



SUMMER DINNER 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 DINNER MENUS

Three Course Dinner Menu

HERITAGE GREENS

*Bee Pollen, Sprouts, River Garden Flowers
Sumac & Verjus Vinaigrette*



HAIDA GWAI HALIBUT

*Leaf & Lyre Urban Greens, Lovage Cream
Campo Beans, Mussel & Salumi Vinaigrette*

— or

HOG WILD BOAR

*Kayben Farms Black Currant Glazed Beets
Anise, Spelt Grain*

— or

NATURALLY RAISED BEEF

*Jungle Farms Barley, Wood Grilled Brassica
Okanagan Cherries, Maple Beer Jus*



FORNO ROASTED PEACH BUTTER TART

Highwood Crossing Canola Custard

— or

BERNARD & SONS CHOCOLATE

Okanagan Plums, Cultured Ice Cream

MENU PRICE **\$75** 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 an Amuse

FRESH-SHUCKED OYSTER

Red Currant & Nasturtium Mignonette

\$3.5 each

SEASONAL AMUSE

\$7 per person

Something to Share

RED LENTIL HUMMUS

*Highwood Crossing Canola Seed Flatbread
Forno Roasted Eggplant, Roasted Garlic*

\$6 per person

FISH & GAME PLATTER

*Lamb & Garden Lovage Terrine, Guanciale
Smoked Oyster, House Cured Berkshire Salumi
& Juniper Smoked Trout Lox
Canola Seed Crackers*

\$9 per person

Additional Courses

KOLB FARMS BISON TARTARE

*Highwood Crossing Canola & Oats
Saskatoon Berries, Puffed Red Fife
Smoked Cucumber, Wild Garlic*

\$18 per person

SIDE STRIPE SHRIMP CRUDO

*Kohlrabi, Smoked Aioli
Cilantro, 'Ponzu', Chili*

\$18 per person

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

BOX OF FRESH BAKED
COOKIES & SQUARES &
TRUFFLES

\$16 per person

BOX OF HOUSEMADE
CHOCOLATE TRUFFLES

\$12 per person

A
MEMENTO
of the
EVENING

2017 SUMMER DINNER MENUS

Four Course Dinner Menu

SEASONAL AMUSE



SHIITAKE MUSHROOM BROTH

*Gull Valley Romano Beans
River Garden Rosemary Oil*



HAIDA GWAIH HALIBUT

*Leaf & Lyre Urban Greens, Lovage Cream
Campo Beans, Mussel & Salumi Vinaigrette*
— or

HOG WILD BOAR

*Kayben Farms Black Currant Glazed Beets
Anise, Spelt Grain*
— or

ALBERTA BISON

*Jungle Farms Barley, Wood Grilled Brassica
Okanagan Cherries, Maple Beer Jus*



FORNO ROASTED PEACH BUTTER TART

Highwood Crossing Canola Custard
— or

BERNARD & SONS CHOCOLATE

Okanagan Plums, Cultured Ice Cream

MENU PRICE **\$82 per person**

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FRESH-SHUCKED OYSTER

Red Currant & Nasturtium Mignonette

\$3.5 each

SEASONAL AMUSE

\$7 per person

Something to Share

RED LENTIL HUMMUS

*Highwood Crossing Canola Seed Flatbread
Forno Roasted Eggplant, Roasted Garlic*

\$6 per person

FISH & GAME PLATTER

*Lamb & Garden Lovage Terrine, Guanciale
Smoked Oyster, House Cured Berkshire Salumi
& Juniper Smoked Trout Lox
Canola Seed Crackers*

\$9 per person

Additional Courses

KOLB FARMS BISON TARTARE

*Highwood Crossing Canola & Oats
Saskatoon Berries, Puffed Red Fife
Smoked Cucumber, Wild Garlic*

\$18 per person

SIDE STRIPE SHRIMP CRUDO

*Kohlrabi, Smoked Aioli
Cilantro, 'Ponzu', Chili*

\$18 per person

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COOKIES & SQUARES &
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\$12 per person

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