



SPRING COCKTAIL EVENTS

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

Please review our 2017 Spring 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 SPRING COCKTAIL PARTY MENUS

Stationary Items

FISH & GAME PLATTER \$9 per person
*Bison Pemmican, Guanciale, Smoked Oyster
House Cured Berkshire Salumi & Juniper Smoked Trout Lox
Canola Seed Crackers*

SELECTION OF FINE ARTISAN CHEESES \$12 per person
Housemade Preserves, Fruit & Seed Crackers

RED LENTIL HUMMUS \$6 per person
Forno Roasted Eggplant, House Made 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
Green Apricot Mignonette

MITCHELL BROTHER'S BEEF RIBEYE \$15 per person
Potato Purée, Gull Valley Tomato

DRIVIEW FARMS LAMB \$5 per person
Mergueze Sausage, Carrot, Cucumber

ALBACORE TUNA \$7 per person
Cilantro Aioli, Seaweed, Birch Syrup Ponzu

Festive Cocktail Suggestions

Start with a Toast

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

AUBRY BRUT PREMIER CRU \$90
NV Champagne, France

PROSECCO NINO FRANCO 'RUSTICO' \$47
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' \$60
2009 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 SPRING CANAPÉ LIST

VEGETABLE

\$2.50 EACH

RED LENTIL HUMMUS

Stinging Nettles, House Made Cracker

ASPARAGUS & FAIRWINDS FARM FETA

Moroccan Spiced Cone

FORNO ROASTED GULL VALLEY EGGPLANT *

Puffed Wild Rice

UPPER GREENS FARM POTATO

Fermented Fife XO

GRILLED ROMANO BEANS

Everything Spice, Fairwinds Goat Yogurt

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

FROM THE WATER

\$4 EACH

SMOKED HALIBUT CAKES

Sumac Gel

PACIFIC DUNGENESS CRAB & ARANCINI

Canadian Rice

JUNIPER SMOKED STEELHEAD LOX *

Fairwinds Chèvre, Pickled Cucumber, Dill

SALT FISH BRANDADE FRITTER

Stinging Nettle Cream

GRANVILLE ISLAND SAKE CURED SALMON ROE

*Crème Fraiche, Cucumber \$4.50 **

FROM THE LAND

\$4.50 EACH

DUCK LIVER MOUSSE *

Wild Rice Crisp, Poached Rhubarb

BEER VINEGAR GLAZED PORK BELLY

Steam Buns, Radish

KOLB FARMS BISON TARTARE

Saskatoon Berry, Wild Garlic

DUCK TEMPURA

Dandelion Honey, Spruce

** 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*

ESPRESSO & CHOCOLATE MACARON

DANDELION HONEY CAKE

HOUSE PRESERVE SHORTBREAD SQUARE

MAPLE CARAMEL, WHITE CHOCOLATE
& PECAN SANDWICH

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 Preserves

Fruit & Seed Crackers

\$12 per person

FISH & GAME PLATTER

Bison Pemmican, Guanciale, Smoked Oyster

House Cured Berkshire Salumi &

Juniper Smoked Trout Lox

Canola 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