



SUMMER BRUNCH EVENTS

Join us to celebrate the season with family, friends and colleagues.

Please review our 2017 Summer Season offerings, we look forward to planning an exceptional event.

Our menus change frequently and feature the best possible seasonal ingredients. Please be aware that some of our example menus may change with short notice.

Contact our Event Manager for more information or to make a reservation.

HANNAH PETKAU
events@river-cafe.com

403-261-7670

2017 SUMMER BRUNCH MENUS

'Sweet & Light' Brunch

FRESH BAKED MUFFINS & PASTRIES



VITAL GREEN FARMS ORGANIC YOGURT
Highwood Crossing Oat & Saskatoon Compote



BRIOCHE FRENCH TOAST
*Vancouver Island Sea Salt Caramel
Okanagan Cherries, Crystallized Oats*

— or

ALBERTA TROUT
Hakurei Turnip, Peas, Chili, Buttermilk, Lovage

— or

EGGS BENEDICT
*Bison Chorizo, Soft Poached Egg, Scallion Pancake
Brown Butter Hollandaise, Honey Dressed Fingerling Potato*

MENU PRICE \$29 per person

'Savoury' Brunch

SHIITAKE MUSHROOM BROTH
Gull Valley Romano Beans, Garden Rosemary Oil



ALBERTA TROUT
Hakurei Turnip, Peas, Chili, Buttermilk, Lovage

— or

KOLB FARMS BISON BURGER
*Housemade Preserve, Garden Taragon Aioli
Winding Road Reblochon, Heritage Greens*

— or

EGGS BENEDICT
*Bison Chorizo, Soft Poached Egg, Scallion Pancake
Brown Butter Hollandaise, Honey Dressed Fingerling Potato*

MENU PRICE \$36 per person

RIVER CAFÉ
PRINCE'S ISLAND PARK

Our Culinary Team can provide vegetarian options, and accommodate any dietary restriction. Please allow 48 hours notice. Menus subject to seasonal availability. Beverages, 5% GST and 18% gratuity* will be added to the final bill.

*19% gratuity for weddings.

Enhance Your Menu

Begin with

FRESH SHUCKED OYSTERS

Seabuckthorn Mignonette

\$3.5 each

Indulge in

SPARKLING SOUR CHERRY

\$5.25 per person

ISLAND FIZZ

Prosecco & Okanagan Fruit Juice

\$11 per person

Something to Share

RED LENTIL HUMMUS

Highwood Crossing Canola Seed Flatbread

Forno Roasted Eggplant, Roasted Garlic

\$6 per person

FISH & GAME PLATTER

Bison Terrine, Guanciale, Smoked Oyster

House Cured Berkshire Salumi

& Juniper Smoked Trout Lox

Canola Seed Crackers

\$9 per person

SELECTION OF ARTISAN CHEESE

House Made Preserves, Candied Nuts

Fruit & Seed Crackers

\$9 per person

*Individually packaged for your guests
to take home from our Bakery*

BOX OF TRUFFLES
COOKIES & SQUARES

\$16 per person

BOX OF HOUSEMADE
CHOCOLATE TRUFFLES

\$12 per person

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MEMENTO
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DAY