



THE  
**RIVERSIDE**  
HOTEL

MEET • FEAST • PLAY • DREAM



**CATERING AND EVENTS**





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## BREAKFAST BUFFETS

(25 guest minimum)

All Breakfast Buffets Include Assorted Chilled Juices, Coffee, and Tea

### Hearty Country Breakfast

\$25

**Served with:**

Seasonal Fresh Fruit, Scrambled Eggs with Cheddar Cheese, Crisp Bacon and Link Sausage, French Toast with Warm Maple Syrup, Biscuits and Sausage Gravy

**Choice of One Potato Selection:**

Country Cheese Russets, Fried Red Potatoes, Hash Browns, or Roasted Potatoes O'Brien

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### Sunrise Breakfast

\$25

**Served with:**

Seasonal Fresh Fruit, Scrambled Eggs with Choice of Two Fillings: Cheddar, Mozzarella, Swiss, Tomatoes, Mushrooms, Peppers, Onions (*Each Additional Filling \$.50 each*)

**Choice of One Potato Selection:**

Country Cheese Russets, Fried Red Potatoes, Hash Browns, or Roasted Potatoes O'Brien

**Choice of One:**

Assorted Yogurts with Granola or Old-Fashioned Oatmeal

**Choice of Two Meats:**

Baked Ham, Crisp Bacon, or Link Sausage

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### Southwestern Breakfast

\$24

**Served with:**

Seasonal Fresh Fruit, Flour Tortillas, Scrambled Eggs, Black Beans, Cheddar Cheese, Chorizo, Guacamole, Onions, Salsa, Sour Cream, and Tomatoes

**Choice of One Potato Selection:**

Country Cheese Russets, Fried Red Potatoes, Hash Browns or Roasted Potatoes O'Brien

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### Executive Continental Breakfast

\$22

**Served with:**

Seasonal Fresh Fruit, Chef's Assortment of Pastries, Muffins, Breakfast Breads, Bagels and Cream Cheese, Assorted Individual Fruit Yogurt, and Granola

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### Classic Continental Breakfast Buffet

\$15

**Served with:**

Seasonal Fresh Fruit Display, Chef's Assortment of Pastries, Muffins, and Breakfast Breads



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## PLATED BREAKFASTS

Breakfast Includes Assorted Chilled Juices, Coffee and Tea.

<b>Breakfast Burrito</b>	<b>\$19</b>
Scrambled Eggs, Chorizo, Cheddar, Black Beans, Onions, and Tomato in a Flour Tortilla with Guacamole, Sour Cream, and Salsa, served with *Choice Potatoes and Fruit Cup	
<b>English Muffin Breakfast</b>	<b>\$16</b>
English Muffins Topped with Scrambled Eggs and Melted Cheddar Cheese Sauce with Bacon or Sausage, *Choice Potatoes, and Fruit Cup	
<b>Biscuits and Gravy</b>	<b>\$16</b>
Biscuits with House-Made Sausage Gravy, Scrambled Eggs, *Choice Potatoes, and Fruit Cup	
<b>Country Fresh Scrambled Eggs</b>	<b>\$15</b>
Country Fresh Scrambled Eggs served with your choice of Ham, Bacon, or Link Sausage with *Choice Potatoes and Fruit Cup	

\* All Plated Breakfast Selections Include Choice of Potatoes O'Brien or Hash Browns



## GRAB N'GO BREAKFASTS

<b>Breakfast Burrito</b>	<b>\$20</b>
Scrambled Eggs, Chorizo, Cheddar, Black Beans, Onions, and Tomato in a Flour Tortilla with Guacamole, Sour Cream, and Salsa, Whole Fruit, and a Granola Bar. Includes Individual Bottle of Fruit Juice.	
<b>English Muffin Breakfast</b>	<b>\$18</b>
English Muffins Topped with Scrambled Eggs and Cheddar Cheese Served with Bacon or Sausage, Whole Fruit, and a Granola Bar. Includes Individual Bottle of Fruit Juice.	

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**A LA CARTE BREAKS**

***A LA CARTE BEVERAGE SERVICE***

**Coffee, Decaffeinated Coffee, Herbal Teas, Hot Chocolate**  
\$35/Gallon

**Fruit Punch, Assorted Juices, Fresh Lemonade, or Iced Tea**  
\$35/Gallon or \$15/Pitcher or \$5/Bottled (fruit juice)

**Infused Water—Citrus or Cucumber**  
\$10/Gallon

**Individual Bottled Milk  
(2% or Chocolate)**  
\$3/Each

**Soft Drinks or Bottled Water**  
\$3/Each

***A LA CARTE FOOD SERVICE***

***AM BREAKS***

**Assorted Fresh Bagels with  
Cream Cheese**  
\$30/Dozen

**Fresh Fruit Salad**  
\$28/Serves 20

**Assorted Pastries**  
\$30/Dozen

**Breakfast Bundt Cakes**  
\$26/Serves 12

**Flaky Croissants with Preserves**  
\$35/Dozen

**Assorted Yogurt with Granola**  
\$5/Each

**Assorted Whole Fruit**  
\$2/Each

**Assorted Sliced Breakfast Breads**  
\$20/Dozen

***PM BREAKS***

**Snack Mix**  
\$3 per Bag (Individual/Serving)

**Trail Mix**  
\$4 per Bag (Individual/Serving)

**Chocolate Brownies, Blondies, or  
Lemon Bars**  
\$28/Dozen

**Riverside Chocolate Chip  
Cookies**  
\$24/Dozen

**Assorted Cookies**  
\$26/Dozen

**Salted Carmel Rice Krispy Treats**  
\$26/Dozen

**Pretzels (Individual/Serving)**  
\$3 per bag

**Assorted Granola Bars**  
\$20/Dozen

**Assorted Ice Cream Bars**  
\$5/Each

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## **ALL DAY BREAK PACKAGE**

### ***Build Your Own All Day Break Package***

(25 Guest Minimum)

**\$22**

#### ***PART 1: TO START THE MORNING***

Chef's Seasonal Fruit Display, Choice of Two Items from A LA CARTE Food Service - AM Breaks, Hot Beverage Selections

#### ***PART 2: MID MORNING REFRESH***

Refresh Hot Beverage Selections

#### ***PART 3: AFTERNOON SNACK***

Bottled Water and Assorted Sodas, Choice of One Item from the A LA CARTE Food Service - PM Breaks

## **THEMED BREAKS**

(25 Guest Minimum)

**\$15**

**All Themed Breaks come with Assorted Sodas and Bottled Water**

### **The Sweet Tooth**

Riverside Chocolate Chip Cookies, Assorted Cupcakes, Salt Caramel Rice Crispy Treats, Brownies, Individual 2% Milk and Chocolate Milk

### **Stadium Break**

Soft Baked Pretzels sticks with accompaniments, Shelled Peanuts, Mini Corn Dogs, Tortilla Chips, Cheese Sauce, and Salsa

### **Classic Break**

Domestic Cheeses, Grapes and Strawberries, Assorted Crackers, Sliced Baguettes, Hummus, Tapenade, Pita Chips, and Crudit 

### **Healthy Break**

Whole Seasonal Fruits, Fresh Vegetable Tray with Dip, Pita Chips with Hummus, Assorted Yogurts, Granola, and Caprese Skewers

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## LUNCH BUFFETS

(25 guest minimum)

All Lunch Buffets Include Iced Tea, Lemonade, and Coffee

### The Riverside

**\$32**

**Served with:** Assorted Rolls with Butter, Four Seasons Greens with Assorted Dressings, Seasonal Fresh Fruit Salad, Broccoli and Bacon Salad, and Sautéed Fresh Vegetables.

