



RIVERWALK GOLF CLUB

2023 HOLIDAY MENU

1150 FASHION VALLEY ROAD, SAN DIEGO, CA 921087 | (619)297-4431
WWW.RIVERWALKGC.COM



Room Rental Inclusions

Four Hour Event Time

Additional Time to Decorate Prior to Event

All Banquet Tables & Chairs

Linens & Napkins in a Variety of Colors

Elegant Flatware, Stemware & Glassware

Unlimited Beverage Station with Water, Iced Tea

Full Serving Staff with Bartender & Event Manager

Market Lighting on the Veranda & West Patio

Two Patio Heaters

Set-Up & Clean Up Service

Complimentary Guest Parking

*Food & Beverage Minimums Apply -Rental Prices are Subject to a 22% Service Charge and Current State Sales Tax

Hors d'ourves

Displayed

Charcuterie Cups with Assorted Gourmet Meats & Cheeses,

Imported Crackers, Assorted Berries and Olives

Vegetable Crudit  Served with Remoulade Sauce

Artichoke Spinach Dip with Tortilla Chips

Hummus & Pita Chips with Cucumbers & Tzatziki Sauce

Seasonal Fresh Fruit Display

Balsamic Grilled Vegetables with Remoulade Sauce

Fresh Made Tortilla Chips & House Salsa

Tortilla Chips with House Salsa & Fresh Guacamole



Passed

Coconut Shrimp with Spicy Sweet & Sour Sauce

Teriyaki Beef Skewers

Honey Mustard Chicken Skewers

Meatballs with Tangy BBQ Sauce

Roma Tomato Bruschetta

Chicken Pot Stickers with Sweet Soy Dipping Sauce

Vegetarian Spring Rolls with Sesame Ginger Sauce

Chicken & Waffle Bites with Chili Glaze Syrup

Ahi Poke Sashimi Served on a Wonton Chip

Miniature Crab Cakes with Lemon Dill Aioli



Menu Prices are Per Guest and Subject to a 22% Service Charge and Current State Sales Tax

Holiday Buffets

The Traditional

Assorted Dinner Rolls & Herb Butter

Riverwalk House Salad

Roasted Turkey Breast with Gravy

Cranberry Sauce

Green Apple & Sage Stuffing

Garlic Mashed Potatoes

Green Beans Almandine

Chef's Choice Dessert

The Deluxe

Artisan Dinner Rolls with Herb Butter

Caesar Salad

Prime Rib Carving Station

Roasted Turkey Breast with Gravy

Cranberry Sauce

Green Apple & Sage Stuffing

Cheddar Cheese Mashed Potatoes

Winter Vegetable Medley

Chef's Choice of Dessert

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Holiday Desserts

Assorted Display Dessert Tray

Lemon Bars
Chocolate Brownies
Assorted Cheese Cake Bites

NY Cheesecake

Classic New York Style Cheesecake
Featuring a Buttery Graham Cracker Crust
and Topped with a Raspberry Lemon Sauce
and Fresh Mint



Chocolate Lava Cake

Rich Chocolate Cake with a Molten Center
of Callebaut Belgian Chocolate Served
with Berries and Caramel Drizzle

Assorted Holiday Desserts

Sugar Cookies
Santa Cupcakes
Gingerbread Cookies
Assorted Fudge

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Enhancements



Kids Meals

* Children 12 & Under

All Meals Served with

A Fresh Fruit Cup & Chocolate Chip Cookie

Choice of:

Cheeseburger with French Fries

Cheese Quesadilla with French Fries

Chicken Fingers with French Fries

Rentals

Gold or Silver Charger Plates

Dance Floor

Main Wall Picture Removal

AV Package

Additional Hour Available on Request

Preferred Vendor List

Beverage Service

Design You Own Bloody Mary Bar

Mimosa Bar

Gallon of Fresh Brewed Coffee

Champagne Toast

Hosted Bar Options

Cash Bar

Corkage Fee

Wine Service

Signature Specialty Drinks

*Food & Beverage Minimum Apply

Menu Prices are Per Guest and Subject to a 22% Service Charge and Current State Sales Tax

General Information & Contracting

- **Food & Beverage:** Enclosed is a list of possible menu selections. The listed items are by no means the limit of what our Executive Chef can create for your event. We can also accommodate vegetarian, vegan & gluten free meals. We would be pleased to assist you in designing a menu to best accommodate your needs.
- **Guarantee Event Counts & Minimums:** Contact the Events Department for specific month minimums. Your final guaranteed guest count is due 10 days prior to your event date. From this point your guest count can not go down but can increase until 3 days prior to your event date. The guest count can be lower than the initial estimated amount but the food and beverage minimum must be met.
- **Deposit & Payments:** To confirm your date reservation, an initial deposit of 25% of your total estimate will be due at signing of your contract. An additional deposit of 50% will also be due 6 months prior to your event date. The remaining final balance and final count will be due 14 days prior to your event date.
- **Cancellation:** All deposits are non-refundable and non-transferable. Deposits and payments can be made by credit or debit card, check or Cash. Final payments can not be made via personal check.
- **Pricing, Service Charge & Tax:** Prices are subject to a 22% club service charge and California state sales tax at the current rate. Menu prices cannot be guaranteed until 90 days prior to your event date. Prices and packages are subject to change without notice. Riverwalk Golf Club houses several events and reserves the right to hold multiple events on any given day.
- **Decorations:** We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Event Sales Director. All Signs and decorations must be professional quality. Glitter, confetti, rice and birdseed are not permitted. All candles must be contained in a glass enclosure. Client at commencement of the event must take all decorations and client property brought to the venue away. Riverwalk Golf Club is NOT responsible for any items that are left at the club.
- **Rentals:** Event rentals must go through Riverwalk Golf Club. In the case that Riverwalk Golf Club makes an allowance for an outside company to source goods through the venue, Riverwalk reserves the right to obtain proper licencing. All rentals must be of professional quality and must receive prior approval from the Events team.
- **Liability:** Riverwalk Golf Club is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guest located on the club property prior to, during or subsequent to any function. The host is responsible for any damages incurred to the club, including those involving the use of any independent contractor arranged by the host or their representative.