



RIVERHORSE ON MAIN

Group Dining
AND
Special Event Guide





Park City's Most Decorated Restaurant

Proudly Serving Guests Since 1987

Located on Historic Main Street, Riverhorse on Main is Park City's most award-winning restaurant. In addition to our creative cuisine, Riverhorse on Main offers a variety of beautifully designed dining areas which can accommodate groups from 10 - 300.

Whether you have a small business dinner, a special event for a group of 20, or a large corporate event for as many as 300, we can assist you with seamless planning to make your gathering both enjoyable and memorable.

Our professional team at Riverhorse on Main is also available for off-site catering events or private dinners in the comfort of your own home or selected venue.

We look forward to making your next function a beautiful success.



Since 2009



Since 1998



Since 1995

reservations@riverhorseparkcity.com

435-649-3536

riverhorseparkcity.com

Guest Dining Rooms

In addition to the rooms below, our entire restaurant may be utilized for private events. Restaurant seating capacity is 150, restaurant standing capacity is 300.

(Private events are closed to the public.)



Private Dining Room

Seating capacity: 10 - 24 guests.
Curtains available for additional privacy.



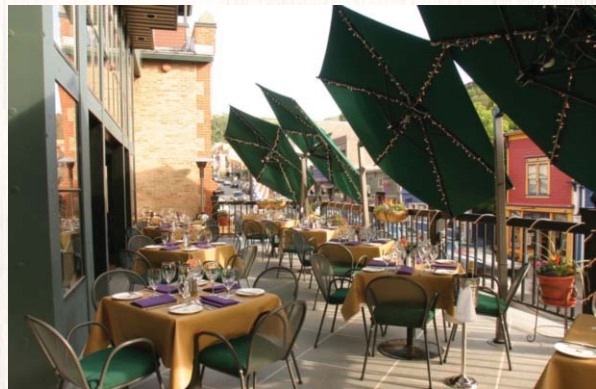
East Dining Room

Seating capacity: 25 - 65 guests.



Atrium Dining Room

Seating capacity: 60 - 140 guests.
Standing capacity: 150 - 200 guests.



Outdoor Patio

Capacity: 20 - 50 guests.

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Special Events

Cocktail Hour	Corporate Event	Rehearsal Dinner
Passed Appetizers	Private Home Dinner	Wine Dinner
Semi-private Functions	Wedding Reception	Buffet
Private (entire restaurant)	Arts Festival	Holiday Parties
Sundance Film Festival	Brunch & Lunch Options	Off-site Catering



Riverhorse Classic Four Course Dinner

When hosting your event at our restaurant (or off-site) we allow you to create your own menu. By selecting your choice of appetizers, salads, entrees and dessert courses, your event becomes more personalized and enjoyable.

Our Team will also be more than glad to make suggestions or alterations to the following menus based on dietary or allergy requirements.

Our most popular dinner event is our Classic Four Course Menu.
This Riverhorse menu consists of your choice of:

(Seated or Tray Passed)

Three Appetizers
One Salad
Three Entrees
One Dessert

We will then create your event menu from your selections.
Your guests will select their entree of choice the night of your event.

(Sample Menus Only)



Appetizer Course

(select three)

Chicken Skewers
peanut sauce, cucumbers

Tomato & Mozzarella Skewers
aged balsamic & basil

Ahi Tuna Sashimi
ginger soy glaze, crisp wonton

Kobe Beef Bites
montana huckleberry goat cheese

Roasted Red Beet
crispy potato, brie cheese

Local Goat Cheese Pockets
quince jam

Crispy Risotto Cakes
pepper aioli, basil

Smoked Salmon
potato pancake, dill creme fraiché

Bacon Wrapped Shrimp
jalapeno cream cheese



Salad Course

(select one)

Riverhorse Salad
enoki mushrooms,
walnuts,
goat cheese

Organic Greens
aged balsamic,
flat bread,
carrots

Wedge Salad
applewood bacon,
blue cheese,
onion

Classic Caesar
rosemary croutons
asiago cheese

Baby Spinach
raspberry vinaigrette
pear tomatoes
cucumber



Main Course

(select three)

Lemon Pepper Pasta Primavera
mushrooms, tomatoes, basil, white wine

Pan Seared Norwegian Salmon
pomegranate fennel salad, lemon

Vegetarian Tofu
macadamia nut crust, mango

Macadamia Crusted Alaskan Halibut
mango chutney, lemon butter

Marinated Breast of Chicken
goat cheese fondue, wild mushrooms

Maine Lobster Tail
lemon emulsion

Rocky Mountain Rack of Lamb
olive tapenade, natural juices

USDA Prime New York Strip
demi glaze, shoestring potatoes

Filet Mignon
cabernet demi glaze, crispy onions

Grilled Buffalo Tenderloin
port wine reduction



Dessert Course

(select one)

