



RIVERWALK GOLF CLUB

# 2025 PRIVATE EVENTS

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



# Room Rental Inclusions With Food and Beverage Minimum

Four Hour Event Time

Additional Time to Decorate Prior to Event

All Banquet Tables & Chairs

Linens & Napkins in a Variety of Colors

Flatware, Stemware & Glassware

Unlimited Beverage Station with Water and Iced Tea

Full Serving Staff with Bartender

Market Lighting on the Veranda & West Patio

Set-Up & Clean Up Service

\*Food & Beverage Minimums Apply - Rental Prices are Subject to a 22% Service Charge and Current State Sales Tax  
Gratuity is optional and not included in Service Charge

# Buffet Breakfast

Beverage Station with Coffee and Fresh Orange Juice Included

## Sunrise Breakfast Sandwich

Scrambled Eggs, Crisp Bacon, Avocado and Cheddar Cheese on a Toasted Croissant.

Served with Country Potatoes \$21

## Presidio Toast

Fried Egg, Avocado, Tomato and Bacon Bits Drizzled with Balsamic Glaze on Sourdough.

Served with Country Potatoes \$20

## Mission Scramble Bowl

Hickory Smoked Ham, Bell Peppers, Sweet Red Onion, Tomatoes, Mushrooms, Scrambled Eggs, Cheddar Cheese, Breakfast Potatoes and English Muffin \$21

## Mission Toast

Smoked Salmon, Herbed Cream Cheese, Avocado, Red Onion, Grape Tomatoes, Capers and Balsamic Glaze.

Served with Fresh Fruit \$21

## Garden Omelet

Spinach, Grape Tomatoes, Colored Bell Peppers, Onions and Melted Provolone. Served with Country Potatoes and

English Muffin \$20

## Continental Breakfast

Assorted Pastries, Yogurt Parfait with Granola, Sliced Fresh Fruit \$18

## American Breakfast

Two Scrambled Eggs with Two Sausage Patties, Country Potatoes & Toasted English Muffin \$20



# Build Your Own Breakfast Buffet

Includes Beverage Station with Coffee and Fresh Orange Juice \$29

Choose One from each Category

## Proteins

Crisp Bacon  
Turkey Sausage Links  
Sausage Patties

## Griddle

Blueberry Multi-Grain Pancakes served with Maple Syrup & Butter  
Assorted Mini Pastries (Danishes, Muffins and Scones)  
Bourbon Banana French Toast Served with Raspberry Lemon Sauce  
Belgian Waffles with Fresh Berries and Syrup

## Eggs

Cheesy Scrambled Eggs  
Chorizo & Eggs  
Riverwalk Eggs Benedict with Canadian Bacon and Jalapeno Hollandaise  
Cook to Order Omelet Station + \$3

