

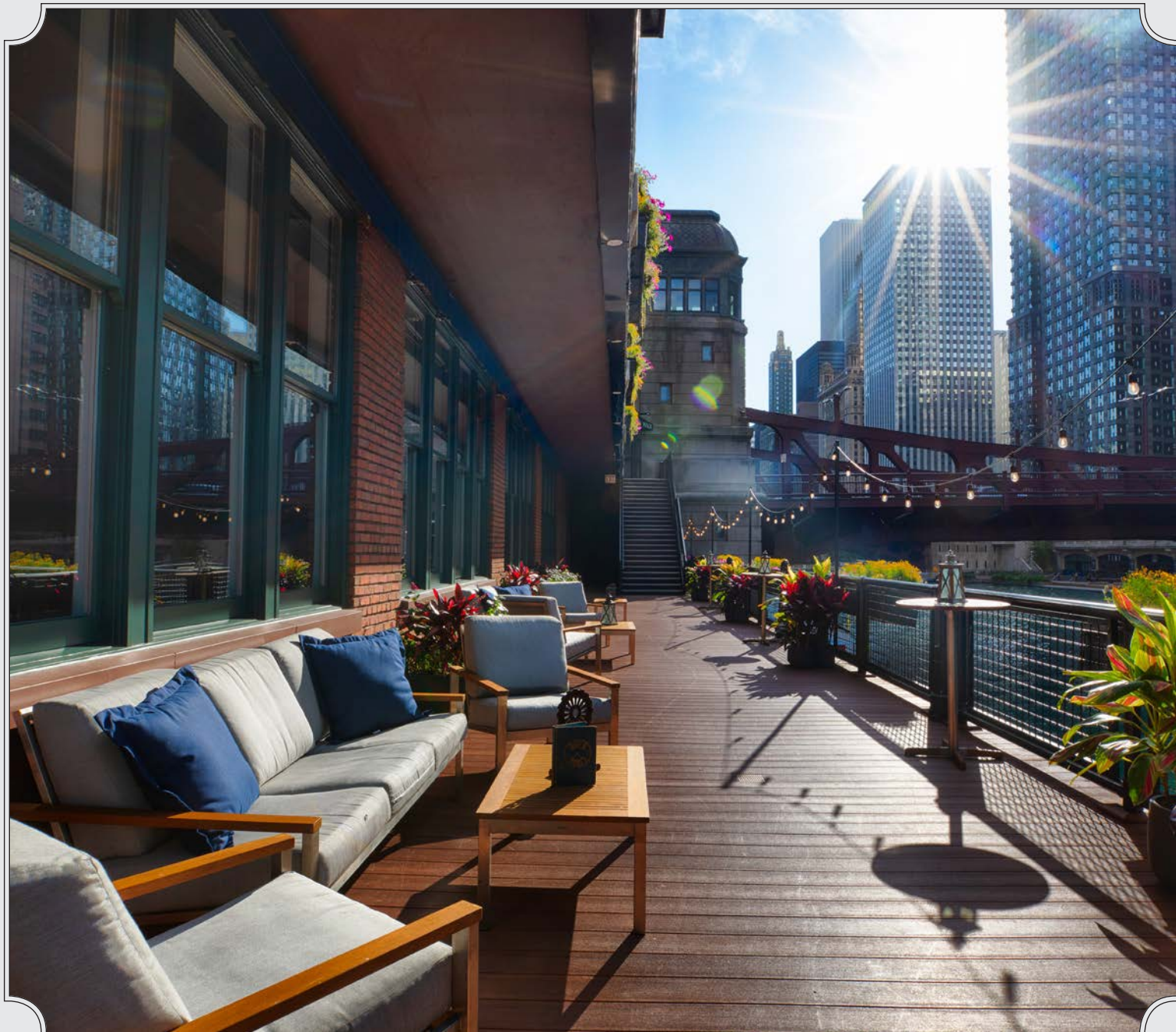


RIVER ROAST

Private Events

315 N. LASALLE STREET x CHICAGO, IL x 312 527 1417

RIVERROASTCHICAGO.COM



SITUATED IN THE HEART OF THE CITY, WITH STRIKING VIEWS OF THE CHICAGO RIVER AND CITY SKYLINE

River Roast Private Events offers an impressive setting for your next wedding or social gathering. Helmed by Executive Chef Cedric Harden, River Roast is a lively social house and gathering place.

