



RIVERHOUSE

MARINA · RESTAURANT & PUB

Event Package

Contact:

604.946.7545

6255 River Road, Delta

events@riverhouserestaurantandpub.com

Since 1997, RiverHouse Restaurant, Pub & Marina has established a rich history and relationship with the community of Delta.

Home to one of the largest heated patios in Delta; boasting incredible views and magnificent year-round sunsets.

Whether it be a brunch, luncheon, afternoon snacks, happy hour, dinner, wedding, celebration of life or corporate function, we have the space (private rooms which seat 8-24 and Pub and Dining Room seating up to 88) with set or custom menus to suit a variety of occasions. Our Event Coordinator will work with you to make your vision a reality.

Come to our house, the RiverHouse, where you'll become part of our family too.

We look forward to meeting you!



VENUE



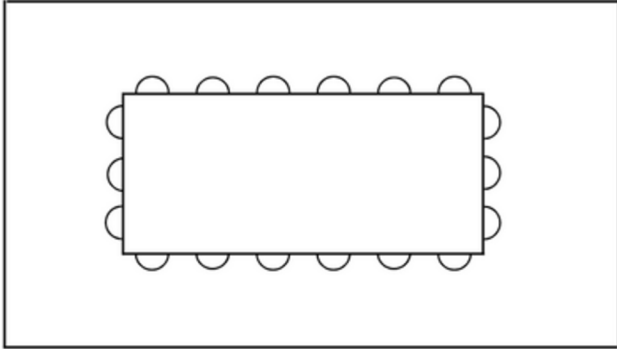
When planning your next event, whether it be a wedding or corporate retreat, come to The RiverHouse to experience the hidden gem of Delta!

The RiverHouse has 2 private rooms + a restaurant area that is fit for any style of meeting or function.

Please see Floor Plans on the next page. Adjustments can be occasionally accommodated upon request. Please note that due to no on-site storage, we cannot accommodate all requests.

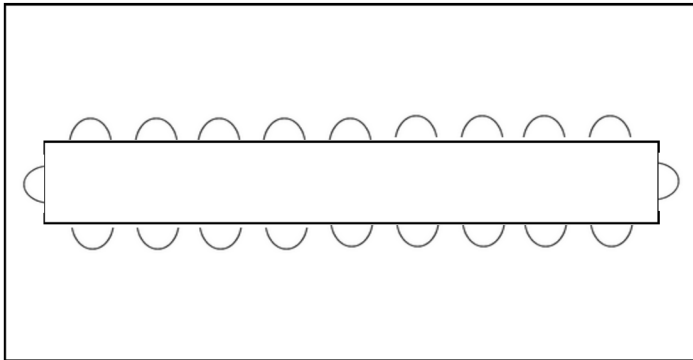
FLOOR PLANS

Wine Room: Floor Plan 1



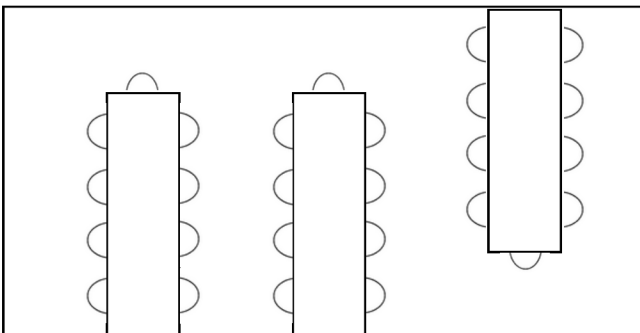
Seats up to 18 guests

Wine Room: Floor Plan 2



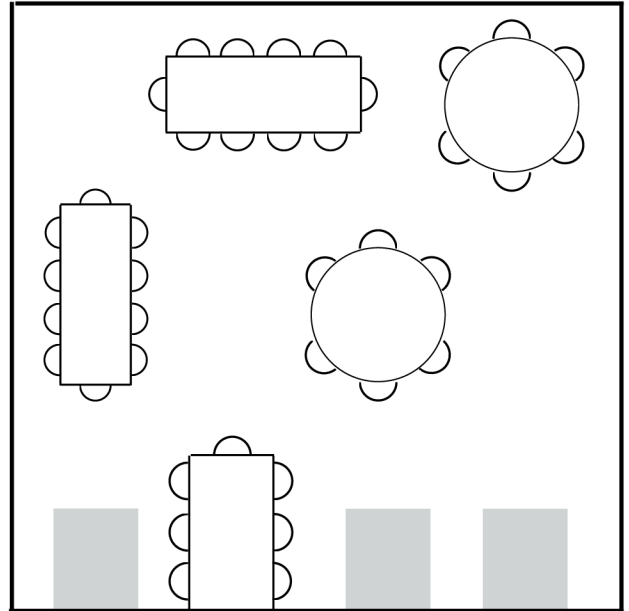
Seats up to 20 guests

Wine Room: Floor Plan 3



Seats up to 28 guests

Restaurant: Floor Plan 4



Shaded areas are booths that seat up to 5 guests

Seats up to 60 guests

SEATING CAPACITY:

MAIN DINING ROOM: 60

WINE ROOM: 28

COMBINED: 88

MAIN DINING ROOM



WINE ROOM



We have accessories available for events for an additional fee.

