



RIVERWALK GOLF CLUB

2024 WEDDING GUIDE

1150 FASHION VALLEY ROAD, SAN DIEGO, CA 92108 | (619) 297-4431

WWW.RIVERWALKGC.COM

Congratulations!

Welcome to Riverwalk Golf Club

Located in the heart of San Diego, you and your guests will feel removed as you gaze at the expansive views, feeling insulated from the city but never isolated. Our beautiful clubhouse offers a unique indoor and outdoor space, providing an upscale ambiance that is customizable for your wedding.

Allow yourself to escape the wedding prep stress and instead enjoy the planning process while in the hands of our exceptional team. We are here to provide unsurpassed service and a level of care fitting for a couple embarking on one of the most important days of their lives.

With a masterful culinary team we offer packages across a wide range knowing all too well that no two events are ever the same, nor should they be. We strive to customize at every turn to ensure your wedding is truly and uniquely "You", and that your guests leaving feeling the same.

Welcome to Riverwalk, where your walk down the aisle is only the beginning!



Ceremony Packages

You choose the backdrop that is right for your special day.
The Riverside location provides expansive views of the golf course and the arch bridge
The elevated and secluded Clubhouse Veranda hosts a backdrop of Mission Valley



Riverside
\$2,000



Veranda
\$1,000

All Ceremonies Include: Private Ceremony Location | White Garden Chairs
Fruit Infused Water Station | One Hour Rehearsal
Access to Scenic Locations on Golf Course For Photo Session

Pricing subject to 22% Service Charge & Current Sales Tax. Gratuity is optional and not included in Service Charge.

Wedding Packages

Silver

6 Hours of Event Time
Selection of Two Hors d'oeuvres
One Hour Hosted House Bar
Selection of One Plated Entrée
Vegetarian Option
Unlimited Soft Beverage Station
Champagne Toast
Cake Cutting Service
Choice of Colored Linens & Napkins
Three Votive Candles per Table
Dance Floor (12' x 16')
Complimentary Tasting for Two

Gold

6 Hours of Event Time
Selection of Three Hors d'oeuvres
One Hour Hosted Call Bar
Selection of Two Plated Entrees
Vegetarian Option or Buffet Dinner
Wine Service with Dinner
Unlimited Soft Beverage Station
Champagne Toast
Cake Cutting Service
Choice of Satin, Matte, Pintuck or
Shantung Linens & Napkins
Chiavari Chairs & Cushions
Gold or Silver Charger Plates
Three Votive Candles per Table
Dance Floor (12' x 16')
Complimentary Tasting for Two

Platinum

6 Hours of Event Time
Welcome Champagne
Selection of Three Hors d'oeuvres
One Station Appetizer
Three Hours Hosted Premium Bar
Plated Duet Entrée or Buffet Dinner
Wine Service with Dinner
Unlimited Soft Beverage Station
Champagne Toast
Cake Cutting Service
Choice of Satin, Matte, Pintuck or
Shantung Linens & Napkins
Chiavari Chairs & Cushions
Gold or Silver Charger Plates
Three Votive Candles per Table
Dance Floor (12' x 16')
Complimentary Tasting for Two



Silver

Hors d'oeuvre

CHOOSE TWO

Teriyaki Beef Skewers

Honey Mustard Chicken Skewers

Chicken Pot Stickers

spicy Asian sauce

Vegetarian Spring Rolls

Sesame Ginger Sauce

Chicken & Waffle Bites

Fresh Berries, Raspberry Mint Syrup

Portobello Crostini

Goat Cheese, Chives, Balsamic Glaze

Tomato Basil Bruschetta

Balsamic Drizzle

Starter

CHOOSE ONE

Mandarin Salad

Mixed Greens, Orange Segments, Carrots,
Red Onion, Purple Cabbage, Tossed in
Asian Sesame Dressing

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese and
Tangy Caesar Dressing

Mediterranean Salad

Feta cheese, Kalamata olives, Grape Tomatoes,
Cucumber and Sweet Red Onion Tossed in a
Balsamic Vinaigrette

