

# 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 café 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

Best Overall Restaurants 2023  
Best Special Occasion 2023  
Best Downtown Restaurant 2023

## WINE SPECTATOR

Award of Excellence

## CANADA'S 100 BEST

#10 Best Restaurant 2022

## LEAF

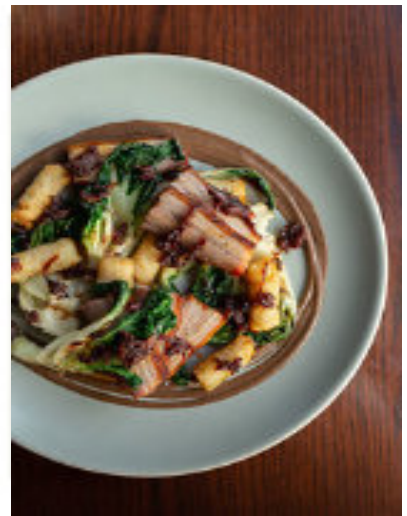
Canada's Greenest Restaurant

## CANADA'S 100 BEST

Most Eco-Friendly Restaurant

## EARTH DAY CANADA

Hometown Heroes



# RIVER CAFÉ

PRINCE'S ISLAND PARK

## BRUNCH

### 'SWEET & LIGHT' BRUNCH

\$33 Per Person

#### TO SHARE

#### Butter Croissants & Seasonal Muffins

*Freshly Baked Every Morning  
From Our Bakery*



#### FIRST COURSE

#### Vital Green Farms Yogurt Parfait | G, VEG

*Highwood Crossing Granola  
Haskap Berry, Mint*



#### SECOND COURSE

#### Buttermilk Pancakes | VEG

*Hazelnut Whipped Cream  
Chocolate, Seasonal Berries*

- or -

#### Haida Gwaii Halibut Cakes | G

*Brandade, Pickled Green Onion  
Deepwater Farms Arugula, Trout Roe*

-or-

#### Eggs Benedict

*Roasted Garlic & Chive Biscuit  
Soft Poached Eggs, Hollandaise  
Poplar Bluff Potato Hash  
Choice Of:  
Broek Acres House-Made Honey Ham  
or  
Oyster Mushroom & Spinach Ragout*

### 'SAVOURY' BRUNCH

\$45 Per Person

#### FIRST COURSE

#### Deepwater Farms Baby Kale | G

*Quince Vinaigrette, Smoked Sylvan Star Gouda  
Ontario Black Walnut, Frisée*

- or -

#### Roasted Butternut Squash Soup | G, VEG

*Brown Butter, Crispy Sage  
Pickled Delicata Squash, Pumpkin Seed*



#### SECOND COURSE

#### Top Grass Beef Burger

*Ceres Oyster Mushroom, Onion Aioli  
Vital Green Farms Cheese Curd  
Challah Bun, Potato Hash*

- or -

#### Yukon Arctic Char | G

*GE&H Farms Lettuce, Green Goddess Dressing  
Gull Valley Tomato, Buckwheat*

- or -

#### Eggs Benedict

*Roasted Garlic & Chive Biscuit  
Soft Poached Egg, Hollandaise  
Poplar Bluff Potato Hash  
Choice Of:  
Oyster Mushroom & Spinach Ragout  
Broek Acres House-Made Honey Ham*

#### WELCOME BEVERAGE

#### Sparkling Okanagan Juice | \$5.50 Per Person

*Non-Alcoholic*

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

*Prosecco, Seasonal Okanagan Juice*

#### LEGEND

V - Vegan

VEG - Vegetarian

G - Gluten Free

D - Dairy Free

See additional menu enhancement options on page 8

## LUNCH

### 2 COURSES

\$50 Per Person

#### FIRST COURSE

Deepwater Farms Baby Kale |G  
Quince Vinaigrette, Smoked Sylvan Star Gouda  
Ontario Black Walnut, Frisée

- or -

Roasted Butternut Squash Soup |G,VEG  
Brown Butter, Crispy Sage  
Pickled Delicata Squash, Pumpkin Seed



#### SECOND COURSE

Top Grass Beef Burger  
Ceres Oyster Mushroom  
Vital Green Farms Cheese Curd  
Onion Aioli, Challah Bun

