

# *Special Events*

## AT RIVERWALK GOLF CLUB

Riverwalk's beautiful 7,000 square-foot club house offers a variety of exclusive indoor and outdoor event space to choose from. By providing 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.

We host San Diego events of all sizes and types, with packages that are affordable and customizable. You and your guests will enjoy the premium service, amenities, and ambience of a country club – even if you aren't members.

*Madison Quartiano-Wendt | Catering Sales Director  
Riverwalk Golf Club  
1150 Fashion Valle Road | San Diego ca 92108  
Catering@riverwalkgc.com | 619.296.1991*

# Presidio Room

## 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 to ensure a flawless event

Basic Sound Equipment and Podium

Hosted and Cash Bar Options

Market Lighting on the Patio Spaces

Set-Up and Clean Up Service

*Inquire for Rental Rates*

### **Additional Upgrades**

Dance Floor (14 x 16) \$250.00

Dance Floor (16 X 20) 300.00

Dance Floor (20 X 20) 350.00

Projector & Screen \$75.00

Patio Heat Lamp \$75.00

Picture Removal \$150.00

Additional Hour \$250.00

Medium Jenga & Giant Connect Four \$45.00

# Breakfast

## CATERING MENU OPTIONS

### Continental Breakfast

*\$13.00 per person*

- Orange Juice, Water, Hot tea & Coffee
- Fresh Sliced Fruit Tray
- Assorted Pastries
- Yogurt and Granola

### Club Breakfast

*\$17.00 per person*

- Orange Juice, Water, Hot tea & Coffee
- Fresh Sliced Fruit Tray
- Assorted Pastries
- Yogurt and Granola
- Scrambled Eggs
- Breakfast Potatoes
- Apple wood Bacon & Sausage links

# Brunch

## CATERING MENU OPTIONS

*20 PERSON MINIMUM/SERVED BUFFET STYLE*

### **Friars Brunch**

*\$24.00 per person*

- Seasonal Fruit Display
- Gorgonzola Spring Mix Salad
- Farm Fresh Scrambled Eggs
- Apple Pecan Maple Pancakes
- Smoked Bacon & Sausage Links
- Breakfast Potatoes
- Chicken Marsala
- Orange Juice, Water, Hot tea & Coffee

### **Mission Brunch**

*\$25.00 per person*

- Elegant Fruit Display
- Pear & Arugula Salad
- Eggs Benedict Tarragon Hollandaise Sauce
- Assorted Pastries
- Smoked bacon & Sausage Patties
- Breakfast Potatoes
- Mediterranean Chicken
- Orange Juice, Water, Hot tea & Coffee

### **Custom Brunch**

*\$26.00 per person*

- Strawberry Spinach Salad
- Yogurt Parfait
- Bourbon Banana Brioche French toast
- Made to order omelet station
- Breakfast Potatoes
- Mango Chipotle Chicken
- Orange Juice, Water, Hot tea & Coffee

# Themed

## CATERING MENU OPTIONS

20 GUEST MINIMUM/SERVED BUFFET STYLE

### Riverwalk Buffet

*\$33.00 per person*

- Gorgonzola Mixed Salad with Dried Cranberries, Candied Walnuts, and Red Onions, Tossed in a Raspberry Dressing
- Assortment of rolls and butter
- Tri-Tip (Carving Station) Served with Au jus & Horseradish Cream Sauce
- Tarragon Hollandaise Salmon
- Grilled Seasonal Vegetables
- Garlic Whipped Mashed Potatoes
- Chef Choice Dessert

### Italian Buffet

*\$30.00 per person*

- Italian Salad with Kalamata Olives, Cherry tomatoes, Roasted Peppers, Red onions, Cucumber and Feta Cheese tossed in a Balsamic dressing
- Herbed Garlic Bread
- Frutti Di Mare: Sautéed Shrimp, Scallops, Calamari, Crab meat, tomatoes, Rigatoni in a white wine butter Sauce
- Ratatouille
- Chicken Cacciatore
- Marinara Meatballs
- Chef Choice Dessert

### Southwestern Buffet

*\$30.00 per person*

- Spicy Caesar Salad: Romaine, Pepita seed, Cotija Cheese, Tortilla strips tossed in a Spicy Caesar dressing
- Mango Chipotle Chicken
- Chile Colorado Beef
- Black Beans
- Spanish Rice
- Corn Tortillas
- Tortilla Chips
- Salsa de la Casa, Fresh Guacamole, Lime Sour Cream
- Cinnamon Churros & Bunuelos with Chocolate and Caramel Sauce

# Themed

## CATERING MENU OPTIONS

*20 GUEST MINIMUM/SERVED BUFFET STYLE*

### **BBQ Buffet**

*\$28.00 per person*

- Picnic Style Potato Salad
- Baked Beans
- Macaroni & Cheese
- Braised Greens: Kale, Sprout Brussels, Broccoli
- Sweet BBQ Chicken Breasts and thighs
- *Country Style Pork Back Ribs*
- Warm Corn Bread
- Chef choice dessert

### **New York Deli Buffet**

*\$24.00 per person*

- Assorted Deli Meats: Turkey, Ham, Pastrami, Corned Beef
- Assorted Deli Cheeses: Swiss, Cheddar, Pepper Jack, Provolone
- Sliced Breads & Croissants: Sourdough, Rye, 8 grains, White
- Tomatoes, lettuce, Mayonnaise, Mustard, Pickles
- Pesto Pasta Salad: Kalamata, Cherry Tomatoes & Parmesana
- Picnic-Style Potato Salad
- Seasonal Fresh Fruit Display
- Chef Choice dessert

