



RIVERWALK GOLF CLUB

2022 PRIVATE EVENTS

1150 FASHION VALLEY ROAD, SAN DIEGO, CA 921087 | (619)297-4431
WWW.RIVERWALKGC.COM



Room Rental

\$700 Saturday AM

\$1000 Saturday PM

\$500 Friday or Sunday AM

\$700 Friday or Sunday PM

\$400 Weekday AM

\$600 Weekday PM

*Food & Beverage Minimums Apply

Rental Prices are Subject to a 21% Service Charge and Current State Sales Tax

Room Rental Inclusions

Four Hour Event Time

Additional Time to Decorate Prior to Event

All Banquet Tables & Chairs

Linens & Napkins in a Variety of Colors

Elegant Flatware, Stemware & Glassware

Unlimited Beverage Station with Water and Iced Tea

Full Serving Staff with Bartender & Event Manager

Market Lighting on the Veranda & West Patio

Set-Up & Clean Up Service

Plated Breakfast

Good Morning, Burger

- Angus Beef Patty,
Fried Egg, Applewood-Smoked Bacon,
Cheddar Cheese, Lettuce,
Tomato, Mayo on a Toasted Brioche Bun.
With Home Fried Potatoes or Seasonal Fruit
\$17

Chicken & Waffles

Two Belgian Waffles with Fried Chicken,
Powdered Sugar, & Maple Syrup.
Two Eggs Any Style
\$17

Beverage Station

Unlimited Coffee & Orange Juice
\$3

Spicy Skillet

Home Fried Potatoes with Chorizo,
Serrano Peppers, Onion, Cilantro, Cheese
and Topped with Spicy Hollandaise,
Two eggs Any Style and Side of Toast
\$16

Garden Omelot

Sweet Red Onion, Peppers, Tomatoes, Mushrooms
Spinach & Melted Provolone with Home Fried
Potatoes or Seasonal Fruit with Side of Toast
\$17



Menu Prices are Per Guest and Subject to a 21% Service Charge and Current State Sales Tax

Build Your Own Breakfast Buffet

Choose One Entree, One Egg & Two Sides

Entree

Blueberry or Chocolate Chip Multi-Grain Pancakes served with Maple Syrup & Butter

Assorted Mini Pastries (Danishes, Muffins and Scones)

Bourbon Banana Brioche French Toast Served with Raspberry Lemon Sauce

Belgium Waffles with Berries and Syrup

Eggs

Cheesy Scrambled Eggs

Scrambled Eggs with Chorizo

Huevos Rancheros

Traditional Eggs Benedict with Canadian Bacon on a English Muffin

Smoked Salmon & Cream Cheese Eggs Benedict-\$2

Cook to Order Omelet Station -\$3

Sides

Roasted O'Brien Potatoes with Bell Peppers & Onions

Black Beans

Spanish Rice

Applewood Bacon

Sausage Pork Links

Turkey Sausage Links

Vanilla Yogurt & Granola

Seasonal Fruit

Add Additional Side \$3

\$27

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Brunch Buffet

Continental

Fresh Seasonal Fruit, Assorted Pastries
and Yogurt Served with Granola

\$16

South of The Border

Huevos Rancheros, Refried Beans, Cilantro,
Breakfast Potatoes Season Fruit & Traditional
French Toast

\$25

Beverage Station

Unlimited Coffee & Orange
Juice

\$3

Mission Buffet

Cheesy Scrambled Eggs,
Applewood Smoked Bacon, Breakfast
Potatoes, Assorted Pastries, Seasonal Fruit,

\$25

Presidio Buffet

Salami & Provolone Eggs Benedict,
Sausage Links, Breakfast Potatoes,
Multi-Grain Pancakes, Seasonal Fruit,
Orange Juice & Coffee

\$25



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Mimosa & Bloody Mary Bar

Hours	Mimosa	Bloody Mary	Bloody Mary & Mimosa
1	\$10.00	\$11.00	\$16.00
2	\$17.00	\$18.00	\$23.00
3	\$24.00	\$25.00	\$30.00
4	\$31.00	\$32.00	\$37.00