- or -

Yukon Arctic Char |G  
Crispy Potato, Trout Roe  
Beurre Blanc, Charred Broccolini

- or -

Benchmark Angus Beef Flank Steak |G  
Poplar Bluff Pomme Purée, Roasted Parsnip  
Parsnip Chips, Jus Gras

### LEGEND

V - Vegan  
VEG - Vegetarian  
G - Gluten Free  
D - Dairy Free

See additional menu enhancement  
options on page 8

25 PRINCE'S ISLAND, CALGARY, AB T2P 0R1

### 3 COURSES

\$65 Per Person

#### FIRST COURSE

Deepwater Farms Baby Kale |G  
Quince Vinaigrette, Smoked Sylvan Star Gouda  
Ontario Black Walnut, Frisée

- or -

Roasted Butternut Squash Soup |G,VEG  
Brown Butter, Crispy Sage  
Pickled Delicata Squash, Pumpkin Seed



#### SECOND COURSE

Top Grass Beef Burger  
Ceres Oyster Mushroom  
Vital Green Farms Cheese Curd  
Onion Aioli, Challah Bun

- or -

Yukon Arctic Char |G  
Crispy Potato, Trout Roe  
Beurre Blanc, Charred Broccolini

- or -

Benchmark Angus Beef Flank Steak |G  
Poplar Bluff Pomme Purée, Roasted Parsnip  
Parsnip Chips, Jus Gras



#### THIRD COURSE

Seabuckthorn Tart  
White Chocolate Crumble, Meringue

- or -

Chocolate Hazelnut Bar |G  
Caramel Chantilly  
Brown Butter Ice Cream

# RIVER CAFÉ

PRINCE'S ISLAND PARK

## DINNER

### 4 COURSES

\$95 Per Person

### 3 COURSE MENU

\$85 Per Person

### AMUSE BOUCHE

#### Seasonal Amuse

*Seasonal Accompaniments*



### FIRST COURSE

#### Deepwater Farms Baby Kale | G, VEG

*Quince Vinaigrette, Smoked Sylvan Star Gouda*

*Ontario Black Walnut, Frisée*

- or -

#### Roasted Butternut Squash Soup | G, VEG

*Brown Butter, Crispy Sage*

*Pickled Delicata Squash, Pumpkin Seed*



### SECOND COURSE

#### Top Grass Beef Tenderloin | G

*Barley Risotto, Crispy ARK Black Kale*

*Charred Sudo Farms Cabbage, Jus Gras*

- or -

#### Yukon Arctic Char | G

*Broxburn Farms Broccoli, Sumac, Seared Leek*

*Avonlea Buttermilk Cream*

- or -

#### Charred Radiance Sweet Potato | G, VEG

*Fairwinds Farm Goat Feta, Hazelnut Molé*

*Okanagan Apricot Garden Herbs*



### THIRD COURSE

#### Seabuckthorn Tart

*White Chocolate Crumble, Meringue*

- or -

#### Chocolate Hazelnut Bar | G

*Caramel Chantilly*

*Brown Butter Ice Cream*

### PREMIUM ADDITIONS

\$5 Per Person Per Option

### FIRST COURSE

#### Benchmark Farms Beef Tartare

*Avonlea Cheddar Beer Cheese, Smoked Beef Fat*

*Southern Skies Radish, Brassica Mustard*



### SECOND COURSE

#### Springbank Bison Striploin | G

*Poplar Bluff Hasselback Potato*

*Wisears King Oyster Mushrooms*

*Southern Skies Swiss Chard, Brassica Jus*

- or -

#### Haida Gwaii Halibut | G

*Grilled Baby Red Romain*

*Crispy Chicken Skin, Fermented Potato Cream*

### LEGEND

V - Vegan

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See additional menu enhancement options on page 8