# Single Plated

## CATERING MENU OPTIONS

*Each plated meal is served with one salad, one bread, two sides, one entrée*

*Note: The price fluctuates depending on chosen entrée.*

### Choose One Salad

- Gorgonzola Mixed Salad with Dried cranberries, Candied Walnuts, and Red Onions, tossed in a Light Raspberry Dressing
- Caser Salad, with Fresh Romaine Lettuce, Parmesan Cheese, and Garlic Croutons tossed in a Creamy Caesar dressing
- Spinach, with Strawberries, Green Apples, Pecans, Feta Cheese on a Pineapple Mustard Vinaigrette
- Pear & Arugula Salad: Goat cheese, Shaved pear, toasted Almonds on a Balsamic Vinaigrette

### Choose One Bread

- Assorted Dinner Rolls
- Garlic Bread

### Choose Two Sides

- Jazmine Rice Pilaf
- Grilled Seasonal Vegetables
- Rustic Roasted Vegetables
- Garlic Whipped Mashed Potatoes
- Green Beans Amandine
- Rosemary Garlic Red Potatoes
- Papas Bravas
- Braised Greens
- Grilled Asparagus
- Sweet Mashed Potatoes
- Coconut Ginger Rice

### Choose one Entrée

- Chicken Breast Choice one of our delicious Sauces: Marsala, Mango Chipotle, Cacciatore, Teriyaki, Mediterranean, Tarragon Hollandaise *\$29.00 per person*
- Tri tip beer deli glace *\$31.00 per person*
- Salmon beurre blanc *\$33.00 per person*
- Jumbo lump Crab Cakes (2) with Lemon Pepper Aioli *\$35.00 per person*
- Flat Iron Steak Choice with Gorgonzola Sauce *\$ 33.00 per person*
- New York Steak Choice with Shiitake Mushroom Sauce *\$ 34.00 per person*
- Rib eye Steak Choice with Shallot Mustard Sauce *\$37.00 per person*
- Filet Mignon Choice with Herbed Butter *\$ 38.00 per person*

# *Hors D'oeuvres*

## STATIONED OR BUTLERED HORS D'OEUVRES

*All Hor D'Oeuvres are priced per person*

**Chorizo & Potato Empanada  
with Tomatillo Sauce**  
*\$4.00 per person*

**Thai- Spiced Chicken Satay  
with Peanut dipping Sauce**  
*\$3.50 per person*

**Tomato, Basil, Parmesan Bruschetta**  
*\$3.00 per person*

**Bacon Wrapped Shrimp Skewer with  
Manchego Cheese & Sweet Chili Glaze Drizzle**  
*\$4.50 per person*

**Beef Fajita Skewer  
with Chipotle Crema Drizzle**  
*\$4.00 per person*

**Fried Coconut Shrimp  
with Spicy Honey Glaze**  
*\$4.00 per person*

**Chicken Mole Tostada with Cotija Cheese**  
*\$3.50 per person*

**Goat Cheese Portobello Crostini  
with Balsamic Drizzle**  
*\$4.00 per person*

**Vegetable Spring Roll with Chili Sauce**  
*\$3.00 per person*

**Prosciutto Wrapped Asparagus  
with Pepper Jack Cheese**  
*\$4.00 per person*

**Tuna Poke in Cucumber Cup**  
*\$4.50 per person*



# *Hors D'oeuvres Displays*

## CATERING MENU OPTIONS

*ALL HORS D'OEUVRES DISPLAYS ARE PRICED PER PERSON*

### **Fresh Garden Market Vegetable Crudité**

Served with Herb Dipping Sauce

*\$3.50 per person*

### **Artichoke Spinach Dip**

Served with tortilla chips

*\$4.50 per person*

### **Baked Brie**

Served with Gourmet Crackers, Dry Fruit, and Marmalade

*\$4.50 per person*

### **Hummus & Pita Chips**

With Cucumbers, Red Peppers & Tzatziki Sauce

*\$4.50 per person*

### **Seasonal Fruit Display**

*\$4.00 per person*

### **Antipasto Platter**

*\$4.50 per person*

# *Hors D'oeuvres Packages*

## CATERING MENU OPTIONS

### **PAR THREE**

*\$12.00 per person*

- Baked Brie served crackers, dry fruit and marmalade
- Thai Spiced Chicken Satay
- Bruschetta with Tomato and Basil

### **BIRDIE**

*\$16.00 per person*

- Baked Brie
- Beef Fajita Skewers
- Chicken Mole Tostada
- Vegetable Crudit  with and Herbed Dipping Sauce

### **HOLE IN ONE**

*\$20.00 per person*

- Baked Brie
- Antipasto
- Fried Coconut Shrimp
- Vegetable Crudit  with Herbed Dipping Sauce
- Chicken Satay

# *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**

*Glass House* \$6.00 *Bottle House* \$20.00  
*Glass Call* \$7.00 *Bottle Call* \$25.00  
*Glass Premium* \$8.00 *Bottle Premium* \$30.00

## **Beer**

*Draft Domestic* \$4.00 *Keg Domestic* \$350.00  
*Can/Bottle Domestic* \$4.25  
*Micro Draft/Import Bottle* \$6.00 *Keg Micro (5 gallon/full)* \$240.00+/\$440.00+

## **Liquor**

*Well Drinks* \$6.00  
*Call Drinks* \$7.00  
*Premium Drinks* \$8.00  
*Super Premium* \$9.00  
*Martini* \$2.00 Additional

## **Champagne**

*Glass House* \$5.00 *Bottle House* \$19.00  
*Glass Premium* \$8.00 *Bottle Premium* \$30.00

## 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.