* All Liquor Laws apply *Menu Prices are Per Guest and Subject to a 21% Service Charge and Current State Sales Tax

Plated Lunch

Classic Cheeseburger

Angus Beef, Applewood Bacon, Mayo, Lettuce,
Red Onions, Tomato, Pickles
Cheddar Cheese On Brioche
Served with Fries
\$22

Santa Fe Salad

Crispy Chicken, Lettuce, Pico De Gallo,
Avocado, Jack Cheddar Cheese, Seasoned
Tortillas Strips with House Chipotle Ranch
\$22

Sante Fe Crunch Wrap

Crispy Chicken, Romaine, Pico De Gallo,
Avocado, Cheddar Jack Cheese, Seasoned
Tortilla Strips, Tossed with Chipotle Ranch
Wrapped in a Flour Tortilla
Served with Fries
\$22

Chicken Beranaise

Grilled Chicken, Garlic Mashed Potatoes with
Oven Roasted Vegetables and Gorgonzola
Mix Salad
Buffet Style Option
\$33

Chicken California

Grilled Chicken, Avocado, Bacon, Grilled
Tomato, Poblano Aioli and Pepper Jack
On Toasted Ciabatta
Served with Fries
\$22

Fish & Chips

Battered Crispy Cod with Seasonal French
Fries, Tartar Sauce, Coleslaw and Fresh Limes
\$22

Chicken Piccata

Chicken Breast Sauteed in Lemon Caper
Sauce. Served with Linguine, Parmesan and a
Caesar Salad
Buffet Style Option
\$33

Riverwalk Club

Triple Decker with Turkey, Ham, Bacon,
Swiss, Lettuce, Tomato and Mayo on
Toasted Sourdough
Served with Fries
\$22

Chicken Cobb Salad

Romaine Lettuce, Avocado, Jack Cheddar,
Grape Tomatoes, Egg, Bacon with Ranch
Dressing Add Salmon for \$3
\$22

Traditional Caesar

Grilled Chicken, Parmesan, House Garlic
Croutons, Romaine with Tangy Caesar Dressing
Add Salmon for \$3
\$22

Chicken Teriyaki

Grilled Chicken and Fried Rice with Stir Fry
Vegetables and Mango Citrus Salad
Buffet Style Option
\$33



Hors d'ourves

Displayed

Assorted cheese and crackers with berries and olives | \$6.00

Charcuterie Board with Assorted Gourmet Meats & Cheeses,

Imported Crackers, Assorted Berries and Olives | \$8.00

Crudite Vegetable Platter Served with Remoulade sauce | \$5.50

Artichoke Spinach Dip with Tortilla Chips | \$7.00

Hummus & Pita Chips with Cucumbers & Tzatziki Sauce | \$6.00

Seasonal Fresh Fruit Display | \$5.50

Balsamic Grilled Vegetables with Remoulade sauce | \$6.00

Fresh Made Tortilla Chips & House Salsa | \$5.00

Tortilla Chips with House Salsa & Fresh Guacamole | \$7.00

Passed

Fried Coconut Shrimp with Spicy Sweet & Sour Sauce | \$5.00

Shrimp Scampi Skewers | \$5.00

Teriyaki Beef Skewers | \$4.50

Honey Mustard Chicken Skewers | \$4.50

Italian Meatball with Tangy BBQ Sauce | \$4.50

Roma Tomato Bruschetta | \$4.00

Chicken Pot Stickers with Sweet Soy Dipping Sauce | \$4.50

Vegetarian Spring Rolls with Sesame Ginger Sauce | \$4.00

Chicken & Waffle Bites with Chili Glaze Syrup | \$4.75

Ahi Poke Sashimi Served on a Wonton Chip | \$5.00

Miniature Crab Cakes with Lemon Dill Aioli | \$5.00

Toasted Ravioli with Marinara & Parmesan | \$4.00

Chimichurri Beef Skewers | \$4.50

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Plated Dinner Entrée

Vegetarian

Caprese Gnocchi:

Al dente Potato Gnocchi with Grape
Tomato, Fresh basil, Shallots, Garlic, with a
White Wine Creamy Sauce
\$30.

