

DAM EVENT ROOM

WHO ARE WE?

As you may or may not know, we are originally 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! Your aunt is a wonderful planner and chef! Our kitchen crew will create the culinary experience that you envision, or even better. And our on-site Events Coordinator will help you every step of the way to ensure your event is a success!

RENTAL PRICING

Monday - Thursday-: \$200

Friday – Sunday: \$600

All rentals are for 4 hours and include a \$1000 food and beverage minimum. 1 additional hour is included for set-up and clean-up. Additional hours are \$150 per hour. Full day packages and packages for groups under 20 are available, just ask your coordinator!

A deposit of half of your rental fee is due at the time of booking to secure your date.

Payment is due at the end of your event unless other arrangements have been made. Additional charges may be billed after the event for incidentals.

ACCOMMODATIONS

- *Newly renovated gathering space in the historic Atlas Mill along the Fox River in Appleton.
- *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!
- *Full bar available

- *Local, custom built, reclaimed maple and steel dining tables
- *Seating for up to 100 guests with custom room configurations to fit your groups' needs.
- *A/V Rentals Available
- *Customized menus prepared by our Chef team available upon request

POLICIES & GUIDELINES

GENERAL POLICIES

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 item, we will work out a way to do that, but a charge will come with it.

2. Unless a waiver is signed, buffet 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. 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. 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.

4. 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.

5. No carry-ins of alcoholic beverages are allowed, but we have a full bar available. There are very few exceptions to this policy but ask your coordinator if you have any questions.

6. Food and non-alcoholic carry-ins may be approved if they are prepared in a licensed kitchen and are items our staff cannot produce in house. All carry-ins require prior approval.

7. Prices for food and beverages are subject to change. Final pricing will be provided after your final details meeting.

8. River Tyme Bistro is not responsible for lost, damaged, or stolen personal items brought onto the premises. Items left behind will become property of River Tyme Bistro after 3 days.

9. All event packages include 1 server, 1 bartender, and a coordinator. Additional staff may be added at our discretion at a rate of \$25 per hour. We will communicate this with you as early as we can if we need to add additional staff due to the size or complexity of your event.

10. Payment of your deposit indicates you agree to adhere to the policies outlined above.

CANCELLATION 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.

MENU

BREAKFAST

(serves ~20 guests)

Mini Frittatas - \$80

Individual sized frittatas with your choice of fillings

River Tyme Strata - \$80

Traditional breakfast casserole with eggs, bread, gourmet cheeses, and your choice of meats and vegetables

French Toast Bake - \$80

Baked Brioche French Toast served with fruit & syrup

Breakfast Charcuterie - \$100

Croissants and hard boiled eggs with a variety of meats, cheeses, fruits, and jams (customized options available)

A LA CARTE BREAKFAST

Muffins - \$30/dozen

Scones - \$40/dozen

Cinnamon Rolls - \$35/dozen

Tea Bread - \$15/loaf

Chef's Choice Assorted Breakfast Pastries-
\$30/dozen

Yogurt Parfaits - \$4.50 each

Don't see what you're looking for? Just ask! Our menu is completely customizable! Our Chefs are always excited to make new dishes and happy to help you create the perfect culinary experience for your guests!

SOUP & SALAD BAR

(serves ~20 guests)

Soup - \$40-\$60

Your choice of house-made soup. Price based on ingredients.

River Tyme Salad- \$60

Spring mix, carrots, tomatoes, cucumbers, sunflower seeds, and house vinaigrette

Seasonal Salad - \$70

Spring mix, seasonal fruit, gourmet cheeses, nuts, and house vinaigrette

Pasta Salad - \$45

Noodles, spinach, Feta cheese, tomatoes, onions, and olive oil

SANDWICHES

Sandwich Platter - \$100

Build up to two different sandwiches or wraps from the ingredients below. Serves ~20 guests.

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

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

Cheese: Cheddar, Provolone, Swiss

Veggies: Lettuce, Spinach, Tomato, Onion

Sauce: Mayonnaise, Yellow or Dijon Mustard, Garlic Aioli

*Build-a-Box Lunch - \$16/person
Build up to two boxes per group. Includes:*

Sandwich – choose from above options

Side – salad, coleslaw, fruit, veggies with hummus or dill dip, or hummus with pita,

River Tyme Chocolate Chip Cookie

Canned Water

MENU

APPETIZER PLATTERS

(serves ~20 guests)

Meze Platter - \$60

House-made hummus, marinated feta cheese, carrot slaw, roasted olives, and pickled cucumbers served with warm pita wedges and/or vegetables

Charcuterie Board - \$100

A variety of meats, cheeses, fruit, nuts, chutney, and pickled items. Something for everyone!

Vegetable Crudité - \$50

Assortment of vegetables and House Dill Dip or Hummus

Fruit Bowl - \$55

Assortment of fresh fruits and berries

Tomato Basil Bruschetta - \$50

House-made bruschetta served with fresh toasted crostini

Shrimp Cocktail – Market Price

Medium Shrimp with house-made cocktail sauce. Also available as individual shooters

Artichoke Dip - \$35 (1 pie pan)

House-made, served with warm pita or fresh veggies

Caprese Skewers - \$55

Fresh mozzarella, tomato, and basil drizzled with a balsamic reduction

Stuffed Mushroom Caps – Market Price

Portabella mushroom caps with an herbed parmesan cream cheese and mushroom blend topped with breadcrumbs

Prosciutto Wrapped Asparagus - \$65

Grilled asparagus wrapped in prosciutto

Chicken Salad Tarts - \$60

House chicken salad stuffed in phyllo tarts

Stuffed Peppadew Peppers - \$45

Peppadew peppers stuffed with pesto cream cheese and herbs

Antipasto Platter - \$65

Provolone and white sharp cheddar cheeses, marinated artichokes, peppadew peppers, green queen olives, nuts, salami, and prosciutto.

