



RIVERWALK GOLF CLUB

# 2024 WEDDING GUIDE

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[WWW.RIVERWALKGC.COM](http://WWW.RIVERWALKGC.COM)



# Congratulations!

## Welcome to Riverwalk Golf Club

Located in the heart of San Diego, you and your guests will feel removed as you gaze at the expansive views, feeling insulated from the city but never isolated. Our beautiful clubhouse offers a unique indoor and outdoor space, providing an upscale ambiance that is customizable for your wedding.

Allow yourself to escape the wedding prep stress and instead enjoy the planning process while in the hands of our exceptional team. We are here to provide unsurpassed service and a level of care fitting for a couple embarking on one of the most important days of their lives.

With a masterful culinary team we offer packages across a wide range knowing all too well that no two events are ever the same, nor should they be. We strive to customize at every turn to ensure your wedding is truly and uniquely "You", and that your guests leaving feeling the same.

Welcome to Riverwalk, where your walk down the aisle is only the beginning!



# Ceremony Packages

You choose the backdrop that is right for your special day.  
The Riverside location provides expansive views of the golf course and the arch bridge  
The elevated and secluded Clubhouse Veranda hosts a backdrop of Mission Valley



Riverside  
\$2,000



Veranda  
\$1,000

All Ceremonies Include: Private Ceremony Location | White Garden Chairs  
Fruit Infused Water Station | One Hour Rehearsal  
Access to Scenic Locations on Golf Course For Photo Session

Pricing subject to 22% Service Charge & Current Sales Tax. Gratuity is optional and not included in Service Charge.



# Wedding Packages

## Silver

6 Hours of Event Time  
Selection of Two Hors d'oeuvres  
One Hour Hosted House Bar  
Selection of One Plated Entrée  
Vegetarian Option  
Unlimited Soft Beverage Station  
Champagne Toast  
Cake Cutting Service  
Choice of Colored Linens & Napkins  
Three Votive Candles per Table  
Dance Floor (12' x 16')  
Complimentary Tasting for Two



## Gold

6 Hours of Event Time  
Selection of Three Hors d'oeuvres  
One Hour Hosted Call Bar  
Selection of Two Plated Entrees  
Vegetarian Option or Buffet Dinner  
Wine Service with Dinner  
Unlimited Soft Beverage Station  
Champagne Toast  
Cake Cutting Service  
Choice of Satin, Matte, Pintuck or  
Shantung Linens & Napkins  
Chiavari Chairs & Cushions  
Gold or Silver Charger Plates  
Three Votive Candles per Table  
Dance Floor (12' x 16')  
Complimentary Tasting for Two

## Platinum

6 Hours of Event Time  
Welcome Champagne  
Selection of Three Hors d'oeuvres  
One Station Appetizer  
Three Hours Hosted Premium Bar  
Plated Duet Entrée or Buffet Dinner  
Wine Service with Dinner  
Unlimited Soft Beverage Station  
Champagne Toast  
Cake Cutting Service  
Choice of Satin, Matte, Pintuck or  
Shantung Linens & Napkins  
Chiavari Chairs & Cushions  
Gold or Silver Charger Plates  
Three Votive Candles per Table  
Dance Floor (12' x 16')  
Complimentary Tasting for Two

# Silver

## Hors d'oeuvre

CHOOSE TWO

Teriyaki Beef Skewers

Honey Mustard Chicken Skewers

Chicken Pot Stickers

spicy Asian sauce

Vegetarian Spring Rolls

Sesame Ginger Sauce

Chicken & Waffle Bites

Fresh Berries, Raspberry Mint Syrup

Portobello Crostini

Goat Cheese, Chives, Balsamic Glaze

Tomato Basil Bruschetta

Balsamic Drizzle

## Starter

CHOOSE ONE

Mandarin Salad

Mixed Greens, Orange Segments, Carrots,  
Red Onion, Purple Cabbage, Tossed in  
Asian Sesame Dressing

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese and  
Tangy Caesar Dressing

Mediterranean Salad

Feta cheese, Kalamata olives, Grape Tomatoes,  
Cucumber and Sweet Red Onion Tossed in a  
Balsamic Vinaigrette

