

Riverside Eats + Drinks



Dinner Catering

riversideeatsdrinks.com

(907) 452-7274

events@akvisit.com



ABOUT US

Riverside Eats + Drinks is a locally owned catering & concessions company with deep roots in our community and over 40+ years experience in the food & beverage industry. We love events, and look forward to helping you bring that special touch to yours.

CATERING

Your tastes and style are unique, and your event should reflect that. At Riverside Eats + Drinks we offer a wide range of services for all of your catering needs. From full size arena events to small working lunches; from private receptions and weddings, to all day seminars and conferences, Riverside Eats + Drinks will work with you to design a menu that perfectly compliments your event.

BAR SERVICES

Riverside Eats + Drinks is happy to offer bar service for any type of event you wish to host, large or small. We offer both hosted and no host bars, each with a wide variety of drink options determined by you - including **creative batch cocktails, signature cocktails, well and top shelf liquor selections, and beer and wine.** We love supporting local by featuring Fairbanks' three top craft breweries - **HooDoo, Black Spruce, & Lat 65.** Let us worry about the drinks while you and your guests relax and enjoy!

CUSTOMIZATION + GUEST COUNT + PRICING

Enclosed are our current catering menus. We are happy to create custom menus for you, in order to ensure your event is as unique as your organization. We can also arrange tastings so that you can preview menu selections you are interested in.

Please note that all pricing listed within is subject to change if there are market fluctuations. All of our current pricing listed is per person, unless noted and includes the 10% fee required by FNSB. We require final guest counts and menu selections two weeks prior to the event, but are always happy to receive menu selections earlier if at all possible.

TASTINGS

If your organization would like to experience a tasting prior to your event, we would be happy to arrange one. We can offer a three course plated tasting for \$20 per person, or a buffet sampling of up to three selected entree choices, two salad selections, and three dessert selections for \$15 per person. Tastings must be reserved in advance, and we suggest holding them two to three months prior to your event to ensure availability of your selected menu items.

BAR SERVICES

Bar + Catering Package Discounts Available

No Host (Cash) Bar

\$150/hour per bar - includes one bartender
\$35 per hour for each additional bartender
2 hour minimum per bar
\$75 permitting fee for hard alcohol

Hosted (Open) Bar

\$250/hour per bar- includes one bartender
+ wholesale drink cost + liquor tax + 20% gratuity
\$35 per hour for each additional bartender
3 hour minimum per bar
\$75 permitting fee for hard alcohol

Cocktail Table Service

\$50 per table
Available as an additional service to the above options, not available as a stand alone service

Drink Options

Local Craft Beer On Draft
Craft Batch Cocktails
Signature Cocktails
Canned Beer, Cider & Seltzer
Top Shelf & Well Liquor Options
Curated Wine Offerings
Craft Batch Mocktails (Upon Request)
Sodas and Other Non-Alcoholic Beverages

Wine Service

Adding bottles of wine, champagne or prosecco to your tables adds an element of elegance to your event and increases the wow factor for your guests. We are happy to work with you to select custom wines for your events. These wines are charged at cost + 10%, and a 5% Fairbanks City Liquor Tax will be added to the total cost. There is a \$20 per table fee which includes placing wine glasses at each place setting and opening and setting your selected bottles on the tables.

Grog Service

We are happy to assist our Military Event Hosts with Grog Services. Alaska State Law requires that the liquor license holder purchase all alcohol for events so we will work with you to locate your selected ingredients at the lowest possible cost. These will be charged at cost + 10%. If you would like us to purchase some ingredients on Base, we are happy to do so with a \$50 travel+time fee. 5% Fairbanks City Liquor Tax will be added to the total cost of the Grog ingredients. Glasses or Pitchers can be provided, set, and cleared for \$3 per table per item (glasses or pitchers).

What's Included?

Personalized Bar Menu Consultation
Experienced, Friendly Staff
Set Up & Clean Up
Disposable Drinkware & Bar Equipment
All Required Liability Insurances & Licenses

Security is required at certain events by State Law. If you need additional security to check IDs, check bags, or door watch to prevent alcohol from leaving or entering the building, we can provide those services for \$35/hour.

