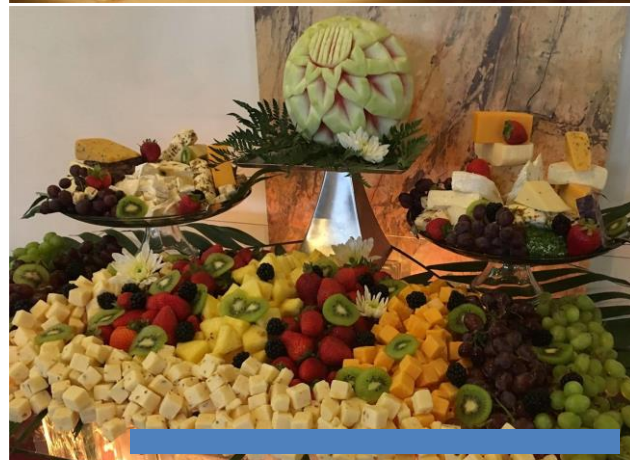


2020



RIVER HILLS
SPECIAL EVENT INFORMATION





Premier Cuisine | Timeless Venue | Exceptional Service

Whether you are planning a wedding, business meeting, special event, or a large family function, our professional staff is here to help make it memorable. We welcome the opportunity to service your event with the elegance and style our newly renovated clubhouse and grounds offer you.

We pride ourselves on attention to detail and surpassing your expectations to be a standard by which others judge themselves.

Under the direction of our award-winning Executive Chef Mark Boor, we prepare distinctively delicious cuisine crafted in our kitchen because your event deserves to have freshly prepared and produced selections on site. Our highly experienced team will guide you effortlessly every step of the way. If you prefer to design your own menu just let us know and we will do our very best to accommodate your special requests.

Your event will be a memorable occasion for you and your guests.

Here at River Hills Country Club we pride ourselves on making your special event dream reality. Located close to Tampa in the Brandon area we offer venues with incredible views of the golf course, spectacular oaks and fauna with our private wedding area that is the ideal setting for the ceremony and reception you have always imagined. The clubhouse offers a spectacularly renovated, timeless and appointed new interior that accommodates your visions for a venue hosting up to 250 guests for an event or reception. Our wedding pavilion is perfect your outdoor ceremony. On your big day, our experienced event staff will free you from worry and stress allowing you to fully enjoy your experience. With an elegant and custom culinary meal specifically prepared by our highly experienced team, we will take care of every detail subtly, attentively and thoroughly.

Your special event is meant to be remembered and we vow to make sure it's one you won't forget!

*Weddings | Receptions | Rehearsal Dinners | Banquets | Proms | Bridal Showers
Bar/Bat Mitzvah | Corporate Gatherings | Golf Outings | Holiday Parties
Anniversaries | Reunions | Workshops | Fundraisers*



River Hills Reception Menus

Chilled Small Bites

50 piece minimum/Displayed or Passed /Per Piece

Chilled Jumbo Shrimp	4
<i>Gulf of Mexico shrimp, Remoulade sauce</i>	
Bacon + Egg (GF)	4
<i>Deviled egg, candied bacon, smoked trout roe</i>	
Roasted Corn "Elote" lollypops (V)	3
<i>Local sweet corn, chili-lime salt, creama, Cojita cheese</i>	
Beef Tartare Canapé	5
<i>Beef tenderloin, cornichon, shallot, caper, Dijon, cured egg yolk, crostini</i>	
Ahi Poke Cones	4.5
<i>Soy & sesame marinated sushi grade tuna, avocado mousse, wonton cones</i>	
Caprese Skewers (V)	3
<i>Toybox heirloom tomatoes, basil, bocconcini, balsamic, rosemary skewer</i>	
Crab Ceviche (GF)	5
<i>Blue crab, avocado, bell pepper, red onion, lime, salsa verde</i>	
Bruschetta (V)	3
<i>Heirloom tomatoes, basil, Extra Virgin olive oil, ciabatta</i>	
Mediterranean (V)	3
<i>Hummus, olive tapenade, pita chip</i>	
Pastrami Cured Salmon	4.5
<i>Scottish Salmon, chive cream cheese, shaved red onion, caper, pumpernickel</i>	
Lobster Slider	7.5
<i>Maine lobster claw, lemon-infused mayo, celery, chive, toasted slider bun</i>	
Caribbean Chicken Salad	3.5
<i>Jamaican jerk spice, candied walnuts, grape, plantain chip</i>	



