) - Gluten Free
(DF) - Dairy Free

SEAFOOD (Choose 1)

- **Salmon** with your choice of flavour profiles (Choose 1):
 - Carrot Anise Nage (GF)
 - Sauce Vierge (Tomatoes, Basil, Olive Oil & Red Wine Vinegar) (GF)(DF)
 - Soy, Ginger & Cilantro (DF)
- **Local BC Rockfish** with your choice of flavour profiles (Choose 1):
 - Saffron & Parsley Velouté (GF)(DF)
 - Carrot Anise Nage (GF)
 - Romesco Sauce (DF)

UPGRADE TO PREMIUM SEAFOOD

Add \$4 per person

- **Sturgeon** with your choice of flavour profiles (Choose 1):
 - Romesco Sauce (DF)
 - Manila Clams & Shimeji Mushroom Broth with Soy (DF)

PASTA (Choose 1)

- **Penne with Fennel, Chorizo & Prawns** - Saffron Velouté
- **'Mac n Cheese'** - Succhiatti Curly Elbow Pasta & Aged White Cheddar Sauce
- **Spinach Ricotta Cannelloni** - Tomato Sauce, Béchamel & Mozzarella
- **Gnocchi with Wild Mushrooms** - Parmesan
- **Gnocchi with Braised Beef Short Rib** - Blue Cheese Sauce
- **Conchiglie with Tiger Prawns** - Red Pepper Purée, Jalapeno & Lime
- **Tri-coloured Cheese Tortellini** - 3 Cheese Sauce & Peppers
- **Spaghetti Tetrizzini** - Chicken, Mushrooms, Cream & Parmesan Gratin
- **Spaghetti with Smoked Salmon** - Cream & Parmesan Gratin
- **Penne & Meatballs** - Smoked Tomato & Bocconcini Gratin
- **Penne with Confit of Pork Belly** - Carbonara Sauce
- **Rigatoni with Pork Ragù** - Parmesan
- **Succhiatti** - Truffle Cream Corn & Mushroom Velouté

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CULINARY EXPERIENCE MENU - DINNER

FULL HOUSE DINNER BUFFET (CONTINUED...)

VEGETABLES (Choose 1)

- **Glazed Root Vegetables** - Herbes de Provence (GF)(DF)
- **Cauliflower & Kale Gratin** - Cheddar (GF)
- **Grilled Vegetables** - Mushrooms, Feta & Balsamic
- **Spicy Glazed Eggplant** - Togarashi Spice (GF)(DF)
- **Pavé of Root Vegetables** - Pesto & Parmesan (GF)
- **Curried Cauliflower** - Potato & Egg (GF)
- **Fresh Roasted Seasonal Vegetables** - Lemon & Herbs (GF)(DF)

RICE & STARCH (Choose 2)

- **Jasmine Steamed Rice** - Lemongrass & Ginger Scented (GF)(DF)
- **Steamed Multigrain Rice** (GF)(DF)
- **Rice Pilaf** - Saffron, Apricot & Almond
- **Nasi Goreng** - Indonesian Fried Rice
- **Roasted Nugget Potatoes** - Pesto (GF)(DF)
- **Yukon Gold Crushed** - Goat Cheese (GF)
- **Crushed Yukon Gold** - Lemon, Olive Oil & Parsley (GF)(DF)
- **Gratin Dauphinois**
- **Potato & Mushroom Gratin** - Mascarpone & Parmesan
- **Yam & Potato Gratin** - Pesto
- **Wasabi Mashed Potatoes**
- **Bacon Cheddar Mashed Potatoes**
- **Mashed Potatoes** - Olive Oil & Parmesan (GF)(DF)
- **Chipotle Sweet Potato Mash** - Buttermilk

DESSERTS

- **Seasonal Fresh Cut Fruit**

(Choose 5)

- **Tiramisu**
- **NY Cheesecake** - Berries
- **Chocolate Mousse Cake** - Hazelnut Crunch
- **Apple Crumble** - served hot
- **River Rock Signature Cake** - White Chocolate Mousse, Passion Fruit Bavarois & Raspberry (GF)
- **River Rock Chocolate Lovers Cake** - Dark Chocolate Ganache, Cheesecake & Milk Chocolate Mousse (GF)
- **Almond Flan** - Fresh Seasonal Fruit
- **Assorted French Pastries**
- **Black Forest Cake**
- **Mango Fruit Mousse Glasses** (GF)
- **Crème Caramel** (GF)
- **Oriental Fruit Bowl** - Mango, Papaya, Kiwi, Pineapple, Ginger & Lemon Grass Syrup (GF)
- **Opera Cake** - Chocolate Ganache & Mocha Butter Cream
- **Red Velvet Cupcake**
- **Sugar Free Panna Cotta** (GF)

DESSERTS ENHANCEMENTS

- **Chocolate Fountain** **Add \$8 per person**
 - Select Dark **OR** Milk Chocolate (Choose 1)
 - Assorted Fresh Fruit, Pecan Caramellini, Banana Bread, Toffee Bar & Marshmallow

(GF) - Gluten Free
(DF) - Dairy Free

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CULINARY EXPERIENCE MENU - DINNER

ROYAL FLUSH DINNER BUFFET *

\$70

* Minimum 40 people. For groups of less, a \$150 surcharge will apply.

