



WEDDINGS & CELEBRATIONS

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*R*IVERSIDE
CASINO & GOLF RESORT®
AN ELITE CASINO RESORTS PROPERTY

Meet our Group Sales team!

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Kelly Winfrey



Shaundria Squiers



Melissa Thurman

Kelly has years of experience in guest services, sales, hospitality, and marketing. Kelly knows the importance of the smallest details when it comes to creating a memorable special occasion, event, conference, or wedding. With her ability to listen to what you want and need, she can plan and organize your event so that you and your guests will have an unparalleled visit. As the group sales manager, Kelly's goal is to help you create your vision and execute every detail perfectly.

Shaundria loves using all of the amenities that our resort has to offer to bring fun and excitement to every event! Having spent 6 years in the Floral Industry before coming to Riverside, she really knows how to bring an event to life. Whether it be big or small, Shaundria is eager to take it on!

Melissa is no stranger when it comes to executing great Customer Service, with over a decade spent in the Hospitality Industry and always with a smile, she will treat you like family. The versatility of her role will help you with a wide range of amenities that are available within our resort, may it be hotel rooms for your wedding or family events, corporate meetings, or fun day trips to the casino.



AMENITIES

Riverside Casino & Golf Resort® is the perfect destination for your upcoming event. Whether you want your special day to be traditional or trendy, elegant or adventurous, our mission is to make your day as distinctive as you. Our resort provides luxurious amenities and countless options to make your celebration extraordinary. At Riverside Casino, we want your day to be amazing and stress free. Our team and professional serving staff can build you a space that is both beautiful and functional. Congratulations on your engagement and Dream It Up!

200 Luxury Hotel Rooms with Group Rates and Wedding Suite Discounts

Indoor/Outdoor Pool and Hot Tub

Full Service Aveda Salon and Spa

On-site Parking

Live Entertainment at our Casino Show Lounge

Vibrant Casino Floor featuring 900+ games including Slots, Table games and Poker room

Award-Winning Blue Top Ridge Golf Course

Five On-site Restaurants, including a plentiful buffet, chef-inspired pub eats, grab and go, and exquisite fine dining

Topgolf Swing Suite

Entertainment Department with fantastic resources for live music and bands from all over the country

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OUR SPACES



GRAND BALLROOM

Our 12,000 square foot Event Center can be arranged to fit your wedding ceremony or reception in a multitude of ways. Depending on your individual needs, it can be arranged to fit 20 to 600 guests. Our beautifully appointed pre-function area is the perfect setting for your guests to gather, relax and enjoy a cocktail.

Reception space rental is included in the price of our packages.
We have additional ceremony spaces available.
Ceremony spaces start at \$300



OUTDOOR HOTEL COURTYARD

Our hotel courtyard is a beautiful space, with lush green stretching off into the distance. The elevated stage area will allow all your guests to enjoy watching the ceremony. In total, the paved courtyard is approximately 10,000 square feet. For a reception space, the area can be arranged for up to 300 guests, depending on your specific event needs.



GOLF COURSE CLOCK GARDEN

Our Blue Top Ridge golf course provides a gorgeous backdrop for your event. The Clock Garden can hold up to 200 guests under a vaulted patio canopy. Surrounded by green space, the Blue Top Ridge Clock Garden will take your celebration to picturesque heights.

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WEDDING PACKAGES

CLASSIC

PEARL

GOLD



WEDDING PACKAGES - CLASSIC

INCLUDES

- Reception Space
- Custom photo backdrop with "Live it up!" neon
- Custom "Cheers" Kegeators
- Banquet Tables and Chairs
- China, Glassware and Place Settings
- Floor length table linens & napkins
- Dance Floor
- Cake Cutting
- Menu tasting for up to six (6) guests
- Complimentary Standard Deluxe Hotel room for the Wedding Couple
- Water, Coffee and Iced Tea with Dinner
- French Market Appetizer Display

