



PRIVATE DINING EVENT PACKET

# THE SUNROOM

*Maximum Capacity: 25 guests*

## *Timing:*

*Lunch reservations can be made between 11:30 and 2 pm. The space is reserved until 3:30pm regardless of the time of arrival.*

*Dinner reservations can be made between 4 and 9 pm. The space is reserved until 10:30pm regardless of the time of arrival.*

## *Pricing*

*We do not charge a room fee for private dining reservations. Please refer to the following food & beverage minimums.*

## *Food & Beverage Minimums (for Dinner only)*

*SUNDAY - THURSDAY: \$2,000.00*

*FRIDAY - SATURDAY: \$3,000.00*

# THE DINING ROOM

*Maximum Capacity: 70 guests*

## *Timing*

*Lunch reservations can be made between 11:30 and 2 pm. The space is reserved until 3:30pm regardless of the time of arrival.*

*Dinner reservations can be made between 4 and 9 pm. The space is reserved until 10:30pm regardless of the time of arrival.*

## *Pricing*

*We do not charge a room fee for private dining reservations. Please refer to the following food & beverage minimums.*

## *Food & Beverage Minimums (For Dinner only)*

*SUNDAY - THURSDAY:: \$2,000.00*

*FRIDAY - SATURDAY: \$7,500.00*

## *PRIX FIXE MENU*

### *1<sup>ST</sup> COURSE*

*Select up to 3*

*LOBSTER BISQUE ~ TOPPED WITH CHIVE OIL*

*CHOP CHOP SALAD ~ OLIVE, CAPER, FETA, CUCUMBER, RED PEPPER, BALSAMIC VINAIGRETTE*

*HOUSE SALAD ~ BABY GREENS, TOASTED ALMOND, BLEU CHEESE, SHERRY VINAIGRETTE*

*CAESAR SALAD ~ ROMAINE LETTUCE, PARMESAN CHEESE, HERBED CROUTON*

### *2<sup>ND</sup> COURSE*

*Select up to 4*

*CHICKEN PARMESAN ~ LINGUINE, MARINARA, PARMESAN*

*PISTACHIO SALMON ~ FINGERLING POTATO / RED BELL PEPPER AND CORN SALSA*

*\*SHORT RIBS ~ GARLIC MASHED POTATO, GREEN BEAN, DEMI-GLACE, FRIZZLED ONION*

*FRENCHED CHICKEN ~ JASMINE RICE / ASPARAGUS / SOFRITO*

*ORECCHIETTE BROCCOLINI ~ HOUSE-MADE SAUSAGE, RED PEPPER FLAKE, TOMATO SAUCE,*

*CHICKEN PENNE VODKA ~ PEAS, CARAMELIZED ONION, PARMESAN*

*MARGHERITA PIZZA ~ FRESH TOMATO SAUCE, BASIL, HOUSE-MADE MOZZARELLA*

*\*RIBEYE ~ 16 OZ. CAJUN RUBBED, ROASTED POTATO, FRIZZLED ONION, BLUE CHEESE SAUCE*

*\*FILET MIGNON ~ MASHED POTATO, ASPARAGUS, RED WINE DEMI-GLACE*

### *3<sup>RD</sup> COURSE*

*Select up to 3*

*CRÈME BRÛLÉE ~ VANILLA BEAN, CARAMELIZED SUGAR*

*TIRAMISU ~ ESPRESSO-SOAKED LADYFINGERS, MASCARPONE, COCOA DUSTING*

*CHEESECAKE ~ GRAHAM CRACKER CRUST, SEASONAL COMPOTE*

### *LUNCH PRICING*

*\$35 per person for 2 courses / \$45 per person for 3 course*

### *DINNER PRICING*

*\$45 per person for 2 courses / \$55 per person for 3 courses*

*Items denote \* \$15 upcharge per person ordered.*

## BAR OPTIONS

### OPEN BAR

#### *Menu*

*Open bar can cover the entire River Grille drink menu or be limited to beer and wine only. Custom drink menus can be prepared upon request.*

#### *Payment*

*Host can choose to impose a spending limit after which, guest may continue ordering with the cash bar.*

### CASH BAR

#### *Menu*

*River Grille drink menu includes specialty cocktails, wines and beers.*

#### *Payment*

*Each guest is responsible for covering their tab.*

### BEER & WINE BAR

#### *Menu*

*Selection of chosen wines by glass or by bottle. Selection of domestic bottled beer and local drafts.*

#### *Payment*

*Alcoholic beverages including liquor will be*

## ADDITIONAL

### *SPARKLING TOAST*

*Choice of champagne, prosecco, or cava. Each guest will be served a flute at the time of your choosing.*

*Prosecco, Acinum, Italy: \$11 per person*

*Cava, Anvinyo Reverva, Spain: \$16 per person*

*Brut, Veuve Cliqout, Champagne, France: \$25 per person*

### *FAMILY STYLE APPETIZERS*

*Signature River Grille Appetizers served at the beginning of the meal for guests to share.*

*House-made mozzarella: vine-ripened tomato / vidalia onion / caper / balsamic glaze*

*Coconut Shrimp: caribbean sweet chili sauce*

*Fried calamari: roasted jalapeño aioli / classic marinara*

*Chicken Spring Roll: slow-cooked chicken / napa cabbage / hoisin / sriracha aioli / chive oil*

*Price: \$15 per person*

### *PLEASE NOTE*

- *Parties of less than 15 guests require a \$250 non-refundable deposit.*
- *Parties of 15 or more guests require a \$500 non-refundable deposit..*
- *Non-alcoholic beverages are not included in prix fixe menu pricing.*
- *Corkage fee is \$30 per bottle.*
- *20% gratuity will be added to the final bill.*