

# Rivermont Golf and Country Club

3130 Rivermont Parkway, Johns Creek, GA 30022 770-993-2124

## General Information

Known for its exceptional cuisine and gracious entertaining, Rivermont provides an elegant and warm setting for your special day. The fabulous main dining room can be divided into numerous smaller rooms to accommodate groups ranging in size from 20 to 350 guests. Rivermont's staff of professionals is committed to serving you quality food and providing impeccable service in an elegant atmosphere to ensure that your dining or entertaining experience is the one your guests will always remember.

## Catering Fees and Service Charges

Our guests enjoy complimentary use of our dining rooms when food and beverage are served. For customized catered events, private parties, and special events a site fee may be required in certain circumstances. All prices are subject to a 20% service charge, 10% liquor tax, and 7% state sales tax on food, beverage, service, and miscellaneous items. The service charge includes set up, service, use of club tables, linens, china, glassware and silver. Gratuities are not included and are at your discretion. Due to market fluctuations, food and beverage prices can only be guaranteed within ninety days of the function date.

Our professional catering staff is happy to work with you to customize any menu to your wishes; however, when customizing your event we do require a minimum food purchase of \$19.50 per person, not including the service charge and tax. We also offer complete packages, which include a buffet or seated dinner, beer and wine bar, champagne toast, cutting and serving the wedding cake, servers, linens, tableware, and sales tax for 100 or more guests. Rivermont can also host wedding ceremonies for a maximum of 150 guests. There is a ceremony set up fee of \$500.

In order for our staff to effectively plan and execute your event, final details must be confirmed 30 days in advance of your reserved date. We require notification of the exact number of guests attending seven (7) business days before the function date. The food charge is based on that number or on the number of guests in attendance whichever is greater. Payment of the food portion or package price is due seven (7) business days prior to your event. Please plan to pay by check, cash or a current Mastercard or Visa credit card. Unless there is payment in advance, there will be no event.

## Catering Information

In order that there is no confusion regarding your event, below are a few general rules that apply to all special functions at Rivermont Golf and Country Club. If you have any questions at any time, please do not hesitate to ask our Special Events Coordinator, Sarah Parsons, or our Club Manager, Warren Lipson. Either will be more than happy to answer any questions.

1. In order to reserve a date for any of our function rooms, a minimum, non-refundable deposit of \$500.00 and a signed contract are required. All contracts must also be secured with an active credit card. Final and complete payment is due the evening of the function. It is at this time that the deposit is credited toward your function bill. If there is a credit balance at the end of the function night, Rivermont will mail a check for that amount within three (3) days to the host's address.
2. We require notification of the exact number of guests attending at least seven (7) business days before the function. This will be the guarantee for which you will be charged even if fewer guests attend. If more guests attend, you will be charged for the number present. Please remember that our kitchen prepares the quantity of food based on the count we receive from you. To avoid the potential embarrassment of running out of food, please do not deliberately "underestimate" your count. If we do not receive a count, you will be billed for the largest number of guests you indicated may attend during the planning process.
3. All food and beverage (with the exception of the wedding cake) must be purchased from Rivermont Golf and Country Club. No food may be brought in or removed from the premises. The sale and service of alcoholic beverages is strictly regulated by the Georgia Department of Revenue. Rivermont Country Club complies with all regulations applicable; therefore, no alcoholic beverages may be brought in or removed from the premises. **If this should happen, patron will forfeit their original deposit.**
4. A 20 % service charge, 10 % liquor tax, and 7% sales tax on food, beverage, service charge and miscellaneous items will be added to the quoted price. There is a minimum service charge of \$25.00.

The following are guidelines for the **MAXIMUM** number of people each room(s) can accommodate for the different types of events:

	<u>Seated Dinner</u>	<u>Dinner Buffet</u>	<u>Hors D'oeuvre Buffet</u>
Garden B	90	75	125
Garden A, Peach and Conference	130	115	215
Garden A and B (Subject to availability)	170	150	230
Entire Club (A, B, Peach and Conference)	250	220	350

Please keep the room sizes in mind in case your number is likely to increase significantly. To reserve Garden A and B you must guarantee 135 people at the time of your deposit payment. To reserve the entire facility you must guarantee 200 people at the time of your deposit payment. Also, please remember that special requests regarding head tables, reserved tables, gift tables, etc. may reduce the number you can accommodate comfortably in each room.

- If your party decreases in number by more than 30% within four (4) weeks of the event, you may be billed an additional room rental fee of \$500.00. Cancellations made from three (3) to ten (10) days before the event will result in payment being due to the Club based on 50% of the expected attendance for the event. Cancellations made within three (3) days or less of the event will result in full charges for the event based on the guaranteed number of guests expected.
- Special evening functions are booked for four (4) hours. After four (4) hours, all parties will be billed an additional \$500.00 per hour overtime. Parties extending after 12:00 midnight will be billed \$1,000.00 per hour overtime.
- Parties are asked to remain in the room(s) that they reserve. Certain areas of the club are reserved at all times for members only. These areas include the Member's Lounge, Grille and Locker Rooms.
- Patron agrees to be responsible for any damage done to the premises (aside from normal wear and tear) during the time the room is under patron's control or the control of any independent contractor hired by the patron. We ask that all decorations be limited to free standing displays, which will not be attached to walls or furniture.
- If at any time during the event planning process you would like a written estimate, please ask our Special Events Coordinator, Sarah Parsons, and she will be happy to provide one for you.
- All golf arrangements for Tuesday outings must be made through our Golf Professional, Matthew Evans.

