

RIVER CAFÉ

PRINCE'S ISLAND PARK

Wedding Package



RIVER CAFÉ

PRINCE'S ISLAND PARK

Just a walk in the park

A beautiful location on an island on the Bow River in the middle of the city.

All you need to add is love.



We have created a beautiful place in an extraordinary setting and have tended to the details that make you feel at home with staff who care, chefs who are passionate about quality and the regional seasonal ingredients that bring to your palate a taste of place.

River Café sits in the heart of Prince's Island Park—a unique restaurant housed in a space that feels as though it had always existed and belonged naturally in its setting along the Bow River. The restaurant has the feel and nostalgic appearance of an old Rocky Mountain Lodge with its open-hearth fieldstone fireplace and wood burning oven. The outdoor patio provides an opportunity to step out and enjoy the panoramic views of the park and Calgary's dramatic cityscape beyond.

Whether you choose a winter, spring, summer or fall wedding, it's the ideal environment for couples that want to experience the natural beauty of Prince's Island Park. Enjoy the sun-washed garden and trees blossoming in the spring and summer, glowing orange leaves and crisp air during a cozy fall day in the park, and the snow dusting the ground and branches in a winter wonderland setting. Numerous vistas offer many breathtaking backdrops for your perfect day and magnificent photo opportunities abound both inside and out. Celebrate your special day surrounded by friends and family in the unique elegance of River Café.

RIVER CAFÉ

PRINCE'S ISLAND PARK



VENUE OVERVIEW

River Café is an internationally acclaimed restaurant in a natural park setting.

Features:

- Detailed restaurant venue
- Natural gardens & park space
- Vibrant green spaces
- Views of downtown Calgary & lagoon water feature
- Wood burning fieldstone fire place
- Assortment of photo opportunities in extensive park & river side settings



CAPACITY

Celebrate your special day surrounded by friends and family in the romantic and rustic elegance of River Café.

River Café can accommodate up to 100 guests for a seated lunch, brunch or dinner event and up to 150 guests for a standing cocktail reception. If the cocktail reception is an open house style, we can increase the guest count to 250.

- Large Party: 12-24 guests
- Semi-Private: 25-45 guests
- Full Buy-Out Seated: 50-100 guests
- Cocktail Party: 150-250 guests



RIVER CAFÉ

PRINCE'S ISLAND PARK



VENUE & SERVICES DETAILS

River Café offers a full-service experience for couples on their wedding day. These services include:

- Event Planning Expertise
- Day-of Coordination Assistance
- Event Set-Up & Tear-Down
- Seasoned Event Staff
- Choice of Three Romantic Ceremony Locations
- Ceremony Chairs & Reserve Seating Ribbons
- Dinner Floor Plan Construction
- Coordination of Linen Rentals
- Curated and Printed Food & Beverage Menus
- Candle Holders (Mason Jar & Rose Votives)
- Card Box
- Signing Table
- Table Numbers
- Dinnerware, Flatware & Napkins
- Three Chalkboards to Curate Special Messages
- Large Patio Bistro Umbrellas
- Podium & Microphone
- Coat Check
- Dance Floor
- AGLC License
- SOCAN & Re:Sound Legislated Music Fees

RIVER CAFÉ

PRINCE'S ISLAND PARK

BRUNCH

'SWEET & LIGHT' BRUNCH

\$38 Per Person

TO SHARE

Muffins & Pastries

Freshly Baked Every Morning

From Our Bakery

**Gluten Free options*



FIRST COURSE

Vital Green Farms Yogurt Parfait

Highwood Crossing Granola

Seasonal Berry, Mint

**Gluten Free*



SECOND COURSE

Buttermilk Pancakes

Hazelnut Whipped Cream

Chocolate, Seasonal Berries

- or -

Haida Gwaii Halibut Cakes

Brandade, Trout Roe, Beurre Monté

Soft Poached Eggs, Pickled Green Onion

**Gluten Free*

-or-

Eggs Benedict

Roasted Garlic & Chive Biscuit

Soft Poached Eggs, Hollandaise

Poplar Bluff Potato Hash

**Gluten Free Options*

Choice Of:

