

General Information

We would like to thank you for your interest in River Crossing club to host your special event! River Crossing is located in Spring Branch, Texas at 500 River Way, right off 281. Our Texas Hill Country setting is an ideal site parties, banquets, corporate events, wedding receptions, rehearsal dinners, bridal luncheons, and much more!

River Crossing Club Banquet Room

The Banquet Room will accommodate up to 100 people indoors and up to 120 utilizing both indoors and outside patio.

Tuesday – Sunday \$750
(\$250 deposit to hold room w/minimum food \$500)

River Crossing Club Conference Room

The Conference Room will accommodate up to 15 people making this the perfect setting for small business meetings.

Tuesday – Sunday \$125

River Crossing Club Pool Party Room

The Pool Party Room will accommodate up to 25 people making this the perfect setting for your summer parties.

Tuesday – Sunday \$350
(\$150 deposit to hold room for 4 hours w/ minimum food \$200)

Room charges are inclusive of tables, chairs, standard table linens (white table cloths & white napkins) plate ware, glassware and flatware, and service staff. Additional services and cost are available upon request, specialty linens available at varying rates.

Please contact Lexi, Catering Sales Director at lexi@rivercrossingclub.com for further information and available dates. Additional photographs and videos are available on the Wedding & Events page at <https://www.rivercrossingclub.com>.



Guest Count and Menu Selection Your guest count must be submitted one (1) week prior to your event and menu selection must be submitted two (2) weeks prior to your event. Custom Menus are available and should be discussed with your Sales Director. Host will be billed for original number submitted 1 week prior all parties that exceed the number guaranteed will be billed for actual number in attendance.

Liability River Crossing Club assumes no liability for the damage or loss of any article or merchandise before, during, or following any event at the club. Any damage to the premises resulting from your event or action by your guests will be the responsibility of the host. All needed repairs will be handled through club approved vendors and charged back to the host.

Cancellations Cancellation of your event any time after you have made your initial deposit will result in forfeiture of that payment. Cancellation of the contract less than thirty (30) days prior to the event date will result in the forfeiture of all payment made to us at the time of cancellation.

Rehearsal River Crossing Club will allow one hour for a rehearsal; time must be scheduled with the Sales Director. The rehearsal will be placed on our calendar as "tentative" and may, in some rare instances, need to be changed.

Force Majeure River Crossing Club will not be liable for any failure to perform its obligations under this agreement including providing access, if such failure is due to fire or other casualty event, act of God, acts of terrorism, adverse weather or roadway conditions, or other cause beyond the reasonable control of River Crossing. In such events, River Crossing may cancel the event, and the client will receive a full refund of all amounts paid to River Crossing.

Set-up and Decorations River Crossing will provide Standard linens including white table cloths and white napkins, tables, chairs, plate ware, glassware, and flatware. White folding chairs are provided for all outdoor reception seating. Specialty linens are available are varying rates. All decorations are the responsibility of the host and must be removed immediately

following the event. *You are responsible for cake, flowers, music, decorations, and Day of Coordinator. Catering Sales Director & staff are not your Day of Coordinator and is only responsible for facility and food and beverage.* Any decorations removed by River Crossing are subject to disposal. No decorations may be attached to walls or installed in a way that causes damage to the building.

Bar Service All Bartenders and alcohol will be provided by River Crossing Club. Guest may not bring alcohol onto the premises. Guest may not leave the premises with alcoholic beverages. River Crossing Club adheres to standard T.A.B.C liquor laws and reserves the right to refuse and/or discontinue service to any event or person. T.A.B.C regulations require that all alcoholic beverages consumed on property be purchases from and dispensed by River Crossing Club.

Preferred Event Professionals We recommend selecting vendors from our Preferred Event Professionals list; however, you are not required to use them. We request that all vendors delivering flowers, cake, and audio visual, etc. no sooner than two hours prior to your scheduled event. *You are responsible for cake, flowers, music, decorations, and Day of Coordinator. Catering Sales Director & staff are not your Day of Coordinator and is only responsible for facility and food and beverage.*

Service Charge & Sales Tax A 20% Service Charge & 8.25% Sales Tax will be applied to all food & beverage items.

Leftovers No leftovers other than clients brought in desserts will leave River Crossing Facility.

Tables and Chairs River Crossing will utilize all the current tables and chairs for dining room and reception room. Any additional tables wanted by client will be rented at the client's cost.



