



RIVERHILL

RIVERHILL WEDDINGS

Why Riverhill Country Club?

Our elegant three-story mansion was built by Gustave Fritz and Huldah Schreiner in the early 1900s. The mansion was the center of social activities in Kerrville and the surrounding area. Today its grand warmth recalls the splendor of those days while offering an event center with either formal or classic dining options. With the newly renovated Joe Finger's Turning Point, all members of your party--including the men--can have formal or casual spaces all their own to get ready and to celebrate your special occasion.

The outside of our one-of-a-kind historical mansion has two stories of wide, columned verandas overlooking the immaculate lawns, gardens, and greens. This stretch of natural beauty sets a scene for stunning receptions and parties. Inside is an inviting, stately foyer leading into a warm seating area with original fireplaces and walls of windows overlooking the course and front manicured lawn, pergola, and koi pond. Through these open rooms with gorgeous views guests are welcomed into two dining halls, the Garden Room and the Dining Room.

Behind the scenes in this historic home is a large industrial kitchen. Each meal is an event of flavors prepared by Executive Chef Kurt Gehlhaar. Unlike other catering companies, Kurt cooks our menu items from scratch insuring the highest quality and most delectable meal for your event! Shouldn't all the senses be pleased?

What are you waiting for? Call for your tour and book your Wedding Ceremony and Reception at Riverhill Country Club.

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Wedding Package Rentals

75-100 Guests

Full Club Access ~ Discounted Golf for all Wedding Guests ~ Round Tables with White Linens ~ Candle Centerpieces ~ Fine China and Silverware ~ Linen and Skirted Table for Bridal Party ~ Linen and Skirted Gift Table ~ Small Guest Book Table ~ Linen and Skirted Table for DJ ~ Linen and Skirted Wedding Cake Table ~ Cake Cutting Service ~ Dance Floor ~ Easel for Bridal Portrait

100-175 Guests

Full Club Access ~ Discounted Golf for all Wedding Guests ~ Round Tables with White Linens ~ Candle Centerpieces ~ Fine China and Silverware ~ Linen and Skirted Table for Bridal Party ~ Linen and Skirted Gift Table ~ Small Guest Book Table ~ Linen and Skirted Table for DJ ~ Linen and Skirted Wedding Cake Table ~ Cake Cutting Service ~ Dance Floor ~ Easel for Bridal Portrait

175+ Guests*

Full Club Access ~ Discounted Golf for all Wedding Guests ~ Round Tables with White Linens ~ Candle Centerpieces ~ Fine China and Silverware ~ Linen and Skirted Table for Bridal Party ~ Linen and Skirted Gift Table ~ Small Guest Book Table ~ Linen and Skirted Table for DJ ~ Linen and Skirted Wedding Cake Table ~ Cake Cutting Service ~ Dance Floor ~ Easel for Bridal Portrait

Hors d'oeuvres

Hot and Cold Hors d'oeuvres Reception Selections

Hor d'oeuvres passed butler style

Six Hor d'oeuvres Four Hor d'oeuvres Two Hor d'oeuvres

Chicken

Hunters Chicken ~ Smoked Chicken Quesadillas ~ Sesame Chicken Strips with a Peanut Sauce ~ Chicken Fingers with Honey Mustard ~ Chipotle Glazed Chicken Skewers ~ Buffalo Chicken Wings ~ Chicken Tortilla Rolls ~ Assorted Finger Sandwiches ~ Miniature Assorted Quiche Lorraine

Beef

Miniature Beef Wellington ~ Miniature Hamburger with Chipotle Cream Sauce ~ Meatballs with a Brandy Cream Sauce ~ Teriyaki Beef Brochette ~ Beef Empanadas ~ Beef Pot Stickers ~ Prosciutto Wrapped Asparagus ~ Miniature Rueben

Vegetarian

Stuffed Cherry Tomatoes with Herb Cream Cheese ~ Mini Caprese Salad ~ Assorted Stuffed Mushrooms ~ Spinach & Feta Cheese Turnover ~ Guacamole with Tostadas ~ Spinach Dip ~ Baked Brie with Honey Almond ~ Southwest Tortilla Roll-ups ~ Corn Cakes with Southwest Sour Cream