Experienced event planning and service teams aim to accommodate and anticipate your needs for a flawless event. Whether you're planning a grand gala for 300 people or an exclusive affair for eight, the delectable customized menus and exceptional views will impress.

CONTACT OUR EVENT SALES TEAM

312 527 1417 or
rrevents@levyrestaurants.com
riverroastchicago.com
315 N. LaSalle Street | Chicago, IL

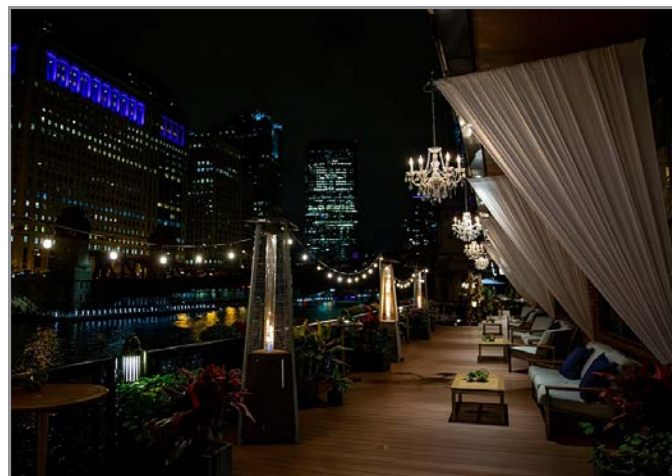
RIVER ROAST
Private Events

EVENT SPACES

With 4 event spaces to choose from – each featuring sophisticated decor that pays tribute to the historical landmark building the restaurant is housed in – the options for corporate and social events are endless.



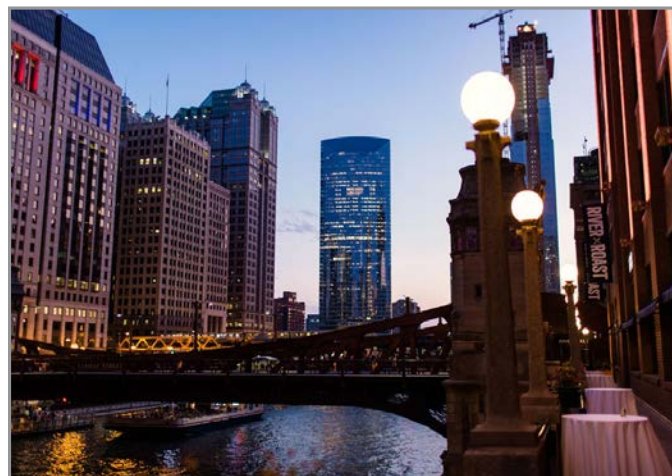
Murdoch Indoor



Murdoch Outdoor



Monarch Indoor



Monarch Outdoor

EVENT SPACES	SEATED	RECEPTION
MURDOCH	230	400
MONARCH	130	200
<i>For larger than life events</i> THE COMPLETE PROPERTY	n/a	1,000

WEDDING PACKAGES



RIVERSIDE

- Five-hour reception
- Three-course dinner menu: salad and entrée prepared by our award winning culinary team
- Custom designed wedding cake prepared by Bittersweet Pastry
- Four-hour standard open bar, one-hour wine service with dinner, sparkling wine toast
- Complimentary house chairs and tables
- Complimentary votive candles: 3 for each dinner table and along windows to accent
- Personalized menus placed at each table setting

ROYALIST

- Six-hour reception
- Three passed hors d'oeuvres during cocktail hour
- Three-course dinner menu: salad and entrée prepared by our award winning culinary team
- Custom designed wedding cake prepared by Bittersweet Pastry
- Late night snack passed to end the evening
- Five-hour deluxe open bar, one-hour wine service with dinner, sparkling wine toast
- Complimentary house chairs and tables
- Complimentary votive candles: 3 for each dinner table and along window to accent
- Personalized menus placed at each table setting

