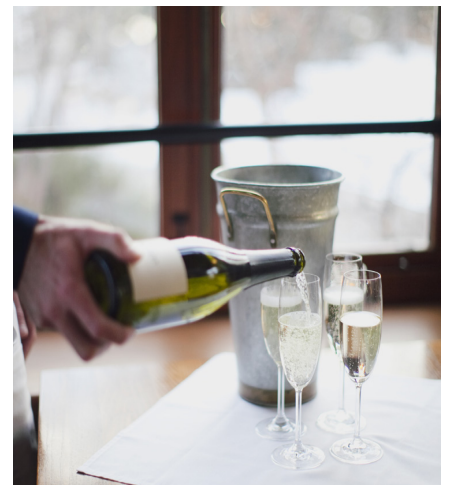


# RIVER CAFÉ

PRINCE'S ISLAND PARK

## CELEBRATE



# *JUST A WALK IN THE PARK . . .*



## Welcome to River Café

*An extraordinary dining experience is to embark on a journey.*

We have created a beautiful place in an extraordinary setting and have tended to the details that make you feel at home with staff who care, chefs who are passionate about quality and the regional seasonal ingredients that bring to your palate a taste of place.

River Café began in 1991 as an outdoor seasonal cafe in the middle of Prince's Island Park. In 1995, the space was rebuilt to enclose the seating, creating a unique restaurant housed in a space that felt as though it had always existed and belonged naturally in its setting along the Bow River. The restaurant has the feel and nostalgic appearance of an old Rocky Mountain fishing lodge with its open-hearth fieldstone fireplace and orchard wood burning oven. The outdoor patio provides an opportunity to step out and enjoy the panoramic views of the park and Calgary's dramatic cityscape beyond.

Whether it's winter, spring, summer or fall, River Café is the ideal environment for guests that want to experience the natural beauty of Prince's Island Park. Enjoy the sun-washed garden and trees blossoming in the spring and summer, glowing orange leaves and crisp air during a cozy fall day in the park, and the snow dusting the ground and branches in a winter wonderland setting. Celebrate your special occasion surrounded by colleagues, friends and family in the unique elegance of River Café.



# RIVER CAFÉ

PRINCE'S ISLAND PARK

## *AVENUE MAGAZINE*

Calgary's Best Restaurants 2022  
Calgary's Best Restaurants 2023

## *WINE SPECTATOR*

Award of Excellence

## *CANADA'S 100 BEST*

#22 Best Restaurant 2023  
Most Eco-Friendly Restaurant

## *LEAF*

Canada's Greenest Restaurant

## *La Liste*

World's Best Restaurants 2023

## *EARTH DAY CANADA*

Hometown Heroes



# RIVER CAFÉ

PRINCE'S ISLAND PARK

## BRUNCH

### 'SWEET & LIGHT' BRUNCH

\$38 Per Person

#### TO SHARE

##### Muffins & Pastries

*Freshly Baked Every Morning  
From Our Bakery  
\*Gluten Free options*



#### FIRST COURSE

##### Vital Green Farms Yogurt Parfait

*Highwood Crossing Granola  
Haskap Berry, Mint  
\*Gluten Free*



#### SECOND COURSE

##### Buttermilk Pancakes

*Hazelnut Whipped Cream  
Chocolate, Saskatoon Berries*

- or -

##### Haida Gwaii Halibut Cakes

*Brandade, Trout Roe, Beurre Monté  
Soft Poached Eggs, Pickled Green Onion  
\*Gluten Free*

-or-

##### Eggs Benedict

*Roasted Garlic & Chive Biscuit  
Soft Poached Eggs, Hollandaise  
Poplar Bluff Potato Hash  
\*Gluten Free Options*

