



Dam Event Room

As you may or may not know, we are actually boat people. We have been running the passenger boat in De Pere since 2015 and the one in Appleton since 2018. We love bringing people to the water!! That is the reason we started the Bistro, to be able to do just that, all year around.

Our years of planning events on the boats bring a bit of a different way to run events. We do whatever it takes to help you have the best event that you can possibly have and know that you will enjoy it just that much more because you held it by the river! Part of that enjoyment comes from us making sure that the process is as stress-free as possible. As if you were simply holding the gathering in your favorite aunt's house, (or on her boat) - very comfortable and easy.

That being said, have no fear, because your aunt is a wonderful chef! Our kitchen crew will create the culinary experience that you envision, or even better. We are blessed to have them on our team!

Now, we bet you would like some information! Hopefully, we answer most of your questions below.

Dam Room Accommodations:

- Newly renovated gathering place in the historic Atlas Mill along the Fox River in Appleton, WI
- Wonderful views of the rushing water just below the dam, bringing you the sights and sounds of the river like no other place in the area!
- Local, custom built, reclaimed maple and steel dining tables
- Padded, sturdy non-folding wood chairs
- Depending on group size, access to hand crafted pottery
- Capacity for 2021 is 55. We will work on room configuration to best seat the number of guests you are bringing in, taking into consideration flow and social distancing

Dam Room Rental:

** Ask us for pricing on a private charter package on one of our river boats!**

Monday, Wednesday & Thursday: \$200 room fee, \$1000 food and beverage minimum
Includes one server, one bartender (or two servers), additional staff supplied at \$25 an hour.*

Availability:

10 AM - 2:00 PM

4 PM - 8:00 PM

(\$150 per extended hour, pending availability)

Friday-Sunday: \$600 room fee, \$1000 food and beverage minimum
Includes one server, one bartender (or two servers), additional staff supplied at \$25 an hour.*

Availability:

10 AM - 2:00 PM

4 PM - 8:00 PM

(\$150 per extended hour, pending availability)

Full Day: \$1400 and \$1000 food and beverage minimum

Room Capacity 20-55

Contact us if your party is under 20 people. We would love to accommodate you!

*In order to ensure the best experience and service, we will add staff at our discretion in conversation with you.

Holding the Date & Time:

A refundable deposit of half of the room fee will reserve our event space. Of course, the earlier you book, the more likely it is that your date is available. Once booked, we are happy to meet to discuss all that needs to be discussed at any point. At the latest, we will reach out one month prior to the event to get the ball rolling.

- *Security deposit is half of the room fee and is due upon booking to secure your date.*
- *Final guest count and food/beverage choices are due 2 weeks prior to the event. A final invoice will be provided at that time. Payment is due upon receipt.*
- *Balance for additional beverage purchases and/or incidentals is due at the end of the event. Additional charges may be billed after the event for damages, cleaning fees, etc.*

Food:

This can make or break an event. We will make it! Our wonderful team will work with you to make sure that your culinary experience matches your vision, or even exceeds it, by hand-crafting the perfect menu with select offerings that are customized to the seasons and your needs.

Let us know early on if there are any dietary restrictions, and we will work to offer appropriate substitutions.

Please see our catering menu on the following pages. Prices are listed.

Bar:

We have no packages per se, you pay for what you consume. If you would like some bulk cocktails, we can do that. Have your dad's favorite whiskey on hand, we can do that. A keg of Schlitz, we can do that. Host 1 or 2 drinks for your guests, or host during the dinner hours, and then have a cash bar after - we can do that. We will work to make your event work!

Please see our bar menu on the following pages as well. Prices are listed.

Tipping:

No tip nor gratuity is automatically added to your bill for you. The whole idea of a gratuity, in our minds, is that it offers a way for the customer to directly communicate their pleasure or displeasure. We will work hard to make sure there is no displeasure - and we want you to control the amount you use to show your level of happiness with the job we do. We also do not include an industry standard 18-25% service charge. We have never truly been able to get a straight answer on what that goes towards, and we don't believe in unnecessary charges. The price you see is truly the price you pay, aside from tax!