### **Directions to Rivermont Golf and Country Club:**

Drive North on Georgia 400 to Exit 7A (Route 140 East, Norcross, Holcomb Bridge Road). Exit Right onto Holcomb Bridge Road and drive east for 3.7 miles to Nesbit Ferry Road. Turn Left on Nesbit Ferry Road and drive for ½ mile. Turn right at the sign that reads "Rivermont – The Rivers" onto Rivermont Parkway. Drive ½ mile, through 4 stop signs. Rivermont Country Club will be on the left at the last stop sign. (Rivermont Parkway is the second entrance into Rivermont Subdivision.)

### **ADDITIONAL SERVICES**

#### **Custom Ice Sculptures**

***\$200 to \$500***

#### **Coat Room Attendants**

***\$75***

#### **Valet Parking**

***\$35 per hour/4 hour minimum for each valet.***

#### **Wedding Ceremony**

***150 Guests Maximum - \$500 set up fee***

**HOSTED BAR PRICING**

**House Brand Liquor...\$4.50 Per Drink**

**Call Brand Liquor..... \$5.00 Per Drink**

Fris Beefeater Bacardi Seagrams VO Cutty Sark  
Jim Beam Jose Cuervo

**Premium Brand Liquor..... \$5.50 Per Drink**

Absolute Bombay Meyers Crown Royal Dewars Chevas  
Makers Mark Jack Daniels Jose Cuervo 1800

**Super Premium Brand Liquor.....\$6.75 Per Drink**

Grey Goose Belvedere Tanqueray 10 Glenlivet and other Single Malt Scotches  
Corazon Anejo

**After Dinner Cordials, Liqueurs and Cognacs.....\$6.75 Per Drink**

Ameretto Lazzaroni Bailey's Irish Cream Kahlua B&B Sambucca  
Jagemeister E&J Cognac

**After Dinner Cordials, Liqueurs and Cognacs...\$8.50 per Drink**

Drambuie Courvoisier Grand Mariner Hennessey Martell

**WINES**

**House Wine**

Tunnel of Elms Chardonnay, Merlot and Cabernet...\$17.50 Per Bottle

**Chardonnay**

Mirassou...\$21.50 McWilliams Hanwood Estates (Australia)...\$21.50

14 Hands (Washington State)...\$23.95 Kendall Jackson...\$28.95

**Alternative White Wines**

Tunnel of Elms White Zinfandel...\$17.95 Ecco Domani Pinot Grigio (Italy)...\$21.95

**Cabernet Sauvignon and Merlot**

McWilliams ....\$17.50 Trincherro....\$26.95

Rutherford Ranch...\$30.95 Kendall Jackson...\$31.95

**Alternative Red Wines**

McWilliams Hanwood Estates Shiraz...\$19.95

Mirassou Pinot Noir...\$25.95 LaCrema Pinot Noir...\$41.50

**Champagnes**

House Champagne.....\$17.00 Per Bottle Korbelt.....\$29.00 Per bottle

Moet Chandon White Star ....\$68.00 Per Bottle

**HOSTED BAR PRICING**

**BEER**

Domestic Beer.....**\$3.25 Each**  
Bud Bud Lite Miller Lite

Import or Micro Brew Beers.....**\$3.75 Each**  
Sam Adams Amstel Lite Heineken Michelob Lite Corona O'Douls

Domestic Beer Keg .....**\$275.00** Imported Beer Keg .....**\$375.00**

**SODAS & WATERS**

Spring Waters.....**\$1.50 Each**  
Perrier... **\$2.00**

Soft Drinks.....**\$1.50 Each**  
Coke Diet Coke Sprite

**COFFEE**

Coffee Station (Regular and Decaf)...**\$1.50 per person**  
Gourmet Coffee Station (includes whipped cream, shaved dark and white chocolate,  
and cinnamon sticks)...**\$2.95 per person**  
Espresso Cappuccino Bar – **Unlimited Service \$95.00 per hour** – 3 hour minimum

**PUNCH**

Fruit Punch (non-alcoholic) –3 gallon minimum - **\$45.00** per gallon  
Champagne Punch - 3 gallon minimum - **\$65.00** per gallon  
Screwdrivers or Bloody Marys - 3 gallon minimum - **\$85.00** per gallon

***The Bartender Fee for a Hosted Bar is \$75***

***Bartender Fee for Cash Bar is \$75 plus \$75 set up fee***

***Bartender Fee for Soda Bar is \$75 plus \$100 set up fee***

***Prices are subject to 20% service charge, 7% sales tax and 3% liquor tax***

**Cash Bar Pricing**

**(Prices include service and tax)**

House Brand Mixed Drinks.....**\$5.75 Per Drink**

Call Brand Mixed Drinks.....**\$6.00 Per Drink**

Premium Brand Mixed Drinks.....**\$7.00 Per Drink**

Super Premium Brand Mixed Drinks.....**\$9.00 Per Drink**

House Wine.....**\$5.25 Per Glass**

Domestic Beer.....**\$3.75 Each**

Soft Drinks.....**\$1.75 Each**

Bottled Waters.....**\$2.00 Each**

**The Bartender Fee for a Cash or Soda Bar is \$75**

**For a Cash Bar there is an additional set up fee of \$75**  
**For "Soda" bar, there is an additional set up charge of \$100**

**Ala Carte Chilled Hors d'oeuvres**

*Presented on Mirrors or Platters*

Buffet will be open for 2 1/2 hours.

