

Riverwalk Golf Club

Special Events Catering Packages

Rates subject to change



Riverwalk's beautiful 7,000 square-foot club house offers a variety of exclusive indoor and outdoor event space to choose from. We provide a unique upscale ambience for events ranging from rehearsal dinners and weddings to business meetings, fundraising galas, memorial receptions, golf tournament receptions, holiday parties to bar and bat mitzvahs, quinceaneras, and any special event that you may be celebrating.

You and your guests will be impressed by our breath-taking views of our beautiful golf course landscape. The Riverwalk staff will provide you and your guests with unsurpassed service and irresistible cuisine. We can assist you with the many details of your event from start to finish - from decorations, floral arrangements, music, food selection and much more.

Jessica Kimsey
Director of Private Events | Riverwalk Golf Club
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619-296-1991 | jkimsey@riverwalkgc.com



Presidio Room & Veranda Rental Includes

Four Hour Event Time
Additional time to Decorate Prior to Event
Cake Cutting Service
All Banquet Tables and Chairs
Linens and Napkins in a Variety of Colors
Elegant Flatware, Stemware and Glassware
Full Drink Station with Water, Iced Tea, and Coffee
Full Serving Staff Including a Bartender & Our On-site Event Manager
Hosted and Cash Bar Options
Market Lighting on the Veranda & West Patio
Two Patio Heaters
Set-Up and Clean Up Service
Inquire for Rental Rates

Additional Upgrades

Dance Floor (12 x 16) \$250.00
Dance Floor (16 X 20) 300.00
Dance Floor (20 X 20) 350.00
Projector & Screen \$75.00
Microphone & Speakers \$75.00
Picture Removal \$150.00
Additional Hour \$300.00
Medium Jenga, Giant Yahtzee & Giant Connect Four \$45.00
Unlimited Soft Beverage Station \$2.00 per guest

Breakfast & Brunch

20 PERSON MINIMUM | SERVED BUFFET STYLE | All PRICING IS PER PERSON

Continental Breakfast

Orange Juice, Water, Coffee & Hot Tea
Fresh Seasonal Fruit, Assorted Pastries, Yogurt & Granola
\$13.00

Build Your Own Buffet

(Choose one Special Selection, One Egg Dish & Two Sides)

Riverwalk Special Selections

- Lemon Puppy Pancakes Served with Fresh Kiwis and Maple Syrup \$3.50
- Assorted Mini Pastries(Danishes, Muffins, Scones) \$4.00
- Bourbon Banana Brioche French Toast Served with Whipped Cream & Maple Syrup \$4.00
- Belgium Waffles with Whipped butter & syrup. \$3.50
- Breakfast Pizza with Cheddar, Mozzarella, Bell Peppers, Onions, Bacon, and Scrambled Eggs \$4.00

Fresh Eggs Selections

- Scrambled Eggs \$3.50
- Lorraine Quiche (Bacon & Gruyere) \$4.50
- Traditional Eggs Benedict with Hollandaise \$4.50
- Smoked Salmon & Cream Cheese Benedict With Dill Hollandaise \$5.50
- Chorizo & Egg Scramble \$4.50
- Omelet Station (made to order) with Assorted Vegetables, a variety of Cheeses and Meats \$7.00

Sides

- Breakfast Potatoes with Bell Peppers & Onions \$3.00
- Chilaquiles- Crispy corn tortilla Chips layered with Red Sauce, Onions & Melted Cheeses \$4.00
- Black Beans \$3.50
- Applewood Bacon \$4.00
- Sausage Pork Links \$3.00
- Turkey Links \$3.50
- Fresh Seasonal Fruit \$3.50
- Vanilla Yogurt & Granola \$3.50

Boozy Brunch Options

Mimosa Bar

Sparkling Wine, Assorted Juices and Fresh Fruits

\$10.00

Bloody Mary Bar

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Menu prices are per guest and subject to a 20% service charge and applicable sales tax
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Lunch & Dinner

20 PERSON MINIMUM | SERVED BUFFET STYLE | All PRICING IS PER PERSON

Build Your Own Buffet

(Choose One Salad, One Bread Option, Two Sides, and One or Two Proteins)

Plated Options Available for an Additional \$3.00 Per Guest

Salads

- Gorgonzola Salad with Baby Mixed Greens, Dried Cranberries, Candied Walnuts, Red Onions Tossed in a Raspberry Vinaigrette
- Spicy Caesar with Romaine, Cotija Cheese, Pistachios, Crispy Tortilla Strips Tossed in a Cayenne Caesar Dressing
- Traditional Greek with Romaine, Feta, Kalamata Olives, Cucumber, Cherry Tomatoes, Red Onion Tossed in a Balsamic Vinaigrette
- Blood Orange Arugula with Strawberries, Goat Cheese, Shredded Carrots Tossed in a Orange Shallot Vinaigrette
- Caprese Salad with Fresh Mozzarella, Vine Ripe Tomatoes, Basil Drizzled with a Balsamic Glaze (Plated Option Only)