PLATED OPTIONS

- Chicken \$37
- Vegetarian \$37
- Salmon \$40
- Tilapia \$38
- Pork Chop \$39
- New York Strip \$46
- 8 oz Filet \$55
- 6 oz Filet paired with Stuffed Chicken Breast \$50
- 6 oz Filet paired with Jumbo Stuffed Shrimp \$55

BUFFET OPTIONS

- The Dealer \$44
- The Pit Boss \$46
- The High Roller \$52

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WEDDING PACKAGES - PEARL

INCLUDES

- Reception Space
- Banquet Tables and Chairs
- China, Glassware and Place Settings
- Floor length table lines & napkins
- Dance Floor
- Projector and Screen and Wireless Microphone
- Up lighting for Reception Space
- Centerpiece Mirror and three (3) tiered glass cylinder vase with floating candles
- Black, Gold or Silver charger at each place setting
- Champagne Toast for the Head Table
- Cake Cutting
- Complimentary Standard Deluxe Hotel room for the Wedding Couple
- Menu tasting for up to six (6) guests
- Water, Coffee and Iced Tea with Dinner
- Choice of one (1) large Hors d'oeuvres Display or two (2) Butler-passed Hors d'oeuvres
- Custom photo backdrop with "Live it up!" neon
- Custom "Cheers" Kegeators

PLATED OPTIONS

- Chicken \$42
- Vegetarian \$42
- Salmon \$45
- Tilapia \$43
- Pork Chop \$44
- New York Strip \$51
- 8 oz Filet \$60
- 6 oz Filet paired with Stuffed Chicken Breast \$55
- 6 oz Filet paired with Jumbo Stuffed Shrimp \$60

BUFFET OPTIONS

- The Dealer \$49
- The Pit Boss \$51
- The High Roller \$57

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WEDDING PACKAGES - GOLD

INCLUDES

- Reception and Ceremony Space
- Banquet Tables and Chairs
- China, Glassware and Place Settings
- Floor length table linens & napkins
- Dance Floor
- Projector and Screen and Wireless Microphone
- Up lighting for Reception Space
- Centerpiece Mirror and three (3) tiered glass cylinder vase with floating candles
- Black, Gold or Silver charger at each place setting
- Champagne Toast for the Head table
- Cake Cutting
- Complimentary Grand Master Suite for the Wedding Couple on the night of their Reception
- Dinner for two (2) at Ruthie's Fine Dining Restaurant on couple's 1 year Anniversary
- Menu tasting for up to six (6) guests
- Water, Coffee and Iced Tea with Dinner
- Choice of two (2) Hors d'oeuvres Display(s) or two (2) Butler-passed Hors d'oeuvres
- Choice of Late-Night Menu Option
- Custom photo backdrop with "Live it up!" neon
- Custom "Cheers" Kegeators

PLATED OPTIONS

- Chicken \$57
- Vegetarian \$57
- Salmon \$60
- Tilapia \$58
- Pork Chop \$59
- New York Strip \$66
- 8 oz Filet \$75
- 6 oz Filet paired with Stuffed Chicken Breast \$70
- 6 oz Filet paired with Jumbo Stuffed Shrimp \$75

BUFFET OPTIONS

- The Dealer \$64
- The Pit Boss \$66
- The High Roller \$72

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HORS D'OEUVRES

DISPLAYS

HOT & COLD



HORS D'OEUVRES - DISPLAYS

Hors d'oeuvre displays are limited to one hour of service.

Display Selections

French Market Display

Combination of cheese presentation, vegetable display & seasonal fruits

Exotic Fruit Presentation

Sliced melons & seasonal fruits

Fresh Garden Vegetable Display

Garden vegetables with assorted dips

Premium Deli Meat & Cheese Presentation

Garnished with fresh fruit & served with gourmet crackers

Antipasti Display

A combination of grilled Italian vegetables, cured meats, mozzarella & provolone cheese, & selected olives with extra virgin olive oil & balsamic vinaigrette

Small (serves 25) **Medium** (serves 50) **Large** (serves 100)

Small \$110 **Medium \$220** **Large \$440**

Small \$95 **Medium \$190** **Large \$380**

Small \$70 **Medium \$140** **Large \$280**

Small \$140 **Medium \$280** **Large \$560**

Small \$140 **Medium \$280** **Large \$560**

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HORS D'OEUVRES

Prices per 50 pieces.