Karaoke Machine (\$25 + tax)

TV in Wine Room (FREE)

Projector & Screen (\$50 + tax)

Table Cloths & Linens (\$12/cloth; \$3/napkin + tax)

Please inquire with your Event Manager for prices.

MENUS

In the next pages, we have our Canapés Menu & Three-Course Set Menu.

If you do not see options you like in the set menu, we may be able to customize a menu to your taste using our current offerings.

For groups of 50+ we may be able to offer buffet. Please contact your coordinator for more details.

HOLIDAYS *Turkey Dinner Available upon request*



Hors D'Oeuvres & Canapés

(Minimum order of 2 dozen per item)

*Must be orderd no less than 7 days prior to Event

Chilled

*White wine poached prawn cocktail, cocktail sauce, lemon \$48/dozen

*Rare Ahi Tuna croistini, cucumber wasabi mayo & pickled radish \$52/dozen

*Shaved prime rib, herbed cream cheese, dill pickle spear on roasted garlic crostini \$52/dozen

*Tomato bruschetta, tomato, olive oil, garlic, basil, anchovy, crostini \$48/dozen

*Mushroom bruschetta, sautéed wild mushrooms, cream & herbs, crostini \$48/dozen

Warmed

*Teriyaki chicken skewers, sweet chilli dipping sauce \$64/dozen

*Vegetarian pakoras, tamarind chutney \$48/dozen

*Beef sliders, red pepper aioli, lettuce, tomato \$64/dozen

*Pulled pork sliders, apple coleslaw, rum BBQ sauce \$58/dozen



Vegetarian
Pakoras



Teriyaki Chicken Skewers



Beef Sliders



Ahi Tuna Croistini

Three Course Set Menu

First Course: Starters

Menu Items & Prices Subject to Change - Price Includes Starter, Entrée & Dessert

your choice of:

Seafood Chowder

double smoked bacon, clams, red potatoes, cream & thyme

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Green Salad

mixed greens, heirloom tomatoes, golden beets, cucumbers, pumpkin seeds, maple balsamic vinaigrette

Second Course: Entrées

your choice of:

8OZ AAA PRIME RIB

served medium-rare, Yorkshire pudding, mashed potatoes, sautéed seasonal vegetables & beef demi-glace

\$56

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MAPLE GLAZED SOCKEYE SALMON

pesto-kale spaghetti squash, roasted heirloom tomatoes & pumpkin seeds

\$50

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VEGETARIAN LINGUINE

*seasonal vegetables, edamame, served in cream, rose or pesto rose sauce
(one choice must be made for all)*

\$50

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STUFFED CHICKEN BREAST

brie, sun-dried tomatoes, cashews, mashed potatoes, sautéed seasonal vegetables with Oyster Mushroom café au lait sauce

\$50

Third Course: Dessert

your choice of:

Vanilla Cheesecake
strawberry coulis

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Flourless Chocolate Cake (GF)
whipped cream, berry compote



AAA Prime Rib

Enhance Your Entrée
Add to your prime rib:
(2oz) \$14.00
Add sautéed prawns: (5)
\$14.75

BREAKFAST MEETINGS

Continental

Selection of Pastries, Yogurt, Fruit
Coffee/Tea stations

Exclusive use of the restaurant space before opening hours

9am-11am

Recommended for groups of 5-30

\$25* Per Person

A La Carte

Choice between the following breakfast items:

Classic Breakfast/Omelette/French Toast

Coffee/Tea stations

Exclusive use of the restaurant space before opening hours

9am-11am

Recommended for groups of 5-30

\$28* Per Person

Buffet

Continental Style with add-ons (can be customized)

Coffee/Tea stations

Exclusive use of the restaurant space before opening hours

9am-11am

Recommended for groups of 30+

\$38* Per Person

*tax & gratuity not included in price

*Minimum of 5 people required to book

Terms & Conditions

Minimum Spend for Events

RiverHouse has an event minimum spend of \$45/ guest.

When booking an exclusive event, (no other guests being seated in the space), we will determine the minimum spend based on our sales historically for the same day in previous years.