Served With Artisan Rolls and Butter

## Main

CHOOSE ONE

Parmesan Crusted Chicken

Lime Butter Sauce,  
Garlic Mashed Potatoes,  
Oven Roasted Vegetables

Rosemary & Garlic Chicken

Lemon Spinach Sauce,  
Garlic Mashed Potatoes,  
Grilled Asparagus

Pan Seared Salmon

Citrus Cream Sauce,  
Lemon-Thyme Rice,  
Grilled Asparagus

Slow Roasted Tri Tip

Mushroom Merlot Sauce,  
Mashed Potatoes,  
Oven Roasted Vegetables

Vegetarian Options Available



# Gold

## Hors d'oeuvre

CHOICE OF THREE

Shrimp Scampi Skewers

Teriyaki Beef Skewers

Honey Mustard Chicken Skewers

Chicken Pot Stickers

Spicy Asian Sauce

Vegetarian Spring Rolls

Sesame Ginger Sauce

Chicken & Waffle Bites

Fresh Berries, Raspberry Mint Syrup

Portobello Crostini

Goat Cheese, Chives, Balsamic Glaze

Coconut Shrimp

Sweet & Sour Sauce

Tomato Basil Bruschetta

With Balsamic Glaze

## Starter

CHOOSE ONE

Strawberry Arugula Salad

Goat Cheese, Fresh Strawberries, Arugula,  
Shredded Carrots, Candied Walnuts Tossed in a  
Blood Orange Vinaigrette

Mandarin Salad

Mixed Greens, Orange Segments, Carrots,  
Red Onion, Purple Cabbage,  
Asian Sesame Dressing

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese and Tangy  
Caesar Dressing

Mediterranean Salad

Feta Cheese, Kalamata Olives, Grape Tomatoes,  
Cucumber and Sweet Red Onion Tossed in  
Balsamic Vinaigrette

Served With Artisan Rolls and Butter

## Main

CHOOSE TWO\*

Slow Roasted Tri Tip

Mushroom Merlot Sauce

Herb Roasted Chicken

Béarnaise Sauce

Rosemary Garlic Chicken

Lemon Spinach Cream Sauce

Pan Seared Salmon

Lemon Caper Sauce

Shrimp Scampi Skewers

### SIDES

Roasted Asparagus

Garlic Mashed Potatoes

Lemon Thyme Rice

Roasted Vegetables

Herb Couscous

Rosemary Garlic Potatoes

\*If More Than One Plated Entrée Is Offered,  
A Place Card Is Required For Each Guest  
(Does Not Apply To Buffet Service)

# Platinum



## Hors d'oeuvre

CHOOSE ONE

Baked Brie en Croute  
Served with Gourmet Crackers,  
Dried Fruit & Marmalade

Charcuterie Board  
With Assorted Gourmet Meats & Cheeses,  
Imported Crackers, Assorted Berries & Olives

Vegetable Crudités Platter  
Served with Remoulade sauce

Artichoke & Spinach Dip  
With Tortilla Chips

Hummus & Pita Chips  
With Cucumbers & Tzatziki Sauce

Seasonal Fresh Fruit Display  
With Yogurt Dipping Sauce

## Hors d'oeuvre

CHOOSE THREE

Coconut Shrimp  
Sweet & Sour Sauce

Shrimp Scampi Skewers

Teriyaki Beef Skewers

Honey Mustard Chicken Skewers

Mini Crab Cakes  
Lemon Aioli

Chicken Pot Stickers  
Spicy Asian Sauce

Vegetarian Spring Rolls  
Sesame Ginger Sauce

Chicken & Waffle Bites  
Fresh Berries, Raspberry Mint Syrup

Portobello Crostini  
Goat Cheese, Chives, Balsamic Glaze

Ahi Poke Shooter  
Crispy Onion Chipotle Aioli

Tomato Basil Bruschetta  
Balsamic Glaze

## Starter

CHOOSE ONE

Strawberry Arugula Salad  
Blood Orange Arugula with Strawberries,  
Goat Cheese, Shredded Carrots  
Tossed in an Orange Shallot Vinaigrette

