













THE VENUE







Riverhouse, at East River 9, is Houston's premier destination for dining and entertainment. Located in the East End along the Buffalo Bayou, Riverhouse is a one-of-a-kind showcase restaurant and multi-faceted event venue for all sizes and functions. The restaurant prominently overlooks the East River 9 golf course, bayou, and downtown skyline. In the evening, patrons will often enjoy live music on an expansive outdoor terrace with a kid's playscape, and outdoor games.

The links-style golf course was designed for players of all skill-sets and features LED lights for evening play. In addition, 6 pickleball courts and a 300-yard driving range enhance the venue's fun and competitive atmosphere.

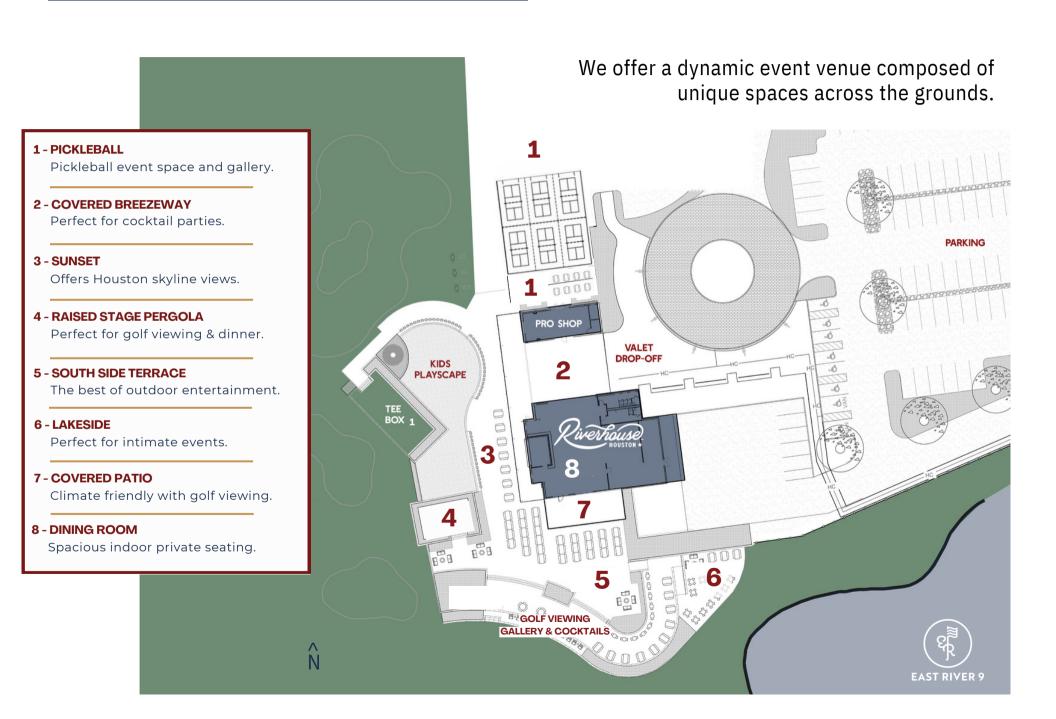
Here you will enjoy a unique indoor-outdoor experience unlike any other venue in Houston!

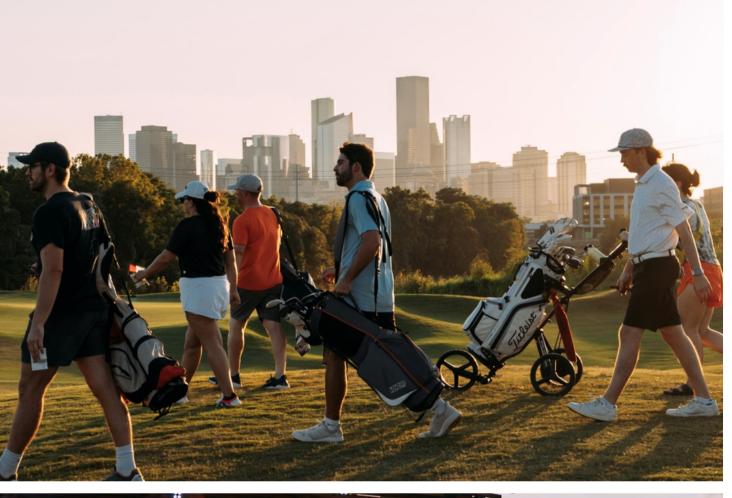
CENTRALLY LOCATED





THE GROUNDS











RIVERHOUSE TESTIMONIAL



Riverhouse was the perfect venue for The Junior League to celebrate its donors. The food was delicious, the drinks were wonderful, and the beautiful view of the skyline was breathtaking. The Riverhouse staff was very accommodating, and our event was well executed. The steak tacos were a fan favorite, and we cannot wait to go back!