**Choice of One:** Roasted Red Potatoes, Smashed Red Jacket Potatoes, Garlic Mashed Potatoes, Potatoes Au Gratin or Rice Pilaf.

**Choice of Two:** Basil Marinated Chicken Breast with a Pesto Cream Sauce, Smoke-Roasted Pork Loin served in a BBQ Sauce, Black Angus Beef Roast served in a Mushroom Demi-Glace, Lemon-Rosemary Chicken, or Grilled Salmon served in a Creamy Dill Sauce.

**Includes** House Dessert Selection (Upgrade to Specialty Dessert Selection , add \$2 per person)

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### Country Picnic

**\$32**

**Served with:** Imported and Domestic Cheeses, Caprese Skewers with Balsamic Drizzle, Spinach Salad with Fresh Fruit and Huckleberry Vinaigrette, Marinated Mushroom Salad, Mediterranean Quinoa Salad, Roasted Peppers and Artichoke Hearts, Grilled Mushroom Slices, Assorted Artisan Breads and Grilled Flatbreads.

**Choice of Two:**

Roast Beef, Pesto Chicken Breast, Pulled Pork, and Roast Turkey Breast.

**Includes** Assorted Dessert Bars

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### Burger Bar

**\$28**

**Served with:** Mixed Greens with Assorted Dressings, Assorted Buns and Sliced Cheeses, Grilled All-Beef Patties, Relish Tray of Lettuce, Tomatoes, Onions, and Pickles, Condiments, Crisp Bacon, Five Cheese Macaroni and Cheese, Ranch-Style Baked Beans, and Seasoned French Fries.

**Includes** Riverside Chocolate Chip Cookies or Pie (Chef's Choice)

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### Idaho Baked Potato Bar

**\$28**

**Served with:** Mixed Greens with Assorted Dressings, Assorted Rolls and Butter, Baked Idaho Potatoes, Beef Tips in Demi-Glace, Broccoli and Cheddar Cheese Sauce, Local Beer Cheese Sauce, Country Chili, Grated Cheddar Cheese, Crumbled Bacon Bits, Diced Ham, Diced Onions, Blistered Chery Tomatoes, Sour Cream and Butter.

**Includes** Fruit Cobbler

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**LUNCH BUFFETS**

**(CONTINUED)**

(25 guest minimum)

All Lunch Buffets Include Iced Tea, Lemonade, and Coffee

**Italian**

**\$28**

**Served with:** Caprese Skewers with Balsamic Drizzle, Romaine Caesar Salad, Sliced Italian Loaf, Penne and Four Cheese Tortellini Pastas, Lasagna Bolognese, Marinara Sauce, Pesto Alfredo Cream Sauce with Chicken, Grated Parmesan Cheese, and Sautéed Fresh Vegetables.

**Includes** Tiramisu

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**Taco Bar**

**\$28**

**Served with:** Crisp Tortilla Chips with Picante Salsa, Mixed Greens with Assorted Dressings, Fire Roasted Corn Salad, Crisp Corn and Soft Flour Tortillas, Shredded Cheese, Shredded Lettuce, Diced Tomatoes, Olives, Pickled Jalapenos and Carrots, Chopped Cilantro, Sour Cream, Salsa, Refried Pinto Beans, Spanish Rice, and Queso Sauce.

**Choice of Two:** Ropa Vieja Shredded Beef, Chicken Veracruz, or Pork Carnitas

**Includes** Cinnamon Apple Crisp

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**PLATED LUNCH**

**\$25**

Each Lunch Entrée Includes Rolls and Butter and Your Choice of One (1) each:  
Salad, Accompaniment, Vegetable, and Dessert Selection.  
Includes Iced Tea, Lemonade, and Coffee

**ENTRÉE SELECTIONS**

**BEEF**

**Tri-Tip**

Seasoned with Crushed Black Peppercorns and a Gorgonzola Cream Sauce

**Roast Beef**

Black Angus Beef Slow Roasted and Sliced Thin with Mushroom Demi-Glace

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**PLATED LUNCH**

**\$25**

**(CONTINUED)**

Each Lunch Entrée Includes Rolls and Butter and Your Choice of One (1) each:  
Salad, Accompaniment, Vegetable, and Dessert Selection  
Includes Iced Tea, Lemonade, and Coffee

**PORK**

**Peppercorn Crusted Pork Loin**

Pork Tenderloin breaded with a thyme and peppercorn white gravy

**Breaded Pork Cutlet**

Pork Loin with Mushrooms and Madeira Wine Sauce

**POULTRY**

**Chicken Provencal**

Breaded Chicken Topped with a Ragu of Tomatoes, Kalamata Olives, Garlic, Parsley, and White Wine Sauce

**Chicken Parmesan**

Breaded Chicken Breast Topped with Marinara Sauce and Mozzarella Cheese with a Side of Four Cheese Tortellini

**Rustic Garlic Chicken in Asiago Gravy**

Roasted Chicken Breast Served with a Rustic Asiago Gravy

**SEAFOOD**

**Salmon Fillet**

Choice of Grilled Teriyaki -or- Herb-Crusted with Creamy Dill Sauce

**Flounder**

Choice of Lime with Mango Salsa, Piccata, or Milanese

**SALAD SELECTIONS INCLUDED WITH PLATED LUNCH**

Choice of One:

**Steakhouse Salad:** Tossed Greens with Fresh Tomato Wedges, Shredded Carrots, Cucumbers, and Assorted Dressings

**Caesar Salad:** Romaine with Croutons, Parmesan Cheese, and Caesar Dressing

**Spinach and Fresh Berries:** Fresh Spinach and Seasonal Berries, Asiago Cheese, Frizzled Onions, and Berry Vinaigrette

**Four Seasons:** Field Greens, Blue Cheese, Toasted Walnuts, Dried Cranberries, and Strawberry Vinaigrette

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## PLATED LUNCH

**(CONTINUED)**

Each Lunch Entrée Includes Rolls and Butter and Your Choice of One (1) each:  
Salad, Accompaniment, Vegetable, and Dessert Selection. Includes Iced Tea, Lemonade, and Coffee  
If Multiple Entrees are selected, all selections will be charged at the Highest Price

### ACCOMPANIMENT SELECTIONS INCLUDED WITH PLATED LUNCH

*Choice of One:*

Garlic Mashed Potatoes, Risotto, Parsley New Potatoes, Roasted Wedge Potatoes, Smashed Red Jacket Potatoes, or Rice Pilaf

### VEGETABLE SELECTIONS INCLUDED WITH PLATED LUNCH

*Choice of One:*

Broccoli, Green Beans Almondine, Honey Curry Cauliflower, Maple Glazed Carrots, Sautéed Fresh Vegetables, Za'Atar Carrots, or **Asparagus (Spring and Summer)**, and **Brussels Sprouts with Bacon (Fall and Winter)**

