



# BANQUET & EVENT MENUS

RIVER CITY EXTREME  
MONTICELLO, MN

## WHAT'S COMPLIMENTARY?

The following are also provided complimentary:

- Outdoor Patio
- Sound System
- Two Digital Video Projectors
- Fiber Optic Internet
- Tables and Chairs
- Place Settings
- Tablecloths (Colors Vary)
- Napkin Linens
- Coat Racks
- Complimentary Tasting
- Security
- Guest Parking

## SALES TAX AND SERVICE CHARGES

All River City Extreme event services are subject to state and local taxes and an 18% service charge.

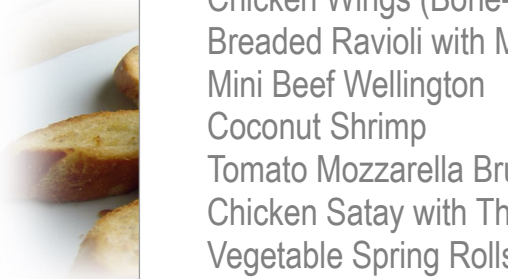
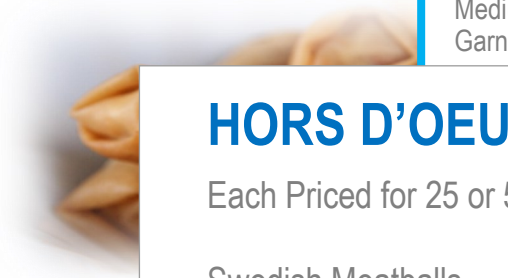
## UNLIMITED SODA & MIXERS

\$2.50 Per Number of Guests

Soda: Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew and Root Beer

Mixers: Sour, Tonic, Soda Water, Lemonade, Orange Juice and Cranberry Juice





## PLATTER OPTIONS

Each Platter Can be Ordered for 25 or 50 People

- Delicatessen Deviled Eggs.....\$40/\$75
- Raw Vegetable Platter with Dip.....\$35/\$70
- Fresh Fruit Platter.....\$46/\$80
- Charcuterie Platter.....\$50/\$90  
*(Assorted meats and cheese, fresh fruits and nuts)*
- Shrimp Cocktail Platter.....\$70

Serves 20-25

Shrimp Carousel Containing Three Pounds (Approximately 100) Medium Cooked Shrimp Served with Tangy Cocktail Sauce and Garnished with Lemon Slices

## HORS D'OEUVRES

Each Priced for 25 or 50 People

- Swedish Meatballs \$65/\$110
- Chicken Wings (Bone-in or Boneless) \$65/\$110
- Breaded Ravioli with Marinara \$60/\$105
- Mini Beef Wellington \$80/\$135
- Coconut Shrimp \$75/125
- Tomato Mozzarella Bruschetta \$65/\$110
- Chicken Satay with Thai Peanut Sauce \$70/\$115
- Vegetable Spring Rolls \$65/\$110
- Spinach & Artichoke Dip \$55/\$95
- Crab Cake with Remoulade Sauce \$90/\$165

## SOUP SHOOTERS

- 25 Shooters (\$35)
- Tomato Basil Soup
- Chicken Wild Rice Soup
- Beer Cheese Soup