Bread & Butter Options

Mixed European Dinner Rolls
Garlic Bread
Hawaiian Rolls
Corn Bread

Garlic Herbed Butter
Honey Chili Butter
Traditional Butter

Sides

Jasmine Rice Pilaf
White Steam Rice
Grilled Seasonal Vegetables
Rustic Roasted Vegetables
Grilled Asparagus
Roasted Beets
Stir fry Veggies

Grilled Brussels Sprouts
Buttered Baby Carrots
Roasted Red Potatoes
Lemon Butter Potatoes
Garlic Mashed Potatoes
Creamy Parmesan Quinoa
Raisin Butter Couscous

Chicken (6oz Portions)

- Marinated Chicken with Sun Dried Tomato Cream Sauce \$29.00
- Rosemary Garlic Chicken with a Lemon Spinach Cream Sauce \$29.00
- Traditional Mushroom Marsala \$29.00
- Chicken with a Chipotle Cream Sauce \$29.00
- Chicken Piccata - Lightly Breaded Chicken Breast with a Lemon Butter Caper Sauce \$29.00
- Beer BBQ Chicken \$29.00
- Savory Stuffed Chicken (8oz) Baby spinach, Sun dried tomato, brie cheese & Chardonnay Butter Sauce \$31.00

Grilled Steak & Sauce Options

- Tri Tip \$31.00
- Fillet Mignon \$MRK
- Flat Iron Steak (7oz) \$ 35.00
- NY Strip (7oz) \$36.00
- Sirloin (7oz) \$34.00

Chimichurri | Mushroom Merlot | Béarnaise | Blue Cheese Butter
Shitake Mushroom | Shallot Mustard | Herbed Butter

Sea Food & Sauce Options

- Atlantic Salmon (6oz)\$33.00
- Crab Stuffed Tilapia \$33.00
- Mahi Mahi \$ MRK
- Pan Seared Sea bass \$MRK
- Grilled Shrimp Skewers (8 Shrimps) \$32.00

Tarragon Hollandaise | Beurre Blanc | Lemon Caper | Mango Pineapple Salsa

Dual Protein Meals (add 1 Additional Protein)

- Chicken \$3.00
- Salmon or Tilapia\$4.00
- Tri tip \$3.00
- Shrimp Skewers \$3.00
- Sirloin \$4.00
- Flat Iron \$5.00
- NY Steak \$5.00

Stations

With one of our Chefs

- **Pasta Bar:** Assorted Fresh Vegetables, Chicken, Shrimp, Italian Sausage, Basil, Marinara, Alfredo, Pesto Sauce, Penne, Fettuccini, Parmesan & Garlic Bread \$15.00
- **Street Tacos:** Carne Asada, Marinated Chicken, Roasted Pork, Guacamole, Onions, Cilantro, Corn tortillas, Variety of Cheese, Chips and House Salsa \$14.00
- **Stir Fry:** Assorted Fresh Vegetables, Chicken, Beef, Shrimp, Steam Rice, Teriyaki Sauce \$15.00
- **BBQ:** Chicken Thighs and Breasts, Beer Grilled Brats with Sauerkraut, Potato Salad, & Corn Bread Muffins with Butter \$14.00
- **Sliders:** Certified Angus Beef with Caramelized Onions, Cheddar Cheese and pickle chip & Slow Roasted BBQ Pulled Pork with Pineapple Coleslaw and Sweet Hawaiian Rolls \$15.00

Carving Stations

With one of our Chefs

- Tri Tip: Au jus, Creamy Horseradish \$9.00
- Pork Loin: Mushrooms Sauce \$7.00
- Roasted Ham: Pineapple Mustard Sauce \$8.00
- Turkey Breast: Traditional Gravy, Cranberry \$ 9.00
- Top Round Beef: Merlot Glaze \$8.00

Vegetarian Options

Caprese Gnocchi

Vegetable Lasagna

Portobello Mushroom and Ricotta Ravioli

Kids Meals

For 10 and under

Cheese Quesadilla

Beef Sliders with Cheddar Cheese

Crispy Chicken Strips

Served with French Fries & Fresh Fruit

\$15.99

Vegan & Gluten Free Options Available Upon Request

Stationed Hors D'oeuvres

All Hor D'Oeuvres are priced per person

- Baked Brie en Croute served with Gourmet Crackers, Dry Fruit and Marmalade \$4.50
- Cheese Plate Display with Havarti, Gouda, Cheddar, Gourmet Crackers, Assorted berries or Olives \$4.50
- Balsamic Grilled Vegetables served with Herb Dipping Sauce \$4.00
- Vegetable Crudit  with House Dipping Sauce \$4.00
- Artichoke Spinach Dip with Tortilla Chips \$4.50
- Hummus & Pita Chips with Cucumbers & Tzatziki Sauce \$4.50
- Seasonal Fruit Display \$4.00
- Assorted Mini Sandwiches - Chicken Cranberry Salad, Turkey, Avocado & Swiss \$4.50 per guest
- Fresh Made Tortilla Chips and House Salsa \$3.00 per guest