*Choice Of:*

*Brook Acres House-Made Honey Ham*

*or*

*Oyster Mushroom & Spinach Ragout*

*or*

*Winter's Farm Turkey with Preserved Haskap Berries*

### 'SAVOURY' BRUNCH

\$48 Per Person

#### FIRST COURSE

##### Roasted Butternut Squash Soup

*Pumpkin Seed Mascarpone, Crispy Sage  
Pickled Delicata Squash  
\*Gluten Free*



#### SECOND COURSE

##### Benchmark Beef Burger

*Sylvan Star Gouda, Pickle Mayo  
Broxburn Tomato, Dill Challah Bun  
\*Gluten Free Bun Available*

- or -

##### Yukon Arctic Char

*Roasted Garlic Corn Polenta  
Gull Valley Confit Tomatoes, Chermoulah  
\*Gluten Free*

- or -

##### Eggs Benedict

*Roasted Garlic & Chive Biscuit  
Soft Poached Eggs, Hollandaise  
Poplar Bluff Potato Hash  
\*Gluten Free Options*

*Choice Of:*

*Brook Acres House-Made Honey Ham*

*or*

*Oyster Mushroom & Spinach Ragout*

*or*

*Winter's Farm Turkey with Preserved Haskap Berries*

#### WELCOME BEVERAGE

**Sparkling Okanagan Juice | \$5.25 Per Person**

*Non-Alcoholic*

**Island Fizz | \$12 Per Person**

*Prosecco, Seasonal Okanagan Juice*

**Water Station | \$36**

*Cucumber & Mint*

See additional menu enhancement  
options on page 8

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# RIVER CAFÉ

PRINCE'S ISLAND PARK

## LUNCH

### 2 COURSES

\$55 Per Person

#### FIRST COURSE

##### Baby Red Romaine

*Vital Greens Buttermilk Dressing  
Pickled Shallot, Crispy Sourdough, Dill*

- or -

##### Roasted Butternut Squash Soup

*Pumpkin Seed Mascarpone, Crispy Sage  
Pickled Delicata Squash*

*\*Gluten Free*



#### SECOND COURSE

(choice of 3)

##### Benchmark Angus Beef Flank Steak

*Poplar Bluff Potato Fondant  
Seasonal Vegetables, Jus Gras*

*\*Gluten Free*

- or -

##### Hillview Farms Chicken Supreme

*Roasted Garlic Pomme Purée  
Haskap Preserve, Sage Gravy*

*\*Gluten Free*

- or -

##### Yukon Arctic Char

*Roasted Garlic Corn Polenta  
Gull Valley Confit Tomatoes, Chermoulah*

*\*Gluten Free*

- or -

##### Sudo Farms Cauliflower

*Ontario Black Walnut Molé  
Puffed Wild Rice, Black Garlic Emulsion*

*\*Gluten Free, Veg*

### 3 COURSES

\$70 Per Person

#### FIRST COURSE

##### Baby Red Romaine

*Vital Greens Buttermilk Dressing  
Pickled Shallot, Crispy Sourdough, Dill*

- or -

##### Roasted Butternut Squash Soup

*Pumpkin Seed Mascarpone, Crispy Sage  
Pickled Delicata Squash*

*\*Gluten Free*



#### SECOND COURSE

(choice of 3)

##### Benchmark Angus Beef Flank Steak

*Poplar Bluff Potato Fondant  
Seasonal Vegetables, Jus Gras*

*\*Gluten Free*

- or -

##### Hillview Farms Chicken Supreme

*Roasted Garlic Pomme Purée  
Haskap Preserve, Sage Gravy*

*\*Gluten Free*

- or -

##### Yukon Arctic Char

*Roasted Garlic Corn Polenta  
Gull Valley Confit Tomatoes, Chermoulah*

*\*Gluten Free*

- or -

##### Sudo Farms Cauliflower

*Ontario Black Walnut Molé  
Puffed Wild Rice, Black Garlic Emulsion*

*\*Gluten Free, Veg*



#### THIRD COURSE

##### Pumpkin Cheesecake Tart

*Pumpkin Praline  
Caramel Chantilly*

*\*Gluten Free*

- or -

##### Chocolate Hazelnut Bar

*Haskap Berry Gel  
White Chocolate Crumb*

*\*Gluten Free*

# RIVER CAFÉ

PRINCE'S ISLAND PARK

## DINNER

### 4 COURSES

\$100 Per Person  
(3 Courses \$90)

