



RIVERSHORE
Estates & Golf Links



Catering Package 2024

Keekwillie Restaurant
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Kamloops BC V2H 1S1
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Policies

We understand that planning an event is an important task which requires considerable attention to detail. For this reason, we have established the following guidelines....

Function Information

For the protection of you and your guests, Rivershore Golf Links will be the sole provider of all food and beverage items.

The renter is responsible for all actions of their guests while attending their function including supervision of children. Rivershore Golf Links shall not be responsible for any damages to any person or property from any cause, either willful or through neglect, during the function.

All costs for repairing damage to the clubhouse or the grounds brought about by the behavior of the renter's guests will be charged to the renter.

The client named in this agreement agrees to assume all responsibility for the actions and conduct of the client and the client's guests. The client assumes all liability for any and all damages, which may arise during the event. Rivershore Golf Links will not be liable for any action or actions of the client or the client's guests.

Rental Fees

Restaurant

Full Day Rental - \$1000.00

We have a beautiful elevated green area to host wedding ceremonies at no additional cost if your reception is hosted in the clubhouse.

Ceremony only \$500.00

Links Room (Maximum 40 guests)

Rental fee \$250.00

If food and beverage sales exceed \$500, room rental fee will be waived.

Room Dimensions

- Total Square feet: 2600' (excluding dance floor)
- Maximum Capacity: 170 people



Guarantee and Cancellations

The client agrees to provide Rivershore Golf Links with a final count of persons attending the event no later than seven days prior to the event. A guarantee may fluctuate up to 48 hours prior to event but cannot fluctuate by more than 10% from the original guarantee. If no change has occurred in the guarantee which was provided seven days prior, that number will be invoiced.

If an event is cancelled with less than 72 hours' notice the mandatory non-refundable deposit and 35% of the estimated total cost is billed to the client.

Liquor and Conduct Liability

For all cash and host bars, a guaranteed minimum revenue of \$500 must be generated. If the minimum is not reached, a bartender fee of \$150 will be charged. The BC liquor code does not permit U brew or U Vin products to be served or consumed in a licensed area. Only alcohol provided by Rivershore Golf Links may be served or consumed. Any alcohol not provided by Rivershore Golf Links will be confiscated and the guest (s) may be asked to leave. If problems persist all guest may be asked to leave. Based upon B.C. Liquor Laws Rivershore Golf Links also reserves the right to limit or refuse service to any person, including but not limited to persons who are intoxicated, not of legal drinking age or who are requested to leave the function for any reason whatsoever.

Bar is open until 12am. Last call is at 11:45pm. The premises must be vacated by 1am.

If you would like to bring your own wine, there will be a \$15 corkage fee added to your bill per bottle of wine.

Food Policies

In accordance to BC Health Department Regulations, any leftover food remains the property of the caterer and under the law must be disposed of by the caterer and cannot be removed by the client.

Rivershore understands that for special events our customers may want to bring their own desserts. We only ask that desserts brought in must be made in a commercial food safe kitchen and we may require a receipt for proof of purchase.

All food and beverage prices are valid for the 2024 season and are subject to change.

Decorations, Setup and Clean Up

The client will assume all responsibility for decorating. Rivershore Golf Links will assume responsibility for the setting of the tables. The client must clean up all decorations brought to Rivershore Golf Links the night of the event or by 9:00am the next day. The client assumes all responsibility for setting up all chairs and decorations for outdoor ceremonies. Chairs and decorations for the outdoor ceremonies are not supplied by Rivershore and must be cleaned up immediately following the ceremony. Please note that if you are renting chairs from a rental company that they won't get picked up until the next business day. Rivershore will store the chairs out of the elements, however as the client you will be responsible for any lost or stolen items.



Decorating Information

- Rivershore Golf Links must approve all decorating plans.
- Confetti, rice and fake flower petals are not permitted inside or outside the clubhouse at any time.
- Fog machines are prohibited at all times.
- Non-drip candles, with appropriate holders are permitted.
- Set up for your event may take place after 8:00pm (or previously agreed upon time with coordinator) on the previous evening if there is not another event taking place. If the room is booked on the previous evening, set up must take place on the day of your event.
- Garbage removal fee will be applied for any leftover garbage.
- The seating arrangement must be sent to Rivershore Golf Links via email no later than five days before your event. We are not responsible for any last-minute changes.
- Decorating may not exceed 2.5 hours the night prior to the wedding.
- The renter is responsible for removing all decorations by 9:00am the next day.
- If the ceremony is held at Rivershore Golf Links, the renter is responsible for renting and all set up, and take down of chairs, flowers and other decorations that will be used for the ceremony.

