RIVER BEND GOLF & RECREATION AREA

CATERING PACKAGE



EVENTS@RBGRA.CA 403.343.6341 EXT.103

General Policies and Information

- All meals are served with dishes and cutlery
- Beverages are not included
- GST is not included in pricing
- 10% will be added to the final amount for delivery fees
- No gratuity will be applied to the bill
- A deposit of \$200.00 is taken for all bookings and will be processed at the time of receiving the booking form
- Final payment is due the day of the event
- If the booking is cancelled less than 14 days in advance, we reserve the right to keep the \$200.00 deposit. If a booking is cancelled less than 8 days in advance further charges may occur

Booking Form		
Contact Name:		
Phone Number:Email:		
Credit Card Authorization		
Card Number:	Expiry:	CVV:
Authorizing Signature:\$200.00 deposit will be taken upon receipt of booking form the day of the event prior to delivery Estimated Number of Guests: (Guaranteed amount will be required 8 days in advance)	(VISA/MA m, final payment	ASTERCARD ONLY) will be processed on
· · · · · · · · · · · · · · · · · · ·	ery Time:	
Delivery Address:		
Menu Selections		
Do you require gluten free meals? Yes/No		Qty:
Do vou require any Vegan/Vegetarian Meals?	Yes/No	Qtv:

(Meals with special dietary needs will be required 8 days in advance)
Gluten Free Option available for an additional charge of \$3.00 per person
Vegan, Vegetarian & Allergy requests are an additional \$3.00 per person

Enhancements

Fresh Fruits	Serves 25	\$55.00	Qty:	
Assorted Muffins	20 Pieces	\$40.00	Qty:	
Pastries	20 Pieces	\$50.00	Qty:	
Cinnamon Buns	20 Pieces	\$50.00	Qty:	
Banana Bread	20 Pieces	\$50.00	Qtv:	

Mid-Day Getaway

Minimum 15 people

All prices are per person All Mid-Day Getaways are served with: Kettle Cooked Chips (GF) **Assorted Dessert Bites CHOOSE ONE:** Chicken Fajita Wrap \$20.00 French Beef Dip \$20.00 Clubhouse Sub \$20.00 Assorted Sandwich Wraps \$19.00 (Tuna, Chicken, Beef and Egg) Pulled Pork on a Bun \$20.00 **CHOOSE ONE:** Classic Caesar Salad ☐ Tossed Greens with Assorted Dressings (Vegetarian & GF) ☐ Thai Oriental Salad (Vegetarian) ☐ Greek Salad (Vegetarian & GF) ☐ Arugula and Green Apple Salad (Vegan & GF) ☐ Creamy Pumpkin with Toasted Cumin Soup (Vegetarian & GF)

Specialty Mid-Day Getaway

Beet Taco \$22.00 (GF)
Corn Tortillas (3 per person)
Beef Barbacoa
Mexican Rice Salad
Taco Condiments (Salsa, Sour Cream
Guacamole)
Refried Beans
Assorted Desserts Bites

☐ Mushroom Cappuccino (Vegetarian & GF) ☐ Moroccan Lentil Soup (Vegan & GF) ☐ Corn Chowder (Vegetarian & GF) ☐ Tomato and Basil (Vegan & GF)

Chili Con Carne \$22.00 (GF) **Bread and Butter**

Spanish Rice

Tomato Cucumber Avocado and Mixed

Pepper Salad

Fried Tortilla Chips

Shredded Cheese

Jalapeno Crema

Assorted Desserts Bites

Buffet Packages

Minimum 25 people

All packages come with Bread & Butter and Assorted Fruit Platter

	ditional Salad \$2.25 per person Caesar Salad Classic Garden Green Salad with Assorted Dressings Roasted Beet & Feta Arugula Salad with Citrus Dressi Spinach Salad with Strawberry, Bacon, Pecan & Feta BLT Macaroni Salad Quinoa, Chickpea, Arugula & Feta Salad	ing	h Poppy Seed Dressing	
(A) AC	I prices are per person) I prices are per person) I d a Second Entrée \$6.00 per person Montreal Spice Crusted Alberta Prime Rib with Horser Slow Roasted Herb Crusted Baron of Beef with Classi Ham, Pepper, Asparagus & Feta Stuffed Chicken Rou Pineapple Chutney Stuffed Slow Roasted Pork Loin w Lemon Butter Baked 7oz Salmon Steak with Lemon C Fried Eggplant Parmesan BBQ Pork Back Ribs & Lemon Pepper Roasted Chick Smoked Baked Ham with Honey Mustard Sauce Orange Rosemary Glazed Turkey with Bread Stuffing	ic H Ilad ith Cap	lorseradish Cream le with Creamy Dill Sauce Fresh Pineapple Salsa	\$37.50 \$31.00 \$29.75 \$29.75 \$32.00 \$27.50 \$32.00 \$29.75 \$29.00
Ad	ditional Side \$2.00 per person Herb Roasted Mini Potatoes			
	Classic Baked Potato with Condiments			
	Ghee and Fried Onion String Hopper Pilaf with Cashe	WS		
	Buttered Broccoli & Peas with Honey Soy Sauce		Honey Butter Glazed Mixe Balsamic Glazed Candied Lemon & Garlic Butter Roa	Roasted Carrots
	IOICE OF DESSERT (Choose One) ditional Dessert \$2.25 per person			
	Rum & Raisin Bread Pudding with Custard Sauce Dark Chocolate Mousse with Whipped Cream Ice Cream Sundae Bar with Candies		Apple Crisp with Vanilla Ic Banana Caramel Flan with Sauce	

	rs D'oeuvres Pieces per platter		
	Mini Pizza	\$50.00 Qty:	
	Classic Devilled Eggs	\$45.00 Qty:	
	Poached Shrimp Tomato Shooters	\$60.00 Qty:	
	Dragons Breath Marinated Steak and Chimichurri Canape		
	Roasted Red Pepper Hummus Stuffed Cucumber Vole au Ver	\$55.00 Qty:	
	Arabic Spiced Meat Lollypops with Marinara Sauce		
	Devilled Pork Platter	\$50.00 Qty:	
		\$50.00 Qty:	
	Chickpea Tempered Chaser Platter	\$40.00 Qty:	
	Potato Croquets	\$45.00 Qty:	
	Roasted Tomato Caprese Canape	\$50.00 Qty:	-
	Berry Mini Tarts	\$55.00 Qty:	_
	Mini Chocolate Mousse Cups Classic Mini Tiramisu Cups	\$60.00 Qty: \$60.00 Qty:	_
Po	ception Trays		
	rves 25 per platter		
	Charcuterie Platter	\$75.00 Qty:	_
	Fresh Vegetable Crudité	\$55.00 Qty:	_
	Assorted Fresh Fruit Platter	\$55.00 Qty:	_
	Cheese, Cracker and Deli Meat	\$80.00 Qty:	_
	Assorted Pickle Platter	\$55.00 Qty:	_
	Mexican Dip with Nacho Chips	\$50.00 Qty:	_
	Spinach & Artichoke Dip with Toasted Pita Chips	\$50.00 Qty:	_
	Fresh Bruschetta with Toasted Baguette Chips	\$40.00 Qty:	
	Arabic Platter with Pita Chips	\$60.00 Qty:	
(H	ummus, Baba Ghanoush, and Tabbouleh)		
	ening Morsels & Little Extras nimum 25 people		
	Poutine Bar	\$7.00/person Qty:	_
	Perogy & Condiments Bar	\$9.00/person Qty:	
	Beef Taco & Tortilla Bar	\$9.00/person Oty:	