Hot Small Bites

50 piece minimum/Displayed or Passed/Per Piece

Mini Crab Cake <i>Lump Blue crab, remoulade</i>	4.5
Wagyu Meatballs <i>Pomodoro & parmesan</i>	4
Beef Tenderloin Skewer (GF) <i>Garlic mojo marinade, romesco</i>	5
Wagyu Slider <i>Caramelized onion-tomato jam, garlic aioli</i>	5
Nashville Chicken Slider <i>Buttermilk soaked, flash-fried, house-made pickle, slaw</i>	4
Lobster "Corn-Dogs" <i>Skewered + cornmeal dusted lobster tail, flash-fried, sweet chili aioli</i>	6.5
Lollypop Colorado Lamb Chops <i>Seared +Moroccan spices, harissa aioli</i>	6.5
New Bedford Scallops <i>Prosciutto wrapped, maple-bourbon glaze</i>	6
Mojo Pork Empanadas <i>Garlic aioli</i>	3.5
Stuffed Baby Portobello (GF) <i>Prosciutto, roasted red pepper, basil, blue cheese</i>	3.5
Cuban Egg Rolls <i>Mojo pork, glazed ham, Genoa salami, Swiss, mustard aioli</i>	3.5
Pesto Chicken Skewer <i>Basil, pinenut, parmesan, lemon vinaigrette</i>	3
Artichoke Hearts (V) <i>Parmesan-panko crusted, pomodoro sauce</i>	3



Displays

Serves 25

Seasonal Fruits	100
<i>Selection of fruits, yogurts</i>	
Imported & Domestic Cheese	125
<i>Lavosh, assorted crackers, breadsticks</i>	
Charcuterie	150
<i>Prosciutto, Capicola, Mortadello, Salami, Sopresatta, grilled breads</i>	
Meat + Cheese	170
<i>Sampling of sliced cured meats, cheeses, garnishes</i>	
Grilled Vegetable	125
<i>Seasonal vegetables, grilled breads, condiments</i>	
Mediterranean	135
<i>Hummus, bruschetta, quinoa tabouli, marinated olives, grilled breads</i>	
Crudité	95
<i>Seasonal raw vegetables, buttermilk ranch</i>	
House Cured Salmon	145
<i>Capers, red onion, shaved egg whites, yolks, pita chips</i>	
Raw Bar	325
<i>Poached & chilled jumbo Gulf shrimp, Oysters on the half shell, remoulade, mignonette, cocktail, horseradish, mini Tabasco, crackers</i>	
<ul style="list-style-type: none">• Add Alaskan Split King Crab-10-pound minimum• Add Stone Crab Claws- 10-pound minimum (seasonal)	40 per lb. Market



The Carveries

Chef Attended/Per Person
Chef attendant +\$125 per station

Herb Crusted Breast of Turkey	14
<i>48-hour brine, slow roasted, natural jus</i>	
Virginia Ham	14
<i>Brown sugar glaze, selection of mustards</i>	
Cedar Planked Salmon	18
<i>Lemon-caper beurre blanc</i>	
Cuban Style Pork Loin	16
<i>Citrus mojo marinade, garlic aioli</i>	
Colorado Lamb Rack	24
<i>Moroccan spices, harissa aioli</i>	
Prime Rib	25
<i>Spice crusted, horseradish sauce, natural au jus</i>	
Beef Tenderloin	29
<i>Steak house seasoning, béarnaise, horseradish sauce</i>	



Action Stations

Chef Attended/Per Person
Chef Attendant \$ 125 per station

Pasta Station	15
<i>Cavatappi & penne pasta, pomodoro, alfredo, parmesan, chicken breast, Italian sausage, mushrooms, bell peppers, assorted seasonal vegetables</i>	
BBQ Shrimp & Grits	19
<i>Sautéed Gulf of Mexico shrimp, New Orleans BBQ sauce, cheddar grits</i>	
Sliders	17
<i>Wagyu beef- Caramelized onion-tomato jam, garlic aioli Blue crab cake- Napa cabbage, roam tomato, mustard aioli</i>	
Street Tacos	15
<i>Mojo pork, ancho chili chicken, Napa slaw, pickled red onion, avocado, pickled Fresno chili's, sour cream, cojita cheese, flour tortillas</i>	
Risotto "Paella style"	25
<i>Sofrito, saffron Arborio rice, chicken stock, white wine, asparagus, clams, mussels, shrimp, chicken, chorizo</i>	
Scallops	20
<i>New Bedford jumbo scallops, roasted wild mushrooms, aged balsamic vinaigrette, shaved parmesan, Mache</i>	
Thai Curry	17
<i>Choice of chicken breast or tofu, bean sprouts, green onions, snap peas, mushrooms, onions, carrots, snow peas, yellow coconut curry, pad Thai noodles</i>	
Low Country Seafood Boil	24
<i>Gulf of Mexico shrimp, littleneck clams, mussels, Andouille sausage, red potatoes, corn on the cob</i>	
Ceviche	19
<i>Select one Gulf of Mexico shrimp, Blue crab or Bay scallops, tossed with bell peppers, avocado, heirloom tomato, red onion, Fresno chili, cilantro and lime. Served with salsa verde and plantain chips</i>	



