

CONTINENTAL BREAKFAST BUFFETS

Mactaquac County Continental

(Minimum 10 people)

Assorted Fruit Juices
Whole Fresh Fruit
Toaster Station to include: White and Whole Wheat Breads
Bagels and English Muffins
Assorted Cold Cereals
Freshly Brewed Coffee & Tea

\$8.99 per person

Good for Life Continental

(Minimum 10 people)

Assorted Juices
& 2% Milk
Assorted Muffins
Build your own Fruit Parfaits to
include: Diced Fruit, Yogurt,
Almonds, Granola, Dried Cranberries
Freshly Brewed Coffee, Tea

\$9.99 per person

The Toaster

(Minimum 10 people, Maximum of 20 people)

Fresh Sliced Bagels with Cream
Cheese
White & Whole Wheat Breads,
English Muffins
Preserves & Butter
Assorted Juices
Freshly Brewed Coffee & Tea

\$6.99 per person

SUGGESTED ENHANCEMENTS

Individual Yogurts served with a Bowl of Granola	\$2.00 per person
Whole Fruit	\$1.75 each
Assorted Pastries (2 per person)	\$1.99 per person
Cereal Bars	\$1.49 each
Chilled 2% Milk	\$12.99 per pitcher

HOT BREAKFAST BUFFETS

Basic Essentials

(Minimum 10 people)

Assorted Fruit Juices
Toaster Station
Scrambled Eggs
Choice of: Bacon **OR** Sausage
Golden Home fries
Freshly Brewed Coffee & Tea

\$9.99 per person

(Additional breakfast meats - \$1.00 per person, per selection)

Breakfast Wrap-Up

(Minimum 10 people)

Assorted Fruit Juices
Choice of Assorted Cold Cereals **OR**
Oatmeal, with Chilled Milk
Breakfast Wraps ~ Choice of ONE:
Western, Veggie, Bacon & Cheddar
(based on 2 halves per person)
Served with Salsa
Golden Home fries
Freshly Brewed Coffee & Tea

\$10.99 per person

Mactaquac Breakfast Buffet

(Minimum 20 people)

Assorted Fruit Juices
Fresh Whole Seasonal Fruit
White & Whole Wheat Breads, English Muffins, Bagels
Assortment of Freshly Baked Muffins, Fruit Danish
Preserves & Butter
Assorted Cold Cereals with Chilled Milk
Scrambled Eggs ~ Crisp Bacon ~ Country Breakfast Sausage
Griddle Pancakes with Syrup ~ Golden Home fries
Freshly Brewed Coffee & Tea

\$11.99 per person

SUGGESTED ENHANCEMENTS

Individual Yogurts served with a Bowl of Granola	\$2.00 per person
Cereal Bars	\$1.49 each
Chilled 2% Milk	\$12.99 per pitcher
Whole Fruit	\$1.75 each

BREAK MENUS

The Bakery Basket

Assortment of Freshly Baked
Muffins, Breakfast Pastries
Freshly Brewed Coffee & Tea

\$4.99 per person

Smoothie Break

Choice of:
Tropical OR Banana-Berry
Fresh Fruit Smoothie
Oatmeal Raisin Cookies

\$8.99 per person
(Based on 1 smoothie per person)

"Build your own Sundae"

Scoops of Vanilla
& Chocolate Ice Cream
Chocolate, Caramel
& Raspberry Toppings
Whipped Cream
Sprinkles
Cherries to top it off!

\$5.99 per person

The Energizer

Fresh from the Oven Cookies
Whole Fruit
Freshly Brewed Coffee & Tea

\$5.99 per person

SUGGESTED ENHANCEMENTS

Assorted Bottles of Fruit Juice	\$1.99 each, on consumption
Assorted Diet & Regular Soft Drinks	\$1.99 each, on consumption
Bottled Water	\$1.99 each, on consumption
Variety of Energy Drinks	\$3.99 each, on consumption

A-LA-CARTE BREAK ITEMS

BEVERAGE SELECTIONS

Freshly Brewed Coffee & Tea	...\$1.99 per person
Assorted Bottles of Fruit Juice	...\$1.99 each, on consumption
Assorted Diet & Regular Soft Drinks	...\$1.99 each, on consumption
Bottled Water	...\$1.99 each, on consumption
2% White Milk	...\$12.99 per pitcher
Chocolate Milk	...\$13.99 per pitcher
Iced Tea or Lemonade	...\$9.99 per pitcher
Assortment of Energy Drinks	...\$3.99 each, on consumption

