Corporate Events at

RiverWalk
Resort at Loon Mountain

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

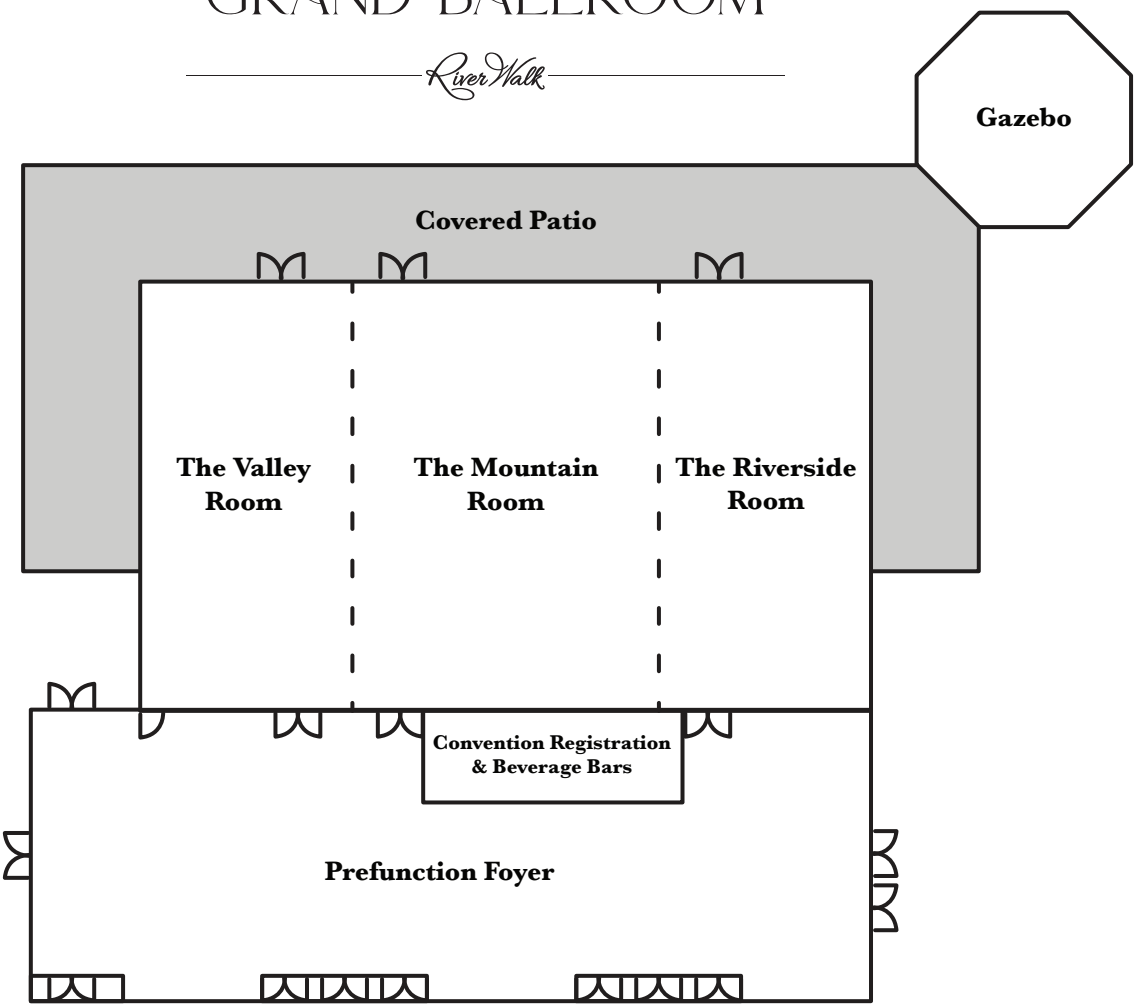
Ballroom Rental Includes:

- 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

The

GRAND BALLROOM

River Walk



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	-
BOARDROOM/BREAKOUT ROOM						
Tuscan Terrace Room	648	30	42	55	75	28

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, cocktaill hours & more.