Breakfast Buffets

Grab and Go

Minimum 25 / 10pp

Mini assorted Danishes & muffins & guava turnovers

Assortment of whipped butters & jellies

Bagels

Selection of flavored bagels & scented cream cheeses

Hand Fruits

Apples, bananas & oranges

Beverage

Orange juice, coffee, tea and water

Tradition

Minimum 25 / 13.5pp

Scrambled Eggs

Locally source cage free eggs, Monterrey jack, tomato

French Toast

Tampa Bay Bakery sourdough, Vietnamese cinnamon, maple syrup

Breakfast Potatoes

Flash-fried Russet potatoes, bell peppers, onions

Sourdough + Whole-Grain Toast

Assortment of whipped butters & jellies

Hand Fruits

Apples, bananas & oranges

Beverage

Orange juice, coffee, tea and water

- Add Bloody Mary Bar
- Add Mimosa Bar

10 per person, 1 hour

10 per person, 1 hour



Lunch Buffets

All buffets include Coca Cola products, tea, coffee and water
Not available for evening events

Gourmet Deli

Minimum 25 / 16pp

- Mixed Green Salad** - Seasonal vegetable, herb croutons, ranch & balsamic vinaigrette
- Faro Salad** - Blueberries, frisee, sweet corn, sun-dried tomato, basil, heirloom tomato, lemon vinaigrette
- Brown Sugar Glazed Ham** - House-made pickles, Tillamook cheddar, mustard aioli, tomato, romaine, Tampa Bay Bakery nine-grain wheat bread
- Chicken Salad** - Grilled & chilled chicken breast, candied pecans, celery, green onion, red grapes, Duke's mayonnaise, served in lettuce cups
- Quinoa Wrap** - Hummus, cucumber, tomato, arugula, kalamata olive, mint red onion, lemon vinaigrette, flour tortilla
- Sweets Display** - Oatmeal raisin & chocolate chip cookies, double fudge brownies

All-American

Minimum 25 / 17pp

- Mixed Green Salad** - Seasonal vegetable, herb croutons, ranch & balsamic vinaigrette
- Potato Salad** - Red bliss potatoes, celery, onion, mustard, dill, mayonnaise, crème fraiche
- Cheeseburger** - Our signature short rib + chuck + brisket blend, Tillamook cheddar, Tampa Bay bakery brioche (impossible burger available for +2)
- Chicken Sandwich** - Grilled breast, Tampa bakery brioche
- Condiment Display** - Romaine lettuce, sliced tomato, red onion, house-made pickles
- Kettle Chips** - House made potato chips, tossed in sea salt
- Sweets Display** - Oatmeal raisin & chocolate chip cookies, double fudge brownies

Backyard BBQ

Minimum 25 / 19pp

- Cole Slaw** - Shaved red & green cabbages, carrots, whole grain mustard, creamy dressing
- Pasta Salad** - Cucumbers, red onion, cherry tomatoes, smoked bacon, penne, ranch
- Pork Loin** - Marinated for 24 hours in our special dry rub, slow roasted, hand carved
- Free Range Chicken** - Bone-in cage free chicken, marinated 24 hours in our special dry rub
- Condiment Display** - House made Carolina BBQ & Midwest BBQ sauces, pickled vegetables
- Baked Beans** - Creamy navy beans, brown sugar, mustard, spices
- Kettle Chips** - House made potato chips, tossed in sea salt
- Sweets Display** - Oatmeal raisin + chocolate chip cookies, double fudge brownies

Classic

Minimum 25 / 22pp

River Hills House Salad - Arugula, baby spinach, romaine, heirloom tomato, goat cheese, cucumber, red onion, lemon vinaigrette

Herb Crusted Turkey Breast - 48-hour brine, slow roasted, natural au jus

Cedar Plank Salmon - Lemon-caper beurre blanc

Red Bliss Potatoes - Fresh herbs & sea salt

Green Bean Amandine - Roasted red peppers, toasted almonds

Key Lime Pie – House Made traditional key lime custard, graham cracker crust, whipped cream, lime zest



Plated Lunches

Served with Tampa Bay Bakery assorted rolls
All lunches include Coke products, tea, coffee and water

Select

Minimum 25 / 23pp

Salads *(select one)*

River Hills - Arugula, baby spinach, romaine, heirloom tomato, goat cheese, cucumber, red onion, lemon vinaigrette