Food, preparation, presentation and service all go into the success of your event. We ask that you take a moment and consider how to divide your tip amount. Chefs & Kitchen Staff -- Event Coordinator -- Servers & Bartenders

Cancelation Policy:

What are you thinking? Why would you want to cancel?!? We request cancellations for private events be made at least 30 days prior to your scheduled event date. Reservation deposits will be refunded or applied toward a future reservation, whichever floats your boat; but before that, we will need to take out any expenses that have already been incurred for event planners, catering, entertainment, and related services. Cancellations 2 weeks or less prior to the event date will likely forfeit the down payment, unless we haven't done anything for the event yet (and then you shouldn't celebrate with us anyway!). Please call if you have questions or concerns, and we'd be happy to work with you.

Now, we would like some information from you

What type of event are you planning?

Do you have an estimated number of guests?

Do you have a dedicated date and time for the event, or multiple dates from which to choose?

Do you have an estimated budget or price per person?

Are you working with any outside vendors or event planners?

Are there any allergies or dietary restrictions you are aware of?

Do you have any specific menu requests?

What is the timing for the event?

Policies & Guidelines

1. River Tyme Chefs make all food items fresh, therefore we don't generally have quantities available for tastings. But, the good news is, that many of our offerings are on our current menu, so come and join us for lunch or dinner. If you absolutely, positively need to try a particular something, we will work out a way to do that, but a charge will come with it. Buffet and family-style food items (considered 'left-over') provided by River Tyme will not be allowed to be packaged or taken off-site due to food safety regulations and to reduce the risk of foodborne illness, unless a liability waiver is signed. We know, we hate the legal stuff as much as you do, but they tell us it's necessary.
2. We ask that you not tape anything on the walls or tables, that you not bring in anything with glitter on it nor little confetti pieces - they are awful to get rid of all together. Any glitter or confetti that is left after an event will result in a minimum \$200 cleaning fee. This includes glitter that falls off of decorations or clothing.
3. All events begin with a start and end time. We hope that you are having such a good time that you don't want to leave! Just keep in mind, this will add hourly charges for the wait staff and hopefully will increase your tip to them.
4. We have put much love and attention and effort into designing and decorating this dam space for you to enjoy. Please take care of it like it is your own. If things get broken or damaged, the fee to fix or replace will be passed on to you.
5. Once you have an event with us, you are part of the River Tyme Family! We will be at your house for dinner next week!

So, what about the food?

At River Tyme, we understand consistent excellence in the food we serve and in the services we provide is the true key to your enjoyment.

We also believe that creative presentation is an important part of the overall experience, and needs to be executed with thoughtfulness and care. You see that in the dining tables and pottery we chose, the details that our event staff will concentrate on, and the way the food is prepared and presented.

We work with local vendors to procure the freshest ingredients and everything is made from-scratch in our kitchen. That is why we request at least 3-4 weeks lead time if at all possible for catered events.

Breakfast (serves approximately 20 guests)

Mini Frittatas. . . Individual sized frittatas with your choice of veggies or meat and gourmet cheeses \$80

RiverTyme Strata. . . Traditional breakfast casserole with eggs, bread, gourmet cheeses and your choice of meat or vegetables \$80

French Toast Bake. . . Baked Brioche French Toast served with fruit and syrup \$80

Breakfast Charcuterie. . . Croissants and hard boiled eggs with a variety of meats, cheeses, fruits, and jams \$100 (customized options available)

A La Carte Breakfast

Muffins. . . \$25/dozen

Tea Bread. . . \$15/loaf (~12 pieces)