### AMUSE BOUCHE

#### Seasonal Amuse

*Seasonal Accompaniments*



### FIRST COURSE

#### Baby Red Romaine

*Vital Greens Buttermilk Dressing  
Pickled Shallot, Crispy Sourdough, Dill*

- or -

#### Roasted Butternut Squash Soup

*Pumpkin Seed Mascarpone, Crispy Sage  
Pickled Delicata Squash*

*\*Gluten Free*



### SECOND COURSE

(choice of 3)

#### Alberta Beef Tenderloin

*Poplar Bluff Potato Fondant  
Brown Butter Roasted Radish  
Red Wine Jus*

*\*Gluten Free*

- or -

#### Hillview Farms Chicken Supreme

*Roasted Garlic Pomme Purée  
Haskap Preserve, Sage Gravy*

*\*Gluten Free*

- or -

#### Yukon Arctic Char

*Roasted Garlic Corn Polenta  
Gull Valley Confit Tomatoes, Chermoulah*

*\*Gluten Free*

- or -

#### Sudo Farms Cauliflower

*Ontario Black Walnut Molé  
Puffed Wild Rice, Black Garlic Emulsion*

*\*Gluten Free, Veg*

### PREMIUM ADDITIONS

\$8 Per Person Per Option

### FIRST COURSE

#### Benchmark Beef Tartare

*Pickled Okanagan Cherry, Kohlrabi  
Vital Greens Yogurt, Garden Marigold*



### SECOND COURSE

#### Haida Gwaii Halibut

*Sake Kasu, Agria Potato Espuma  
Suda Farms Zucchini, Lovage Oil*

*\*Gluten Free*

- or -

#### Springbank Bison Striploin

*Poplar Bluff Hasselback Potato  
Wise Eats King Oyster Mushrooms  
Southern Skies Swiss Chard, Brassica Jus*

*\*Gluten Free*

- or -

#### Hog Wild Boar Belly

*Sunrise Farm Turnip Gnocchi, Baby Bok Choy  
XO Sauce, Ceres Oyster Mushroom Purée*