## Sides

Country Potatoes  
Refried or Black Beans & Rice

Seasonal Fresh Fruit  
Yogurt & Granola



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

# Hors d'oeuvres

## **Charcuterie Board \$8**

Gourmet Meats and Cheeses, Crackers, Fresh Fruit & Olives

## **Spinach & Artichoke Dip \$7**

Crispy Chips

## **Fresh Fruit Display \$7**

Assorted Melon, Pineapple and Fresh Berries

## **Chips & Fresh Salsa \$5**

Add Guacamole +\$3

## **Mini Crab Cakes \$6**

Lemon Aioli

## **Chicken & Waffle Bites \$5**

Assorted Berries & Raspberry-Mint Syrup

## **Vegetarian Spring Rolls \$5**

Sesame Ginger Sauce

## **Coconut Shrimp \$5**

Sweet Chili Sauce

## **Vegetable Crudités \$7**

With Red Pepper Hummus and Remoulade

## **Hummus and Pita Chips \$7**

Roasted Red Pepper Hummus, Tzatziki Sauce & Cucumber

## **Ahi Poke Shooter \$6**

Crispy Onions and Chipotle Aioli

## **Balsamic Grilled Vegetables \$7**

Served with Red Pepper Hummus & Remoulade

## **Honey Mustard Chicken Skewers \$5**

Assorted Berries & Raspberry-Mint Syrup

## **Tomato Basil Bruschetta \$5**

Fresh Parmesan and Balsamic Glaze on Crostini

## **Portobello Crostini \$5**

Goat Cheese, Chives and Balsamic Glaze

## **Teriyaki Beef Skewers \$6**

## **Barbecue Meatballs \$5**

# Buffet Dinner Entrée

## Pasta

### Cajun Chicken Penne

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

\$38

### Shrimp Scampi

Olive Oil, Garlic, Lemon, Butter, White  
Wine and Parmesan with Linguine

\$38

## Fish

### 6 oz Herb Panko Crusted Salmon

Creamy Citrus Sauce \$42

### 6 oz Pan Seared Mahi Mahi

Lemon Caper Sauce \$42

### 6 oz Grilled Swordfish

Lemon Basil Sauce \$44

## Poultry

### Caribbean Chicken

Mango Pineapple Salsa

\$38

### Parmesan Crusted Chicken

Lime Cream Sauce

\$38

### Rosemary & Garlic Chicken

Lemon Spinach Sauce

\$38

## Beef

### Slow Roasted Tri Tip

Mushroom Merlot Sauce

\$40

### Top Sirloin

Béarnaise Sauce

\$45

### NY Steak

Creamy Peppercorn Sauce

\$45

### Beef Short Ribs

Red Wine Tomato Sauce

\$45

## Duet Plates

New York Steak & Shrimp Scampi

\$48

Short Ribs & Panko Crusted Salmon

\$48

Parmesan Crusted Chicken with Lime Cream Sauce

Slow Roasted Tri Tip with Mushroom Merlot Sauce

\$45

# Dinner Sides & Salads

## Sides

Choose Two Options

Garlic Mashed Potatoes

Cheddar Cheese Mashed Potatoes

Rosemary Garlic Potatoes

Rice Pilaf

Lemon Thyme Wild Rice

Herbed Couscous

Grilled Seasonal Vegetables

Grilled Asparagus

Truffle Macaroni and Cheese

## Salad

Choose One Option

### Strawberry Arugula Salad

Goat Cheese, Shredded Carrots, Candied Walnuts & Orange Vinaigrette

### Mandarin Salad

Mixed Lettuce with Carrots, Red Onion, Crispy Noodles,  
Asian Sesame Dressing

### Gorgonzola Mixed Green Salad

Dried Cranberries, Candied Walnuts, Red Onion, Raspberry Vinaigrette

### Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese & Tangy Caesar Dressing

### Mediterranean Salad

Feta Cheese, Kalamata Olives, Grape Tomatoes, Cucumber,  
Sweet Red Onion, Balsamic Vinaigrette Dressing