COLD HORS D'OEUVRES

Cucumber bite, whipped boursin cheese, fresh dill and sundried tomato.	\$100
Gourmet deviled egg trio—dijon herb, pimento cheese pork belly, Cajun shrimp	\$100
Petite deli sandwiches	\$80
Potato salad bites	\$100
Basil salmon flatbread	\$115
Fresh fruit kabobs with honey yogurt dip	\$90
Bruschetta with rosemary focaccia toast	\$90
Antipasto skewer	\$100
BLT (smoked pork belly, roma tomatoes, cool lettuce, and aioli) crostini.	\$115
Salami coronets.	\$90
Grilled apple, white cheddar mousse, cinnamon raisin toast canapé.	\$90
Cajun chicken salad slider.	\$110
Roasted garlic hummus and pita chips	\$90
Asian crab salad in a wonton cup	\$115

HOT HORS D'OEUVRES

Apple cider chicken skewer	\$100
BBQ pork wonton	\$120
Baked mac & cheese tart with crispy onion straws	\$100
Fried chicken thigh slider, with tangy BBQ sauce and slaw.	\$115
Mini grilled chicken quesadilla with pico de gallo	\$110
Cotija jalapeño corn salsa with pita chips.	\$100
Garlic BBQ meatballs.	\$105
Swedish meatballs	\$105
Stuffed jalapeños.	\$105
Pork egg rolls with sweet and sour sauce	\$100
Seafood stuffed mushrooms	\$110
Sweet corn bread and chorizo stuffed mushrooms	\$105
Spicy chicken drummies with blue cheese dressing.	\$105
Breaded chicken tenders with honey mustard sauce.	\$105
Crab rangoon with sweet and sour sauce.	\$120
Satay chicken skewers.	\$105
Mozzarella sticks with marinara	\$100
Smoked brisket bruschetta bite with caramelized onions and white cheddar.	\$110
Fried portabella mushrooms with tiger sauce	\$100
Spicy barbacoa pulled pork slider with mango slaw.	\$115

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DINNER

PLATED SELECTIONS

CUSTOM BUFFETS

LATE NIGHT MENU OPTIONS



DINNER - PLATED SELECTIONS

All plated dinner selections are served with warm rolls and butter, your choice of salad, water, iced tea, regular and decaf coffee and assortment of hot teas. **Prices are per person.** Up to (3) entrée selections may be offered. Highest price will be charged on all meals. Only entrées may vary - all guests will receive the same starter, starch, vegetable, and dessert.

SALAD OPTIONS

Tossed garden green with sun-dried tomato vinaigrette or ranch dressing
 Classic Caesar salad
 Spring green, seasonal fruit, candied nuts with raspberry vinaigrette

CHICKEN

Gouda Chicken

Cream and bacon sauce, garlic mashed potatoes, sautéed green beans

Chicken Chasseur

Braised with mushrooms, tomatoes, and shallots, duchess potatoes, sautéed green beans

Pesto Chicken

Alfredo pesto sauce, oven roasted potatoes, Italian seasoned vegetables

VEGETARIAN/VEGAN

Eggplant Parmesan

Grilled or fried with marinara sauce and penne pasta, Italian seasoned vegetables

Penne Chardonnay

Creamy Pasta with spring vegetables

PORK

Iowa Pork Chop

Smoked pork belly sauce, oven roasted potatoes, honey cider glazed baby carrots

Pork Medallions

Maple glazed cider sauce, mashed sweet potatoes, roasted brussels sprouts

Pork Loin

Marsala Sauce, duchess potatoes, sautéed green beans

SEAFOOD

Balsamic Salmon, 8oz

Grilled then glazed, wild rice, summer squash medley

Parmesan Tilapia

Lemon caper sauce, oven roasted potatoes, roasted brussels sprouts

\$27

\$27

\$27

\$27

\$27

\$28

\$28

\$28

\$30

\$28

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BEEF

New York Strip

Caramelized onion demi, oven roasted potatoes vegetable medley

\$36

Beef Filet

8 oz in red wine demi-glace, garlic mashed potatoes, asparagus

\$45

6 OZ BEEF FILET DUET SELECTIONS

Served with garlic mashed potatoes, balsamic green beans and onions, paired with your choice of the following entrées

