

RIVERVIEW



GOLF & COUNTRY CLUB



BANQUET & CATERING

*Thank You For Choosing
Riverview Golf & Country Club
For Your Special Event!*

We Are Pleased to Offer You the Following:

- . Deliciously Prepared Cuisine by Our Talented Executive Chef & Staff*
 - . Professional Banquet Staff to Provide Set-up & Clean-up*
 - . Round Tables of 8 or 10 with Comfortable Cloth Chairs*
- . China Place Settings, Glassware & Silverware*
- . Linen Tablecloths & Napkins are Available in a Variety of Colors*
 - . Ample Complimentary Parking*
- . Mirror Squares & Votive Candles for Center Pieces*
 - . Dance Floor Available in Various Sizes*

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*Our Staff at Riverview Golf & Country Club is
Here to Help Make Your Special Event a
Great Success!*



Member Function Questionnaire

To comply with Internal Revenue Service Guidelines, the following information must be obtained for all functions of more than eight (8) persons.

Host Member's Name _____

Account Number _____ Date of Function _____

Total Number in Group _____ Total Charges \$ _____

Number of Non-Members in Group _____ Non-Member Charges \$ _____

The following questions must be answered by the Host Member:

1. I have paid for the services and will not be reimbursed for Non-Member charges. YES NO
a. If yes, please sign this form.
b. If no, please continue.

2. I will be reimbursed by Non-Members, other than my employer, or they will pay the club directly. YES NO
a. If yes, indicate the amount paid by Non Members \$ _____
b. If this is a gratuitous payment for your benefit, indicate donor's name and your relationship to donor.
Donor's Name & Relationship _____
Reason why gratuitous _____

3. I will be reimbursed by my employer, or he/she will pay the club directly. YES NO
If yes, complete the following:
a. Employer's name & address _____
b. Indicate the amount of the payment attributable to Non-Member use. \$ _____
c. If a large number of Non-Members are involved and they are readily identifiable as a particular class of individuals, please indicate such class and the business or other relationship to the Member or indicate each Non-Member's name and business or other relationships to the Member on the back of this form.
Class of individuals _____
Relationship to Member _____
d. Were your business, personal, or social purposes served by this Non-Member use? YES NO
Member's position in company _____
Purpose served _____

Signature of Member _____ Date _____

Private Banquet Policies

Riverview Golf & Country Club is a private Member-owned facility located in the Southern section of Redding, CA with an ultra-modern clubhouse overlooking the beautiful Sacramento River and our golf course. Our banquet room, The Rother Room, is on our second floor with a gorgeous view of the Sacramento River, and directly adjacent to our kitchen which affords the lessee the opportunity for excellent food and beverage service. The room can seat up to 100 people, depending upon the arrangement, but it can be expanded into two or three other adjacent rooms which can accommodate a total of 250-300 people. This room has a portable dance floor which can be small or larger, and it has a portable bar from which we can serve any type of beverage. Additional portable bars can be set up depending upon the need.

Attached you will find our current lunch and dinner menus for your function planning purposes, along with a wine list of our current selections. Additionally, the following policies and fees will be in effect whenever any portion of our Club is in use for a private function.

1. A Proprietary Member of the Club will be required to sponsor your event. All non-sponsored functions are required to pay 100% of the expected total charges for their function, either by check or credit card, 72 hours prior to the date of the event.
2. A deposit of \$500.00 member/\$1000.00 Non-Member will be required when the function date is reserved (\$ 250.00 for weekday luncheons), which is not refunded if your function is cancelled within 90 days of the event date. If your event is cancelled, in writing, prior to 90 days before the event date, 90% of your deposit will be refunded.)
3. A statement of your final charges will be mailed or emailed within 72 hours of your event, and full payment is expected within 10 days of the billing.
4. The Lessee must assume full responsibility for any damages, or theft, to any Club property, equipment or furnishings, resulting from **abuse by any of the Lessee's invited guests.**
5. The 'minimum guarantee' for a private dinner function will be a minimum food expenditure of \$2,000.00 (exclusive of Service Charge and Sales Tax), or the Lessee will be charged the difference between total food sales and \$ 2,000.00
6. The following fees will be charged whenever applicable:
 - a. Room Rental..... (See attached)
 - b. Dance Floor \$ 100.00
 - c. Bar Set-up & Service..... \$ 75.00
 - d. Wine Corkage Fee..... \$ 7.50 Member, \$10.00 Non-Member
 - e. Misc. Rental Fees..... (See attached schedule)
7. There will be an additional charge for any event that runs beyond the prescribed function closing time. Music must stop at 12:00 midnight, and all guests will be required to vacate the premises by 12:30 a.m., or the Lessee will be charged add-on labor charges of \$ 100.00 per hour beyond 12:30 a.m.
8. RGCC will guarantee the prices quoted for 180 days from the date this contract is signed. Beyond 180 days, RGCC reserves the right to alter its prices, not to exceed 5%, until 60 days prior to the function. All prices agreed to will incur an 20% Service Charge and 7.5% Sales Tax.
9. **Restricted Areas** of the Club are reserved for the exclusive use of our Members and their guests. The lessee has reserved a specific area of the Club for their function, and **they are required to restrict their guests and children to that area which has been reserved, and rented.**

