



RIVER'S EDGE

- CATERING -

2025 Wedding Package

River's Edge Catering
2524 Rothesay Road, Rothesay NB, E2H 2K7
(506) 847-7545 Ext 226 | info@riversedg catering.ca
www.riversedg catering.ca





Introduction

Congratulations! You're getting married!

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 guests for a standing reception. We do offer indoor ceremonies followed by a seated reception at no additional charge.

All Packages Include:

- Head Table
- Gift Table
- Guestbook Table
- Cake Table
- White Linen
- White or Black Linen Napkins
- Place Settings
- Use of Riverside's Podium and Microphone



Plated 3-Course Dinners

APPETIZER

Roasted Butternut Squash & Ginger Soup with Honey Crème Fraiche
Roma Tomato & Ginger Soup
Roasted Wild Mushroom Soup
Broccoli & Aged Cheddar Soup with Sweet Basil Straw
Maritime Seafood Chowder | Add \$4
Baby Spinach Salad finished with Sweet Poppy Seed Dressing
Gathered Greens with Tangerine Balsamic Dressing
Radicchio Salad with Young Spinach, Roasted Almonds, Topped with Maple Dijon Vinaigrette
Atlantic Lobster, in a Crisp Phyllo Topped with Thai Chili Glaze | Add \$4

ENTRÉES

Pan Seared Chicken Supreme, Topped with Maple Bacon Dijon Crème | \$39
Grilled Chicken with Spinach, Red Pepper & Chevre Compote | \$37
Applewood Bacon Wrapped Beef Tenderloin Topped with Tarragon Butter Cream | \$50
Slow Roasted Alberta Prime Rib Topped with Red Wine Jus and Served with Yorkshire Pudding | \$50
House Rubbed Roast Striploin of Beef Topped with Horseradish Jus | \$43
Broiled Atlantic Salmon Topped with Citrus Béarnaise | \$40
Lobster & Scallop Stuffed Atlantic Salmon Topped with Champagne Cream | \$45
Traditional Roast Turkey Topped with Savory Gravy Served with Stuffing & Cranberries | \$39

DESSERT

Warm Chocolate Brownie Served with Vanilla Ice Cream and Topped with Caramel Drizzle
New Brunswick Blueberry Crème Brûlée
New York Cheesecake with Lemon Essence Topped with Strawberry Coulis
Sugar Crusted Spartan Apple Pie Served with Fresh Whipped Cream
Chocolate Butter Tart with Fresh Whipped Cream
Maritime Strawberry Shortcake
Chocolate Kalua Bomb with Mango Milk

Please select one Appetizer, up to two Entrees, and one Dessert.

Prices are subject to change without notice and do not include service charges or applicable tax.

Last Updated: January 2025



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Dinner Buffet

CLASSIC DINNER BUFFET | \$45 per person

Spinach Salad with Bacon & 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 & Pickled Beets

Steamed Atlantic Mussels

Rolls & Butter

SELECT AND 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, with 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

Chana Masala

Broiled Chicken with Teriyaki Glaze

New Brunswick BBQ Salmon

Carved Maple & Mustard Ham

Add an Additional Entrée | \$3

Freshly Sliced Fruit Display

Callebaut Chocolate Mousse

Seasonal Pies

Assorted Cheesecakes with Fresh Fruit Coulis

French Pastries

Freshly Brewed Coffee & Tea

Served with Seasonal Market Vegetables, and your choice of Garlic Mashed Potatoes, Herb Roasted Potatoes, Baked Scalloped Potatoes or Basmati Rice

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Dinner Buffet

RIVER'S EDGE BBQ BUFFET | \$43

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

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Cocktail Canapes

HOT (all prices listed are per Dozen)