Passed Hors D'oeuvres

All Hor D'Oeuvres are priced per person

- Fried Coconut Shrimp with Spicy Honey Glaze \$4.00
- Shrimp Skewers with Sweet Thai Chile Glaze \$4.00
- Teriyaki Beef Skewers \$3.50
- Spicy Mustard Chicken Skewers \$3.50
- BBQ or Sweet Chili Sauce Meat Balls \$3.00
- Bruschetta - Tomato, Garlic, Balsamic, Basil & Parmesan on a Toasted Crostini \$3.00
- Crab Stuffed Quesadillas \$3.50
- Rockefeller Mushrooms stuffed with Bacon, Parmesan & Spinach \$3.00
- Ahi Poke Jicama Tacos with Pineapple Coleslaw and Chipotle Crema \$4.50
- Miniature Crab Cakes with Lemon Aioli \$4.50
- Toasted Ravioli with Marinara & Parmesan \$3.00
- Assorted Mini Pizzas Slices \$3.00

Assorted Dessert Display

Choose 3 of our dessert options | \$5.00 Per Guest

Lemon Bars
Chocolate brownies
Peanut Butter Brownies
Assorted Cookies
Assorted Cheese Cakes
Assorted Donuts
Mexican Churros
Mini Assorted Fruit Filled Empanadas

Hosted Bar

All Hosted Bar Prices are Per Hour and Per Person

Draft Beer and House Wine

One Hour \$9.00
Two Hours \$18.00
Three Hours \$25.00
Four Hours \$32.00

Draft Beer, House Wine, and Well Drinks

One Hour \$11.00
Two Hours \$22.00
Three Hours \$31.00
Four Hours \$40.00

Draft Beer, House Wine, and Call Drinks

One Hour \$12.00
Two Hours \$24.00
Three Hours \$35.00
Four Hours \$44.00

Corkage Fees

Wine-Standard Size Bottle \$12.00
Wine-Magnum Size Bottle \$20.00
Champagne-Standard Bottle \$12.00

Cash Bar Pricing

Wine by the Glass

Glass House \$6.00
Glass Call / Premium \$7.50 - \$11.00
Champagne/Cider Toast \$3.00 per person

Wine By the Bottle

Bottle House \$20.00
Bottle Call / Premium \$31.00 - \$46.00

Champagne / Sparkling Wine

All brands of Champagne / Sparkling Wine available upon request

Glass House \$6.00
Bottle House \$20.00

Beer

All brands of beer available upon request

Craft Beer on Draft \$6.00 - \$10.00
Can Domestic \$4.25
Micro Draft/Imp Can \$5.25 - \$8.00

Keg Options

Keg Domestic \$350.00 (starting at)
Keg Micro (5 gallon/Full) \$240.00 / \$440.00 (starting at)

Liquor

Well Drinks \$6.00
Call Drinks \$7.00
Premium Drinks \$8.00
Super Premium Drinks \$9.00 - \$15.00
Martini \$2.00 up charge

No Outside Liquor or Beer Allowed on the Property

Frequently Asked Questions

Do I need to guarantee a certain number of guests to reserve a banquet room?

We understand that it is difficult to know how many guests you will have months in advance, so instead we have a food & beverage expenditure specified for each month. Please contact our Catering Department for specific month minimums. Your final guaranteed guest count is due 7 business days (approximately 10 days) prior to your event.

What is your event capacity?

To rent the entire banquet room at Riverwalk, we require a 50 guest minimum along with a food and beverage expenditure based on the month & day of your event. The maximum amount for a seated event at Riverwalk is approximately 240 guests, while a cocktail style event is 400 guests.

What is your deposit policy?

We require just two deposits with the first due upon signing your confirmation agreement and confirming your date and the second is due halfway between when you signed your contract and your event date with both specified in your contract. Your final guarantee and payment is due 7 business days (approximately 10 days) prior to your event.

How can I pay my deposits?

We accept Checks, Credit Cards, and Cash for your first two deposits. Personal checks are not accepted for final payment.

Can I order a children's meal?

Yes. We offer Chicken Fingers, French Fries, and Fruit Cocktail at a discounted price. Please inquire if you are in need of an alternate selection.

Do you offer vegetarian meals?

We do provide vegetarian meals. The chef will prepare a meal that will satisfy any special meal needs.

Do you offer a food tasting?

We do provide (1) complimentary main entrée tasting for each event of 50 guests or more after you have provided us with a signed contract and deposit for your event.

Do you offer parking?

The club offers you and your guests complimentary parking for your function.