

Begin it with River City Style...

Creating one of the most important days in a person's life is a big responsibility and one our staff takes on with confidence. We work closely with the Bride and Groom and pay special attention to every detail, from the menus to the personalized décor of the rooms.

Our beautiful Function Rooms are located on the second floor, overlooking the serene St. Johns River & picturesque Downtown skyline.

The Bridge Room is the perfect setting for up to 120 guests for a cocktail reception and up to 80 for a seated setting.

The Acosta Ballroom holds up to 200 guests for seated functions and 300 for a reception-style event.

Both rooms offer private balcony decks that can be set up for additional seating.

For receptions of 300+ guests, we recommend the entire top floor.

River City Brewing Company offers one of the most unique sites for your wedding reception.

We will create a package geared to enhancing the ease in which you plan your special day.

All the details are coordinated as a complete, one-stop, all-inclusive package.

All the amenities featured below are included in our **Upgraded Wedding Package:**

- Access to Outdoor Balcony
 - Total Setup and Teardown of Room including all China, Glasses and Silverware
 - Wood Dance Floor
 - White Table Linens
 - White or Black Napkin Colors
 - Table Numbers (on request)
 - Professional Cake Cutting and Service
 - Chef Carving or Saucier Fees (if required)
 - Bartender Fees (if required)
 - Swaged Wedding Tulle on Staircase and Railings
 - Swaged Wedding Tulle Ceiling Treatment in the Acosta Ballroom
 - Wedding Champagne Toast for All Guests (served or passed)
 - Bridal Head Table, Gift and Guest Book Tables
 - Hurricane Globes, Square Mirror Tile and Candles Centerpieces
- \$450++**

Other amenities available at an additional cost: *Charge will depend on upgrade*

- Specialty Upgrade Table Linen and Toppers \$20 per floor length
And \$10 per colored table topper



Plated Dinner Packages

One Hour Hors D'oeuvres Reception

Plated Dinner Package Include:

International & Domestic Fruit & Cheese Display

Choice of Two Passed Hors D'oeuvres

Champagne Toast

Shrimp Cocktail Shooters

Chilled Jumbo Shrimp served in a Bloody Mary Shooter
with Pickled Vegetables

Mini Flat Iron Crab Cakes

Served with Creamy Beer Mustard

Beef Kabobs

Beef Skewers with House-Made Chimichurri Sauce

Beef Bouchee

Puff Pastry filled with Herb Seared Tenderloin &
Mushroom Duxelle

Crostinis (Select 1)

White Bean Puree, Arugula Lettuce & Parmesan Cheese

Ricotta Cheese & Tomato Jam

Smoked Eggplant Puree & Tabbouleh

Caprese Skewers

Skewered Cherry Tomatoes, Fresh Basil Leaves & Mini Mozzarella Balls

Drizzled with Balsamic Vinaigrette

Mussels

Smoked Mussels with Bacon Jam

Bacon Wrapped Dates

Stuffed with Fontina Cheese

Paprika Grilled Shrimp

Jumbo Shrimp Marinated with Paprika & Garlic

Served on a Bed of Quinoa Tabbouleh

Plated Dinner Packages Cont.

Tier 1 Package

\$45.00

Package Includes: Fruit & Cheese Display, Two Passed Hors D'oeuvres & Champagne Toast

Salad Selection

(Please Select One Salad)

House Salad

Mixed Greens, Roasted Tomatoes & Shaved Onion with Gorgonzola Vinaigrette

OR

Caesar Salad

Romaine Lettuce with Home Style Croutons & a "Classic" Caesar Dressing

Plated Entrées Selections

(Please Select Three Entrées)

**Counts of each selection are due three business days prior to event.

All Entrées Served with

Fresh Baked Dinner Rolls & Butter

Preset Water

Freshly Brewed Coffee, Iced Tea & Soda Products

Seared Salmon

Salmon on Smashed Potatoes with Grilled Asparagus

Topped with Creamy Horseradish & Gremolata

Hanger Steak

Grilled Hanger Steak with Smashed Potatoes, Green Beans,

Roasted Mushrooms & Pearl Onions

Finished with a Black Pepper Caramel Sauce

Smoked Half Chicken

Smoked Half Chicken with Crispy Potato Salad & Creamy Beer Mustard

Grilled Shrimp

Jumbo Shrimp Marinated with Paprika and Garlic

Served on Garlic Mashed Potatoes & Topped with Kale Slaw

Falafel on Quinoa Tabbouleh

Smoked Eggplant Puree

Plated Dinner Packages Cont.