Brook Acres House-Made Honey Ham

or

Oyster Mushroom & Spinach Ragout

'SAVOURY' BRUNCH

\$48 Per Person

FIRST COURSE

Gull Valley Tomatoes

Honey Whipped Fairwinds Farm Chèvre

Fried Leek, Basil

**Gluten Free*



SECOND COURSE

Benchmark Beef Burger

Sylvan Star Gouda, Pickle Mayo

Broxburn Tomato, Dill Challah Bun

**Gluten Free Bun Available*

- or -

Yukon Arctic Char

Alberta Corn Polenta, Red Pepper Sofrito

Charred Broxburn Farm Broccoli

**Gluten Free*

- or -

Eggs Benedict

Roasted Garlic & Chive Biscuit

Soft Poached Eggs, Hollandaise

Poplar Bluff Potato Hash

**Gluten Free Options*

Choice Of:

Brook Acres House-Made Honey Ham

or

Oyster Mushroom & Spinach Ragout

WELCOME BEVERAGE

Sparkling Okanagan Juice | \$5.25 Per Person

Non-Alcoholic

Island Fizz | \$12 Per Person

Prosecco, Seasonal Okanagan Juice

Water Station | \$16 Per Beehive

Cucumber & Mint

See additional menu enhancement options on page 10

25 PRINCE'S ISLAND, CALGARY, AB T2P 0R1

RIVER CAFÉ

PRINCE'S ISLAND PARK

LUNCH

2 COURSES

\$55 Per Person

FIRST COURSE

Baby Red Romaine

*Vital Green Farms Buttermilk Dressing
Pickled Shallot, Crispy Sourdough, Dill*

- or -

Gull Valley Tomatoes

*Honey Whipped Fairwinds Farm Chèvre
Fried Leek, Basil*



SECOND COURSE

(choice of 3)

Benchmark Angus Beef Flank Steak

*Poplar Bluff Pomme Aligot
Seasonal Vegetables, Jus Gras
Gluten Free

- or -

Hillview Farms Chicken Supreme

*Onion Soubise, Crispy Kale
Ceres King Oyster Mushroom Gravy
Gluten Free

- or -

Yukon Arctic Char

*Alberta Corn Polenta, Red Pepper Sofrito
Charred Broxburn Farm Broccoli
Gluten Free

- or -

Galimax Eggplant

*Black Pear & Miso, Okanagan Sumac Labneh
Honey Granola, Pickled Pear, Champagne Raisin Puree
Gluten Free, Veg

3 COURSES

\$70 Per Person

FIRST COURSE

Baby Red Romaine

*Vital Green Farms Buttermilk Dressing
Pickled Shallot, Crispy Sourdough, Dill*

- or -

Gull Valley Tomatoes

*Honey Whipped Fairwinds Farm Chèvre
Fried Leek, Basil*



SECOND COURSE

(choice of 3)

Benchmark Angus Beef Flank Steak

*Poplar Bluff Pomme Aligot
Seasonal Vegetables, Jus Gras
Gluten Free

- or -

Hillview Farms Chicken Supreme

*Onion Soubise, Crispy Kale
Ceres King Oyster Mushroom Gravy
Gluten Free

- or -

Yukon Arctic Char

*Alberta Corn Polenta, Red Pepper Sofrito
Charred Broxburn Farm Broccoli*

- or -

Galimax Eggplant

*Black Pear & Miso, Okanagan Sumac Labneh
Honey Granola, Pickled Pear, Champagne Raisin Puree
Gluten Free, Veg



THIRD COURSE

Dark Chocolate Tart

*Dulce de Leche, Cocoa Nib Tuile
Gluten Free

- or -

Haskap Berry Cheesecake

*Highwood Crossing Oat Crumble
Mascarpone Mousse
Gluten Free

RIVER CAFÉ

PRINCE'S ISLAND PARK

DINNER

4 COURSES

\$100 Per Person
(3 Courses \$90)

AMUSE BOUCHE

Seasonal Amuse

Seasonal Accompaniments



FIRST COURSE

Baby Red Romaine

*Vital Green Farms Buttermilk Dressing
Pickled Shallot, Crispy Sourdough, Dill*

- or -

Gull Valley Tomatoes

*Honey Whipped Fairwinds Farm Chèvre
Fried Leek, Basil*



SECOND COURSE (choice of 3)