Scones. . . \$35/dozen

Croissants. . . \$1.50 each

Cinnamon Rolls. . . \$35/dozen

Yogurt Parfait (yogurt, berries, homemade granola). . . \$4.50

Appetizers (each platter serves approximately 20 guests)

Meze Platter... House-made hummus, marinated feta cheese, carrot slaw, roasted olives, and pickled cucumbers served with warm pita wedges and/or vegetables \$70

Meat & Cheese Plate... A variety of meats and cheeses. Looking for something specific? Just ask! \$65

Vegetable Tray...*Assortment of vegetables and House Dip or Hummus \$50*

Fruit Bowl. . . *Assortment of fresh fruits and berries \$50*

Tomato Basil Bruschetta... *Served on house-made toasted crostini \$50*

Shrimp Cocktail Shooters... *Medium Shrimp on a skewer placed on a shot glass filled with homemade cocktail sauce \$80*

Artichoke Dip (Served Hot)... *Homemade Artichoke Dip served with Grilled Pita Bread. \$50*

Caprese Skewers. . . *Fresh mozzarella, tomato and basil drizzled with a balsamic reduction \$55*

Stuffed Mushroom Caps. . . *Portabella mushroom caps filled with an herbed cream cheese and mushroom blend topped with bread crumbs \$75*

Prosciutto Wrapped Asparagus. . . *Grilled asparagus wrapped in prosciutto \$65*

Chicken Salad Tarts. . . *House chicken salad stuffed in phyllo tarts or on house-made crostini \$60*

Stuffed Peppadew Peppers. . . *Peppadew peppers stuffed with cream cheese and herbs \$45*

Antipasto Platter. . . *Provolone and white sharp cheddar cheeses, marinated artichokes, peppadew peppers, green queen olives, nuts, salami, and prosciutto. Served with crackers. \$65*

Sandwiches & Wraps (each platter serves approximately 20 guests)

Build a Platter. . . *Build up to two different sandwiches or wraps for your platter. \$100*

Protein: *Ham, Turkey, Chicken Salad (+\$20) or Hummus (ask us about our grilled veggie wrap!)*

Bread: *Croissant, Brioche, French, Honey Oat Bran, Flour or Spinach Herb Wrap*

Cheese: *Cheddar, Provolone, Swiss*

Vegetables: *Lettuce, Spinach, Tomato, Onion*

Sauce: *Mayonnaise, Yellow Mustard, Dijon Mustard, Aioli*

*Box Lunch. . . *Your choice sandwich (up to two per group), side (pasta salad, house salad, hummus with pita or veggies, or veggies and dip), and a River Tyme Chocolate Chip Cookie \$14*

Soup & Salad Bar

Add any soup or salad to any of our entrees as well! All soup and salad pricing is for ~20 servings.

Your choice of soup with agreed upon ingredients \$30-\$50, *varies based on soup variety.*

River Tyme Salad. . . *Organic spring mix, shaved carrot, tomato, croutons, cucumbers & House Vinaigrette \$60*

Seasonal Salad. . . *Seasonal fruit, greens, gourmet cheeses, and nuts \$70*

Pasta Salad...*Noodles, Spinach, Feta Cheese, Tomatoes, Onion \$40*

BYO Salad. . . *Let us know which ingredients you would like. Price varies based on ingredients.*

House-Made Breads: Baguette \$5 per loaf or Brioche Rolls \$2 each

Entrees

Our kitchen staff is extremely flexible and always look forward to creating the perfect menu for your event. Plated options are also available. All pricing is for ~20 servings and includes a house salad.

