



BANQUET MENU

412.391.5227 | WWW.RIVERSCLUB.COM

301 GRANT STREET | PITTSBURGH, PA 15219



WELCOME

Thank you for considering the Rivers Club for your upcoming event!

The Rivers Club provides the ideal backdrop for a variety of events, including business meetings, lunches, dinners, conferences, weddings, bar/bat mitzvahs, holiday parties, and more. The Club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 250 seated guests or ~300 reception style, as well as a multitude of amenities to make your event unforgettable.

Located in the heart of the city, overlooking the Monongahela River, Rivers Club offers busy professionals a first-class dining and health club experience. Established in 1983, the Club developed a personalized atmosphere where Members feel comfortable and confident. Our experienced Event Team stand ready to give you all the information you need to execute a special event that's sure to impress your guests. Whether you are hosting a board meeting or large gala, we are committed to offering the finest quality food and beverage along with impeccable creativity and service.

Your culinary experience will be as memorable as your event. Executive Chef Jim Gelzheiser and Executive Sous Chef Tim Tatel have praiseworthy culinary experience, Chef Jim honed his skills as Banquet Chef at the prestigious Nemaocolin Woodlands Resort for nearly 10 years before leading the Rivers Club Culinary Arts team in 2004. Both culinarians take great pride in creating memorable occasions for Rivers Club members and guests.

Each and every event hosted at the Rivers Club receives personalized service with a number of complimentary amenities, including but not limited to:

- On-site Banquet Manager
- Excellent service from dedicated and respectful staff
- Vendor / Host setup access prior to the event
- Polyester Linen (Black or Ivory)
- Complimentary high-speed Wi-Fi

CONTACT US TODAY!

jordyn.barnoski@invitedclubs.com & kennedy.halsel@invitedclubs.com



BEVERAGES

All items are priced per person

All Day Coffee Station (up to 8 hours) - 12

Freshly Brewed Regular/Decaf Coffee

Half Day Coffee Station (up to 4 hours) - 10

Freshly Brewed Regular/Decaf Coffee

Two Hour Coffee Station - 6

Freshly Brewed Regular/Decaf Coffee

Assorted Hot Teas - 3

Hot water and Lemon

All Day Beverage Station (up to 8 hours) - 16

Freshly Brewed Regular/Decaf Coffee, Hot Tea, Iced Tea, Assorted Pepsi Products

Half Day Beverage Station (up to 4 hours) - 10

Freshly Brewed Regular/Decaf Coffee, Hot Tea, Iced Tea, Assorted Pepsi Products

Two Hour Cold Beverage Station - 6

Iced Tea and Assorted Pepsi Products

FiJi Bottled Water - 6

Orange, Cranberry, and Grapefruit Juice - 6

Assorted Pepsi Products - 5

**Looking for a
coffee bar upgrade?**

\$2.00 per person

**Vanilla, Caramel, Hazelnut, Brown Sugar Syrups
White Chocolate, Chocolate, Caramel Sauce
Flavored Creamer - Vanilla or Caramel
Cinnamon Powder**



LUNCH BUFFET

Minimum of 15 guests for lunch buffets, priced per person, For groups less than 15, please add \$4 per guest.

Menu includes Freshly Brewed Regular & Decaffeinated Coffee and Assorted Hot Teas

RIVERS LUNCH BUFFET - 38

fresh seafood & meat selection, hot pasta, vegetable & starch of the day, three fresh salads, sliced fruit, and soup du jour

RIVERS DELI BUFFET - 32

assorted sliced breads

grilled chicken breast, sliced turkey, roast beef, ham, and salami

swiss, provolone, and american cheeses

relish tray with sliced tomatoes and onions
soup du jour

choice of three fresh salads:

baby greens and raspberry vinaigrette, classic caesar, sunburst salad with mandarin oranges and fresh berries, dill potato salad, fresh cole slaw, fruit salad, roasted vegetable orzo salad, or broccoli cheddar and bacon salad

ASSORTED WRAP BUFFET - 30

served with club made chips

choice of three wraps:

turkey bacon ranch, curried chicken salad, ham and swiss with dijonnaise, country fried chicken with honey mustard, tuna fish salad, chicken caesar, and roast vegetable hummus

choice of three fresh salads:

baby greens and raspberry vinaigrette, classic caesar, sunburst salad with mandarin oranges and fresh berries, dill potato salad, fresh cole slaw, fruit salad, roasted vegetable orzo salad, or broccoli cheddar and bacon salad

DESSERT

assorted cookies & brownies - 36 per dozen
chocolate covered strawberries - 40 per dozen
assorted mini cheesecakes - 42 per dozen



PLATED LUNCH

All prices are based on two courses including choice of starter and entree. Please select one starter and two to three entree choices. Entree counts must be finalized ten (10) business days prior to event, meal indicators are required.