Top Grass Beef Tenderloin

*Poplar Bluff Potato Pavé
Forno Roasted Carrots, Jus Gras*
**Gluten Free*

- or -

Hillview Farms Chicken Supreme

*Onion Soubise, Crispy Kale
Ceres King Oyster Mushroom Gravy*

- or -

Yukon Arctic Char

*Alberta Corn Polenta, Red Pepper Sofrito
Charred Broxburn Farm Broccoli*

**Gluten Free*

- or -

Galimax Eggplant

*Black Pear & Miso, Okanagan Sumac Labneh
Honey Granola, Pickled Pear, Champagne Raisin Puree*

**Gluten Free, Veg*



THIRD COURSE

Dark Chocolate Tart

Dulce de Leche, Cocoa Nib Tuile
**Gluten Free*

- or -

Haskap Berry Cheesecake

*Highwood Crossing Oat Crumble
Mascarpone Mousse*
**Gluten Free*

PREMIUM ADDITIONS

\$8 Per Person Per Option

FIRST COURSE

Benchmark Beef Tartare

*Charred Onion, Smoked Beef Fat
Mustard Crème Fraîche, Flax Seed Lavosh*



SECOND COURSE

Haida Gwaii Halibut

*Sake Kasu, Agria Potato Espuma
Sudo Farms Zucchini, Lovage Oil*

**Available May-September*

**Gluten Free*

- or -

Rangeland Bison Striploin

*Poplar Bluff Sunchoke Purée, Alberta Emmer Wheat
Fraser Valley Hazelnut & Bone Marrow Jus*

- or -

Hog Wild Boar Belly

*Sunrise Farm Turnip Gnocchi, Baby Bok Choy
XO Sauce, Ceres Oyster Mushroom Purée*