Chopped - Chopped iceberg, tomato, cucumber, red onion, bacon, ranch

Mixed Green - Seasonal vegetable, herb croutons, ranch + balsamic vinaigrette

Entrée's *(Select two) add third option for 4/ per pp*

Lemon Chicken - Sautéed free-range breast, wild mushroom, capers, tomato & beurre blanc, crispy Brussels sprouts + parmesan

George's Banks Cod Florentine - Baby spinach, parmesan, white wine, toasted panko, herb roasted potatoes, hollandaise

Wagyu Meatloaf - Brown sugar & tomato glaze, potato puree, onion straws

Pappardelle - Pomodoro & cream, roasted mushroom, bocconcini, basil, crostini

Sweets *(select one) - All House Made / add other for 3pp*

Key Lime Pie - Traditional key lime custard, graham cracker crust, whipped cream, lime zest

Bread Pudding - Cuban bread soaked with milk, egg, chocolate, raisins, topped with white chocolate sauce

Taste of Tampa

Minimum 25 / 27pp

Salads *(select one)*

Ybor City - Chopped iceberg, tomato, ham, swiss, olives, Romano, garlic-herb vinaigrette

Tarpon Springs Greek - Chopped lettuce, kalamata, cucumber, tomato, anchovy, feta, green pepper, potatoes, Greek dressing

Entrée's *(Select two) add third option for 3pp*

Skirt Steak - Garlic mojo marinade & chargrilled, chimichurri, crispy tri-color potatoes

Mojo Chicken - Citrus marinated chicken breast, coconut-cilantro rice, tostones

Grouper - Pan roasted, sautéed spinach, artichoke, tomato & smashed avocado

Quinoa - Black beans, avocado, cilantro, chickpeas, sweet corn, tomato, lime crema

Sweets *(select one) add other for 3pp*

Flan - Spanish inspired egg custard, caramel sauce

Guava Turnover - Fruity Guava & cream cheese, baked in flaky pastry, rum spiked café con leche anglaise

Dinner Buffets

Served with Tampa Bay Bakery assorted rolls
All buffets include Coke products, tea, coffee and water

Mediterranean

Minimum 25 / 29pp

Salads (select one) + add second option for 3pp

Mixed Green Salad - Seasonal vegetable, herb croutons, balsamic

Tarpon Springs Greek - Chopped lettuce, kalamata, cucumber, tomato, anchovy, feta, green pepper, potatoes, Greek dressing

Toybox Caprese - Toybox heirloom tomatoes, petite bocconcini, micro basil, balsamic

Caesar - Baby romaine hearts, herb croutons, parmesan

Entrée's (Select two) add third option for 5pp

Chicken Picatta - Sautéed free-range breast, wild mushroom, capers, tomato & beurre blanc

Pappardelle - Pomodoro & cream, roasted mushroom, bocconcini, basil

Swordfish - Herb marinated, sun-dried tomato & olive tapenade

Risotto "Paella style" - Sofrito, saffron Arborio rice, chicken stock, white wine, asparagus, clams, mussels, shrimp, chicken, chorizo

Pork Ragu - Slow roasted pork shoulder, potato gnocchi, roasted tomatoes & herbs

Sides (Select two) add third option for 3pp

Crispy Brussels Sprouts - Parmesan cheese

Mashed Potatoes - Roasted garlic & olive oil, ricotta, sea salt, chive

Vegetable Medley - Seasonal selection & oven roasted

Sweets (select one) add second option for 3pp

Flan - Spanish inspired egg custard, caramel sauce

Bread Pudding - Cuban bread soaked with milk, egg, chocolate & raisins, topped with white chocolate sauce





Floridian

Minimum 25 /39 pp

Salads *(Select two) add third option for 3 pp*

Ybor City - Chopped iceberg, tomato, ham, swiss, olives, Romano, garlic-herb vinaigrette

Hearts of Palm - Arugula & romaine hearts, mandarin orange, tomato, avocado, citrus vinaigrette

Faro Salad - Blueberries, frisee, sweet corn, sun-dried tomato, basil, heirloom tomato, lemon vinaigrette

Caesar - Baby romaine hearts, herb croutons, parmesan

Entrée's *(Select two) add third option for 5pp*

Jerk Chicken - Marinated airline chicken breast, grilled pineapple & coconut rum sauce

Snapper - Lightly blackened, tropical fruit salsa

Cuban Style Pork Loin - Citrus mojo marinade, garlic aioli

Brisket Ropa Vieja - Braised beef brisket, tomatoes, bell peppers, onions, smoked paprika, cojita

Mahi-Mahi - Plantain crusted, key lime butter sauce

Quinoa - Black beans, avocado, cilantro, chickpeas, sweet corn, tomato, lime crema

