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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.

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

PLEASE NOTE: Capacity Numbers are subject to change based on Public Health Guidelines.

The current Room Rental Fee for a Saturday Wedding is \$1000.00 plus HST, and \$900.00 plus HST for a Friday or Sunday Wedding.

Riverside Golf 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), guest tables (rounds of up to 10 guests), white table linens, white or black linen napkins, 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.

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.

COVID-19 Guidelines are not included in this package, as they are subject to change
at any time. Please contact us for current Public Health Restrictions.

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ASSORTED HORS D'OEUVRES

HOT

Bacon Wrapped Scallops*
 Coconut Shrimp, Sweet Chili Aioli*
 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
 Peanut Butter Chicken

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

Ask about our individual Hors D'oeuvre Plates for Smaller Groups,
 and Hors D'oeuvre Platters for Bubble Tables!

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



TABLE TEASER

Charcuterie, Assorted Cheeses, Vegetables,
Dip, & Crackers (serves up to 8) - \$55.00 per table

LARGE 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 - \$1.50 per individual bag / \$5.25 per bowl

Assorted Party Mixture - \$7.00 per bowl

DIPS - \$90.00 each

Warm Garlic & Spinach Dip (serves 25)

Mexican Salsa Dip (warm or cold) (serves 25)

Roasted Garlic Hummus (serves 30)

PIZZA - \$25.00 each

Pepperoni, Cheese, Vegetarian or Hawaiian

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)

Items on this page may be subject to additional service fees,
depending on COVID-19 Guidelines at the time of the event.



4-COURSE 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
- Roasted Wild Mushroom
- Broccoli and Aged Cheddar, Sweet Basil Straw
- Maritime Seafood Chowder (Additional \$2.00 per person)

Entrees (Select up to Two):

- | | |
|--|---------|
| Pan Seared Chicken Supreme, Maple Bacon Dijon Cream | \$33.95 |
| Grilled Chicken, Spinach, Red Pepper and Chevre Compote | \$33.95 |
| Applewood Bacon Wrapped Tenderloin of Beef, Tarragon Butter Cream | \$43.25 |
| Slow Roasted Alberta Prime Rib, Yorkshire Pudding, Red Wine Jus | \$39.95 |
| House Rubbed Roast Striploin of Beef, Horseradish Jus | \$36.50 |
| Broiled Atlantic Salmon with Citrus Béarnaise | \$34.95 |
| Lobster and Scallop Stuffed Atlantic Salmon, Champagne Cream | \$37.95 |
| Traditional Roast Turkey with Stuffing, Cranberry and Savory Gravy | \$33.95 |

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

Menu Tastings for Served Dinners

Our 4-Course Menu Tastings are a great way to help narrow down your selections for the big day! They also give us the opportunity to cater the menu to your palette. Tastings for the “Nearlyweds” are charged at \$20.00 plus HST each, with additional Menu Tasting guests being charged at \$30.00 plus HST per person.

For the Tastings, altogether, you can choose up to Two Selections from each Category.

Reservations are Required.



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

In the event that Buffets are restricted,
our 4-Course Served Dinner Menu will be used as an alternative.



RIVER'S EDGE BARBEQUE BUFFET

Rolls and Butter
 Garden Green Salad
 Pasta Salad
 Classic Potato Salad
 Coleslaw
 Assorted Pickle Tray
 Steamed Atlantic Mussels
 Maple Mesquite BBQ Chicken
 Grilled BBQ Steak
 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

\$35.00 per person

Vegetarian Dishes available upon request

In the event that Buffets are restricted, the following menu will be served:

Garden Green Salad - *served Family-Style at each table*
 Steamed Atlantic Mussels - *served Family-Style at each table*
 Maple Mesquite BBQ Chicken & Grilled BBQ Steak -
served w/Baked Potatoes, & Corn on the Cob
 Apple Pie or Strawberry Shortcake (Select One)
Garnishes and Dressings will be served Family-Style at each table