



EVENTS AND CATERING



2026-2027

riverwalkrestaurantva.com

323 Water Street Yorktown, VA 23690

waterstreetgrille.net

FOR MORE INFORMATION OR TO BOOK YOUR EVENT

Stacy Jeffers, Director of Events

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HORS D'OEUVRES & STATIONS

STATIONARY

PER BOARD.

SERVES APPROXIMATELY 10 GUESTS

RAW OYSTER STATION

MP

Local oysters on the half shell, mignonette, lemons, cocktail sauce, horseradish

CHARCUTERIE BOARD

\$110

selection of artisanal meats and cheeses, crackers, grilled pita, mediterranean olives, dried fruits

CHEESE BOARD

\$85

selection of artisanal cheeses, crackers, grilled pita, mediterranean olives, dried and fresh fruits

CRUDITÉ PLATTER

\$65

assortment of raw, crisp vegetables served with herbed ranch dressing

CAPRESE BRUSHETTA

\$65

diced tomato, basil, mozzarella, with a balsamic vinaigrette on crostini



PASSED

BACON WRAPPED SCALLOPS

\$60 PER DOZEN

MINI CRAB CAKES WITH REMOULADE SAUCE

TUNA TARTAR BITE

DEVILED EGGS WITH PICKLED ONION

BEEF TENDERLOIN CROSTINI WITH HORSERADISH CREAM



BAKED MAC AND CHEESE BITES

\$45 PER DOZEN

CHICKEN PARMESAN WITH MARINARA SAUCE

GRILLED VEGETABLE KEBAB WITH TERIYAKI SAUCE

MINI MEATBALLS WITH BBQ SAUCE

VEGETABLE SPRING ROLLS WITH SWEET CHILI SAUCE (24)

HUSHPUPPIES WITH HONEY BUTTER (24)

SHRIMP COCKTAIL WITH SAUCE (24)

STATIONS

ADD CARVING STATION TO BUFFET OR AS A STARTER

Glazed Cured Virginia Ham

Herbed Turkey Breast

Prime Rib Roast

Leg Of Lamb

*carving stations MP

ASK ABOUT OUR SALAD BAR, PASTA BAR, MASHED POTATO STATION OPTIONS

PRICE DOES NOT INCLUDE 20% GRATUITY OR TAX. PRICE DOES NOT INCLUDE ROOM RENTAL.

GROUP ENTREES

PLATED AND BUFFET

-ENTREES-

BUFFET- SELECT TWO
PLATED- SELECT THREE*

TERIYAKI GLAZED SALMON flaky salmon filet, teriyaki sauce, toasted sesame seeds

LEMON HERB CHICKEN creamy lemon herb sauce

APPLE CINNAMON PORK LOIN seared pork loin, apple cinnamon glaze

PENNE A LA VODKA OR ALFREDO penne pasta with fresh tomato and basil or creamy alfredo

SPICY SHRIMP SKEWERS grilled shrimp skewers, seasonal chutney, ginger, fresh lime

MISO GLAZED GRILLED TOFU tofu, white miso glaze, sesame oil, ginger, sesame seeds, scallions

RIVERWALK CRAB CAKES pan seared crab cakes, remoulade, lemon

BEEF TENDERLOIN (add \$8 per person) beef tenderloin with red wine demi-glaze

additional entree- add \$10 per person

-SIDES- (SELECT TWO)

GARLIC MASHED POTATOES

CHEF'S SELECTION OF SEASONAL VEGETABLES

OVEN ROASTED POTATOES

MAPLE GLAZED CARROTS

RIVERWALK MAC AND CHEESE

PENNE PASTA (SAUCE OR BUTTER)

POTATOES AU GRATIN

MEDITERRANEAN PASTA SALAD

-includes garden salad, fresh rolls and butter, double chocolate mousse and iced tea or soda-

LUNCH \$44/ DINNER \$56
with seasonal dessert- add \$10
PER PERSON

PRICE DOES NOT INCLUDE 20% GRATUITY OR TAX.

BUFFET AVAILABLE FOR GROUPS OF 20 OR MORE ONLY.

**FINAL GUEST COUNT REQUIRED SEVEN DAYS PRIOR TO EVENT.*

FOR PLATED EVENTS, ENTREE COUNTS REQUIRED.



Group Dining SUMMER LUNCH SELECT MENU



(MAXIMUM 22 GUESTS)

MAHI MAHI TACO

MAHI MAHL, GRILLED DRY CABBAGE,
HOUSE-MADE PICO DE GALLO, AVOCADO, LIME CREMA,
GOLDEN FLOUR TORTILLAS, FRENCH FRIES

CHOPPED CAESAR SALAD

CRISP CHOPPED ROMAINE, ANCHOVIES,
CHOPPED BACON, TOASTED CROUTONS,
BALSAMIC GLAZE, CHERRY TOMATOES,
GRATED PARMESAN, CAESAR