**Gluten Free*

RIVER CAFÉ

PRINCE'S ISLAND PARK



KID'S MENU

BRUNCH

**a la carte menu*

CHOICE OF

Egg Sandwich \$9

*Fried Mans Farm Egg, Smoked Bacon
Sylvan Star Gouda Cheese, Ketchup*



Kids Pancake \$10

*One Buttermilk Pancake
Hazelnut Whipped Cream
Maple Syrup*



One Egg & Toast \$12

*Mans Farm Egg
Smoked Bacon, Toast*

KID'S SIDES

Butter Croissant & Jam \$4

Oatmeal Cookie \$4

Chocolate Chip Cookie \$4

LUNCH & DINNER

3 COURSES

\$30 Per Person

FIRST COURSE

Cheese & Charcuterie

*Sylvan Star Gouda
House Cured Salumi, Crackers*



SECOND COURSE

Benchmark Farms Beef Burger

*White Cheddar, Ketchup
Green Salad*

- or -

Hand Cut Linguine

Tomato Sauce



THIRD COURSE

House Made Cookie

Chocolate Chip or Oatmeal

RIVER CAFÉ

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PASSED CANAPÉS

**Minimum order of 25 pieces per item*

BROCHETTES

Sweet Potato | \$3.5
*Hazelnut Mole, Apricot Gel, Feta *Veg*

Zucchini | \$3.5
*Birch Glaze, Goat Cheese *Veg*

Sockeye Salmon | \$11
*Northern Divine Caviar, Buttermilk Gel
Dill *GF*

Boar Belly | \$5
*Maple, Green Onion *GF, DF*

Marinated Lamb | \$5
*Turmeric Labneh *GF*

GOUGÈRE

Whipped Pea Ricotta | \$3.5
*Mint, Sunflower Shoots *Veg*

Fogo Island Shrimp | \$5
Roasted Garlic Aioli, Chive

Chicken Liver Parfait | \$4.5
Seasonal Jam, Pickled Onion

Albacore Tuna Melt | \$5
Pickled Celery, Radish

ON A CRISP

Red Lentil Hummus | \$3.5
*Basil Pistou, Fresh Cucumber *GF, DF, V*

Smoked Salmon | \$5
*Herbed Cream Cheese, Pickled Shallot
Rye Crisp*

Beef Tartare | \$5
Mustard Crème Fraîche, Flax Seed Lavosh

ON ITS OWN

Halibut Cake | \$5
*Fish Roe, Shishito Aioli *GF*

Avonlea Cheddar Doughnuts | \$4
*Cheese Curd, Chives *Veg*

Short Rib Croquette | \$5
Charred Onion Mayo

TEMPURA

Oyster Mushroom | \$3.5
*Sumac Aioli, *GF, DF, Veg*

Sweet Potato | \$3.5
*Tonkatsu, Green Onion *GF, DF, Veg*

Chicken Thigh | \$6
*Salted Jalapeño Honey *GF, DF*

STEAM BUNS

Bahn Mi | \$3.5
*Pickled Cucumber & Carrots, Cilantro Mayo *Veg*

Pulled Pork | \$5
House-Made BBQ Sauce, Green Onion

Beef Short Rib | \$5
Caramelized Onion, Parsley

Duck Confit | \$5
Maple Glaze, Cucumber, Cilantro

BRUNCH

Pancake Sticks | \$3.5
*Maple Syrup, Chantilly *Veg*

Maple & Blueberry Pork Sausage | \$4
*Pickled Peppers *GF*

Ham & Cheese Quiche | \$4.5
Crème Fraîche



RIVER CAFÉ

PRINCE'S ISLAND PARK

MENU ENHANCEMENTS

SOMETHING TO SHARE

Red Lentil Hummus |G,D,V| \$6 per person

Okanagan Sumac, Basil Pistou, Flax Seed Lavosh

Assorted Fresh Vegetable Crudités |G,D,V| \$8 per person

River Café Ranch Dressing

House Cured Charcuterie Board |G| \$12 per person

Selection of House Cured Meats, River Café Pickles, Preserves & Crackers

Artisan Cheese |G,VEG| \$12 per person

Selection Of Canadian Cheeses, River Café Pickles, Preserves & Crackers

Fresh Shucked Oysters |G| \$5 Each

Pickled Mans Organic Ginger

House-Made Hot Sauce, Seasonal Mignonette

ADDITIONAL COURSES

**priced per person*

Chef's Amuse | \$10

Dessert Course | \$15

Palate Cleanser | \$5

LEGEND

V - Vegan

VEG - Vegetarian

G - Gluten Free

D - Dairy Free



DESSERT BITES

\$4 Each | 25 Piece Minimum Order

Seasonal Fruit Macaron

Chocolate & Hazelnut Nougatine

Oatmeal Cookie

Double Chocolate Chip Cookie

Fair Trade Chocolate Tart

Sea Buckthorn Mini Pie

Caramel Cheesecake

**all options can be made Gluten Free*

MEMENTO BOXES

Individually packaged from our bakery for your guests to take home

Macarons

4 pieces per box | \$20 Per Person

Assorted Macarons, Cookies & Truffles

6 pieces per box | \$24 Per Person

RIVER CAFÉ

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SHELLFISH BAR

**priced per person*

Selection of Canadian Seafood | \$23

Fogo Island Crab, Atlantic Lobster, Marinated Mussels

Fresh Shucked Oysters | \$5 Each

House-Made Hot Sauce, Seasonal Mignonette

**Gluten Free*

Northern Divine Caviar

House-Made Potato Chips

Traditional Accompaniments

**30g | \$230*

**Serves approximately 20 guests*

**Gluten Free*

CARVING STATION

**priced per person*

Woodfire Grill, Seasonal Vegetables

Top Grass Beef Tenderloin | \$36

Roasted Winter's Farm Turkey Breast | \$36

Lambtastic Farms Lamb Sirlion | \$32

Seasonal Mushrooms | \$9

Roasted Garlic Butter, Chives

Creamed Polenta & Confit Tomatoes | \$13

**Veg*

**All options are Gluten Free*



LATE NIGHT SNACKS

**priced per person*

WOOD OVEN FLATBREADS

Vegetable | \$24 Each

Seasonal, Local Ingredients

Meat | \$24 Each

Seasonal, Local Ingredients

**Priced per flatbread*

***8 slices per flatbread*

River Café French Fries | \$5

River Café Poutine | \$10

Beef & Cheese Curd Meatballs | \$6

Forno Roasted Tomato Sauce

**GF*

Benchmark Farms Beef Sliders | \$12

Canadian Cheese

RIVER CAFÉ

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BEVERAGES



For Semi-Private, Full Buy-Out and Wedding Events

How are beverage costs managed?

All alcoholic and non-alcoholic beverages are charged based on consumption per drink, plus service charge and GST.

Can I bring my own alcohol?

All liquor consumed at River Café must be purchased through River Café, as per Alberta Gaming, Liquor and Cannabis Commission (AGLC) Rules. River Café does not extend corkage privileges to private functions.

