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RIVERSIDE
COUNTRY CLUB

2524 Rothesay Road, Rothesay, N.B. E2H 2K7 (506) 847-7545 Ext 226
riveredge@nb.aibn.com



Our Riverside Room has a picturesque view of the Kennebecasis River. It can accommodate up to 160 guests for a seated reception, and up to 200 for a standing reception and/or the dance portion of the evening.

For an indoor ceremony, followed by a seated reception, it can accommodate up to 120 guests, at no additional charge.

The current Room Rental Fee for a Saturday Wedding is \$900.00 plus HST, and \$750.00 plus HST for a Friday or Sunday Wedding.

Members receive a 75% discount on Room Rental Fees.

If there will be music during the celebration, a Socan fee of \$63.49 plus HST and a Re:Sound fee of \$26.63 plus HST are both applied.

A non-refundable deposit of \$500.00 is required upon confirmation and may be reimbursed after the event, as it is used as a damage deposit.

We provide the following: Head table, gift table, guestbook table, cake table (all skirted), tables (rounds of 8 to 10 guests), white table linens, white or black linen napkins, table numbers and stands, place settings, servers, microphone, podium, & all of the cleanup.

Guests are responsible for their own decorating, including chair covers (and take down), cake, and DJ or Band.

For any Audio/Visual requirements, such as Projectors, Sound Equipment, etc. Please contact our in-house providers: Port City Production Company at 1(506)799-5676.

By law, no outside alcohol is permitted on the premises. All food and beverages must be provided by River's Edge Catering with the exception of a Wedding Cake and/or Cupcakes.

By law, the consumption of cannabis on the premises is prohibited. Smoking/vaping is not permitted within 9 meters of entrances/exits.

River's Edge Catering is the exclusive catering service for The Riverside Country Club and The Royal Kennebecasis Yacht Club.

We also offer offsite catering for Business Luncheons, Executive Meetings, Corporate Events, & Special Occasions.

Please inquire about substitutions, dietary restrictions, and any special menu needs or requests that would help make your event more successful!
We look forward to serving you!

Food and Beverage pricing is subject to Gratuities, as well as all applicable provincial and federal taxes. Gratuities will be calculated on the total of all food and beverage charges, before taxes.

All menu prices and items are subject to change without notice.

Prices are based upon a minimum of 30 guests. A service charge will be applied for functions of less than 30 guests.

Additional Service Charges and Deposits may be applied.

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ASSORTED HORS D'OEUVRES

HOT

Bacon Wrapped Scallops*
 Coconut Shrimp, Sweet Chili Aioli*
 Bacon Wrapped Maple Salmon*
 Atlantic Lobster Tart*
 BBQ Meatballs
 Thai Spring Rolls
 Crosby's Molasses Pulled Chicken Tourtières
 Mini Beef Slider, Aged Cheddar and Dill Pickle
 Caramelized Pear, Candied Pecan, Warm Brie, Crisp Phyllo
 Spinach and Cream Cheese Stuffed Mushroom Caps
 House Rubbed Indian Curry Chicken Satay
 Italian Sausage, Three Cheese and Pesto Flatbread

COLD

Thai Lobster Salad Roll*
 Oven Head Smoked Salmon, Crisp Pita, Chive Cream*
 Citrus Shrimp, Garlic Baguette, & Dill Cream*
 Tomato Bruschetta with Feta
 Caramelized Onion Cheese Tart, Sweet Grape
 Cherry Tomato & Pesto Bocconcini Caprese Skewers
 BBQ Beef Brisket & Chipotle Pinwheels
 Avocado Chicken Salad Bites
 Watermelon, Feta, Cured Ham Skewer
 Strawberry Shortcake Shooter

Regular Selection - \$23.00 per dozen

Deluxe Selection* - \$26.00 per dozen

BEVERAGES

Freshly Brewed Coffee or Tea - \$16.50 per silex / \$165.00 per urn

Individual Chilled Assorted Juice - \$2.95 per person

Bottled Water - \$2.25 per person

Perrier Water - \$3.50 per person

Assorted Soft Drinks - \$2.50 per person

Non Alcoholic Punch - \$40.00 per gallon

COLD PLATTERS

- Assorted Cheese & Fruit Tray w/Crackers (serves 30) - \$150.00 per tray
- Charcuterie Board (serves 25) - \$200.00 per tray
- Vegetable Tray w/Dip (serves 25) - \$75.00 per tray
- Oven Head Smoked Salmon Display (serves 30) - \$160.00 per tray
- Sliced Fresh Fruit Display (serves 25) - \$80.00 per tray
- Shrimp Cocktail Display - \$26.00 per dozen
- Assorted Finger Sandwiches - \$6.50 per sandwich
(Chicken Salad, Egg Salad, Tuna, Black Forest Ham, Roast Beef)
- Deluxe Finger Sandwiches - \$10.00 per sandwich
(Lobster, Shrimp, Chicken BLT, Salmon)

SWEETS & SNACKS

- Freshly Baked Cookies - \$13.95 per dozen
- Assorted Bite Size Desserts - \$16.95 per dozen
- Assorted Chips - \$5.25 per bowl
- Assorted Party Mixture - \$7.00 per bowl

DIPS

- Warm Garlic & Spinach Dip (serves 25)
- Mexican Salsa Dip (warm or cold) (serves 25)
- Roasted Garlic Hummus (serves 30)
- \$90.00 per Dip**