Menu includes Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Teas.

STARTERS

SOUTHWEST CHOPPED SALAD

baby iceberg, tomato, cucumber, corn, black beans, crispy tortilla chips, and avocado ranch

CLASSIC CAESAR SALAD

cherry tomatoes, parmesan cheese, and garlic herb croutons

RIVERS CLUB SALAD

mixed greens, tomatoes, cucumber, carrot, onion, and raspberry vinaigrette

SUNBURST SALAD

crisp romaine, mandarin oranges, fresh berries, candied pecans and balsamic vinaigrette

SEASONAL ITEM | AVAILABLE SEPTEMBER - MARCH

BUTTERNUT SQUASH SOUP

SEASONAL ITEMS | AVAILABLE APRIL - AUGUST

TOMATO GAZPACHO SOUP

CHILLED THAI MELON SOUP

SPRING SALAD

spinach, goat cheese, dried cherries, and white balsamic vinaigrette

ARTISAN GREENS

black pepper parmesan crisp, heirloom tomatoes, and garlic herb vinaigrette



PLATED LUNCH ENTREES

All entrees paired with Chef's Selection of Starch & Vegetables

CHICKEN MANCHEGO - 32

panko and manchego cheese breaded chicken, pesto cream with blistered cherry tomatoes

STUFFED CHICKEN BREAST - 30

spinach & artichoke risotto with sundried tomato cream

SOLE FRANCAISE - 30

parmesan and egg battered, sautéed golden topped with lemon herb sauce

SALMON PERSILLADE - 28

parsley, panko, and dijon crust with lemon-thyme butter sauce

CARNE ASADA FLAT IRON STEAK - 28

pepper corn, parsley, and feta salad

SEARED CHICKEN BREAST PAILLARD - 27

mushroom, tarragon, and dijon pan sauce

CRISPY TOFU AND VEGETABLE STIR FRY - 26

zucchini, peppers, broccoli, snap peas, scallion rice, and teriyaki sauce

GRILLED VEGETABLE NAPOLEON - 26

portobello mushrooms, zucchini, yellow squash, and roasted peppers stacked between roasted garlic and rosemary mashed potatoes with truffled vegetable glaze

SEASONAL ITEMS

AVAILABLE SEPTEMBER - MARCH

HERB CRUSTED HALIBUT - 36

blood orange reduction

BEEF POT ROAST - 32

jardinière vegetable natural jus

CHICKEN SCHNITZEL - 30

white wine whole grain mustard demi

AVAILABLE APRIL - AUGUST

CHOP HOUSE STEAK SALAD - 29

crisp romaine, tomato, cheddar cheese, bacon, fire-grilled beef tenderloin, crispy potatoes, and honey mustard dressing

YUCATAN SHRIMP SALAD - 28

crisp romaine, grilled shrimp, corn and black bean salsa, crispy tortilla strips, and avocado ranch dressing

BUTTERMILK FRIED CHICKEN SALAD - 28

mixed greens, crispy chicken, avocado, tomato, cucumber, cheddar jack cheese, and honey mustard dressing



PLATED LUNCH DESSERTS

All items are priced per person

DESSERTS - 12

LIMONCELLO CHEESECAKE

new york cheesecake topped with lemon curd and whipped cream

TIRAMISU

classic italian dessert with coffee-soaked ladyfingers and mascarpone cream

TRIPLE CHOCOLATE MOUSSE CAKE

layers of rich chocolate cake, filled with chocolate mousse, and smothered in chocolate ganache