Sides *(Select three) add fourth option for 3pp*

Black Beans

Coconut-Cilantro Rice

Sweet Plantains + Tostones - Garlic aioli

Charred Heirloom Carrots

Vegetable Medley - Seasonal selection + oven roasted

Yucca Fritta - Garlic aioli

Sweets *(select one) add second option for 3pp*

Key Lime Pie - Traditional key lime custard, graham cracker crust, whipped cream, lime zest

Bread Pudding - Cuban bread soaked with milk, egg, chocolate & raisins, topped with white chocolate sauce



Reserve

Minimum 25 / 49 pp

Salads *(Select two) add third option for 3pp*

Baby Wedge - Baby iceberg, toybox heirloom tomato, red onion, Nueske bacon, blue cheese

River Hills - Arugula, baby spinach, romaine, heirloom tomato, goat cheese, cucumber, red onion, lemon vinaigrette

Hearts of Palm - Arugula & romaine hearts, mandarin orange, tomato, avocado, citrus vinaigrette

Faro Salad - Blueberries, frisee, sweet corn, sun-dried tomato, basil, heirloom tomato, lemon vinaigrette

Caesar - Baby romaine hearts, herb croutons, parmesan

Entrée's *(Select two) add third option for 5pp*

Baby Eggplant - Israeli couscous, soy cheese, fire roasted vegetables, yellow pepper coulis

Grouper - Crawfish & Andouille cream, maque choux

New York Strip - Hand carved, house made steak sauce, béarnaise

Kurabota Pork Tenderloin - Caramelized fennel & green apple compote

Fra Diavolo - Gulf of Mexico shrimp, littleneck clams, mussels, scallops, spiced pomodoro, pappardelle

Sides *(Select three) add fourth option for 3pp*

Crispy Brussels Sprouts

Creamed Spinach

Vegetable Medley

Mac N' Cheese

Grilled Asparagus

Charred Heirloom Carrots

Mashed Potatoes

Roasted Red Bliss Potatoes

Sweets *(select two) add third option for 3pp*

Panna Cotta - Wild berry compote

Key Lime Pie - Traditional key lime custard, graham cracker crust, whipped cream, lime zest

Flourless Chocolate - Raspberry Coulis

Plated Dinners

*Served with Tampa Bay Bakery assorted rolls
All dinners include Coke products, tea, coffee and water*

Wingspan

Minimum 25 / 35pp

Salads *(select one)*

River Hills - Arugula, baby spinach, romaine, heirloom tomato, goat cheese, cucumber, red onion, lemon vinaigrette

Chopped - Chopped iceberg, tomato, cucumber, red onion, bacon, ranch

Caesar - Baby romaine hearts, herb croutons, parmesan

Entrée's *(Select two) add third option for 5 per person*

Pork Chop - 48-hour brine, natural jus, mashed potatoes

Creole Shrimp - Cajun spiced Gulf shrimp, bell pepper, tomato, lemon, sweet corn puree

Pappardelle - Pomodoro & cream, roasted mushroom, bocconcini, basil

Mahi-Mahi - Plantain crusted, key lime butter sauce, coconut-cilantro rice

Chicken Picatta - Sautéed free-range breast, wild mushrooms +capers+ tomato, beurre blanc, mashed potatoes

Scottish Salmon - Maple-bourbon glaze, crispy Brussels sprouts

Sides *(Substitute or add) second option for 3pp*

Crispy Brussels Sprouts

Grilled Asparagus

Creamed Spinach

Charred Heirloom Carrots

Vegetable Medley

Mashed Potatoes

Mac N' Cheese

Roasted Red Bliss Potatoes

Sweets *(select one) add second option for 3 per person*

Key Lime Pie - Traditional key lime custard, graham cracker crust, whipped cream, lime zest

Bread Pudding - Cuban bread soaked with milk, egg, chocolate & raisins, topped with white chocolate sauce

Sawgrass

Minimum 25 /45pp

Salads *(select one)*

River Hills - Arugula, baby spinach, romaine, heirloom tomato, goat cheese, cucumber, red onion, lemon vinaigrette

Ybor City - Chopped iceberg, tomato, ham, swiss, olives, Romano, garlic-herb vinaigrette

Hearts of Palm - Arugula & romaine hearts, mandarin orange, tomato, avocado, citrus vinaigrette

Faro Salad - Blueberries, frisee, sweet corn, sun-dried tomato, basil, heirloom tomato, lemon vinaigrette

Caesar - Baby romaine hearts, herb croutons, parmesan

Entrée's *(Select two) add third option for 3pp*

Snapper - Lightly blackened, tropical fruit salsa, coconut-cilantro rice

Lake Meadow Farms Chicken - Wild mushroom & goat cheese stuffed, Marsala reduction, mashed potatoes

