

University of California, Riverside Alumni & Visitors Center

3701 Canyon Crest Drive Riverside, California 92507
Conference, Events & Catering Services
951-827-5471

Weddings & Receptions 2012



Thank you for your interest in UCR as the special location for your wedding or reception. The Alumni & Visitors Center is the perfect site for a small, intimate wedding or reception that can accommodate 80 to 100 of your closest family and friends. We have flexible pricing plans to fit any budget and we look forward to meeting you to discuss your very special day!

University of California Riverside

Ceremonies *

Alumni & Visitors Center Garden Veranda

(only available with a reception)

Prices starting at \$100 include:

One-Hour Rehearsal Ceremony on Thursday or Friday

One-Hour Garden Veranda Rental

Event Manager ~ Bridal Suite

Additional options available to customize your special day**

~White Resin Chairs starting at \$2.50/person**

~White Arches, Gazebos or Trellises starting at \$60**

Receptions *

Alumni & Visitors Center Redmond Dining Room

Prices starting at \$500 include:

Five-Hour Redmond Dining Room Rental

Banquet Tables and Chairs ~ Standard Linen

(includes ivory tablecloth and choice of napkin color)

All China, Flatware & Stemware

Wireless Microphone and Speakers

9 x 12 Dance Floor starting at \$100.00**

Engagement Photo Easel ~ DJ Station

Bar Station & Set Up starting at \$1.50/person

(alcoholic beverages are provided by the client – no corkage fee)

Dinner packages starting at \$24.99/person

(see attached for details)

*University Parking Rates Apply

Event Insurance Required

**consult with an event manager for additional information



University of California, Riverside

The Arroyo Buffet \$24.99

Choice of One

~Plus Vegetarian~

Chicken Dijonnaise

Herb-seasoned and oven-roasted chicken breast served with tangy Dijon sauce

Pan Seared Salmon

Herb-rubbed salmon fillet, pan seared and served with tomato-basil sauce

Lemon Herb Roasted Tilapia

Lemon and herb-marinated tilapia served with citrus beurre blanc

Steak Peperonata

Flame-grilled steak in rich brown sauce topped with sautéed peppers, onions, garlic and cilantro

Vegetable Lasagna

Fresh zucchini, eggplant, peppers and mushroom, baked between layers of mozzarella, ricotta and thin pasta sheets

Citrus Thyme Chicken

Citrus marinated chicken breast, seasoned with thyme, pan seared and served with lightly herbed chicken broth

Wild Mushroom Chicken

Flame grilled chicken breast served with browned chicken veloute and garnished with wild mushrooms

Beef Bourguignon

Boneless beef rib medallions, slow cooked in Burgundy wine and natural beef broth

Steak Chasseur

Tender flame grilled Flat- Iron steak served with classic sauce "Chasseur"

Pasta Primavera (V)

Tender spiral shaped Cavattappi pasta topped with a hearty red sauce of roasted garden vegetables

Butternut Squash Ravioli (V)

Butternut squash-stuffed pasta pillows tossed in olive oil, garlic and fresh herbs

Choice of One

Buttermilk Mashed Potatoes

Jasmine Rice Pilaf (V)

Herbed Couscous

Ziti con Marinara (V)

Choice of One

Seasonal Vegetable Medley (V)

Sautéed Squash Medley with Fresh Herbs (V)

Oven-Roasted Carrots (V)

Choice of Two

Highlander Caesar Salad

Citrus Garden Salad (V)

Chopped Greek Salad

Mediterranean Pasta Salad

Southwestern Potato Salad

Whole Wheat Macaroni Salad



University of California, Riverside

The Deluxe Buffet

\$30.99

Includes the Arroyo Buffet
Menu Choices

~Plus~

One Hour Buffet Reception

Reception Display
Choice of Three

Marinated Grilled Vegetable Platter (V)

Garden Fresh Crudités (V)

Domestic Cheeses

Seasonal Fresh Fruit (V)

Antipasto Platter

Smoked Salmon Crostini

Grilled Chicken Flat Bread

Petit Sandwiches

The Grand Buffet

\$36.99

Includes the Arroyo Buffet
Menu Choices

~Plus~

One Hour Butler Service
Reception

Tray Passed Hors d'oeuvre
Choice of Four

Caribbean Jerk Beef Skewers

Thai Roasted Chicken Satays

Chicken Empanadas

Petit Spinach Quiche

Bruschetta alla Pomodoro (V)

Caramelized Onion Tarts (V)

BBQ Chicken Flat Bread

Polenta Crostini

Crab & Potato Cakes



University of California, Riverside

Personal Choice Dinner

Plated \$35.50

First Course

Choice of One

Citrus Grove Salad (V)