# LATE NIGHT PIZZA

Specialty Pizza \$19.99

## The Butcher

Italian Sausage, Canadian Bacon, Pepperoni, bacon and fresh basil

## Mac N Cheese Overload

Homemade Mac N Cheese, Bacon, Four Cheese Blend and Green Onions

## California Veggie

Broccoli, green and red peppers, mushrooms, black olives and tomatoes

## The Brooklyn

Grilled Chicken, Onions, Cheddar and Mozzarella cheeses and Alfredo Sauce

## Chi-Town Deluxe

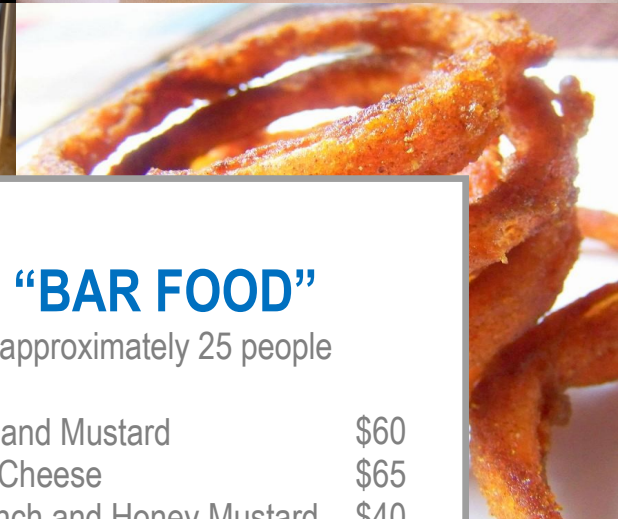
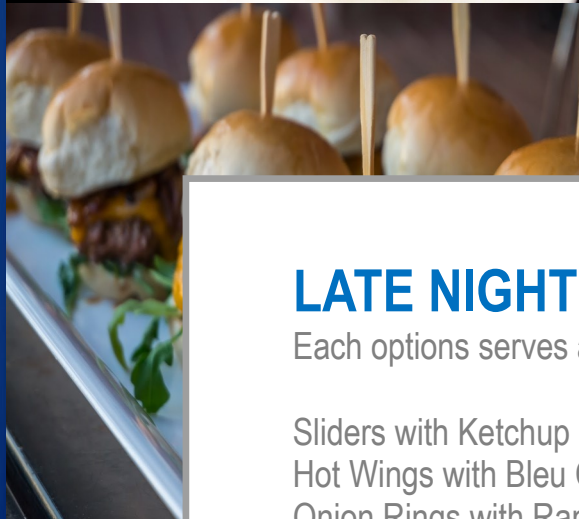
Pepperoni, Italian Sausage, Red Onions, Black Olives, Green Peppers and Mushrooms

### Build Your Own

One Topping: \$15.99

Two Topping: \$17.99

Three Topping: \$19.99



## LATE NIGHT "BAR FOOD"

Each options serves approximately 25 people

Sliders with Ketchup and Mustard	\$60
Hot Wings with Bleu Cheese	\$65
Onion Rings with Ranch and Honey Mustard	\$40
Cheese Curds with Ranch	\$65
Chips, Salsa and Homemade Queso	\$45
Mini Tacos with Salsa and Sour Cream	\$65
Fried Eggrolls with Sweet and Sour Sauce	\$65
Fried Mac N Cheese	\$65

## SNACK BAR

Snack Collection Including:

Homemade Tortilla Chips, Potato Chips, Dipping Sauces,  
Pretzels, Chex Mix, Popcorn

\$3.99 Per Person

## ICE CREAM BAR

Ice Cream Sundaes, Ice Cream Cones, Banana Split

Various Candy Toppings, Chocolate Sauce, Strawberry Sauce,  
Hot Fudge, Caramel, Whip Cream, Chocolate Chips

\$3.99 Per Person (2 hours)

## S'MORES BAR

Variety of Chocolates, Marshmallows  
and Graham Crackers

\$3.99 Per Person



## CHOCOLATE FONDUE FOUNTAIN

Rich Chocolate Fondue Fountain with Selections

Including: Bananas, Strawberries, Pineapple, Pound Cake,  
Marshmallows, Pretzels, Rice Krispie Bars and Brownies

\$5.99 Per Person (5 hours)

## PHOTO BOOTH

\$300 (3 hour minimum)

\$100 (additional hours)

\$50 (props)



## PLATED DINNER ENTREES

The Sides Listed are the Chef's Recommendation. Any Side Can be Substituted with Another Side. The Seafood Entrees are Seasonal Prices and May not be Available at the Current Market Prices Listed on the Menu. Please Inform us of any Special Dietary Requirements or Allergies.