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### DESSERT SELECTION

*Choice of One*

#### **Lemon Cake**

Three Layer Lemon Cake

#### **Chocolate Cake**

Three Layer Chocolate Cake

#### **Toffee Cake**

Warm Toffee Cake with a House Made Toffee Sauce

**Only for Buffets** (Not available for presetting)

#### **Tuxedo Cake**

White and Chocolate Cake Marbled Together with Chocolate and Vanilla Frosting

#### **Vanilla Cake**

Single Layer Vanilla Iced Cake

#### **Cheesecakes**

Choice of Traditional, Chocolate, Espresso, White Chocolate, or Cookies n' Cream

#### **Fruit Tart**

Butter Crust Filled with Bavarian Cream and Topped with Seasonal Fruits and Berries, or Baked Fruit Tarts

#### **Fruit Trifle**

Pound Cake Cubes Layered with Seasonal Fresh Fruit and Custard with a Whipped Cream Garnish

#### **Mousse**

Choice of Chocolate, Vanilla, Strawberry, Coconut, or Espresso

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## LUNCH ENTRÉE SALADS

**\$20**

(10 Guest Minimum)

All Lunch Entrée Salads are Served with Assorted Rolls and Butter and Chef's Choice Desserts, along with Iced Tea, Lemonade, and Coffee

### **Asian Chicken Salad**

Grilled Chicken Marinated in Asian Spices Served atop Asian Greens Garnished with Fresh Vegetables and Ginger-Soy Vinaigrette

### **Chef's Salad**

Traditional Chef's Salad with Ham, Turkey, Cheese, Boiled Eggs, Cucumber, and Tomatoes atop Mixed Greens with Ranch and Italian Dressings

### **Southwestern Chicken Salad**

Mixed Greens, Black Beans, Roasted Corn, and Spicy Grilled Chicken. Topped with Seasoned Tortilla Strips, Shredded Jack Cheese with Salsa Ranch Dressing

### **Classic Cobb Salad**

Mixed Greens, Diced Chicken, Tomato, Boiled Egg, Sliced Olives, Bacon, drizzled with Avocado Crema, and served with Bleu Cheese and Italian Dressings

### **Grilled Chicken Caesar Salad**

Sliced Grilled Chicken Tossed with Romaine Lettuce, Fresh Parmesan Cheese, Umani Toasted Pecans, and Croutons with Caesar Dressing



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## **BOXED LUNCH OPTIONS**

**\$20**

All Boxed Lunches Include Bottled Water or Soda, Bag of Chips, and a Riverside Chocolate Chip Cookie. Choose Two Options for Groups with up to 50 Guests or Choose Three Options for Groups with over 50 Guests

### **Riverside Stack Sandwich**

Sliced Turkey, Beef, and Ham with Cheddar and Havarti Cheese on a Deli Roll with Pickled Olives and Peppers, with Vegetable Sticks and Fresh Fruit

### **Turkey Wrap**

Herb Cream Cheese, Turkey, Havarti Cheese, Lettuce, and Tomato in a Tortilla with Vegetable Sticks and Fresh Fruit

### **Roast Beef, Havarti, and Arugula Focaccia Sandwich**

With Horseradish Aioli, Vegetable Sticks and Fresh Fruit

### **Caprese Focaccia Sandwich**

With Fresh Mozzarella, Roma Tomato, and Pesto, Vegetable Sticks and Fresh Fruit

### **The Vegan**

Roasted Portabella Mushroom, Sprouts, Avocado, Arugula, Tomato, and Hummus on Vegan Bread, Vegetable Sticks and Fresh Fruit





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## COCKTAIL APPETIZERS

(25 guest minimum)

All Reception Buffets Include Iced Tea, Lemonade, and Coffee

### Classic Hors D'oeuvres

**\$34**

**Served with:** Display of Fresh Seasonal Fruits and Berries, Antipasto Assortment of Fresh and Marinated Vegetables with Prosciutto and Hard Salami, Hummus with Pita Crisps, Brie Wheel Baked In Puff Pastry Glazed with Raspberry Chutney, Spanakopita (Spinach and Feta in Phyllo), Assorted Mini Quiches, Fried Green Beans with Wasabi Dipping Sauce, Chicken Satay with Peanut Sauce, Roast Beef with Warm Rolls, Horseradish, and BBQ Mayonnaise

### Grand Antipasto

**\$30**

**Served with:** Assorted Breads, Rolls, and Crackers, Roasted and Raw Vegetables Crudit , Pasta Salad, Chicken Salad, Sliced Ham, Sliced Salami, Sliced Turkey, Sliced Roast Beef, Three Cheeses, Sliced Tomatoes, Lettuce, Mayonnaise, Assorted Mustards, Sesame Chicken Strips with Dips, Meatballs (with Choice of BBQ, Teriyaki, or Sweet and Sour Sauce), Caprese Skewers with Balsamic Drizzle, and Hummus with Pita Crisps

## RECEPTION CARVING ADD-ON SELECTIONS STATIONS

(25 guest minimum)

All Carving Stations Include Condiments and Assorted Rolls. Add-On Selections available when ordered with lunch or dinner service.

### Whole Prime Rib with Au Jus

**\$15**

Served with Creamy Horseradish and Au Jus

### Roast Beef

**\$10**

Seasoned with Rosemary and Thyme, Served with Au Jus, Creamy Horseradish, and Chipotle BBQ Mayonnaise

### Roasted Turkey Breast

**\$7**

Served with Cranberry Chutney and Gravy

### Country Ham

**\$6**

Served with Mustard Sauce and House-Made Chutney

**\$50.00 CARVING FEE APPLIES PER ATTENDANT**

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**RECEPTION SPECIALTY ADD-ON STATIONS**

**(CONTINUED)**

(25 guest minimum)

Add-On selections available when ordered with lunch or dinner service

**Macaroni & Cheese Bar**

**\$15**

Macaroni with Topping Options: Jalapenos, Onions, Bacon, Diced Ham, Panko, Rosemary, Corn, Chicken and BBQ Pork.  
*Choice of One:* Cheese Sauce: Smoked Cheddar, Cheddar, or Three Cheese

**Mashtini Bar**

**\$14**

Smooth Whipped Idaho Potatoes with Topping Options: Butter, Chives, Sour Cream, Bacon, Grated Cheddar Cheese, Blend of Four Grated Italian Cheeses, Pesto, Sun-Dried Tomatoes, Olives, Broccoli Florets, Mushroom Stroganoff, Demi-Glace, and Cheddar Cheese Sauce

**Italian Pasta Bar**

**\$12**

Served with Penne, Spaghetti and Cavatelli Pastas with Topping Options: Alfredo, Marinara and Pesto Sauces; Grilled Chicken, Fresh Spinach, Bacon, Italian Sausage, Mushrooms, Italian Squash, Parmesan Cheese, and Sliced Italian Loaf



**RECEPTION - TRAYS AND PLATTERS**

**Antipasto Assortment**

Radishes, Olives, Pepperoncini, Carrots, Celery, Artichoke Hearts, Salami, and Prosciutto

**Service for 25: \$200**

**Service for 50: \$350**

**Service for 100: \$600**

**Artichoke Dip**

with Sliced Baguettes

**Service for 25: \$100**

**Service for 50: \$175**

**Service for 100: \$250**

**Chips and Dip**

Choice of Potato Chips with Ranch Dip -or- Tortilla Chips with Fresh Picante

**Service for 25: \$100**

**Service for 50: \$175**

**Service for 100: \$250**

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**RECEPTION - TRAYS AND PLATTERS**

*(CONTINUED)*

**Deli Meats and Cheeses**

Sliced Turkey, Ham, Roast Beef and Sliced Cheeses with Assorted Rolls and Condiments