Pita Crisps with Onion Dip  
Tortilla Chips with Southwestern Dip  
**\$1.95 per person**

Seasonal Fresh Fruit and Cheese Presentation  
**\$2.95 per person**

Presentation of Baby Vegetables with Dipping Sauce  
**\$2.95 per person**

Layered Southwestern Terrine with Assorted Crackers  
**\$3.25 per person**

Whole Poached Salmon Traditionally Garnished  
**\$3.75 per person**

Fresh and Dried Fruits with Imported and Domestic Cheeses  
with Assorted Crackers  
**\$3.75 per person**

Sliced, Rolled Mediterranean Pork Roast Stuffed with Prosciutto,  
Sun Dried Tomatoes, Olives and Artichokes served with Aioli  
**\$3.95 per person**

Presentation of Fresh Chilled Shellfish on Ice  
Combination of Oysters on the Half Shell, Jumbo Shrimp and Crab Claws  
Served with Cocktail Sauce and Crackers  
**\$6.50 per person**

*Group 1*

**\$1.95 per piece**

Deviled Eggs with Bacon Garnish  
Asparagus Wrapped with Ham  
Hummus with Fresh Herb Salad, Extra Virgin Olive Oil and Pita Bread  
Selection of elegantly garnished Assorted Canapés

*Group 2*

**\$2.25 per piece**

Crab and Cream Cheese Terrine with Cocktail Sauce and Assorted Crackers  
Lavosh Pinwheel Sandwiches filled with Smoked Turkey, Swiss Cheese  
and Lettuce with Special Dressing  
Assorted California Rolls with Pickled Ginger and Hot Japanese Horseradish

## *Ala Carte Selections From the Chafers*

Buffet will be open for 2 1/2 hours

### *Group 1*

Spanikopita

Figs and Ricotta Salad in Phyllo

Assorted Petite Quiche

Boursin Stuffed Mushroom Caps

Polynesian or Italian Meatballs

Baked Redskin Potato Halves with Sour Cream, Bacon and Cheese

**\$1.75 per piece**

### *Group 2*

Mini Reubens in Puff Pastry

Beef Piroshkys served with Béarnaise Sauce

Coconut Chicken Tenders with Sweet and Sour Sauce

Chicken Tenders Almondine with Dijon Honey Mustard Sauce

Mini Crab Cakes with Remoulade

Scallops wrapped in Bacon

Crabmeat in Mushroom Caps

Chicken or Beef Satay with Peanut Sauce

Italian Sausage en Croute with Spicy Mustard Sauce

Artichoke Hearts stuffed with Prosciutto and Chevre Cheese

Saltimboca Bites

Smoked Turkey with Boursin on Garlic Toast

**\$2.25 per piece**

### *Group 3*

Spring Lamb Chops

Individual Beef Wellington

Oysters Rockefeller

Shrimp Andouille Kebobs

**\$3.50 per piece**

### *Group 4*

Baby Vegetables in Butter Sauce

\$2.95 per person

### *Carving and Pasta Stations*

Salmon en Croute with Sour Cream Dill Sauce

**\$3.50 per person**

Mashed Potato Bar - served in Martini glasses

Garlic and Plain Mashed Potatoes, Shredded Cheese, Chopped Bacon, Sour Cream,

Butter, Feta Cheese, and Chives

**\$3.50 per person**

Cooked-to-Order Pasta Station with Alfredo, Marinara and Pesto Sauces

Assorted Fresh Herbs and a Selection of Fresh Vegetables

**\$4.25 per person**

Roast Pork Loin with Baked Apple Coulis

**\$4.50 per person**

Roasted Turkey Breast or Baked Bone-In Ham with Petite Croissants and Condiments

**\$4.50 per person**

Grits Bar - served in Martini glasses

Shrimp, Chives, Cheese, Chopped Tomatoes, Bacon, Andouille Sausage, Pepper Jack Cheese

**\$5.75 per person**

Roast Strip Loin of Beef with Petite Croissants and Condiments

**\$4.95 per person**

Carved Tenderloin of Beef with Petite Croissants and Horseradish Sauce

**\$6.95 per person**

## **Ala Carte Seated Dinner Entrée Suggestions**

*You may choose 2 entrees*

Chicken Artichoke Served in a Creamy Dijon Mustard Sauce  
garnished with Artichoke Hearts **\$24.95**

Chicken Supreme with Hollandaise **\$25.95**

Chicken Oscar With Crabmeat and Asparagus, topped  
with Hollandaise Sauce **\$25.95**

Chicken Cordon Bleu filled with Thinly Sliced Ham, Spinach and Swiss cheese,  
topped with a Light Brown Sauce **\$25.95**

Chicken Breast stuffed with Proscuitto, Artichoke, and Olives with Walnut Pesto **\$25.95**