TOASTED ALMOND TORTE

three layers of yellow cake with almond flavored pastry cream

FLOURLESS CHOCOLATE SIN TORTE

whipped cream
*gluten free

SEASONAL ITEMS AVAILABLE SEPTEMBER - JANUARY:

CAPPUCCINO CHEESECAKE

coffee flavored cheesecake in a biscotti crust

CARROT CAKE

spiced cake with walnuts, carrots and cream cheese icing

SEASONAL ITEMS AVAILABLE APRIL - AUGUST:

RASPBERRY MANGO CHEESECAKE

KEY LIME CHEESECAKE

tart key lime flavors



SNACK BREAKS

Must be added in addition to a buffet OR plated meal, not ordered alone. All items are priced per person

LET'S GO BUCS - 17

choose 2: salsa, guacamole, spinach & artichoke dip, chili con queso, or roasted garlic hummus

choose 2: club made potato chips, tortilla chips, or grilled naan bread

THE CLOSER - 16

fresh vegetable crudité with ranch dip,
cheese and crackers, and tortilla chips with salsa

SID THE KID - 15

assorted fresh baked cookies, cheesecake brownies, and mini candy bars

HEALTHY HALFTIME - 14

mini fruit kabobs, whole fruit, trail mix bars, and low-fat yogurt (assorted flavors)