Mandarin Salad  
Mixed Lettuce with Oranges, Carrots, Green  
Onion, Purple Cabbage, Peanuts,  
Chinese Strips in a Sesame Oriental Dressing

Gorgonzola Mixed Green Salad  
Dried Cranberries, Candied Walnuts, Red Onions  
Tossed in a Raspberry Dressing

Traditional Caesar Salad  
Garlic Croutons, Parmesan Cheese and  
Tangy Caesar Dressing

Mediterranean Salad  
Imported Feta, Kalamata Olives, Grape Tomatoes,  
Pepperoncini, Cucumber, Sweet Red Onions  
Tossed in Balsamic Vinaigrette Dressing

Pricing subject to 22% Service Charge & Current Sales Tax. Gratuity is optional and not included in Service Charge.

# Platinum



## Mediterranean Buffet

Greek Salad  
Balsamic Vinaigrette Dressing

Lemon Thyme Chicken  
Artichoke Cream Sauce

Marinated Tri Tip  
Tomato Spinach Cream Sauce

Herb Butter Couscous

Lemon Butter Red Potatoes

## Perfect Pair

CHOOSE TWO

Parmesan Crusted Salmon  
Citrus Cream Sauce

Top Sirloin Steak  
Béarnaise Sauce

Grilled New York Steak  
Peppercorn Sauce

Beef Short Ribs  
Red Wine Tomato Sauce

Grilled Swordfish  
Lemon Basil Sauce

Chicken Saltimbocca  
Chardonnay Butter Sauce

## Prime Rib Carving Station (+\$150)

Horseradish Cream, Au Jus

SIDES

Roasted Asparagus  
Garlic Mashed Potatoes  
Lemon Thyme Rice  
Roasted Vegetables  
Herb Couscous  
Rosemary Garlic Potatoes  
Oven Roasted Vegetables

## San Diegan Buffet

Gorgonzola Mix Salad  
Raspberry Vinaigrette

Slow Roasted Tri Tip  
Mushroom Merlot Sauce

Blackened Chicken  
Mango Pineapple Salsa

Cheddar Cheese Mashed Potatoes

Roasted Seasonal Vegetables

## Taste of Italy Buffet

Antipasto Salad  
Dry Salami, Mozzarella, Roasted Peppers, Grape  
Tomatoes, Green Olives, Italian Vinaigrette

Seafood Penne Alfredo

Parmesan Crusted Chicken  
Marinara and Mozzarella

Roasted Garlic Potatoes

Grilled Zucchini  
with Peppers & Mushrooms

Garlic Bread Sticks

## Baja California Buffet

Roasted Corn Salad  
Romaine, Cucumber, Tomato, Red Onion and Cotija  
Cheese Tossed in a Cilantro-Lime Vinaigrette

Oven Roasted Chicken  
Green Tomatillo Cream Sauce

Grilled NY Steak  
Tequila Cream Sauce

Paprika Seasoned Potatoes

Cheesy Zucchini Medley



# Stations, Kids & Late Night Snacks

## Stations

### Sliders Bar

Angus Beef

With Tomato, Onion, Pickle & Cheddar

BBQ Pulled Pork

With Pineapple Coleslaw

Crispy Buffalo Chicken

With Lettuce, Ranch & Provolone

Served on Mini Brioche Buns with  
Assorted Seasoned Fries, Ketchup & Ranch  
\$22

### The Mac Down

Macaroni & Cheese Bar with Assorted Toppings  
Bacon Bits, Jalapeno Peppers, Green Onion,  
Parmesan Cheese, Cheddar & Sour Cream  
\$16

### Mr. Potato Bar

Butter, Sour Cream, Bacon Bits,  
Shredded Cheddar, Shaved Parmesan & Chives  
\$16

### Asian Fusion

Deep Fried Pork Pot Stickers with  
Spicy Asian Sauce, Chinese Stir Fry Noodles  
Honey Lime Sriracha Steak Skewers  
Pork Fried Rice and Mandarin Salad  
\$25