ALL AMERICAN BURGER

1/2 LB BEEF, DOUBLE AMERICAN CHEESE, DOUBLE BACON,
LETTUCE, TOMATO, ONION,
WSG BURGER SAUCE, TOASTED BUN, FRENCH FRIES

BBQ CHICKEN WRAP

FRIED CHICKEN TENDERS, BBQ SAUCE, GOUDA CHEESE,
PICKLES, WSG SLAW, SUN DRIED TOMATO WRAP,
FRENCH FRIES

INCLUDES ICED TEA, COFFEE, OR SODA

\$30 per person*

ADD CHOCOLATE MOUSSE- \$5 PER PERSON



CRAB CAKE SANDWICH

LEAF LETTUCE, TOMATO, REMOULADE, TOASTED BUN
FRENCH FRIES

CHICKEN CAESAR SALAD

CRISP CHOPPED ROMAINE, ANCHOVIES,
CHICKEN, TOASTED CROUTONS,
GRATED PARMESAN, CAESAR

RIVERWALK BURGER

1/2 LB BEEF, DOUBLE AMERICAN CHEESE, BACON,
LETTUCE, TOMATO, ONION,
BURGER SAUCE, BRIOCHE BUN, FRENCH FRIES

SHRIMP FETTUCCINI ALFREDO

SHRIMP, ALFREDO SAUCE, FETTUCCINE PASTA

INCLUDES ICED TEA, COFFEE, OR SODA

\$35 per person*

ADD CHOCOLATE MOUSSE- \$5 PER PERSON

PRICE DOES NOT INCLUDE 20% GRATUITY OR TAX.

SEASONAL MENU SUBJECT TO CHANGE.
FINAL MEAL COUNT REQUIRED SEVEN (7) DAYS PRIOR TO EVENT.
LUNCH SELECT AVAILABLE FOR SERVICE 11AM-3PM



Group Dining SUMMER DINNER SELECT MENUS

-YORK MENU-

GARDEN SALAD

SALMON & ORZO

SWEET PEAS | CHERRY TOMATOES | CHIVE OIL

CHICKEN PARMIGIANO

FRESH MOZZARELLA | SPICY MARINARA | LINGUINE

PASTA ALFREDO

CREAMY ALFREDO FETTUCINI PASTA

-DESSERT-

DOUBLE CHOCOLATE MOUSSE CUP

INCLUDES ICED TEA, COFFEE, OR SODA

\$49 per person*

- CAPTAIN'S MENU-

GARDEN SALAD

BEEF TENDERLOIN

GARLIC MASHED POTATOES | ASPARAGUS
GARLIC HERB BUTTER

RIVERWALK CRAB CAKES

GARLIC MASHED POTATOES | ASPARAGUS
MANGO SAUCE

BLACK GARLIC ALFREDO WITH SHRIMP

MUSHROOMS | ASPARAGUS | LINGUINE | SPINACH

(VEGETARIAN AND VEGAN OPTIONS AVAILABLE)

-DESSERT-

SEASONAL CHEESECAKE

INCLUDES ICED TEA, COFFEE, OR SODA

\$56 per person*

PRICE DOES NOT INCLUDE 20% GRATUITY OR TAX.

SEASONAL MENU SUBJECT TO CHANGE.
FINAL MEAL COUNT REQUIRED SEVEN (7) DAYS PRIOR TO EVENT.
DINNER SELECT AVAILABLE FOR DINNER SERVICE

BOOKING INFORMATION



Up to 200
Guests

A collection of all rooms with extensive windows, a grand fireplace, vaulted ceilings, and patio access. 2,400 sq. ft.

***Price and F&B Minimum based on time and date**



Up to 56
Guests

Riverwalk Room

A large banquet room with a grand fireplace, natural light, and stunning views of the York River. 1,200 sq. ft.

\$500.00 room rental.

\$1500.00 food and beverage minimum



Up to 22
Guests

Captain's Lounge

A small, intimate environment with grand windows and York River views. 350 sq. ft.

\$250.00 room rental/ \$750.00 f&b minimum

**FOOD AND BEVERAGE
MINIMUMS
BASED ON DATE AND
NUMBER OF GUESTS**



EVENT TERMS & CONDITIONS

ROOM RENTAL AND MINIMUM TO BE DETERMINED
BASED ON DATE AND PARTY SIZE

- **DEPOSIT:** \$250 NON-REFUNDABLE DEPOSIT HOLDS DATE AND APPLIES TO FINAL BALANCE.
- **FEES:** 20% SERVICE CHARGE PLUS TAXES ADDED TO ALL FOOD AND BEVERAGE.
- **MENUS:** SEASONAL CHANGES POSSIBLE; FINAL SELECTION CONFIRMED 45 DAYS PRIOR.
- **GUARANTEES:** GUEST COUNT AND PLATED ENTRÉE SELECTIONS DUE 7 DAYS BEFORE.
- **CATERING:** ALL CATERING MUST BE FROM VENUE, EXCEPT DESSERT. NO OUTSIDE FOOD/ALCOHOL.
- **SAFETY:** HEALTH REGULATIONS PROHIBIT TAKING BUFFET FOOD HOME.
- **ALCOHOL:** VALID ID (21+) REQUIRED FOR ALL ALCOHOL SERVICE.
- **PAYMENT:** ONE SINGLE CHECK REQUIRED FOR GROUPS. NO INDIVIDUAL PAYMENTS/CHECKS.
- **CANCELLATION:** FULL CHARGES APPLY IF CANCELED WITHIN 5 DAYS.
- **TIMELINE:** INCLUDES 3-HOUR EVENT AND 1-HOUR SETUP ACCESS.
- **RULES:** CONFETTI AND GLITTER ARE STRICTLY PROHIBITED. \$150 CLEAN-UP FEE WILL BE APPLIED IF CONFETTI OR GLITTER IS USED.

TERMS ACCEPTED BY SUBMISSION OF DEPOSIT.

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