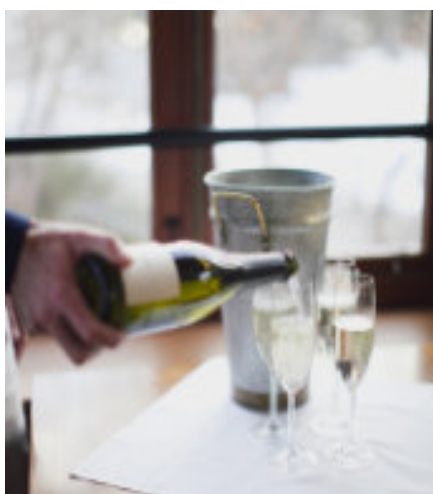


# RIVER CAFÉ

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.

RiverCafé 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, RiverCafé 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 Restaurant 2023  
Best Downtown Restaurant 2023  
Best Special Occasion 2023

## CANADA'S 100 BEST

#10 Best Restaurant 2022

## CANADA'S 100 BEST

Most Eco-Friendly Restaurant 2019

## WINE SPECTATOR

Award of Excellence 1995 - 2023

## LEAF

Canada's Greenest 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

- o r -

#### Haida Gwaii Halibut Cakes | G

Brandade, Pickled Green Onion  
Deepwater Farms Arugula, Trout Roe

- o r -

#### Eggs Benedict

Roasted Garlic & Chive Biscuit  
Soft Poached Eggs, Hollandaise  
Poplar Bluff Potato Hash

Choice Of:

Broek Acres House-Made Honey Ham

- o r -

Oyster Mushroom & Spinach Ragout | VEG

### 'SAVOURY' BRUNCH

\$45 Per Person

#### FIRST COURSE

#### 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

- o r -

#### Yukon Arctic Char | G

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

- o r -

#### Eggs Benedict

Roasted Garlic & Chive Biscuit  
Soft Poached Eggs, Hollandaise  
Poplar Bluff Potato Hash

Choice Of:

Broek Acres House-Made Honey Ham

- o r -

Oyster Mushroom & Spinach Ragout | VEG

#### WELCOME BEVERAGE

Sparkling Okanagan Juice | \$5.5 Per  
Non-Alcoholic

Island Fizz | \$12 Per Person  
Prosecco, Seasonal Okanagan Juice



See additional menu enhancement  
options on page 8

## LUNCH

### 2 COURSE MENU

\$50 Per Person

#### FIRST COURSE

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

- o r -

**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

- o r -

**Yukon Arctic Char | G**  
Crispy Potato, Trout Roe  
Beurre Blanc, Seasonal Vegetables

- o r -

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

### 3 COURSE MENU

\$65 Per Person

#### FIRST COURSE

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

- o r -

**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

- o r -

**Yukon Arctic Char | G**  
Crispy Potato, Trout Roe  
Beurre Blanc, Seasonal Vegetables

- o r -

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



#### THIRD COURSE

**Seabuckthorn Tart | G**  
White Chocolate Crumble  
Meringue

- o r -

**Chocolate Hazelnut Bar | G**  
Caramel Chantilly  
Brown Butter Ice Cream



See additional menu enhancement  
options on page 8

## DINNER

### 4 COURSE MENU

\$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

- o r -

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

Brown Butter, Crispy Sage

Pickled Delicata Squash, PumpkinSeed



### SECOND COURSE

#### TopGrassBeefTenderloin|G

Poplar Bluff Potato Pave

Beef Fat Roasted Carrot, RedWineJus

- o r -

#### Yukon Arctic Char | G

White Onion Soubise, Potato Crunch

Braised ARK Black Kale

- o r -

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

Okanagan Apricot, Hazelnut Molé

Fairwinds Farm Goat Feta, Garden Herbs



### THIRD COURSE

#### Seabuckthorn Tart |G

White Chocolate Crumble

Meringue

- o r -

#### Chocolate Hazelnut Bar | G

Caramel Chantilly

Brown Butter IceCream

### PREMIUM MENU ADDITIONS

\$5 Per Person Per Option

### FIRST COURSE

#### Benchmark Beef Tartare

Avonlea Cheddar Beer Cheese, Smoked Beef Fat

Southern Skies Radish, Brassica Mustard



### SECOND COURSE

#### Springbank Bison Striploin | G

Poplar Bluff Hasselback Potato

Wisegats King Oyster Mushrooms

Southern Skies Swiss Chard, Brassica Jus

- o r -

#### Haida Gwaii Halibut | G

Grilled Baby Red Romain

Crispy Chicken Skin, Fermented Potato Cream

\*seasonal option only

### LEGEND

V-Vegan  
VEG-Vegetarian  
G-GlutenFree  
D-DairyFree

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

- o r -

#### Hand Cut Tagliatelle

Tomato Sauce



### THIRD COURSE

#### House Made Cookie

Chocolate Chip or Oatmeal

See additional menu enhancement  
Options on page 8

## MENU ENHANCEMENTS

### SOMETHING TO SHARE

\*priced per person

**Red Lentil Hummus | G,D,V | \$6**

Sourdough Flatbread, Okanagan Sumac, Basil Pistou

**Vegetable Crudités | G,D,V | \$8**

Baba Ghanoush

**House Cured Game Board | G | \$10**

House Cured Meats, River Café Pickles, Preserves & Crackers

**Artisan Cheese | G,VEG | \$12**

Selection Of Canadian Cheeses

**Fresh Shucked Oysters | G | \$4 Each**

Pickled Foxglove Farm Ginger

House-Made Hot Sauce, Seasonal Mignonette

### ADDITIONAL COURSES

\*priced per person

**Chef's Amuse Bouche | \$9**

**Seasonal Appetizer | \$15**

**Dessert Course | \$14**

**House-Made Sorbet | \$5**



### DESSERT BITES

\$4 Each | 25 Piece Minimum Order

**Carrot Cake Mini Cupcake**

**Fair Trade Chocolate Truffle**

**Seasonal Macaron | G, N**

**Salted Caramel Cheesecake**

**Chocolate Brownie | G**

**Triple Chocolate Mini Cookie**

**Highwood Crossing Oatmeal Mini Cookie**

### MEMENTO BOXES

Individually packaged from our Bakery for your guests to take home

**Seasonal Macarons**

4 pieces per box | \$20 Per Person

**Assorted Macarons, Cookies & Truffles**

6 pieces per box | \$24 Per Person



## PASSED CANAPÉS

*Minimum order of 25 pieces per item*

### BROCHETTES

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

**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**  
Blini, Traditional Accompaniments  
\*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

**Duck Confit | \$4.5**  
Maple Glaze, Crispy Shallot

**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



# RIVER CAFÉ

PRINCE'S ISLAND PARK

## SHELLFISH BAR

### Selection of Canadian Seafood

Market Price

Fogo Island Crab, Atlantic Lobster, Marinated Mussels

### ENHANCEMENTS

#### Fresh Shucked Oysters | G | \$4 Each

House-Made Hot Sauce, Seasonal Mignonette

#### Northern Divine Caviar | \$250

Blinis, Accompaniments

\*30g | Serves 20

## CARVING STATION

\*priced per person

#### Lambtastic Farm Lamb Shoulder | \$38

Top Grass Beef Tenderloin | \$36

Hog Wild Boar Loin | \$34

Hibachi Grill, Seasonal Vegetables

### ENHANCEMENTS

#### Seasonal Mushrooms | G | \$9

Roasted Garlic Butter, Chives

#### Mushroom Grain Risotto | G | \$23

Red Fife, Barley, Sylvan Star Gouda, Madera



## LATE NIGHT SNACKS

### WOOD OVEN FLATBREADS

#### Vegetable | VEG | \$19 Each

Seasonal, Local Ingredients

#### Meat | \$21 Each

Seasonal, Local Ingredients

Priced per Flatbread

Prepared as Whole Flatbread

8 Slices per Flatbread

#### Petit Grilled Cheese | VEG | \$5

Canadian Cheeses

#### Chicken Karaage | G,D | \$4.5

Maple Espresso Aioli

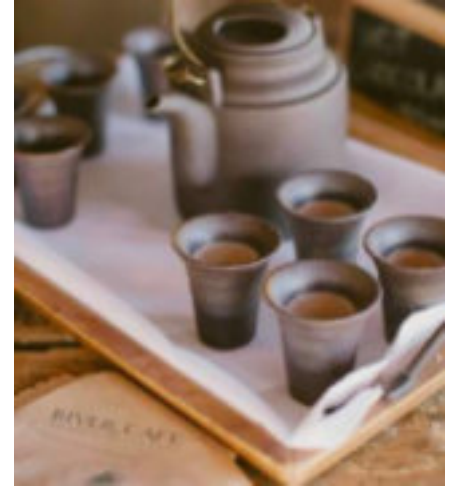
#### Beef & Cheese Curd Meatballs | G | \$4.5

