



2022 PRIVATE DINING

VENUES & CAPACITIES

The Kelly Ballroom

220 seated 350 cocktails 100 classroom

The Rambler

150 seated 250 cocktails

The Executive Boardroom

20 conference

The Turn

50 seated 100 cocktails

The Pavilion

150 seated 300 cocktails





HORS D'OEUVRES

Antipasto Salad

\$95

Shrimp Cocktail

\$175

Crab Cakes

\$175

Crab Stuffed Mushrooms

\$175

Meat & Cheese Tray

\$125

Tomato Bruschetta

\$85

Fresh fruit tray

\$95

Fruit Skewers

\$95

Fresh Vegetable Tray

\$85

Swedish Meatballs

\$75

Mozzarella Sticks

\$85

Artichoke Spinach Dip

\$85

Spinach Dip w/ Pumpernickel

\$85

Grilled Stuffed Portabellas

\$95

Cheese Spread & Crackers

\$70

Mini Reubens

\$85

Spanakopita

\$95

Bacon Wrapped Scallops

\$195

Rumaki

\$130

Potstickers

\$100

Veggie Pinwheels

\$100

Pulled Pork Sliders

\$85

Pretzel Bites

\$85

Pizza Bites

\$85

Mozzarella and Tomato Bites

\$95

Smoked Salmon

\$175

Quinoa Cups

\$95

Avocado Toast

\$95

**Chicken/Tuna Salad on Melba
Toast**

\$95

Steamed Edamame

\$75

All Hors D'oeuvres are priced for 50 pieces (or 25 people) unless otherwise noted.



BUFFET SELECTIONS

SALADS

Potato Salad

Coleslaw

Macaroni Salad

Garden Salad

Caesar Salad

Greek Salad

ENTRÉES

Stuffed Chicken Breast

Chicken Parmesan

Grilled Chicken

Roast Beef

Roast Pork Loin

Baked Ham

Lasagna
Meat or Vegetarian

Italian Sausage

Salmon

Haddock/Cod

Rigatoni w/ sausage

Beef Burgundy

Prime Rib

VEGETABLES

Green Bean Almondines

Glazed Carrots

Fresh Vegetable Medley

California Blend Mixed Veg

Asparagus

STARCHES

Baked Potato

Mashed Potato

Parslied Red Potatoes

Wild Rice

Quinoa

CousCous

DESSERTS

Specialty Cake
Buttercream Frosting

Shortcake w/ Berries

Ice Cream Sundaes

Sherbet/Sorbet

Fruit Cobblers

Lemon Bar

Fresh Baked Cookies



SERVED DINNER SELECTIONS

Wedding Served Dinner 50

Select Three Entrees, One Starch, One Vegetable

Filet Mignon

Prime Rib

New York Strip

Salmon

Haddock/Cod

Stuffed Chicken Breast

Chicken Parmesan

Grilled Pork Chop

Roast Pork Loin

Fettuccini Alfredo

Pasta Primavera

Vegetable Lasagna

Grilled Stuffed Portobello

Pot Roast

SOUPS

Italian Wedding

Garden Vegetable

Broccoli & Cheese

Cream of Mushroom

Seafood Chowder

Pricing is subject to PA state sales tax and 20% gratuity.

All food and beverage not consumed during your function becomes the property of Riverside Golf.

All prices are subject to change and will be confirmed 30 days prior to your function.



THE PAVILION PICNIC BUFFET

Chargrilled Sirloin

Chargrilled NY Strip

Hamburger

Smith's Hot Dogs

Pulled Pork

Ox Roast

Fried Chicken

BBQ Ribs

Potato Salad

Macaroni Salad

Corn on the Cob

Baked Beans

Fruit Salad

Garden Salad

Homemade Brownies



WEDDING BUFFET PACKAGE

Wedding Buffet Dinner 42

Select Three (3) Salads, Three (3) Entrées, one (1) starch & one (1) vegetable
\$2.00 for each additional entrée selection

Carving Station +\$2/person

SUPPLEMENTS

Soup Upgrade +\$2

A wonderful addition to your buffet dinner for only \$1.00 more per person
French Onion +\$3

Sorbet \$3

intermezzo course

CHILDREN

Chicken Fingers, Cheeseburgers or Grilled Cheese \$15

All children's meals come with your choice of fries, veggies or fruit. (Same choice for all)

6 and under Free

7 through 12 half-price for childrens' meals, buffet & served dinners

13 and up, adult pricing

Pricing is subject to PA state sales tax and 20% gratuity.