Primavera Penne:

Bell Peppers, Mushrooms, Spinach, Sweet
Onions, Grape Tomatoes
\$30

Veggie Stir Fry: Assorted Sautéed Veggies
with Sesame Oil & Asian Sauce Served
with Brown Steamed Rice
\$30

Poultry & Fish

Bourbon Chicken

Topped with a Whiskey Cream
Sauce
\$38

Roasted Chicken Breast

With Sun-Dried Tomato Cream
Sauce
\$38

Rosemary & Garlic Chicken

Topped with Lemon & a Spinach
Cream Sauce
\$38

Pan Seared Salmon

Served with Cilantro Lime Cream Sauce
\$44

Herb Panko Crusted Salmon

With Lemon Beurre Blanc
\$44.

Grilled Mahi with Lemon Caper Sauce

\$44

Duet Plates

Herb Roasted Chicken with Bearnaise
& Slow Roasted Tri Tip with Mushroom
Merlot Sauce
\$43

Grilled NY Steak & Shrimp Scampi
Jumbo Shrimp with Shallots, Butter, Wine,
Fresh Parsley, Lemon Juice and Touch
of Cream
\$47

Beef

Slow Roasted Tri Tip
Topped with Mushroom Sauce
\$40

Top Sirlion

Served with Gorgonzola Cream Sauce
Market Price

NY Steak Loin or Filet Mignon
Topped with Creamy Peppercorn Sauce
or Herb Butter
Market Price

All Entrees served with Choice of Salad, Two Sides and Artisan Rolls with Herb Butter

Plated Dinner Side & Salad

Sides

Choice of (2) Two Options

Garlic Mashed Potatoes

Cheddar Cheese Mashed Potatoes

Roasted Garlic Potatoes

Rice Pilaf

Lemon Thyme Wild Rice

Herbed Couscous

Grilled Seasonal Vegetables

Grilled Asparagus

Truffle Mac n' Cheese

Salad

Choice of (1) One Option

Strawberry Arugula Salad

Blood Orange Arugula with Strawberries, Goat Cheese, Shredded Carrots and Candied Walnuts Tossed in an Bloody Orange Vinaigrette

Orange Mandarin Salad

Mixed Lettuce with Oranges, Carrots, Green Onions, Purple Cabbage, Peanuts, Chinese Strips Tossed in a Sesame Oriental Dressing

Gorgonzola Mixed Green Salad

Dried Cranberries, Candied Walnuts, Red Onions Tossed in a Raspberry Dressing

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese & Tangy Caesar Dressing

Mediterranean Salad

Imported Feta, Kalamata Olives, Grape Tomatoes, Cucumber, Sweet Red Onions Tossed in Balsamic Vinaigrette Dressing

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Lunch & Dinner Buffet

A Taste of Italy

Antipasto Salad with Sopressata, Mozzarella,
Roasted Peppers, Grape Tomatoes, Green
Olives
& Italian Vinaigrette

Seafood Penne Pasta in a White Wine Sauce
Roasted Chicken with Pesto Cream Sauce
Eggplant & Vegetable Ratatouille
Rosemary Garlic Potatoes
Parmesan Bread Sticks
\$45

Mediterranean

Greek Salad with Balsamic
Vinaigrette Dressing

Lemon Thyme Chicken with Artichoke Cream
Sauce
Mediterranean Marinated Tri Tip with Tomato
Spinach Cream Sauce
Herb Butter Couscous or Lemon Butter Red
Potatoes
Garlic Roasted Vegetables
\$45

Baja Buffet

Santa Fe Salad
Romaine, Cheddar Jack Cheese,
Avocado, Tomato, Red Onion, Cilantro,
Tortilla Strips & Chipotle Ranch

Cilantro Marinated Chicken with Chipotle
Crema
Grilled New York Steak with Tequila Lime
Sauce
Spicy Cayenne Red Potatoes
Cheesy Zucchini Corn Medley
\$47