APPETIZERS

GREENS (Choose 2)

- **Caesar** - Garlic Croutons & Creamy Caesar Dressing
- **Spinach Salad** - Egg Mimosa, Toasted Almonds, Honey Dijon Vinaigrette & Grapefruit Ginger Vinaigrette (GF)
- **Tuscan Greens with Mixed Berries** - choice of 2 dressings: Balsamic / Buttermilk Ranch / Grapefruit & Ginger / Sundried Tomato & Pesto Vinaigrette (GF)

COMPOSED SALADS (Choose 4)

- **Extreme Greens** - Broccoli, Peas, Spinach, Fresh Herbs, 12 Grain Rice with Cumin & Mango Vinaigrette (GF)(DF)
- **White on Rice Salad** - Cauliflower, Cucumber, Quinoa, Rice, Celery, Navy Beans, Deep Fried Tofu & Cucumber Wasabi Dressing (GF)
- **Quinoa Salad** - Cranberries, Apricots, Cucumber, Red Onion, Cilantro, Feta & Lime Vinaigrette (GF)
- **Asian Slaw Salad** - Baby Shrimp, Sui Choi, Carrots, Daikon, Peas, Bean Sprouts & Soy Mustard Dressing (DF)
- **Cajun Chicken Salad** - Black Bean, Corn, Rice, Red Peppers & Chipotle Mayonnaise (GF)
- **Vine Ripe Tomato** - Artichoke, Marinated Mushrooms, Bocconcini, Basil, Parmesan & Balsamic Vinaigrette (GF)
- **Red, White & Purple Nugget Potato Salad** - Caesar Dressing, Egg, Spinach, Red Peppers & Parmesan (GF)
- **Orzo Pasta Salad** - Pesto, Arugula, Lola Rosa, Pine Nuts, Capers, Grape Tomatoes & Parmesan
- **Cobb Salad** - Romaine, Endive, Watercress & Iceberg, Cherry Tomatoes, Bacon, Chicken, Eggs & Roquefort Cheese (GF)
- **Asian Noodle Salad** - Chow Mein, Prawns, Julienne Vegetables & Sesame Thai Dressing (DF)
- **Yellow Beet, Fennel & Orange Salad** - Goat Cheese & Citrus Vinaigrette (GF)
- **Spicy Tofu Salad** - Napa Cabbage, Toasted Almonds, Green Onions & Spicy Miso Vinaigrette (GF)
- **Kamaboko & Shrimp Salad** - Saffron Farfalle, Spicy Mayonnaise & Red Peppers
- **Dungeness Crab Louis Salad** - Egg, Asparagus, Baby Shrimp, Tomato & Butter Lettuce (GF)

(GF) - Gluten Free
(DF) - Dairy Free

COMPOSED SALADS (CONTINUED...)

- **Waldorf Salad** - Grapes, Apples, Celeriac, Walnuts & Mayonnaise (GF)
- **Nugget Potato Salad with Smoked Salmon** - Red Onion, Fresh Dill, Watercress & Honey Dijon Vinaigrette (GF)
- **Greek Salad** - Feta (GF)

PLATTERS (Choose 1)

- **Antipasto Platter** - Classic Italian Cured Meats, Marinated Artichokes & Eggplant, Pickled Onions, Roasted Peppers, Olives & Provolone Cheese
- **Tuna Nicoise Platter** - Fresh Grilled Rare Albacore, Tomatoes, Green Beans, Eggs & Nugget Potatoes (GF)
- **Cheese Platter** - Assorted Soft and Hard Cheeses & Crackers

ADD A SOUP (Choose 1) Add \$6 per person

- **Chipotle Chicken** - Avocado, Lime & Cilantro (GF)
- **White Bean & Italian Sausage** - Zucchini & Parmesan (GF)
- **Truffle Cauliflower Soup** - Parmesan & Chives (GF)
- **Boston Clam Chowder** - Double Smoked Bacon (GF)
- **Hot & Sour Soup** - Tiger Prawns, Tomato & Lemongrass (GF)(DF)
- **Potato & Leek Soup** - Sour Cream & Chives (GF)
- **Butternut Squash Soup** - Coconut Cream, Ginger & Coriander (GF)
- **Tomato Vodka Soup** - Fresh Basil (GF)

ENHANCE YOUR SALAD BUFFET

Add per Person

- **Crudités Platter** \$4
Soy Mustard Mayonnaise Dip (GF)
- **Sushi Platter** (based on 4 pieces total per person) \$7
Assorted Sushi Rolls from our In-House Sushi Chef with Soya Sauce, Wasabi & Ginger
- **Chilled Seafood Platter** \$9
Halibut, Smoked and Grilled Salmon, Mackerel, Shrimp & Mussels
- **Tiger Prawn Ice Tower** \$10
Cocktail Sauce & Lemon (GF)(DF)
(Displayed in a customized ice sculpture, included in the price)

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CULINARY EXPERIENCE MENU - DINNER

ROYAL FLUSH DINNER BUFFET (CONTINUED...)

ENTRÉES

Add a Second Entrée for \$9 per person

POULTRY (Choose 1)

- **Whole Roasted Chicken** with your choice of flavour profiles (Choose 1):
 - Onion Soubise with Lemon, Cumin & Saffron (GF)(DF)
 - Pale Ale & Crimini Mushrooms with Cream (GF)
 - Soy, Sesame, Anise Ginger & Cinnamon (DF)
 - Herbes de Provence Jus (GF)(DF)
- **Breast of Chicken** with your choice of flavour profiles (Choose 1):
 - Wild Mushrooms, Sherry & Tarragon Jus (GF)
 - Shiitake Mushrooms & Sesame Oil Velouté (GF)
 - Red Mojo Sauce (GF)
 - Cauliflower Truffle Nage (GF)
 - Coconut Milk, Lime & Chili (GF)
- **Chicken Legs Fricassée** - Mushrooms & Dijon Cream (GF)
- **Coq au Vin** - Chicken in Wine, Bacon & Mushrooms (GF)(DF)
- **Butter Chicken** - Indian Classic & Almond Powder (GF)
- **Thai Green Chicken Curry** - Basil, Red Pepper & Eggplant
- **Chicken Paella** - Chorizo, Clams, Saffron & Tomato (GF)(DF)

SPECIALTY MEAT (Choose 1)