DESSERTS

All of our desserts are made in-house by our talented pastry chef!

Cookie Platter - \$40

24 cookies in your choice of flavors.,

Mini Cheesecakes. . . \$40 per dozen plain

Additional flavors available. Price varies.

Layer Cake. . . \$35+ per cake (8 large pieces)

Your choice of flavors, price varies based on flavor. Custom decorating also available.

Bars - \$25 per pan (~15 pieces)

Lemon, Millionaire, Fruit Cobbler, 7 Layer (+\$5), Blondies, Brownies, Cranberry Bliss, or your personal favorite!

Cupcakes. . . \$25+ per dozen

House favorites are Pistachio (+\$10), Carrot (+\$5), Chocolate Peanut Butter, Lemon Raspberry, Salted Caramel, or Vanilla; but we can make just about any flavor you'd like!

Crème Brulee - \$65 per dozen

Your choice of flavor

Chocolate Mousse Cups - \$50 per dozen

Cream Puffs - \$55 per dozen

Pavlova - \$60 per dozen

Traditional or chocolate, Topped with fruit curd, whipped cream and fresh fruit.

Pie - \$30+

House favorites are French Silk, Dutch Apple Cranberry, Triple Berry, and Pecan

Chef's Choice Dessert Platter - \$30 per dozen

A variety of bars, cupcakes, and cookies

MENU

CUSTOM BUFFET

Select 2 sides for \$22-\$26 per guest, or 3 entrees and 2 sides for \$24-28 per guest. Children's and plated options available upon request. All buffets include a River Tyme starter salad.

CHICKEN

Roulade – *bacon wrapped chicken stuffed w/spinach, goat cheese, and caramelized onions*

Marsala – *chicken in marsala sauce (mushrooms, marsala wine, cream)*

Braised Chicken Thighs – *braised in a white wine pan sauce*

Roasted Bone-In Chicken

FISH

Parmesan Crusted Halibut – *baked and topped with caper beurre blanc*

Lemon Herb Baked Salmon

Grilled Swordfish- *with Mango Salsa or Italian Salsa Verde*

Cajun Roasted Shrimp

BEEF

Braised Beef Short Rib with Red Wine Au Jus

Garlic Herb Crusted Prime Rib – *served with horseradish sauce and red wine au jus*

Tenderloin with Herb Butter

Beef Tips with Mushroom Gravy

PORK

Pork Chili Verde

Pork Tenderloins with Garlic Herb Butter

Stuffed Pork Tenderloin

VEGETARIAN

Gnocchi with Pesto Cream

Mac & Cheese (upgrade to a Mac and Cheese bar!)

Veggie Lasagna

Grilled Marinated Portobella Mushrooms

SIDES

Parmesan Risotto

Grilled Seasonal Vegetable

Green Beans with Gremolata

Broccoli with Gremolata

Roasted Brussels Sprouts

Ratatouille

Roasted Carrots

White, Brown, or Cilantro Lime Rice

Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Duchess Potatoes

Polenta

Butternut Squash – Puree or Roasted

MENU

PORTS OF CALL BUFFET

Bring your guests on a culinary adventure like no other with flavors from around the world! \$20 per guest. All buffets include a River Tyme starter salad.

MEXICO

Taco Bar! Choose from Mexican-style chicken or veggie; or go American-style with ground beef. Served with tortillas, tortilla chips, lettuce, tomatoes, onions, jalapenos, cheese, sour cream, house salsa, and cilantro lime rice. Add-on to the adventure with Pork Chile Verde!

SCOTLAND

Traditional Scotch Ham braised in Scotch for over 2 hours. Served with a side of Rumbledethumps (a traditional Scottish dish with mashed potatoes, cabbage, and onions, and topped with cheddar cheese) and roasted green veggies.

MEDITERRANEAN

Moroccan spiced veggie couscous topped with your choice of falafel or ground beef kabobs seasoned with onion, cilantro, fresh mint, and ginger. Served with a side of raita for dipping, as well as warm pita with hummus.

ITALY

Build your own pasta bar. Choose up to two pastas and two sauces. Includes grilled chicken breast and meatballs or meat sauce. Served with garlic bread and antipasto platter. Shrimp available for \$5 additional/guest.

Pastas: Spaghetti, Linguine, Penne, Cavatappi

Sauces: Marinara, Pesto, Alfredo, or our current seasonal selection

Risotto and Lasagna are also available as one of the options.

CARRIBBEAN

Jerk chicken, coconut lime rice, carrot slaw, and our famous Jamaican Hand Pies! One of our original menu items with a fan club of their own! They are filled with island-spiced ground beef and potatoes and served with a side of mint lime crema for dipping.

SOUTHERN USA

Pulled pork or chicken, brioche rolls, a variety of BBQ sauces, coleslaw, baked beans, and mac & cheese (buffalo mac & cheese also available!). Add Cajun shrimp for \$5 additional/guest.