Served With Artisan Rolls and Butter

Main

CHOOSE ONE

Parmesan Crusted Chicken

Lime Butter Sauce,
Garlic Mashed Potatoes,
Oven Roasted Vegetables

Rosemary & Garlic Chicken

Lemon Spinach Sauce,
Garlic Mashed Potatoes,
Grilled Asparagus

Pan Seared Salmon

Citrus Cream Sauce,
Lemon-Thyme Rice,
Grilled Asparagus

Slow Roasted Tri Tip

Mushroom Merlot Sauce,
Mashed Potatoes,
Oven Roasted Vegetables

Vegetarian Options Available



Gold

Hors d'oeuvre

CHOICE OF THREE

Shrimp Scampi Skewers

Teriyaki Beef Skewers

Honey Mustard Chicken Skewers

Chicken Pot Stickers

Spicy Asian Sauce

Vegetarian Spring Rolls

Sesame Ginger Sauce

Chicken & Waffle Bites

Fresh Berries, Raspberry Mint Syrup

Portobello Crostini

Goat Cheese, Chives, Balsamic Glaze

Coconut Shrimp

Sweet & Sour Sauce

Tomato Basil Bruschetta

With Balsamic Glaze

Starter

CHOOSE ONE

Strawberry Arugula Salad

Goat Cheese, Fresh Strawberries, Arugula,
Shredded Carrots, Candied Walnuts Tossed in a
Blood Orange Vinaigrette

Mandarin Salad

Mixed Greens, Orange Segments, Carrots,
Red Onion, Purple Cabbage,
Asian Sesame Dressing

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese and Tangy
Caesar Dressing

Mediterranean Salad

Feta Cheese, Kalamata Olives, Grape Tomatoes,
Cucumber and Sweet Red Onion Tossed in
Balsamic Vinaigrette

Served With Artisan Rolls and Butter

Main

CHOOSE TWO*

Slow Roasted Tri Tip
Mushroom Merlot Sauce

Herb Roasted Chicken
Béarnaise Sauce

Rosemary Garlic Chicken
Lemon Spinach Cream Sauce

Pan Seared Salmon
Lemon Capers Sauce

Shrimp Scampi Skewers

SIDES

Roasted Asparagus

Garlic Mashed Potatoes

Lemon Thyme Rice

Roasted Vegetables

Herb Couscous

Rosemary Garlic Potatoes

*If More Than One Plated Entrée Is Offered,
A Place Card Is Required For Each Guest
(Does Not Apply To Buffet Service)

Platinum

Hors d'oeuvre

CHOOSE ONE

Baked Brie en Croute

Served with Gourmet Crackers,
Dried Fruit & Marmalade

Charcuterie Board

With Assorted Gourmet Meats & Cheeses,
Imported Crackers, Assorted Berries & Olives

Vegetable Crudités Platter

Served with Remoulade sauce

Artichoke & Spinach Dip

With Tortilla Chips

Hummus & Pita Chips

With Cucumbers & Tzatziki Sauce

Seasonal Fresh Fruit Display

With Yogurt Dipping Sauce

Hors d'oeuvre

CHOOSE THREE

Coconut Shrimp

Sweet & Sour Sauce

Shrimp Scampi Skewers

Teriyaki Beef Skewers

Honey Mustard Chicken Skewers

Mini Crab Cakes

Lemon Aioli

Chicken Pot Stickers

Spicy Asian Sauce

Vegetarian Spring Rolls

Sesame Ginger Sauce

Chicken & Waffle Bites

Fresh Berries, Raspberry Mint Syrup

Portobello Crostini

Goat Cheese, Chives, Balsamic Glaze

Ahi Poke Shooter

Crispy Onion Chipotle Aioli

Tomato Basil Bruschetta

Balsamic Glaze

Starter

CHOOSE ONE

Strawberry Arugula Salad

Blood Orange Arugula with Strawberries,
Goat Cheese, Shredded Carrots
Tossed in an Orange Shallot Vinaigrette

Mandarin Salad

Mixed Lettuce with Oranges, Carrots, Green
Onion, Purple Cabbage, Peanuts,
Chinese Strips 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 and
Tangy Caesar Dressing

Mediterranean Salad

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

Pricing subject to 22% Service Charge & Current Sales Tax. Gratuity is optional and not included in Service Charge.

Platinum



Mediterranean Buffet

Greek Salad
Balsamic Vinaigrette Dressing

Lemon Thyme Chicken
Artichoke Cream Sauce

Marinated Tri Tip
Tomato Spinach Cream Sauce

Herb Butter Couscous

Lemon Butter Red Potatoes

Perfect Pair

CHOOSE TWO

Parmesan Crusted Salmon
Citrus Cream Sauce

Top Sirloin Steak
Béarnaise Sauce

Grilled New York Steak
Peppercorn Sauce

Beef Short Ribs
Red Wine Tomato Sauce

Grilled Swordfish
Lemon Basil Sauce

Chicken Saltimbocca
Chardonnay Butter Sauce

Prime Rib Carving Station (+\$150)

Horseradish Cream, Au Jus

SIDES

Roasted Asparagus
Garlic Mashed Potatoes
Lemon Thyme Rice
Roasted Vegetables
Herb Couscous
Rosemary Garlic Potatoes
Oven Roasted Vegetables