- **Beef Bourguignon** - Bacon & Crimini Mushrooms (GF)
 - **Roast Pork** with your choice of flavour profiles (Choose 1):
 - Macedonian Style (Yogurt, Cumin, Saffron, Feta & Fried Onions)
 - Prunes with Cream, Tarragon & Mustard (GF)
 - Sweet Smoked Paprika Red Mojo Sauce with Lime (GF)(DF)
 - **Lamb Rogan Josh** - Poppadum (DF)
 - **Beef Rendang** - Malay Curry
 - **Top Inside Baron of Beef Carving Station** ** - Beef Jus (GF)
 - **UPGRADE to Prime Rib Carving Station** ** Add \$8 per Person
- ** Served Medium Rare

(GF) - Gluten Free
(DF) - Dairy Free

SEAFOOD (Choose 1)

- **Salmon** with your choice of flavour profiles (Choose 1):
 - Carrot Anise Nage (GF)
 - Sauce Vierge (Tomatoes, Basil, Olive Oil & Red Wine Vinegar) (GF)(DF)
 - Soy, Ginger & Cilantro (DF)
- **Local BC Rockfish** with your choice of flavour profiles (Choose 1):
 - Saffron & Parsley Velouté (GF)(DF)
 - Carrot Anise Nage (GF)
 - Romesco Sauce (DF)

UPGRADE TO PREMIUM SEAFOOD

Add \$4 per person

- **Sturgeon** with your choice of flavour profiles (Choose 1):
 - Romesco Sauce (DF)
 - Manila Clams & Shimeji Mushroom Broth with Soy (DF)

PASTA (Choose 1)

- **Penne with Fennel, Chorizo & Prawns** - Saffron Velouté
- **'Mac n Cheese'** - Succhiatti Curly Elbow Pasta & Aged White Cheddar Sauce
- **Spinach Ricotta Cannelloni** - Tomato Sauce, Béchamel & Mozzarella
- **Gnocchi with Wild Mushrooms** - Parmesan
- **Gnocchi with Braised Beef Short Rib** - Blue Cheese Sauce
- **Conchiglie with Tiger Prawns** - Red Pepper Purée, Jalapeno & Lime
- **Tri-coloured Cheese Tortellini** - 3 Cheese Sauce & Peppers
- **Spaghetti Tettazzini** - Chicken, Mushrooms, Cream & Parmesan Gratin
- **Spaghetti with Smoked Salmon** - Cream & Parmesan Gratin
- **Penne & Meatballs** - Smoked Tomato & Bocconcini Gratin
- **Penne with Confit of Pork Belly** - Carbonara Sauce
- **Rigatoni with Pork Ragù** - Parmesan
- **Succhiatti** - Truffle Cream Corn & Mushroom Velouté

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CULINARY EXPERIENCE MENU - DINNER

ROYAL FLUSH DINNER BUFFET (CONTINUED...)

VEGETABLES (Choose 1)

- **Glazed Root Vegetables** - Herbes de Provence (GF)(DF)
- **Cauliflower & Kale Gratin** - Cheddar (GF)
- **Grilled Vegetables** - Mushrooms, Feta & Balsamic
- **Spicy Glazed Eggplant** - Togarashi Spice (GF)(DF)
- **Pavé of Root Vegetables** - Pesto & Parmesan (GF)
- **Curried Cauliflower** - Potato & Egg (GF)
- **Fresh Roasted Seasonal Vegetables** - Lemon & Herbs (GF)(DF)

RICE & STARCH (Choose 2)

- **Jasmine Steamed Rice** - Lemongrass & Ginger Scented (GF)(DF)
- **Steamed Multigrain Rice** (GF)(DF)
- **Rice Pilaf** - Saffron, Apricot & Almond
- **Nasi Goreng** - Indonesian Fried Rice
- **Roasted Nugget Potatoes** - Pesto (GF)(DF)
- **Yukon Gold Crushed** - Goat Cheese (GF)
- **Crushed Yukon Gold** - Lemon, Olive Oil & Parsley (GF)(DF)
- **Gratin Dauphinois**
- **Potato & Mushroom Gratin** - Mascarpone & Parmesan
- **Yam & Potato Gratin** - Pesto
- **Wasabi Mashed Potatoes**
- **Bacon Cheddar Mashed Potatoes**
- **Mashed Potatoes** - Olive Oil & Parmesan (GF)(DF)
- **Chipotle Sweet Potato Mash** - Buttermilk

DESSERTS

- **Seasonal Fresh Cut Fruit**

(Choose 5)

- **Tiramisu**
- **NY Cheesecake** - Berries
- **Chocolate Mousse Cake** - Hazelnut Crunch
- **Apple Crumble** - served hot
- **River Rock Signature Cake** - White Chocolate Mousse, Passion Fruit Bavarois & Raspberry (GF)
- **River Rock Chocolate Lovers Cake** - Dark Chocolate Ganache, Cheesecake & Milk Chocolate Mousse (GF)
- **Almond Flan** - Fresh Seasonal Fruit
- **Assorted French Pastries**
- **Black Forest Cake**
- **Mango Fruit Mousse Glasses** (GF)
- **Crème Caramel** (GF)
- **Oriental Fruit Bowl** - Mango, Papaya, Kiwi, Pineapple, Ginger & Lemon Grass Syrup (GF)
- **Opera Cake** - Chocolate Ganache & Mocha Butter Cream
- **Red Velvet Cupcake**
- **Sugar Free Panna Cotta** (GF)

DESSERTS ENHANCEMENTS

- **Chocolate Fountain** **Add \$8 per person**
 - Select Dark **OR** Milk Chocolate (Choose 1)
 - Assorted Fresh Fruit, Pecan Caramellini, Banana Bread, Toffee Bar & Marshmallow

(GF) - Gluten Free
(DF) - Dairy Free

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CULINARY EXPERIENCE MENU

RECEPTION

2016

RiverRock
CASINO RESORT

CULINARY EXPERIENCE MENU - RECEPTION

RECEPTION PACKAGES

POCKET ACES RECEPTION MENU \$30

* Minimum 30 people.