Scotch Ham and Rumbledethumps. . . *Traditional Scottish ham braised on Scotch for over 2 hours. Served with a side of Scottish Rumbledethumps, which are a mashed potato dish with cabbage and onions and topped with cheese \$300*

Moroccan Spiced Couscous and Beef Kabobs. . . *3 ground beef kabobs seasoned with onion, cilantro, fresh mint, and ginger, atop our Spiced Veggie Couscous and served with a side of raita for dipping and a warm pita \$280 (Couscous Only \$220)*

Beef Pot Roast and Potatoes. . . *Beef Chuck Roast, roasted carrots, mashed potatoes & beef gravy \$280*

Lasagna . . . *Italian Sausage \$280 Vegetable \$220*

Macaroni and Cheese. . . *Creamy macaroni and cheese made in house! \$200 (Add chicken for \$80)*

Pork Chile Verde. . . *Tender pieces of pork simmered in a flavorful tomatillo and chile broth, served with tortillas and white rice, cabbage, radish, cilantro, and lime \$300*

Mushroom Risotto. . . *Mushroom risotto topped with MontAmore cheese and crispy Kale. This dish is customizable, just ask! \$280 (add chicken for \$80)*

Pesto Pasta. . . *Campanelle pasta with sundried tomato, asparagus, zucchini, pesto, and roasted almonds \$220 (add chicken for \$80)*

Babi Kecap. . . *Pork braised in Indonesian spices and sweet soy sauce, served with cilantro rice and cucumber salad \$280*

Alaskan Halibut. . . *Parmesan crusted Alaskan Halibut served with a caper beurre blanc and vegetable. Market price.*

Taco Bar. . . *Served with tortillas, lettuce, sour cream, cheese, tomatoes, onions, jalapenos, cilantro lime rice, black beans, corn pico de gallo, house salsa, corn tortilla chips. American style (ground beef) \$300 Mexican style (pork or veggie) \$340*

Dessert

Here at RiverTyme Bistro, we have several pastry chefs in house, so we take a lot of pride in our baked goods. Our flavors for all items are flexible and we are always open to requests.

Cookie Platter. . . *\$40 (24 cookies, variety of flavors available)*

Fudge Brownie. . . *\$.25 per pan (~15 pieces)*

Mini Cheesecakes. . . *\$40 per dozen plain, cost varies for flavored*

Layer Cake. . . *\$35+ per cake (~8 pieces, wide variety of flavors available, just ask!)*

Lemon Bars. . . *\$25 per pan (~15 bars)*

Millionaire Bars. . . *\$25 per pan (~15 bars)*

Cupcakes. . . *\$25+ per dozen (wide variety of flavors available, just ask!)*

Pudding Shooters. . . *price varies. Boozy shooters available too!*

Beverages

With a full service bar and coffee bar, there are plenty of drink options available! As with everything else we do, our drink options are extremely flexible. If you would like something you don't see on the menu, just ask! Our knowledgeable bar, barista, and event managers are happy to help you create a customized menu for your event.

Soft Drinks:

Individual Soda, Iced Tea, Lemonade . . . *\$2 per glass or can*
Iced Tea, Lemonade, or Punch by the Gallon . . . *\$13*
Juice (orange, pineapple, grapefruit, cranberry) . . . *\$2.50 per glass*
Individual Coffee . . . *\$4 per 16 oz mug, \$2 per 8oz mug*
Coffee by the Pot . . . *\$25 (16 8 oz cups)*
Loose Leaf Tea Bar . . . *\$25 (16 8 oz cups with a variety of teas set out for guests to choose from)*
Espresso Bar . . . *Lattes starting at \$5, any espresso drinks are available, just ask! \$25/hour labor for coffee bar staff. Espresso bar is not available for all events.*

Alcoholic Beverages:

½ Barrel (~124 pints) Domestic Beer . . . *\$300*
½ Barrel (~124 pints) Craft Beer . . . *\$350+*
Individual Beer . . . *\$5+*
Cocktails . . . *\$7+ (16 ounces, double shot)*
Mimosas . . . *\$6 (6 ounces, Mimosa Bar options available)*
Bloody Marys . . . *\$7 (Garnish is a lemon, additional garnishes available for \$2/bloody. Bloody Mary bar options available.)*