



**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](mailto:reservations@riverhorseparkcity.com)

435-649-3536

[riverhorseparkcity.com](http://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  
Passed Appetizers  
Semi-private Functions  
Private (entire restaurant)  
Sundance Film Festival

Corporate Event  
Private Home Dinner  
Wedding Reception  
Arts Festival  
Brunch & Lunch Options

Rehearsal Dinner  
Wine Dinner  
Buffet  
Holiday Parties  
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 \_\_\_\_\_