Thank you for considering RGCC for your private needs, should you desire any further information, please contact our Food & Beverage, Director of Catering, Lynette Trotter, at (530) 224-2253.

Clubhouse Fees & Charges

Room Charges

Oak Room	\$ 100.00
Sunset Room	\$ 100.00
River Room	\$ 400.00
Rother Room	\$ 600.00
Entire Upstairs	\$1,100.00
Patio Area (restrictions may apply)	\$ 250.00
Pool Area (restrictions may apply)	

(Room rental discounts available with food & beverage service)

Rental Items

Votive Candles	\$.50 / ea.
Mirrors	\$ 1.50 / ea.
90x90 Screen	\$ 25.00
Overhead Projector	\$ 35.00
Dance Floor	\$ 100.00
Podium	\$ 25.00
Microphone	\$ 35.00

Miscellaneous Charges

Cake Cutting	\$ 1.50 / person
Port-a-Bar	\$ 75.00
Corkage	\$ 10.00 per Btl

Beverages

Champagne: House	\$ 16.00
Sparkling Cider	\$ 13.00
Wines	
House: Chardonnay, Cabernet, Merlot	\$ 16.00
Punch or Lemonade / Serves 25	\$ 50.00
Canned Soda	\$ 2.00
Iced Tea/Coffee / Serves 25	\$ 50.00

Liquor

Well	\$ 5.00
Call	\$ 6.00
Premium	\$ 7.00
Super Premium	\$ 8.00

Beers

Domestic	\$ 4.00
Imported	\$ 5.00
Domestic Keg	\$ 250.00
Microbrew Keg	\$ 300.00

(Please include 20% gratuity and 7.25% sales tax to above prices)

Banquet Breakfast Selections

Hand Served

Following breakfast selections include chilled fruit juice, coffee, decaffeinated coffee and tea.

Riverview Classic Eye Opener...\$14

Fresh scrambled eggs, oven roasted potatoes, breakfast pastry, &

Choice of one breakfast meat: bacon, link of sausage, sausage patty or ham steak.

House Made Quiche Lorraine...\$13

A savory open-faced pastry crust with a filling of eggs, baby spinach, Hickory smoked bacon, mushrooms, onions and Monterey jack cheese, baked golden, served with sliced vine ripened tomatoes and fresh fruit cup.

Buffet's

(For a minimum of 35 guests)

Tee-Time Grab & Go...\$19

Breakfast burritos filled with scrambled eggs, cheese and choice of bacon or sausage, yogurt parfait cups, hard-boiled eggs, whole fruits, and assorted muffins.

Clubhouse Continental...\$18

Spinach, mushroom and bacon frittata, cereal bar, diced fruit, assorted breakfast breads and muffins.

All American Eagle...\$21

Scrambled eggs, topped with diced tomato, green onion and cheddar cheese, potatoes O'Brien, breakfast pastries, fresh fruit, &

Choice of one breakfast meat: Hickory smoked bacon, link or sausage patty, ham steak.

Choice of one grilled item: Pancakes, French toast or biscuits & Gravy.

Tex-Mex Fest...\$21

Huevos rancheros tostada; crisp corn tortillas, topped with refried beans, fried egg, guacamole and salsa, scrambled eggs with carne asada steak, sauteed peppers and onions, Tex-Mex potatoes, warm flour tortillas.

Additional Items

Locs & Bagels...\$45 per dozen

Smoked salmon, cream cheese, mini bagels, capers, onions and diced hard boiled eggs.

Bagels & Cream Cheese...\$20 per dozen

Assorted breakfast breads and muffins...\$25 per dozen

Whole Fruit-Bananas, apple and oranges...\$1 each

A 20% service charge and 7.25 sales tax will be added to all menu prices.