Hors D'Oeuvres (based on 6 pieces total per person)

- **Braised Beef Short Rib Slider** - Candied Bacon, Aged Cheddar, Arugula & Tomato
- **Candied Bacon** - Sriracha, Balsamic Mushroom & Cucumber (GF)(DF)
- **Chicken Satay** - Spicy Peanut Sauce (DF)
- **Tomato Soup Shooter** - Grilled Cheese Bites
- **Torpedo Prawns** - Chipotle Mayonnaise
- **Smoked & Candied Salmon Rillettes** - Wasabi Mayonnaise

(Choose 1)

- **Crudités Platter** - Soy Mustard Mayonnaise Dip
- **Fresh Cut Fruit** - Chef's Seasonal Selection

WILD CARD RECEPTION MENU \$30

* Minimum 30 people.

Hors D'Oeuvres (based on 6 pieces total per person)

- **Cajun Chicken Slider** - Jicama Slaw & Chipotle Mayonnaise
- **Crab Cakes** - Chipotle Mayonnaise (GF)
- **Grilled Rare Tuna** - Tomato Escabeche (GF)(DF)
- **Chorizo Stuffed Crimini Mushroom** - Parmesan
- **Panko Crusted Camembert** - Cranberry Chutney
- **Honeydew & Kiwi Shot** - Mint, Lime & Gold Flakes (GF)(DF)

(Choose 1)

- **Crudités Platter** - Soy Mustard Mayonnaise Dip
- **Fresh Cut Fruit** - Chef's Seasonal Selection

ONE EYED JACK RECEPTION MENU \$30

* Minimum 30 people.

Hors D'Oeuvres (based on 6 pieces total per person)

- **Japanese Inspired Hot Dog** - Bonito, Pickled Daikon & Teriyaki Sauce
- **Tempura Shiitake** - Fresh Crab & Miso Mayonnaise
- **Smoked & Candied Salmon Rillettes** - Wasabi Mayonnaise
- **Honeydew & Kiwi Shot** - Mint, Lime & Gold Flakes (GF)(DF)
- **Chicken Karaage** - Sriracha & Japanese Mayonnaise
- **Shrimp Gyoza** - Ponzu Sauce (DF)

(Choose 1)

- **Crudités Platter** - Soy Mustard Mayonnaise Dip
- **Fresh Cut Fruit** - Chef's Seasonal Selection

3 OF A KIND RECEPTION MENU \$30

* Minimum 30 people.

Hors D'Oeuvres (based on 6 pieces total per person)

- **BC Fresh Oyster** - Caviar, Chives & Seawater Pearls (GF)(DF)
- **Lamb Meatballs** - Cumin & Green Grapes (GF)(DF)
- **Arancini Mushroom** - Mozzarella
- **Poached Pear Spear** - Prosciutto, Arugula & Asiago
- **Smoked Salmon Roses** - Pumpernickel, Herbs & Capers (DF)
- **Tomato Soup Shooter** - Grilled Cheese Bites

(Choose 1)

- **Crudités Platter** - Soy Mustard Mayonnaise Dip
- **Fresh Cut Fruit** - Chef's Seasonal Selection

(GF) - Gluten Free
(DF) - Dairy Free

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CULINARY EXPERIENCE MENU - RECEPTION

BLACKJACK RECEPTION MENU \$40

* Minimum 45 people.

Hors D'Oeuvres (based on 6 pieces total per person)

- **Cajun Chicken Slider** - Jicama Slaw & Chipotle Mayonnaise
- **Candied Bacon** - Sriracha, Balsamic Mushroom & Cucumber (GF)(DF)
- **Merguez Sausage Mini Dog** - Saffron Yogurt
- **Prawn Poor Boy Slider** - Chipotle Mayonnaise
- **Crab Cakes** - Chipotle Mayonnaise (GF)
- **Tomato Soup Shooter** - Grilled Cheese Bites

Choose one (1) of the following:

- **Porchetta Action Station**
Salsa Verdi & Ciabatta (DF)
- **Slow Roasted Shoulder of Lamb Action Station**
Harissa & Lemon and Apricot & Almond Rice Pilaf with Minted Yogurt (GF)
- **Tequila Lime Flank Steak Action Station**
Tres (3) Salsa: Corn, Avocado & Tomato

BACCARAT RECEPTION MENU \$40

* Minimum 45 people.

Hors D'Oeuvres (based on 6 pieces total per person)

- **Braised Beef Short Rib Slider** - Candied Bacon, Aged Cheddar, Arugula & Tomato
- **Candied Bacon** - Sriracha, Balsamic Mushroom & Cucumber (GF)(DF)
- **BC Fresh Oyster** - Caviar, Chives & Seawater Pearls (GF)(DF)
- **Smoked & Candied Salmon Rillettes** - Wasabi Mayonnaise
- **Crab Cakes** - Chipotle Mayonnaise (GF)
- **Honeydew & Kiwi Shot** - Mint, Lime & Gold Flakes (GF)(DF)

Choose one (1) of the following:

- **Sushi Platter**
Dynamite & California Rolls, Sashimi & Assorted Sushi Rolls from our In-House Sushi Chef with Soya Sauce, Wasabi & Ginger
- **Tuna Tataki Carving Station**
Albacore Tuna, Papaya Daikon Slaw with Orange, Avocado, Pine Nuts & Cilantro (GF)(DF)
- **Tequila Lime Flank Steak Action Station**
Tres (3) Salsa: Corn, Avocado & Tomato

(GF) - Gluten Free
(DF) - Dairy Free

ROULETTE RECEPTION MENU \$60

* Minimum 50 people.