Service for 25: \$250

Service for 50: \$400

Service for 100: \$700

**Seasonal Fruit Display**

Sliced Fruit, Melons, and Berries Served with a Honey Yogurt Dip

Service for 25: \$150

Service for 50: \$250

Service for 100: \$450

**Cheese Display**

Selection of Domestic Cheeses with Assorted Crackers and Sliced Baguettes

Service for 25: \$175

Service for 50: \$300

Service for 100: \$550

**Fresh Vegetable Platter with Dip**

Crisp Garden Vegetables with Creamy Ranch Dip and Hummus

Service for 25: \$150

Service for 50: \$250

Service for 100: \$450

**Hummus and Toasted Pita Bread**

Choice of Traditional, Sun-Dried Tomato, Roasted Red Pepper, or Avocado Coriander Hummus

Service for 25: \$125

Service for 50: \$200

Service for 100: \$350



**RECEPTION - HOT ITEMS**

**Coconut Fried Shrimp**

with Mango Dipping Sauce

**\$37/dozen**

**Meatballs**

Choice of: BBQ, Hoisin, Marinara, Teriyaki, Spanish, Swedish, or Sweet and Sour

**\$25/dozen**

**Beef or Chicken Skewers**

Choice of: Teriyaki, Honey Ginger Lime, or Garlic Peppercorn

**\$40/dozen**

**Egg Rolls**

Choice of Vegetarian, Chicken, or Pork Served with Peanut Sauce

**\$30/dozen**

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**RECEPTION - HOT ITEMS**

*(CONTINUED)*

**Chicken Strips**

- Coconut Chicken Strips with Sweet Chili Sauce
- Traditional Chicken Strips with Ranch and BBQ Sauce
- Sesame Chicken Strips with Honey Mustard Sauce

**\$35/dozen**

**Chicken Wings**

Choice of: Honey BBQ, Pineapple Pepper, Teriyaki, or Traditional Hot Wings

**\$25/dozen**

**Spanakopita**

Spinach and Cheese wrapped in Phyllo Dough

**\$35/dozen**

**Stuffed Mushrooms**

Stuffed with Choice of Cheese, Chorizo, Crab, or Sausage

**\$30/dozen**

**Mini Crab Cakes**

with Spicy Caper Remoulade

**\$35/dozen**

**RECEPTION - COLD ITEMS**

**Ham and Asparagus Canapés**

with Cream Cheese

**\$20/dozen**

**Chocolate Dipped Strawberries**

**\$24/dozen**

**Asian BBQ Pork**

with Spicy Mustard and Sesame Seed

**\$28/dozen**

**Roma Tomato and**

**Mozzarella Bruschetta**

**\$25/dozen**

**Garlic Rosemary Phyllo Cups**

**\$26/dozen**

**Herbed Boursin Cheese on**

**Cucumber Wheel**

**\$25/dozen**

**Deviled Eggs**

**\$20/dozen**



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## VEGETARIAN SELECTIONS

Meals are Priced Same as Chosen Lunch or Dinner Entrée

### **Stuffed Portobello Mushroom Cap**

Mushroom Cap Filled with a Blend of Herbs, Cheese, and Bread Crumbs

### **Za' Atar Skewers**

Skewers of Za' Atar Spiced Potatoes, Peppers, Mushrooms, Zucchini and other Vegetables, Sliced Beyond Sausage, with Rice Pilaf - Vegan

### **Pasta Primavera**

Fettuccini Noodles and Vegetables in Rich Garlic Cream Sauce or Marinara Sauce

### **Quinoa Veggie-Burger**

Vegetable Patty with Cheese on a Grilled Bun with French Fries

### **Spaghetti Squash**

Spaghetti Squash, Tomato Coulis, Zucchini, Olive, Fresh Basil, and Parmesan Cheese

### **Beyond Burger**

Plant-based Ground Beef Substitute on a Gluten-Free Galaxy Bun. Served with French Fries, Sliced Tomato, Lettuce and Red Onion - Vegan

### **Vegetarian Wellington**

Finely Diced Mushrooms and Garlic Sautéed together with Rosemary and Seasonings, mixed with Panko, Oats, and Flax Egg, encased in Puff Pastry

### **Black Bean Patties with Smoked Tomato Jam**

Black Beans, Quinoa, Garlic, and Yellow Squash Sautéed and Combined with Flax Egg and Gluten Free Panko, topped with Sweet Smoked Tomato Jam

### **Cauliflower Cakes**

Roasted Cauliflower mixed with Garbanzo Beans, Flax Egg, Gluten Free Flour, and seasonings all formed into a Patty and Fried - Vegan

**Vegan Meals are also Available by Special Request**

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## RIVERSIDE SIGNATURE DINNER BUFFET

**\$42**

(25 guest minimum)

All Dinner Buffets Include Iced Tea, Lemonade, and Coffee

Served with: Domestic Cheese Tray with Crackers, Fresh Vegetable Display with Dip, Mixed Green Salad with Assorted Dressings, Assorted Rolls with Butter, Sautéed Fresh Vegetables, Chef's Choice Desserts, Iced Tea, Lemonade, and Coffee.

### Salad Selections

Choice of One:

Roasted Button Mushroom Salad, Greek Pasta Salad, Broccoli and Bacon Salad, Barley Salad, Cous Cous Salad, Kale and Quinoa Salad, or Watermelon, Fennel and Feta Salad

### Accompaniment Selections

Choice of One:

Roasted Wedge Potatoes, Parsley New Potatoes, Garlic Mashed Potatoes, Smashed Red Jacket Potatoes, Idaho Baked Potatoes, Cheddar and Chive Mashed Potatoes, Rice Pilaf, or Risotto

### Entrée Selections

Choice of Two:

#### BEEF

Grilled Rib Eye Steak (add \$9)  
Slow-Roasted Sirloin Steak in a Red Wine Demi-Glace  
Carved Tri-Tip of Beef with Accompaniments  
Bacon Wrapped Meatloaf

#### PORK

Stuffed Pork Loin with choice of Chorizo, Mushroom Risotto, or Cranberry Stuffing  
Herb Roasted Pork Loin with Rosemary Cream  
Molasses Smoked Pork Loin with orange and maple Glaze

#### POULTRY

Basque Chicken with Smoked Paprika Seasoning  
Chicken Marsala  
Mushroom Chicken (breaded)  
Carved Turkey Breast with Cranberry Relish

#### SEAFOOD

Fresh Salmon Baked in White Wine Sauce with Lemon and Capers  
Herb Crusted Salmon Fillets with Horseradish Cream Sauce  
Tahini Crusted Flounder  
Seared Flounder with Basil Butter



Prices Do Not Include 20% Service Charge or Applicable Sales Tax. Prices are Per Person unless otherwise noted



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## THEMED DINNER BUFFETS

(25 guest minimum)

All Dinner Buffets Include Iced Tea, Lemonade, and Coffee

### Basque

\$40

**Served with:** Mixed Green Salad with Assorted Dressings, Fruit Salad with Honey Lime Dressing, Sheepherder's Bread with Butter, Spanish Rice, Red Beans

**Choice of Two:** Basque Ham Croquettes, Txuleton style Tri-Tip with Red pepper and Cilantro, Crisp Shrimp Fritters, Platija vizcaína, Lamb Stew with Almonds, Peppers Stuffed with Rice and Topped with Mild Tomato Sauce (VEGETARIAN), Pork Chop with Roasted Red Pepper Coulis, Pork Loin with Chorizo Stuffing, or Salmon Wrapped around Fresh Asparagus Baked in Savory Saffron Broth