How do we choose the Bar menu?

We have a variety of selections for wine, beer, cocktails and spirits. Custom bar offerings can be tailored based on what you would like to serve your guests. Hosts will be asked to pre-select a few different wines for the event (details on the following page). For the rest of the bar, you can choose between a fully Unrestricted Bar (all the offerings on the regular Bar Menu is available) or a Restricted Bar (select and restrict certain beverages based on type and price point). Signature Cocktails can also be created to add a personal touch to the bar menu.

RIVER CAFÉ

PRINCE'S ISLAND PARK

WINE

The event wine list has been curated by our Sommelier from our award winning wine cellar.

We suggest selecting 1-2 Reds, 1-2 Whites, and a Sparkling Wine to be served for the duration of the event.

*** Wine Selections are only required for Semi-Private & Full Buy-Outs, they are not required for Large Parties. ***

Please note that wine availability, vintages and prices are subject to change.

SPARKLING

NV Canella Prosecco Brut, Italy	\$59
NV Blue Mountain Brut, Canada	\$81
NV Billecart-Salmon Brut Reserve Champagne	\$125
NV Pierre Paillard Brut Grand Cru Champagne	\$150

ROSÉ

Chateau Gassier Côtes de Provence 'Sables D'Azur', France	\$59
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WHITE

Bench 1775 'Estate' Naramata Bench Sauvignon Blanc, Okanagan Valley, Canada	\$50
Colterenzio Pinot Grigio, Alto Adige, Italy	\$55
Cedar Creek Pinot Gris, Okanagan Valley, Canada	\$60
Burrowing Owl Sauvignon Blanc, Okanagan Valley, Canada	\$74
Chateau De Malle 'M de Malle' Graves Sauvignon Blanc, Bordeaux, France	\$75
Clos de la Chaise Bourgogne Blanc, Burgundy, France	\$75
Blue Mountain Pinot Blanc, Okanagan Valley, Canada	\$75
Chateau Thauvenay Sancerre, Loire Valley, France	\$78
Little Engine Chardonnay, Okanagan Valley, Canada	\$92
J.L.Chavy Bourgogne Blanc, Burgundy, France	\$95
Flowers Chardonnay, Sonoma Coast, United States	\$173

RED

LAN Reserve Rioja, Spain	\$63
Faustino V Reserva Rioja, Spain	\$63
Aneto, Duoro Valley, Portugal	\$65
La Spinetta 'Ca di Pian' Barbera d'Asti, Piemonte, Italy	\$74
Poplar Grove Merlot, British Columbia, Canada	\$69
Grounded Wine Company by Josh Phelps, California	\$79
Marques de Murrieta Ygay Reserva Tempranillo, Rioja, Spain	\$80
Domaine de la Charbonnière Vacqueyras, Southern Rhône, France	\$83
Caronne Ste. Gemme Haut Médoc, Bordeaux, France	\$80
Cooper Mountain Pinot Noir, Willamette Valley, United States	\$82
Duckhorn 'Decoy' Cabernet Sauvignon, Sonoma Coast, United States	\$85
Meyer Family Pinot Noir, Okanagan Valley, Canada	\$85
Little Engine Pinot Noir, Okanagan Valley, Canada	\$99
Giant Steps Pinot Noir, Yarra Valley, Australia	\$110
Burrowing Owl, Cabernet, Okanagan Valley, Canada	\$108
Honig Cabernet Sauvignon, Napa Valley, United States	\$156
Flowers Pinot Noir, Sonoma Coast, United States	\$173

RIVER CAFÉ

PRINCE'S ISLAND PARK

TIMELINE

Be sure to consider the following items for your 'day of' agenda.
Our Event Manager will answer any questions that you may have.

Suggested Timeline

- 5:00PM - Guest Arrival
- 5:30PM - Ceremony
- 6:00PM - Cocktail Hour
- 7:00PM - Sit for Dinner
- 9:45PM - Cake Cutting
- 10:00PM - First Dance
- 11:00PM - Late Night Snack
- 12:30AM - Last Call
- 1:00AM - Restaurant Closes

Other:

- Seating Arrangements
- Formal Introductions
- Dinner Orders – 15 minutes
- Speeches – It is recommend to conduct speeches between courses

FEES

There is a food and beverage minimum spend requirement to exclusively book River Café for a wedding.