THREE RIVERS BALLROOM

Total Square Feet: 4,050

Reception: 350

Seated: 250

Theater: 200

Crescent Rounds: 150

Monongahela

Total Square Feet: 1,350

Reception: 50

Seated: 48

Theater: 50

Crescent Rounds: 30

Ohio

Total Square Feet: 1,350

Reception: 50

Seated: 48

Theater: 50

Crescent Rounds: 30

Allegheny

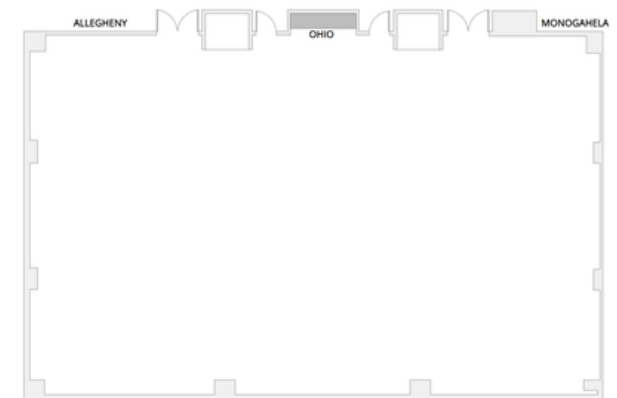
Total Square Feet: 1,350

Reception: 50

Seated: 48

Theater: 50

Crescent Rounds: 30





DUQUESNE ROOM

Total Square Feet: 950

Reception: 50

Seated: 40

Crescent Rounds: 30



GRANT ROOM

Total Square Feet: 450

Reception: 20

Seated: 20

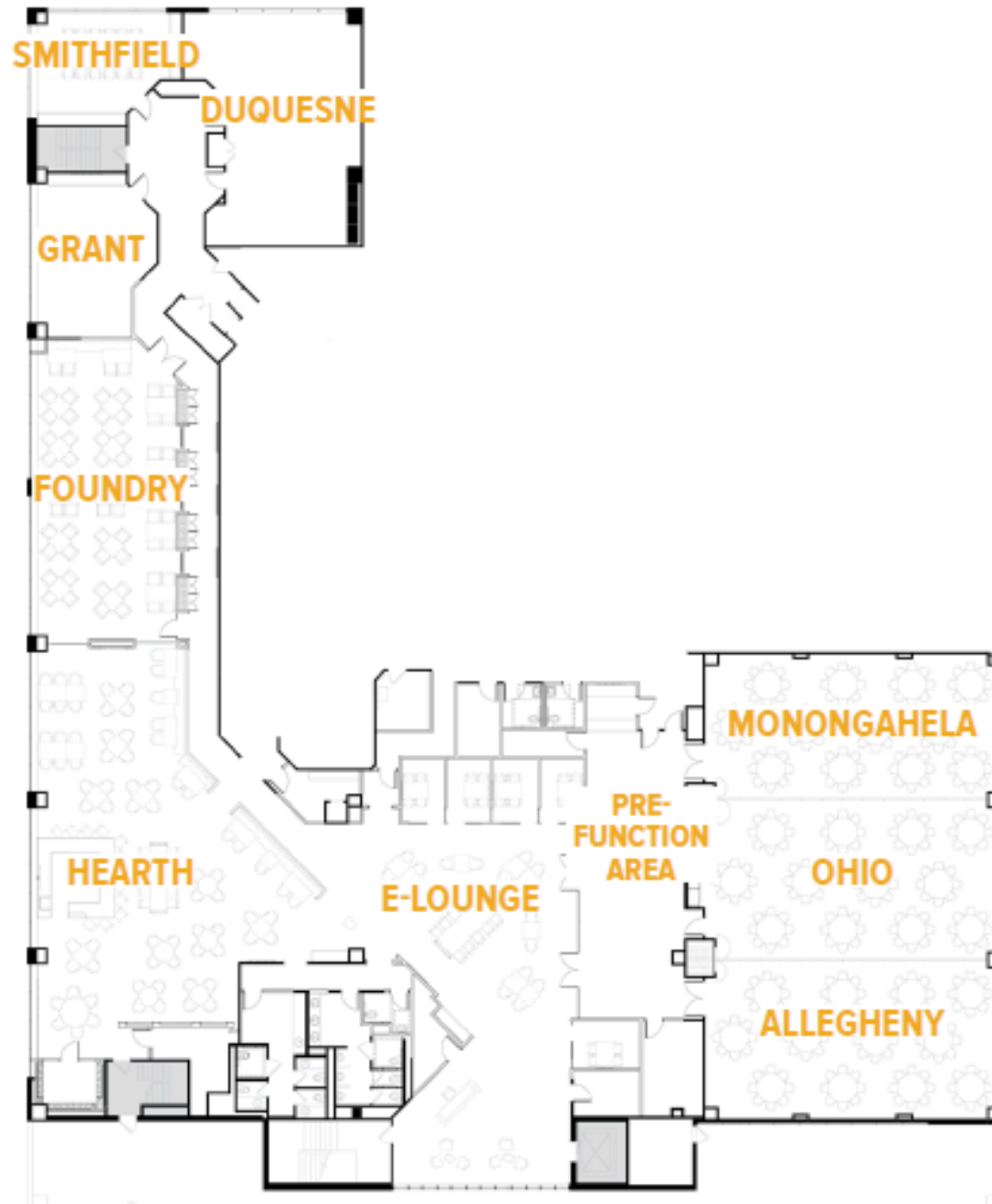


SMITHFIELD ROOM

Total Square Feet: 350

Seated: 14

FULL CLUB DIAGRAM



ADDITIONAL INFORMATION

PARKING

Parking is conveniently located in the Oxford Garage at One Oxford Center. The Club does not own the parking garage and does not validate for parking. Pricing varies. Please speak with your Event Sales Event Director should you want to provide parking for your guests. For specific directions and more pricing information, feel free to visit parkpgh.com

GUEST COUNT GUARANTEES

Your guaranteed number of guests is due to the Event Sales Director ten (10) business days prior to your event. In the event the club does not receive a guarantee, the number of guests previously indicated on your sign contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event whichever is greater. If the number in attendance exceeds your guarantee given, the club may prepare additional meals if possible and the host will be charged the higher rate for each additional guest. The same meal can not always be promised should your attendance be greater than your guarantee. The club reserves the right to adjust or substitute the space allocated to the event to appropriately accommodate the number of confirmed guests.

DRESS CODE

In general, dress should be appropriate for an upscale private club. Denim jeans, skirts, dresses, and women's jackets that are not faded plus have no holes or frays are permitted. Athletic attire/work-out wear, medical scrubs, short shorts, cutoffs, T-shirts, flip-flops, halter, tube & tank tops are not permitted. Ball caps/hats must be removed. In the summer, Bermuda length shorts and professional looking sandals are permitted and on game days, professional team jerseys may be worn. Our complete Dress Code and Code of Conduct can be found at riversclub.com under general information. It is the responsibility of each Member to ensure that invited guests are made aware of our dress code. In terms of private event spaces, dress codes are at the discretion of the host - however, if walking through the Club's general areas, please note the dress code in place.