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# Lunch & Dinner Buffet

## A Taste of Italy

### Antipasto Salad

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

### Shrimp & Scallop Penne Alfredo

Parmesan Crusted Chicken  
With Marinara and Mozzarella

### Rosemary Garlic Potatoes

### Oven Roasted Asparagus

Parmesan Bread Sticks  
\$45

## Riverwalk

### Strawberry Arugula Salad

Goat Cheese, Shredded Carrots, Candied Walnuts, Orange Vinaigrette

### Stuffed (8oz) Chicken Saltimbocca

Prosciutto, Sage, Gruyere With a Chardonnay Butter Sauce

Garlic Mashed Potatoes  
Grilled Vegetables

Dinner Rolls & Butter  
\$43

## San Diegan

### Gorgonzola Mix Salad

Dried Cranberries, Candied Walnuts, Red Onions, Raspberry Dressing

### Slow Roasted Tri Tip

with Mushroom Merlot Sauce

### Caribbean Chicken

Mango Pineapple Salsa

Cheddar Cheese Mashed Potatoes  
Oven Roasted Seasonal Vegetables

Dinner Rolls with Butter  
\$45



## Baja Buffet

### Rosarito Style Caesar Salad

Cotija Cheese, Crispy Tortilla Strips  
With Chipotle Caesar Dressing

### Cilantro Chicken

With Tequila Lime Sauce

### Strip Loin Steak

Chimichurri Sauce

Spicy Roasted Potatoes  
Zucchini Corn Medley

Dinner Rolls with Butter  
\$45

## Mediterranean

### Greek Salad

Romaine, Feta, Kalamata Olives,  
Grape Tomatoes, Red Onion With  
Balsamic Vinaigrette

### Rosemary Garlic Chicken

Lemon Butter Sauce

### Marinated Tri Tip

Red Wine Tomato Sauce

Roasted Potatoes  
Garlic Roasted Vegetables

Artisan Rolls & Butter  
\$45



# Food Station

Minimum of 30 guests required

## Sliders Bar

Classic Angus Beef Sliders with  
Onions, Pickles and Cheddar Cheese

BBQ Pulled Pork Sliders with  
Pineapple Coleslaw

Crispy Buffalo Chicken with  
Lettuce, Ranch and Provolone

All served on Mini Brioche Buns with Assorted  
Steak Fries, Ketchup & Ranch for Dipping

**\$22**

## Fiesta Night

Choice of Carne Asada,  
Roasted Chicken or Al Pastor Carnitas  
With Refried Beans, Mexican Rice,  
Guacamole, Salsa, Cheese, Chipotle  
Crema, Onions, Cilantro, Flour Tortillas  
and Tortilla Chips

**\$32**

## Asian Fusion

Deep Fried Chicken Pot Stickers  
With Spicy Asian Dipping Sauce,  
Stir Fry Vegetables,  
Honey Lime Sriracha Steak Skewers  
Pork Fried Rice & Mandarin Salad

**\$25**

## The Mac Down

Macaroni & Cheese Bar  
Assorted Toppings Include:  
Bacon Bits, Jalapeno Peppers,  
Green Onion, Parmesan Cheese,  
Cheddar Jack Cheese & Sour Cream

**\$16**

## Salad Grab

Spring Mix & Romaine Lettuce  
Assorted Toppings:  
Bacon Bits, Hard Boiled Eggs, Black Beans,  
Kernel Corn, Garlic Croutons,  
Parmesan, Shredded Cheddar, Grape  
Tomatoes, Kalamata Olives, Cucumbers and  
Red Onion

Dressings: Russian, Balsamic Vinaigrette and  
Ranch Dressings

**\$18**

## Mr. Potato Bar

Idaho Baked Potatoes  
Assorted Toppings:  
Sour Cream, Bacon Bits, Butter,  
Shredded Cheddar, Shaved Parmesan  
and Chives

**\$16**

# Desserts

## Assorted Dessert Tray

Lemon Bars  
Chocolate Brownies  
Assorted Cheesecakes  
\$8

## NY Cheesecake

Plated Classic New York Style  
Cheesecake Featuring a Buttery  
Graham Cracker Crust and Topped  
with a Raspberry Lemon Sauce and  
Fresh Mint  
\$7

## Chocolate Lava Cake

Plated Rich Chocolate Cake with a  
Molten Center of Callebaut Belgian  
Chocolate Served with Berries and  
Caramel Drizzle  
\$7

## Assorted Cookie Plate

Fresh Baked Oatmeal Raisin,  
White Macadamia Nut and  
Chocolate Chip Cookies  
\$7

## Ice Cream Sundae Bar

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

## Creme Brulee

Plated Creamy Vanilla Bean  
Custard Served with Seasonal  
Berries and Mint  
\$7

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# 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 - \$46  
House Champagne Bottle | \$20

## Beer

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

## Kegs

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

## Liquor

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



# 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.