



RIVERWALK GOLF CLUB

2025 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
\$2,500



Veranda
\$1,500

All Ceremonies Include: Private Ceremony Location | White Resin 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

\$85/person

5 Hours of Event Time
Selection of Two Hors d'oeuvres
Selection of One 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

\$105/person

5 Hours of Event Time
Selection of Three Hors d'oeuvres
Selection Between Two 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

\$135/person

5 Hours of Event Time
Welcome Champagne
Selection of Three Hors d'oeuvres
One Station Appetizer
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



Hors D'oeuvres

Shrimp Scampi Skewers

Teriyaki Beef Skewers

Honey Mustard Chicken Skewers

Chicken Pot Stickers
Spicy Asian Sauce

Vegetarian Spring Rolls
Sesame Ginger Sauce

Mini Crab Cakes
Lemon Aioli

Ahi Poke Shooter
Crispy Onion Chipotle Aioli

Portobello Crostini
Goat Cheese, Chives, Balsamic Glaze

Coconut Shrimp
Sweet & Sour Sauce

Tomato Basil Bruschetta
With Balsamic Glaze

Chicken & Waffle Bites
Fresh Berries, Raspberry Mint Syrup

Salad

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, Fried Noodles in a Sesame 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, Pepperoncini, Cucumber, Sweet Red Onions. Tossed in Balsamic Vinaigrette Dressing

Served with Artisan Rolls and Butter



Entrees



Cajun Chicken

Mango Pineapple Salsa

Herb Roasted Chicken

Béarnaise Sauce

Rosemary Garlic Chicken

Lemon Spinach Cream Sauce

Roasted Chicken Breast

Sun-dried tomato cream sauce

Parmesean Crusted Chicken

Lime Cream Sauce

Top Sirloin

Bernaise Sauce

New York Steak

Creamy Peppercorn Sauce

Beef Short Ribs

Red Wine Tomato Sauce

Slow Roasted Tri Tip

Mushroom Merlot Sauce

Shrimp Scampi

Olive Oil, Garlic, Lemon, Butter, White Wine, and Parmesean with Linguine Noodles

Herb Panko Crusted Salmon

Creamy Citrus Sauce

Parmesean Crusted Salmon

Creamy Citrus Sauce

Pan Seared Salmon

Lemon Caper Sauce

Cajun Chicken Penne

Sweet Onion, Colored Bell Peppers, Mushrooms, Wine, Cream, & Parmesean

Shrimp Scampi Skewers

Cheddar Cheese Mashed Potatoes

Roasted Vegetables

Herb Couscous

Rosemary Garlic Potatoes

Roasted Asparagus

Truffle Mac n' Cheese

Grilled Seasonal Vegetables

Rice Pilaf

Garlic Mashed Potatoes

Lemon Thyme Wild Rice

SIDES

Choose 2

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

Additional Platinum Selections

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 Cruités 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

Entrees

Grilled Swordfish
Lemon Basil Sauce

Chicken Saltimbocca
Chardonnay Butter Sauce

Prime Rib Carving
Station (+\$150)
Horseradish Cream, Au Jus

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

Hosted Bar

Cash Bar



Hours	Soft	Well	Call	Premium
1	\$10.00	\$15.00	\$19.00	\$26.00
2	\$17.00	\$22.00	\$26.00	\$33.00
3	\$24.00	\$29.00	\$33.00	\$40.00
4	\$31.00	\$36.00	\$40.00	\$47.00

Well

Barton's Vodka, Barton's Gin,
Barton's Whiskey, Monte Alban Tequila

Call

Buffalo Trace, Tanqueray, Absolut, Bacardi,
Captain Morgan, Espolon Reposado

Premium

Crown Royal, Maker's Mark, Jack Daniels,
Jameson, Tito's, Johnny Walker Black,
Don Julio, Ketel One, Grey Goose

Wine

House Wine Glass | \$6
Premium Wine Glass | \$7 - \$11
Champagne or Cider | \$6
House Wine Bottle | \$20
Premium Wine Bottle | \$31 - \$50
House Champagne Bottle | \$20

Beer

Craft Beer on Tap | \$7- \$10
Micro Draft/Import Can | \$7- \$9

Keg (Prices Vary)

Domestic 15 Gallon | \$400
Import 15 Gallon | \$500
Import 5 Gallon | \$275
Craft 15 Gallon | prices vary

Spirits

Well Drinks | \$6
Call Drinks | \$7
Premium Drinks | \$8
Super Premium Drinks | \$9 - \$15



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 7 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.