



Nestled amidst the breathtaking beauty of the White Mountains of New Hampshire, RiverWalk Resort provides the perfect setting to help restore and rejuvenate.

Our professional, creative and detail-oriented staff will be there to assist every step of the way in preparation for the most extraordinary meetings.

This four-season destination in the heart of the white mountains surrounded by the 750,000 White Mountain National Forest, the towns of Lincoln/Woodstock have been a tourist destination for more than 100 years. Home to one of the premier ski resorts in the east, world famous hiking trails, spectacular mountain vistas, an iconic scenic highway and enough outdoor adventure to last a lifetime.

Riverwalk can host up to 400 people in their conference rooms and salons. Our ballroom features a state-of-the-art sound system, speakers and audio equipment. Floor to ceiling windows with custom black out draperies. A built- in registration desk and bar for beverage service.

The ballroom and salons also feature multiple in -floor outlets to plug in laptops and features a 133-inch motorized screen and projector.

Multiple catering options are available to help keep your people refreshed and energized.

CORPORATE & EVENT PRICING GUIDE

Ballroom Rental Fee	Grand Ballroom	Breakout Room	
Three - hour rental	\$1000	\$600	
Full day rental with \$3500 F&B minimum	\$1500	\$850	
Full day rental no F&B	\$4000	\$1750	

Ballroom Rental Includes:

- Set up and clean-up of event tables and equipment needs
- Use of 133" inch motorized screen and projector
- Podium and staging
- Pens & note pads for meeting style events
- Water station(s)
- Registration, exhibit and product display tables





GRAND BALLROOM SET-UP STYLES & CAPACITIES

	Square Ft.	Classroom	Banquet	Theatre	Cocktail	Crescent
Grand Ballroom	5596	225	350	400	400	275
Valley Room	1533	56	120	175	175	84
Mountain Room	2391	110	160	225	225	120
Riverside Room	1536	56	120	175	175	84
Valley & Mountain Rooms	3924	165	250	400	400	200
Riverside & Mountain Rooms	3927	165	250	400	400	200
Grand Ballroom Foyer	3318	-	-	-	400	-
Grand Ballroom Patio	2573	-	-	-	225	-

The Grand Ballroom can accommodate meetings, conferences, weddings and events of all kind up to 400 people. The event venue has the versatility to breakout into three rooms to provide event planners with as much flexibility as needed. The venue showcases a picturesque gazebo, covered patio and large prefunction foyer ideal for registration, cocktail hours & more.

CATERING

- Continental Breakfast: \$15++ per person
- Coffee Break Package: \$10++ per person
- Breakfast Buffet: \$24++ per person
- Lunch Buffet: \$30++ per person
- **Dinner:** Beginning at \$49.00++ per person

++ denotes 8.5% NH meals tax and 22% service charge









River Walk

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Continental Breakfast And Hot Breakfast Buffet Selections

LIGHT CONTINENTAL BREAKFAST \$15 per person++

Fresh whole fruit Assortment of homestyle baked muffins and pastries Local roasted coffee, local decaffeinated coffee and tea Chilled cranberry & orange Juice

CONTINENTAL BREAKFAST ADD-ONS

Bagels and cream cheese \$4.00++ per bagel set Breakfast egg & cheese sliders \$36.00++ per 24 sliders Breakfast sandwiches \$4.50 each++ Served on a made-from-scratch bagel or English muffin NH smoked ham, local farm egg and local New England cheddar cheese NH maple bacon, local farm egg and local New England cheddar cheese Local farm egg, avocado & tomato and local New England cheddar cheese

SUNRISE BREAKFAST BUFFET \$23 per person++

Fresh whole fruit Local farm scrambled eggs Local sausage NH smoked bacon French toast bake with NH maple syrup Seasoned home fries Assortment of homestyle baked muffins and pastries Local roasted coffee, local decaffeinated coffee and tea Chilled cranberry & orange Juice Recommended Enhancement: Egg white breakfast cups *\$2.50 each*

BRUNCH BREAK \$26.75 per person++

Fresh whole fruit Apple cinnamon and banana bread muffins Breakfast egg and cheese sliders Grilled ham & cheese sandwiches House made tomato basil soup Fresh seasonal garden salad or southwest Caesar Local roasted coffee, local decaffeinated coffee and tea