This Menu 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 & Teriyaki Sauce
- **Lamb Chop** - Salsa Verdi
- **BC Fresh Oyster** - Caviar, Chives & Seawater Pearls (GF)(DF)
- **Compressed Watermelon & Goat Cheese** - Cardamom & Balsamic
- **Candied Bacon** - Sriracha, Balsamic Mushroom & Cucumber (GF)(DF)
- **Shrimp Gyoza** - Ponzu Sauce (DF)
- **Artisan BC Cheese Platter** - Assorted Artisan BC Cheeses, Dried Fruit & Crackers
- **Chocolate Fountain**
 - Select Dark **OR** Milk Chocolate (Choose 1)
 - Assorted Fresh Fruit, Pecan Caramellini, Banana Bread, Toffee Bar & Marshmallow

Choose one (1) of the following:

- **Sushi Action Station**
Special Sushi Rolls & an Assortment of Sashimi made to order by our In-house Sushi Chef with Soya Sauce, Wasabi & Ginger
- **Whole Roasted Beef Tenderloin Martini Action Station**
Celeriac Purée, Red Wine Jus & Blue Cheese Biscotti
- **Porchetta Action Station**
Salsa Verdi & Ciabatta (DF)
- **Lime & Cilantro Quail Skewer Action Station**
Spicy Mango Peanut Purée (DF)

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CULINARY EXPERIENCE MENU - RECEPTION

RECEPTION À LA CARTE

* Minimum of three (3) dozen of each À La Carte Hors D'Oeuvres.

COLD HORS D'OEUVRES

\$46 per dozen

EUROPEAN FASHIONED FLAVOURINGS

- **Smoked & Candied Salmon Rillettes** - Wasabi Mayonnaise (DF)
- **Sea Bass Ceviche** - Grapefruit, Cilantro & Chili (GF)(DF)
- **Grilled Rare Tuna** - Tomato Escabeche (GF)(DF)
- **Poached Pear Spear** - Prosciutto, Arugula & Asiago
- **Devilish Eggs** - Tiger Prawn & Tobiko (GF)
- **BC Fresh Oyster** - Caviar, Chives & Seawater Pearls (GF)(DF)
- **Candied Bacon** - Sriracha, Balsamic Mushroom & Cucumber (GF)(DF)
- **Salmon Gravlax** - Pickled Beet Mousse in Beet Basket
- **Tiger Prawns** - Marie Rose Sauce (GF)
- **Smoked Salmon Roses** - Pumpnickel, Herbs & Capers (DF)
- **Beef Carpaccio** - Truffle Aioli, Mushroom & Parmesan on Paris Toast
- **Goat Cheese** - Sundried Tomato Toast & Tapenade
- **Bruschetta** - Vine Ripe Tomato & Fresh Basil

ASIAN INFLUENCED

- **Crab & Lime Salad** - Cucumber & Ginger (GF)(DF)
- **Tuna Poke** (DF)
- **Beef Tataki** - Lotus Root
- **Wakame Seaweed & Rice** - in Tofu Pocket (GF)(DF)

VEGETARIAN

- **Compressed Watermelon & Goat Cheese** - Cardamom & Balsamic
- **Truffle Scrambled Eggs** - Asparagus & Crostini
- **Pickled Beet Mousse** - Blue Cheese, Walnuts in Beet Basket
- **Wild Mushroom Duxelle** - Asiago, Balsamic & Paris Toast

HEALTH SHOTS

- **Carrot Juice Shot** - Orange, Anise & Prawn (GF)(DF)
- **Honeydew & Kiwi Shot** - Mint, Lime & Gold Flakes (GF)(DF)
- **Strawberry & Watermelon Shot** - Ginger (GF)(DF)
- **Gazpacho** (DF)

SWEETS

- **Chocolate Truffles & Assorted Macarons**
- **Mini Avocado Vanilla Milkshake** (GF)

(GF) - Gluten Free
(DF) - Dairy Free

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CULINARY EXPERIENCE MENU - RECEPTION

RECEPTION À LA CARTE

* Minimum of three (3) dozen of each À La Carte Hors D'Oeuvres.

HOT HORS D'OEUVRES \$46 per dozen

EUROPEAN FASHIONED FLAVOURINGS

- **Oyster Kilpatrick** - Bacon & Worcestershire Sauce (GF)(DF)
- **Mussels Farcies** - Garlic Parsley Butter (GF)
- **Arancini Mushroom & Mozzarella**
- **Truffle Cauliflower Soup** - Parmesan
- **Chorizo Stuffed Crimini Mushroom** - Havarti
- **Beef Short Rib Tartlet** - Onion Soubise & Blue Cheese
- **Smoked Bacon Tartlet** - Porcini Polenta & Salsa Verdi
- **Harrisa Honey Chicken Wings** - Mint Yogurt (DF)
- **Tiger Prawn Brochette** - Romesco Sauce
- **Lamb Meatballs** - Cumin & Green Grapes (GF)(DF)
- **Escargot Vol-au-Vent** - Garlic Butter

ASIAN INFLUENCED

- **Japanese Inspired Hot Dog** - Bonito, Daikon & Teriyaki Sauce
- **Crab Cakes** - Chipotle Mayonnaise (GF)
- **BBQ Duck Spring Roll** - Hoisin Vinaigrette
- **Chicken Karaage** - Sriracha & Japanese Mayonnaise
- **Takoyaki** - Tonkatsu Sauce & Bonito (DF)
- **Oyster Motoyaki** (GF)
- **Tempura Shiitake** - Fresh Crab & Miso Mayonnaise
- **Chicken Satay** - Spicy Peanut Sauce (DF)
- **Vegetable Spring Rolls** - Plum Sauce (DF)
- **Shrimp Gyoza** - Ponzu Sauce (DF)