BRUNCH

- Four-hour reception
- Four passed hors d'oeuvres during cocktail hour
- Chef table prepared by our award winning culinary team
- Custom designed wedding cake prepared by Bittersweet Pastry
- Four-hour standard open bar including mimosa and bloody mary
- Complimentary house chairs and tables
- Complimentary votive candles: 3 for each dinner table and along windows to accent

RIVERSIDE



HORS D'OEUVRES MENU

*Passed for your guests to enjoy
Priced per piece*

HOT

**SKEWERS OF
FIRECRACKER SHRIMP** 5.00
Sweet chili sauce

MINI MARYLAND CRAB CAKE 5.00
Tartar sauce

GOLDEN GOBBETS 3.50
Seasoned fried chicken, honey

MINI BEEF WELLINGTON 5.00
White truffle aioli

MINI BURGERS 4.00
American cheese, pickle, special sauce

SOUP AND SANDWICH 4.50
Tomato soup shooter,
mini grilled cheese sandwich

SHRIMP AND CRAB TOAST 4.00
Avocado, radish

WILD MUSHROOM TOAST 4.00
Herb aioli, scallions

FRIED PORK DUMPLING 4.00
Citrus soy dipping sauce

VEGETABLE EGG ROLL 4.00
Thai chili sauce

DATES IN A BLANKET 4.50
Bacon-wrapped date, goat cheese

MINI LOADED POTATO 4.00
Cheese, bacon, sour cream

**SOUTHERN-STYLE
CRISPY CHICKEN SLIDER** 5.00
Pickles, aioli

GRILLED KOREAN-STYLE SHORT RIB 4.50
Served on a skewer

STEAK SLIDER 5.00
Caramelized onion, truffle aioli, brioche bun

COLD

SHRIMP COCKTAIL SHOOTERS 7.00
Traditional cocktail sauce

YELLOWFIN TUNA TARTARE 5.00
Avocado, togarashi chip

DEVILED EGGS 4.00
Crispy bacon, cornichon, chives

**PRESERVED FRUIT AND
GOAT CHEESE** 3.50
Walnut crostini

TOMATO BRUSCHETTA 3.00
Spiced ricotta, balsamic

CAPRESE SKEWER 4.00
Fresh mozzarella, heirloom tomato, basil

SMOKED SALMON 4.50
RR crispy potato, horseradish vinaigrette

ROASTED BEETS 4.50
Fennel and orange balsamico

MINI CAESAR SALAD 4.00
Baked Parmesan bowl

RIVER × ROAST
Private Events

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HORS D'OEUVRES PACKAGES

Passed for your guests to enjoy

(200 pieces per order)

No substitutions



SOCIAL HOUSE

725.00

SOUP AND SANDWICH

Tomato soup shooter,
mini grilled cheese sandwich

MINI LOADED POTATO

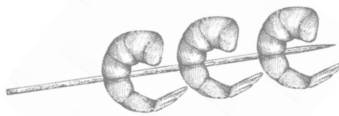
Bacon, cheese, sour cream

GOLDEN GOBBETS

Seasoned fried chicken, honey

DEVILED EGGS

Crispy bacon, cornichon, chives



LASALLE

750.00

FIRECRACKER SHRIMP SKEWERS

Sweet chili sauce

PRESERVED FRUIT AND GOAT CHEESE

Walnut crostini

DATES IN A BLANKET

Bacon-wrapped date, goat cheese

MINI BEEF WELLINGTON

White truffle aioli



MURDOCH

825.00

TOMATO BRUSCHETTA

Spiced ricotta, balsamic

SOUTHERN-STYLE CRISPY CHICKEN SLIDER

Pickles, aioli

SHRIMP COCKTAIL SHOOTERS

Traditional cocktail sauce

MINI MARYLAND CRAB CAKES

Tartar sauce

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RIVERSIDE WEDDING PACKAGE

130.00 Per Guest.
Young Adults: 90.00 Per Guest.
Children: 25.00 (12 & under)

PACKAGE INCLUDES

5-Hour Reception

3 Course Dinner Menu Featuring:
Salad, Entrée and Wedding Cake

Family-Style Dinner Service
10.00 per guest surcharge

4 Hour Standard Open Bar

Complimentary Sparkling Wine Toast

Wine Service with Dinner



SALAD

(Please select one)