San Diegan Buffet

Gorgonzola Mix Salad
Raspberry Vinaigrette

Slow Roasted Tri Tip
Mushroom Merlot Sauce

Blackened Chicken
Mango Pineapple Salsa

Cheddar Cheese Mashed Potatoes

Roasted Seasonal Vegetables

Taste of Italy Buffet

Antipasto Salad
Dry Salami, Mozzarella, Roasted Peppers, Grape
Tomatoes, Green Olives, Italian Vinaigrette

Seafood Penne Alfredo

Parmesan Crusted Chicken
Marinara and Mozzarella

Roasted Garlic Potatoes

Grilled Zucchini
with Peppers & Mushrooms

Garlic Bread Sticks

Baja California Buffet

Roasted Corn Salad
Romaine, Cucumber, Tomato, Red Onion and Cotija
Cheese Tossed in a Cilantro-Lime Vinaigrette

Oven Roasted Chicken
Green Tomatillo Cream Sauce

Grilled NY Steak
Tequila Cream Sauce

Paprika Seasoned Potatoes

Cheesy Zucchini Medley

Stations, Kids & Late Night Snacks

Stations

Sliders Bar

Angus Beef

With Tomato, Onion, Pickle & Cheddar

BBQ Pulled Pork

With Pineapple Coleslaw

Crispy Buffalo Chicken

With Lettuce, Ranch & Provolone

Served on Mini Brioche Buns with
Assorted Seasoned Fries, Ketchup & Ranch
\$22

The Mac Down

Macaroni & Cheese Bar with Assorted Toppings
Bacon Bits, Jalapeno Peppers, Green Onion,
Parmesan Cheese, Cheddar & Sour Cream
\$16

Mr. Potato Bar

Butter, Sour Cream, Bacon Bits,
Shredded Cheddar, Shaved Parmesan & Chives
\$16

Asian Fusion

Deep Fried Pork Pot Stickers with
Spicy Asian Sauce, Chinese Stir Fry Noodles
Honey Lime Sriracha Steak Skewers
Pork Fried Rice and Mandarin Salad
\$25

Kids Meals

CHOOSE ONE

Cheeseburger

Cheese Quesadilla

Chicken Fingers

All Meals Served with French Fries,
Fresh Fruit & Chocolate Chip Cookie
\$20

* Children 12 & Under

Vendor Meals

Chef's Choice
\$42



Dessert Stations

Assorted Minis

CHOOSE THREE

Lemon Bars, Chocolate Brownies,
Peanut Butter Brownies, Assorted Cookies,
Assorted Cheesecake Bites
\$8

Sundae Station

Strawberry, Chocolate & Vanilla
Ice Cream served with Bananas, Berries, Nuts,
Cherries, Chocolate Chips, Sprinkles and
Whipped Cream
\$18

S'Mores Bar

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

Served on a Campfire Display Tray
\$18

Enhancements



Rentals

Gold or Silver Charger Plates

Dance Floor

Main Wall Picture Removal

AV Package

Additional Hour Available on Request

Beverage Service

Design Your Own Bloody Mary Bar

Mimosa Bar

Gallon of Fresh Brewed Coffee

Champagne Toast

Hosted Bar Options

Cash Bar

Corkage Fee

Wine Service

Signature Specialty Drinks

*Food & Beverage Minimum Applies

Preferred Vendor List Available

Menu Prices are Per Guest and Subject to a 22% Service Charge and Current State Sales Tax. Gratuity is optional and not included in Service Charge

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. For plated catered meals offering more than one entree choice, place cards are required.
- **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 cannot 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. Riverwalk Golf Club prepares for 5% over the guaranteed guest count. Any additional meals requested will be billed for at 150% of the contracted entree price.
- **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 10 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, or check. Final payments cannot be made via personal check.
- **Pricing, Service Charge & Tax:** Prices are subject to a 22% 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. Gratuity is optional and is not included in the 22% club service charge.
- **Decorations:** We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Director of F&B. All Signs and decorations must be professional quality. Glitter, confetti, rice and birdseed are not permitted. A \$250 cleaning fee will be billed if these items are used. All candles must be contained in a glass enclosure. At commencement of the event all decorations and client property must be removed without prior authorization. Riverwalk Golf Club is NOT responsible for any items that are left at the Club.
- **Rentals:** Event rentals must go through Riverwalk Golf Club or its approved vendors. Riverwalk reserves the right to obtain proper licensing. All rentals must be of professional quality and receive prior approval from the Events Team.
- **Liability:** Riverwalk Golf Club is not responsible for damage or loss of 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.
- **Entertainment:** Riverwalk Golf Club complies with the City of San Diego's Noise Ordinance requiring reduced noise levels during the hours of 10:00 pm and 7:00 am and reserves the right to regulate the level of music during your event.