All Inclusive with Reception Area Rental Only

- Head table and chairs for all the guests. If the renter wishes to use other chairs, then what is supplied by Rivershore, there will be a \$300 chair removal fee and is up to the client to rent replacements
- All extra tables i.e.: buffet, cake, DJ and gift with linens and skirts
- All setup and cleanup of Rivershore property only
- Microphone & podium
- White or black tablecloths
- White or black napkins
- Complete table setting – plates, cutlery, water & wine glasses

Extras

- Sheer Curtains \$50
- Café Lights \$100
- Glass tea candle holders \$25 for all. 100 in stock. Candles not included.
- Projector & Screen \$100
- Additional décor is the responsibility of the client

Table setup

- We are happy to advise the most suitable number of tables and guests per table based on your numbers and spacing. The head table will be set for as many as your wedding party requires. Our guest tables are 4' and 6' rectangles. These tables can be arranged to fit between 4 and 16 guests per table. We will supply you with a layout of the tables and room to assist you with your seating plan. We are not responsible for any last-minute changes.

Contract

Date of Event: _____

Client's Name: _____ Signature: _____

Client's Name: _____ Signature: _____

Phone Number: _____

Chosen Meal: _____ Price: _____

Meal add ons: _____

Deposit Paid: YES or NO - Date Paid: _____

Payment method: _____

Credit Card Number: _____

Expiry: _____ CCV: _____

Event Coordinators Name: _____ Signature: _____

Deposit and Payment

A non-refundable deposit of \$1000.00 is required upon booking. No later than 1-week past event date, 100% payment of food and beverage will be due. At which time your deposit will be deducted from the total. Any outstanding charges will be processed on your credit card if a balance remains past the 1-week period.

Food & beverage items are subject to taxes and a 18% Gratuity.

Breakfast Buffets

Available for 25 guests and up

Priced per person

Continental \$18

Fresh Croissants, jam preserves, assorted Danishes, fruit salad, granola & yogurt.

Rivershore \$23

Bacon, sausage, scrambled eggs, hash browns, pancakes, maple syrup & fruit.

Belgian \$21

Belgian waffles, whip cream, strawberry compote, scrambled eggs & sausage.

Breakfast Plates

Available for under 25 guests

Priced per person

Farmers Breakfast \$18

Crispy bacon, breakfast sausage, hashbrowns, scrambled eggs, brown toast & fruit.

The Belgian \$16

Belgian waffles, whipped cream, strawberry compote & crispy bacon.

Breakfast Hash \$18

Hashbrowns sautéed with Italian sausage, mushrooms, onions & peppers topped with two eggs & Hollandaise. Served with brown toast.

Appetizer Packages

Available for 20 guests and up

Priced per person

Light Option:

6-8 pieces per person

Choose 5 options

\$18.00

Deluxe Option:

10-12 pieces per person

Choose 7 options

\$21.00

Premium Option:

14-18 pieces per person

Choose 9 options

\$24.00

Hot Appetizers

Chicken wings – Hot, honey garlic, teriyaki or salt & pepper (choice of 2 flavours)

Assorted mini-Quiche

Meatballs in BBQ sauce (4 meatballs per person)

Salted pork bites (bone in)

Bacon wrapped scallops

Chicken satay

Asian pot stickers with sweet chili glaze

Cranberry Brie Bites

Spring rolls with plum sauce

Shrimp Purse

Spanakopita

Cold Appetizers

Tomato bruschetta

Vegetable crudité with ranch dip

Goat cheese and red pepper jelly on cucumber rounds

Smoked salmon crostini with herb cream cheese

Caprese skewers (tomato, mozzarella & basil)

Tortilla pinwheels stuffed with bacon, bell peppers, cheddar cheese & herb cream cheese

Assorted Canapes

Platters & Snacks

Available for 20 guests and up

Priced per person

Fresh Seasonal Fruit Platter \$7.00

A selection of freshly cut seasonal fruits.

Crudité Platter \$5.50

Freshly cut seasonal vegetables with creamy ranch dip.

Dip Platter \$6.50

Hummus & Tzatziki. Served with assorted breads.