ICEBERG WEDGE

Chilled iceberg, tomato, bacon,
bleu cheese dressing

ARUGULA

Chef's seasonal preparation

CLASSIC CAESAR SALAD

Romaine, parmesan, croutons,
creamy Caesar dressing

MIXED GREENS

Candied pecans, goat cheese, dried cranberries,
raspberry vinaigrette

CHOPPED

Romaine, feta cheese, red pepper-onion
relish, olive, tomato, red wine vinaigrette

HOUSE SALAD

Tomatoes, onions, red wine vinaigrette

Accompanied by assorted rolls and butter

ACCESSORIES

(Please select two)
Served plated with entrée

RIVER ROAST CRISPY POTATOES

Red wine vinaigrette

WHIPPED POTATOES

Yukon gold

ROASTED VEGETABLES

Seasonal mix

CAULIFLOWER

Chef's preparation

SEASONAL GREEN

Garlic aioli

ENTRÉES

(Please select two)

FILET MIGNON 8OZ

Demi-glaze

RIVER ROAST SIGNATURE CHICKEN BREAST

Lightly-smoked, oven roasted, herb demi-glaze

SEARED SEASONAL SALMON

Lemon chive butter

SLOW-ROASTED PORK LOIN

Berkshire cider-brined and apple-smoked

LAND & SEA 15.00 upgrade

Petite filet mignon with demi-glaze and
seared salmon with lemon chive butter

SURF & TURF 20.00 upgrade

Petite filet mignon with demi-glaze and
grilled jumbo shrimp

VEGETARIAN RICOTTA PAPPARDELLE

Roasted mushrooms, oven-dried tomatoes,
tomato sauce

DESSERT

CUSTOM DESIGNED WEDDING CAKE

LOCALLY ROASTED METROPOLIS
COFFEE, DECAFFEINATED COFFEE AND
ASSORTED INTERNATIONAL TEAS



RIVER × ROAST
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Menus are subject to 21% service charge and 11.75% sales tax. Menus subject to seasonal changes. Pricing is subject to change.

RIVERSIDE BEVERAGE SERVICE

BEVERAGE SERVICE

4 HOUR STANDARD OPEN BAR

**RIVER ROAST SELECTED WINE SERVICE
WITH DINNER**

**COMPLIMENTARY
SPARKLING WINE TOAST**

BAR EXTENTION:

River Roast is happy to extend your
bar service for a maximum
of 1 additional hour

*10.00 per person based on final adult
guarantee or beverages on consumption*

*750.00 overtime fee for 1 hour
extended service applies*

*Add sparkling wine to the bar
for 3.00 per person based on
final adult guarantee*

NON-ALCOHOLIC BEVERAGE PACKAGE

**UNLIMITED SOFT DRINKS FOR ANY
GUEST UNDER THE AGE OF 21**
12.00 per person

STANDARD BAR

Included

SMIRNOFF VODKA

BEEFEATER GIN

DENIZEN RUM

DEWAR'S SCOTCH

**EVAN WILLIAMS WHITE LABEL
BOURBON**

RITTENHOUSE RYE WHISKEY

CORAZON BLANCO TEQUILA

HOUSE WINES

Cabernet Sauvignon
Pinot Noir
Chardonnay
Sauvignon Blanc
Pinot Grigio

HOUSE BEER

Miller Lite
Corona
Stella
Amstel Light
Revolution Anti-Hero

DELUXE BAR

12.00 per person
surcharge to upgrade service

KETEL ONE VODKA

TITO'S HANDMADE VODKA

AVIATION GIN

BACARDI SUPERIOR RUM

**JOHNNY WALKER BLACK LABEL
SCOTCH**

CROWN ROYAL WHISKEY

BULLEIT BOURBON

BULLEIT RYE BOURBON

CORAZON BLANCO TEQUILA

PREMIUM WINES

Cabernet Sauvignon
Pinot Noir
Chardonnay
Sauvignon Blanc
Pinot Grigio
Rose

HOUSE BEER

Miller Lite
Corona
Stella
Amstel Light



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ACCENTUATE YOUR EVENT

SERVICE ITEMS AND AMENITIES

Bartender Fee 150.00 each
(1 per 50 guests)