Horseradish and Thyme Crusted Baked Chicken Supreme Topped with  
Oregano Lemon Cream Sauce **\$25.95**

Pistachio Crusted Chicken Supreme with Truffle Hollandaise **\$26.95**

Grilled Fresh Salmon in Lemon Champagne Caper Sauce **\$25.95**

Grilled Salmon with Cuban Pepper and Citrus Sauce **\$25.95**

Pecan Trout with Honey Chive Buerre Blanc **\$26.95**

Baked Tilapia with Pimiento Garlic Butter **\$26.95**

Sauteed Mahi Mahi with Sweet Onion, Pineapple and Pimento Butter Sauce **\$27.95**

Salmon Oscar with Jumbo Lump Crabmeat and Asparagus, topped with  
Pink Peppercorn Hollandaise **\$32.95**

Sauteed Grouper with Ginger Beurre Blanc **\$32.95**

Roast Pork Tenderloin with Fuji Apples and Smoked Bacon Sauce **\$29.95**

Roast Pork Tenderloin with Blueberry Sage Sauce **\$29.95**

Grilled Boneless Pork Chops with Jack Daniels Sauce **\$29.95**

Roasted Pork Loin with Sage Stuffing and Port Wine Sauce **\$29.95**

Grilled Smoked Pork Chops with Baked Apple Beurre Blanc **\$29.95**

Petit Filet with Bearnaise Sauce **\$31.95**

Petit Rack of Lamb in Garlic Crust **\$31.95**

Seared Flat Iron Steak with Portobello Mushroom Sauce **\$29.95**

Beef Wellington topped with Mushroom Duxelle wrapped in Puff Pastry  
accompanied by Sauce Béarnaise **\$31.95**

**Ala Carte Seated Dinner Entrée Suggestions (continued)**

Beef Tournados with Caramelized Shallots and Shiraz Sauce **\$29.95**

10 oz Prime Rib au jus **\$29.95**

New York Strip grilled to perfection and served with Maitre'D Butter **\$32.95**

12 oz. Prime Rib au Jus **\$32.95**

Grilled Veal Chop with Marsala and Porcini Demi-glaze **\$32.95**

5 Ounce Petite Filet Mignon topped with Charon Sauce and garnished with Large Shrimp  
**\$32.95**

14oz. Prime Rib au jus **\$35.95**

***Seated Dinners Include:***

***Choice of One Salad***

Garden Greens with a choice of Dressing  
Caesar Salad

Fresh Spinach Salad with Warm Sweet and Sour Bacon Dressing

Garden Greens with Fresh Strawberries, Mandarin Oranges, and Toasted Almonds  
with Raspberry Vinaigrette

***A Choice of Two Vegetables***

Green Beans Amondine    Glazed Carrots    Buttered Broccoli  
Asparagus    Corn au Gratin    Fanned Yellow Summer Squash  
Half Broiled Tomato with Parmesan    Squash Casserole  
Roasted Mushrooms    Grilled Asparagus

***Potato or Rice Selection***

Baked Potato with Sour Cream, Bacon Bits and Chives  
Parsley Buttered Baby Reds    Roasted Turned Purple Potatoes  
Mashed Potatoes    Garlic Mashed Potatoes  
Potatoes au Gratin    Saffron Rice  
Wild Rice Pilaf    Basmati Rice  
Baked Sweet Potatoes topped with Georgia Pecans and Brown Sugar

Warm Rolls and Butter  
Coffee and Tea

*We will endeavor to satisfy special dietary requests made in advance.  
Vegetarian entrees and a children's menu are available*

## **Ala Carte Dinner Buffet**

Minimum of 40 guests for Dinner Buffet

Buffet will be open for 2 1/2 hours.

### **Salads**

(Choice of Four)

Cucumber with Dill Chive Creme Fraiche

Three Bean Salad

Asian Cole Slaw with Peanut Dressing

Tomato, Onion, and Bleu Cheese with Vinaigrette Dressing

Mixed Vegetable Pasta Salad with Balsamic Vinaigrette Dressing

Spinach Salad with Eggs, Tomatoes, Mushrooms and Hot Bacon Dressing

Baby Lettuces and Iceberg with Assorted Condiments and Dressings

Waldorf Salad

Fresh Fruit

Ambrosia

Mediterranean Cous Cous Salad

Gorgonzola Cheese, Red Pepper and Celery Salad with Extra Virgin Olive Oil and Black

Pepper

### **Entrees**

(Choice of Two)

Roast Beef with Porcini Au Jus

Braised Beef Brisket with Red Wine Sauce

London Broil with Portobello Mushroom Sauce

Swiss Chicken with Black Forest Ham and Gruyere Cheese

Chicken Cordon Bleu

Grilled Chicken with Honey Dijon Sauce

Chicken Scaloppine with Marsala Sauce

Roast Pork Loin with Port Wine Sauce

Bourbon Braised Pork Roast

Grilled Salmon with Cuban Citrus Butter Sauce

Salmon with Bacon Sweet and Sour Sauce

Tilapia Provencal with Tomatoes, Onions, Garlic and Black Olives

Roast Turkey Breast

### **Vegetable**

(Choice of Two)