Fresh Cold Cut Platter \$9.00

Turkey, sausage, salami, honey ham, roast beef & pastrami. Served with assorted bread & Dijon mustard.

Assorted Finger Sandwiches \$7.50

Quartered sandwiches on whole wheat & white breads.

Choice of four: tuna salad / egg salad / cucumber / turkey / ham or roast beef.

Domestic Cheese Platter \$9.00

Cheddar, Boursin, Swiss & Mozzarella.

Gala Cheese Platter \$11.00

Assortment of specialty cheeses.
Served with crackers.

Charcuterie Board \$14.00

Seasonal fruit, crackers, cheese, cured meats, dried fruit, olives & jam preserve.

Lunch & Dinner Plates

Available for 35 guests or less

Priced per person

Plated service includes: Dinner buns with butter, choice of one salad, starch & vegetable & choice of dessert.

Please note that 2 mains can only be selected per group and that all the sides are to be the same per plate. 2 desserts may be only selected.

Plated meals are preordered.

New York Steak \$42.00

8oz Striploin.

Prime Rib \$42.00

8 oz cut of slow roasted prime rib served with natural jus.

Salmon \$38.00

Maple walnut crusted wild coho salmon.

Lemon stuffed chicken \$36.00

Chicken breast stuffed with lemon & sage wrapped in prosciutto.

Pork Schnitzel \$27.00

Topped with Bearnaise sauce or Hunter Sauce.

Salad Choices:

Greek salad, sensational berry salad, Caesar salad or garden greens.

Starch Choices:

Herb roasted new potatoes, mashed potatoes, loaded baked potato or rice pilaf.

Vegetable Choices:

Honey glazed carrots, seasonal vegetables, green beans amandine or roasted root vegetables.

Desserts Choices:

Cheesecake, apple pie or gooey chocolate caramel cake.



Signature Buffets

Available for 35 guests or more

Priced per person

Deluxe Buffet \$39.00

Choice of two salads, one vegetable, one entrée, vegetarian pasta, one carved selection, one starch, buns & butter, pickle tray & sweets and treats.

Premium Buffet \$43.00

Choice of two salads, one vegetable, two entrées, vegetarian pasta, one carved selection, one starch, buns & butter, pickle tray & sweets and treats.

Buffet Choices

Salad Choices:

Greek salad, sensational berry salad, Caesar salad, garden greens, potato salad, pasta salad or spinach salad.

Vegetable Choices:

Honey glazed carrots, green beans amandine, seasonal steamed vegetables, corn on the cob (seasonal, August/September), Pepperonata (roasted peppers, onions & fennel) or roasted root vegetables.

Starch Choices:

Garlic mashed potatoes, rice pilaf, loaded baked potato, roasted baby potatoes or baked beans.

Buffets Choices continued.

Entrées:

Crispy southern fried chicken

Roasted chicken breast with choice of herb, cilantro lime or lemon seasoning

Grilled chicken breast in a roasted red pepper sauce or mushroom sauce

Wild Coho salmon in a garlic dill or Asian Sesame sauce

Walnut crusted salmon

Pork loin stuffed with apricot & cranberry

Carved Items:

Herb roasted pork loin

Carved baron of beef served with gravy

Honey glazed Ham

Please note that we can substitute a better cut of roast beef for an additional cost

Allergens

We can make plated meals for anyone that have severe allergies. We require one week of advance notice.

Kids Options

Buffet Meals (6-12 years of age) \$14.00 per child

Kids 5 and under are free

We can provide chicken fingers, grilled cheese or a little burger with their choice of fries, raw veggies or salad for \$10.00 per child, with advanced notice.

Themed Buffets

Available for 35 guests or more

Priced per person

Italian Buffet \$34.00

Vegetarian lasagna, meatball marinara sauce, chicken alfredo sauce, cavatappi pasta, Caesar salad, garden salad, garlic toast & sweets & treats.

Holiday Buffet \$42.00

Roasted turkey, gravy, honey glazed ham, stuffing, cranberry sauce, mashed potatoes, honey glazed carrots, buns & butter & sweets & treats.

Taco Bar \$31.00

Seasoned beef, Cajun chicken, flour tortilla, corn chips, cheddar cheese, lettuce, tomatoes, pickled jalapeno, black beans, pickled red onions, salsa and sour cream, Mexi fries & sweets & treats.

Greek \$35.00

Chicken souvlaki, rice pilaf, Greek potato, pita bread, tzatziki, Greek salad, garden salad & sweets & treats.