All food and beverage not consumed during your function
becomes the property of Riverside Golf

All prices are subject to change and will be confirmed thirty (30) days prior to your
function.



BAR PACKAGES

The Wellspring

Jacquin's Vodka
Jacquin's London Tower Gin
Castillo Rum
Tortilla Tequila
Ezra Brooks Bourbon Whiskey
Inverhouse Scotch
Regency Amaretto
Kamora Coffee Liqueur
Peachtree Schnapps

The Speakeasy

Absolut Vodka
Bombay Gin
Bacardi Rum
Captain Morgan Spiced Rum
Jose Cuervo
Jim Beam
Jack Daniels
J & B Scotch
Kahlua Coffee Liqueur
Regency Amaretto
Peachtree Schnapps

The Sophisticate

Ketel One Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan Spiced Rum
Maker's Mark Crown Royal
Dewar's
Kahlua Coffee Liqueur
Disaronno Amaretto

Beer & Wine MP

These sample bar packages have been created to simplify your ordering process.

Additional liquors & brands are available upon request.

All food and beverage not consumed during your function becomes the property of Riverside Golf.

The Rambler



BANQUET EVENT ORDER // BEO

DATE:	_____	SOCIAL:	_____
FUNCTION:	_____	DINNER:	_____
NAME:	_____	ROOM:	_____
PHONE:	_____	GUEST COUNT:	_____
EMAIL:	_____	ARRIVAL TIME:	_____
TABLECLOTHS:	_____	PRICE QUOTED	_____
NAPKINS:	_____	DEPOSIT	_____
DECOR:	_____	ROOM FEE	_____

TABLE ARRANGEMENT	OTHER INSTRUCTIONS

MENU SELECTIONS		
BANQUET	BUFFET	OTHER

PRIVATE DINING CONTRACT

1. **CONTRACT and DEPOSIT:** A signed Private Dining Contract and a five hundred dollar (\$500.00) nonrefundable deposit are required to guarantee the room. Please note that the \$500 deposit will be used as a credit to the bill the night of the event.

2. ROOM FEES:

The Rambler - Buyout: Dependent on Season

The Kelly Ballroom: \$1000

The Turn: \$400

The Executive Boardroom: \$250

The Pavilion: \$500

3. **CANCELLATIONS:** For all cancellations of events, the deposit is forfeited.

4. **MENU SELECTION:** For all functions, Riverside Golf/The Kelly Ballroom must have your selected menu fourteen (14) days prior to the function date. Riverside Golf/The Kelly Ballroom reserves the right to substitute an entrée of equal or greater value at the client's expense if the guest number increases. Riverside Golf/The Kelly Ballroom will charge for the guaranteed number of guests, or the total number served, whichever is greater. If you offer more than two entrées for a served dinner an exact count of each item is required seven (7) days prior to your event.

5. **GUEST GUARANTEE:** For all functions, Riverside Golf/The Kelly Ballroom must have a guest number confirmation seven (7) days prior to function date. Riverside Golf/The Kelly Ballroom will consider this number the guarantee, and it will not be subject to reduction. If no guaranteed number is received within five days prior to function date, Riverside Golf/The Kelly Ballroom will consider the original expected guest number on this contract as the final guest count.

6. **PRICING:** The prices quoted herein for any function which takes place within ninety days after the date of execution of this contract are firm. The prices for any function taking place more than ninety (90) days after the date of execution of this contract are subject to change without notice; however Riverside Golf/The Kelly Ballroom guarantees that food and beverage price increases that impact already signed contracts will not exceed 10%. Our Private Dining Client must confirm menu prices with our manager one week in advance of their planned event.

7. **FOOD AND BEVERAGE:** All Food and Beverages must be purchased and prepared through Riverside Golf/The Kelly Ballroom. The only exception is wedding or birthday cakes, nuts or mints. No other carry-ins are allowed. If a cake is being brought to our Private Dining Center, there is a \$1.50 per person fee for cake cutting and plating. All food and beverage must be consumed on the premises. Leftover Riverside Golf/The Kelly Ballroom food from no shows can not be boxed and taken home. Absolutely NO ALCOHOLIC BEVERAGES may be brought onto the premises, as this is a VIOLATION OF THE PLCB Liquor Code.

