



SPRING COCKTAIL EVENTS

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

Please review our 2016 Spring 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.

KELLY BEAMES
events@river-cafe.com

403-261-7670

2016 SPRING COCKTAIL PARTY MENUS

SEMI-PRIVATE COCKTAIL PARTY MENU

Stationary Items

FISH & GAME PLATTER

*Bison Pemmican, Wild Boar Prosciutto
House Cured Berkshire Salumi & Juniper Smoked Trout Lox
Game Terrine, Albacore Tuna Rillette, Canola Seed Crackers*

SELECTION OF FINE ARTISAN CHEESES

Poppycock, House Made Preserves, Fruit & Seed Chips

ASSORTED CRUDITÉS

Subject to Seasonal Availability



Passed Canapés

PACIFIC ALBACORE TUNA & SESAME

Chili & Dulse Crust, Pickled Broxburn Cucumber

SMOKED HAIDA GWAII HALIBUT CAKES

Micro Beet Greens

DUCK LIVER PÂTE

Wild Rice Crackling, Okanagan Rhubarb

BOWDEN FARM CHICKEN TEMPURA

Cedar Jelly, Spruce

ROMANO BEAN & FAIRWINDS FARM FETA

Moroccan Spiced Cone



MAPLE WALNUT SQUARES

FAIR TRADE DARK CHOCOLATE BROWNIES

*Price contingent on number of
guests and length of event*

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. Menu prices subject to change. Beverages, 5% GST and 18% gratuity* will be added to the final bill.

*19% Gratuity for weddings.

Festive Cocktail Suggestions

Start with a Toast

BLUE MOUNTAIN BRUT SPARKLING \$60
NV Okanagan Valley, British Columbia

MONTAUDON BRUT CHAMPAGNE \$98
NV Champagne, France

PROSECCO NINO FRANCO 'RUSTICO' \$47
NV Veneto, Italy

Indulge in

FROZEN GRAPE \$12
*Nino Franco Prosecco and a splash of Cave
Spring late Harvest Riesling*

RIVER CURRANT \$7
*Kayben Farms Black Currant, Cointreau
Cinzano Rosso and Fresh Lemon*

PIMM'S & GINGER \$8
*Pimm's No 1, Rosemary Lemonade
Ginger Beer, Mint*

Individually packaged for your guests to take home from our Bakery

BOX OF FRESH BAKED
COOKIES & SQUARES
& TRUFFLES

\$16 per person

BOX OF THEO ORGANIC
CHOCOLATE TRUFFLES

\$12 per person

A
MEMENTO
of the
EVENING

2016 SPRING COCKTAIL PARTY MENUS

PRIVATE COCKTAIL PARTY MENU

Stationary Items

FISH & GAME PLATTER \$9 per person

Bison Pemmican, Wild Boar Prosciutto

House Cured Berkshire Salumi & Juniper Smoked Trout Lox

Game Terrine, Albacore Tuna Rillettes, Canola Seed Crackers

SELECTION OF FINE ARTISAN CHEESES \$9 per person

Poppcock, House Made Preserves, Fruit & Seed Chips

ASSORTED CRUDITÉS \$6 per person

Subject to Seasonal Availability



Chef's Stations

Based on minimum of 50 guests.

FRESH-SHUCKED \$3.5 each

EAST & WEST COAST OYSTERS

Beet, Apple & Sherry Mignonette

MITCHELL BROTHER'S BEEF RIBEYE \$15 per person

Horseradish, Watercress, Crispy Potato

DRIVEVIEW FARMS LAMB \$5 per person

Merguez Sausage, Carrot, Cucumber

ALBACORE TUNA \$5 per person

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NV Okanagan Valley, British Columbia

MONTAUDON BRUT CHAMPAGNE \$98
NV Champagne, France

PROSECCO NINO FRANCO 'RUSTICO' \$47
NV Veneto, Italy

Indulge in

FROZEN GRAPE \$12
*Nino Franco Prosecco and a splash of Cave
Spring late Harvest Riesling*

RIVER CURRANT \$7
*Kayben Farms Black Currant, Cointreau
Cinzano Rosso and Fresh Lemon*