San Diegan

Gorgonzola Mix Salad, Dried
Cranberries, Candied Walnuts, Red
Onions Tossed in a Raspberry
Dressing

Slow Roasted Tri Tip with Mushroom Merlot
Sauce
Herb Roasted Chicken with Bearnaise
Cheddar Cheese Mashed Potatoes
Oven Roasted Vegetables
\$45



Riverwalk

Strawberry Arugula Salad
Tossed in an Orange Shallot Vinaigrette
Savory Stuffed (8oz) Chicken with
Sundried Tomato, Spinach, Brie
Cheese and Topped with a
Chardonnay Butter Sauce
Garlic Mashed Potatoes
Grilled Vegetables
\$43

All Buffets Served with Artisan Rolls and Herb Butter

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Food Station

30 Guest Minimum Requirement

Sliders Bar

Certified Angus Beef, Caramelized Onions,
Cheddar Cheese, Pickle & BBQ Pulled Pork
with Cole Slaw on Sweet Hawaiian Roll

Served with Chips, Mayo,
Mustard & Ketchup.

\$19

Fiesta Night

Taco Station with Marinated
Carne Asada & Grilled Chicken

Served with Corn Tortillas, Cilantro, Onions,
Fresh Guacamole, Green & Red Salsa, Sour
Cream, Shredded Cheese, Crispy Tortilla
Chips, Black Beans & Spanish Rice

\$33

The Mac Down

Macaroni & Cheese Bar

Assorted Toppings Include:

Bacon Bits, Steamed Broccoli,
Jalapeno Peppers, Green Onion, Grilled
Chicken, Parmesan Cheese,
Cheddar Jack Cheese & Sour Cream

\$15

Pasta Brothers

Al Dente Penne tossed in Creamy Alfredo
Bow Tie tossed in Tomato Basil Marinara
Sauce with Grilled Seasonal Vegetables

Chicken or Beef Meatballs

Garlic Bread

Caesar Salad

\$25

Add Shrimp \$2



Asian Fusion

Deep Fried Pork Pot Stickers

With Ginger Scallion Dipping Sauce

Chinese Stir Fry Noodles

Honey Lime Siracha Chicken Skewers

Fried Rice & Asian Salad

\$23

Salad Grab

Spring Mix & Romaine Lettuce

Assorted Toppings:

Bacon Bits, Diced Grilled Chicken,

Hard Boiled Eggs, Black Beans, Kernel Corn,

House Croutons, Parmesan, Blue Cheese

Crumbles, Grape Tomatoes, Kalamata Olives,

Chopped Cucumbers, Red Onions

Dressings: Caesar, Ranch & Balsamic

Vinaigrette

\$17

Mr. Potato Bar

Idaho Baked Potato

Assorted Toppings:

Sour Cream, Bacon Bits, Butter,

Shredded Cheddar, Blue Cheese Crumbles,

Chives, Diced Tomatoes & Steamed Broccoli

\$15

Dessert Station

Assorted Display

Choice of 3 Items

Lemon Bars

Chocolate Brownies

Assorted Cookies

Assorted Cheese Cake Bites

\$8

S'Mores Bar

Graham Crackers, Large Marshmallows,
Assorted Cookies, Chocolate Bars, Caramel,
Raspberry Sauce & Milk.

Served on a Camp Fire Display Tray

\$17



Sundae Station

Strawberry & Vanilla Ice Cream
Served with Bananas and Cherries,

Assorted Toppings:

Chocolate, Caramel,

Whipped Cream, Sprinkles & Nuts

\$16

Summer Nights

Watermelon Slices, Lemonade

Build Your Own Ice Cream Sandwiches:

Assorted Cookies, Chocolate Chips,

Powdered Sugar, Sprinkles,

Vanilla & Chocolate Ice Cream,

Reese's and Granola Bar Bites

\$18

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Enhancements



Kids Meals

* Children 12 & Under

All Meals Served with
A Fresh Fruit Cup & Chocolate Chip Cookie

Choice of:

