

# EVENT CENTER

## BANQUET MENU

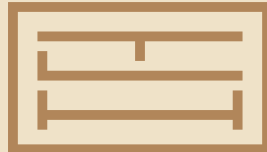


## BANQUET MENU

At Rivers Casino & Resort, we take pride in providing you with the best banquet, conference facilities, dining and entertainment that the greater Capital Region has to offer. Come see for yourself what sets us apart.

Rivers Casino is a 50,000-square-foot entertainment complex on the shores of the Mohawk River. Open 24 hours a day, 7 days a week, Rivers is Upstate New York's most engaging destination. Visit us today and get your hands on over 1,200 slots, 60 table games, six restaurants and three bars featuring daily live entertainment.

The Sales Team will coordinate every detail of your event and will work closely with each of the departments within the facility to make your event a complete success. Enjoy the culinary partnership with the award-winning Mallozzi Family. Finish your event with the delicious creations from Villa Italia Bakery.



## THE LANDING HOTEL

**Complete your package with guest rooms at our hotel.**





## HORS D'OEUVRES

One-Hour Service



## CHEF INSPIRED ROTATING HOT HORS D'OEUVRES

Choice of Three Selected Items from Our List Along with  
Chef Inspired Items Continually Passed for One Hour

## BUTLER PASSED HORS D'OEUVRES

### Hors D'Oeuvres to Choose From:

Short Rib Croquette, Red Wine Demi  
Port Wine Poached Pear, Brie Cheese, Crostini  
Blackened Shrimp, Guacamole  
Meatball Au Poivre  
Wild Mushroom Flatbread, Goat Cheese, Truffle Oil  
Beef or Chicken Satay, Thai Peanut Sauce  
Spanakopita, Pickled Red Onions, Balsamic Glaze  
Chicken Cordon Bleu Bites, Honey Mustard  
Black and Bleu Crostini, Sun-Dried Tomato Pesto  
Vegetable Spring Rolls, Sweet Chili Sauce  
Buffalo Chicken Taco, Blue Cheese Mousse  
Bacon Wrapped Scallops

### High Roller Hors D'Oeuvres to Choose From:

(Additional Charge Per Person, Per Selection)

Mini Lobster Roll, Lemon Aioli, Chives  
Jumbo Shrimp Cocktail, Cocktail Sauce, Lemon  
Ahi Tuna Taco, Wasabi, Microgreens  
Roasted Garlic Lamb Chops, Arugula Pesto  
Crispy Goat Cheese Coin, Fig and Onion Jam





## DISPLAYS

35-Guest Minimum

These selections are limited to the same room or space for a two-hour maximum presentation time and may neither be extended nor transferred to other locations.



## COCKTAIL PARTY

(Three Hour Event and Food Served for Two Hours)

Room set up with stations and cocktail seating with high tops and small rounds. Seating for 40% of the final guest count only. Additional Charge for full table set ups.

## TUSCAN DISPLAY

Imported and Domestic Cheese

Cured Italian Meats

Sliced Seasonal Fruits, Fresh Berries, Yogurt Dip, Honey

Vegetable Crudit , Buttermilk Ranch, Roasted Garlic Hummus

Marinated Olives, Artichoke Salad, Hot & Sweet Cherry Peppers

Marinated Roasted Red Peppers

Italian Bruschetta, Grilled Squash, Zucchini, Eggplant,  
Peppers, Balsamic Glaze

Assorted Breads, Crackers, Crostini

## Butler Passed Items

(Please Select Three)

Short Rib Croquette, Red Wine Demi

Port Wine Poached Pear, Brie Cheese, Crostini

Blackened Shrimp, Guacamole

Meatball Au Poivre

Wild Mushroom Flatbread, Goat Cheese, Truffle Oil

Beef or Chicken Satay, Thai Peanut Sauce

Spanakopita, Pickled Red Onions, Balsamic Glaze

Chicken Cordon Bleu Bites, Honey Mustard

Black and Bleu Crostini, Sun-Dried Tomato Pesto

Vegetable Spring Rolls, Sweet Chili Sauce

Buffalo Chicken Taco, Blue Cheese Mousse

Bacon Wrapped Scallop

## **COLD STATIONARY DISPLAY**

Local & Imported Cheese Arrangements  
Fresh Seasonal Fruit Display with a Wild Berry Dip  
Italian Cured Meats with Olives & Marinated Peppers,  
Italian Relishes & Marinated Specialties  
Garden Crudite with House Made Buttermilk Ranch Dip  
Artisan Breads & Crackers