Hors D'oeuvres

Hot Hors D'oeuvres

Each item is priced per 50 pieces

Assorted Mini Quiche	\$75.00++
Quesadillas with Condiments	\$100.00++
Bacon Wrapped Shrimp	\$200.00++
Deep Fried Mushrooms	\$75.00++
Stuffed Mushrooms	\$100.00++
Cheese Stuffed Jalapenos	\$50.00++
Chicken Tenders	\$75.00++
Buffalo Wings	\$80.00++
BBQ Smokies	\$35.00++
Pigs in a Blanket	\$75.00++
Swedish Meatballs	\$75.00++
Potato Skins	\$75.00++
Tortilla Pinwheels	\$75.00++
Crab Cakes	\$200.00++

Cold Platters

Each item is priced per 50 pieces

Cheese and Cracker Tray	\$100.00++
Canapé Sandwiches	\$100.00++
Fresh Seasonal Fruit Tray	\$70.00++
Fresh Veggie Tray	\$50.00++
Chilled Jumbo Shrimp	\$200.00++
Caprese Skewers with Balsamic Drizzle	\$200.00++
Prosciutto and Melon Ball Skewers	\$200.00++

Chips & Dip

Priced Per 2 Quart Bowls

Guacamole with Tortilla Chips	\$80.00++
Chili Con Queso with Tortilla Chips	\$60.00++
Homemade Salsa with Tortilla Chips	\$50.00++

Sweet Additions

Each item is priced per person

Ice Cream Bar (Assortment of ice cream w/toppings)	\$6.00++
S'mores Bar (Hershey's Chocolate, Graham Crackers & Large Marshmallows)	\$2.50++
Freshly Baked Cookies (per dozen)	\$24.00++
Fudge Brownies (per dozen)	\$30.00++
Cheesecake Bar (Small squares of cheesecake w/toppings)	\$2.50++

Themed Buffets

TEX-MEX BUFFET

Marinated Chicken
Seasoned Ground Beef
Soft Tortillas
House made Guacamole
Refried Beans
Spanish Rice
Sour Cream
Shredded Cheese
Jalapenos
Diced Tomatoes
Shredded Lettuce
Chips & House made Salsa
\$24.00++ per person

Classic Italian

Baked Meat Lasagna
Grilled Chicken Alfredo with Pasta
Fresh Garlic Bread
Tossed Salad
\$22.00++ per person

Backyard BBQ

Choice of two Entrees
Brisket Sausage Chicken
Tossed Salad
Baked Beans
Potato Salad
Relish
Rolls
\$26.00++ per person

Hamburger & Hot Dogs Buffet

Charbroiled Burgers
Hotdogs
Potato Chips
Sliced Cheeses
Baked Beans
Traditional Accompaniments
\$17.00++ per person

The Sandwich Board

Ham
Turkey
Tuna
Sliced cheeses
Condiments
Fresh Seasonal Vegetables
Assortment of Breads
Potato Chips
\$15.00++ per person

Breakfast Buffets

Quick Breakfast

Scrambled Eggs
Herb Skillet Potatoes
Crisp Bacon
Sausage Links
Biscuits & Gravy
Cut Fruit
Preserves & Butter
Orange Juice
Coffee
\$15.00++ per person

281 Grill Breakfast

Scrambled Eggs
Herb Skillet Potatoes
Crisp Bacon
Sausage Links
Pancakes **OR** French Toast
Fresh Seasonal Fruit
Maple Syrup & Butter
Orange Juice
Cranberry Juice
Coffee
\$15.00++ per person

Traditional Continental Breakfast

Assortment of
Danish Bagels Muffins
Preserves, Cream Cheese & Butter
Fresh Whole Fruit
Orange Juice
Cranberry Juice
Coffee
\$11.00++ per person

Brunch

Quiche Lorraine
Eggs Benedict
Fresh Seasonal Fruit
Sliced Ham **OR** Turkey served with Croissants
Assorted Mini Muffins
Orange Juice
Cranberry Juice
Coffee
\$15.00++ per person

A La Carte

Omelet Station for additional \$5.00++ and Chef Attendant Fee \$25
Mimosas \$4.00++ per glass
Bloody Mary's \$6.00++ per glass
Bacon OR Sausage \$1.95++ per person
Biscuits & Gravy \$2.95++ per person

Buffet Selections

Additional Salad, Vegetable or Starch Selections available at \$2.00++ per person per addition
Additional Classic Entrée at \$3.00++ per person, Additional Premium Entrée at \$4.00++ per person

Lunch Buffet

Option #1

Includes choice of Entrée, Starch,
and One Vegetable
Served with Tossed Salad with Dressing,
Fresh Baked Rolls, and Tea
\$20.99++ per person