CATERING

- **Continental Breakfast:** $18++ per person
- **Coffee Break Package:** $12++ per person
- **Breakfast Buffet:** $26++ per person
- **Deli Lunch:** $18++ per person
- **Lunch Buffet:** $26.50++ per person
- **Dinner:** Beginning at $49.00++ per person

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

The

GRAND BALLROOM

River Walk

Continental Breakfast And Hot Breakfast Buffet Selections

THE BOARDROOM BREAKFAST *$18++ per person*
Fresh fruit salad
Assortment of homestyle baked muffins, pastries and scones
Coffee and tea service
Chilled apple & orange juice

ENERGY BREAKFAST *$14++ per person*
Bagel bar with assorted cream cheeses, plain, garden veggie and strawberry
Crunchy granola served with low fat fruit yogurt and fresh fruit salad

CONTINENTAL BREAKFAST ADD-ONS
Bagels and cream cheese *$5++ per bagel set*
Breakfast egg & cheese sliders *$36++ per 24 sliders*
Assorted mini quiches 25 *$40++*
Recommended Enhancement: Egg white breakfast cups - *$2.50++ each*
Oatmeal cups with two toppings *$4++ each*

SUNRISE BREAKFAST BUFFET *$26++ per person*
Fresh whole fruit
Local farm scrambled eggs
Choice of sausage, bacon or ham
French toast bake with maple syrup
Seasoned home fries
Assortment of homestyle baked muffins and pastries
Local roasted coffee, local decaffeinated coffee and tea
Chilled cranberry & orange juice

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RiverWalk

Coffee Break Packages And A La Carte Selections

MID-MORNING COFFEE BREAK *$12++ per person*
Assortment of bagels, muffins and scones
Local roasted coffee, local decaffeinated coffee and tea
Bottled waters

MID AFTERNOON COFFEE BREAK *$12++ per person*
Freshly baked assorted cookies & brownies
Granola and yogurt parfait cups
Whole Fruit
Local roasted coffee, local decaffeinated coffee and tea
Bottled waters

HAPPY TRAILS BREAK *$15++ per person*
Pita slices with garlic hummus and vegetable sticks
Homemade Chex mix
Spinach artichoke dip cups/pretzels
Assorted juices, iced tea, bottle water

A LA CARTE SELECTIONS
Can be added to any coffee break or meal packages:
Local roasted regular or decaffeinated coffee *$30++ per gallon*
Assorted teas and hot water *$18++ per gallon*
Assorted bottled iced teas *$3++ each*
Assorted coke products *$3++ each*
Assorted bottled juices *$4++ each*
Bottled waters *$3++ 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*

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

The

GRAND BALLROOM

River Walk

Lunch Options-Boxed Or In-House

IN HOUSE OR BOXED LUNCHES *$18 per person++*
Included:
Fresh whole fruit (based on seasonality)
Cold side salad
Chips
Chef's dessert
Assorted soft drinks & bottled waters
Condiments, napkins and silverware

SANDWICH SELECTIONS
Bread selections: French Baguette, Ciabatta or wrap
- **The North Peak** roast prime rib of beef, mild cheddar cheese, red onion, sliced tomato and lettuce with horseradish sauce
- **The Sunset Turkey BLT** smoked turkey, avocado, tomato, bacon, lettuce and gouda cheese
- **The Flying Fox** ham served with gruyere cheese, mustard, lettuce and tomato
- **The Kanc Veggie** organic hummus, cucumbers, tomatoes, red onion, avocado and lettuce served on a French baguette or wrap
- **The Picaroon** portobello mushroom, marinated and grilled with roasted red peppers, cucumber, gruyere, red onion and arugula
- **The Twitcher** tuna salad or chicken salad with cheddar, lettuce, onion and tomato

BOOMRUN POWER DELI LUNCH *$20++ per person*
Assortment of premium fresh sliced deli meats and sliced cheeses accompanied by real mayonnaise, mustards, tray of lettuce, tomatoes, onions and pickles and chef's choice dessert
Assortment of bread and rolls with gluten free available
Assorted soft drinks and bottled waters

~CHOICE OF ONE COLD SALAD~
Creamy coleslaw
Tri color rotini Greek pasta salad
Mixed Green salad with two choices of dressing
Red bliss potato salad with celery, onion, Dijon, mayo and parsley
Fresh fruit salad

RECOMMENDED ENHANCEMENTS
Made-from-scratch soups
- Tuscan White Bean *$3.50++ per person*
- Italian Wedding *$4++ per person*
- Caramelized onion soup with gruyere toasted crostini *$4.75++ per person*
- Roasted Tomato and Basil Soup *$3.50++ per person*