PIZZA

- Pepperoni, Cheese, Vegetarian or Hawaiian
- \$25.00 per Pizza**

STATIONS

- Nacho Bar - \$8.95 per person**
Crisp Nacho Chips, Warm Cheese, Tomatoes, Onions, Black Olives, Jalapenos, & Sour Cream
- Poutine Bar - \$8.95 per person**
Savory House Gravy, Crisp Fries, Cheese Curds, Bacon, & Green Onions
- Slow Roasted AAA Beef Sirloin - \$325.00**
Served w/Crusty Rolls, Horseradish, & Assorted Mustards (serves 50)
- Maple and Mustard Glazed Ham - \$250.00**
Served w/Crusty Rolls, & Assorted Mustards (serves 40)
- Peppercorn Crusted Striploin of Beef - \$280.00**
Served w/Crusty Rolls, Horseradish, & Assorted Mustards (serves 25)
- Oyster Bar - Market Price**
Freshly Shucked Oysters & Accompaniments



A LA CARTE SERVED DINNERS

Appetizers (Select any One):

- Baby Spinach Salad finished with Sweet Poppy Seed Dressing
Gathered Greens with Tangerine Balsamic Dressing
Salad of Radicchio and Young Spinach, Roasted Almonds, Maple Dijon Vinaigrette
Crisp Spring Roll, Soy Ginger Tar
Atlantic Lobster, Crisp Phyllo, Thai Chili Glaze (Additional \$2.00 per person)

Soups (Select any One):

- Roasted Butternut Squash and Ginger Soup with Honey Crème Fraiche
Roma Tomato and Gin
Caramelized Shitake, Sweet Onion, Herb Crostini
Sweet Curry Corn
Broccoli and Aged Cheddar, Sweet Basil Straw
Maritime Seafood Chowder (Additional \$2.00 per person)

Entrees (Select any One):

- | | |
|--|---------|
| Pan Seared Chicken Supreme, Maple Bacon Dijon Cream | \$32.95 |
| Grilled Chicken, Spinach, Red Pepper and Chevre Compote | \$32.95 |
| Applewood Bacon Wrapped Tenderloin of Beef, Tarragon Butter Cream | \$42.25 |
| Slow Roasted Alberta Prime Rib, Yorkshire Pudding, Red Wine Jus | \$38.95 |
| House Rubbed Roast Striploin of Beef, Horseradish Jus | \$35.50 |
| Broiled Atlantic Salmon with Citrus Béarnaise | \$33.95 |
| Lobster and Scallop Stuffed Atlantic Salmon, Champagne Cream | \$36.50 |
| Bacon-Wrapped Pork Tenderloin, Apple Peppercorn Sauce | \$31.50 |
| Traditional Roast Turkey with Stuffing, Cranberry and Savory Gravy | \$29.95 |
| Roasted Rosemary and Dijon Crusted Lamb, Mint Jus, Risotto Cake | \$36.95 |

Desserts (Select any One):

- Warm Chocolate Brownie, Vanilla Ice, Salted Caramel Drizzle
New Brunswick Blueberry Crème Brule
New York Cheesecake, Lemon Essence, Strawberry Coulis
Sugar Crusted Spartan Apple Pie, Fresh Cream
Chocolate Butter Tart, Fresh Cream
Maritime Strawberry Shortcake
Chocolate Kahlua Bomb, Mango Milk

CLASSIC DINNER BUFFET

Spinach Salad with Bacon and Poppy Seed Dressing

Garden Green Salad

Asian Satay Coleslaw

Roasted Vegetable Pasta Salad

Balsamic Tomatoes with Feta

Relish Tray with Gherkins, Banana Peppers, Black Olives,

Mixed Pickles and Pickled Beets

Steamed Atlantic Mussels

Rolls & Butter

Select Two of the Following:

Carved Slow Roasted Beef Sirloin with Herb Jus

Carved Roasted Turkey with Traditional Stuffing and Pan Gravy

Thyme Dusted Broiled Chicken, Maple Dijon & Bacon Cream

Crosby's Molasses Glazed Pork Loin with Caramelized Apple & Onion Demi

Baked Seafood Casserole

Broiled Atlantic Salmon with Lobster Cream

Lemon Pepper Haddock

Channa Masala

Broiled Chicken, Teriyaki Glaze

New Brunswick BBQ Salmon

Carved Maple & Mustard Ham

Above Served with Seasonal Market Vegetables,

and your choice of Garlic Mashed Potato,

Herb Roasted Potato, Baked Scalloped Potatoes, or Basmati Rice

Freshly Sliced Fruit Display

Callebaut Chocolate Mousse

Seasonal Pies

Assorted Cheesecakes with Fresh Fruit Coulis

French Pastries

Freshly Brewed Coffee, Tea or Decaffeinated Coffee

\$36.50 per person

Add additional Entrée Selection: \$3.00 per person

Vegetarian Dishes available upon request



RIVER'S EDGE BARBEQUE BUFFET

Rolls and Butter
Garden Green Salad
Pasta Salad
Classic Potato Salad
Coleslaw
Assorted Pickle Tray
Steamed Mussels
Maple Mesquite BBQ Chicken
Grilled NY Striploin
NB BBQ Salmon
Grilled Sausages
Baked Potatoes with Sour Cream & Chives

Freshly Sliced Fruit Display
Callebaut Chocolate Mousse
Seasonal Pies
Assorted Cheesecakes with Fresh Fruit Coulis
French Pastries
Freshly Brewed Coffee, Tea or Decaffeinated Coffee

\$34.25 per person

Vegetarian Dishes available upon request