## **COLD & HOT STATIONARY DISPLAY**

Local & Imported Cheese Arrangements  
Fresh Seasonal Fruit Display with a Wild Berry Dip  
Italian Cured Meats with Olives & Marinated Peppers,  
Italian Relishes & Marinated Specialties  
Garden Crudite with House Made Buttermilk Ranch Dip  
Artisan Breads & Crackers  
Chef Inspired Rotating Hot Hors D'Oeuvres

## **COLD STATIONARY DISPLAY WITH BUTLER PASSED HORS D'OEUVRES**

Local & Imported Cheese Arrangements  
Fresh Seasonal Fruit Display with a Wild Berry Dip  
Italian Cured Meats with Olives & Marinated Peppers,  
Italian Relishes & Marinated Specialties  
Garden Crudite with House Made Buttermilk Ranch Dip  
Artisan Breads & Crackers  
Choice of Three Butler Passed Hors D'Oeuvres



## **HOT & COLD STATIONARY DISPLAY WITH BUTLER PASSED HORS D'OEUVRES**

Local & Imported Cheese Arrangements  
Fresh Seasonal Fruit Display with a Wild Berry Dip  
Italian Cured Meats with Olives & Marinated Peppers,  
Italian Relishes & Marinated Specialties  
Garden Crudite with House Made Buttermilk Ranch Dip  
Artisan Breads & Crackers  
Choice of Three Butler Passed Hors D'Oeuvres &  
Chef Inspired Rotating Hot Hors D'Oeuvres



Taxes & Additional Charges - Customer shall pay to Caterer: (1) an administrative charge in an amount equal to 2% of all charges made by Caterer; (2) a gratuity charge in an amount equal to 20% of all charges made by Caterer; (3) state and local sales taxes required-8% (4) Additional charges per person for below minimums.





# STATIONS

35-Guest Minimum

Add additional charge per person if being served without a purchased buffet or plated option. These selections are limited to the same room or space for a two-hour maximum presentation time and may neither be extended nor transferred to other locations.



## **SEAFOOD BAR**

Half Shell Oysters, Clams, King Crab Legs, Jumbo Shrimp Cocktail, Mussels,  
Ahi Tuna, Clams Casino, Assorted Smoked Seafood and Much More!  
Complemented with Cocktail, Mignonette & Remoulade Sauce

**Current Market Price at Time of Order**

## **CARVING STATION**

(Choice of One)

Brown Sugar Country Ham  
Rosemary Roasted Turkey Breast  
Maple Dijon Loin of Pork  
Peppercorn Beef Sirloin

All served with Yukon Gold Mashed Potatoes & Harvest Vegetables  
Served with Rolls & Appropriate Condiments  
Includes Chef Attendant Fee

## **MAC AND CHEESE BAR**

Decadent Four Cheese Baked Macaroni with Assorted Toppings to include:  
Buffalo Chicken, Bacon, Sausage, Tomatoes, Scallions, Cheese, Sautéed  
Mushrooms, Broccolini & Fried Basil

## **MASHED POTATINI-BAR**

Buttery Yukon Gold Mashed Potatoes with an Array of Toppings to include:  
Cheese, Sour Cream, Scallions, Bacon, Broccoli & Mushrooms

## **SICILIAN STYLE STROMBOLI & PIZZA**

Our House Made Pizza Dough with Assorted Fillings:  
Broccolini, Sausage & Ricotta, Italian Meats and Cheeses,  
Oven Roasted Tomatoes, Mozzarella & Fresh Basil



## **PASTA STATION**

Penne Pasta with Your Choice of Two Sauces:  
Alfredo, Tomato Basil Marinara, Vodka Cream, or Pesto

## **POPCORN STATION**

A Selection of your Faves!  
Plain, Salt & Butter, Cheese and Caramel

## **DOLCI STATIONS**

### **VILLA ITALIA GRAND VIENNESE**

A Grand Display of Villa Italia Pastries, Cookies & Cakes.  
Including All of Your Favorites with a Few Modern Touches  
Add Cafe Latte Station for Additional Charge

### **VILLA ITALIA PASTRIES & COOKIES**

Individual Platters Placed on Each Guest Table

## **CHOCOLATE FONDUE**

Pretzels, Marshmallows, Cookies, Fruit, and So Much More

Add a Small Fountain for an Additional Fee

Or a Large Fountain for an Additional Fee

## **CANDY STATION**

Rivers' Selection of Chocolates, Sour Treats,  
Fruity Delights, and Much More

Have Custom Colors to Match Your Decor for an Additional Fee

## **GELATO BAR**

Assorted Villa Italia Gelato's Complete with Assorted Toppings &  
Whipped Cream, Served in a Mini Gelato Cone or Sundae Dish

## **CAFÉ LATTE**

Freshly Brewed Coffee with Flavored Syrups, Whipped Cream,  
Chocolate Shavings, Rock Candy & Pirouline Cookies

## **MILK AND COOKIES**

Homestyle Cookies Baked Fresh and Served Atop a Shooter of  
Traditional, Chocolate & Strawberry Milk



## GENERAL INFORMATION

### FOOD & BEVERAGE

No food and beverage will be permitted into any event space from outside premises without three (3) business days (72 hours) notice prior to the scheduled function. To ensure that Rivers can accommodate all your needs (menu development, audiovisual, meeting room setup and assignment), it is recommended that all details be finalized with your Sales Manager thirty (30) days prior to the event. All food and beverage prices are subject to change without notice and may be reconfirmed thirty (30) days prior to the event. Rivers reserves the right to apply meeting room rental and room setup charges.