Dance Floor Set up Fee 600.00

Coat Check 150.00 per attendant
(Required Nov. – Mar.)

Valet Parking 18.00 per car
(Subject to change)

Vendor Meal 28.95 each

Boat Docking Fee 400.00
(Please contact your sales manager
to review docking guidelines)

Ceremony Fee 2,500.00

Chef Attendant 150.00 per attendant

LATE NIGHT SNACKS

MINI ITALIAN BEEF 5.00 per piece
Sliced peppers, onions

CHEESEBURGER SLIDER 4.00 per piece
Special sauce, pickle, American cheese

CRISPY CHICKEN SLIDER 5.00 per piece
Pickles, aioli

MARGHERITA PIZZA 5.50 per piece
Tomato, basil, fresh mozzarella

WHITE PIZZA 5.50 per piece
Garlic, spinach and ricotta

WILD MUSHROOM PIZZA 5.50 per piece
Caramelized onions, fontina cheese

SAUSAGE PIZZA 5.50 per piece
Tomato sauce, provolone

HOUSEMADE BBQ POTATO CHIPS
3.00 per guest

MINI CHURROS 5.00 per guest
Chocolate sauce

TRADITIONAL CHICAGO-STYLE HOT DOG STATION

9.00 per guest

MINI VIENNA BEEF HOT DOGS

Chicago-style condiments:
Mustard, onions, relish, pickles,
tomatoes, celery salt, ketchup

JAKE MELNICK'S FAMOUS WINGS

22.00 per dozen
minimum four dozen

**CHOOSE BETWEEN
BBQ, BUFFALO OR PLAIN**
Ranch and bleu cheese dressings



**ASK YOUR SALES
MANAGER FOR DECOR AND
DESIGN UPGRADES!**

RIVER × ROAST
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**TOP
CHICKEN
WING SPOT
IN THE U.S.**
—Today Show

Menus are subject to 21% service charge and 11.75% sales tax. Menus subject to seasonal changes. Pricing is subject to change.