Chicken Breast

Stuffed with spinach pesto rice

\$40

Jumbo Stuffed Shrimp

with citrus choron sauce

\$45



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DINNER - CUSTOM BUFFET

BUFFET SELECTIONS

All dinner buffets are served with warm dinner rolls and butter, water, regular and decaf coffee, assortment hot teas and iced tea. 50 guest minimum.

Prices are per person.

Dealer Buffet

\$34

Choose 1 starter, 1 starch, 1 vegetable, 2 entrées, 1 dessert

Pit Boss Buffet

\$36

Choose 2 starters, 1 starches, 1 vegetable, 2 entrées, 2 desserts

High Roller Buffet

\$42

Choose 2 starters, 2 starches, 2 vegetable, 3 entrées, 3 desserts

CUSTOM BUFFET SELECTIONS

STARTERS:

Green house salad with champagne vinaigrette, classic Caesar salad, greek salad with lemon mint vinaigrette, Italian chopped salad, pasta primavera, charred corn and zucchini orzo salad, cole slaw

STARCHES:

Farmhouse garlic mashed potatoes, gruyere potatoes au gratin with crispy shallots, wild rice pilaf, oven roasted potatoes, white cheddar mac n cheese, bacon brown sugar roasted sweet potatoes

VEGETABLES:

Italian seasoned roasted vegetables, Chef's vegetable medley, country style creamed green beans, sautéed green beans with blistered grape tomatoes, garlic parmesan carrots, broccoli with cheese sauce, asiago bacon garlic asparagus, three cheese cauliflower au gratin, oven roasted brussels sprouts, honey butter basil sweet corn

ENTRÉES:

Chicken dijon, country fried chicken breast with gravy, balsamic and herb chicken, grilled mushroom asiago chicken, roasted turkey with dressing and gravy, apple cider honey glazed ham, pork pot roast, oven roasted pork with rosemary au jus, pork loin with smoked pork belly sauce, sliced beef with bordelaise sauce, sliced smoked beef brisket with herb aioli, beef pot roast, grilled marinated flank steak brandied mushrooms and caramelized onions, **seared beef medallions caramelized onions and red wine reduction***, stuffed sole in a seafood mornay sauce, parmesan breaded cod with roasted onion cream and artichokes, mahi-mahi with sun-dried tomato basil chutney, blackened salmon, seared crab cakes with a lemon remoulade ***additional \$2 per person**

DESSERTS:

Chocolate overload, tuxedo cake, carrot cake, pecan pie, fruit cobbler with cinnamon cream, chocolate bread pudding with raspberry sauce, lemon crème cake, strawberry trifle cake, classic cheesecake with fruit topping

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LATE NIGHT MENU OPTIONS

Prices are per person unless otherwise noted. Limited to one hour of service.

Slider Bar

Pick 2: All-American burger, white cheddar prime rib, fried chicken slider

\$8

Wing Bar

Buffalo, teriyaki, and BBQ with celery, ranch and bleu cheese

\$7

French Fry Bar

Sweet potato fries, classic fries & beer battered fries with cheese sauce, green onions, bacon, ketchup & mustard

\$6

Assorted Pizzas

\$24
PER PIZZA



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BEVERAGES

BAR PACKAGES

DRINK SELECTIONS



BEVERAGES - BAR PACKAGES

HOSTED OR OPEN BAR – Beverages provided at no cost to your guests. Choose one of our libation packages, providing your guests with drink tickets or a dollar amount tallied by drinks on consumption. Bartender Fee waived for hosted bar. **CASH BAR** – Guests pay for beverages individually. \$50 Bartender Fee for cash bars. One bartender per 100 guests.