Asparagus

Broccoli

Corn au Gratin

Glazed Carrots

Green Beans

Roasted Mushrooms

Roasted Tomato Halves with Parmesan Cheese

Squash Casserole

## **Dinner Buffet**

continued

### **Pasta**

(Choice of One)

Baked Penne with Tomato Sauce and Two Cheeses  
Fettuccini with Pesto, Alfredo or Marinara Sauce  
Tortellini with Alfredo or Marinara Sauce  
Angel Hair Primavera with Marinara or Alfredo Sauce

### **Potato**

(Choice of One)

Au Gratin  
Parsley Buttered Baby Reds  
Mashed  
Saffron Rice  
Basmati Rice Pilaf

Warm Rolls, Butter, Coffee and Tea

**\$32.95 per person**

The following carved items may be substituted for an above entrée with the following additional charge:

Prime Rib au Jus	\$4.95
Tenderloin of Beef	\$5.95

## **COFFEES, SWEETS AND MORE**

### **Chocolate Fountain**

Callebaut Dark, White or Milk Chocolate

Served with fresh strawberries, mini cream puffs, mini éclairs, marshmallows,  
banana chunks, and pretzels

50 guests - \$550      51-100 guests - \$600      101-150 guests - \$650  
151 - 200 guests - \$700      201+ guests - \$750

### **Coffee and Tea Station**

Regular and Decaffeinated Coffee Station with Gourmet Tea Selection

**\$1.50 per person**

### **Specialty Coffee Station**

With Whipped Cream, White and Dark Chocolate Shavings, and Cinnamon Sticks

**\$2.95 per person**

### **Unlimited Espresso and Cappuccino Station**

Featuring Vanilla, Hazelnut, Amaretto, Irish Cream and Mint Chocolate Chip Flavors

Regular and Decaf

\$95 per hour - 3 hours minimum

### **Assortment of Chocolate Truffles**

**\$200.00 per 100 pieces**

### **White and Dark Covered Strawberries**

**\$175.00 per 100 pieces**

### **Selection of Miniature French Pastries**

**\$200.00 per 100 pieces**

Mints **\$8.50 per bowl**

Pretzels **\$6.00 per bowl**

Peanuts **\$8.50 per bowl**

Mixed Fancy Nuts **\$16.00 per bowl**

## **Desserts**

### **Pies:**

\$4.25

Key Lime

Banana Crème

Chocolate Crème

Coconut Crème

Apple

Peach

Cherry

### **Cakes:**

\$4.95

Chocolate Crunch

Carrot

Lemon

Chocolate Spoon

Coconut

German Chocolate

Chocolate Cheesecake

### **Tortes and More:**

\$5.95

Bourbon Pecan Pie

Caramel Chocolate Pecan

Tiramisu

Chocolate Mousse

### **Dessert Stations:**

\$4.95

Chocolate Brownie Station

Luscious Chocolate Brownie Bars to top with Chocolate Sauce, Whipped Cream,

Toasted Walnuts, Toasted Coconut, Cherries,

Butterscotch Sauce, and Raspberry Sauce

Ice Cream \$2.00 extra

# **RIVERMONT BRONZE, SILVER AND GOLD COLLECTION**

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*In order to receive package pricing for your event,  
you must guarantee at least 100 guests.*

- Per person price on all Collection menus include a bar with domestic beer, house wine, and sodas.
  - Champagne Toast is complimentary.
- All Collection prices include servers, linens, cutting and serving wedding cake, site fee, service charges and state tax.  
Gratuities are not included and are left to your discretion.
- Mixed drinks, imported and micro beer may be added to your bar and will be priced by consumption.
- Both dinner and hors d'oeuvre buffets will be open for 2 1/2 hours

# **COLLECTION DINNER BUFFET**

**\$67.50 per person**

Minimum of 40 guests for Dinner Buffet

Buffet will be open for 2 1/2 hours.

## **Salads**

(Choice of Four)

Cucumber with Dill Chive Crème Fraiche

Three Bean Salad

Asian Cole Slaw with Peanut Dressing

Tomato, Onion, and Bleu Cheese with Vinaigrette Dressing

Mixed Vegetable Pasta Salad with Balsamic Vinaigrette Dressing

Spinach Salad with Eggs, Tomatoes, Mushrooms and Hot Bacon Dressing

Baby Lettuces and Iceberg with Condiments and Assorted Dressings

Waldorf Salad

Fresh Fruit

Ambrosia

Mediterranean Cous Cous Salad

Gorgonzola Cheese, Red Pepper, and Celery Salad with Extra Virgin Olive Oil and Black Pepper

## **Entrees**

(Choice of 2)

Roast Beef with Porcini Au Jus

Braised Beef Brisket with Red Wine Sauce

London Broil with Portobello Mushroom Sauce

Chicken Cordon Bleu

Chicken with Honey Dijon Sauce

Swiss Chicken with Black Forest Ham and Gruyere Cheese

Chicken Marsala

Chicken Scaloppine with Marsala Sauce

Roast Pork Loin with Port Wine Sauce

Bourbon Braised Pork

Grilled Salmon with Cuban Citrus Sauce

Salmon with Bacon Sweet and Sour Sauce

Roast Turkey Breast

Tilapia Provencal with Tomatoes, Onions, Garlic and Black Olives

## **Vegetable**

(Choice of Two)