Hand Served Luncheon's

Hot Entrees

Includes: House salad, starch, seasonal vegetables, rolls and butter, coffee/iced tea and choice of dessert.

Artichoke Chicken Crepes...\$19

Breast of chicken, mushrooms and artichoke hearts wrapped in crepes, finished with a sherry wine sauce.

Chicken Marsala...\$19

Free range breast of chicken sauteed golden brown, finished with an aged Marsala wine and mushroom sauce.

Atlantic Salmon...\$20

Char-grilled with a choice of roasted roma tomato relish, miso glaze or lemon dill buerre blanc.

Alaskan Halibut...Market Price

Served with a sundried tomato caper buerre blanc.

Petite Filet Mignon...Market Price

Char-grilled six ounce tenderloin steak topped with a rich mushroom cabernet sauce.

Garden Fresh Salads: served with rolls and butter, dessert, coffee and iced tea

RG&CC Caesar Chicken Salad...\$19

Crisp romaine, hearts of palm, black olives, roma tomatoes, tossed with our house made creamy dressing, topped with char-grilled chicken breast and aged parmesan cheese.

Napa Chicken Salad...\$21

Tender mixed greens, sun-dried cranberries and cherries, walnuts and crumbled bleu cheese, topped with a marinated char-grilled chicken breast, paired with our housed made poppy seed dressing.

Tri-Tip Wedge...\$21

Iceberg lettuce, chopped bacon, vine ripe tomatoes, and Maytag bleu cheese, finished with a bleu cheese vinaigrette balsamic reduction, topped with tender thinly sliced tri-tip.

Wraps & Sandwiches: served with choice of potato salad, cole slaw or fruit cup

Chicken Salad Croissant...\$18

Chicken salad mixed with dried cranberries, celery and Fiji apples, lettuce and tomato, served on a buttery split croissant.

**Dessert Choices: Lemon Layer Cake, Tiramisu
Chocolate Tuxedo Cake, Brownie Delight,
Strawberry Cheesecake or Cookies and Brownies**

*A 20% service charge and 7.25 sales tax
will be added to all menu prices.*

Wraps...\$18

Chicken Caesar

Romaine, cherry tomato, olives, heart of palm, creamy Caesar dressing, parmesan cheese, warm spinach tortilla.

Asian Chicken

Chopped romaine, shredded cabbage, carrots, mandarin oranges, celery, peppers, cilantro, crisp chow mien noodles, char-grilled chicken, sesame ginger vinaigrette, warm flour tortilla.

Buffet Luncheon's

For a minimum of 40 guests, choose two from the following:

**Seasonal greens with Dressings, Caesar Salad,
Bleu Cheese-Pecan & Romaine, Garden Pasta Salad,
Seafood Pasta Salad, Cucumber-Onion-Tomato salad,
English Pea Salad, Potato Salad, Broccoli-Bacon-Cranberry Salad,
Fresh Vegetable Tray with Dip, Fruit Display.**

Buffet Includes:

Rolls & Butter, Starch, Seasonal Vegetable, Coffee & Ice Tea and Dessert.

Chicken Marsala...\$22

Free range breast of chicken sauteed golden brown, finished with an aged Marsala wine and mushroom sauce.

Asian Pork Tenderloin...\$22

Slow roasted pork tenderloin finished with a zesty Asian peanut sauce, roasted peanuts and fresh cilantro.

Atlantic Salmon...\$25

Char-grilled with a choice of roasted roma tomato relish, miso glaze or lemon dill buerre blanc.

Roasted Tri-Tip...\$24

Served medium rare with our house made zesty Jack Daniels Barbeque sauce.

Prime Rib Carving Station...Market Price

Black Angus choice prime rib, seasoned and slow roasted, freshly carved, paired with horseradish and Au Jus.

**Dessert Choices: Cheesecake with Strawberry Coulis, Tiramisu,
Chocolate Tuxedo Cake, Brownie Delight, Lemon Layer Cake or
Cookies and brownies**

A 20% service charge and 7.25 sales tax will be added to all menu prices.

Specialty Buffet Luncheon's

For a minimum of 40 guests

Includes Coffee & Ice Tea

That's A Wrap...\$18

Chicken Caesar Wrap, Asian Chicken Salad Wrap,
Broccoli-Bacon & Cranberry salad, Mesquite Kettle Chips,
Cookies and Brownies.