FROM THE AMERICAS

- **Tomato Soup Shooter** - Grilled Cheese Bites
- **Chili Coffee Rub Beef Brochette** - Pico de Gallo (GF)(DF)
- **Panko Crusted Camembert** - Cranberry Chutney
- **Hot Chicken Wings** - Blue Cheese
- **Jerk Chicken Kabob** (GF)(DF)
- **Torpedo Prawns** - Chipotle Mayonnaise
- **Chicken Quesadilla** - Chipotle, Bean & Havarti Cheese
- **Black Bean Empanadas** - Lime Cilantro & Sour Cream
- **Mac 'N Cheese Fritters** - Ketchup

HOT HORS D'OEUVRES \$49 per dozen

SLIDERS & BITES

- **Beef Slider** - Bacon Jam, Roast Tomato, Sriracha Mayonnaise & Cheddar
- **Cajun Chicken Slider** - Jicama Slaw & Chipotle Mayonnaise
- **Japanese Burger** - Beef, Pickled Daikon, Japanese Mayonnaise, Nori & Teriyaki Sauce
- **Prawn Poor Boy Slider** - Chipotle Mayonnaise
- **Braised Beef Short Rib Slider** - Candied Bacon, Aged Cheddar, Arugula & Tomato
- **Merguez Sausage Mini Dog** - Saffron Yogurt

(GF) - Gluten Free
(DF) - Dairy Free

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CULINARY EXPERIENCE MENU - RECEPTION

RECEPTION À LA CARTE

ACTION STATIONS *

- | | Price per Person |
|--|--|
| <ul style="list-style-type: none"> • Porchetta *
<i>(Minimum 35 people)</i>
Salsa Verdi & Ciabatta (DF) • Tequila Lime Flank Steak *
<i>(Minimum 35 people)</i>
Tres Salsa: Corn, Avocado & Tomato • Lime & Cilantro Quail Skewer *
<i>(Minimum 35 people)</i>
Spicy Mango Peanut Purée (DF) • Slow Roasted Shoulder of Lamb *
<i>(Minimum 45 people)</i>
With Harisa & Lemon, Apricot & Almond Rice Pilaf with Minted Yogurt (GF) • Kung Pao Chicken Stir Fry *
<i>(Minimum 45 people)</i>
Peanuts, Red Peppers, Celery & Chili Paste (DF) • Whole Roasted Beef Tenderloin Martini *
<i>(Minimum 45 people)</i>
Celeriac Purée, Red Wine Jus & Blue Cheese Biscotti • Sushi *
<i>(Minimum 50 people & based on 6 pieces total per person)</i>
Special Sushi Rolls & an Assortment of Sashimi made to order by our In-House Sushi Chef with Soya Sauce, Wasabi & Ginger • Tuna Tataki Carving Station *
<i>(Minimum 45 people)</i>
Grilled Rare Albacore Tuna, Avocado Mousse, Tomato Concassé, Ponzu, Kaiware Sprouts (GF)(DF) • Bull Shot Revisited *
<i>(Minimum 45 people)</i>
BC Oysters, Tomato Vodka, Pickled Asparagus made to order (GF)(DF) • Tiger Prawn Ice Tower
<i>(Minimum 50 people)</i>
In a customized Ice Sculpture & includes cost of Ice Sculpture. Cocktail Sauce & Lemon (GF)(DF) | <p>\$16</p> <p>\$14</p> <p>\$16</p> <p>\$17</p> <p>\$16</p> <p>\$20</p> <p>\$20</p> <p>\$16</p> <p>\$8</p> <p>\$20</p> |

* Chef or Carving Labour Charge Applies
\$80 per Chef / Hour
(Minimum 2 Hours)

(GF) - Gluten Free
(DF) - Dairy Free

PLATTERS

- | | Price per Person |
|---|---|
| <ul style="list-style-type: none"> • Crudités Platter
Soy Mustard Mayonnaise Dip (GF) • Fresh Cut Fruit Platter
Chef's Seasonal Selection (GF)(DF) • Artisan BC Cheese Platter
Assorted Artisan BC Cheeses, Dried Fruit & Crackers • Sushi Platter
<i>(Minimum 40 people & based on 6 pieces total per person)</i>
Dynamite & California Rolls, Sashimi & Assorted Sushi Rolls from our In-House Sushi Chef with Soya Sauce, Wasabi & Ginger • Antipasto Platter
<i>(Minimum 45 people)</i>
Classic Italian Cured Meats, Marinated Artichokes & Eggplant, Pickled Onions, Roasted Peppers, Olives & Provolone Cheese • Chilled Seafood Platter
<i>(Minimum 45 people)</i>
Halibut, Smoked and Grilled Salmon, Mackerel, Shrimp & Mussels • Signature Dessert Station
<i>(Minimum 45 people)</i>
Chocolate Truffle, Assorted Macarons, Profiteroles & Assorted French Pastries • Chocolate Fountain
<i>(Minimum 45 people)</i>
– Select Dark OR Milk Chocolate (Choose 1)
– Assorted Fresh Fruit, Pecan Caramellini, Banana Bread, Toffee Bar & Marshmallow | <p>\$8</p> <p>\$9</p> <p>\$13</p> <p>\$18</p> <p>\$13</p> <p>\$18</p> <p>\$13</p> <p>\$13</p> <p>\$14</p> |

SMALL ACTION STATIONS

- | | Price per Person |
|--|-------------------------------------|
| <i>(Minimum 20 people & Maximum 50 people)</i> | |
| <ul style="list-style-type: none"> • Pasta
– Penne Carbonara - Double Smoked Bacon & Parmesan Cheese
– Cheese Agnolotti - Sage Butter & Lemon Zest • Root Beer Short Rib Martini
Caramelized Fennel, Prunes, Root Beer Demi & Vanilla, Potato Foam • Artisan Pizza
Prosciutto, Mozzarella, Chili & Tomatoes, Green & Red Grapes, Rosemary, Pine Nuts & Ricotta | <p>\$15</p> <p>\$17</p> <p>\$16</p> |

All prices are per person unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes.
Prices are subject to change without notice.



