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RIVERSIDE
COUNTRY CLUB

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

INFORMATION



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.

The current Room Rental Fee is \$500.00 plus HST.

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

Please inquire about additional options for smaller group bookings and our **Corporate Golf Packages**.

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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BREAKFAST BUFFETS

THE BAKERY

Chilled Assorted Juices
Selection of Freshly Baked Breakfast Pastries
(Croissants, Danishes, Cinnamon Buns and Muffins)
Whipped Butter & Assorted Preserves
Freshly Brewed Coffee and Tea
\$8.95 per person
Add Sliced Fruit: \$2.95 per person

HEALTHY BEGINNINGS

House Made Granola
Assorted Fruit Yogurt
Low Fat Blueberry Bran Muffins
Fresh Fruit Assortment
Skim Milk
Freshly Brewed Coffee and Tea
\$11.00 per person

THE COUNTRY CLUB CLASSIC

Chilled Assorted Juices
Scrambled Eggs
Bacon and Sausage
Home Fried Potatoes
Selection of Freshly Baked Breakfast Pastries
(Croissants, Danishes, Cinnamon Buns and Muffins)
Whipped Butter & Assorted Preserves
Freshly Brewed Coffee and Tea
\$16.00 per person
Add Sliced Fruit: \$2.95 per person



LUNCH BUFFETS

THE SANDWICH CART

Chef's Soup of the Day
 Garden Green Salad
 Deli-Style Sandwiches
 French Pastries
 Freshly Brewed Coffee and Tea

\$17.00 per person

THE DELI BOARD

Chef's Soup of the Day
 Garden Green Salad
 Variety of Fresh Breads
 Cheddar, Mozzarella, and Swiss Cheeses
 Sliced English Cucumber,
 Tomato, Lettuce & Onion
 Deli Style Meat
 Chicken Salad, & Egg Salad
 French Pastries
 Freshly Brewed Coffee and Tea

\$17.75 per person

THE PICNIC BASKET

Chef's Soup of the Day
 Basket of Crusty Rolls w/Whipped Butter
 Garden Green Salad
 Classic Potato Salad and Coleslaw
 Assorted Pickle Tray
 Honey Fried Chicken
 Spiced Potato Wedges
 Seasoned Baby Carrots
 Apple Pie
 Freshly Brewed Coffee and Tea

\$18.95 per person

TASTE OF ASIA

Teriyaki Sesame Spring Vegetable Soup
 Thai Noodle Salad
 Cashew Chicken
 Sweet & Sour Pork
 Fried Rice
 Spring Roll with Plum Sauce
 Coconut Cake

Freshly Brewed Coffee and Tea

\$18.25 per person

THE LITTLE ITALY

Italian Wedding Soup
 Caesar Salad w/Savory Croutons & Bacon
 Four Cheese and Meat Lasagna
 Chicken Tetrazzini
 Garlic Bread
 Tiramisu

Freshly Brewed Coffee and Tea

\$18.50 per person

RIVERSIDE BBQ CART

Chef's Assorted Salads (2)
 Fresh Baked Rolls
 BBQ Chicken
 Grilled Pork Skewers
 Potato Chips
 Baked Apple Pie
 Freshly Brewed Coffee and Tea

\$18.00 per person

THE VALLEY LUNCH BUFFET

Chef's Soup of the Day
Basket of Crusty Rolls w/Whipped Butter
Chef's Assorted Salads (2)

(Select Two of the Following)

Mesquite Pork Loin with Caramelized Apple Jus
4 Cheese Lasagna
Mango Chicken
Broiled Beef Tips with Peppercorn Jus
Baked Atlantic Salmon with Dill Butter Cream
Broiled Chicken, Teriyaki Glaze
Garlic Shrimp & Basil Alfredo
Red Thai Curry Chicken

Above Served with Seasonal Market Vegetables,
and your choice of Garlic Mashed Potato,
Herb Roasted Potato, or Basmati Rice

Assorted French Pastries
Freshly Brewed Coffee and Tea

\$23.50 per person

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



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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



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

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 BREAK ITEMS

(Minimum 10 guests)

- Freshly Baked Pastries - \$2.25 per person
- Bagel with Cream Cheese - \$2.75 per person
- Freshly Baked Fruit Bread - \$2.25 per person
- Assorted Fruit Yogurt - \$2.25 per person
- Fresh Sliced Seasonal Fruit - \$4.50 per person
- Fruit and Granola Yogurt Parfait - \$4.50 per person
- Seasonal Fruit Smoothies - \$5.00 per person
- Protein Bars - \$2.50 per person
- Chocolate/Peanut Butter Dipped Oatcakes - \$2.00 per person
- Freshly Baked Tea Biscuits - \$2.25 per person
- Freshly Baked Cheese Tea Biscuits - \$2.75 per person
- Trail Mix/Mixed Nuts - \$1.75 per person
- Vegetables w/Dip - \$3.25 per person
- Assorted Chips - \$1.75 per person
- Assorted Chocolate Bars - \$1.75 per person
- Freshly Baked Cookies - \$13.95 per dozen
- Assorted Bite Size Desserts - \$16.95 per dozen

BEVERAGES

- Freshly Brewed Coffee or Tea - \$16.50 per silex / \$165.00 per urn
- Premium Specialty Tea - \$2.50 per person
- 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