A 20% service gratuity charge will be added to the final food and beverage total.
5% GST will be added to the final bill.

Our competitive minimum spend requirements change depending on the season, time of day, and day of the week. Long weekends, holiday season and New Years Eve are treated as high-season dates and the minimum spend will reflect that.

An additional room fee of \$1,000 per hour will be charged should you wish to book the venue starting at 4PM.

Please contact the Event Manager for minimum spend requirements specific to your wedding date.



RIVER CAFÉ

PRINCE'S ISLAND PARK

FAQ'S

What kind of audio-visual (A/V) does River Café have?

We have a wireless microphone and podium for speeches and a house sound system which can provide background music during your event. We are equipped for you to connect a personal audio device to the system. These items can be used at no additional cost. There is no sound system on the patio or on the lawn. We can have a projector screen set up at an additional cost.

Can I bring in my own band, DJ or A/V vendor?

Yes. All entertainment arrangements must be discussed with the events manager. The amount of space available for entertainment may be restricted depending on the number of guests and your specific floor plan.

Can you arrange florals/entertainment/officiant/décor/photographer? What other vendors should I consider? Although we do not arrange the above, we are happy to provide referrals through our preferred vendors & suppliers list and make arrangements for delivery.

Who is my contact on the day of the event?

The Events Manager will be your contact throughout the process and work with you to coordinate several aspects of your wedding. They will ensure day-of set up and execution goes according to plan. There will also be a restaurant manager and closing server to assist in the process on the day of the event.

Do I need to arrange for take down and set up of décor?

Before the date you will sit down to discuss all logistics, set up and take down details for the big day. You and the Event Manager will talk about set up in detail.

Décor can be dropped off on the day of the wedding. The restaurant will take care of all food, beverage, service, and floor plan set up. We recommend having a dedicated organizer, family, or friend, oversee décor and set up.

For take down, you will let the Event Manager know how things need to be taken down. The River Café team will take care of taking down all décor items and packing it up. Couples just need to arrange, usually for a family member or friend, to pick up décor and gifts the night of or the following morning between 9:00am - 10:00am. Florals can be composted on-site.

Do I have to get guest meal selections ahead of time? Do I need to put this on my invitation?

No, we do not require notice of meal selection prior. Our servers will ask guests for their meal choices at the table on the day of the event. It is helpful if you are able to collect a list of allergies & dietary restrictions in advance.

Are kids included in my guest count limit?

Kids are welcome and are considered part of your guest count if they require a spot at the table. We have highchairs and booster seats available.

Can we do a tasting before the wedding date?

Since the set menus are based on current a la carte selections, couples are welcome to come in and dine at the restaurant on their own time to try menu items of your choosing (menus subject to change). We cannot do menu tastings for canapé items and wedding cakes, as these items are produced in mass quantities specifically for events.

RIVER CAFÉ

PRINCE'S ISLAND PARK

FAQ'S

Is parking available?

River Café enjoys a unique privilege to operate our restaurant in the middle of a public park. There is no parking directly next to the restaurant. There is surface level, underground, and street parking available at Eau Claire Market. Flat rates are available on evenings and weekends. Special authorized permission from the City of Calgary can be obtained for guests that need to drive onto the island (vendors, guests with mobility issues, set up, take down). Once authorization has been obtained, guests will be sent driving instructions.

Can I plan designated seating? What does the floor plan look like?

If you wish to arrange designated seating, please supply your own place cards and seating plan based on the floor plan agreed upon with the Event Manager. Floor plans and table arrangements will be customized for each individual wedding.

Is it possible to cover the patio?

The patio is equipped with market umbrellas offering some shelter from sun and rain. The patio cannot be tented. The restaurant also has patio heaters which offer warmth to extend cooler evenings.

What are key dates to consider?

Signed contract and first deposit due upon booking, formal planning meeting with your Events Manager will be 1-2 months in advance at River Café, final food & beverage selections are due two (2) weeks in advance, and final guest count & floor plan are due three (3) business days in advance.

How are payments and deposits arranged?

Upon your decision to book, a contract will be drafted which will outline your individual payment schedule. Your signed contract and a first deposit of 30% of the minimum spend requirement is required to secure the date and space.

What is your cancellation policy?