**Includes:** Cherry Almond Gateau

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### Hawaiian Luau

\$35

**Served with:** Macaroni Salad, Luau Cole Slaw, Coconut Fruit Salad, Hawaiian Sweet Rolls, and Mai Tai Punch with Floating Fruit

**Choice of One:** Coconut Steamed Rice or Hawaiian Fried Rice

**Choice of Two:** Pan Seared Salmon with Fruit Salsa, Grilled Miso Salmon, Pineapple Teriyaki Tri-Tip, Kona Coffee Braised Brisket, Teriyaki Beef Skewer, Teriyaki Chicken Skewer, Pineapple Sweet and Sour Chicken, or Huli Huli Chicken Thighs, Kalua Pork

**Includes:** Pineapple Upside-Down Cake

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### Western BBQ Buffet

\$38

**Served with:** Fresh Fruit Display, Fresh Vegetable Display with Dip, Tossed Green Salad with Assorted Dressings, Macaroni Salad, Buttermilk Biscuits with Honey Butter, Bacon and Cheddar Griddle Cakes, Mustard and Brown Sugar Baked Beans, and Green Beans with Frizzled Onion

**Choice of Two:** Smoked BBQ Beef Tri-Tip, BBQ Chicken Breasts, BBQ Pork Loin, Slow Roasted BBQ Pork Ribs, Lemon Pepper Chicken Breasts, Roast Sirloin of Beef, Pulled Pork, or Smoked Salmon

**Includes** Strawberry Shortcake and Apple Pie

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THEMED DINNER BUFFETS

(CONTINUED)

(25 guest minimum)

All Dinner Buffets Include Iced Tea, Lemonade, and Coffee

Italian

\$35

Served with: Romaine Caesar Salad, Caprese Skewers with Balsamic Drizzle, Garlic Herb Infused Rolls, Penne and Cheese Tortellini Pastas, Marinara Sauce, Pesto Cream Sauce with Chicken, Grated Parmesan Cheese, and Sautéed Fresh Vegetables

Choice of One: Lasagna Bolognese, Vegetarian Lasagna, or Baked Ziti with Italian Sausage

Includes Tiramisu & Cannoli



PLATED DINNERS

Each Dinner Entrée Includes Rolls and Butter and Your Choice of One (1) each: Salad, Accompaniment, Vegetable, and Dessert Selections. Includes Iced Tea, Lemonade, and Coffee.

If Multiple Entrees are selected, all selections will be charged at the Highest Price. Vegetable and accompaniment selections will be the same when multiple entrees are selected.

ENTRÉE SELECTIONS

BEEF

Table with 4 columns: Entrée Name, Price, Entrée Name, Price. Rows include Filet Mignon, Ribeye, New York Style Brisket, and Top Sirloin.

PORK

Table with 4 columns: Entrée Name, Price, Entrée Name, Price. Rows include Crusted Pork Loin, Grilled Pork Medallions, and Chipotle Pork Cutlet.

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**PLATED DINNERS**

*(CONTINUED)*

Each Dinner Entrée Includes Rolls and Butter and Your Choice of One (1) each: Salad, Accompaniment, Vegetable, and Dessert Selections. Includes Iced Tea, Lemonade, and Coffee.

If Multiple Entrees are selected, all selections will be charged at the Highest Price. Vegetable and accompaniment selections will be the same when multiple entrees are selected.

*POULTRY*

<p><b>Riverside Chicken Florentine</b> <b>\$30</b></p> <p>Pounded, Rolled, and Breaded Chicken Breast Stuffed with Cheese, Roasted Red Peppers and Spinach atop a Red Pepper Cream Sauce</p>	<p><b>Rosemary and Herb-Marinated Grilled Chicken Breast</b> <b>\$30</b></p> <p>Served with Garlic Rosemary Cream Sauce and Finished with a Fresh Rosemary Sprig Garnish</p>
<p><b>Honey Pecan Chicken</b> <b>\$30</b></p> <p>Seared Chicken Topped with a Honey Pecan Sauce</p>	<p><b>Chicken Caprese</b> <b>\$30</b></p> <p>Grilled Chicken Breast covered with Pesto and Topped with Tomatoes, Mozzarella, and Basil</p>

*SEAFOOD*

<p><b>Flounder</b> <b>\$32</b></p> <p>Choice of Blackened with a Caribbean Fruit Salsa Thai Flounder in a Light Curry Sauce, or Spinach Stuffed Flounder with Roasted Red Pepper Cream Sauce</p>	<p><b>Salmon</b> <b>\$30</b></p> <p>Choice of Salmon with Dill and Capers, Parmesan Crusted with Lemon Zest, Citrus Miso, or Baked</p>
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**SALAD SELECTIONS**

*Choice of One*

**Steakhouse Salad:** Tossed Greens with Fresh Tomato Wedges, Shredded Carrots, Cucumbers, and Assorted Dressings

**Caesar Salad:** Romaine with Croutons, Parmesan Cheese, and Caesar Dressing

**Spinach and Fresh Berries:** Fresh Spinach and Seasonal Berries, Asiago Cheese, Frizzled Onions, and Berry Vinaigrette

**Four Seasons:** Field Greens, Blue Cheese, Toasted Walnuts, Dried Cranberries, and Strawberry Vinaigrette

**ACCOMPANIMENT SELECTIONS**

*Choice of One*

Cheddar Cheese and Chive Mashed Potatoes, Garlic Mashed Potatoes, Parsley New Potatoes, Roasted Fingerling Potatoes, Smashed Red Jacket Potatoes, Risotto, or Rice Pilaf

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## PLATED DINNERS

**(CONTINUED)**

Each Dinner Entrée Includes Rolls and Butter and Your Choice of One (1) each: Salad, Accompaniment, Vegetable, and Dessert Selections. Includes Iced Tea, Lemonade, and Coffee

If Multiple Entrees are selected, all selections will be charged at the Highest Price. Vegetable and accompaniment selections will be the same when multiple entrees are selected.

## VEGETABLE SELECTIONS

*Choice of One*

Broccoli, Green Beans Almondine, Honey Curry Cauliflower, Maple Glazed Carrots, Sautéed Fresh Vegetables, Za'Atar Carrots, or **Asparagus (Spring and Summer)**, and **Brussels Sprouts with Bacon (Fall and Winter)**

## DESSERT SELECTION

*Choice of Two*

### Lemon Cake

Three Layer Lemon Cake

### Chocolate Cake

Three Layer Chocolate Cake

### Toffee Cake

Warm Toffee Cake with a House Made Toffee Sauce

**Only for Buffets** (Not available for presetting)

### Tuxedo Cake

White and Chocolate Cake Marbled Together with Chocolate and Vanilla Frosting

### Vanilla Cake

Single Layer Vanilla Iced Cake

### Cheesecakes

Choice of Traditional, Chocolate, Espresso, White Chocolate, or Cookies n' Cream

### Fruit Tart

Butter Crust Filled with Bavarian Cream and Topped with Seasonal Fruits and Berries, or Baked Fruit Tarts

### Fruit Trifle

Pound Cake Cubes Layered with Seasonal Fresh Fruit and Custard with a Whipped Cream Garnish

### Mousse

Choice of Chocolate, Vanilla, Strawberry, Coconut, or Espresso

## SPECIALTY HOUSE DESSERTS (ADD \$2)

**Cannoli:** Traditional or Flavored Mousse Filled (See Flavor Choices in Standard House Desserts), and dipped in Chocolate or with Chocolate Chips in Filling

**Pana Cotta Topped with Gelee:** Lush and Silky Cream Topped with a Smooth Gelatin

**Pana Cotta Flavor Choices:** Chocolate, Vanilla, Honey, Caramel, or Coconut

**Gelee Flavors:** Mango, Orange, Strawberry, or Cherry

## ASSORTED DESSERTS FLIGHT (ADD \$3)

Assortment of Individual Sample Size Desserts from the Specialty House Dessert Menu

Prices Do Not Include 20% Service Charge or Applicable Sales Tax



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BEVERAGE ARRANGEMENTS

The Hotel standard is one bartender for 75-100 guests. The Total Number of banquet bars will be determined at the time of final guarantee being provided by Group. Alcoholic beverages may not be distributed by anyone other than Hotel personnel. "Shots" of alcohol are not permitted. Service of alcoholic beverages will not continue for a period longer than 5 hours.

