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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.

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

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, 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 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.

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.

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.

TABLE OF CONTENTS
 Information - Pages 2-3
 Breakfast - Page 4
 Lunch - Pages 5-6
 Dinner - Pages 7-9
 Reception - Pages 10-11
 Break - Page 12

B
R
E
A
K
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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

Buffet Service is subject to Restrictions by
Public Health during the COVID-19 Pandemic.
Please contact us for alternate Breakfast Options.



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

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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

Buffet Service is subject to Restrictions by
Public Health during the COVID-19 Pandemic.
Please contact us for alternate Lunch Options.



3-COURSE SERVED DINNERS

Appetizers (Select any One):

- Roasted Butternut Squash and Ginger Soup with Honey Crème Fraiche
Roma Tomato and Gin Soup
Roasted Wild Mushroom Soup
Broccoli and Aged Cheddar Soup, Sweet Basil Straw
Maritime Seafood Chowder (Additional \$2.00 per person)
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)

Entrees (Select up to Two):

- | | |
|--|---------|
| 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 | \$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 | \$32.95 |

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

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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 3-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

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.



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

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