Mixed Berries
vanilla cream

Pineapple Torte
vanilla panna cotta

Chocolate Decadence Cake
raspberry puree, fresh mint

Hot Seasonal Berry Cobbler
ice cream

Classic New York Cheesecake
almond biscotti, raspberries

Chocolate Peanut Butter Bar
salted peanut short bread,
caramel ice cream

Riverhorse Dessert Sampler
shared platters for the table of an assortment of Riverhorse dessert specialties



Whether you are hosting a Rehearsal Dinner, Wedding, Sundance Film Festival Event or a Wine Tasting, the Riverhorse is the place. With a flexible and accommodating restaurant, our staff will ensure your event will be memorable.

Riverhorse Classic Buffet Dinner

Hors d'oeuvres

Buffalo Tartare
truffle mustard, capers, toast

Smoked Utah Trout
cilantro, pistachio

Asian Vegetable Potstickers
ginger garlic sauce

Cold Selections

Spinach & Grapefruit Salad
avocado, lemon vinaigrette,
toasted pine nuts

Hearts of Romaine
classic Caesar dressing,
asiago, croutons

Organic Baby Greens
balsamic vinaigrette, pomegranate,
endive, enoki mushrooms

Hot Selections

Macadamia Nut Crusted Halibut
lemon emulsion, mango chutney

Forbidden Rice & Sizzled Broccolini

North American Buffalo
natural juices, crispy potatoes

Truffle Scented Mac & Cheese

Parmesan Dusted Organic Chicken
local goat cheese fondue, wild mushrooms

Lemon Basil Orecchiette Pasta
artichoke hearts, heirloom tomatoes, demi glaze

Dessert Table

Riverhorse signature desserts



International Hors d'oeuvres

Imported & Domestic Cheeses
breads, fruits, crackers

Truffled Deviled Eggs
snipped chives

Pork BLT
pork bell, fried green tomato

Fried Chicken & Kale Biscuits
country gravy

Signature Dessert
chef's bite-sized pastries

Soft drinks, coffee and tea are included at no additional charge.

(Sample Menus Only)

Acknowledgement Form

Final Guest Count

The final number of guests needs to be confirmed within 72 hours of the event. We are prepared to serve 5% over the final number of guests. However, if the guest count exceeds 5% of the final guarantee, then a surcharge per extra guest of 10% (within 72 hours of the event).

Buffets

Price is based on the number of guests, not the amount of food. Buffet tables are replenished frequently to maintain a quality appearance and provide each guest with every selection. Approximate length of time that the buffet is replenished is 90 minutes.

Decor

Decorations, specialty linen, centerpieces and additional items may be arranged for an additional charge.

Music

Riverhorse on Main offers live musical entertainment. In the event that your event is not a private event, we will make every reasonable effort to accommodate your event if you need to make a speech, but we cannot guarantee this.

Breakage and Linen Damage

Riverhorse on Main reserves the right to charge a fee for glass/plate breakage or damaged linen if caused by the guests, or any other property of Riverhorse on Main.

Service Charges and Sales Tax

Appropriate sales tax and a service charge of 22% will be applied to final bill.

Non-private Event Late Fees

Your group may be charged a late fee if dinner service is delayed more than 30 minutes past the pre-arranged start time or goes past the allotted time.

Alcohol

Riverhorse is not able to guarantee beverage/alcohol prices or wine selections; which are subject to change and availability without notice from the UDABC. Advanced payment is required special orders and minimum order/purchase amount will apply. Riverhorse bartenders keep a bar tab/inventory sheet for each event recording a group's consumption. Your representative may review and sign off on inventory sheet at the close of each bar. If the bar control sheet is not reviewed by a member of your party at the conclusion of the event, beverage quantities and billing may not be disputed.

Open Bar and Bar Packages

As a result of Utah liquor laws, Riverhorse on Main cannot provide "Open Bar" or "Bar Packages" for liquor or beer consumption. All beer, liquor, and cocktails must be charged normal menu prices as they are ordered. We can bill the master account for any beverages consumed.

Payment Terms

A deposit is required upon signing the event contract and is payable to Riverhorse on Main. Riverhorse on Main is not obligated to pay the client interest on the required deposit or any amount thereof.

Cancellation Policy

- If greater than 7 business days from the event, a fee may be assessed dependant upon the scope of the event.
- If deposit is made with a credit card, a 6% processing fee will be deducted from the refunded amount.
- There may be instances where deposits are nonrefundable.

SIGNATURE _____ DATE _____