All Entrées include:

Warm Rolls and Butter  
Salad  
Coffee Station

### GARDEN TOSSED SALAD

Fresh Garden Greens,  
Tomatoes, Red Onions,  
Cucumbers, Gourmet  
Croutons and Ranch  
Dressing

### CAESAR SALAD

Romaine Lettuce with  
Gourmet Croutons,  
Parmesan Cheese and  
Creamy Caesar Dressing

### APPLE WALNUT SALAD

Spring Mix Lettuce with  
Dried Cranberries, Apples,  
Walnuts, Onion and House  
Citrus Vinaigrette or  
Balsamic Vinaigrette



## SEAFOOD

**Seared Halibut.....\$29.99**

Mango Salsa  
 French Scalloped Potatoes  
 Fresh Green Beans with Almonds

**Almond Crusted Walleye.....\$24.99**

Chardonnay Thyme Cream Sauce  
 Yukon Roasted Potatoes  
 Fresh Green Beans with Almonds

**Salmon a la Crème.....\$21.99**

Lemon Herb Sauce  
 Wild Rice  
 Glazed Carrots

## CHILDREN

Plated Children's Entree  
 Chicken Fingers with French Fries  
 and Fresh Fruit  
 (Ages 12 and under)  
 \$7.99

## POULTRY

### Chicken Kiev

Light Cream Sauce  
 Gratin Potatoes  
 Fresh Green Beans

\$17.99

### Mango Chicken

Marinated Chicken Breast  
 Mango Salsa  
 Wild Rice  
 Fresh Green Beans

\$17.99

### Applewood Smoked Chicken

House Smoked and  
 Served with Gourmet  
 Macaroni & Cheese and  
 Green Beans \$17.99

## BEEF

### Sirloin Steak

Eight Ounce Center Cut  
 Steak Sauce  
 Garlic Mashed Potatoes  
 Asparagus  
 \$21.99

### New York Strip

Steak Sauce  
 Yukon Roasted  
 Potatoes  
 Asparagus  
 \$21.99

### Petite Filet Mignon

Demi Glace  
 Garlic Mashed Potatoes  
 Asparagus  
 \$29.99

## VEGETARIAN

### Vegetable Penne Pasta

Vodka Tomato Sauce  
 Peppers, Zucchini,  
 Mushrooms, Onions  
 Parmesan Cheese  
 \$15.99

### Portobello Ravioli

Creamy Alfredo Sauce  
 Baby Spinach  
 Parmesan Cheese  
 \$15.99

# BUFFET STYLE OPTIONS

## HOMESTYLE \$17.99

Roasted Turkey, Glazed Ham, Mashed Potatoes and Gravy, Sage Dressing, Buttered Corn a Garden Salad and Dinner Rolls

## ITALIAN \$18.99

Garlic Breadsticks, Caesar Salad, Chicken Parmesan, Penne Alfredo, Tri-Colored Marinated Pasta Salad and Steamed Vegetables

## LITTLE TEXAN \$15.99

Mesquite Grilled Chicken or Applewood Pulled Pork Sandwiches. Served with Cowboy Beans, Kettle Chips, Steakhouse Potato Salad and all the fixin's

## BIG TEXAN \$19.99

Hickory Smoked Brisket, Applewood Smoked Chicken, Yukon Roasted Potatoes, Baked Macaroni & Cheese, Corn, Coleslaw and Biscuits

## ASIAN \$15.99

Spinach Salad, Mini Eggrolls, Beef with Broccoli, Teriyaki Chicken Skewers, Fried Rice and Mixed Vegetable Stir-fry

## MEXICAN FIESTA \$15.99

Homemade Tortilla Chips, Mexican Salsas, Chicken or Beef Fajitas with Peppers and Onions, Spanish Rice, Refried Beans Mexican Tortillas and Corn Shells and Top-pings

## CUSTOM BUFFET

### INCLUDES

Chefs Variety of Warm Rolls and Butter  
House Tri-colored Marinated Pasta Salad  
Chefs Choice Seasonal Steamed Vegetables

### SALAD CHOICE

Garden Tossed Salad  
Caesar Salad  
House Salad

### CHOICE OF TWO SIDE ITEMS

Garlic Mashed Potatoes  
Baked Macaroni & Cheese  
Yukon Roasted Potatoes  
Gratin Potatoes  
Wild Rice  
Penne Alfredo  
Marinara Gemelli

### CUSTOM BUFFET ENTREES

Choose 1 of the following Entrees (\$17.99)  
Choose 2 of the following Entrees (\$19.99)

Chicken Parmesan  
Hickory Smoked Beef Brisket  
Herb Roasted Chicken  
Broasted Chicken  
Penne Shrimp or Chicken Alfredo  
Four Cheese Ravioli - Tomato Basil Sauce  
Wild Mushroom Ravioli - Cream Sauce