Tier 2 Package

\$50.00

Package Includes: Fruit & Cheese Display, Two Passed Hors D'oeuvres and Champagne Toast

Salad Selection

(Please Select One Salad)

Spinach Salad

A Mix of Baby Spinach & Artisan Lettuce with Bacon, Dates, Shaved Red Onion & Blue Cheese Crumbles with Balsamic Vinaigrette

Arugula Salad

Shaved, Roasted Beets, Arugula, Citrus Vinaigrette, Goat Cheese & Pickled Onions

Wedge Salad

Romaine Heart, Tomato Wedges, Bacon, Blue Cheese Crumbles, Pickled Onions & Blue Cheese Dressing

Plated Entrées Selections

(Please Select Three Entrees)

**Counts of each selection are due three business days prior to event.

All Entrees served with

Fresh Baked Dinner Rolls & Butter

Preset Water

Freshly Brewed Coffee, Iced Tea & Sodas

Vegetable Lasagna

Lasagna with Herbed Ricotta, Kale, Asparagus, Peas, Roasted Mushrooms & Pearl Onions. Finished with Garlic Cream & Shaved Parmesan

Hanger Steak

Grilled Hanger Steak with Smashed Potatoes, Green Beans, Roasted Mushrooms & Pearl Onions
Finished with a Black Pepper Caramel Sauce

Smoked Half Chicken

Smoked Half Chicken with Crispy Potato Salad & Creamy Beer Mustard

Grilled Shrimp

Jumbo Shrimp Marinated with Paprika & Garlic
Served on Garlic Mashed Potatoes & Topped with Kale Slaw

Seared Salmon

Salmon on Smashed Potatoes with Grilled Asparagus
Topped with Creamy Horseradish & Gremolata

Plated Dinner Packages Cont.

Tier 3 Package

\$55.00

Package Includes: Fruit & Cheese Display, four passed Hors D'oeuvres and Champagne Toast

Salad Selection

(Please Select One Salad)

Spinach Salad

A Mix of Baby Spinach & Artisan Lettuce with Bacon, Dates, Shaved Red Onion & Blue Cheese Crumbles with Balsamic Vinaigrette

Arugula Salad

Shaved, Roasted Beets, Arugula, Citrus Vinaigrette, Goat Cheese & Pickled Onions

Wedge Salad

Romaine Heart, Tomato Wedges, Bacon, Blue Cheese Crumbles, Pickled Onions & Blue Cheese Dressing

Plated Entrées Selections

(Please Select Three Entrées)

**Counts of each selection are due three business days prior.

All Entrées Served with

Fresh Baked Dinner Rolls & Butter

Preset Water

Freshly Brewed Coffee, Iced Tea and Sodas

Ribeye

14oz Grilled Ribeye with Smashed Potatoes, Green Beans, Roasted Mushroom & Pearl Onions. Finished with a Black Pepper Caramel Sauce

Filet Mignon

6oz Grilled Filet with Béarnaise Sauce, Asparagus & Crab

Seared Salmon

Salmon on White Bean Puree & Bacon Jus

Topped with Braised Greens

Seared Scallops

Crispy Seared Sweet Sea Scallops with Mushroom Risotto, Pea Puree & Truffle

Grilled Lobster Tail

8oz Warm Water Lobster Tail Split and Marinated with Paprika & Garlic Served on Garlic Mashed Potatoes & Topped with Kale Slaw