## Kids Meals

CHOOSE ONE

Cheeseburger

Cheese Quesadilla

Chicken Fingers

All Meals Served with French Fries,  
Fresh Fruit & Chocolate Chip Cookie  
\$20

\* Children 12 & Under

### Vendor Meals

Chef's Choice  
\$42



## Dessert Stations

### Assorted Minis

CHOOSE THREE

Lemon Bars, Chocolate Brownies,  
Peanut Butter Brownies, Assorted Cookies,  
Assorted Cheesecake Bites  
\$8

### Sundae Station

Strawberry, Chocolate & Vanilla  
Ice Cream served with Bananas, Berries, Nuts,  
Cherries, Chocolate Chips, Sprinkles and  
Whipped Cream  
\$18

### S'Mores Bar

Graham Crackers, Large Marshmallows,  
Chocolate Bars, Assorted Cookies,  
Caramel & Raspberry Sauce.

Served on a Campfire Display Tray  
\$18

# Enhancements



## Rentals

Gold or Silver Charger Plates

Dance Floor

Main Wall Picture Removal

AV Package

Additional Hour Available on Request

## Beverage Service

Design Your Own Bloody Mary Bar

Mimosa Bar

Gallon of Fresh Brewed Coffee

Champagne Toast

Hosted Bar Options

Cash Bar

Corkage Fee

Wine Service

Signature Specialty Drinks

\*Food & Beverage Minimum Applies

Preferred Vendor List Available

Menu Prices are Per Guest and Subject to a 22% Service Charge and Current State Sales Tax. Gratuity is optional and not included in Service Charge



# General Information & Contracting

- **Food & Beverage:** Enclosed is a list of possible menu selections. The listed items are by no means the limit of what our Executive Chef can create for your event. We can also accommodate vegetarian, vegan & gluten free meals. We would be pleased to assist you in designing a menu to best accommodate your needs. For plated catered meals offering more than one entree choice, place cards are required.
- **Guarantee Event Counts & Minimums:** Contact the Events Department for specific month minimums. Your final guaranteed guest count is due 10 days prior to your event date. From this point your guest count cannot go down but can increase until 3 days prior to your event date. The guest count can be lower than the initial estimated amount, but the food and beverage minimum must be met. Riverwalk Golf Club prepares for 5% over the guaranteed guest count. Any additional meals requested will be billed for at 150% of the contracted entree price.
- **Deposit & Payments:** To confirm your date reservation, an initial deposit of 25% of your total estimate will be due at signing of your contract. An additional deposit of 50% will also be due 6 months prior to your event date. The remaining final balance and final count will be due 10 days prior to your event date.
- **Cancellation:** All deposits are non-refundable and non-transferable. Deposits and payments can be made by credit or debit card, or check. Final payments cannot be made via personal check.
- **Pricing, Service Charge & Tax:** Prices are subject to a 22% club service charge and California state sales tax at the current rate. Menu prices cannot be guaranteed until 90 days prior to your event date. Prices and packages are subject to change without notice. Riverwalk Golf Club houses several events and reserves the right to hold multiple events on any given day. Gratuity is optional and is not included in the 22% club service charge.
- **Decorations:** We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Director of F&B. All Signs and decorations must be professional quality. Glitter, confetti, rice and birdseed are not permitted. A \$250 cleaning fee will be billed if these items are used. All candles must be contained in a glass enclosure. At commencement of the event all decorations and client property must be removed without prior authorization. Riverwalk Golf Club is NOT responsible for any items that are left at the Club.
- **Rentals:** Event rentals must go through Riverwalk Golf Club or its approved vendors. Riverwalk reserves the right to obtain proper licensing. All rentals must be of professional quality and receive prior approval from the Events Team.
- **Liability:** Riverwalk Golf Club is not responsible for damage or loss of any merchandise, articles or valuables belonging to the host or their guest located on the Club property prior to, during or subsequent to any function. The host is responsible for any damages incurred to the Club, including those involving the use of any independent contractor arranged by the host or their representative.
- **Entertainment:** Riverwalk Golf Club complies with the City of San Diego's Noise Ordinance requiring reduced noise levels during the hours of 10:00 pm and 7:00 am and reserves the right to regulate the level of music during your event.