The National Association for Catering & Events recommends one bartender per 50 guests for events that include mixed drinks and one bartender per 100 guests for events that include beer and wine only. A \$75 permitting fee for hard alcohol + a 25% non-refundable deposit is required to reserve your event. Your 25% deposit will be deducted from your total event bill.

Please add a \$100 travel fee for off-site parties, and a \$50 ice fee if ice at off site parties is not provided. There is a \$100 per bar upcharge for events on holidays.



COCKTAIL + BEVERAGE STATIONS

~priced per person, 20 person minimum~

Our Cocktail + Beverage Stations are designed to enhance your event and dinner service. These are available as additions to a full menu, not as a stand alone option.

Champagne or Prosecco Bar

Starting at \$10 per person, based on champagne selections

Your choice of champagne or prosecco, fruit, a selection of flavor enhancing liqueurs and an eye catching display of glasses.

Mystery Cocktail Wall or Stand Alone Themed Signature Cocktail Station **\$150 per station + charged by drink**

We will work with you to create a signature cocktail that can be mixed in front of your guests and perfectly enhances your event theme. This is available as a cash bar for your guests, a hosted bar with a budget set by the event host, or as a drink ticket option.

Coffee + Tea Station

\$100 per station + \$50 per 100-cup coffee urn

Regular, Decaf, or Flavored Coffees available, as well as a selection of hot teas. This station is complete with coffee cups, creamers, sweeteners and stir sticks. Add your choice of flavored syrups for +3 per person. Prefer carafes of coffee on the tables? \$100 per event + \$2 per person for unlimited refills.

Espresso Bar

\$150 per station + charged per drink

A full service espresso bar offering hot and iced drinks with a range of flavors and seasonal specials for your guests prepared by an experienced barista. This is available as a cash bar for your guests, a hosted bar with a budget set by the event host, or as a drink ticket option.

Lemonade + Iced Tea Station

\$50 per station + \$2 per person

Prefer carafes of iced tea or lemonade on the tables? \$100 per event + \$2 per person for choice of lemonade or iced tea for unlimited refills.

20 person minimum. All pricing/ menu items are based upon availability. Some substitutions or pricing changes may be necessary if specific items or brands are not available at the time of the event. For parties of 100 or larger we ask for your final menu selections and guest count 30 days prior to the event date. For parties of less than 100 we require your final menu selections and guest count two weeks prior to the event date. Changes received after the two week date might require substitutions on the menu or incur an additional charge. Please note: A signed contract + a 25% deposit is required to hold your event. A 20% team gratuity will be added to the final bill. These gratuities will be dispersed between all team members who work the event, as well as cover an administrative fee that covers the cost of payroll processing, bookkeeping, and fees.



APPETIZER STATION PACKAGES

Our appetizer buffets + stations are designed to enhance your event and dinner service.

These are available as additions to your dinner selections.

All menus below can be fully customizable and not limited what is listed below. Please call us today to discuss a custom menu for your event!

Before Dinner Bites \$24 per person

Biscuit Breaded Chicken Bites, with Fairbanks Gold Sauce

Vegetable Spring Rolls, with Thai Sweet Chili Sauce

Coconut Shrimp, with Boom Boom Sauce

Grapes, Cheese, and Crackers Board

Cocktail Hour \$28 per person

Chicken Cordon Blue Bites, with Fairbanks Gold Sauce

Vegetable Spring Rolls, served Thai Sweet Chili Sauce

Curried Chicken Salad Pastry Cups

Coconut Shrimp, served with Boom Boom Sauce

Caprese Cups- Fresh Mozzarella, Basil, and Tomatoes in Balsamic Vinegar

Grapes, Cheese, and Crackers Board

Riverside Signature Grazing Board \$12 per person

Truly designed to impress, our event-sized Charcuterie Board is overflowing with assorted specialty cheeses, cured meats, dried fruit, fig preserves, grapes, and signature crackers.