BAR

Appropriate alcohol service is a matter of interest to all Members of the Club. All alcoholic beverage sales and services are subjected to the rules and regulations of the Pennsylvania State Liquor Control Board. Due to licensing requirements from the Pennsylvania Liquor Control Board and quality control issues, all beverage items to be served must be supplied and prepared by the Rivers Club. No Beverages, alcoholic or otherwise, may be brought into or leave the Rivers Club. No shots or doubles will be served under any circumstances. Any person suspected of being under 21 will be requested to show proof of age by means of valid photo identification. Alcoholic beverages will not be served to any guest who is observed to be giving alcoholic beverages to a minor. The River's Club policy shall also be not to serve alcoholic beverages to anyone who is or appears to be intoxicated. Hosts of the events shall be responsible for the safe transportation of their guests who are visibly intoxicated.

ADDITIONAL INFORMATION

PRIVATE EVENT MINIMUMS

Events are required to meet a food and beverage minimum, which is the amount a host must spend in order to secure a private space at the Club. If the minimum is not met, the difference will be charged as a minimum fee. Service charge, taxes, fees, and equipment do not go towards the minimum.

FACILITY FEES (MEMBERS & NON MEMBERS)

Non-members are welcome to host events at the Club. Rivers Club members and members from sister clubs will receive 100% off a facility fee. Those with member sponsors will receive 50% off a facility fee. Facility fees ensure private access to Club amenities and private rooms. Non-Members are welcome to host events at the club. A facility fee may apply.

CATERING

Rivers Club must provide all food and beverage. No outside food and beverages are allowed with the exception of wedding and specialty cakes, kosher meals, and dietary specific foods. Due to health regulations, perishable leftovers may not be removed from the property. Discounted menus may be offered to children up to 12 years of age. Outside cakes ordered by the Club are not subject to a cake cutting fee. Outside cakes brought in by the guest are subject to a cake cutting fee.

DEPOSITS AND PAYMENT SCHEDULE

Upon signing a contract, a 25% deposit of the total event charges will be due. Subsequent deposits of your estimated remaining balance are required 60 and 7 days prior to your event. All event charges should be paid in full prior to the event. All deposits are non-refundable. Please note a credit card is required to be kept on file for incidentals. Deposits can still be made via credit card or check.

LIABILITY

Rivers Club is not responsible for damage or loss of any merchandise, articles, or valuables of the host or of the host's guests or contractors prior to, during, or subsequent to any function. Host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the club or in any part of the building or its grounds.

SERVICE CHARGE AND SALES TAX

A 7% Sales tax will be applied to all food and beverage charges. In addition, a 22% service charge will be applied to all food and beverage charges, room rental fees, and equipment. A portion of this service charge may be distributed by the club to food and beverage service employees. If you feel as though you received exceptional service, additional gratuity is allowed but not expected. If your group is tax exempt, a certificate complete with tax exempt number must be provided at the time of booking.



AV & EVENT ENHANCEMENTS

Audio / Visual

Flipcharts and Markers - 25

White Board with Markers - 25

8x8 Projection Screen - 50

LCD Projector - 150

Meeting Pro Owl - 100

Podium with Microphone - 50

Wireless Handheld/ Lavalier Microphone - 75

Wired Handheld Microphone - 25

Fishman Speaker with Bluetooth - 150

6 x 16 Riser - 200

Polycom - 30

Hosted Parking In Oxford Garage

All Day - 20

Evening (after 4:00pm)/Weekends - 10

Decor

20 x 20 Dance Floor - 200

Uplights - 25 each

Gold Arch Table Numbers - 25

Gold Charger Plates - 2 Each

Gold Candle Votives - No Charge



EVENT SALES DIRECTOR

JORDYN.BARNOSKI@INVITEDCLUBS.COM

PRIVATE EVENTS COORDINATOR

KENNEDY.HALSEL@INVITEDCLUBS.COM

Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your risk of Foodborne Illness.

All Food and Beverage Purchases are Subject to an Automatic 22% Service Charge. Please Inform your Server if You or Anyone in Your Party has Food Allergies or Special Dietary. Requirements. ©INVITED INC. All rights reserved. 45188 0819 SS