PIMM'S & GINGER \$8
*Pimm's No 1, Rosemary Lemonade
Ginger Beer, Mint*

A Sweet Finish

CAVE SPRING 'INDIAN SUMMER' \$60
2009 Late Harvest Riesling

2007 DOW'S LBV \$50

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CANAPÉ LIST

FROM THE WATER

\$4 EACH

SMOKED HAIDA GWAIH HALIBUT CAKES
Micro Beet Greens

DUNGENESS CRAB & WILD RICE ARANCINI
Pickled Garlic Scape

PACIFIC ALBACORE TUNA & SESAME
Chili & Dulse Crust, Pickled Broxburn Cucumber

COLUMBIA RIVER STEELHEAD LOX &
SALMON CAVIAR * \$5
Smoked Crème Fraiche, Lyalta Pea Tendrils, Potato Chip

GULL VALLEY TOMATO GAZPACHO &
SIDE STRIPE SHRIMP * \$5.50
Cilantro

WOOD OVEN FLATBREAD

\$2.50 PER 2-BITE SIZE PIECE

SMOKED OLD WEST BUFFALO MOZZARELLA
Red Pepper Harissa, Gull Valley Cherry Tomatoes

MITCHELL BROTHER'S BEEF BRESAOLA
Lunch Box Peppers, Lyalta Watercress Pistou, Cashel Blue

DRIVIEW FARMS LAMB
*Puffed Wild Rice, Fairwinds Farm Caerphilly, Popcorn Curry
Pink Peppercorn Yogurt*

VEGETABLE

\$2.50 EACH

RED LENTIL HUMMUS
Roast Tomato Relish, House Made Cracker

BECK FARMS ROASTED CARROT
Old West Buffalo Milk Yogurt, Spiced Oats

HOUSE MADE RICOTTA & TOMATO BRUSCHETTA
Red Fife Crostini

ROMANO BEAN & FAIRWINDS FARM FETA
Moroccan Spiced Cone

FAIRWINDS FARM SMOKED CHÈVRE MACARON*
Tomato Esplette

FROM THE LAND

\$4.50 EACH

DUCK LIVER PÂTE *
Wild Rice Crackling, Okanagan Rhubarb

HOG WILD BOAR TERRINE
Brassica Mustard, Apple Compote, House Made Cracker

KOLB FARMS BISON Pemmican
Saskatoon Berry

NATURALLY RAISED BEEF TARTARE
Blue Cheese Crisp, Smoked Aioli, Pickled Huckleberries

FENNEL SEED ROASTED PORK BELLY
Kimchi Aioli, Canola Seed Brioche

BOWDEN FARM CHICKEN TEMPURA
Cedar Jelly, Spruce

* Indicates gluten-free options

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A SWEET FINISH

DESSERT BITES \$2.50 EACH

FAIR TRADE DARK CHOCOLATE
& SASKATOON BERRY BROWNIES

MAPLE PROFITEROLES

HAND ROLLED FAIR TRADE CHOCOLATE TRUFFLES*

MAPLE WALNUT SQUARES

CHOCOLATE MACARON
& RASPBERRY ESPRESSO GANACHE*

HAND-CRAFTED MINI ICE CREAM CONES

VANILLA BEAN PANNA COTTA WITH
RHUBARB SPRUCE

COOKIES \$1.50 PER COOKIE

CHOCOLATE CHIP COOKIES

RED FIFE SUGAR COOKIES

SALTED CARAMEL, WHITE CHOCOLATE
& PECAN SANDWICH

HAZELNUT & HIGHWOOD CROSSING OATMEAL

**Indicates gluten-free options*

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Later in the Evening

SELECTION OF ARTISAN CHEESE
*Poppycock, House Made Preserves
Fruit & Seed Chips*

\$9 per person

FISH & GAME PLATTER
*Bison Pemmican, Wild Boar Prosciutto
House Cured Juniper Smoked Trout, Game
Terrine, Albacore Tuna Rilletto, House Cured
Salumi, Canola Seed Crackers*

\$9 per person



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

BOX OF FRESH BAKED
COOKIES & SQUARES
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