FROM THE BAKERY

Assorted Pastries (based on 2 per person)	...\$1.99 per person
Bagel & Cream Cheese	...\$2.49 each
Fresh from the Oven Cookies	...\$12.99 per dozen
Assorted Dessert Squares	...\$12.99 per dozen
Cinnamon Scones	...\$1.99 each

HEALTHY CHOICES

Fruit & Yogurt Parfait with Granola	...\$4.99 each
Fresh Sliced Seasonal Fruit Tray	...\$44.99 serves 15 people
Vegetable Crudités with Dip	...\$34.99 serves 15 people
Cheese & Cracker Tray	...\$64.99 serves 15 people
Individual Yogurt	...\$1.99 each, on consumption
Whole Fresh Seasonal Fruit	...\$1.75 per piece
Cereal Bars	...\$1.99 each

WORKING LUNCHEON BUFFETS

Wrap It Up

Choice of: Green Salad **OR**
Chef's Kettle with Crackers
Crisp Vegetable Crudités with Dip
Assorted wraps & sandwiches may
include:
Roast Beef, & Cheddar, Ham &
Cheddar, Egg Salad, Chicken Salad,
Chef's Choice Desserts
Freshly Brewed Coffee & Tea

\$13.99 per person
(Based on 3 halves per person)

Pizza Pizzazz

(Minimum 10 people)

Caesar Salad
Chef's Signature Pasta Salad
Piping Hot Pizza, Baked Fresh from
our Kitchen
Choice of: Supreme Meat, Pesto
Chicken, Vegetarian
Chef's Choice of Dessert
Freshly Brewed Coffee & Tea

2 Types of Pizza \$15.99 per person
3 Types of Pizza \$17.99 per person

"The Dagwood"

(Minimum 10 people, max 30 people)

Choice of: 2 Chefs salads **OR**
Chef's Kettle & Crackers
(Build your own Sandwich)
Assorted Breads & Rolls
Deli meat tray – Turkey, Ham,
Pepperoni & Roast beef
Tomatoes, Onions, Lettuce & Cheese
Chef's choice of desserts
Freshly brewed coffee & Tea

\$15.99 per person

SUGGESTED ENHANCEMENTS

Upgrade to House Made Seafood Chowder
Potato Chips

\$2.00 per person
\$0.50 per person

HOT LUNCHEON BUFFETS

Head pond Buffet

(Minimum 15 people)

Rolls & Butter
Seasonal Greens with Dressing
Country Style Coleslaw, Chef's Choice Deli Salad

Entree Choices

Oven Baked Meat Lasagna
Lemon Pepper Haddock
Stir-Fry (Chicken or Beef)
Vegetarian Pasta
Farmer's Style Chicken

OR

Seafood Medley Penne
Sliced Roast Beef au Jus
Chicken Breast with Mushroom Sauce
(For \$2.00 extra)

Starch Choices (not served with pasta dishes)

Garlic Mashed Potatoes OR Rice Pilaf
Assorted Pies & Sweets
Freshly Brewed Coffee & Tea

1 Entree - \$17.99 per person
2 Entrees - \$19.99 per person
3 Entrees - \$21.99 per person

A Taste of Italy

(Minimum 10 people)

Garlic Bread
Caesar Salad
Seasonal Greens with Dressing
Marinara Meat Pasta
Chicken Fusilli Pasta with Pesto
Chef's Choice of Dessert
Freshly Brewed Coffee & Tea

\$16.99 per person

PLATED DINNERS

(Served 5:00pm - 9:00pm)

Included in Menu Price:

Fresh Rolls & Butter
Freshly Brewed Tea & Coffee

For Starters

(Choose one)

Seasonal Greens, Spinach Salad, Tangy Caesar Salad,
Chef's Kettle Soup or Atlantic Seafood Chowder

Entree

(Choice of one entree)

Seafood Pasta Carbonara

Shrimp and Scallops sautéed with Bacon, Onion, Peppers and Garlic
Tossed in a Creamy Alfredo Sauce, served with Garlic Baguette
\$24.49 per person

English Style Roast Beef

Accompanied with a Red Wine & Mushroom Demi Glaze
\$26.49 per person

Maple Ginger Salmon

Salmon Fillet oven baked and seasoned with NB Maple Syrup, Ginger
\$26.49 per person

