

Event Package

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

Family owned & operated; it is where great food & good friends come

Family owned & operated; it is where great food & good friends come together.

We pride ourselves in having an experienced and friendly service team, who together, treat the RiverHouse as an extension of our home, where every guest is a VIP.

Home to one of the largest heated patios in Delta; boasting incredible views and magnificent year-round sunsets, escape to what feels like a mini vacation and watch the eagles soar!

Whether it be a brunch, luncheon, afternoon snacks, happy hour, dinner, wedding 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.

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

We look forward to meeting you!

Venue & Floor Plans











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

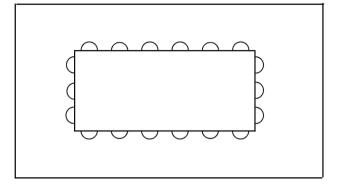
Treat yourself and your guests to VIP service that offers great views of the water, friendly staff and amazing new tastes on the weekly feature menus.

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

Chef Craig is committed to offering our guests the most memorable menu items and features that deliver on the quality and experience that the RiverHouse is known for.

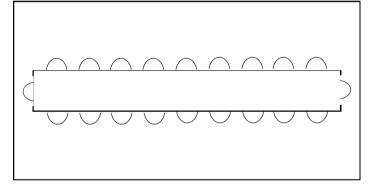
Floor Plans

Wine Room: Floor Plan 1



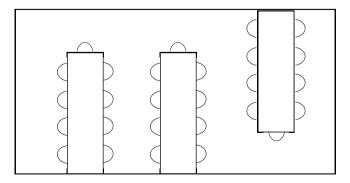
Seats up to 18 guests

Wine Room: Floor Plan 2



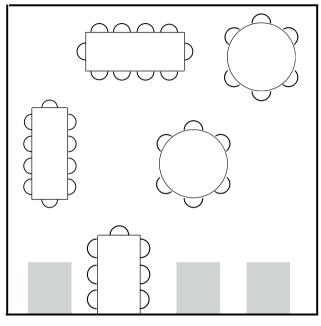
Seats up to 20 guests

Wine Room: Floor Plan 3



Seats up to 28 guests

Restaurant: Floor Plan 5



Shaded areas are booths that seat up to 5 guests

Seats up to 60 guests

Restaurant &
Wine Room can
seat up to 86
guests TOTAL



Main Dining Room









We have accessories available for events for an additional fee.

Karaoke Machine (\$25 + tax)

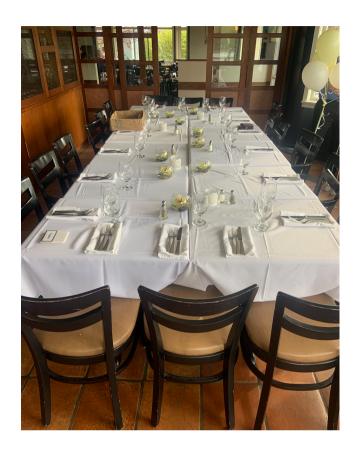
TV in Wine Room (FREE)

Table Cloths & Linens (\$10/cloth; \$2/napkin + tax)

Please inquire with your Event Manager for prices.

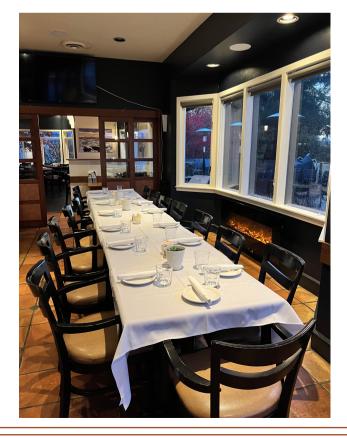


Wine Room











<u>MENUS</u>

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 \$52/dozen

*Vegetarian pakoras, tamarind chutney \$40/dozen

*Beef sliders, red pepper aioli, lettuce, tomato \$50/dozen

*Pulled pork sliders, apple coleslaw, rum BBQ sauce \$48/dozen





Three Course Set Menu

First Course: Starters

Menu Items Subject to Change your choice of:

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

Green Salad
Mixed greens, heirloom tomatoes, golden beets, cucumbers, pumpkin seeds, maple
balsamic vinaigrette

Second Course: Entrées

your choice of:

8oz slow roasted AAA prime rib served medium-rare, Yorkshire pudding, mashed potatoes, sautéed seasonal vegetables & beef demi-glace

\$55.75

Maple glazed sockeye salmon, pesto-kale spaghetti squash, roasted heirloom tomatoes & pumpkin seeds

\$49.75

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

\$49.75

Stuffed Chicken Breast stuffed with brie, sun-dried tomatoes, cashews, mashed potatoes, sautéed seasonal vegetables with an Oyster Mushroom café au lait sauce \$47.75

Maple Glazed Sockeve Salmon

Third Course: Dessert

Vanilla Cheesecake fresh berries, coulis

Enhance Your Entrée

Add to your prime rib: (20z) \$14.00 Add sautéed prawns: (5) \$ 14.75



AAA Prime Rib



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. 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.

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 before 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, 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.

Terms & Conditions

MISCELLANEOUS

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.

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



Thank You for Your Booking!

We look forward to hosting you at The RiverHouse.