*\*Gluten Free*

### THIRD COURSE

Dessert



### THIRD COURSE

#### Pumpkin Pie Cheesecake Tart

*Pumpkin Praline  
Caramel Chantilly*

*\*Gluten Free*

- or -

#### Chocolate Hazelnut Bar

*Haskap Berry Gel  
White Chocolate Crumb*

*\*Gluten Free*

# RIVER CAFÉ

PRINCE'S ISLAND PARK



## KID'S MENU

### 3 COURSES

\$30 Per Person

#### FIRST COURSE

##### Cheese & Charcuterie

*Sylvan Star Gouda  
House Cured Salumi, Crackers*



#### SECOND COURSE

##### Benchmark Farms Beef Burger

*White Cheddar, Ketchup  
Potato Salad*

- or -

##### Hand Cut Linguine

*Tomato Sauce*



#### THIRD COURSE

##### House Made Cookie

*Chocolate Chip or Oatmeal*

### BRUNCH

*\*a la carte menu*

#### CHOICE OF

##### Egg Sandwich \$9

*Fried Mans Farm Egg, Smoked Bacon  
Sylvan Star Gouda Cheese, Ketchup*



##### Kids Pancake \$10

*One Buttermilk Pancake  
Hazelnut Whipped Cream  
Maple Syrup*



##### One Egg & Toast \$12

*Mans Farm Egg  
Smoked Bacon, Toast*

#### KID'S SIDES

**Butter Croissant & Jam \$4**

**Oatmeal Cookie \$4**

**Chocolate Chip Cookie \$4**

See additional menu enhancement options on page 8

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# RIVER CAFÉ

PRINCE'S ISLAND PARK

## PASSED CANAPÉS

*\*Minimum order of 25 pieces per item*

### BROCHETTES

**Sweet Potato | \$3.5**  
*Hazelnut Molé, Apricot Gel, Feta \*Veg*

**Sockeye Salmon | \$11**  
*Northern Divine Caviar, Buttermilk Gel  
Dill \*GF*

**Boar Belly | \$5**  
*Maple, Green Onion \*GF, DF*

**Marinated Lamb | \$5**  
*Turmeric Labneh \*GF*

### TEMPURA

**Oyster Mushroom | \$3.5**  
*Sumac Aioli, \*GF, DF, Veg*

**Sweet Potato | \$3.5**  
*Tonkatsu, Green Onion \*GF, DF, Veg*

**Chicken Thigh | \$6**  
*Salted Jalapeño Honey \*GF, DF*

### ON A CRISP

**Red Lentil Hummus | \$3.5**  
*Basil Pesto, Fresh Cucumber \*GF, DF, V*

**Smoked Salmon | \$5**  
*Herbed Cream Cheese, Pickled Shallot  
Rye Crisp*

**Beef Tartare | \$5**  
*Mustard Crème Fraîche, Flax Seed Lavash*

### ON ITS OWN

**Halibut Cake | \$5**  
*Fish Roe, Shishito Aioli \*GF*

**Avonlea Cheddar Doughnuts | \$4**  
*Green Alder, Chives \*Veg*

**Holiday Sausage Roll | \$5**  
*House-made Puffed Pastry, Cabbage Purée*

### GOUGÈRE

**Whipped Pea Ricotta | \$3.5**  
*Mint, Sunflower Shoots \*Veg*

**Fogo Island Shrimp | \$5**  
*Roasted Garlic Aioli, Chive*

**Chicken Liver Parfait | \$4.5**  
*Seasonal Jam, Pickled Onion*

### STEAM BUNS

**Cheese & Spinach Ragout | \$3.5**  
*Crispy Leek \*Veg*

**Pulled Pork | \$5**  
*House-Made BBQ Sauce, Green Onion*

**Beef Short Rib | \$5**  
*Caramelized Onion, Parsley*

**Duck Confit | \$5**  
*Maple Glaze, Cucumber, Cilantro*

### BRUNCH

**Pancake Sticks | \$3.5**  
*Maple Syrup, Chantilly \*Veg*

**Maple & Blueberry Pork Sausage | \$4**  
*Pickled Peppers \*GF*

**Ham & Cheese Quiche | \$4.5**  
*Crème Fraîche*





# RIVER CAFÉ

PRINCE'S ISLAND PARK

## MENU ENHANCEMENTS

### SOMETHING TO SHARE

Red Lentil Hummus |G,D,V| \$6 per person

*Forno Baked Sourdough Flatbread, Okanagan Sumac, Basil Pistou*

Assorted Fresh Vegetable Crudités |G,D,V| \$8 per person *Baba*

*Ghanoush*

House Cured Charcuterie Board |G| \$12 per person

*Selection of House Cured Meats, River Café Pickles, Preserves & Crackers*

Artisan Cheese |G,VEG| \$12 per person

*Selection Of Canadian Cheeses*

Fresh Shucked Oysters |G| \$5 Each

*Pickled Mans Organic Ginger*

*House-Made Hot Sauce, Seasonal Mignonette*

### ADDITIONAL COURSES

*\*priced per person*

Chef's Amuse | \$10

Dessert Course | \$15

Palate Cleanser | \$5

### LEGEND

V - Vegan

VEG - Vegetarian

G - Gluten Free