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Hot Lunch Buffets

THE RUMRUNNER TACO BAR *$26.50++ per person*
(Select two proteins and one vegetable)
Chicken, beef, pork or vegetarian options: portabello or baked cauliflower
Black beans corn salsa, red onion, lettuce, guacamole, sour cream, queso and pico de gallo
Served with soft tacos and cilantro lime rice
Assorted soft drinks and bottled waters

THE ANGEL STREET LUNCH BUFFET *$31.50++ per person*
Grilled Steak tip or chicken tips with peppers and onions (Select one)
Three cheese macaroni and cheese
Seasonal grilled vegetables
House salad
Cookies and brownies
Assorted soft drinks and bottled waters

THE CRUISER LUNCH BUFFET *$27.50++ per person*
Chicken Parmesan
Spaghetti and meatballs
Grilled vegetables
Freshly tossed house salad with two assorted dressings of choice from Rhythm menu
Garlic bread
Chef's dessert
Assorted soft drinks and bottled waters

THE LITTLE SISTER LUNCH BUFFET *$27.75++ per person*
(Select two proteins)
Burger bar with all the fixings
Pulled pork or chicken (select one)
Sausage peppers and onions
Pasta salad or coleslaw
Baked BBQ beans or vegetarian baked beans
Split top rolls
Cookies and brownies
Assorted soft drinks and bottled waters
Recommended enhancement: Veggie burgers *$5 each*

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

The

GRAND BALLROOM

River Walk

Afternoon/Evening Reception

SIGNATURE APPETIZERS
Mediterranean Lamb Meatballs, Korean Meatballs or Italian Meatballs (select one)
Arancini Balls – Herb cheese or mushroom
Stuffed Mushroom Caps with sausage or vegetarian
Baked Spinach Artichoke Dip served on crostini
Jalapeno Poppers
Phyllo Cups with brie and fig jelly
Fire Roasted Tomato Soup Shooters with cheese crostini
Asian Vegetable Spring Rolls
Flatbreads with goat cheese, fig and arugula
Buffalo Chicken Empanada
Pigs in a Blanket with mustard dipping sauce

PREMIUM APPETIZERS
Lobster Arancini Balls
Bacon Wrapped Scallops
Bacon Wrapped Shrimp
Chicken Skewers, peanut satay, or teriyaki
Mini Beef Wellingtons
Shrimp Cocktail Shooters with cocktail sauce and lemon wedge
Salmon Canapes on crostini with cream cheese, red onion and capers

SIGNATURE APPETIZERS
Choice of 4 pieces per person *$15++ per person*
Choice of 8 pieces per person *$26++ per person*
Choice of 12 pieces per person *$38++ per person*

PREMIUM APPETIZERS
Choice of 4 pieces per person *$18++ per person*
Choice of 8 pieces per person *$32++ per person*
Choice of 12 pieces per person *$48++ per person*

COMBINATION OF SIGNATURE AND PREMIUM ITEMS
Choice of 4 pieces; 2 signature and 2 premium *$17++ per person*
Choice of 8 pieces; 5 signature and 3 premium *$29++ per person*
Choice of 12 pieces; 8 signature and 4 premium *$44++ per person*

The

GRAND BALLROOM

River Walk

Afternoon/Evening Reception

GRAZING BOARDS

Charcuterie Board
Assorted cheeses, Italian meats, crackers, fresh seasonal fruit and spreads
$75++ for 10 people / $145++ for 20 people

Mediterranean Antipasto Board
Marinated artichoke hearts, creamy mozzarella, cured meats, olives, roasted peppers and assorted crackers & flatbread
$90++ for 10 people / $170++ for 20 people

Fruit Board
Variety of sliced fresh fruits, Rhythm made dipping sauces and cheeses
$75++ for 10 people / $140++ for 20 people

Veggie Board
Fresh seasonal vegetable crudite with Rhythm made dipping sauces and hummus
$85++ for 10 people / $160++ for 20 people

Chicken Wings Board
Assorted wings to include choice of one sauce; lemon pepper, Asian Zing, barbecue and buffalo
Based on 4 pieces per person
$95++ for 10 people / $180++ for 20 people

Sweet and Savory Cheese Board
Gouda cheese, artisan cheese, dried fruits, dark chocolate, cashews, wafer cookies, and crackers
$90++ for 10 people / $170++ for 20 people

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GRAND BALLROOM

River Walk

Plated Menus

Package to include choice of salad, artisan rolls with butter, selection of entrée, vegetarian option, choice of dessert and freshly brewed coffee, decaffeinated coffee and tea.