CREATE YOUR OWN – A combination of hosted or call items. **Prices are per person.**

Club Package

- Pick One Domestic Keg Beer
- Pick 2 from the House Wine Collection
- NA Beverages
- 1 hour **\$9**
- 2 hours..... **\$18**
- 3 hours..... **\$24**

Heart Package

- Domestic Bottles • House Wine
- Collection • Call Spirits • NA Beverages
- 1 hour **\$12**
- 2 hours..... **\$21**
- 3 hours..... **\$27**

Diamond Package

- Domestic and Import Bottles • House
- Wine and Premium Collection • Call &
- Premium Spirits • NA Beverages
- 1 hour **\$14**
- 2 hours..... **\$24**
- 3 hours..... **\$31**

Individual Drinks*

- Call Liquor Brands..... **\$6.00**
- Premium Liquor Brands..... **\$7.00**
- Domestic Bottled Beer..... **\$5.00**
- Imported Bottled Beer..... **\$6.25**
- House Wines (glass)..... **\$6.00**
- Non-Alcoholic Beverages..... **\$2.00**

*prices are tax-inclusive

Champagne & Wine Service

- Prices per bottle**
- Champagne..... **\$15**
- Wine..... **\$23**

*prices are tax-inclusive

Keg Beer (1/2 barrel)

Seasonal items available upon request.

Approximately 160 servings

- Bud Light..... **\$450**
- Budweiser..... **\$450**
- Busch Light..... **\$450**
- Coors Light..... **\$450**
- Michelob Ultra..... **\$450**
- Miller Lite..... **\$450**
- Sam Adams Boston Lager..... **\$550**
- Sapporo..... **\$550**
- Goose Island 312..... **\$550**
- Blue Moon..... **\$550**

*prices are tax-inclusive

Keg Beer (1/6 barrel)

Seasonal items available upon request.

Approximately 55 servings

- Back Pocket Sling Shot..... **\$225**
- Back Pocket Wake Up..... **\$225**
- Big Grove Arms Race..... **\$225**
- Big Grove Boomtown..... **\$225**
- Millstream Pale Ale..... **\$225**
- Toppling Goliath Pseudo Sue..... **\$225**
- SingleSpeed Tip the Cow..... **\$225**
- Sutliff Cider..... **\$275**
- Angry Orchard..... **\$275**
- Peace Tree Blonde Fatale..... **\$275**

*prices are tax-inclusive

Get a Custom "Cheers" Kegerator!

Ask your Event Coordinator for price & details.

Please note that most special requests can be accommodated with advance notice. Don't hesitate to ask about specialty beer, wine or liquor.

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RCGR Casino Alcohol Policy: In accordance with our alcohol beverage permit, RCGR follows all applicable federal, IRGC, state and local laws, rules and regulations concerning the service of alcoholic beverages. Must be 21 years of age to purchase or consume alcohol. Our general guidelines for alcohol service are as follows: No more than 1 drink every 20 minutes. No shots or doubles. Hosted bars may be limited in time based upon the length of your event. A bar may then go to cash. All alcohol must be dispersed by RCGR staff.



BEVERAGES - DRINK SELECTIONS

BEVERAGE PACKAGE DRINK SELECTIONS

Domestic Bottles

Bud Light, Budweiser, Busch Light, Miller Lite, Coors Light

Imports

Sam Adams, Corona

House Wines

Chardonnay, Moscato, White Zinfandel, Cabernet Sauvignon, Merlot

Premium Wines

Raymond R Collection Chardonnay, Cabernet Sauvignon, Merlot & Urban Riesling

Malternatives

White Claw: Mango, Black Cherry

Call Spirits

Black Velvet, Christian Brothers Brandy, Seagram's 7, UV Blue, Peach schnapps, Malibu, Captain Morgan, Bacardi, Jim Beam, Tito's, Jose Cuervo, Tanqueray, Disaronno Amaretto, Jack Daniel's

Premium Spirits

Crown Royal, Maker's Mark, Ketel One, Patron Silver, Bombay Sapphire, Dewar's Scotch

Non-Alcoholic Beverages

Coke brand soft drinks, regular & decaffeinated coffee, hot & iced tea



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