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Coffee Break Packages And A La Carte Selections

EARLY MORNING COFFEE BREAK \$17.75 per person++

Breakfast "Charcuterie Board" to include fresh whole fruit, breakfast pastries, meats, cheeses, crackers and dips Local coffee and tea or iced tea Bottled waters Recommended add: Bottled soft drinks *\$2.50 each*

MID-MORNING COFFEE BREAK \$10 per person++

Choice of one breakfast bakery - bagels, muffins, scones or breakfast breads with appropriate condiments & spreads Local roasted coffee, local decaffeinated coffee and tea Bottled waters

MID AFTERNOON COFFEE BREAK \$10 per person++

Freshly baked assorted cookies & brownies Local roasted coffee, local decaffeinated coffee and tea Bottled waters

HAPPY TRAILS BREAK \$10 per person++

Assortment of individual snack chips & popcorn Fresh whole fruit House made local snack bar to include granola bars, yogurt and mixed nuts Bottled waters

A LA CARTE SELECTIONS

Can be added to any coffee break or meal packages: Local roasted regular or decaffeinated coffee \$25 per gallon++ Assorted teas and hot water \$18 per gallon++ Assorted bottled iced teas \$3 each++ Assorted local sodas \$2.75 each++ Assorted bottled juices \$4 each++ Bottled waters \$2 each++ Assorted freshly baked muffins \$33 per dozen++ Assorted freshly baked cookies \$21 per dozen++ Assorted freshly baked brownies \$33 per dozen++ Local yogurts \$3 each++ Homemade healthy snack bars \$33 per dozen++

All pricing is per person, unless otherwise noted. Gluten-free menu options available upon request. ++ Denotes 22% service gratuity and 8.5% NH meals tax





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Box Lunches And Hot Lunch Buffets

LUNCH PLATTERS \$16 per person++

Assorted farm-to-fork sandwiches served on choice of honey sunflower, multigrain and hearty white bread Potato chips Freshly baked assorted cookies Assorted soft drinks & bottled waters

BOX LUNCHES \$18 per person++

Assorted farm-to-fork sandwiches served on choice of honey sunflower, multigrain and hearty white bread Pasta salad Potato chips Freshly baked brownie Assorted soft drinks & bottled waters

SANDWICH SELECTIONS:

Local Applewood turkey with a local blueberry cheese, local lettuce & homemade maple basil mustard and organic mayo

Local Applewood turkey with avocado, local lettuce & homemade picante tequila mustard Local Smoked ham with cucumbers, local lettuce, local cheddar cheese & homemade honey mustard Local roast beef with local lettuce, local cheddar cheese & homemade maple basil mustard Veggie with organic hummus, cucumbers, tomatoes, red onion and local lettuce

WRAP IT UP TO GO \$18.00 per person++

reshly made wraps with choice of whole grain, plain or spinach tortilla wraps to include: Ham, turkey, roast beef, chicken salad or tuna salad Swiss or cheddar cheese and lettuce Bags of potato chips Fresh fruit Freshly baked cookie Bottled water

RECOMMENDED ENHANCEMENTS:

MADE-FROM-SCRATCH SOUPS

Tomato cheddar \$3.50 per person++ Sausage Kale Lentil Soup \$4.00 per person++ New England Seafood Chowder \$4.75 per person++

MEXICAN LUNCH BUFFET \$30.00 per person++

Queso Dip & Tortilla Chips Grilled corn salad (seasonal), black bean corn salad or southwest Caesar salad Shredded chicken and ground beef taco bar Cinnamon churros and cookies Assorted soft drinks and bottled waters



GRAND BALLROOM

River Walk

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BOX LUNCHES AND HOT LUNCH BUFFETS CONTINUED

RHYTHM GRILLE LUNCH BUFFET \$31.50 per person++

Grilled Steak tip kabobs Three Cheese Macaroni and Cheese Medley of seasonal grilled vegetables House or Southwest Caesar salad Cookies and brownies Assorted soft drinks and bottled waters

ITALIAN LUNCH BUFFET \$27.50 per person++

Chicken Parmesan Spaghetti and Meatballs Cavatappi Broccoli Alfredo Freshly Tossed House Salad with two assorted dressings of choice from Rhythm menu Garlic Bread Italian cookies and cannolis Assorted soft drinks and bottled waters

BARBECUE LUNCH BUFFET \$27.75 per person++

Burger Bar with all the fixings Pulled Pork Pasta Salad or Coleslaw Baked BBQ beans Assorted soft drinks and bottled waters Cookies and brownies Recommended Enhancement: Veggie Burgers \$5.00 each

25 person minimum. All pricing is per person, unless otherwise noted. Gluten-free menu options available upon request. ++ Denotes 22% service gratuity and 8.5% NH meals tax.