CULINARY EXPERIENCE MENU

OUTDOOR BBQ

2016

RiverRock
CASINO RESORT

CULINARY EXPERIENCE MENU - OUTDOOR BBQ

OUTDOOR BARBECUE BUFFETS

(Available from June thru September – minimum 40 people)

All menus from this section include freshly baked bread rolls, butter, regular and decaffeinated coffee, teas and herbal infusions.

THE RIVER CARD BBQ BUFFET *

\$44

* Minimum 40 people. For groups of less, a \$150 surcharge will apply.

APPETIZERS

SALADS

- **Caesar** - Garlic Croutons & Creamy Caesar Dressing
- **Red, White & Purple Nugget Potato Salad** - Caesar Dressing, Egg, Spinach, Red Peppers & Parmesan (GF)
- **Orzo Pasta Salad** - Pesto, Arugula, Lola Rosa, Pine Nuts, Capers, Grape Tomatoes & Parmesan
- **Vine Ripe Tomato** - Artichoke, Marinated Mushrooms, Bocconcini, Basil, Parmesan & Balsamic Vinaigrette (GF)

BBQ ENTRÉES

BURGERS (Choose 1)

- **Beef Burger**
- **Chicken Burger**
- **Grilled Smokey**

Above Items Include Traditional Condiments, Cheese & Buns.
Veggie Burger is available upon request

ENTRÉE (Choose 1)

- **Maui Ribs** - Soy Pineapple Glaze (DF)
- **Memphis Pork Back Ribs** - Honey Harissa Glaze (GF)(DF)
- **Buttermilk Fried Chicken**
- **Grilled Salmon** - Cucumber Gazpacho (GF)(DF)

VEGETABLES & STARCHES

- **Corn on the Cob**
- **Baked Potatoes** - Sour Cream, Chives & Bacon Bits
- **Corn Bread**

(GF) - Gluten Free
(DF) - Dairy Free

DESSERTS

- **Seasonal Fresh Cut Fruit**
- **Apple Crumble** - served hot
- **Baileys Chocolate Mousse Trifle**

All prices are per person unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes.
Prices are subject to change without notice.

CULINARY EXPERIENCE MENU - OUTDOOR BBQ

TEXAS HOLD'EM BBQ BUFFET *

\$54

* Minimum 40 people. For groups of less, a \$150 surcharge will apply.

APPETIZERS

GREENS (Choose 1)

- **Caesar** - Garlic Croutons & Creamy Caesar Dressing
- **Spinach Salad** - Egg Mimosa, Toasted Almonds, Honey Dijon Vinaigrette & Grapefruit Ginger Vinaigrette

COMPOSED SALADS (Choose 3)

- **Extreme Greens Salad** - Broccoli, Peas, Spinach, Fresh Herbs, 12 Grain Rice with Cumin & Mango Vinaigrette (GF)(DF)
- **White on Rice Salad** - Cauliflower, Cucumber, Quinoa, Rice, Celery, Navy Beans, Deep Fried Tofu & Cucumber Wasabi Dressing (GF)
- **Quinoa Salad** - Cranberries, Apricots, Cucumber, Red Onion, Cilantro, Feta & Lime Vinaigrette (GF)
- **Cajun Chicken Salad** - Black Bean, Corn, Rice, Red Peppers & Chipotle Mayonnaise (GF)
- **Red, White & Purple Nugget Potato Salad** - Caesar Dressing, Egg, Spinach, Red Peppers & Parmesan (GF)
- **Orzo Pasta Salad** - Pesto, Arugula, Lola Rosa, Pine Nuts, Capers, Grape Tomatoes & Parmesan (GF)
- **Vine Ripe Tomato** - Artichoke, Marinated Mushrooms, Bocconcini, Basil, Parmesan & Balsamic Vinaigrette (GF)
- **Asian Noodle Salad** - Chow Mein, Prawns, Julienne Vegetables & Sesame Thai Dressing (DF)
- **Yellow Beet, Fennel & Orange Salad** - Goat Cheese & Citrus Vinaigrette (GF)
- **Waldorf Salad** - Grapes, Apples, Celeriac, Walnuts & Mayonnaise (GF)
- **Nugget Potato Salad with Smoked Salmon** - Red Onion, Fresh Dill, Watercress & Honey Dijon Vinaigrette (GF)
- **Greek Salad** - Feta (GF)
- **Coleslaw** (GF)

ENTRÉES

ENTRÉES (Choose 2)

- **Grilled Salmon** with your choice of flavour profiles (Choose 1):
 - Teriyaki Glaze
 - Pico de Gallo Salsa (GF)(DF)
 - Sauce Vierge (Tomatoes, Basil, Olive Oil & Red Wine Vinegar)
 - Cucumber Gazpacho (GF)(DF)
- **Grilled Breast of Chicken** with your choice of flavour profiles (Choose 1):
 - Red Mojo Sauce
 - Chipotle BBQ Sauce
 - Pale Ale Mushrooms & Dijon Cream Sauce
- **Memphis Pork Back Ribs** - Honey Harissa Glaze (GF)(DF)
- **Maui Beef Ribs** - Soy Pineapple Glaze (DF)
- **Buttermilk Fried Chicken**

PASTA (Choose 1)

- **'Mac n Cheese'** - Succhiatti Curly Elbow Pasta & Aged White Cheddar Sauce
- **Penne & Meatballs** - Smoked Tomato & Bocconcini Gratin
- **Rigatoni with Pork Ragu** - Parmesan

VEGETABLES (Choose 1)

- **Grilled Vegetables** - Mushroom, Feta & Balsamic
- **Corn on the Cob** (GF)

RICE & STARCH (Choose 1)

- **Jasmine Steamed Rice** - Lemongrass & Ginger Scented (GF)(DF)
- **Roasted Nugget Potatoes** - Pesto (GF)(DF)
- **Mash** - Olive Oil & Parmesan
- **Chipotle Sweet Potato Mash** - Buttermilk
- **Corn Bread**