Option #2

Choice of Two Entrées, Vegetables,
and One Starch
Served with Tossed Salad with Dressing,
Fresh Baked Rolls, and Tea
\$26.99++ per person

Dinner Buffet

Option #1

Choice of Salad, Two Entrées, Vegetables,
and One Starch
Served with Fresh Baked Rolls and Tea
\$29.99++ per person

Option #2

Choice of Three Salads, Three Entrées,
Vegetables, and One Starch
Served with Fresh Baked Rolls and Tea
\$46.99++ per person

Plated Selections

All Entrées served with a Salad, Starch, Vegetables, Rolls, Tea & Water

Poultry Lunch \$15.99/Dinner \$18.99 ++ per person

Meat Lunch \$16.99/Dinner \$19.99 ++ per person

Fish Lunch \$17.99/Dinner \$21.99 ++ per person

Premium Meat/Fish \$32.00++ per person

Salads

Tossed Green Salad
Tossed Caesar Salad
Strawberry Field Salad
Potato Salad
Classic Caesar

Starches

Baked Potatoes
Twice Baked Potatoes
Wild Rice
White Rice
Mashed Potatoes
Au Gratin Potatoes
Oven Roasted Potatoes
Homemade Macaroni & Cheese

Vegetables

Fresh Seasonal Vegetables
Green Bean Almandine
Butternut Squash
Broccoli & Cheddar Sauce
Asparagus with Olive Oil & Garlic
Honey Glazed Baby Carrots
Roasted Fiesta Corn
Fried Okra

Menu Selections

Poultry

Baked Chicken Piccata
Chicken breast with a lemon caper sauce

Chicken Parmesan
*Lightly breaded chicken breast with
marinara and mozzarella*

Pecan Chicken
*Tender Chicken breaded with pecans
served with peach brandy sauce*

Chicken Marsala
*Roasted Chicken Breast with Mushroom &
Marsala Sauce*

Spinach & Feta Stuffed Chicken
*Tender Chicken stuffed with Spinach & Feta
Cheese with a Hollandaise Sauce*

Chicken Cordon Bleu
*Boneless chicken stuff with Swiss Cheese &
Ham, topped breadcrumbs and a
Hollandaise Sauce*

Chicken Fried Chicken
*Hand-breaded and deep fried topped with
creamy gravy*

Roasted Turkey & Dressing
*Tender, hand carved sliced of turkey
topped with pan-roasted gravy*

Meat

Carved Baked Ham
*Ham slow roasted & glazed with sweet
honey*

Pork Chops
*Smothered or Grilled with a Cinnamon Port
Wine Sauce*

Chicken Fried Steak
*Hand-breaded and deep fried topped with
creamy gravy*

Burgers
Brisket & Chuck Blend on Brioche Bun

Premium Meat

Carved Prime Rib
*Slow Roasted Herb Crusted Prime Rib served
with Dijon and Herb Horseradish & Au Ju*

Ribeye
*Top Choice aged ribeye steak with hotel
butter*

Fish

Catfish
Blackened or Fried

Tilapia
Blackened or Fried

Shrimp Scampi
*Parmesan Crusted Shrimp with a Chablis
Butter Sauce*

Premium Fish

Grilled Salmon

Stuffed Colossal Shrimp
*Stuffed butterflied shrimp topped with a
lemon caper butter sauce*

Bar Services

Packages include bartender and portable bar rental on 4 hour hosted bar

Hosted Package

Domestic Beer, Import Beer,
House Wines & Sodas
\$25.00++ per person

Premium Hosted Package

House liquor ONLY
Mixed Drinks, Domestic Beers,
Import Beers, House Wine & Soda
\$45.00++ per person

Alcoholic Beverages

Domestic Beer	\$300.00++ 16 Gallon Keg \$3.00++ per draft/can
Import Beer	\$300.00++ 16 Gallon Keg \$4.00++ per draft/can
House Wine	\$16.00++ per bottle \$5.00++ per glass
Premium Brand Liquors	\$9.00++ per drink
House Champagne	\$16.00++ per bottle
Well Brand Liquors	\$5.00++ per drink

Standard Liquor and Wine Brands

Taaka Vodka
Taaka Gin
Ron Rio Rum
Sycamore Lane Wine (Red,
Cabernet, Merlot, Pinot Grigio,
Chardonnay)
Cimarron Tequila
Famous Grouse Scotch
J Roget Champagne
Old Grand-Dad Bourbon

Premium Liquor and Wine Brands

Drippings Springs Vodka
Tito's Vodka
Bacardi Rum
Tanqueray Gin
Bombay Gin
Captain Morgan Rum
Jack Daniels Bourbon
Crown Royal Whisky