Deli Delight...\$16

Deli fresh sliced meats and cheeses, assorted breads and rolls, lettuce,
tomato, pickles, onion, condiments, fresh fruit tray, Mesquite Kettle Chips,
house made Cookies and Brownies.

Fajita & Taco Bar...\$19

Chicken fajitas, seasoned ground beef, soft and hard tacos shells,
refried beans, Spanish rice, lettuce, tomatoes, black olives, jalapenos,
onions, sour cream, salsa and a delicious house made Tres Leches cake.

Little Italy...\$19

Rich house made beef bolognese, creamy pesto alfredo, penne pasta,
Caesar salad, garlic bread and tiramisu.

Country Western Smokeless Barbeque...\$21

BBQ Tri-Tip and chicken in our house made Jack Daniels barbeque sauce,
buttered corn, baked beans, garden salad, jalapeno corn bread, and
peach cobbler.

A 20% service charge and 7.25 sales tax will be added to all menu prices.

Hand Served Dinner Selections

Hot Entrees

Includes: House salad, starch, seasonal vegetables, rolls and butter, coffee, iced tea and choice of dessert.

Roasted Turkey...\$27

Sliced roasted breast of turkey, mashed potatoes, cornbread stuffing, gravy, vegetable and cranberry sauce.

Stuffed Chicken...\$28

Breast of chicken stuffed with spinach, pancetta and cheese, finished with a sundried buerre blanc.

Chicken Marsala...\$28

Free range breast of chicken, sauteed golden brown, finished with a aged Marsala wine and mushroom sauce.

Asian Pork Tenderloin...\$27

Slow roasted pork tenderloin, finished with a zesty Asian peanut sauce, roasted peanuts and fresh cilantro.

California Pasta Primavera...\$22

Penne pasta and garden fresh vegetables, finished with a light cream sauce.

Wild Mushroom Ravioli...\$24

Large raviolis filled with assorted wild mushrooms with herbs and spices, topped with a fired roasted red pepper sauce, finished with a dollop of pesto and fresh parmesan sauce.

Atlantic Salmon...\$30

Char-grilled with a miso sesame glaze, roasted tomato basil relish or lemon dill buerre blanc.

Alaskan Halibut...Market Price

Macadamia crusted halibut, with a garlic aioli and fried capers.

Roasted New York Steak...\$34

Char-grilled to perfection, topped with a brandy peppercorn sauce.

Drunken Filet...Market Price

100% Black Angus eight ounce filet, char-grilled, finished with a dark stout reduction.

Dessert Choices: Cheesecake with Strawberry Coulis, Tiramisu, Chocolate Tuxedo Cake, Brownie Delight, Lemon Layer Cake or Cookies and brownies

A 20% service charge and 7.25 sales tax will be added to all menu prices.

Buffet Dinner Selections

For a minimum of 40 guests, choose two from the following;

**Seasonal greens with Dressings, Caesar Salad,
Bleu Cheese– Pecan & Romaine salad, Potato Salad,
Cucumber-Onion-tomato salad, Garden Pasta salad, Seafood & Shell Pasta Salad,
Broccoli-Bacon-Cranberry Salad, English Pea Salad,
Fresh Vegetable Tray with Dip, or Fruit Display.**

Buffet Includes:

Rolls & Butter, Starch, Seasonal Vegetable, Coffee & Ice Tea and Dessert.

Chicken Marsala...\$29

Free range breast of chicken sauteed golden brown, finished with an aged Marsala wine and mushroom sauce.

Asian Pork Tenderloin...\$28

Slow roasted pork tenderloin, finished with a zesty Asian peanut sauce, roasted peanuts and fresh cilantro.

Atlantic Salmon...\$31

Char-grilled with a choice of roasted roma tomato relish, miso glaze or lemon dill buerre blanc.

Roasted Tri-Tip...\$30

Served medium rare with our house made zesty Jack Daniels Barbeque sauce.

Prime Rib Carving Station...Market Price

Black Angus choice prime rib, seasoned and slow roasted, freshly carved, paired with horseradish and Au Jus.

**Dessert Choices: Cheesecake with Strawberry Coulis, Tiramisu,
Chocolate Tuxedo Cake, Brownie Delight, Lemon Layer Cake or
Cookies and Brownies**

A 20% service charge and 7.25 sales tax will be added to all menu prices.

Specialty Buffet Dinner Selections

For a minimum of 40 guests

Includes Coffee & Ice Tea

Mexi-Cali...\$22

Chicken enchiladas, beef tacos, sweet corn and black bean salad, Cabo chopped salad, Spanish rice, refried beans and Tres Leches cake.