Riverside Mediterranean Platter \$8 per person

Hummus and Tzatziki sauces with pita, fresh vegetables, dried fruit, and fresh fruit

Popcorn Bar \$5 per person

Freshly popped popcorn served with assorted flavored salts, chocolate and caramel drizzles, mini m&m's, mini marshmallows, mini pretzels, and peanuts

Pretzel Bar \$6 per person

Soft pretzels served with zesty cheese, beer cheese, yellow mustard, and nutella

Prefer passed appetizers? Don't see something you like? Let us know and we will be happy to create a custom menu just for your event.

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ENTREES

All Riverside Dinner Packages include choice of two side dishes, seasonal vegetables, rolls + butter, one salad selection, one dessert selection, and water service.

SILVER MENU

Choice of One Entrée \$29.95 per Person

- Riverside Beef Brisket *with our signature BBQ sauce served on the side*
- Santa Maria Seasoned Smoked Tri Tip
- Herbed Roast Beef
- Hot Honey Glazed Ham
- Slow Roasted Herbed Pork Loin *with Seasonal Fruit Compote*
- Chicken Piccata
- Chicken Parmesan
- Pasta Primavera
- Pasta Marinara

GOLD MENU

Choice of Two Entrées \$34.95 per Person

- Signature Beef Tenderloin
- Slow Roasted Prime Rib, +\$3 per person ~ *add a Chef Attended Carving Station - \$125 per Chef*
- Cranberry + Orange Roasted Turkey Breast
- Chicken Cordon Blue
- Mozzarella White Wine Chicken
- Roast Chicken *with tomatoes, lemon, and mild salsa*
- Vegetarian or Vegan Lasagna
- Ratatouille Style Roasted Vegetable Pasta (V)
- Any entrees from the silver menu

PLATINUM MENU

Choice of Three Entrées \$43.95 per Person

- Filet Mignon with Herb Compound Butter +3 per person (GF)
- New York Strip Steak +3 per person (GF)
- Slow Roasted Prime Rib, +3 per person ~ *add a Chef Attended Carving Station - \$125 per Chef (GF)*
- Brown Sugar + Citrus Rubbed Ham (GF)
- Hot Honey Glazed Pork Tenderloin (GF)
- Cranberry + Orange Roasted Turkey Breast (GF)
- Chicken Champagne (GF)
- Pasta Caprese (V)
- Pasta Carbonara
- Any entrees from the silver or gold menus

Prefer another service style to the traditional buffet? We also offer Plated Meals + Service for +\$8 per person, Celebration Style Service (platters shared at the table) for +\$5 per person, or Server Attended Buffet Stations for +\$3 per person.

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SIDES, SALADS, + DESSERTS

All Riverside Dinner Packages include choice of two side dishes, seasonal vegetables, rolls + butter, one salad selection, one dessert selection, and water service.

Side Selections:

- Whipped Potatoes
- Roasted Potatoes
- Rice Pilaf
- Pasta Salad
- Mac + Cheese
- Baked Beans with Bacon
- Cauliflower Rice *+1 per person*

Salad Selections:

- House Salad *with house-made Blueberry Balsamic Vinaigrette + Ranch*
- Riverside Caesar Salad *(not recommended for plated service)*
- Riverside Signature Salad – *mixed seasonal greens with toasted pecans, crumbled goat cheese, and dried cranberries with house-made Blueberry Balsamic Vinaigrette +2 per person*
- Golden Heart Salad – *spinach salad with toasted walnuts, diced apples, feta cheese with house-made Honey Dijon dressing +2 per person*

Dessert Selections:

- Selection of Filled Layer Cakes
- Assorted Cheesecake
- Assorted Bite Sized Desserts *+2 per person*
- Riverside Signature Dessert Platter – *individually sized house made desserts, including Chocolate Mousse, Strawberry Cheesecake Parfaits, Fruit Parfaits, and Lemon Pot de Crèmes +\$3 per person*

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RAVE REVIEWS

United Way of the Tanana Valley
P.O. Box 74396
Fairbanks, AK 99707
907-452-7211
admin@unitedwaytv.com



September 18, 2023

To Whom It May Concern,

I am writing to share my positive experience with Riverside Eats + Drinks. They recently catered and decorated our event, The United Way of the Tanana Valley's Mayors' Giving Gala, in April 2022. I highly recommend them for your next event, party, or conference.