Traditional Roast Turkey

Accompanied with a Summer Savory Bread Dressing, Gravy and Cranberry Sauce
\$23.49 per person

Grilled Boneless Breast of Chicken

Topped with mushroom sauce
\$24.49 per person

Dessert

(Choice of one dessert)

Strawberry-Rhubarb pie, Pecan pie, Mactaquac Maple Mousse,
Apple pie, Coconut cream pie, Lemon Merengue pie or Apple Crumble

DINNER BUFFETS

Keswick Dinner Buffet

(Minimum 25 people)

Rolls & Butter

Vegetable Crudités with Dip

Domestic Cheese Tray

CHOICE OF: Traditional Caesar Salad or Seasonal Leaves with Dressing
Assortment of Chef's Choice Salads

Entree Choices

Boneless Breast of Chicken Forestiere

White Wine & Wild Mushroom Cream Sauce

Maple Ginger Salmon

Salmon Fillet, oven baked and seasoned with NB Maple Syrup, Ginger

Atlantic Seafood Pasta

Medley of Shrimp, Scallops & White Fish tossed with a Garlic Parmesan Cream Sauce

Pork Loin

Stuffed with Apple Cranberry Dressing, drizzled with a Maple Cream Sauce

Sliced Roast Beef au Jus

Slow Roasted & served with Horseradish

Make this a Carving Station: \$25.00

Chef's choice Potato

Chef's Choice Vegetables

Chef's Decadent Dessert Display (Cheesecakes with Sauces, Pies, Cakes)

Freshly Brewed Coffee & Tea

1 Entree - \$25.99 per person

2 Entrees - \$28.99 per person

3 Entrees - \$31.99 per person

Riverside Resort & Conference Centre

Mactaquac Dinner Buffet

(Minimum 20 people)

Rolls & Butter
Tossed Salad with Dressing
Country Style Coleslaw
Potato Salad
Vegetable Crudités with Dip

Entree Choices

Lemon Pepper Haddock

Tender Haddock Fillets topped with Lemon Pepper Cream Sauce

Sliced Roast Beef au Jus

Slow Roasted & served with Horseradish

Chicken Feta Florentine

Boneless Breast of Chicken topped with Spinach & Feta Cheese Sauce

Chicken Parmesan

Grilled Breast covered in a red sauce and parmesan

Chef's choice Potato
Chef's Choice Vegetables
Chef's Choice Dessert Buffet
Freshly Brewed Coffee & Tea

1 Entree - \$23.99 per person
2 Entrees - \$26.99 per person

Backyard "Inn" BBQ Buffet

(Minimum 15 people)

BBQ menu served May 1st through October 1st, weather permitting

In the event of inclement weather, BBQ will be held indoors and BBQ items are prepared in our Kitchen.

Rolls & Butter
Potato Salad
Country Style Coleslaw
Pasta Salad

CHOICE OF: Traditional Caesar Salad or Seasonal Leaves with Dressing

Entrees

(Choice of one entree)

Our Specialty Chicken Breast (6oz) & Ribs	\$26.99 per person
Hamburgers & Honey Garlic Sausage	\$16.99 per person
6oz Chicken Breast	\$18.99 per person
6oz Salmon Fillet	\$25.99 per person
6oz Tenderloin steak	\$26.99 per person
10oz Rib eye Steak	\$28.99 per person

Baked Potato with all the Toppings
Assorted Desserts
Freshly Brewed Coffee & Tea

SUGGESTED ENHANCEMENTS

Add House Made Seafood Chowder	\$3.50 per person
Corn on the Cob (subject to availability)	\$1.50 per person
Potato Chips	\$0.50 per person
Cheesecake Station with assorted toppings	\$3.00 per person

RECEPTION SELECTIONS

Cold Hors D'Oeuvres

(Priced per dozen)

Shrimp with Cream Cheese	\$17.99
Pesto Chicken Pita	\$14.99
Assorted Cocktail Sandwiches	\$14.99
Smoked Salmon Pinwheels	\$17.99
Smoked Oysters on crackers	\$15.99
Brie & Focaccia	\$15.99
Greek Cucumbers	\$13.99

Hot Hors D'Oeuvres

(Priced per dozen)

Bacon Wrapped Scallops	\$21.99
Miniature Quiche Lorraine	\$15.99
Sweet & Sour Meatballs	\$14.99
Mushrooms w Spinach & Feta	\$15.99
Mini Egg Rolls	\$14.99
Teriyaki Beef Brochettes	\$17.99
Chicken Wings	\$16.99