ROYALIST

ROYALIST WEDDING PACKAGE

165.00 Per Adult.
Young Adult: 130.00 per guest.
Children 25.00 (12 and under)

PASSED HORS D'OEUVRES

Select Three

PACKAGE INCLUDES

6-Hour Reception

Cocktail Hour with
3 Passed Hors D'oeuvres

3 Course Dinner Menu Featuring:
Salad, Entrée & Wedding Cake

Family-Style Dinner Service
10.00 per guest surcharge

5 Hour Deluxe Open Bar

Complimentary Sparkling Wine Toast

Wine Service with Dinner

Late Night Snack

HOT

**SKEWERS OF
FIRECRACKER SHRIMP**
Sweet chili sauce

MINI MARYLAND CRAB CAKE
Tartar sauce

GOLDEN GOBBETS
Seasoned fried chicken, honey

MINI BEEF WELLINGTON
White truffle aioli

MINI BURGERS
American cheese, pickle, special sauce

SOUP AND SANDWICH
Tomato soup shooter,
mini grilled cheese sandwich

SHRIMP AND CRAB TOAST
Avocado, radish

WILD MUSHROOM TOAST
Herb aioli, scallions

FRIED PORK DUMPING
Citrus soy dipping sauce

VEGETABLE EGG ROLL
Thai chili sauce

DATES IN A BLANKET
Bacon-wrapped date, goat cheese

MINI LOADED POTATO
Cheese, bacon, sour cream

**SOUTHERN-STYLE
CRISPY CHICKEN SLIDER**
Pickles, aioli

GRILLED KOREAN-STYLE SHORT RIB
Served on a skewer

STEAK SLIDER
Caramelized onion, truffle butter, brioche bun

COLD

SHRIMP COCKTAIL SHOOTERS
Traditional cocktail sauce

YELLOWFIN TUNA TARTARE
Avocado, togarashi chip

DEVILED EGGS
Crispy bacon, cornichon, chives

**PRESERVED FRUIT AND
GOAT CHEESE**
Walnut crostini

TOMATO BRUSCHETTA
Spiced ricotta, balsamic

CAPRESE SKEWER
Fresh mozzarella, heirloom tomato, basil

SMOKED SALMON
RR crispy potato, horseradish vinaigrette

ROASTED BEETS
Fennel and orange balsamico

MINI CAESAR SALAD
Baked Parmesan bowl



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ROYALIST WEDDING PACKAGE

SALAD

(Please select one)

ICEBERG WEDGE

Chilled iceberg, tomato, bacon, bleu cheese dressing

ARUGULA

Chef's seasonal preparation

CLASSIC CAESAR SALAD

Romaine, parmesan, croutons, creamy Caesar dressing

MIXED GREENS

Candied pecans, goat cheese, dried cranberries, raspberry vinaigrette

CHOPPED

Romaine, feta cheese, red pepper- onion relish, olive, tomato, red wine vinaigrette

HOUSE SALAD

Tomatoes, onions, red wine vinaigrette

Accompanied by assorted rolls and butter



ENTRÉES

(Please select three)

FILET MIGNON 8OZ

Demi-glacé

RIVER ROAST SIGNATURE CHICKEN BREAST

Lightly-smoked, oven roasted, herb demi-glacé

PAN SEARED SALMON

Lemon chive butter

SLOW-ROASTED PORK LOIN

Berkshire cider-brined and apple-smoked

LAND & SEA 15.00 upgrade

Petite filet mignon with demi-glacé and seared salmon with lemon chive butter

SURF & TURF 20.00 upgrade

Petite filet mignon with demi-glacé and grilled jumbo shrimp

VEGETARIAN RICOTTA PAPPARDELLE

Roasted mushrooms, oven-dried tomatoes, tomato sauce

ACCESSORIES

(Please select two)

Served plated with entrée

RIVER ROAST CRISPY POTATOES

Red wine vinaigrette

WHIPPED POTATOES

Yukon gold

ROASTED VEGETABLES

Seasonal mix

CAULIFLOWER

Chef's preparation

SEASONAL GREEN

Garlic aioli

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DESSERT

CUSTOM DESIGNED WEDDING CAKE

LOCALLY ROASTED METROPOLIS COFFEE, DECAFFEINATED COFFEE AND ASSORTED INTERNATIONAL TEAS

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LATE NIGHT SNACKS

(Please select one)

CHEESEBURGER SLIDER

Special sauce, pickle, American cheese

CRISPY CHICKEN SLIDER

Pickles, aioli

RIVER × ROAST
Private Events

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ROYALIST BEVERAGE SERVICE

BEVERAGE SERVICE

5 HOUR DELUXE OPEN BAR

RIVER ROAST SELECTED WINE SERVICE
WITH DINNER

COMPLIMENTARY
SPARKLING WINE TOAST

NON-ALCOHOLIC BEVERAGE PACKAGE

UNLIMITED SOFT DRINKS FOR ANY
GUEST UNDER THE AGE OF 21

12.00 per person



DELUXE BAR

KETEL ONE VODKA

TITO'S HANDMADE VODKA

AVIATION GIN

BACARDI SUPERIOR RUM

JOHNNY WALKER
BLACK LABEL SCOTCH

CROWN ROYAL WHISKEY

BULLEIT BOURBON

BULLEIT RYE BOURBON

CORAZON BLANCO TEQUILA

PREMIUM WINES

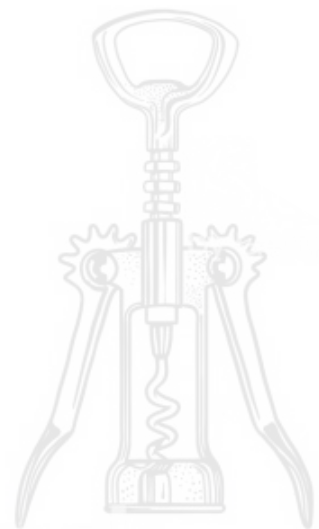
Cabernet Sauvignon
Pinot Noir
Chardonnay
Sauvignon Blanc
Pinot Grigio
Rose