Wedding deposit and payments are non-refundable if written notice of cancellation is received less than 6 months prior to the event date.

Are vendor meals available? Do I need to include them in my guest count?

Yes, we can provide the vendor with the full coursed menu for the set menu price or simply offer a choice of entrée for \$55.

No, you do not need to include them in your guest count. Vendors typically sit at our main bar or at a designated table in the back of the restaurant, depending on your final floor plan.

For more information about availability and pricing, please contact the Events Manager at 403-261-7670 or events@river-cafe.com and we will contact you to discuss the available options.

RIVER CAFÉ

PRINCE'S ISLAND PARK

Preferred Wedding Vendors

The many years of beautiful weddings would not have been possible without their partnership.

Live Entertainment

Drum Sketch, Nathan Chiang
nathanielondrums.com

One Nite Band
oneniteband.com

Steve Pineo
stevepineo.com

Penny Sandborn Trio
pennysanborn.com

Deanne Matley
deannematley.com

Ellen Doty
ellendoty.com

Jon Spade Trio
403-922-8004orjonspade@shaw.ca

Los Morenos
losmorenos.com

Sarah Vann
soundcloud.com/sarahvann

A/V Equipment

Calgary Sound Rentals
calgaryshowservices.com

Rentals

Modern Rentals
modernrentals.ca

Orange Trunk Vintage Styling &
Rentals
orangetrunk.ca

Wedding Planners

Lynn Fletcher Weddings
Lynnfletcherweddings.com

Coco+Ash
cocoandash.ca

Moments by Madeleine
Momentsbymadeleine.com

Social+Co.
socialandcodesign.com

Florists

Flowers by Janie
flowersbyjanie.com

Blue Hydrangea
bluehydrangea.ca

Flower Artistry
flowerartistry.ca

Fleurish Flower Shop
fleurishflowershop.ca

Purple Orchid
purpleorchidflowers.ca

Sweet Bloom Floral Design
sweetbloom.ca

Photographers

Kendal+Kevin Photography
kendalandkevin.ca

Tara Whittaker
Tarawhittaker.com

The Toths
thetoths.com

Genevieve Renee
genevieveenee.com

Phil Crozier
photophilcro.com Justin and Sash
Justinandsash.com

Shannon Yau
shannonyau.com

David Heidrich
heidrichphotography.com

Sarah Vaughan
sarahvaughanphotography.com

Justine Milton
justinemilton.com

Emily Michelson
emilymichelson.com

Emily Exon
emilyexon.com

Cassie Molyneux
cassiescamera.com

Nicole Sarah
nicolesarah.com

Adam & Alexandra Photography
adamandalexandra.ca

Modern Nest
modernnestphotography.com

Kristi Sneddon
ksphotographer.com



RIVER CAFÉ

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Preferred Wedding Vendors

The many years of beautiful weddings would not have been possible without their partnership.



Officiants

Tamara Jones
weddingsbytamara.com

Jacqueline Hoare
lifecelebrant.ca

Bruce A. Halliday
ceremonybybruce.com

Pamela Davidson
happilyeverafteralberta.com

Jane Paterson
jpweddingsyyc.com

DJ Services

DJ Majesti
djmajesti@hotmail.com

LocalDJ
www.localdj.ca

DJ GrimRock | Rocky Mejia
rockmejia@gmail.com

PMGigs | Patrick McGannon
mcgannon@pmgigs.com

HypeDJ | Rob Isley
Hypedj.com

Accommodation

Sheraton Suites Calgary Eau Claire
Paula Noseworthy | 403.517.6620
www.sheratonsuites.com

The Westley Hotel
katlyn@thewestleyhotel.com

Hotel Arts Kensington
hotelartskensington.com
kensington@hotelarts.ca

Transportation

Calgary Golf Carts
calgarygolfcarcentre.com

Vintage Limousine of Calgary
vintagelimoofcalgary.ca

Mountain Carriage Tours
Diane & Michael Werbisky
diane@authenticwestern.com
authenticwestern.com

Wedding Cakes

Black Dog Bakery
www.blackdogbakery.ca/wedding

Videographer

Castano Films
www.castanomedia.com

Photo Booths

Oh Snap Photo Booth
hello@ohsnapphotocamper.com

RIVER CAFÉ

PRINCE'S ISLAND PARK

See You Soon!