Asparagus

Broccoli

Corn au Gratin

Glazed Carrots

Green Beans

Roasted Mushrooms

Roasted Tomato Halves with

Parmesan Cheese

Squash Casserole

## **Collection Dinner Buffet**

(Continued)

### **Pasta**

(Choice of One)

Baked Penne with Tomato Sauce, Parmesan and Provolone Cheese

Fettuccini with Alfredo or Marinara Sauce

Angel Hair Primavera

Tortellini with Alfredo Sauce

### **Potato**

(Choice of One)

Au Gratin

Parsley Buttered Baby Reds

Mashed

Basmati Rice

Saffron Rice

Warm Rolls, Butter, Coffee and Tea

The following carved items may be substituted for an above entrée with the following additional charge:

Prime Rib au Jus	\$5.50
Tenderloin of Beef	\$5.95

## **COLLECTION SEATED DINNER**

### **Bronze - \$57.50 per person**

#### *Choice of 1 Salad*

Garden Green Salad with Raspberry Vinaigrette

Caesar Salad

#### *Choice of 2 Entrees*

Grilled Chicken with Artichokes and Dijon Cream Sauce

Chicken Supreme with Hollandaise Sauce

Sautéed Tilapia Provencal

Grilled Salmon with Caper Butter Sauce

Seared Flat Iron Steak with Portobello Mushroom Sauce

10 oz. Prime Rib au Jus

Grilled Boneless Pork Chops with Jack Daniels Sauce

Roasted Pork Loin with Sage Stuffing and Port Wine sauce

#### *Choice of 1 Vegetable and 1 Starch*

Green Beans Amandine    Glazed Carrots    Steamed Broccoli    Corn au Gratin

Roasted Tomatoes Halves with Parmesan Cheese    Squash Casserole

Mashed Potatoes    Parsley Buttered Baby Red Potatoes

Saffron Basmati Rice    Basmati Rice Pilaf

Warm Rolls and Butter    Coffee and Tea

### **Silver - \$67.50 per person**

#### *Choice of 1 Salad*

Garden Green Salad with Raspberry Vinaigrette

Caesar Salad

Spinach Salad with Hot Bacon Dressing

#### *Choice of 2 Entrées*

Grilled Salmon with Cuban Pepper and Citrus Sauce

Sautéed Mahi Mahi with Sweet Onion, Pineapple, and Pimento Butter Sauce

Pecan Trout with Honey Chive Buerre Blanc

Horseradish and Thyme Crusted Chicken Supreme with Maltaise Sauce

Chicken Breast stuffed with Prosciutto, Artichokes and Olives with Walnut Pesto

Grilled Smoked Pork Chops with Baked Apple Buerre Blanc

Grilled New York Strip with Maitre'd Butter

12 oz. Prime Rib au jus

Beef Tournedos with Caramelized Shallots and Shiraz Sauce

#### *Choice of 1 Vegetable and 1 Starch*

Green Beans Amandine    Glazed Carrots    Steamed Broccoli

Corn au Gratin    Roasted Tomato Halves with Parmesan Cheese

Squash Casserole    Roasted Mushrooms    Steamed Cauliflower

Mashed Potatoes    Parsley Buttered Baby Red Potatoes    Chateau Potatoes

Basmati Rice Pilaf    Saffron Basmati Rice

Warm Rolls and Butter    Coffee and Tea

## **Collection Seated Dinner**

### **Gold - \$77.50 per person**

1 passed Hors d'oeuvre

#### *Choice of 1 Salad*

Garden Green Salad with Choice of Dressings  
Caesar Salad

Spinach Salad with Hot Bacon Dressing

Rivermont Garden Green Salad with Grapes, Blueberries, Mandarin Oranges,

Toasted Almonds and Raspberry Vinaigrette

#### *Choice of 2 Entrées*

Grilled Veal Chop with Marsala and Porcini Demi-Glaze

Salmon Oscar topped with Jumbo Lump Crab, Asparagus,  
and Pink Peppercorn Hollandaise

Sautéed Grouper with Ginger Buerre Blanc

Pistachio Crusted Chicken Supreme with Truffle Hollandaise

Pork Tenderloin with Blueberry Sage Sauce

Filet Mignon with Béarnaise Sauce

14 oz. Prime Rib au jus

Petite Filet Mignon and Shrimp with Charon Sauce

#### *Choice of 2 Vegetables and 1 Starch*

Green Beans Amandine    Glazed Carrots    Steamed Broccoli

Corn au Gratin    Squash Casserole

Steamed Cauliflower    Roasted Tomato Halves with Parmesan Cheese

Grilled Asparagus    Leeks au Gratin    Roasted Shitake Mushrooms

Mashed Potatoes    Parsley Buttered Baby Red Potatoes

Roasted Turned Purple Potatoes    Chateau Potatoes

Baked Potato with Sour Cream and Chives    Au Gratin Potatoes

Basmati Rice Pilaf    Saffron Basmati Rice

Warm Rolls and Butter    Coffee and Tea

# **COLLECTION HORS D'OEUVRE BUFFET**

Buffet will be open for 2 1/2 hours

## **Collection Bronze Hors d'oeuvre Buffet**

**\$52.50 per person**

### **Choose 1 Carving Station**

Salmon on Croute with Dill Cream Sauce

Cooked –To-Order Pasta Station with Alfredo and Marinara Sauces

Mashed Potato Station - Plain and Garlic Mashed Potatoes, Shredded Cheese, Chopped Bacon, Sour Cream, Butter, Feta Cheese, and Chives served in Martini Glasses

### **Choose 7 Hors d'oeuvres**

(There will be 2 per person of each of the 7 hors d'oeuvres you choose for your buffet.)