Seafood

Miniature Crab cakes ~ Salmon Cakes ~ Smoked Salmon Rounds ~ Bacon Wrapped Scallops ~ Shrimp Quesadillas ~ Bacon Wrapped Shrimp ~ Crab Phyllo ~ Tuna Tartar ~ Mozzarella, Salmon & Basil Pinwheel

Help Yourself Stations (Prices Available Upon Request)

Fresh Fruit with a Continental Cheese Board and Assorted Crackers
Vegetable Crudités with Ranch Dip
Oysters on a Half Shell and Raw Bar
Sliced Smoked Salmon Bar with Cream Cheese Spread Assorted Crackers and Toppings
Seafood Bar (Crab Claws, Oysters, Shrimp and Cocktail Sauce)

Buffets and Carving Stations

Hill Country Themed Buffets
Iced Tea and Coffee Included

Texas Barbecue Buffet

Barbecue Chicken, Barbecue Brisket, Barbecue Sausage, Barbecue Baked Beans, Potato Salad, Cole Slaw, Corn on the Cob, and Rolls.

Hill Country-Style Buffet

Fried Chicken or Baked Honey-Glazed Ham, Pot Roast or Chicken-Fried Steak, Fresh Baked Biscuits with Cream Gravy, Whipped Idaho Potatoes, Green Beans, Spicy Cole Slaw, and Tossed Green Salad.

Buffet of the Southwest

Beef & Chicken Fajitas, Cheese Enchiladas or Beef Taco with Condiments, Spanish Rice, Refried Beans, Guacamole, Flour Tortillas and Assorted Condiments, Chile con Queso with Tortilla Chips, and Sopapillas.

Italian Buffet

Homemade Lasagna, Chicken Piccata, Spaghetti & Meatballs, Eggplant Parmesan, Fettuccine Alfredo, Italian Green Beans, Caesar Salad, and Garlic Bread.

Country Club Seafood Buffet

Creamy Crab Bisque and New England Clam chowder, Crab Cakes, Bacon Wrapped Jumbo Shrimp, Lobster or Steamed Crab Legs, Salmon Filets, Hushpuppies, Seasoned Fries, and Cold Slaw.

Wild Game Buffet

Grilled Buffalo Tenderloin Filet or Venison Medallion, Game Sausage or Wild Boar Chop, Texas Quail, Horseradish mash potatoes, Hunter Green Beans, and Smoked Duck Gumbo with Andouille Sausage and Wild Rice Pilaf.

Carving Station and Diners Delight Buffets

Buffets Include our Chef's Selection of Three Salads, Assorted Rolls, Butter, Iced Tea and Coffee

Roast Tenderloin of Beef – carved in room

Grilled Snapper

Breast of Chicken Marsala

Roast Sirloin of Beef – carved in room

Dill Saffron Salmon

Chicken Cordon Bleu

Roast Honey–Glazed Ham – carved in room

Breaded Shrimp

Southwest Chicken

Choice of One:

Roasted New Potatoes ~ Dill Scalloped Potatoes ~ Au Gratin Potatoes ~ Garlic Mashed Potatoes ~ Saffron Rice Wild Rice ~ Risotto with Wild Mushrooms

Choice of Two:

Broccoli with Lemon Butter ~ Tomato Parmesan ~ Tomato Florentine ~ Vegetable Medley ~ Baby Belgian Carrots Green Beans Almandine ~ Zucchini & Yellow Squash

Additional Carving Stations Add-ons

Prime Beef Tenderloin

Accompanied with Homemade Rolls, Herbed Brioche, Horseradish and Spicy Mustard Sauce

Roasted New York Sirloin or Prime Rib of Beef

Multi Grain Bread, Homemade Rolls, Spicy Mustard, Curry Remolade Sauce

Cajun Roasted Turkey Breast

Jalapeno Cornbread Muffins and Ancho-Chili Mayonnaise

Blackened Pork Loin

Brioche with Apple Chutney

Baked Honey Glazed Ham

English & Honey-Dijon Mustards

Herb Crusted Roasted Rack of Lamb

Homemade Rolls, Rosemary Bordelaise, and Mint Jelly

Plated Dinners

Wedding Reception Plated Dinner Entrees

Includes House Salad, Choice of Starch and Vegetable, Rolls, Iced Tea and Coffee

Beef

Filet Oscar

Filet Mignon seared to perfection topped with King Crab Leg, asparagus, and a béarnaise sauce