BAR SERVICE

- HOSTED OR NO-HOST -

Table with 4 columns: Well Brands (\$8), Premium Brands (\$9-12), Select Wines (by the glass) (\$9), Imported and Specialty Beer (\$5-7), Domestic Beer (\$5), Soft Drinks (\$3)

Domestic Bottled Beer Selections

- Bud Light
Coors Banquet
Coors Light

Imported Bottled Beer Selections

- Black Butte Porter (6)
Corona (6)
Fat Tire (6)
Heineken N/A (5)
IPA (6)
Seasonal Seltzer (7)
Stella Artois (6)

Well Liquor Selections

- Bacardi Superior Rum
Bailey's Irish Crème
Evan Williams Bourbon
Gordon's Gin
Gordon's Vodka
John Barr Reserve

- Kahlua
Malibu Rum (9)
Sauza Hacienda Tequila
Triple Sec (6)

Premium Liquor Selections

- 44 North Huckleberry Vodka (10)
Bombay Sapphire (11)
Captain Morgan Rum (9)
Crown Royal (9)
Glenlivet Scotch (12)
Jack Daniels Black Label (9)
Jameson (10)
Lunazul Reposado (12)
Maker's Mark Bourbon (9)
Pendleton (10)
Tito's Vodka (10)

Wines

- 7 Moons - Red
A to Z - Pinot Gris

- Cinder - Chardonnay
Cinder - Laissez Faire - Red
Fault Line - Sauvignon Blanc
Firesteed- Pinot Nior
Hayes Valley - Merlot
Lone Birch - Pinot Gris
Mamamango
Montmart - Brut
Poets Leap - Riesling
Prosecco
Sawtooth - Cabernet
Sawtooth - Chardonnay
Sawtooth - Riesling
Septima - Malbec
Ste Chapelle - Rosé
Telaya - Syrah
Telaya - Cabernet Sauvignon
Terrazas Del Plata Altos - Malbec
Three Legged Red - Red Wine
Veuve Clicquot - Brut

IT IS UNLAWFUL TO BRING PERSONAL ALCOHOLIC BEVERAGES ONTO HOTEL PROPERTY. THE HOTEL RESERVES THE RIGHT TO DISCONTINUE SERVICE TO ANY PATRON WHO, AT THE DISCRETION OF HOTEL MANAGEMENT, SHOULD NOT BE SERVED ADDITIONAL ALCOHOLIC BEVERAGES. ALL BAR SERVICE WILL BE IMMEDIATELY DISCONTINUED SHOULD OUTSIDE ALCOHOL BE DISCOVERED IN CONNECTION TO EVENT TAKING PLACE ON HOTEL PREMISES.

All Beverage Selections Subject to Change. Prices Do Not Include 20% Service Charge or Applicable Sales Tax





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## **BANQUET WINE LIST**

The Riverside Hotel is proud to carry the following wines.

Please request our most recent price list should you be interested in purchasing any of these selections by the bottle.

### ***RED WINE***

#### **Cabernet Sauvignon - *Telaya* - Idaho**

With an intriguing color of dirty garnets, this Yakima Valley appellation - Idaho produced - Cabernet Sauvignon has a smooth mouth-feel with small doses of cinnamon and a dustiness, like walking through a tobacco barn. The aromas add to the finish.

#### **Laissez Faire Red - *Cinder, Snake River Valley* - Idaho**

Styled after traditional European table wines with low oak use and lots of food friendly acid on the finish. Spicy notes of black pepper and red currant aromas with a medium body finishes clean and bright.

#### **Malbec - *Terrazas Altos Del Plata* - Mendoza, Argentina**

Young, vibrant and balanced, this deep red wine with purplish shades boasts ripe red fruits such as raspberry, blackberry and plum. A fresh floral profile of lavender and spicy peppery notes testify as to the wild aspect of the variety.

#### **Merlot - *Hayes Valley* - Central Coast, California**

Intriguing aromatics of plum and clove combined with a touch of mocha, gives you the balance you expect from a California Merlot. A great depth of flavors such as tobacco with a hint of raspberries, along with cedar and a touch of vanilla, all leading to a complex finish.

#### **Merlot - *Septima* - Mendoza, Argentina**

A good herbal nose followed by fresh cherries with notes of vanilla. There are hints of plums and blackberry fruit making a complex wine beautifully balanced. The tannins are soft and delicate leaving a full and slightly smoky, long lasting finish to this Argentine Malbec.

#### **Red Blend - *7 Moons* - California**

This red blend opens with aromas of chocolate-covered cherries, baking spices, and vanilla bean. Flavors of strawberry preserves, cherry cola, and milk chocolate follow through to a smooth, fruit-forward, lingering finish.

#### **Red Blend - *Three Legged Red* - Columbia Valley, WA**

Each year, Dunham Cellars blends a portion of its wines into this red table wine. Featuring fruit from their estate vineyards and using the same barrels in which they age their finest Cabernet, Merlot and Syrah.

#### **Syrah - *Telaya* - Idaho**

The color is of rubies rubbed in earth, a nose of big spices including clove and anise, and a full body that hints of pepper bacon jerky on the edge of caramel and toffee.

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## BANQUET WINE LIST

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### **WHITE WINE**

#### **Chardonnay - *Cinder* - Snake River Valley, Idaho**

The delicate touch of the black walnut barrels allows a light toasted nut aroma to greet you. That light barrel treatment doesn't overpower the clean expression of delicate citrus and pear flavors that follow.

#### **Chardonnay - *Sawtooth* - Snake River Valley, Idaho**

The aroma is a combination of honeydew melon, green apple, with a hint of vanilla and oak. The palate shows bright fruit, nice acidity, and a slight hint of green apple combined with the components from the aroma.

#### ***Pinot Gris - A to Z - Oregon***

This Pinot Gris is refreshing and lithe on the palate. Aromas of Meyer lemon, lemon verbena, tangerine, apricot, peach, apple, pear, quince, melon and honeysuckle add a hint of sweetness to the air around it. The weight is impeccable with perfect balance and integration hitting all points of the palate.

#### ***Pinot Gris - Lone Birch - Idaho***

Aromas of fruit cocktail, lime zest, and lychee are followed by flavors of pear, cherry, and pineapple. It's all backed with bright acidity.