### GUARANTEE

Rivers' catering department must be notified no later than Noon, seven (7) business days prior to the scheduled function, with the exact number of persons attending all planned functions. This number will become your final guarantee and is not subject to reduction after submission. If no guarantee is received, the number of guests indicated on the Banquet Event Order will become the final.

### INCREASES IN GUARANTEES

Please note the following shall apply to all increases in guarantees received within 72 business hours. Guarantee increases over 5% of the original guarantee received 48 to 24 hours prior to the function (except for coffee, decaffeinated coffee, tea and bottled beverages ordered on a consumption basis) shall incur a 10% per person price increase. An increased guarantee within 72 hours will become the set amount. Please note that in some cases Rivers may not be able to accommodate increases in food and beverage quantities with a previously confirmed menu.

### NOTIFICATION OF FEES AND TAX

A twenty percent (20%) gratuity for service staff will be added to your bill. In addition, an administrative charge of two percent (2%) will be added to the bill. The administrative charge is not a gratuity or a tip and will not be distributed to service staff.

New York State sales tax of eight percent (8%) will be added to all applicable charges.

### NEW ORDERS WITHIN 72 HOURS

Any menu ordered within 72 hours of the function date will be considered a "pop-up" and subject to special menu selections and pricing. Consult your Sales Manager for pop-up menus and pricing.

## **ADDITIONAL ADMINISTRATIVE CHARGES AND FEES**

1. A small group fee will apply to each individual station, display or selection when the minimum guarantee is not met.
2. A small group fee will apply to each individual buffet or meal when the minimum guarantee is not met.
3. Meeting room setup changes made less than 24 hours prior to a function may incur room setup fees.
4. Certain Specialty Station and Bar associated setups are subject to an administrative fee.

## **GENERAL TERMS**

All reservations and agreements are made upon, and are subject to, the rules and regulations of Rivers and the New York State Gaming Commission and are as follows:

1. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes or currency values. Client expressly grants the right to Rivers to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions.
2. In arranging for private functions, the number of attendees must be specified seven (7) business days in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. Function room assignments are made based upon the number of anticipated guests. These locations are NOT guaranteed. Should the anticipated numbers increase or decrease, we reserve the right to change the room assignment based on the adjusted attendance information, and other business needs. Additional charges and fees may apply. Resetting of a function room from the original agreed upon set will result in a reset fee.
3. Rivers holds a valid liquor license, and accordingly, is the only licensed entity authorized to sell or to serve alcoholic beverages on the premises. Therefore, outside alcohol may not be brought onto the property and consumed within the confines of the event space. Rivers has trained its bartenders and service staff in the responsible service of alcoholic beverages. We ID guests who appear to be under the age of thirty (30) and we have a "no shots" policy. We will discontinue service of alcoholic beverages to anyone who appears to be intoxicated.
4. All food and beverage items are to be purchased from Rivers unless contracted. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. The removal of unconsumed food and all beverages purchased by Rivers for client consumption is prohibited (i.e. no "to-go").
5. Fully purchased, open bottles of wine may be taken by client following an event. Please see your Sales Manager for details.
6. Rivers will not assume responsibility for the damage or loss of any materials or articles left in the event space either prior to, or following, a function. Arrangements may be made for special security for exhibits and displays with your Sales Manager for an additional charge.
7. Decorators and setup vendors contracted directly by client are subject to special terms and conditions. Please contact your Sales Manager for details.
8. All rental equipment required for client's event will be charged to client at prevailing rates.
9. Printed prices and products listed are subject to change without notice.



- 10.** The Banquet Event Order (BEO) is the governing document for all goods and services ordered by the client. Client's signature on said BEO represents an agreement and approval for the goods and services represented on the BEO. All Banquet Checks presented prior to final billing are subject to an audit and may vary from final invoiced Banquet Checks.
- 11.** By law, persons must be twenty-one (21) years or older to enter the casino gaming floor.

Prices based on per person unless otherwise indicated. Minimum guarantee is required as indicated. All items subject to tax, gratuity and administrative fee.