#### **Hot**

Spanikopita

Brie, Pears, and Almonds in Phyllo

Assorted Petite Quiche

Boursin Stuffed Mushroom Caps

Polynesian or Italian Meatballs

Baked Redskin Potato Halves with Sour Cream, Bacon and Cheese

Mini Ruebens in Puff Pastry

Beer Piroshkys served with Bearnaise Sauce

Coconut Chicken Tenders with Sweet and Sour Sauce

Chicken Tenders Amontaine with Dijon Honey Mustard Sauce

Smoked Turkey with Boursin on Garlic Toast

#### **Cold**

Deviled Eggs with Bacon Garnish

Asparagus Wrapped with Ham

Hummus with Fresh Herb Salad, Extra Virgin Olive Oil and Pita Bread

Selection of elegantly garnished Assorted Canapés

Pita Crisps with Onion Dip

Tortilla Chips with Southwestern Dip

Seasonal Fresh Fruit and Cheese Presentation

Layered Southwestern Terrine with Assorted Crackers

## **Collection Silver Hors d'oeuvre Buffet Selections**

**\$62.50 per person**

### **Choose 1 Carving Station:**

Mashed Potato Station - Plain and Garlic Mashed Potatoes, Shredded Cheese, Chopped Bacon, Sour Cream, Butter, Feta Cheese, and Chives served in Martini Glasses)  
Cooked –To-Order Pasta Station with Alfredo and Marinara Sauces  
Salmon en Croute with Sour Cream Dill Sauce  
Roast Pork Loin with Baked Apple Coulis  
Roasted Turkey Breast or Baked Bone-In Ham with Petite Croissants and Condiments  
Grits Bar - served in Martini glasses with Shrimp, Chives, Cheese, Chopped Tomatoes, Bacon, Andouille Sausage, Pepper Jack Cheese  
Roast Strip Loin of Beef with Petite Croissants and Condiments

### **Choose 7 Hors d'oeuvres**

(There will be 2 per person of each of the 7 hors d'oeuvres you choose for your buffet.)

#### **Hot**

Spanikopita  
Brie, Pears, and Almonds in Phyllo  
Assorted Petite Quiche  
Boursin Stuffed Mushroom Caps  
Polynesian or Italian Meatballs  
Baked Redskin Potato Halves with Sour Cream, Bacon and Cheese  
Mini Reubens in Puff Pastry  
Beef Piroshky's served with Béarnaise Sauce  
Coconut Chicken Tenders with Sweet and Sour Sauce  
Chicken Tenders Amondine with Dijon Honey Mustard Sauce  
Mini Crab Cakes with Remoulade  
Scallops wrapped in Bacon  
Crabmeat in Mushroom Caps  
Chicken or Beef Satay with Peanut Sauce  
Italian Sausage en Croute with Spicy Mustard Sauce  
Artichoke Hearts stuffed with Prosciutto and Chevre Cheese  
Saltimboca Bites  
Smoked Turkey with Boursin on Garlic Toast

#### **Cold**

Deviled Eggs with Bacon Garnish  
Asparagus Wrapped with Ham  
Hummus with Fresh Herb Salad, Extra Virgin Olive Oil and Pita Bread  
Selection of elegantly garnished Assorted Canapés  
Pita Crisps with Onion Dip  
Tortilla Chips with Southwestern Dip  
Seasonal Fresh Fruit and Cheese Presentation  
Layered Southwestern Terrine with Assorted Crackers  
Crab and Cream Cheese Terrine with Cocktail Sauce and Assorted Crackers  
Lavosh Pinwheel Sandwiches filled with Smoked Turkey, Swiss Cheese and Lettuce with Special Dressing  
Assorted California Rolls with Pickled Ginger and Hot Japanese Horseradish

## **Collection Gold Hors d'oeuvre Buffet Selections**

**\$72.50 per person**

### **Choose 2 Carving Stations**

Mashed Potato Bar - Plain and Garlic Mashed Potatoes, Shredded Cheese, Chopped Bacon, Sour Cream, Butter, Feta Cheese, and Chives served in Martini Glasses

Cooked -To-Order Pasta Station with Alfredo and Marinara Sauces

Salmon en Croute with Sour Cream Dill Sauce

Roast Pork Loin with Baked Apple Coulis

Roasted Turkey Breast or Baked Bone-In Ham with Petite Croissants and Condiments

Grits Bar - served in Martini glasses with Shrimp, Chives, Cheese, Chopped Tomatoes, Bacon,

Andouille Sausage, Pepper Jack Cheese

Roast Strip Loin of Beef with Petite Croissants and Condiments

Carved Tenderloin of Beef with Petite Croissants and Horseradish Sauce

### **Choose 8 Hors d'oeuvres**

(There will be 2 per person of each of the 8 hors d'oeuvres you choose on your buffet.)