Shrimp + Blue Crab Scampi - Heirloom tomatoes, basil, white wine butter sauce, pappardelle

Filet Mignon - 8-ounce choice filet, roasted shallot butter, house steak sauce, grilled asparagus

Quinoa - Black beans, avocado, cilantro, chickpeas, sweet corn, tomato, lime crema

Sides *(Substitute or add) second option for 3pp*

Crispy Brussels Sprouts

Grilled Asparagus

Creamed Spinach

Charred Heirloom Carrots

Vegetable Medley

Mashed Potatoes

Mac N' Cheese

Roasted Red Bliss Potatoes

Sweets *(select one) add second option for 3pp*

Panna Cotta - Wild berry compote

Key Lime Pie - Traditional key lime custard, graham cracker crust, whipped cream, lime zest

Flourless Chocolate - Raspberry Coulis

The Oaks

Minimum 25 / 55pp

Salads *(select one)*

River Hills - Arugula, baby spinach, romaine, heirloom tomato, goat cheese, cucumber, red onion, lemon vinaigrette

Baby Wedge - Baby iceberg, toybox heirloom tomato, red onion, Nueske bacon, blue cheese

Hearts of Palm - Arugula & romaine hearts, mandarin orange, tomato, avocado, citrus vinaigrette

Faro Salad - Blueberries, frisee, sweet corn, sun-dried tomato, basil, heirloom tomato, lemon vinaigrette

Caesar - Baby romaine hearts, herb croutons, parmesan

Entrée's *(Select two) add third option for 3pp*

Surf & Turf - Petite filet mignon, Gulf of Mexico shrimp, pomme puree, house steak sauce

Baby Eggplant - Israeli couscous, soy cheese, fire roasted vegetables, yellow pepper coulis

Grouper - Crawfish & Andouille cream, maque choux

Chicken & Gnocchi - Pan roasted airline chicken breast, carrot puree, brown butter & wild mushroom potato gnocchi

Kurabota Pork Tenderloin - Caramelized fennel & green apple compote, smoked gouda grits

Cioppino - Fisherman's stew of Gulf of Mexico shrimp, littleneck clams, mussels, scallops, tomato-fennel scented broth, crostini

Sweets *(select one) add second option for 3pp*

Panna Cotta - Wild berry compote

Key Lime Pie - Traditional key lime custard, graham cracker crust, whipped cream, lime zest

Flourless Chocolate - Raspberry Coulis

Open Bar Pricing

Prices are pp

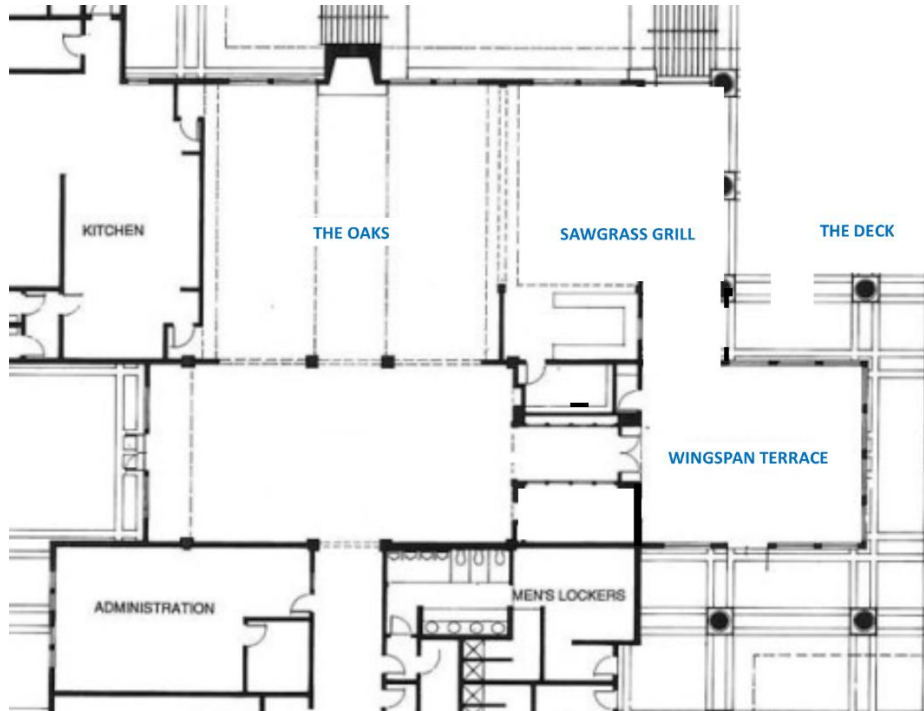
	<u>One Hour</u>	<u>Two Hours</u>	<u>Three Hours</u>	<u>Four Hours</u>	<u>Five Hours</u>
Beer & Wine	15	22	27	30	N/A
House Liquor	20	27	32	35	N/A
Premium Liquor	25	32	37	40	N/A
Top Shelf	30	37	42	45	N/A

*Last calls are made 15 minutes prior to the length of service selected

*Prices are subject to service charge and sale tax

Venue Fees

Venue rental fees are not included in the dining package pricing. Members of River Hills receive a 50% discount on fees if booked by them personally with such member having to attend the event. Members securing an event in their name are 100% responsible for all payments, damages, fees and other charges incurred by their guests. Room rental fees are for (4) hours.