<u>Afternoon/Evening Reception</u>

PACKAGE TO INCLUDE THE FOLLOWING HAND CRAFTED SELECTIONS:

Choice of two:

Fresh balsamic bruschetta Candied bacon crackers Parmesan bread bites Antipasto skewer bites Arancini risotto balls Macaroni & cheese bites Sesame ginger pork meatballs

Choice of one:

Bacon wrapped scallops Mini beef wellington Shrimp cocktail (medium size)

Choice of four tartlet selections:

Sausage stuffed mushroom French onion Thai chicken and mushroom Jalapeno popper Spinach & artichoke Fruit flavored cream cheese cheesecake Cannoli Key Lime Pie

Based upon 8 total pieces per person: \$32.00++ (light reception option) Based upon 12 total pieces per person: \$44.00++ (heavier reception option)



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Grazing Boards

CHARCUTERIE BOARD

Assorted cheeses, Italian meats, bread, fresh seasonal fruit and spreads \$60++ for 10 people / \$115++ for 20 people

MEDITERRANEAN ANTIPASTO BOARD

Marinated artichoke hearts, creamy mozzarella, cured meats, olives, roasted peppers and more... \$75++ for 10 people / \$140++ for 20 people

FRUIT BOARD

Variety of sliced fresh fruits, Rhythm made dipping sauces and cheeses \$60++ for 10 people / \$115++ for 20 people

VEGGIE BOARD

Fresh seasonal vegetable crudite with Rhythm made dipping sauces and hummus \$70++ for 10 people / \$130++ for 20 people

SALAD BAR BOARD

Assorted greens, vegetables, bacon bits, nuts, cheeses and Rhythm made dressings \$65++ for 10 people / \$125++ for 20 people

BUFFALO WINGS BOARD

Assorted wings to include lemon pepper, garlic parmesan, barbecue and teriyaki \$80++ for 10 people / \$155++ for 20 people

SWEET AND SAVORY CHEESE BOARD

Gouda cheese, artisan cheese, dried fruits, dark chocolate, cashews, wafer cookies, and crackers \$75++ for 10 people / \$140++ for 20 people



GRAND BALLROOM

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RHYTHM GRILLE DINNER BUFFET \$49++ per person

Fresh garden salad with vegetable crudite and choice of dressings Garlic herb pork tenderloin Baked stuffed haddock with lobster cream Long Grain Wild Rice Roasted vegetable blend Freshly baked dinner rolls with infused butter Strawberry brownie skewers Iced tea & freshly brewed coffee, decaffeinated coffee & tea

ITALIAN DINNER BUFFET \$44++ per person

Traditional Caesar Salad Chicken Piccata Eggplant Parmesan Pasta Bolognese Zucchini and summer squash vegetable medley Garlic Breadsticks Italian cookies and cannolis Iced tea & freshly brewed coffee, decaffeinated coffee & tea

NORTH COUNTRY DINNER BUFFET \$53++ per person

Fresh garden salad with vegetable crudite and choice of dressings Baby back bone in riblets with maple bourbon glaze Pan seared blackened salmon Roasted tomato and spinach chicken Three Cheese Macaroni & Cheese Roasted vegetable blend Freshly baked dinner rolls with infused butter New York style cheesecake with chocolate hazelnut sauce Iced tea & freshly brewed coffee, decaffeinated coffee & tea

25 person minimum. All pricing is per person, unless otherwise noted.
Gluten-free menu options available upon request.
++ Denotes 22% service gratuity and 8.5% NH meals tax.

Due to unforeseen changes in market food sourcing that can occur due to supply & demand issues, we reserve the right to adjust a specific menu selection and/or pricing within 30 days of the scheduled event. Any required changes would be discussed and mutually agreed upon as needed.

Enhanced selections may be available via our local partner, Chef Joe's Catering, if desired. For more information, please inquire with our sales team.