D - Dairy Free



### DESSERT BITES

\$4 Each | 25 Piece Minimum Order

Eggnog Macaron

Apricot & Walnut Nougatine

White Chocolate Blondie

Hazelnut Christmas Cookie

Oatmeal Cookie

Double Chocolate Chip cookie

Fair Trade Chocolate Tart

Sea Buckthorn Bar

Fait Trade Chocolate Truffles

*\*all options can be made Gluten Free*

### MEMENTO BOXES

*Individually packaged from our bakery for your guests to take home*

Macarons

4 pieces per box | \$20 Per Person

Assorted Macarons, Cookies & Truffles

6 pieces per box | \$24 Per Person

# RIVER CAFÉ

PRINCE'S ISLAND PARK

## SHELLFISH BAR

Selection of Canadian Seafood | Market Price

*Fogo Island Crab, Atlantic Lobster, Marinated Mussels*

Fresh Shucked Oysters | \$5 Each

*House-Made Hot Sauce, Seasonal Mignonette*

*\*Gluten Free*

Northern Divine Caviar

*House-Made Potato Chips*

*Traditional Accompaniments*

*\*30g | \$230*

*\*Serves approximately 20 guests*

*\*Gluten Free*

## CARVING STATION

*\*priced per person*

*Hibachi Grill, Seasonal Vegetables*

Alberta Beef Tenderloin | \$36

Roasted Winter's Farm Turkey Breast | \$36

Seasonal Mushrooms | Market Price

*Roasted Garlic Butter, Chives*

Creamed Polenta & Confit Tomatoes | Market Price

*\*Veg*

*\*All options are Gluten Free*



## LATE NIGHT SNACKS

### WOOD OVEN FLATBREADS

Vegetable | \$24 Each

*Seasonal, Local Ingredients*

Meat | \$24 Each

*Seasonal, Local Ingredients*

*\*Priced per flatbread*

*\*\*8 slices per flatbread*

River Café French Fries | \$5

*\*Make it a poutine \$5*

*\*Veg*

Beef & Cheese Curd Meatballs | \$6

*Forno Roasted Tomato Sauce*

*\*GF*

Benchmark Farms Beef Sliders | \$12

*Canadian Cheese*

# RIVER CAFÉ

PRINCE'S ISLAND PARK

## BEVERAGES



For Semi-Private, Full Buy-Out and Wedding Events

### *How are beverage costs managed?*

All alcoholic and non-alcoholic beverages are charged based on consumption per drink, plus service charge and GST.

### *Can I bring my own alcohol?*

All liquor consumed at River Café must be purchased through River Café, as per Alberta Gaming, Liquor and Cannabis Commission (AGLC) Rules. River Café does not extend corkage privileges to private functions.

### *How do we choose the Bar menu?*

We have a variety of selections for wine, beer, cocktails and spirits. Custom bar offerings can be tailored based on what you would like to serve your guests. Hosts will be asked to pre-select a few different wines for the event (details on the following page). For the rest of the bar, you can choose between a fully Unrestricted Bar (all the offerings on the regular Bar Menu is available) or a Restricted Bar (select and restrict certain beverages based on type and price point). Signature Cocktails can also be created to add a personal touch to the bar menu.

# RIVER CAFÉ

PRINCE'S ISLAND PARK

## WINE

*The event wine list has been curated by our Sommelier from our award winning wine cellar.*

*We suggest selecting 1-2 Reds, 1-2 Whites, and a Sparkling Wine to be served for the duration of the event.*

*\*\* Wine Selections are only required for Semi-Private & Full Buy-Outs, they are not required for Large Parties. \*\**

*Please note that wine availability, vintages and prices are subject to change.*

### SPARKLING

|   |       |
|---|-------|
| NV Canella Prosecco Brut, Italy             | \$59  |
| NV Blue Mountain Brut, Canada               | \$81  |
| NV Billecart-Salmon Brut Reserve Champagne  | \$125 |
| NV Pierre Paillard Brut Grand Cru Champagne | \$150 |

### ROSÉ

|   |      |
|---|------|
| Chateau Gassier Côtes de Provence 'Sables D'Azur', France | \$59 |
|---|------|