Rental Fees

Season

<i>(January – May / September – December)</i>	<i>Weekday (Mo-Th)</i>	<i>Weekend (Fr-Sun)</i>
• The Oaks	\$ 750	\$ 1,500
• Wingspan Terrace	\$ 250	\$ 500
• Clubhouse	N/A	\$ 3,000*
• Ceremony Fee	\$ 300	\$ 500
• Additional Hour	\$ 250	\$ 500

Summer

<i>(June – August)</i>	<i>Weekday (Mo-Th)</i>	<i>Weekend (Fr-Sun)</i>
• The Oaks	\$ 750	\$ 1,000
• Wingspan Terrace	\$ 200	\$ 400
• Clubhouse	N/A	\$ 2,250*
• Ceremony Fee	\$ 250	\$ 350
• Additional Hour	\$ 200	\$ 250

* Entire clubhouse fees are for up to 5 hours including ceremony

* The Deck is included when the entire clubhouse is rented

* Linens are included for basic colors / custom colors add \$2pp

* Other fees may applicable

Special Notes

- *All packages and fees are subject to a 21% service charge and 8.5% State sales tax*
- *Deposits are required upon the agreement acceptance*
- *Deposits are non-refundable*
- *Events booked in excess of 120 days are subject to food price increases based on market*
- *Only wedding cakes are permitted to be catered by the party*
- *Any special ethnic food caterer must be approved in advance and requires added fees*
- *A separate list is available for customer requests of chairs, linens or other rentals*
- *All entertainment must be properly insured*
- *All events must be paid in full on the day of the function*

Taste Your Meal

Once your agreement is signed and the deposit has been offered, you are able to reserve a special taste testing of your meal selection. This tasting is offered at 50% off the retail rate for (2) two people and is credited to your final billing. Any other guests invited to the taste resting will be at full retail (plus service charge and taxes) and will not be credited from your final bill. A maximum of (6) six people may attend the taste testing.

Wedding Checklist

As a courtesy, this checklist covers a full year. Certainly, you can adjust the schedule to your own timeline, whether you're planning two years or even one month in advance. Simply start the list below and check off boxes in each period of "to do's" before heading to the next period. Review your list regularly to keep your mind at ease.

12 Months Before

- Announce your engagement to family and friends and plan an engagement party*
- Place an engagement announcement in your local newspaper*
- Sign up for a wedding website to keep your guests informed about event details*
- Work on the budget!*
- Consider purchasing wedding planning software or hire a wedding planner to help secure contracts, help you stay on track and be there on your big day.*
- Choose your wedding day - consider a few days in case venues are booked*
- Choose a location and reserve your ceremony and reception site(s). Act quickly as some venues book up quickly especially on special dates (i.e. 9/19/20, 10/10/20, etc.)*
- Begin your guest list and compile current addresses and emails.*
- Invite your attendants, including your maid of honor, best man and groomsmen.*
- Begin wedding gown shopping.*
- Attend a local bridal show or two*
- Purchase a wedding planning organizer or calendar to keep track of dates and times*

6-9 Months Before

- Research and choose one or more bridal gift registries*
- Order your wedding gown and buy undergarments that you will wear*
- Order other bridal accessories - shoes, gloves and veil*
- Begin shopping for bridesmaids' dresses*
- Find an officiant who will perform your ceremony*
- Research local vendors and book ceremony musicians, a wedding band/DJ, photographer, videographer, caterer, florist (see River Hills Vendor Collection)*

4-6 Months Before

- Order your wedding invitations, invitation envelopes and thank-you cards*
- Purchase wedding favors*
- Purchase any desired ceremony and reception decorations*
- Start researching wedding cakes*
- Book your honeymoon and ensure you have the necessary travel documents including passports and visas. This can sneak up on you!*
- Book a room for your wedding night*
- Book hotel rooms or arrange other accommodations for out-of-town guests*
- Finalize your guest list and send out save-the-date cards*
- Print out directions to the ceremony, reception, rehearsal dinner and hotel(s) for guests*
- Compile a list of area information and things to do for out-of-town guests*
- Reserve transportation for you, your wedding party and family*