Mixed Greens, romaine lettuce, tomatoes and toasted croutons drizzled with our house-made citrus vinaigrette

Highlander Caesar Salad

Crispy romaine lettuce, cherry tomatoes, parmesan cheese, and toasted croutons served with a creamy Caesar dressing

Fresh Melon Soup (V)

Fresh seasonal melon pureed with orange blossom honey and fragrant mint – served chilled

Side Dishes

Choice of One

Roasted Garlic Mashed Potatoes

Herb Roasted New Potatoes (V)

Saffron Rice Pilaf

Steamed Brown Rice (V)

Orzo d' Provençal (V)

Choice of One

Steamed Broccoli (V)

Roasted Seasonal Vegetables (V)

Sautéed Baby Spinach (V)

Oven Roasted Roma Tomatoes (V)

Second Course

Choice of One

~Plus Vegetarian~

Cabernet-Braised Boneless Short Ribs

Tender boneless short ribs braised in cabernet demi-glace and served with aromatic vegetables

Pan Seared Tuscan Chicken

Italian herb marinated chicken breast, pan seared and served with roasted garlic sauce

Pesce Arrosto

~Oven Roasted Tilapia~

Oven-browned seasoned tilapia fillet served with a sauce of savory herbs, basil, garlic, tomato and lemon

Stuffed Portobello (V)

Flame-grilled Portobello mushrooms stuffed with roasted vegetables and served with sundried tomato sauce

Papparadelle Jardinière

Large pasta ribbons tossed with tender sautéed vegetables in a rich red sauce



University of California, Riverside

Silver Plated Dinner \$44.00

Two Course Dinner

First Course

Choice of One

Organic Mixed Greens (V)

Baby organic mixed greens, golden teardrop tomatoes and toasted croutons

Highlander Caesar Salad

Hearts of romaine lettuce, shaved parmesan cheese with garlic-parmesan croutons

Roasted Vegetable Tart (V)

Sweet vine-ripened tomatoes and fresh herbs baked in a flaky pastry crust

Sweet Corn Chowder

Sweet corn simmered with a white mire poix and rich chicken stock, pureed and finished with fresh cream

Roasted Tomato Bisque

Oven-roasted roma tomatoes, simmered with fresh herbs and chicken broth, pureed and lightly finished with cream

Second Course

~Side Dish Included~

Choice of One

~Plus Vegetarian~

Black Angus Loin Steak

Tender hand-cut beef short loin, grilled and served with creamy scalloped potatoes, roasted carrots, and a choice of Sauce Béarnaise or Sauce Robert

Pan Seared Rosemary Scented Chicken

Pan-seared rosemary-rubbed chicken breast served with roasted red potatoes, baby squash and sundried tomato salsa

Miso Glazed Black Cod

Black cod fillet marinated with miso, ginger and honey, baked and served with warm Asian slaw, coconut sticky rice and fresh mango-papaya relish

Roasted Vegetable Strudel (V)

Seasonal fresh vegetables wrapped in flakey phyllo pastry, baked golden brown, served with brown rice pilaf and tomato-basil coulis

Wild Mushroom Ravioli (V)

Wild mushroom-stuffed pasta pillows on a bed of wilted spinach with cremini mushroom, shallot and marsala wine reduction



University of California, Riverside

Gold Plated Dinner \$55.00

Three Course Dinner

First Course

Choice of One

Creamy Thai Chicken Soup
Traditional Thai sweet and spicy soup with chicken, mushrooms, lemongrass and scallions

Citrus Grove House-Smoked Salmon Bruschetta
Thinly-sliced toasted French baguettes topped with house-smoked salmon and a dollop of dill mayonnaise

Paella de Veruras
~ Warm Vegetable Paella ~
Seasonal vegetables simmered with saffron infused rice and fresh herbs

Second Course

Choice of One

Organic Mixed Greens (V)
Baby organic mixed greens, golden teardrop tomatoes and toasted croutons, served with citrus vinaigrette

Highlander Caesar
Whole leaf hearts of romaine lettuce with heirloom tomatoes, garlic croutons and a Parmesan cheese tuile

Insalata Mista
Arugula, Frisee, Romaine, crispy herb-crusting potatoes, feta cheese and fresh chives served with warm Dijon dressing

Third Course

~Side Dish Included~

Choice of One

~Plus Vegetarian~

Filet Mignon

Beef tenderloin medallion topped with Danish blue cheese crumbles, served with risotto and maple glazed root vegetables in a merlot sauce

Porcini-Stuffed Chicken Breast

Sautéed Porcini mushrooms baked between paillards of chicken breasts, served with Parmesan cheese polenta, braised red cabbage and roasted chicken au jus

Salmon Florentine

Herb-seasoned salmon fillet baked in puff pastry with aromatic vegetables and spinach, served with potato hash and melted leeks