#### ***Riesling - Long Shadows Poets Leap - Columbia Valley, WA***

Fresh and pure, this off-dry Riesling is loaded with expressive aromatics and flavors of ripe pear, white nectarine, apricot and wet stone minerality.

#### ***Riesling - Sawtooth - Snake River Valley, Idaho***

This Riesling opens with aromas of wild tangerines and bright lemon with subtle honeycomb. A medium-bodied flavor of lemon, orange and candied ginger lead to a crisp acidity on the finish.

#### ***LOVE Idaho Series Rosé - Ste. Chapelle - Idaho***

Aromas of strawberry, citrus, peonies and spice, our light-bodied Rosé has the perfect combination of acidity and sweetness, with a fruity and refreshing finish. This well-balanced Rosé pairs perfectly with any menu.

#### ***Sauvignon Blanc - Faultline - South Island, New Zealand***

A well rounded and fresh wine with a delicate aroma of sweet honeysuckle, tropical fruits and a subtle hint of herbs.

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## **BANQUET WINE LIST**

The Riverside Hotel is proud to carry the following wines.

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### ***SPARKLING WINE***

#### **Martinelli's Sparkling Apple Cider**

Pressed from 100% U.S. grown fresh apples with just the right amount of bubbles and zero chemical preservatives, this non-alcoholic sparkling cider is a delicious way to celebrate any occasion.

#### **Montmarte Brut Champagne Toast:**

This champagne is medium-dry with crisp fruit flavors. The aromas of apple and pear are balanced with a bouquet of toasty yeast notes and floral nuances.

#### **Moscato - *Mamamango* - Italy**

Sparkling Moscato wine, from the best vineyard areas, with mango pulp, an exotic, sweet and healthy fruit.

#### **Veuve Clicquot - *Yellow Label*, Brut Champagne - France**

This classic French Brut Champagne manages to reconcile two opposing factors- strength and silkiness- and hold them in perfect balance with aromatic intensity and a lot of freshness. Aromas of vanilla, yellow and white fruits, and toasty brioche mingle on the palate with a refined carbonation.





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## HOTEL POLICIES AND INFORMATION

### ADDITIONAL FEES AND CHARGES

The following is a schedule of additional fees and charges that may apply to your event.

- 1) **Banner Hanging:** The Hotel will hang up to two (2) banners on a complimentary basis. The hanging of additional banners will generate a hanging fee of \$25/banner. Due to liability and insurance considerations, guests are not allowed to use hotel equipment or ladders to hang their own signage.
- 2) **Easels:** The Hotel will provide a maximum of two (2) A-frame easels on a complimentary basis. Additional easels are available for a \$5 daily rental fee.
- 3) **Meeting Room Reset Fees:** The Banquet Event Orders (BEO's) issued for every event, outline in detail the meeting room setup requirements. In the event of a major deviation from the agreed arrangements, a meeting room reset fee of no less than \$100 and no more than \$500 will be incurred. Examples of major deviations are a change from classroom to theater seating or the addition of a dance floor or staging and a head table. Meeting planners will be advised of the fee at the time of service and will be asked to sign an authorization for the assessment of the change fee.
- 4) **Chair Covers:** Black or white chair covers are available at a rate of \$2.00/chair.

### ALCOHOL BEVERAGE SERVICE:

- 1) Events that include the resale, donation, or auction of beer and/or wine will need to have a Non-Profit Beer/Wine Permit issued by the State of Idaho.
- 2) Any donated products must be reviewed and approved by the Hotel no later than one (1) Week prior to the event.
- 3) All bars will be staffed by Hotel personnel at all times.

### ATTENDANCE GUARANTEE

In order for the Hotel to have adequate notice for procurement and staffing, it is imperative that your final guaranteed number for each meal be provided three (3) business days prior. If your event is held on a Saturday, Sunday, or Monday, this count is due the Wednesday prior. Once your guarantee has been given to the hotel, you may increase but not reduce it. Charges for the event will be assessed based upon the number guaranteed or the number actually served; whichever is greater. Should the final guaranteed count not be provided as required, the estimated attendance provided by Group at time of menu selection will be used as the final guaranteed count.

### AUDIOVISUAL EQUIPMENT AND SERVICES/CAPABILITIES

For your convenience, the Hotel has a partnership with Encore Global, our in-house audio visual provider. Encore Global is a full-service event technology company with full-time management and staffing on property to assist with any of your audio visual needs.

### DECORATIONS

Your Catering Manager will be happy to assist you with arranging freshly cut flowers, centerpieces, ice carvings, themes décor, etc. The Hotel does not permit the affixing of anything to walls, floors, ceilings, or equipment with nails, staples, tape, or any other substance or device.

### DIETARY CONSIDERATIONS

Our culinary team accommodates the following dietary restrictions: vegetarian, vegan, gluten-free, and dairy-free. The accommodation of other dietary restrictions requires the approval of the Executive Chef. Special dietary considerations must be submitted with the final guarantee three (3) business days prior to the event.

### DURATION OF MEALS

Our buffets and food stations are all priced per the meal duration below:

Coffee Breaks - 1 hour

Breakfast Buffet - 2 hours

Lunch Buffet - 1.5 hours

Reception and Dinner Buffet - 2 hours

Reception Stations added to a Dinner Buffet - 1 hour



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## **HOTEL POLICIES AND INFORMATION (CONT.)**

### **CORKAGE FEE**

The Hotel will permit select bottles of wine that are not normally carried by the Hotel to be brought in by the Group for a per bottle corkage fee of \$15.00. All such wine must be inspected and approved by Hotel not later than one hour prior to the start of event. All corkage fees will be paid to the Banquet Bartender and each bottle marker as having been inspected and fee paid. All wine, regardless of corkage fee, must be served by Hotel staff. Please discuss any questions or concerns with your Catering Manager prior to your event.

### **EVENT MUSIC AND ENTERTAINMENT RESTRICTIONS**

In consideration of all our guests, it is the policy of the Hotel that evening events that include music and/or entertainment conclude no later than **10:00 pm (8:00 pm for outdoor functions)**. This policy includes all music and entertainment. Amplified music and entertainment is **NOT** permitted with use of **any** outdoor area.

Amplified music and entertainment will be limited to a reasonable volume level. The determination of reasonable volume level is at the sole discretion of hotel management.

### **FOOD ALLERGIES**

The Riverside Hotel makes effort to advise of any ingredients that may cause allergic reaction to those that suffer allergies. There is the possibility that our suppliers may make changes to their products or processes, with or without notice, and at any time. Guests should be aware of this possibility and discuss any concerns with the Hotel Catering Manager. The Riverside hotel assumes no liability to adverse reactions to foods consumed.

### **FOOD AND BEVERAGE SERVICE**

The Riverside Hotel is responsible for the quality and freshness of the food served to our guests. All food served at the Hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served.

### **INCLEMENT WEATHER**

The decision to move an outdoor function to an inside location due to inclement weather will be made 4 hours prior to the start of the function. Every attempt will be made to consult with the group contact; however, the Hotel reserves the right to make the final decision.

### **MENU SELECTION**

Our menus provide a large and flexible variety of options to meet your needs. Whenever possible, The Riverside Hotel Partners with Idaho Preferred and Buy Idaho to source local and regionally produced items. In order to ensure the proper planning of your event, please note the following:

- Menu selections are due a minimum of 30 days prior to the function along with your preliminary estimated attendance.
- Menu selections are limited to two (2) entrees per served meal plus a vegetarian option. All entrees will be charged at the highest price of those selected. An exact count of each entrée ordered is due three (3) business days prior to your event. Guests will need to be provided with color-coded tickets or place cards indicating entrée choice.
- No food or beverage of any kind can be brought in or taken off Hotel property without the prior written consent of management.