Food & Beverage: Terms & Conditions

All Food and Beverage served in the RiverHouse Restaurant and Pub must be provided by the RiverHouse.

The exception is Wedding Cakes/Special occasion cakes, for which a cake plating fee of \$2.00/per person will apply.

One Menu is required for all guests unless otherwise agreed upon. Limited dietary substituted can be made available upon prior request. Menu selections for corporate events must be submitted to the Event Coordinator 7 days before prior to your function.

All prices are subject to change without notice.

In Accordance with the BC Liquor Laws, all alcoholic beverages consumed in the license's areas must be purchased by the RiverHouse Restaurant and Pub through the BC Liquor Distribution Branch. Any unauthorized beverages not purchased on site will be confiscated. However, if you want to bring your own alcohol, we do offer a corkage fee of \$20/item.

If any guest in your group has allergies, you shall inform us of the names of such persons and the nature of their allergies in order that we may take the necessary precautions when preparing their food. Should this information not be provided, you shall indemnify and hold us forever harmless from and against any and all liability for any personal injury that does occur.

Our team requires that your menu, including wine choices, to be finalized a minimum of 7 days prior to your event.

Menu changes made less than 7 days prior to the event may be subject to additional charges.

Guarantee

Final guest count is due by 12pm, 7 days prior to the event.

If the guaranteed number has not been received, the billing will be prepared for the number of persons for which the function was originally booked, or the number in attendance, whichever is greater.

Space is reserved for events for the duration of the agreed upon time frame, with a 15 minute grace period before & after. Guests & organizers that arrive earlier/stay later than the grace period may not have access to the space due to previous/upcoming reservations.

Cancellations

Upon the date of your event being confirmed as definite, should you wish to change to an alternate date, based on available space, the amount of the deposit will be transferred to the new event date in the change is requested within 30 days from the time of the original booking.

Should a cancellation occur, the deposit required at the time of the booking is non-refundable.

Parking & Security

Parking is complimentary for all guests. RiverHouse Restaurant and Pub is not responsible for damages or lost items while cars are parking in the lot.

RiverHouse Restaurant and Pub is not responsible for articles left unattended within the dining room, pub or patio and will not assume responsibility for any loss or damage to items and materials brought into the RiverHouse.

Signs & Banners

Signs are not permitted on the exterior of the building or lobby areas without the approval of the Event Coordinator.

Printed signs for functions must be free standing or placed on an easel. Nothing shall be posted, nailed, screwed or otherwise attached to wall, floors, or other parts of the building including light fixtures and furniture.

Site Tours

Viewing of the RiverHouse Restaurant and Pub is available by appointment with the Event Coordinator or management team.

Please speak with us about booking a tour.

Terms & Conditions

Deposit & Payment

A deposit of \$500 is required to confirm all events.

This deposit is non-refundable for any event cancelled within 7 days

Payment can be made by Cash, Cheque, Debit or Credit Card.

Food	5% GST
Non-Alcoholic Beverages	5% GST
Alcoholic Beverages	5% GST + 10% Liquor Tax
Service Charge	20%

The \$500 deposit will be returned within a week from the date of the event, and all outstanding charges will be paid upon the completion of the event.

All events are subject to an Event Fee of \$150-\$500, depending on the guest count & nature of the event.

Terms & Conditions

The RiverHouse Management reserves the right to inspect and control all private functions.

The RiverHouse will not assume the responsibility for the damage to or loss of any merchandise or articles left in the event facility prior to, during or following an event.

The guest agrees to be responsible for the conduct of his/her guests and for any damages done to the premises during their event or for any damages done by an independent contractor hired by the guest. This includes being responsible for guests to get home safely, drinking & driving is strictly prohibited & the liability of this falls solely on the host.

Use of nails, staples or tacks on any surface other than a corkboard is strictly forbidden.

The RiverHouse Restaurant and Pub reserves the right to provide alternate tables suited to the group requirements.

The RiverHouse is pleased to accept deliveries and assist in the handling of materials for your event. Due to the limited storage on the property, we are unable to accept shipments any earlier than the day of your event. Please arrange for the pickup of all items immediately after your function.

Firework displays will not be permitted at the RiverHouse at any time. The use of a smoke machine, fog machine, confetti, rice or loose petals will not be permitted within the property of the RiverHouse Restaurant and pub. Including the Parking lot.

Where extraordinary cleaning may be required due to the misuse of the RiverHouse after an event, including the use of glitter, confetti or similar items by the client, RiverHouse Restaurant and Pub reserves the right to charge a deep cleaning fee of \$500.00

Upon payment of your deposit, you are agreeing to abide by the terms stated above.



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Thank You for Your Booking!

We look forward to hosting you at
The RiverHouse.