## BREAKFAST

### CONTINENTAL BREAKFAST \$7.99

Assorted Juices, Fresh Fruit, Assorted Pastries and Freshly Brewed Coffee

### AMERICAN BREAKFAST \$10.99

Assorted Juices, Fresh Fruit, Assorted Pastries and Freshly Brewed Coffee. Choose from an assortment of hot breakfast items

## LUNCH

### MARKET DELI \$10.99

Homemade Chicken Noodle Soup, House Salad, Deli Meat Tray, Tuna Salad, Lettuce, Tomato, Onion, Pickles, Mustard, Mayonnaise, Provolone, Cheddar, Swiss and Pepper Jack Cheese, Assorted Artisan Breads and Deli Rolls and Potato Chips

### OFF THE GRILLE \$10.99

House Salad, Grilled Hamburgers and Brats, Potato Salad, Cowboy Beans, Lettuce, Tomato, Onion, Pickles, Mustard, Mayonnaise, American, Cheddar, Swiss and Pepper Jack Cheese, Assorted Artisan Buns and Potato Chips





## DESSERTS & MORE

### PER SLICE

Ultimate Chocolate Cake	\$5
Double Layer Red Velvet Cake	\$5
Dulce de Leche	\$6
Tiramisu	\$4



### PLATTERS (SERVES 25)

Assorted Cheese Cakes	\$50
Assorted Brownies	\$40
Assorted Morning Pastries	\$35
Assorted Cookie Platters	\$35
Assorted Mini Donuts	\$35
Apple Crisp	\$40
Peanut Butter Rice Crispies	\$35



*life is*  
**uncertain**  
*eat dessert first*



# BAR MENU

## CONTINUOUS BEVERAGE PACKAGE

Served 4 Hours (No Modifications)

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

## POLICIES

- Guests will not be served without proper identification.
- We will provide one bartender for every 100-150 guests.
- State and local taxes and 18% service charge are applied to hosted bars.

## COMBINATION BAR

You may provide selected beverages on a host basis with your guest having the option to purchase other drinks. You may also elect to have items at the bar hosted for a specific period of time (e.g., cocktail hour) and then change to a cash bar.

## CASH BAR

Your guests purchase their own beverages at the bar. We do charge a bartender and set-up fee of \$60 but there is no cash bar minimum.

## DRINK TICKETS, KEG BEER, & WINE BOTTLE PRICING

You may provide prepaid drink tickets for your guests at the following per ticket cost: \$5.25

Keg Beer (serves approximately 165 glasses)

Domestic Beer: \$365

Imported/Craft Beer: \$500

House Wine Bottle Price: \$19

Champaign Bottle Price: \$22

## CHAMPAGNE TOAST OR WINE POUR

\$3.00 per adult guest

# INFORMATION

## TASTINGS

Private Tastings We offer private tastings for up to six people! You will be able to taste up to 3 entrees with sides.

## APPETIZERS & LATE NIGHT SNACKS

### Appetizers

In between your ceremony and reception, it is always nice to provide hors d'oeuvres for your guests! If your guests are going to be at your reception one hour or longer prior to dinner, we always recommend serving appetizers. We provide either buffet or butler passed hors d'oeuvres at no extra service charge.

It is best to wait until you finalize your guest count sixteen days prior to your reception to decide the quantity of your hors d'oeuvres. We generally recommend three passed appetizer options and enough for each guest to try one of each. We also often suggest adding a few platters! It does depend on the timeline and other factors so we may have some suggestions at your final meeting.

### Late Night Snacks

We recommend serving late night snacks (pizza, sandwiches, bar food, snacks, etc.) around 10-10:30pm, depending on your timeline. Everyone loves it when, after drinking and dancing, pizza suddenly appears! It is best to decide the quantity of your late night snacks after you finalize your guest count. Take a look at your list and count up for your friends to estimate late night snacks. They are generally the ones partying till the end!

## PLATED MEALS

### Open Seating

To have open (unassigned) seating, everyone must receive the same entrée. You may also provide the option of a children's meal since our servers will be able to tell the difference between children and adults and serve accordingly. You may also have a few vegetarian meals.