Working with Riverside Eats + Drinks was a pleasure from start to finish. Beth Richards, the owner, was attentive and listened to our vision for the event, providing excellent advice and suggestions. She was always available to answer our questions and discuss details, making the planning process smooth and stress-free.

Beth's attention to detail was evident in every aspect of our event. She designed a delicious menu that perfectly fit our theme and created stunning table centerpieces that wowed our guests. She even went above and beyond by creating an advertisement flyer and having the bartenders and waitstaff dress up to match the theme of our Gala.

Our event was a huge success, and we owe much of that to the creativity, care, and professionalism that Riverside Eats + Drinks brought to the table. We plan on working with them again in the future.

In conclusion, I highly recommend Riverside Eats + Drinks for any event you plan. You won't be disappointed!

Sincerely,

A handwritten signature in black ink, appearing to read "Sarah Hollister".

Sarah Hollister
Executive Director of Finance & Operations
United Way of the Tanana Valley
Fairbanks, Alaska
(907) 452-7211
Sarah.hollister@unitedwaytv.com

GIVE. ADVOCATE. VOLUNTEER.

RAVE REVIEWS



12 March, 2023

Terrell Nichols, General Manager
Carlson Center
2010 2nd Avenue
Fairbanks NorthStar Borough
Fairbanks, AK 99701

Via email: terrell.echols@fnsb.gov

Dear Terrell:

Running Club North held its Annual Winter club social at the Carlson Center in late Jan 23. We were very pleased with the facility. We have always wanted to find a way to use this facility, but the cost structure was just not affordable for a small non-profit organization as ours. The recent management change to operations by the FNSB directly has allowed us to use this facility. Its central location, safe parking, alcohol if desired, faculty staff- Mr. Spencer all were helpful.

Your choice of catering contractor, "Riverside Eats and Drinks", is also a good choice. Beth and her crew were on top of all the details to make our Diner a wonderful happening. They did not miss a beat to take care of our group.

We will be back next year!

I was the POC for our event and have already suggested other small groups like ours be sure to consider our Borough facility- Carlson Center and Riverside Eats & Drinks for their needs.

Sincerely,

Arthur Hussey
President
Running Club North
P.O. Box 80237
Fairbanks, AK 99708

RAVE REVIEWS

Fairbanks North Star Borough,

My name is Josh Marshall, I am corresponding on behalf of the Farthest North Fraternal Order of Leatherheads (F.N.F.O.O.L.S.), who recently sponsored a St. Baldrick's fundraising event held at the Carlson Center on the 18th of March 2023. This year marked our 19th year holding this event in Fairbanks. We have held the event in different venues through the years. This was the first time we have been able to enjoy the Carlson Center as our event location. We were very pleased with our experience. I would like to take this opportunity to recommend the Riverside Eats and Drinks catering services to any and all who have the opportunity. We were approached by Beth Richards/RED (Riverside Eats and Drinks) in a timely fashion shortly after we reserved space at the Carlson Center. RED kept us apprised of timeframes and deadlines so that we were always prepared ahead of schedule. Without their experience and knowledge some of our newer members could have easily missed important planning timelines. RED sent regular courteous correspondence that made communication a breeze. RED was extremely professional throughout the planning and preparation process. RED staff was on hand throughout the event to ensure our needs were met and answer any questions. Post event cleanup was seamless thanks to RED staff. My organization looks forward to future opportunities to work with RED and the Carlson Center. We sincerely hope the Carlson Center continues to utilize positive, productive and professional organizations like Beth Richards/RED.

V/R

Josh Marshall
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