Wedding Buffet

Bride and Groom can make a selection of **TWO** Entrees & **ONE** Carving Station
\$45.00

Wedding Buffet Served with

Mixed Field Greens or Caesar Salad
Home Baked Bread & Butter
Choice of Vegetable & Starch
Freshly Brewed Coffee, Iced Tea and Sodas
Champagne Toast

Vegetables

Seasonal Vegetables, Braised Green Beans, Roasted Broccoli, Squash & Zucchini

Starch

Rice Pilaf, Whipped Potatoes, Garlic Smashed Potatoes, Paprika Roasted Potatoes

Entrees

Braised Short Ribs

Potato Crusted Cod with Cream Leeks

Pork Pot Roast with Chipotle Honey Glaze

Classic Meatloaf with Wild Mushroom Gravy

Baked Salmon with Lemon Cream and Herbs

Boursin Chicken Breast

Stuffed with Boursin Cheese and Spinach; Served with Champagne Cream Sauce

Pepper Crusted New York Strip

Served with a Wild Mushroom Cabernet Demi-glace

Herb Crusted Tenderloin of Beef

Prime Cut Filet Mignon served with a Beurre Rouge
(Additional \$5 per person)

Carving Stations

Pepper Crusted New York Strip Loin

Hand Carved & Served with Mushroom Demi-Glaze

Herb crusted Tenderloin of Beef

Hand Carved & served with Natural Jus
(Additional \$2 per person)

Roasted Prime Rib

Hand Carved & served with Creamy Horseradish

Wedding Reception Displays

Fruit and Cheese Displays

Assortment of Fruit and Cheese based upon Availability & Seasonality
Melons, Grapes, Pineapple and Seasonal Fruits and Berries

	Fruit/Cheese	Fruit Display	Cheese Display
Small (serves 25 persons)	\$150	\$100	\$175
Medium (serves 50 persons)	\$250	\$175	\$275
Large (serves 100 persons)	\$450	\$375	\$475

Vegetable Displays

Vegetables upon Availability: Broccoli, Mushrooms, Zucchini,
Carrots, Celery, Tomatoes, Asparagus and Peppers with an Avocado Ranch

	Raw	Grilled
Small (serves 25 persons)	\$95	\$115
Medium (serves 50 persons)	\$175	\$200
Large (serves 100 persons)	\$295	\$350

Dips

Spinach and Artichoke Dip - \$95 each / **Add Crab** \$150 each
Served with Asiago Dipping Bread (Serves 50 persons)

Crab Fondue – \$125 each

Creamy Blend of Blue Crab, Cheddar & Parmesan
Served with House Made Chips (Serves 50 Guests)

Fresh Basil & Marinated Tomatoes - \$85 each
Served with Garlic Asiago Crostinis (Serves 50 persons)

Viennese Dessert Displays

\$2.25 per piece with a minimum of 50 pieces

Mini Eclairs
Profiteroles
Mini Cheesecakes
Chocolate Truffles
Mini Key Lime Pies
Chocolate Dipped Strawberries

Wedding Hors D'oeuvres

Meatloaf Balls – Mini Oven-Roasted Herbed Meatballs

Coconut Crusted Chicken Skewers - Tender Breast of Chicken;
Rolled in a Coconut Batter and Served with Pineapple Chili Sauce

Crispy Raviolis – Stuffed with Three Cheeses and Served with Marinara Sauce

Chicken Drummettes – Crisped and Served with a Buttery Hot Sauce and Blue Cheese

Caprese Skewers – Skewered Cherry Tomatoes, Fresh Basil Leaves & Mini Mozzarella Balls;
Drizzled with Balsamic Vinaigrette

Crostinis (Select One) – White Bean Puree, Arugula Lettuce & Parmesan Cheese; Ricotta Cheese
& Tomato Jam; Smoked Eggplant Puree & Tabbouleh

Chicken Tenders – Crispy Breast of Chicken Served with a Honey Mustard and Barbeque Sauce

The above hors d'oeuvres are \$2.00 per piece with a minimum of 50 pieces.