HOUSE BEER

Miller Lite
Corona
Stella
Amstel Light



*Add Sparkling wine to bar package for the
entire evening 3.00 per person*



RIVER × ROAST
Private Events

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ACCENTUATE YOUR EVENT

SERVICE ITEMS AND AMENITIES

Bartender Fee 150.00 each
(1 per 50 guests)

Dance Floor Set up Fee 600.00

Coat Check 150.00 per attendant
(Required Nov. – Mar.)

Valet Parking 18.00 per car
(Subject to change)

Vendor Meal 28.95 each

Boat Docking Fee 400.00
(Please contact your sales manager
to review docking guidelines)

Ceremony Fee 2,500.00

Chef Attendant 150.00 per attendant

LATE NIGHT SNACKS

MINI ITALIAN BEEF 5.00 per piece
Sliced peppers, onions

MARGHERITA PIZZA 5.50 per piece
Tomato, basil, fresh mozzarella

WHITE PIZZA 5.50 per piece
Garlic, spinach and ricotta

WILD MUSHROOM PIZZA 5.50 per piece
Caramelized onions, fontina cheese

SAUSAGE PIZZA 5.50 per piece
Tomato sauce, provolone

HOUSEMADE BBQ POTATO CHIPS
3.00 per guest

MINI CHURROS 5.00 per guest
Chocolate sauce

TRADITIONAL CHICAGO-STYLE HOT DOG STATION

9.00 per guest

MINI VIENNA BEEF HOT DOGS

Chicago-style condiments:
Mustard, onions, relish, pickles,
tomatoes, celery salt, ketchup

JAKE MELNICK'S FAMOUS WINGS

22.00 per dozen
minimum four dozen

**CHOOSE BETWEEN
BBQ, BUFFALO OR PLAIN**
Ranch and bleu cheese dressings



**ASK YOUR SALES
MANAGER FOR DECOR AND
DESIGN UPGRADES!**



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Private Events

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BRUNCH

BRUNCH WEDDING PACKAGE

95.00 Per Guest.

PACKAGE INCLUDES

4-Hour Reception
Passed Hors D'oeuvres
Chef Table Brunch
Custom Designed Wedding Cake
4-Hour Standard Open Bar

HOR D'OEUVRES

(Please select four)

PRESERVED FRUIT AND GOAT CHEESE

Walnut crostini

CHICKEN AND WAFFLES

Seasoned fried chicken, honey

DATES IN A BLANKET

Bacon-wrapped date, goat cheese

CAPRESE SKEWER

Fresh mozzarella, heirloom tomato, basil

DEVILED EGGS

Crispy bacon, cornichon, chives

SHRIMP AND CRAB TOAST

Avocado, radish

MINI QUICHE

Seasonal vegetables

BREAKFAST FLATBREAD

Soft scrambled egg, bacon, spinach,
oven-roasted tomato



CHEF'S TABLE

ASSORTED SEASONAL FRUIT

FRESHLY BAKED CINNAMON ROLLS

CHOICE OF:
SEASONAL VEGETABLE FRITTATA
OR SCRAMBLED EGGS
Cheddar cheese and chive

CHOICE OF:
BREAKFAST SAUSAGE LINKS OR
HICKORY-SMOKED BACON

PULLED PORK HASH
Roasted poblano, onion, black bean,
yukon potato

SMOKED SALMON ON
EVERYTHING BAGEL
cream cheese, pickled onion, cucumber

MIXED GREENS SALAD
candied pecans, cranberries, goat cheese,
raspberry vinaigrette

