



FALL COCKTAIL EVENTS

Join us to celebrate the season with family, friends and colleagues.

Please review our 2017 Fall Season offerings, we look forward to planning an exceptional event.

Our menus change frequently and feature the best possible seasonal ingredients. Please be aware that some of our example menus may change with short notice.

Contact our Event Manager for more information or to make a reservation.

HANNAH PETKAU
events@river-cafe.com

403-261-7670

2017 FALL COCKTAIL PARTY MENUS

Stationary Items

FISH & GAME PLATTER \$9 per person

Lamb & Garden Lovage Terrine, Coppa, Smoked Oyster
House Cured Berkshire Salumi & Juniper Smoked Trout Lox
Sesame Seed Crackers

SELECTION OF FINE ARTISAN CHEESES \$12 per person

House Made Preserve, Candied Nuts
Fruit & Seed Crackers

RED LENTIL HUMMUS \$6 per person

Forno Roasted Eggplant
Sesame Seed Cracker

ASSORTED CRUDITÉS \$6 per person

Subject to Seasonal Availability

Chef's Stations

Based on minimum of 50 guests.

FRESH-SHUCKED \$3.50 each

EAST & WEST COAST OYSTERS
Red Currant & Nasturtium Mignonette

MITCHELL BROTHER'S BEEF RIBEYE \$15 per person

Potato Purée, Gull Valley Tomato

DRIVEVIEW FARMS LAMB \$5 per person

Merguez Sausage, Carrot, Cucumber

ALBACORE TUNA \$7 per person

Sake Aioli, 'Ponzu', Kohlrabi

Festive Cocktail Suggestions

Start with a Toast

BLUE MOUNTAIN BRUT \$65
NV Okanagan Valley, British Columbia

MONTAUDON BRUT \$99
NV Champagne, France

PROSECCO NINO FRANCO 'RUSTICO' \$53
NV Veneto, Italy

Indulge in

FROZEN GRAPE \$12
Nino Franco Prosecco and a splash of Cave
Spring late Harvest Riesling

RIVER CURRANT \$7
Kayben Farms Black Currant, Cointreau
Cinzano Rosso and Fresh Lemon

PIMM'S & GINGER \$8
Pimm's No 1, Rosemary Lemonade
Ginger Beer, Mint

A Sweet Finish

CAVE SPRING 'INDIAN SUMMER' \$64
2013 Late Harvest Riesling

2008 DOW'S LBV \$55

RIVER CAFÉ

PRINCE'S ISLAND PARK

Our Culinary Team can provide vegetarian options, and accommodate any dietary restriction. Please allow 48 hours notice. Menus subject to seasonal availability. Menu prices subject to change. Beverages, 5% GST and 18% gratuity* will be added to the final bill.

*19% Gratuity for weddings.

2017 FALL CANAPÉ LIST

VEGETABLE

\$2.50 EACH

RED LENTIL HUMMUS *
Cucumber

BEET & FAIRWINDS FARM FETA
Spiced Cone

WINDING ROAD JOSEF ESPUMA *
Cherry Tomato, Chive Vinegar

FORAGED MUSHROOM TART
Pickled Onion

BECK FARMS CARROT BRUSCHETTA
Rye Crostini, House Made Ricotta

FROM THE LAND

\$4.50 EACH

DUCK LIVER MOUSSE & PROSCIUTTO *
Eau Claire Gin & Cherry Gel, Mint, Spelt Crisp

BEER VINEGAR GLAZED PORK BELLY
Steam Buns, Hakurei Turnip

KOLB FARMS BISON TARTARE
Saskatoon Berry, Wild Garlic

DUCK TEMPURA
Dandelion Honey, Spruce

TOP GRASS BEEF TENDERLOIN
Smoked Aioli, 'Ponzu', Radish

FROM THE WATER

\$4 EACH

SMOKED HALIBUT CAKES
Fairwinds Goat Yogurt

PACIFIC DUNGENESS CRAB & ARANCINI
Artisan Sake Rice

SIDE STRIPE SHRIMP *
Sake Aioli

GRANVILLE ISLAND SAKE CURED SALMON ROE
*Crème Fraiche * \$4.50*

SMOKED NORTHERN DIVINE STURGEON
& GUANCIALE * \$4.50
Garden Greens

WOOD OVEN FLATBREAD

\$3 PER 2-BITE SIZE PIECE

BISON CHORIZO FLATBREAD
Forno Roasted Tomato, Sylvan Star Gouda

POACHED APPLE & AVONLEA CHEDDAR
Schippers Kale Pistou, Brown Butter Walnuts

* Indicates gluten-free options

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A SWEET FINISH

DESSERT BITES

\$2.50 EACH

FAIR TRADE DARK CHOCOLATE BROWNIE

RENÉ TURMEL'S MAPLE CHOUX

HAND ROLLED FAIR TRADE CHOCOLATE TRUFFLES*

RIVER GARDEN FLOWER & HERB
WHITE CHOCOLATE MACARON *

DANDELION HONEY CAKE

HOUSE PRESERVE SHORTBREAD SQUARE

MAPLE CARAMEL, WHITE CHOCOLATE
& PECAN SANDWICH

HOUSE MADE POPSICLE

Ice Cream OR Sorbet * \$3.50 EACH

COOKIES

\$1.50 PER COOKIE

CHOCOLATE CHIP COOKIES

HIGHWOOD CROSSING OATMEAL

* Indicates gluten-free options

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Later in the Evening

SELECTION OF ARTISAN CHEESE

House Made Preserve, Candied Nuts
Fruit & Seed Crackers

\$12 per person

FISH & GAME PLATTER

Lamb & Garden Lovage Terrine, Guanciale
Smoked Oyster House Cured Berkshire Salumi
& Juniper Smoked Trout Lox
Sesame Seed Crackers

\$9 per person



A
MEMENTO
of the
EVENING

Individually packaged for your guests
to take home from our Bakery

BOX OF FRESH BAKED
COOKIES & SQUARES
& TRUFFLES

\$16 per person

BOX OF HOUSEMADE
CHOCOLATE TRUFFLES

\$12 per person