8. **BARTENDER FEES:** All groups of 20 or more requesting full liquor service bar that do not buy a bar package, will require a private bartender. A \$75.00 bartender fee will be added to all groups whose bar sales do not meet a minimum \$350.00.

9. **FINAL PAYMENT:** Private Dining Client agrees to pay the current menu price as quoted by manager one week in advance. Final payment for the function must be made at the completion of the function. Payment can be made by cash, certified check, debit or credit card. We accept all major credit cards. Riverside Golf/The Kelly Ballroom cards are not accepted as payment for private dining.

10. **HOURS:** Based on the event.

11. **TAX AND GRATUITY:** A 20% service fee and 6% Pennsylvania sales tax are added to all Private Dining functions.

12. **MEDIA:** We welcome your screen projectors, video presentations, microphones, or P.A. systems to make your event more effective. We ask that you obtain management approval prior to the event. The Executive Boardroom has its own AV system.

13. **ENTERTAINMENT:** No loud entertainment of any kind will be permitted to be brought into Riverside Golf/The Kelly Ballroom by the Client or his/her guests or invitees without prior written consent of Riverside Golf/The Kelly Ballroom management.

14. a.) QUALITY STANDARDS: Riverside Golf/The Kelly Ballroom reserves the right to enforce its quality standards, concerning dress and decorum, at all functions.

14. b.) Riverside Golf/The Kelly Ballroom reserves the right to refuse serving any person who in the judgment of its management is under the influence of alcohol or any controlled substances, or to request that such a person leave the premises. Riverside Golf/The Kelly Ballroom reserves the right to ask for proper identification prior to serving any alcoholic beverages to any person requesting such service. Riverside Golf/The Kelly Ballroom reserves the right to close the bar before the designated ending time should we deem it necessary.

15. DECORATIONS: Decorations must be approved by Riverside Golf/The Kelly Ballroom management. All display exhibits and decorations must conform to fire and safety codes. The Client is responsible for taking down all approved decorations before leaving. Confetti is not permitted. If confetti is brought in, an additional \$150 clean up fee will be charged. If ice sculptures are brought in by the party, they are responsible for set-up and removing the ice sculpture and water associated with it at the end of the event, or a \$150 charge will be assessed.

16. PARKING: Parking is available in our lot .

17. The client agrees to indemnify and hold harmless Anumber1 LLC d.b.a. Riverside Golf/The Kelly Ballroom its agents or employees for any costs incurred, including attorney's fees, arising as a result of any injury to person or damage of property, or any other claim whatsoever resulting from client's use of the premises.

18. Anumber1 LLC d.b.a. Riverside Golf/The Kelly Ballroom is not responsible for damages to or the theft of parked automobiles or contents thereof during the scheduled event.

19. Anumber1 LLC d.b.a. Riverside Golf/The Kelly Ballroom is not responsible for any lost or stolen items.

20. The Client assumes responsibility for any damage that may occur on the premises: this includes any breakage of glasses and/or dishes, damage of walls, carpet, wood flooring, etc. Anumber1 LLC d.b.a. Riverside Golf/The Kelly Ballroom management reserves the right to assess a service charge for any damages and/or excessive clean-up beyond the expected normal range of a planned function.

21. The Client agrees to insure that the event scheduled and any persons in attendance will conduct no illegal activities.

22. Riverside Golf/The Kelly Ballroom shall not be liable for non-performance of this contract when such nonperformance is attributable to labor troubles, disputes or strikes, accidents, government (Federal, State and Municipal) regulations of, or restrictions upon travel or transportation, non-availability of food, beverage or supplies, riots, national emergencies, acts of God an other causes whether enumerated herein or not, which are beyond the reasonable control of Riverside Golf/The Kelly Ballroom preventing or interfering with the restaurants performance of its obligations under this contract.

DATE: _____

SIGNATURE: _____

Date of Event: _____

Event Room: _____

I, the undersigned, have read, understand and agree to adhere to the terms of Riverside Golf/The Kelly Ballroom's Private Dining Contract.

Client _____

Event Representative _____