## CANCELLATION POLICY

Please refer to individual contracts regarding specific cancellation policies

## Assigned Seating

If you would like to offer more than one meal, you may select up to three entrées. Include the options in your invitations and have your guests reply with their meal choices. This is so our chefs can best execute preparation and service of your meals. Children's meals and vegetarian choices generally count toward the three entrée options; however, if you only have a few vegetarian meals or children's meals, we can usually accommodate these meals without counting them as another option.

Please assign tables and provide your guests name cards that clearly reflect their entrée choices. The clearest code is a picture or simply a letter (e.g., picture of a chicken or the letter C) on the front of the name card. Please make sure it is large and easy for the servers to see. The easier your name cards are to read, the better the service!

Once you get your final guest count (at least sixteen days before your reception), please provide us with the following information:

- I. Final total for each meal.
- II. Number of each meal per table (e.g., Table 1 ~ 3 chicken, 4 steak, 1 children's meal). Our servers will bring the selected meals to the tables and deliver them to the corresponding cards;
- III. Number of guests per table (this is how we will set up the tables to make sure there are the proper number of chairs and place settings per table; and
- IV. Table numbers (we will make the hall diagram at the final meeting).

**Timing:** Our kitchen staff needs one half hour flexibility when planning for your dinner.

## MONTI BALLROOM

### Square Feet

Room 1: 3584 Room 2: 1462 Combined: 5046

### Max Occupancy Seated

Room 1: 160 Room 2: 65 Combined: 325

**Ceiling Height:** 14 feet

## CEREMONY ONSITE (\$350)

### How it works

We charge \$350 for ceremonies. The ceremony is held in the same hall as your reception. Guests can sit at their respective tables and chairs are placed on the dance floor for immediate family and close friends or we can set up rows upon request. After the ceremony, we set up the head table onstage and remove the chairs from the dance floor.

### Rehearsal

You may rehearse for your ceremony the same day as your wedding any time after 10 am. If the hall is available the day before your wedding, then you may rehearse the day before (usually only applicable for Friday weddings). We are generally here until 6:00pm and will set up your hall early that day.

## SET UP / HALL LAYOUT

Round tables for buffet and plated service seat eight per table.

## SOUND AND LIGHTING

### Preparation

Please drop off your slideshow on USB Drive or DVD or any music you want played for cocktail hour at the final meeting so that way we can test it and have it set up before your guests arrive! And you won't have to worry about where it is the day of!

### Slideshow

If you are playing the slideshow once, the best time to play it is after everyone has been served. That way all of your guests are sitting down and have a chance to see it. If you want your slideshow to run continuously, please add the "continuous loop function." Also, let us know what timeframe to run the slideshow. Be sure to let us know if your slideshow has music attached to it or if the DJ will be running other music in the background.

## LIABILITY

River City Extreme will not be liable for any damages to the patron or patron's guests and will not assume liability for loss or damage to articles left in the facility prior to, during or following the function. The guest assumes full responsibility for the conduct of all persons in attendance at the event and for any damages done to the facility or persons as a result of the event. The Patron and his guests will conduct the event in an orderly manner in compliance with all laws and Hotel regulations.

## CENTERPIECES AND DECORATIONS

### Outside Centerpieces and Decorations

Anything you bring in, you need to set up and take down that day. We are always changing over from one event to another. Assign a crew of friends and family to set up, clean up, and remove your decorations. Obviously, you will be very busy that day! We would be glad to light any candles that you bring in but please remember to put the wicks up for us! You have until 2am to take out all of your decorations.

## GIFT OPENING OR POST WEDDING BRUNCH

A complimentary room is provided for gift opening the day after any wedding. Rooms are available upon request and upon availability.

The bride and groom also will receive 2 complimentary brunch's. Brunch is served on Sunday mornings: 9:30am-1:00pm

## RESERVATIONS AND DEPOSITS

A nonrefundable deposit and signed contract are required two weeks before any event can take place. All menu selections are due to your sales manager 10 days prior to the event. Exact attendance numbers must be submitted 3 business days prior to your event. River City Extreme has the right to reassign space that is more suitable to an anticipated attendance that is reduced.

## BILLING

Terms of advance deposit will be established in your sales contract. Advance deposits or total prepayment may be required based on Direct Bill status. Please contact your Sales Manager if you are interested in being set up for Direct Billing. If Direct Bill is not established a full prepayment or credit card on file will be required before setting up a Master Account.