#### **Hot**

Spanikopita

Fig and Ricotta Salad in Phyllo

Assorted Petite Quiche

Boursin Stuffed Mushroom Caps

Polynesian or Italian Meatballs

Baked Redskin Potato Halves with Sour Cream, Bacon and Cheese

Mini Reubens in Puff Pastry

Beef Piroshky's served with Béarnaise Sauce

Coconut Chicken Tenders with Sweet and Sour Sauce

Chicken Tenders Amouline with Dijon Honey Mustard Sauce

Mini Crab Cakes with Remoulade

Scallops wrapped in Bacon

Crabmeat in Mushroom Caps

Chicken or Beef Satay with Peanut Sauce

Italian Sausage en Croute with Spicy Mustard Sauce

Artichoke Hearts stuffed with Prosciutto and Chevre Cheese

Saltimboca Bites

Smoked Turkey with Boursin on Garlic Toast

Shrimp Andouille Kebobs

Spring Lamb Chops

Individual Beef Wellington

Oysters Rockefeller

Baby Vegetables in Butter Sauce

#### **Cold**

Deviled Eggs with Bacon Garnish

Asparagus Wrapped with Ham

Hummus with Fresh Herb Salad, Extra Virgin Olive Oil and Pita Bread

Selection of elegantly garnished Assorted Canapés

Pita Crisps with Onion Dip

Tortilla Chips with Southwestern Dip

Seasonal Fresh Fruit and Cheese Presentation

Crab and Cream Cheese Terrine with Cocktail Sauce and Assorted Crackers

Lavosh Pinwheel Sandwiches filled with Smoked Turkey, Swiss Cheese and Lettuce with Special Dressing

Assorted California Rolls with Pickled Ginger and Hot Japanese Horseradish

Presentation of Baby Vegetables with Dipping Sauce

Layered Southwestern Terrine with Assorted Crackers

Whole Poached Salmon Traditionally Garnished

Fresh and Dried Fruits with Imported and Domestic Cheeses with Assorted Crackers

Sliced, Rolled Mediterranean Pork Roast Stuffed with Prosciutto, Sun Dried Tomatoes, Olives and Artichokes served with Aioli

Presentation of Fresh Chilled Shellfish on Ice - Combination of Oysters on the Half Shell, Jumbo Shrimp and Crab Claws Served with Cocktail Sauce and Crackers

## **DIRECTIONS TO RIVERMONT**

From Perimeter area - Drive North on Georgia 400 to Exit 7A  
(Route 140 East, Norcross, Holcomb Bridge Road).  
Exit Right onto Holcomb Bridge Road.

From Alpharetta area – Drive South on Georgia 400 to Exit 7 (Route  
140 East, Norcross, Holcomb Bridge Road).  
Exit left onto Holcomb Bridge Road.

Drive east on Holcomb Bridge Road for 3.7 miles to Nesbit Ferry Road.  
Turn Left on Nesbit Ferry Road and drive for ½ mile.  
Turn right at the sign that reads “Rivermont – The Rivers” onto Rivermont Parkway.  
Drive ½ mile, through 4 stop signs.  
Rivermont Country Club will be on the left at the last stop sign.  
(Rivermont Parkway is the second entrance into Rivermont Subdivision)

## **DRESSING ROOM POLICY FOR BRIDAL PARTIES**

We are pleased to offer our brides, grooms and their attendants the use of our member locker rooms as a private and quiet place to dress for the wedding ceremony. **You may begin to use the rooms 1½ hours before the ceremony begins.**

- These rooms belong to our members and must be available to them at all times, so please keep them neat and orderly while you are dressing, and during the ceremony and reception. We ask that you do not leave clothes, shoes, plastic bags, hangers, make up, etc. scattered around the room at any time. Please do not use the locker fronts or knobs for clothes hangers as they can scratch the surface of the lockers. Ladies, please place all of your belongings under the dressing vanity beside the sofa when you go upstairs for the ceremony. Gentlemen, please place all of your belongings in the far corner of the men's locker room.
- **Absolutely no food or alcohol may be brought into the club at any time.** You may request that Rivermont provide champagne, wine, beer, fruit and cheese, etc. in the locker rooms to be enjoyed as you dress and you will be charged accordingly. If you bring any of your own food or alcohol into the club, you will forfeit your deposit.
- We request that only the bride, bridesmaids and bride's mother be in the ladies locker room as you dress for the ceremony. And, only the groom, groomsmen and father of the groom may be in the men's locker room to dress. **Please ask all other family members and guests to remain upstairs as they wait for the ceremony to begin.** Our club members must be able to access their lockers for golf, so it is necessary to keep the number of guests in the locker rooms to an absolute minimum.
- We ask that the rooms be left clean and neat when you leave. Please be sure to place all hangers, plastic bags, boxes, etc. beside the trash receptacle in the locker rooms. If it is necessary for the staff to clean the locker rooms after your departure, we will deduct a \$75.00 cleaning fee from your deposit.

The club and its employees will do everything within their power to insure the safe keeping of your valuables left in the locker rooms. However, we cannot assume any responsibility should an unfortunate incident occur.

We appreciate your consideration and thank you for choosing Rivermont Golf and Country Club for your special day.