Forno Roasted Tomato Sauce

#### Benchmark Grass Fed Sliders | \$9

Canadian Cheese

## 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 your Sommelier from our award winning wine cellar.

We suggest selecting 1-2 red wines, 1-2 white wines, 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 and prices are subject to change.

### SPARKLING

- NV Canella Prosecco Brut, Italy \$59
- NV Blue Mountain Brut, Canada \$70
- NV Billecart-Salmon Brut Reserve \$115
- NV ARLENble 'Intense' Brut Champagne, France \$149

### ROSÉ

- Chateau Gassier Côtes de Provence 'Le Pasdu Moine', France \$59

### WHITE

- Bench 1775 'Estate' Naramata Bench, Sauvignon Blanc, Okanagan Valley, Canada, \$50
- Colterenzio Pinot Grigio, Alto Adige, Italy \$52
- Spearhead Pinot Gris, Okanagan Valley, Canada \$59
- Chateau De Malle 'M de Malle' Graves Sauvignon Blanc, Bordeaux, France \$68
- Chateau de Santenay, Côte-d'or, Bourgogne Blanc, France \$73
- Serge Dagueneau Pouilly Fumé, Saint-Andelain, France \$75
- Little Engine Chardonnay, Okanagan Valley, Canada \$80
- Paul Chavy Bourgogne Blanc, Burgundy, France \$90
- Alphonse Mellot 'La Moussière' Sancerre, Loire Valley, France \$111
- Flowers Chardonnay Somona Coast, United States \$161

### RED

- LAN Reserve, Rioja, Spain \$58
- Roboredo Madeira' Carm' Douro, Portugal \$60
- La Spinetta 'CadiPian' Barberad' Asti, Piemonte, Italy \$69
- Poplar Grove Merlot, British Columbia, Canada, \$69
- Marques de Murrieta Ygay Reservas Tempranillo, Rioja, Spain, \$80
- Chateau Livran Haut Medoc, Bordeaux, France, \$75
- Caronnes Ste Gemme Haut Medoc, \$80
- Cooper Mountain Pinot Noir, Willamette Valley, United States, \$80
- Duckhorn 'Decoy' Cabernet Sauvignon, Somona Coats, United States \$80
- Le Clos des Cazaux 'La Tour Sarrazine' Gigondas Grenache, Southern Rhône, France \$88
- Meyer Family Pinot Noir, Okanagan Valley, Canada \$90
- Experience Cabernet Sauvignon, Napa Valley, United States \$99
- Giant Steps Pinot Noir, Yarra Valley, Australia \$110
- Burring Owl, Cabernet Sauvignon, Okanagan Valley, Canada \$115
- Honig Cabernet Sauvignon, Napa Valley, United States \$146
- Flowers Pinot Noir, Somona Coast, United States \$173

# RIVER CAFÉ

PRINCE'S ISLAND PARK

## PREFERRED VENDORS

The many years of events would not have been possible without the partnership of these talented vendors.

### DJ Services

DJ Majesti  
djmajesti@hotmail.com

Local DJ  
www.localdj.ca

DJ GrimRock | Rocky Mejia  
rockmejia@gmail.com

PM Gigs | Patrick McGannon  
mcgannon@pmgigs.com

### A/V Equipment

Calgary Sound Rentals  
calgaryshowsolutions.com

FMAV  
fmav.ca

### 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  
pennysandborn.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

Sheraton Suites Eau Claire  
Tanya Quirk-Holland  
tquirk-holland@sheratonsuites.com  
sheratonsuites.com

The Westley Hotel  
katlyn@thewestleyhotel.com  
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