2-4 Months Before

- Find out what your state's requirements are for obtaining a marriage license*
- Order tuxedos for the groom and groomsmen*
- Meet with your food & beverage providers to discuss the menus and needs*
- Meet with your officiant to discuss ceremony details, wording and wedding vows*
- Select or write wedding vows*
- Order your wedding cake*
- Buy thank-you gifts for your attendants, flower girl and ring bearer*
- Shop for a gift for your spouse to be*
- Purchase wedding rings*
- Choose and reserve a location for the rehearsal dinner or meal*
- Purchase necessities for your honeymoon*
- Obtain or renew passports if necessary – this is very important!*
- Make decision on whether children are invited to the event*
- Schedule an appointment with your dentist*

1-2 Months Before

- Mail invitations out to everyone eight weeks prior with the wedding date, accommodations and directions to out-of-town guests*
- Compile and complete name change documents*
- Plan a bridal luncheon or dinner with your bridesmaids*

- Fill out a change of address form at the post office*
- Design and print ceremony programs*
- Purchase accessories such as a guest book, toasting glasses, cake knife, ring pillow, etc.*
- Choose your hair and makeup stylists and schedule a trial for both.*
- Book your appointments to have your hair, make-up and nails done on wedding day*
- Review insurance information to see what documents need to be updated once you are legally married*

2 Weeks to 1 Month Before

- Create your seating chart for the reception*
- Contact your food & beverage provider with a final guest count*
- Print out a timeline of events and vendors with all contact information*
- Meet with your photographer to finalize your wedding photo list*
- Contact your florist to confirm your final flower orders and review any decor details or venue delivery logistics*
- Finalize your ceremony and reception music and song lists*
- Confirm lodging reservations for out-of-town guests*
- Place a wedding announcement in your local newspaper and online*
- Pick up wedding bands*
- Schedule a final wedding dress fitting*
- Obtain your marriage license*
- Write rehearsal dinner toasts*

1 Week Before

- Write out final checks to your wedding vendors (each organized in an envelope) and let your wedding coordinator or one of your attendants to distribute at the wedding*
- Pick up your wedding gown*
- Pick up your marriage license and secure it safely*
- Confirm limo or other transportation reservations*
- Pack for your honeymoon and confirm travel arrangements*
- Have your post office hold your mail if necessary*

24 Hours

- Personally, welcome out-of-town guests as they arrive*
- Schedule your hair appointment for prior to the rehearsal dinner*
- Attend the rehearsal and enjoy the rehearsal dinner!*

The Big Day

- Set aside some time before the festivities to share gifts with your bridesmaids or close family members*
- Eat a healthy breakfast - you'll need your energy!*
- It's better to plan a little more time for each item on your list today as to not be rushed*
- Enjoy it; Best Wishes and Congratulations!*

CLOSE TO TAMPA & CLOSE TO NATURE

From St. Pete, Clearwater, Tampa Airport, Downtown Tampa:

Take I-275 North to I-4 East to I-75 South to exit 257. Turn left (east) on Brandon Blvd (Hwy 60). Go approximately 4 miles to Lithia Pinecrest Road and turn right (south) for 6 miles. River Hills will be on the left.

From North of Tampa:

I-75 South to exit 257. Turn left (east) on Brandon Blvd (Hwy 60). Go approximately 4 miles to Lithia Pinecrest Road and turn right (south) for 6 miles. River Hills will be on the left.

From South Tampa:

I-75 North to exit 254 (Hwy 301 South). Take 301 South to the first red light and turn left onto Bloomingdale. Go 7 miles to Lithia Pinecrest Road, turn right and go 2 miles. River Hills will be on the left.

From East of Tampa:

I-4 West to I-75 South to exit 257. Turn left (east) on Brandon Blvd (Hwy 60). Go 4 miles to Lithia Pinecrest Road turn right (south) for 6 miles. River Hills will be on the left.

From Hwy 60 (East):

Take 60 East to Lithia Pinecrest Road and turn left (south). Go 6 miles and River Hills will be on the left.

From the Crosstown:

East on the Crosstown to the Faulkenburg exit (the last exit before I-75). Go south on Faulkenburg (right) to the red light and turn East (left) onto Causeway Blvd. Follow Causeway Blvd (which becomes Lumsden Rd) to Lithia Pinecrest Road (approximately 4.5 miles). Turn right (south) onto Lithia Pinecrest Road and go 6 miles. River Hills will be on the left.

River Hills Suggestion:

Download the app named WAZE. This app will redirect you when traffic becomes a challenge, give you an estimated arrival time and give you warnings about road conditions and hazards.



River Hills Country Club
3943 New River Hills Parkway
Valrico, FL 33596 (813) 653 - 1554