Filet of Beef Tenderloin

Charbroiled and served with cognac demi

Veal Piccata

Sautéed and served with lemon caper sauce

Grilled New York Strip

Prime Strip grilled and served with seasoned parsley butter

Blue Cheese and Crab Encrusted Filet

Crab claw mixed with blue cheese, butter, breadcrumbs, and seasonings on top of a filet

Frenched Veal Chop

A 10oz milk fed veal chop seared to perfection with a blueberry demi glaze

Seared Rib Eye

A seared ribeye on a bed of Texas beans topped with thin crispy red onions

Southwest Texas Ribeye ~ \$28

Grilled to perfection topped with a gorgonzola and habanero cream sauce

Pork

Bone in Apple Pork Chop

A Pan Seared bone in Pork Chop with an apple and caramelized onions

Bone in Chipotle Pork Chop

A Pan Seared bone in Pork Chop with a chipotle demi glaze

Chicken

Chicken Cordon Bleu

Stuffed with smoked Gouda, smoked Virginia ham, and white wine sauce

Chicken Florentine

Grilled and served on a bed of sautéed spinach, sundried tomato cream, and broccoli

Hawaiian Chicken

A chicken breast stuffed with Ham, Pineapple and onions served with a white wine cream sauce

Boursin Chicken

Chicken stuffed with boursin cheese, spinach, and roasted red bell peppers sautéed with a parmesan crust

Orange Rosemary Chicken

Sautéed chicken breast deglazed with an orange and rosemary reduction

Pistachio Crusted Chicken Breast

Chicken breast dredged in a pistachio breading and sautéed golden brown and served with an amaretto cream sauce or a garlic cream sauce

Southwest Stuffed Chicken

Stuffed with a black bean corn relish served with a southwest cream sauce

Seafood

Snapper Ponchartrain

Sautéed red snapper, with shrimp, crab meat, and a white wine sauce

Snapper Tex Mex

Sautéed red snapper topped with a combination pico, jumbo lump crabmeat and lime sauce

Chilean Sea Bass

Seared and topped with tomatoes and capers in a creamy wine sauce

Garlic Crusted Halibut

A beautiful halibut filet lightly seasoned then coated with garlic and baked to a golden brown

Parmesan Crusted Salmon

Oven roasted and served with citrus beurre blanc

Crab Cakes

Homemade crab cakes served with a caramel horseradish sauce

Stuffed Salmon

Cream cheese, sliced avocado and crab with a white wine beurre blanc

Sautéed Grouper

Strips of grouper filets sautéed in a caramelized onion and raisin balsamic reduction

Seafood

Blackened Redfish

Redfish filet blackened then topped with a fresh fruit relish or a savory shrimp etouffee

Sesame Seared AHI Tuna

Sashimi grade tuna seasoned with sesame seeds and accompanied by a wasabi ginger sauce

Pacific Coast Amberjack

A beautiful pacific coast filet of amberjack blackened and served with mango relish

Grilled Swordfish

Grilled Swordfish with rosemary captain's butter

Trout Almandine

Pan seared trout with a brown butter almond sauce

Scallop and Clam Linguine

Jumbo sea scallops and clams in a light cream sauce served over linguine

Combination Platters

Includes House Salad, Choice of Starch and Vegetable, Rolls, Iced Tea and Coffee

Steak & Lobster

4 oz tenderloin with a classic bordelaise sauce paired with a 6 oz rock lobster tail with clarified butter

Steak & Snapper Tex Mex

4 oz beef tenderloin in a Pinot Noir demi-glace matched with a 4 oz fillet of fresh Gulf snapper, topped with our classic Tex-Mex crabmeat & lime sauce

Steak & Tiger Shrimp

4 oz beef tenderloin with a classic bordelaise sauce accompanied with three large grilled Tiger shrimp in a tequila lime butter sauce

Chicken New Orleans & Barbecue Shrimp

Grilled Chicken with our sauce Orleans accompanied with three large Tiger Shrimp in classic New Orleans BBQ sauce