Country Western Smokeless Barbeque...\$23

BBQ Tri-Tip and chicken, house made Jack Daniels barbeque sauce, buttered corn, baked beans, jalapeno corn bread, garden salad, pasta salad, fresh fruit, peach cobbler or bread pudding.

Fajita & Taco Bar...\$22

Chicken fajitas, seasoned round beef, soft and hard taco shells, refried beans, Spanish rice, lettuce, tomatoes, black olives, onions, jalapenos, sour cream, salsa, Cabo chopped salad and Tres Leches cake.

Country Comfort...\$24

Fried chicken, meatloaf and gravy, mashed potatoes, macaroni and cheese, green beans, rolls and butter, garden salad, cole slaw and cherry or apple crisp with fresh whip cream.

Italian "Godfather"...\$26

Antipasto platter, beef lasagna, chicken Piccata, rice pilaf, Italian vegetable medley, Caesar salad, garlic bread, tiramisu.



A 20% service charge and 7.25 sales tax will be added to all menu prices.

Hors D'Oeuvres

Quantity Recommendations for Hors d'oeuvres Parties

Consider the following factors: time of day, duration of event, & type of event. Light Hors d'oeuvres (before dinner) 6-8 pieces per person. Heavy Hors d'oeuvres (without dinner) 12-16 pieces per person.

Selections priced per dozen, two dozen minimum.

Spanakopita Phyllo pastry filled w/ spinach & feta Cheese.	\$ 29.00	Commander's Palace Deviled Eggs Topped with tender bay shrimp.	\$ 17.00
Swedish Meatballs Sour cream- Paprika demi glaze.	\$ 19.00	Ahi Poke Bites Served on wonton chips.	\$ 29.00
Stuffed Mushrooms With bacon, cream Cheese & Maytag Bleu Cheese.	\$ 23.00	Assorted Finger Sandwiches Made with a variety of house ingredients.	\$ 17.00
Chicken Egg Rolls With sweet & sour sauce.	\$ 23.00	Baked Brie Tartlets With a cranberry compote.	\$ 22.00
Chicken Satay With house made peanut sauce.	\$ 23.00	Assorted Canapés Made with a variety of house ingredients	\$ 22.00
Fried Chicken Pot Stickers With sweet Chile and basil sauce.	\$ 23.00	Bacon Wrapped Scallops Sea scallops wrapped with hickory smoked bacon.	\$ 34.00
Poached Prawns With cocktail sauce.	\$ 31.00	Chocolate Dipped Strawberries	\$ 24.00
Smoked Salmon Skewers (House Smoked) With sweet chili glaze.	\$ 30.00	Assorted Cookies & Brownies	\$ 18.00

Artisan Flat Bread...\$23.00 per dozen

Or

Sliders...\$32.00 per dozen

Chef Greg has delicious variations for the Flat Bread and Sliders.

Hors d'oeuvres Tray Selections:

Artisan Cheese Board (50) Hors d'oeuvres Party \$ 140.00 Pre- Dinner \$ 80.00	Mediterranean Platter with Hummus (50) Hors d'oeuvres Party \$ 195.00 Pre-Dinner \$ 110.00
Cheese & Salami with Crackers (50) Hors d'oeuvres Party \$ 150.00 Pre- Dinner \$ 85.00	Fresh Vegetables w/ Dip (50) Hors d'oeuvres Party \$ 120.00 Pre- Dinner \$ 70.00
Fresh Caprese Platter (50) Hors d'oeuvres Party \$ 150.00 Pre- Dinner \$ 85.00	Baked Brie Cheese (50) wrapped in puff pastry, with apple walnut chutney. Hors d'oeuvres Party \$ 120.00 Pre- Dinner \$ 70.00
Diced Fruit Bowl (50) Seasonal Hors d'oeuvres Party \$ 100.00 Pre- Dinner \$ 60.00	Smoked Salmon w/ Condiments (50) Hors d'oeuvres Party \$ 220.00 Pre- Dinner \$ 120.00
Sliced Fruit Display (50) Seasonal Hors d'oeuvres Party \$ 135.00 Pre- Dinner \$ 75.00	Deli Tray (50) Meats & cheeses w/ condiments and split rolls Hors d'oeuvres Party \$ 280.00 Pre-Dinner \$ 150.00
Mini Bites Dessert Platter (50) Hors d'oeuvres Party \$ 180.00	

A 20% service charge and 7.25% sales tax will be added to all menu prices.