### WHITE

|   |       |
|---|-------|
| Bench 1775 'Estate' Naramata Bench Sauvignon Blanc, Okanagan Valley, Canada | \$50  |
| Colterenzio Pinot Grigio, Alto Adige, Italy                                 | \$55  |
| Cedar Creek Pinot Gris, Okanagan Valley, Canada                             | \$60  |
| Blue Mountain Pinot Gris, Okanagan Valley, Canada                           | \$75  |
| Burrowing Owl Sauvignon Blanc, Okanagan Valley, Canada                      | \$67  |
| Chateau De Malle 'M de Malle' Graves Sauvignon Blanc, Bordeaux, France      | \$68  |
| Chateau Thauvenay Sancerre, Loire Valley, France                            | \$75  |
| Clos de la Chaise, Bougogne Blanc, Burgundy, France                         | \$75  |
| Blue Mountain Pinot Blanc, Okanagan Valley, Canada                          | \$75  |
| Little Engine Chardonnay, Okanagan Valley, Canada                           | \$92  |
| J.L.Chavy Bourgogne Blanc, Burgundy, France                                 | \$95  |
| Flowers Chardonnay, Sonoma Coast, United States                             | \$173 |

### RED

|  |       |
|--|-------|
| LAN Reserve Rioja, Spain   | \$63  |
| Faustino V Reserva Rioja, Spain  | \$63  |
| La Spinetta 'Ca di Pian' Barbera d'Asti, Piemonte, Italy               | \$74  |
| Poplar Grove Merlot, British Columbia, Canada                          | \$69  |
| Marques de Murrieta Ygay Reserva Tempranillo, Rioja, Spain             | \$80  |
| Domaine de la Charbonnière Vacqueyras, Southern Rhône, France          | \$83  |
| Caronne Ste. Gemme Haut Médoc, Bordeaux, France                        | \$80  |
| Cooper Mountain Pinot Noir, Willamette Valley, United States           | \$82  |
| Duckhorn 'Decoy' Cabernet Sauvignon, Sonoma Coast, United States       | \$85  |
| Meyer Family Pinot Noir, Okanagan Valley, Canada                       | \$85  |
| Giant Steps Pinot Noir, Yarra Valley, Australia                        | \$110 |
| Little Engine Pinot Noir, Okanagan Valley, Canada                      | \$114 |
| Burrowing Owl, Cabernet, Okanagan Valley, Canada                       | \$108 |
| Chappellet 'Mountain Cuvée' Cabernet/Syrah, Napa Valley, United States | \$124 |
| Honig Cabernet Sauvignon, Napa Valley, United States                   | \$156 |
| Flowers Pinot Noir, Sonoma Coast, United States                        | \$173 |

# RIVER CAFÉ

PRINCE'S ISLAND PARK

## PREFERRED VENDORS

The many years of events would not have been possible without their partnership.

### DJ Services

DJ Majesti  
djmajesti@hotmail.com

LocalDJ  
www.localdj.ca

DJ GrimRock | Rocky Mejia  
rockmejia@gmail.com

PMGigs | Patrick McGannon  
mcgannon@pmgigs.com

### A/V Equipment

Calgary Sound Rentals  
calgaryshowservices.com

### Rentals

Modern Rentals  
modernrentals.ca

Orange Trunk  
Vintage Styling & Rentals  
orangetrunk.ca

### Live Entertainment

Nathan Chiang Trio  
nathanielondrums.com

One Nite Band  
oneniteband.com

Steve Pineo  
stevepineo.com

Penny Sandborn Trio  
pennysanborn.com

Deanne Matley  
deannematley.com

Ellen Doty  
ellendoty.com

Jon Spade Trio  
403-922-8004  
orjonspade@shaw.ca

Los Morenos  
losmorenos.com

Sarah Vann  
soundcloud.com/sarahvann

### Accommodation

The Westley Hotel  
Katlyn Burgassi  
katlyn@thewestleyhotel.com  
www.thewestleyhotel.com

Hotel Arts Kensington  
hotelartskensington.com  
kensington@hotelarts.ca

### Transportation

Calgary Golf Carts  
calgarygolfcarcentre.com

Vintage Limousine of Calgary  
vintagelimoofcalgary.ca

Mountain Carriage Tours  
Diane & Michael Werbisky  
diane@authenticwestern.com  
authenticwestern.com