Bacon Wrapped Dates - Stuffed with Fontina Cheese

Vegetable Spring Rolls – Filled with an Assortment of Cabbage
& Asian Vegetables; Served with a Sweet Chili Dipping Sauce

Jumbo Cocktail Shrimp – Peeled & Served with Cocktail Sauce and Fresh Lemon

Bacon Wrapped Scallops – Oven Roasted until Crisp and Served with a Saffron Aioli

Baked Spanakopita – Flakey Phyllo Dough Filled with Spinach and Greek Feta Cheese

Asian Dumplings – Chicken, Pork or Vegetable Dumplings; Served with a Soy Chili Sauce

Crispy Crab Rangoon – Filled with Cream Cheese, Crab & Seasonings; Served with Spicy Mustard Sauce

Shrimp Cocktail Shooters - Chilled Jumbo Shrimp Served in a Bloody Mary Shooter with Pickled Vegetables

Wild Mushroom and Boursin Tart – Imported and Domestic Mushrooms with a Touch of Cheese and Brandy

Coconut Crusted Shrimp – Plump Shrimp Rolled in a Coconut Batter and served with a Pineapple Chili Sauce

Key West Conch Fritters – Sweet Farm Raised Conch with Island Flavors served with Key Lime Dipping Sauce

Paprika Grilled Shrimp – Jumbo Shrimp Marinated with Paprika & Garlic; Served on a Bed of Quinoa Tabbouleh

The above hors d'oeuvres are \$2.50 per piece with a minimum of 50 pieces.

Mussels – Smoked Mussels served with a Bacon Jam

Mini Flat Iron Crab Cakes – Seared & Served with Creamy Beer Mustard

Crab Stuffed Mushroom Caps – Crab, Cream Cheese, Bacon and Scallions

Crawfish Pies – Onions, Peppers, Crawfish Tails and a Creamy Creole Sauce

Beef Kebobs – Tender Beef Marinated & Skewered; Served with a House Made Chimichurri Sauce

Lobster Cobbler Tarts – Fresh Lobster, Carrots, Peas and Shallots in a Creamy Béchamel

Baked Beggar's Purses – Flakey Phyllo Dough Filled with Apple, Walnut and Brie Cheese

Beef Bouchee – Puff Pastry filled with Herb Seared Tenderloin & Mushroom Duxelle

The above hors d'oeuvres are \$3.00 per piece with a minimum of 50 pieces.

Wedding Stations

Carving Stations

Includes Silver Dollar Rolls and Assorted Sauces
(One Carver included in Wedding Package, Additional Carver - \$40)

Honey Glazed Ham	\$175 (serves 40-50 persons)
Roasted Turkey Breast	\$125 (serves 25-35 persons)
Pepper Crusted New York Strip Loin	\$250 (serves 30-40 persons)
Slow Roasted Prime Rib	\$325 (serves 35-45 persons)
Steamship Round of Beef	\$475 (serves 130-150 persons)
Roast Top Sirloin of Beef	\$195 (serves 45-55 persons)
Roast Seasoned Tenderloin of Beef	\$245 (serves 15-20 persons)
Roasted Leg of Lamb	\$175 (serves 20-30 persons)

Taco Station

\$7.95 per person

Seasoned and Shredded Chicken & Beef
Lettuce, Diced Tomatoes, Sour Cream, Guacamole, Salsa,
Sautéed Peppers & Onions, Shredded Jack Cheese & Cheddar Cheese
White Flour and Flavored Tortillas

Pasta Station

\$10.00 per person for Two Pastas

Add Chicken for an additional \$1.00 or Add Shrimp, Scallops for an additional \$2.00

Pastas		Sauces	
Penne Pasta	Gemelli	Marinara	Pork Ragu
Linguine	Fettuccine	Vodka	Alfredo Cream
Bowtie	Cavatappi	Putanesca	Arabbiata Sauces
		Pesto	Sausage Bolognese

Wedding Final Farewell Brunch

Why not have everyone back on Sunday to say thank you and see your guests for one last time.