Platters and Additional Reception Items

Cheese Display

An eye pleasing display of Domestic & Imported Cheeses, served with Crackers
\$64.99 per tray serves 15 people

Fresh Fruit Display

Sliced Fresh Seasonal Fruit with Yogurt
\$44.99 per tray serves 15 people

Crisp Vegetable Crudités

Fresh crisp Vegetables, served with dip
\$34.99 per tray serves 15 people

Tiger Shrimp Pineapple

Jumbo Shrimp presented on a fresh Pineapple, with tangy Seafood dipping sauce
\$69.99 (40 pieces)

Smoked Salmon Display

Rolled Smoked Salmon with Cream Cheese, Capers & Lemon Wedges
\$109.99 (serves 25 people)

Nacho Bar

Tortilla Chips, Salsa, Cheese Sauce, Black Olives, Peppers, Tomatoes, Onions & Jalapenos
\$7.99 per person

All Menu prices subject to change based on market value.

BEVERAGES

Cash Bar

(Prices include HST)

Domestic Spirits	\$4.50
Domestic Beer	\$4.50
Premium Liqueurs	\$5.75
Domestic Wine (5-oz Glass)	\$5.25
Soft Drinks, Juice & Bottled Water	\$2.00

Host Bar

(Prices include HST, and are subject to 15% service charge)

Domestic Spirits	\$4.50
Domestic Beer	\$4.50
Premium Liqueurs	\$5.75
Domestic Wine (5-oz Glass)	\$5.25
Soft Drinks, Juice & Bottled Water	\$2.00

** Should consumption on a cash or host bar be less than \$450.00 exclusive of tax and service charges, a bartender fee of \$75 per bartender will apply **

House Red (Jackson Triggs)

Merlot	\$26.99
Cabernet Sauvignon	\$26.99

House White (Jackson Triggs)

Chardonnay	\$26.99
Pinot Grigio	\$26.99

White Wines

Wolf Blass Chardonnay	\$46.99
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Red Wines

Wolf Blass Cab. Sauvignon	\$46.99
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Rose

E&J Gallo White Zinfandel	\$27.99
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Champagne

Bright Presidents	\$27.99
Martini & Rossi Asti	\$33.99

Punch Selections (Serves 40 small glasses)

Non-Alcoholic Fruit Punch	\$45.00
Alcoholic Fruit Punch	\$100.00

*****PLEASE NOTE*****

All Food and Beverages subject to 15% Gratuity

Meeting Room	Class	Theatre	Banquet	u-shape	Rental day	Rental 24hr
Mactaquac I	30	60	50	20-25	\$175.00	\$225.00
Mactaquac II	30	60	50	20-25	\$175.00	\$225.00
Mactaquac I & II	60	120	110	40-50	\$350.00	\$425.00
Woolastook	20	20	30	20-25	\$150.00	\$175.00
Nashwaak	10/ Boardroom style				\$100.00	\$150.00
Pokiok (1 st floor)	20/ Boardroom, 40/ Theatre				\$75.00	\$100.00

Prices do not include 13% HST.

Catering Information

Cancellation and Group Bookings

Cancellations of meeting rooms within 30 days of a function are subject to a cancellation fee of 50% of all contracted charges. Cancellations not received 48 hours prior to the function are subject to a cancellation fee of 100% of all anticipated charges.

Food

Riverside Resort, in accordance with current city and provincial Health Department regulations, does not allow any food to be brought into the Resort function rooms or leave as leftovers. Any specialty foods required may be ordered through the Resort. (Wedding cakes are the exception). All food and beverage charges are subject to 15% gratuity and 13% HST.

Guarantees

The Catering Office must be notified of the number of guests to be served 72 hours prior to the function. This number may be increased less than 72 hours prior to the function but may not be lowered. The convener will be billed for the guaranteed number or the number of guests served whichever is greater.

Beverages

Alcoholic beverages: All alcoholic beverages, as per NB Liquor laws, and according to licensing regulations, must be provided by the Resort for any function taking place in the Resort. Alcoholic beverages, including donated liquor, cannot be brought into the function rooms from outside sources.

Socan Fee

For events with either live music or recorded music, a SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee will apply for royalties of copyright music.

Liability

The Resort reserves the right to inspect and to control all private functions. Liability for damage to the premises will be charges accordingly. The Resort cannot assume responsibility for property & equipment brought into the banquet area.