DESSERTS

- **Seasonal Fresh Cut Fruit**
- **NY Cheesecake** - Berries
- **Apple Crumble** - served Hot
- **Baileys Chocolate Mousse Trifle**
- **Mango Fruit Mousse Glasses** (GF)

(GF) - Gluten Free
(DF) - Dairy Free

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CULINARY EXPERIENCE MENU
BEVERAGE & WINE

2016

RiverRock
CASINO RESORT

CULINARY EXPERIENCE MENU - BEVERAGE & WINE

NON-ALCOHOLIC BEVERAGE

- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions **\$5/person**
- Hot Chocolate **\$4/person**
- Bottled Aquafina Water (500ml) **\$4/each**
- Assorted Bottled Dole/Ocean Spray Juices (450ml) **\$4/each**
- Bottled Soft Drinks (500ml) - *Pepsi Products* **\$4/each**
- Orange, Cranberry **OR** Apple Juice (Pitcher serves 10 guests) **\$36/Pitcher**
- Pitcher of Pop (Pitcher serves 10 guests) **\$28/Pitcher**
- River Rock Sparkling **OR** Still Water (1 L) **\$8/each**

PUNCH SELECTION

(Serves approximately 30 guests)

Price per gallon

- Non-Alcoholic Fruit Punch **\$100**
- Spirit Punch (*Rum OR Vodka*) **\$150**
- Champagne Punch **\$150**
- Mulled Wine **OR** Sangria **\$150**

DRINKS FROM THE BAR

	HOST*	CASH
• Premium Hi Balls	\$6.25	\$8.00
• Deluxe Hi Balls	\$7.00	\$9.00
• Domestic and Micro Brew Beer	\$6.25	\$8.00
• Imported Beer	\$7.00	\$9.00
• Non-Alcoholic Beer	\$6.25	\$8.00
• Ciders / Coolers	\$7.00	\$9.00
• Domestic House Wine	\$6.25	\$8.00
• Imported House Wine	\$7.00	\$9.00
• Liqueurs	\$8.00	\$10.00
• Deluxe Liqueurs	\$9.00	\$11.00
• Cognac	\$9.00	\$11.00
• Pop - <i>Pepsi Products</i>	\$4.00	\$4.00
• Juice - <i>Dole/Ocean Spray Products</i>	\$4.00	\$4.00
• Bottled Aquafina Water (500ml)	\$4.00	\$4.00

** Host Bar prices do not include taxes and gratuities*

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CULINARY EXPERIENCE MENU - BEVERAGE & WINE

WINE BY THE BOTTLE

RED

- Cabernet Merlot, Sandhill VQA (BC) \$50
- Cabernet Sauvignon, Woodbridge (US) \$36
- Cabernet Sauvignon, Inniskillin Reserve VQA (BC) \$42
- Malbec, Alamos (ARG) \$42
- Merlot, Sumac Ridge VQA (BC) \$34
- Merlot, Tinhorn Creek VQA (BC) \$50
- Pinot Noir, Gray Monk VQA (BC) \$46
- Pinot Noir, Kim Crawford (NZ) \$58
- Shiraz Cabernet, Jacob's Creek (AUS) \$34
- Shiraz, Wyndham Estate Bin 555 (AUS) \$48
- Zinfandel, Ravenswood Vintners Blend (US) \$46

WHITE

- Chardonnay, Sumac Ridge VQA (BC) \$34
- Chardonnay, Ravenswood Vintners Blend (US) \$42
- Chardonnay, Wyndham Estate Bin 222 (AUS) \$42
- Chardonnay, Sandhill VQA (BC) \$46
- Gewurztraminer, Sumac Ridge VQA (BC) \$43
- Moscato, Jacob's Creek (AUS) \$34
- Pinot Grigio, Inniskillin Reserve VQA (BC) \$36
- Pinot Gris, Gray Monk VQA (BC) \$46
- Sauvignon Blanc, Woodbridge (US) \$36
- Sauvignon Blanc, Stoneleigh (NZ) \$46
- Sauvignon Blanc, Kim Crawford (NZ) \$56
- Riesling, See Ya Later Ranch VQA (BC) \$46

SPARKLING

- Cuvee Jean-Louis Blanc de Blancs Brut, Charles de Fere (FR) \$40
- "Stellar's Jay" Brut, Sumac Ridge VQA (BC) \$65
- Veuve Clicquot Brut (FR) \$165

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Prices are subject to change without notice.*



RiverRock[®]

CASINO RESORT

CULINARY EXPERIENCE MENU

TERMS & CONDITIONS

2016

RiverRock
CASINO RESORT

BANQUET TERMS AND CONDITIONS

FOOD & 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 & plating charge of \$3 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 & 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 12 years old attending a Banquet function will be charged 50% of the guaranteed meal price. Children 13 and over will be charged the full meal price.

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 & 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.

BANQUET TERMS AND CONDITIONS

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 & 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.

BANQUET TERMS AND CONDITIONS

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 and **Re:Sound** (Tariff 5 - Royalties collected for Public Performance of Sound Recordings) 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	\$41.13	\$20.56	\$18.51	\$9.25
101 - 300	\$59.17	\$29.56	\$26.63	\$13.30
301 - 500	\$123.68	\$61.69	\$55.52	\$27.76
Over 500 people	\$174.79	\$87.40	\$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.

BANQUET TERMS AND CONDITIONS

ADDITIONAL SERVICES:

Allow your Sales & Catering Manager to assist you in enhancing your function/event with special linens, lighting, décor & 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 & 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 & 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 & 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 & beverage services must be supplied exclusively by the River Rock Casino Resort. It is not permissible for any food & 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 & 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.

BANQUET TERMS AND CONDITIONS

DELIVERIES & 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 (*1hr 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.