RIVER ROAST CRISPY POTATOES

CARROTS AND DIRT
Goat cheese, balsamic, pumpernickel crumbs

SIGNATURE CHICKEN BREAST
lightly-smoked, oven roasted, herb demi-glace

DESSERT STATION

CUSTOM DESIGNED WEDDING CAKE

LOCALLY ROASTED METROPOLIS
COFFEE, AND ASSORTED HERBAL TEAS

BEVERAGE SERVICE

4-Hour Standard Open Bar
Mimosas and Bloody Mary's
Assorted Fruit Juices

STANDARD BAR

SMIRNOFF VODKA

BEEFEATER GIN

DENIZEN RUM

DEWAR'S SCOTCH

EVAN WILLIAMS WHITE LABEL BOURBON

RITTENHOUSE RYE WHISKEY

CORAZON BLANCO TEQUILA

HOUSE WINES

Cabernet Sauvignon
Pinot Noir
Chardonnay
Sauvignon Blanc

HOUSE BEER

Miller Lite
Firestone Walker 805
Revolution anti-hero
Corona
Stella artois

ASSORTED SOFT DRINKS AND MINERAL WATER

RIVER × ROAST
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POLICIES

FOOD AND BEVERAGE MINIMUM

This price reflects the base amount that is required to be spent in food and beverage during your event time.

This minimum excludes tax, event fees and service charge.

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THE NEXT STEPS

In order to confirm a date we require a signed contract which includes the terms of agreement, event space, date and time frame. In addition to the contract we require a deposit that is 25% of the food & beverage minimum for the event.

Menu selections are due by 30 days prior to the function.

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EVENT FEES

11.75% tax – Chicago city venue tax is standard and subject to change based on local ordinance. 21% service charge – 21% of the food and beverage subtotal is used to support the staff working the event as well as the behind the scenes team.

This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion. \$150 bartender fee – events with alcohol service require 1 bartender per 50 guests \$175 chef attendant fee – food stations with an attendant

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FINAL GUEST COUNT AND PAYMENT

Your guaranteed minimum guest count is due 7 full business days prior to your event date. Final charges will be based on guaranteed guest count or actual guest count, whichever is greater. Final payment based on the guaranteed guest count is due by 7 full business days prior to the event date by credit card or cashiers check, only. Additional charges accumulated during the event will be charged the following business day.

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OUTDOOR SPACE

Please note that our outdoor veranda spaces close at 11pm on Monday - Thursday, 12am on Friday & Saturday and 10pm on Sundays per the city ordinance.

FOOD & BEVERAGE POLICIES

Due to federal, state, & local laws concerning food & beverage sales, no food or beverage prepared by River Roast may be removed from the premises. Any unused items are the property of River Roast. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

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ALCOHOL SERVICE POLICY

Per River Roast beverage policy, we have the right to card any individual who is 35 years or younger. Please inform your guests to carry the appropriate state or government issued photo id. In addition, we do not permit any shots to be served. This policy is to protect all parties involved while hosting an event here at River Roast.

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SMOKING POLICY

In accordance with the smoke free Illinois act, River Roast prohibits smoking in public places and places of employment and within 15 feet of any entrance, exit, windows that open, or ventilation intake of a public place or place of employment. No smoking will be permitted on the verandas.

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VENDOR CERTIFICATE OF INSURANCE

All vendors require a certificate of insurance, no later than 30 days prior to event. Be sure to confirm you vendor can provide with river roast specific requirements prior to booking your vendors. See your sales manager for more details. Additionally, River Roast will not serve alcoholic beverages to any vendors.

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DÉCOR REMOVAL

Client is responsible for removing all décor items at the scheduled end time of their event. These items include: flowers, floral vases, pipe & drape, votive candles, guest book, gifts, champagne flutes, cake knife, cake topper, av equipment, all décor and all entertainment. There are no exceptions to this policy.



OUR LOYALTY PROGRAM

River Roast is a part of the Levy family and participates in the frequent diner program. To enroll and for more information speak with your sales manager or visit levyrestaurants.com