Vegetables, Starch, & Dessert

Vegetables

Oven Roasted Vegetables ~ Grilled Asparagus ~ Green bean almandine ~ Green Beans Squash and Green Bean Medley ~ Grilled Asparagus and Onions ~ Squash and Zucchini Carrots Medley ~ Green Bean Medley ~ Roasted Vegetable Medley ~ Squash and Zucchini ~ Snow Pea and Snap Peas with Onions ~ Roasted Zucchini & Green Beans & Red Onions ~ BBQ Beans ~ Borocho Beans

Starch

Garlic Herb Mashed Potatoes ~ Potatoes Au Gratin ~ Wild Rice ~ Garlic Mashed Baby Red Potatoes ~ Roasted New Potatoes ~ Mashed Potatoes Loaded Mashed Potatoes ~ Egg Noodles ~ Rice Pilaf ~ Wild Mushroom Couscous ~ Cranberry Stuffing ~ Garlic and Butter Linguini ~ Mascarpone Risotto

Desserts

Lemon Tart ~ Pear and Almond Frangipane Tart ~ Crème Brulee ~ Pecan Balls ~ Chesse Cake ~ Assorted Cakes

Late Night Snacks, Children, and Vendor Add-Ons

Late Night Snacks

Assorted Breakfast Tacos with OJ Shooters

Your choice of assorted breakfast tacos, accompanied with fresh pico de gallo, homemade salsa and

shredded cheese

Mini Hamburgers & Cheeseburgers with Curly Q's

Assorted mustards and ketchup

Pigs-in-a-Blanket

Assorted mustards

Grilled Cheese Sandwiches

Charred tomato soup sips

Children and Vendor Menus

Children's Menus

Offered to Children 12 Years of Age or Younger, Includes Assorted Sodas, Milk or Juice

Fresh Fruit Salad ~ Chicken Tenders with French Fries ~ Individual Cheese Pizza

Vendor Meals

Price includes Tea, Soda, and choice of French Fries or House Made Onion Rings.

The Riverhill Cheese Burger

Hand-made half-pound Black Angus Burger served with Lettuce, Tomato, and Onion on a Toasted Jalapeno Cheese Bun (JCB). Cheese: American, Cheddar, Jalapeno Jack, Swiss or Blue

Riverhill Reuben

House-Made Corned Beef, Swiss cheese, Special Russian Dressing, Sauerkraut on Marble Rye.

Grilled Chicken Sandwich

Grilled Chicken Breast with Melted Swiss, Lettuce, Tomato, Onion, Pickles and Honey Mustard on a JCB.

Riverhill Club

Classic Turkey, Ham, and Swiss, with Bacon, Lettuce and Tomato on Wheatberry Bread

Hosted Bars and Non Hosted Bars

Hosted Bars

Setup Fee for the First Three Hours of Service
Each Additional Hour

House Selections
Premium Selections

Top Shelf Selections

Domestic Beer

Imported Beer

Microbrew

House Wine and Champagne (bottle) (750 mL)

Top Shelf Wine and Champagne ~ Available Upon Request

Hosted Keg and Wine Bar

Domestic Keg
Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

Imported Keg~ Priced Upon Request

House Wine and Champagne (750 mL)

Premium Wine and Champagne ~ Available Upon Request

Top Shelf Wine and Champagne ~ Available Upon Request

Hosted Bar Enhancements

Setup Fee for the First Three Hours of Service
Each Additional Hour

These selections must be offered in conjunction with a full bar and served at separate stations

Champagne Bar

Four selections of sparkling wines and champagne. Served with Chambord, Peach Schnapps, chilled orange juice, peach nectar, sliced strawberries and fresh raspberries.

Martini Bar

Four premium vodkas and two premium gins with multiple flavors and classic garnishes.

Margarita Bar

Your guests will be offered a choice of lime, strawberry, raspberry, melon, or peach. All served on the rocks.

Non Hosted Bar (Cash)

House Selections

Premium Selections

Top Shelf Selections

Domestic Beer

Imported Beer

Microbrew

House Wine and Champagne per glass

Premium Wine and Champagne ~ Available Upon Request

Soda and Bottled Water