Cheeseburger with French Fries
Cheese Quesadilla with French Fries
Chicken Fingers with French Fries

\$20.00

Rentals

Gold or Silver Charger Plates | \$2.00 per plate

Dance Floor | \$250.00

Picture Removal | \$100.00 each

AV Package | \$200.00

Additional Hour | \$500.00

Fresh Brewed Coffee by the Gallon | \$35.00

Preferred Vendor List Available on Request

*Food & Beverage Minimum Apply

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Beverages by the Glass

- Champagne | \$6
- House Wine | \$6
- Premium Wine | \$8
- House Cocktails | \$6
- Call Cocktails | \$7
- Premium Cocktails | \$8
- Domestic Beer | \$5
- Bottled or Draft Beer | \$6
- Craft Beer | \$7
- Soft Drinks | \$3
- Red Bull | \$5
- Corkage | \$15/bottle



Host by the Hour

Hours	House	Call	Premium
One	\$15	\$19	\$26
Two	\$22	\$26	\$33
Three	\$29	\$33	\$40
Four	\$36	\$40	\$47
On Consumption	\	\	\

Domestic Beer Included in House Packages. Domestic, Craft & Import Beers Included in Call, and Premium Packages

House

Barton's Vodka, Barton's Gin, Early Times Whiskey, Rancho Alegro Blanco

Call

Jim Beam, Beefeater, Malibu, Bacardi, Captain Morgan, Skyy, Milagro Reposado, Cutty Sark

Premium

Crown Royal, Maker's Mark, Jack Daniels, Jameson, Dewar's, Tito's, Absolut, Glenfiddich 12yr, Glenlivet 12yr, Macallan 12yr, Johnny Walker Black, Bombay Sapphire, Don Julio, Patron Silver, Kettle One, Grey Goose

*Bartenders are required 1 per 75 Guests at \$125 each

General Information & Contracting

- **Food & Beverage:** Enclosed is a list of possible menu selections. The listed items are by no means the limit of what our Executive Chef can create for your event. We can also accommodate vegetarian, vegan & gluten free meals. We would be pleased to assist you in designing a menu to best accommodate your needs.
- **Guarantee Event Counts & Minimums:** Contact the Events Department for specific month minimums. Your final guaranteed guest count is due 10 days prior to your event date. From this point your guest count can not go down but can increase until 3 days prior to your event date. The guest count can be lower than the initial estimated amount but the food and beverage minimum must be met.
- **Deposit & Payments:** To confirm your date reservation, an initial deposit of 25% of your total estimate will be due at signing of your contract. An additional deposit of 50% will also be due 6 months prior to your event date. The remaining final balance and final count will be due 14 days prior to your event date.
- **Cancellation:** All deposits are non-refundable and non-transferable. Deposits and payments can be made by credit or debit card, check or Cash. Final payments can not be made via personal check.
- **Pricing, Service Charge & Tax:** Prices are subject to a 21% club service charge and California state sales tax at the current rate. Menu prices cannot be guaranteed until 90 days prior to your event date. Prices and packages are subject to change without notice. Riverwalk Golf Club houses several events and reserves the right to hold multiple events on any given day.
- **Decorations:** We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Event Sales Director. All Signs and decorations must be professional quality. Glitter, confetti, rice and birdseed are not permitted. All candles must be contained in a glass enclosure. Client at commencement of the event must take all decorations and client property brought to the venue away. Riverwalk Golf Club is NOT responsible for any items that are left at the club.
- **Rentals:** Event rentals must go through Riverwalk Golf Club. In the case that Riverwalk Golf Club makes an allowance for an outside company to source goods through the venue, Riverwalk reserves the right to obtain proper licencing. All rentals must be of professional quality and must receive prior approval from the Events team.
- **Liability:** Riverwalk Golf Club is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guest located on the club property prior to, during or subsequent to any function. The host is responsible for any damages incurred to the club, including those involving the use of any independent contractor arranged by the host or their representative.