Herb-Crusted Halibut

Fresh halibut baked with herb-seasoned bread crumbs, served with stewed Provençal vegetables, butternut squash puree and citrus sauce

Organic Vegetable Tower

Layers of roasted vegetables, ricotta, fresh basil and fresh mozzarella, served with haricot vert and beet compote

Roasted Stuffed Sweet Pepper

Fresh, sweet bell pepper stuffed with tomatoes, Portobello mushrooms and zucchini, served with bulgur and smoked red pepper sauce

University of California, Riverside

Platinum Plated Dinner \$65.00

Three Course Dinner with Reception

Tray Passed Hors d'oeuvres ~ Choice of Four

Smoked Salmon Crostini ~ Pepper-Crusted Ahi Tuna ~ Grilled Chicken Brochettes ~ Grilled Carne Asada Rolls
Petit Crab Cakes ~ Bruschetta con Prosciutto ~ Crispy Falafels (V) ~ Petit Fruit Brochettes (V)

First Course

Choice of One

Sweet Potato and House-Smoked Lobster Bisque

Tender petit medallions of house-smoked lobster
bathed in a rich sweet potato puree

Heirloom Tomatoes & Fresh Basil (V)

Ripe heirloom tomatoes fanned between fresh basil leaves,
drizzled with balsamic vinegar and extra virgin olive oil

Fingerling Potato and Gruyere Tart

Thinly sliced fingerling potatoes seasoned with fresh oregano
and thyme, baked with Gruyere in a flaky pastry crust

Second Course

Choice of One

Organic Mixed Greens (V)

Baby organic mixed greens, golden Teardrop tomatoes and
toasted croutons served with citrus vinaigrette

Citrus Grove Caesar

Whole leaf hearts of romaine lettuce with heirloom tomatoes,
garlic croutons, and a parmesan tuile

Insalata Mista

Arugula, Frisee, Romaine, crispy herb crusted potatoes, feta
cheese, and fresh chives, served with a warm Dijon dressing

Third Course

~Side Dish Included~

Choice of One

~Plus Vegetarian~

Bistecca Alla Milanese

Seared beef tenderloin baked with a topping of buttery Parmesan
bread crumbs, served with chive whipped Yukon Gold potatoes,
herbed asparagus and roasted cipollini demi-glacé

Roasted Organic Free-Range Chicken

Oven-roasted organic free-range chicken breast with vegetable
couscous, broccoli and chardonnay cream sauce

Five-Spice Maple Leaf Farms Duck

Pan-seared citrus and five-spice marinated duck breast
with mashed sweet potatoes, steamed baby bok choy
and shitake port reduction

Paupiette De Sole

Flakey white sole fillet rolled with a seasoned mousse, oven-poached
in white wine and served atop sautéed baby spinach,
saffron infused rice and light tomato veloute

Dungeness Crab Cakes

Tender jumbo lump crab in a crispy seasoned panko crust, served with
parslied fingerling potatoes, green beans and chipotle remoulade sauce

Warm Gouda Cheese Soufflé

~Winchester Farms Gouda~

Golden, warm soufflé of locally produced Gouda cheese served with tossed
organic mixed greens, crispy Vidalia onions and mushroom nage

Organic Seasonal Vegetables

'En Croute' (V)

Fresh organic carrots, beets, spinach, eggplant and fennel, oven-roasted in
phyllo dough, served with a roast vegetable and garlic jus

University of California, Riverside

Display Reception Hour

\$6.00/per person

Standard **Choice of Two**

Marinated Grilled Vegetable Platter (V)
Garden Fresh Crudités (V)
Domestic Cheeses
Seasonal Fruit (V)
Antipasto Platter
Smoked Salmon Crostini
Grilled Chicken Flat Bread
Petit Sandwiches

Premium **Choice of Two**

Imported Charcuterie
Imported Cheeses
House Smoked Fresh Salmon
Seasonal Fruit Brochettes (V)
International Dips & Vegetables
House Made Latin “Dips & Chips” (V)

Tray-Passed Reception Hour

\$12.00/per person

Standard **Choice of Two**

Grilled Carne Asada Rolls
Smoked Salmon Crostini
Grilled Chicken Brochettes
Petit Crab Cakes
Bruschetta con Prosciutto
Crispy Falafels (V)
Petit Fruit Brochettes (V)
Pepper-Crusted Ahi Tuna

Premium **Choice of Two**

Caribbean Jerk Beef Skewers
Thai Roasted Chicken Satays
Chicken Empanadas
Petit Spinach Quiche
Bruschetta alla Pomodoro (V)
Caramelized Onion Tarts (V)
BBQ Chicken Flat Bread
Polenta Crostini
Crab & Potato Cakes