### **SECURITY**

The Hotel does not assume responsibility for damage or loss of any merchandise or articles left on premises prior to, during, or following any event. Arrangements for security to monitor equipment or merchandise may be made through your Catering Manager prior to the event.

### **SERVICE CHARGE/STATE TAX**

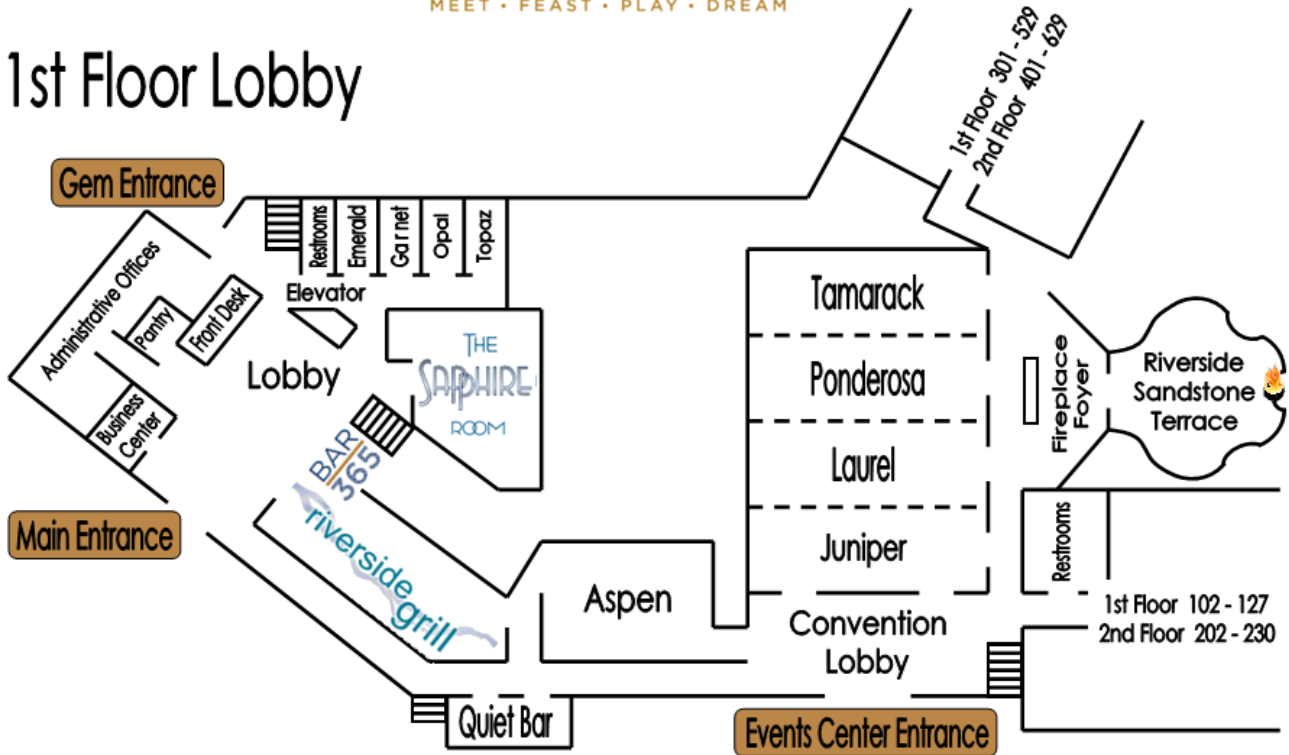
All food, beverage, meeting room rental, set up fees, and miscellaneous charges are subject to a 20% service charge and all applicable state and local taxes. This service charge is not a gratuity and is not the property of the employee(s) providing service to you. Audio visual services are subject to a 20% Event Tech Support Fee (not Service Charge) and applicable taxes.



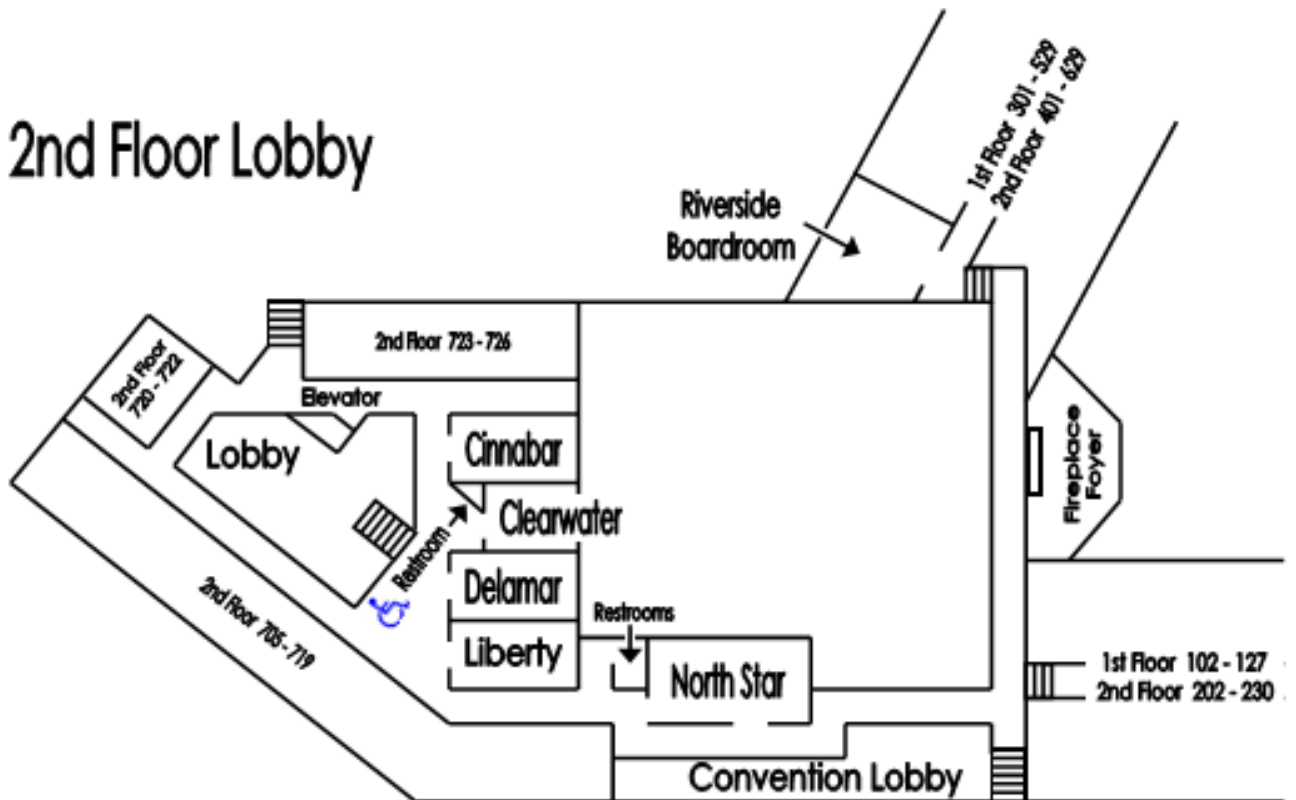
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# 1st Floor Lobby



# 2nd Floor Lobby





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