# 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

##### Top Grass Beef Burger

*White Cheddar, Ketchup  
Crispy Potatoes*

- or -

##### Hand Cut Tagliatelle

*Tomato Sauce*



#### THIRD COURSE

##### House Made Cookie

*Chocolate Chip or Oatmeal*

See additional menu enhancement options on page 8

## PASSED CANAPÉS

*\*Minimum order of 25 pieces per item*

### BROCHETTES

Marinated Lamb | G | \$4.5  
*Turmeric Labneh*

Boar Belly | G,D | \$4.5  
*Maple, Green Onion*

Steelhead Trout | G,D | \$4  
*Oyster Garum, Rice Cracker*

Zucchini | VEG | \$3.5  
*Goat Feta, Birch Syrup*

### TEMPURA

Chicken Thigh | G,D | \$4.5  
*Salted Jalapeño Honey*

Oyster Mushroom | G,D,VEG | \$3.5  
*Sumac Aioli*

Zucchini | G,D,VEG | \$3.5  
*Charred Onion Aioli*

### ON A CRISP

Beef Tartare | \$4.5  
*Mustard Crème Fraîche  
Flax Seed Lavash*

Fogo Island Shrimp | \$4  
*Shishito Aioli, Toasted Brioche*

Red Lentil Hummus | G,D,V | \$3.5  
*Basil Pesto, Fresh Cucumber*

### ON ITS OWN

Halibut Cake | G | \$4  
*Fish Roe, Shishito Aioli*

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

Caviar | \$250  
*House Made Potato, Chips, Chives, Red  
Onion, Egg Yolk, Egg Whites, Crème Fraîche  
\*30g, Serves 20*

### GOUGÈRE

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

Smoked Trout | \$4  
*Dill, Pickled Shallot*

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

### STEAM BUNS

Beef Short Rib | \$4.5  
*Caramelized Onion, Parsley*

Pulled Pork | \$4  
*House-Made BBQ Sauce, Green Onion*

Baba Ghanoush | VEG | \$3.5  
*Gull Valley Cucumber, Sunflower Shoots*

### BRUNCH

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

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

Mushroom & Onion Tart | \$4  
*Crème Fraîche*

Halibut Cake | G | \$4  
*Fish Roe, Shishito Aioli*





## BEVERAGES



### 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.

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.

# 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	\$75
NV Billecart-Salmon Brut Reserve	\$125
NV AR Lenoble 'Intense' Brut Champagne, France	\$153

### ROSÉ

Chateau Gassier Côtes de Provence 'Le Pas du Moine', France	\$59
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### WHITE

Bench 1775 'Estate' Naramata Bench Sauvignon Blanc, Okanagan Valley, Canada	\$50
Colterenzio Pinot Grigio, Alto Adige, Italy	\$52
Cedar Creek Pinot Gris, Okanagan Valley, Canada	\$59
Burrowing Owl Sauvignon Blanc, Okanagan Valley, Canada	\$65
Chateau De Malle 'M de Malle' Graves Sauvignon Blanc, Bordeaux, France	\$68
Chateau de Santenay, Côte-d'or, Bourgogne Blanc, France	\$73
Fontaine-Audon 'Terroir Silex' Sancerre, France	\$75
Chateau de Santenay, Côte-d'or, Bourgogne Blanc, France	\$73
Blue Mountain Chardonnay, Okanagan Valley, Canada	\$75
Little Engine Chardonnay, Okanagan Valley, Canada	\$83
Paul Chavy Bourgogne Blanc, Burgundy, France	\$99
Alphonse Mellot 'La Moussière' Sancerre, Loire Valley, France	\$111
Flowers Chardonnay, Sonoma Coast, United States	\$161

### RED

LAN Reserve Rioja, Spain	\$59
Faustino V Reserva Rioja, Spain	\$63
La Spinetta 'Ca di Pian' Barbera d'Asti, Piemonte, Italy	\$69
Poplar Grove Merlot, British Columbia, Canada	\$69
Marques de Murrieta Ygay Reserva Tempranillo, Rioja, Spain	\$80
Chateau Livran Haut Médoc, Bordeaux, France	\$75
Domaine de la Charbonnière Vacqueyras, Southern Rhône, France	\$79
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	\$80
Blue Mountain Pinot Noir, Okanagan Valley, Canada	\$89
Meyer Family Pinot Noir, Okanagan Valley, Canada	\$90
Experience Cabernet Sauvignon, Napa Valley, California, United States	\$99
Giant Steps Pinot Noir, Yarra Valley, Australia	\$110
Burrowing Owl, Cabernet, Okanagan Valley, Canada	\$115
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