SALAD:

Traditional Caesar Salad - Crisp Romaine Lettuce, Caesar Dressing, Shaved Parmesan, and Freshly Baked Croutons

Mixed Green Salad - Locally Sourced Mixed Greens, Cherry Tomatoes, English Cucumbers, Red Onion, and Shredded Carrot. Served with Choice of Dressing: Apple Cider Vinaigrette, Balsamic Vinaigrette, Italian Vinaigrette, Blue Cheese, and Buttermilk Ranch.

Beet Salad - Locally Sourced Mixed Greens, Roasted Beets, Dried Cranberries, Goat Cheese Crumbles, and Candided Walnuts. Served with Choice of Dressing: Apple Cider Vinaigrette, Balsamic Vinaigrette, Italian Vinaigrette, Blue Cheese, and Buttermilk Ranch.

Harvest Salad - Locally Sourced Mixed Greens, Roasted Butternut Squash, Blueberries, Toasted Pumpkin Seeds, and Goat Cheese, Served with Choice of Dressing: Apple Cider Vinaigrette, Balsamic Vinaigrette, Italian Vinaigrette, Blue Cheese, and Buttermilk Ranch.

Watermelon Caprese Salad - Fresh Watermelon and Roma Tomatoes, Basil, Mozzarella Cheese, and Balsamic Glaze Drizzle

**Additional seasonal salad option available if desired*

ENTREES:

Hot Honey Salmon - Pan Seared Salmon with a Hot Honey Glaze, Served with Long Grain Wild Rice and Grilled Asparagus

Tuscan Salmon - Salmon Smothered in a Tomato Basil Cream Sauce, Served with Long Grain Wild Rice and Grilled Asparagus

Baked Stuffed Seafood Haddock - Baked Haddock with Shrimp, Scallop, and Crab Stuffing. Rolled in Herb & Butter Crust, Served with Long Grain Wild Rice and Honey Glazed Carrots

Baked Haddock - White Wine Baked Haddock Topped with Seasoned Breadcrumbs and Lemon, Served with Long Grain Wild Rice and Honey Glazed Carrots

Chicken Normandy - Roasted Chicken Breast Smothered in an Apples & Calvados Cream Sauce, Served with Long Grain Wild Rice and Honey Glazed Carrots

Chicken Marsala - Chicken Breast Topped with Creamy Mushroom and Marsala Wine Sauce, Served with Long Grain Wild Rice and Roasted Vegetable Medley

Chicken Parmesan - Italian Seasoned Panko Crusted Chicken Breast Topped with Tomato Sauce, Melted Mozzarella and Parmesan Cheese, Served with Pasta and Roasted Vegetable Medley

New York Sirloin - Grilled 6 oz. Sirloin Topped with Garlic & Herb Butter, Served with Whipped Garlic Mashed Potatoes and Grilled Asparagus

Pork Tenderloin - Slow Roasted Pork Tenderloin Smothered with Bourbon Glazed Peaches, Served with Whipped Garlic Mashed Potatoes and Roasted Vegetable Medley

Filet Tips - Grilled House Special Marinated Filet Tips, Served with Whipped Garlic Mashed Potatoes and Grilled Asparagus

Butternut Squash Ravioli - Butternut Squash Ravioli Smothered with Parmesan Truffle Cream Sauce, Crispy Prosciutto and Sage

$67 Per Person ++

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River Walk

Plated Menus Continued

PREMIUM ENTREES:

Mango Salsa Swordfish Steak - Grilled Swordfish Steak Topped with Mango Salsa, Served with Long Grain Wild Rice and Grilled Asparagus

Half Roasted Chicken - Half Roasted Chicken Covered with Lemon Demi Glaze, Served with Whipped Garlic Mashed Potatoes and Honey Glazed Carrots

Duck Leg Confit - Whole Duck Leg Confit Topped with a Honey, Soy and Ginger Sauce, Served with Whipped Garlic Mashed Potatoes and Grilled Asparagus

Beef Tenderloin - 8 oz. Beef Tenderloin Served with Garlic & Herb Butter, Atop Whipped Garlic Mashed Potatoes and Grilled Asparagus

Braised Lamb Shank - Slowly Braised Lamb Shank Topped with Red Wine Demiz Glaze, Served with Long Grain Wild Rice and Honey Glazed Carrots

