



Event Outline

Date: _____

Start Time: _____

End Time: _____

Amount of Guests: _____

Type of Event: _____

Prix Fixe Menu Price: _____

Family Style Appetizers: Y/N

Bar:

- *Beer and Wine*
- *Classic Bar*
- *Premium Bar*

Room:

- *The Dining Room*
- *The Sunroom*

Deposit:

- *\$250* _____
- *\$500* _____

Dinner events require a minimum spend on food and beverages. This is not an additional fee—everything you spend goes toward your food and drinks.

Sunroom (up to 25 guests)

- Sunday-Thursday: \$2,500
- Friday-Saturday: \$3,500

Dining Room (up to 70 guests)

- Sunday-Thursday: \$4,500
- Friday-Saturday: \$10,000

(Minimums exclude tax & gratuity)

Signature (Event Manager) _____

Signature (Guest) _____

Prix Fixe Menu

2 course for \$40 per person

3 course for \$50 per person

1ST COURSE

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

2ND COURSE

CHICKEN PARMESAN ~ LINGUINE, MARINARA, PARMESAN

PISTACHIO SALMON ~ PISTACHIO CRUST / MUSHROOM RISOTTO / BROCCOLINI / MUSTARD BEURRE BLANC

FRENCHED CHICKEN ~ ROASTED LEEK & CAULIFLOWER PUREE / ROASTED BABY CARROTS

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

CHICKEN PENNE VODKA ~ PEAS, CAMELIZED 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*

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

3RD COURSE

CRÈME BRÛLÉE ~ VANILLA BEAN, CAMELIZED SUGAR

TIRAMISU ~ ESPRESSO-SOAKED LADYFINGERS, MASCARPONE, COCOA DUSTING

CHEESECAKE ~ GRAHAM CRACKER CRUST, SEASONAL COMPOTE

Enhancements Available: Filet Mignon, Ribeye, Short Ribs (+\$15)

Open Bar Packages
(Per Person / 3 Hours)

- *Beer & Wine: \$30*
- *Classic Bar: \$40 (well spirits + wine + beer)*
- *Premium Bar: \$55 (top shelf + cocktails)*



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

Price: \$20 per person

PLEASE NOTE

- *Dates are reserved on a first-come, first-served basis and are only secured upon deposit*
- *Parties of less than 15 guests require a \$250 non-refundable deposit.*
- *Parties of 15 or more guests require a \$500 non-refundable deposit.*
- *A non-refundable deposit is required to secure your date and will be applied to your final balance.*
- *Non-alcoholic beverages are included in prix fixe menu pricing.*
- *Corkage fee is \$30 per bottle.*
- *20% gratuity will be added to the final bill.*
- *By signing this event package, you confirm your acceptance of the terms and conditions outlined above. This agreement is considered legally binding and secures your reservation with River Grille.*

