

Riverside Eats + Drinks



BREAKFAST 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 of experience in the food & beverage industry. From 800+ person galas, 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. We love personalizing 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. Enclosed please find our standard menus. We would also be happy to work with you to create a custom menu that highlights your theme or Organization.

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!

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.



BREAKFAST STATIONS + BUFFETS

RIVERSIDE CONTINENTAL BREAKFAST \$16

Assorted bagels + cream cheese

Assorted baked goods

Assorted seasonal fresh whole fruit

Prefer a cut fresh fruit platter? add \$6 per person

Assorted single serve yogurts

Coffee, tea, orange juice

ALASKAN SIZED CONTINENTAL BREAKFAST \$20

Everything above plus:

Choice of two hot items:

Assorted mini quiche

Snack size sausage + biscuits

French toast stick with syrup

Egg bacon potato + cheese breakfast empanadas

Sausage patties

Add on gruyere + bacon sous vide egg bites +\$2 per person

RIVERSIDE HOT BREAKFAST BUFFET \$22

Scrambled eggs

Breakfast potatoes

Choice of sausage, ham, or bacon

Add a second choice for an additional \$3 per person

Assorted baked goods

Coffee, tea, orange juice

RIVERSIDE HEARTY HOT BREAKFAST BUFFET \$25

Choice of Main Entrée:

Scrambled eggs

Scrambled eggs with cheese

Veggie scramble with spinach, tomatoes, mushrooms, and onions

Alaskan Scramble with reindeer sausage, peppers, and onions

Denver Scramble with ham, cheese, peppers, and onions

Choice of sausage, ham, or bacon

Add a second choice for an additional \$3 per person

Choice of assorted baked goods/pastries, pancakes or waffles

(pancakes and waffles served with butter and syrup)

Assorted seasonal fresh whole fruit

Prefer a cut fresh fruit platter? Add \$6

Coffee, tea, orange juice

All Pricing Listed is Per Person. All of our pricing includes the 10% fee required by FNSB. We have a 15 person minimum for most events. 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. We require final guest count and menu selections two weeks prior to the event date, but are always happy to work with you to make selections sooner. 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.



BREAKFAST ADDITIONS

CEREAL BAR \$4

(Assorted cereal, fruit, and milks)

OATMEAL BAR \$5

YOGURT PARFAIT BAR \$5

FRESH FRUIT PLATTER \$6

MIMOSA BAR \$10

(champagne + club soda; orange juice and other assorted fruit juices; fresh berries)

BLOODY MARY BAR \$10

*Vodka, Riverside Signature Bloody Mary Mix, gourmet toppings, including: salami, cheese cubes, celery, olives, blue cheese olives, pickles, lemons, limes, flavored rim salt, spiced beans, peppers
add chilled shrimp +\$2, add bacon +\$2*

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.

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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
F.N.F.O.O.L.S.
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