$82 Per Person ++

VEGETARIAN ENTREES:

Eggplant Parmesan - Layers of Breaded Eggplant, Rich Tomato Sauce, Mozzarella and Parmesan Cheese, Topped with Fresh Basil

Creamy Vegetable Risotto - Sauteed Mushrooms, Roasted Asparagus, and Butternut Squash, Served Atop Herb & Parmesan Cheese Risotto

Grilled Vegetable Stack - Grilled Eggplant, Zucchini, and Bell Peppers, with Herb Infused Couscous and Roasted Red Pepper Sauce

Vegan Quinoa Bowl - With Mixed Seasonal Vegetables and Chickpea Relish

DESSERT (Selection of One)

Flourless Chocolate Cake, Raspberry Coulis

New Your Style Cheesecake, Strawberry or Chocolate drizzle (selection of one)

Tiramisu

Family style platters of dessert bars to include Luscious Lemon, Truffle Meltaway, Oreo Dream and Marble Cheesecake

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Dinner Buffets

THE BASIN STREET RHYTHM DINNER BUFFET *$49++ per person*
Fresh Garden or Caesar Salad
Pork Tenderloin with bourbon glazed peaches
Seafood Stuffed Haddock with lemon beurre blanc or Haddock with seasoned breadcrumbs, butter and lemon
Long Grain Wild Rice
Roasted Vegetable Blend

THE NORTHSTAR ITALIAN DINNER BUFFET *$44++ per person*
Traditional Caesar Salad
Pasta Pomodoro
Chicken broccoli alfredo, chicken parmesan or Italian meatballs (Select one)
Eggplant Parmesan
Zucchini and Summer Squash Vegetable Medley

THE BROOKWAY DINNER BUFFET *$53++ per person*
Fresh Garden or Caesar Salad
Mini Rib Racks with maple bourbon glaze
6 oz Hot Honey Salmon
Chicken with roasted tomato and spinach
Wild Rice Pilaf
Roasted Vegetable Blend

All buffets include freshly baked dinner rolls with infused butter, chef's selection of seasonal dessert, and freshly brewed coffee, decaffeinated coffee & tea.

25 person minimum.
All pricing is per person, unless otherwise noted.
Gluten-free and other special dietary need 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.

The

GRAND BALLROOM

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Function Bar

BAR POLICIES: RiverWalk Resort adheres to a "no shot" policy. Alcoholic beverages are only permitted on the outside or inside reception areas. RiverWalk Resort reserves the right to deny alcohol beverage service to any person for any reason. Liquor licenses granted by the NH state liquor commission require that we comply with all applicable regulations. All event bars will close 15 minutes prior to the event end time.

BAR PRICING: A hosted bar may be customized to meet your needs but is strictly based on a per consumption basis.

CASH BAR: The bar is set-up with premium and well liquors, beer, wine and soft drinks. The guests pay for their own beverages.

BAR PACKAGES:

- Liquor, beer, wine and soft drinks (signature drinks)
- Garnishes, mixers, cocktail napkins and straws
- Water station
- Two bartenders
- Additional bartenders *$125 each*
- Final invoice is based on consumption. *Tax (8.5%) and gratuity (22%) added to the final invoice.*

BEER:

Bud Light and Budweiser *$7*
Tuckerman's Pale Ale, Safe Space IPA, and Moat Mountain Czech Pilsner *$9*
High Noon and Truly Berry *$8*
Athletic Non-Alcoholic IPA *$7*

CIDER:

Rhythm Honey Cider, handcrafted on site *$10*

WINE: *$10*

Seven Birches Winery ~ seasonal red and white wines
Josh Cellars Cabernet Sauvignon, Kim Crawford Sauvignon Blanc, Kendall Jackson Chardonnay

SOFT DRINKS: *$4*

Coke, Diet Coke, Sprite & Ginger Ale

SPIRITS

CHOICE OF:
CALL BRAND COCKTAILS: *$12*
Titos, Tanqueray, Bacardi, Captain Morgan, Jack Daniels and Hornitos
PREMIUM BRAND COCKTAILS: *$14*
Grey Goose, Bombay, Mount Gay, Jameson and 1800 Tequila

We can help you craft signature drinks, come up with a budgeted bar estimate and work with Seven Birches Winery to provide wine for the table. Seven Birches can also customize wine labels for your special event.

++ Denotes 8.5% N.H. meals tax and 22% gratuity