Bacon Wrapped Scallops | \$33

Coconut Shrimp with Sweet Chili Aioli | \$33

Atlantic Lobster Tart | \$33 per

BBQ Meatballs | \$26

Thai Spring Rolls | \$26

Crosby's Molasses Pulled Chicken Tourtieres | \$26

Mini Beef Slider with Aged Cheddar & Dill Pickle | \$26

Caramelized Pear, with Candied Pecan and Warm Brie on a Crisp Phyllo | \$26

Spinach & Cream Cheese Stuffed Mushroom Caps | \$26

House Rubbed Indian Curry Chicken Satay | \$26

Italian Sausage, Three Cheese & Pesto Flatbread | \$26

Peanut Butter Chicken | \$26

COLD (all prices listed are per Dozen)

Thai Lobster Salad Roll | \$33

Oven Head Smoked Salmon on a Crisp Pita with Chive Cream | \$33

Citrus Shrimp with Dill Cream on a Garlic Baguette | \$33

Tomato Bruschetta with Feta | \$26

Caramelized Onion Chees Tart with Sweet Grape | \$26

Cherry Tomato & Pesto Bocconcini Caprese Skewers | \$26

BBQ Beef Brisket & Chipotle Pinwheels | \$26

Avocado Chicken Salad Bites | \$26

Watermelon, Feta, & Cured Ham Skewers | \$26

Strawberry Shortcake Shooter | \$26

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Cocktail Canapes

STATIONS

SLOW ROASTED AAA BEEF SIRLOIN (Serves 50) | \$400

Served with Crusty Rolls Horseradish & Assorted Mustards

MAPLE & MUSTARD GLAZED HAM (Serves 40) | \$350

Served with Crusty Rolls & Assorted Mustards

PEPPERCORN CRUSTED STRIPLOIN OF BEEF (Serves 25) | \$350

Served with Crusty Rolls, Horseradish, & Assorted Mustard

LARGE COLD PLATTERS

Assorted Cheese Tray with Crackers (Serves 30) | \$175

Charcuterie Board (Serves 25) | \$225

Vegetable Tray with Dip (Serves 25) | \$135

Oven Head Smoked Salmon Display (Serves 30) | \$180

Sliced Fresh Fruit Display (Serves 25) | \$145

Shrimp Cocktail Display | \$45 per dozen

DIPS

Warm Garlic & Spinach Dip (Serves 25) | \$110

Mexican Salsa Dip (Serves 25) | \$110

Roasted Garlic Hummus (Serves 25) | \$110

LATE NIGHT SNACKS

NACHO BAR | \$13 per person

Crisp Nacho Chips, Warm Cheese, Tomatoes, Onions, Black Olives, Jalapenos, & Sour Cream

POUTINE BAR | \$12 per person

Savory Gravy, Crisp Fries, Cheese Curds, Bacon & Green Onion

ASSORTED PIZZA | \$32 each

Pepperoni, Cheese, Vegetarian, & Hawaiian

ASSORTED CHIPS | \$8 per bowl

PARTY MIX | \$10 per bowl





General Information

ROOM RENTALS

Room Rental for Saturday Weddings is \$1500.00 + HST and \$1200.00 + HST for Friday Weddings.

GUARANTEES

A final guarantee of attendance is required one three full business days prior to your wedding. After this time you can increase your number only with the Chefs approval.

MENUS

Menu selections are to be submitted to River's Edge Catering at least four weeks prior to your wedding. This allows our team to prepare and accommodate any special needs. Please note that outside food & beverage is not permitted.

PAYMENT POLICY

In order to consider your event booking to be definite a non-refundable deposit of \$500.00 is required to be paid up front to Riverside Country Club. Full payment and guest count are required three business days prior to the event.

CANCELLATION

Should you need to cancel your confirmed event, cancelation charges, as outlined in your Booking Contract will be assessed.

DAMAGES

It is the responsibility of the patron to assume full responsibility for any damages to the Riverside Country Club caused by the patron, their guests or vendors. In the case that there are damages the \$500.00 deposit will be used by Riverside Country Club to complete repairs.

SOCAN/RE SOUND

All live taped entertainment/music is subject to SOCAN (Society of Composers, Authors & Music Publishers of Canada). The fee is \$63.49 + HST. This fee is required for use of recorded music.

Re Sound collects and distributes royalties for artists and record companies worldwide as payment for the use of their music in Canada. The fee is \$26.63 + HST.



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