\$30 per person Inclusive

*Includes service charge and tax

*No room rental fee

*Minimum of 25 people

Seafood Station

Chilled Shrimp and Crab Legs

Breakfast Station

Sausage and Bacon

Scrambled Eggs with Cheddar Cheese

Roasted Breakfast Potatoes

Muffins, Pastries and Assorted Breads

Lunch Station

House Salad

Fresh Fruits and Berries

River City Potato Salad and Greek Penne Pasta Salad

Tuna Salad & Chicken Salad

Assorted Breads to include: Butter Croissants, Wheat and White Bread

Potato Chips

Dessert Station

Fabulous Assorted Desserts

Unlimited Brewed Coffee, Assorted Chilled Juices and Sodas



Banquet Beverages

Host or Cash Bar

Call Highballs	\$6.50	House Wine	\$5.95 or \$22 per bottle
Premium Highballs	\$7.00	Champagne	\$5.95 or \$22 per bottle
Top Shelf Highballs	\$8.00	Mimosas	\$5.25
Cordials	\$9.00 & Up	Soft Drinks	\$2.50
Handcrafted Ales	\$3.50	Bottled Water	\$3.00
Bottled Beers	\$4.00	Red Bull	\$4.00 add \$2 with liquor

Full Bar by the Hour

Includes unlimited consumption of one Liquor Drinks, House Wine, Champagne and Bottled Beers
 The hourly bars must be stated prior to the start of the event and will be charged for the guaranteed number
 Does not include shots or drinks with more than 2 liquors

WELL

\$11.50 per person – 1st hour
 \$10.00 per person – 2nd hour
 \$8.50 per person – 3rd hour

CALL

\$13.50 per person – 1st hour
 \$11.50 per person – 2nd hour
 \$10.00 per person – 3rd hour

PREMIUM

\$15.50 per person – 1st hour
 \$13.50 per person – 2nd hour
 \$11.50 per person – 3rd hour

WELL

VODKA - *Smirnoff*
 GIN - *Gordons*
 RUM - *Brugal*
 SCOTCH - *Cutty Sark*
 WHISKEY - *Seagrams 7*
 TEQUILA - *Suaza*
 BOURBON - *Jim Beam*

CALL

VODKA - *Absolut*
 GIN - *Tanqueray*
 RUM - *Cruzan Silver*
 SCOTCH - *Johnny Walker Red*
 WHISKEY - *Seagrams VO*
 TEQUILA - *Jose Cuervo*
 BOURBON - *Wild Turkey 101*

PREMIUM

VODKA - *Level*
 GIN - *Tanqueray 10*
 RUM - *Barbon Court 8 yr*
 SCOTCH - *Chivas Regal*
 WHISKEY - *Crown Royal*
 TEQUILA - *Cuervo 1800*
 BOURBON - *Knob Creek*

Beer and Wine by the Hour

Handcrafted Ales, House Wine, Bottled Water - \$8.00 per hour per person
 Handcrafted Ales, House Wine, Bottled Water, Bottled Beers (domestic & imports) - \$10.00 per person per hour

Kegs of Handcrafted Ales

Select from Jag Light, Red Rooster, Jackson Pale Ale,
 Riptide Porter or Seasonal Ale - \$275.00 (160 -12 oz. glasses)

Non Alcoholic and Gallon Drinks

Unlimited Iced Tea, Coffee and Sodas - \$2.50 per person
 Coffee, Iced Tea or Non Alcoholic Fruit Punch - \$35.00 per gallon each
 Bloody Mary, Margaritas, Champagne Mimosas, Champagne Punch
 or Tropical Rum Punch - \$75.00 per gallon each (approx 18-20 glasses)

All prices are subject to 20% service charge and applicable sales tax.
 Prices subject to review 30 days prior to the function and the conditions of the contract.