From the BBQ

Burger Buffet \$32.00

Beef burger (veggie or chicken burgers can be provided) brioche bun, Swiss cheese, cheddar cheese, lettuce, tomato, pickle, onions & condiments. Does not include butter & buns.

BBQ Steak \$36.00

6 oz sirloin steak & garlic toast. Does not include butter & buns.

Baby Back Ribs half rack \$29.00 Full rack \$36.00

Slow roasted in the oven and then finished on the BBQ.

All buffets include: Starch of your choice, salad of your choice, house made baked beans, corn on the cob (seasonal, August/September), seasonal vegetables, butter & buns & sweets & treats. Substitutions are available.

Starch Choices: Garlic mashed potatoes, seashore fries, rice pilaf, loaded baked potato, or roasted baby potatoes.

Salad Choices: Greek salad, sensational berry salad, Caesar salad, garden greens, potato salad, pasta salad or spinach salad.

Late-Night Snacks

Available for 25 guests or more

Priced per person

Poutine Bar \$9.50

Choice of curly fries or seashore fries with cheese curds & gravy.

Add seasoned beef or diced chicken: \$2.00/person.

Pizza \$8.00 (choice of 3)

Based on 2 pieces per person

Basic Cheese

Pepperoni

Hawaiian – Ham & pineapple

Meat Lovers – Pepperoni, sausage, ground beef & ham

Vegetarian – Mushrooms, red onion, bell peppers, black olives & feta

BBQ chicken – Grilled chicken, BBQ sauce and pineapple

All pizzas are made with marinara sauce & topped with mozzarella cheese.

Hot Dog Bar \$8.00

Jumbo hot dogs & brioche buns with all the fixings: relish, mustard, onions, sauerkraut, cheese, banana peppers, mayo & ketchup.

Add cheese or chili \$2.50 pp

French Fry Bar \$7.50

Seashore fries, Mexi fries, lattice cut fries & ketchup.

Please note that all platters & snacks are available for a late-night snack.

Beverages & Bar

Priced per person

Bar setup includes:

Scotch, vodka, gin, rye, rum, domestic beer, import beer, coolers & ciders, non-alcoholic beer, fountain Pepsi products, orange, lime, pineapple, cranberry & clamato juices.

Please contact our team for our extensive hard liquor list

Drink Tickets can be purchased by request.

Drink ticket #1 \$7.00

Includes: House single highballs, coolers & ciders, 6oz Peller Estates Merlot & Sauvignon Blanc, domestic bottled beer and 16oz draught beer

Drink ticket #2 \$8.75

Includes: Ticket #1 plus premium hard highballs, imported beer, Wayne Gretzky Pinot Grigio & Cabernet/Syrah, Monte Creek Hands Up Red & White wine.

Beverage Enhancements

Priced per person

Fruit Infused Water Station \$2.50

Strawberry, Basil and Lemon

Honeydew, Cucumber, and Mint

Blueberry, Lemon, and Rosemary

Watermelon, Kiwi, and Lime

Sparkling Non-Alcoholic Punch Station \$3.50

Strawberry

Watermelon Lemonade

Orange juice, Pineapple

Raspberry Lime

Spike it up

Wine Punch \$6.00

Vodka Punch \$5.00

White Rum Punch \$5.00

Coffee & Tea Station \$3.00

Fresh brewed regular and decaf coffee as well as an assortment of teas including black & herbal.

Cream, milk, sugar, Splenda & honey

Wine List

Prices quoted are by the bottle, please contact our team for wine list prices.
All our wine is served by the glass (6oz & 9oz) & bottle.

White Wine

- Peller Estates Sauvignon Blanc \$25
- Harpers Trail Silver Mane Block Riesling \$40
- Monte Creek Hands Up White \$36
- Wayne Gretzky Pinot Grigio \$33
- Monte Creek Chardonnay \$38
- Privato Pinot Gris \$40

Sparkling Wine/Champagne

- Monte Creek Sparkling Wine \$38
- Yellow Tail Bubbles \$30

Red Wine

- Peller Estates Merlot \$25
- Monte Creek Pinot Noir \$41
- Wayne Gretzky Cabernet Franc Syrah \$35
- Monte Creek Hands Up Red \$36
- Sandhill Cabernet Merlot \$38

Rosé

- Monte Creek Rosé \$40
- Stone Road Rosé \$35

Alternative wines may be ordered with enough notice, dependent on availability.