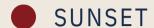
Michael Ann Young Annual Fund Chair & Community Partner Chair 2023 The Junior League of Houston







PRIVATE EVENT SPACES



200 70+

\$500

PERGOLA

200 30+

9 \$400

BREEZEWAY

200 150+

\$500

SOUTH TERRACE

200 30+

\$500

COVERED PATIO

200 50+

\$1,000

DINING ROOM

200+

\$5,000

LAKESIDE

200 70+

\$350

PICKLEBALL COURTS

²⁰9 20+

\$400

CULINARY OFFERINGS

Riverhouse is the premier venue for your next event! Our team of event specialists will work with you to deliver a special occasion that exceeds all expectations. Whether your gathering consists of 30 or 500 people, we have a dynamic facility that will accommodate your needs.



30 - 50

Custom Menu to Fit Event (See page 11)

Minimum for Food & Beverage Contact Event Coordinator



30+

Custom Menu to Fit Event 7 Contact Event Coordinator

\$35 - \$40 per person

Drink Offerings (See page 10)



30+

Self Served or Attended 7 **Buffets**

- » Appetizers
- » Breakfast
- » Lunch
- » Dinner

\$28 - \$75 per person

Drink Offerings (See page 10)

CULINARY OFFERINGS CONTINUED





30+



Contact Event Coordinator



\$48 - \$98 per person



Drink Offerings. (See page 10)







Executive Chef and Head Sommelier will collaborate with you to prepare any culinary and wine selection from around the world for your special occasion.



Determined by Guest's Selections Contact Event Coordinator



Drink Offerings (See page 10)



DRINK OFFERINGS

Riverhouse offers a variety of drink packages to suit your event. Pricing is based on a minimum of two (2) drinks per guest, not to exceed a four (4) drink maximum, unless it is a day-long event, which would increase the maximum to six (6) drinks. Riverhouse, at its sole discretion, will determine if a guest has been over-served per TABC guidelines. Riverhouse has three Sommeliers on staff who will curate a premium wine selection for the Guest upon request. After the conclusion of the event, Guest may cork any opened wine that was purchased and take it home with them.



PREMIUM SERVICE



30+

(2 Drink Minimum per Guest)



Includes:

- Beer
- Wine
- Liquor (based on Riverhouse selection)



Beer & Wine \$10 - \$14

\$15+

per drink

per glass

Liquor

Premium Liquor

Premium Wine

\$12

\$15 - \$20

per drink

per drink



OPEN BAR SERVICE



30+

(2 Drink Minimum per Guest)

- Drink tickets are optional.
- Guests are to purchase either i) two (2) drink tickets per attendee or ii) a guaranteed minimum spend with a predetermined bar tab limit.
- Currated drinks available upon request.

¹⁰

RIVERHOUSE MENU

APPETIZERS

BRISKET STACKED FRIES

brisket, applewood smoked bacon, aged white cheddar, caramelized onions, golden queso, jalapeños, red fresnos, pico de gallo, crema drizzle | 19

CHEF'S OUESADILLAS

stuffed with house cheeses, pico de gallo, blackened peppers & onions, street corn, red fresnos with fajita chicken and chopped brisket, red chili drizzle| 19

FIRECRACKER SHRIMP

chili butter glazed blackened shrimp sautéed with roasted jalapeños, crispy tobacco onions, topped with green onions, serrano crema, red fresnos | 19

RIVERHOUSE STACKED NACHOS

cheddar, Monterrey jack, roasted tomatoes, jalapeños, red fresnos, brisket & fajita chicken, drizzled with queso, crema & chili butter sauce | 18

DELUXE QUESO & CHIPS 0

golden queso, tomatoes, onions, peppers, tortilla chips, side fire-roasted salsa | 14 ... add chopped brisket | 3.5

JUMBO WINGS

herb seasoned, lightly fried, with celery, carrots & choice of ranch or blue cheese | 6 for 14

ORGANIC BUFFALO WINGS CAULIFLOWER FLORET WINGS O

Flowors

AQUAPONIC SALADS

Wet-Spicy Buffalo | Pineapple Bourbon Dry - Lemon Pepper

VATER-GROWN ORGANIC GREENS

CHOPPED SALAD

finely chopped fresh aquaponic greens, smoked bacon, chopped pecan praline, avocado, heirloom tomatoes, chopped chicken breast, roasted corn, fig & champagne vinaigrette, crispy onions | 19

CAESAR SALAD

little gem romaine butter lettuce, marinated baby heirloom tomatoes, homemade baguette croutons. Caesar dressing, cracked Tellicherry peppercorn, Extra Virgin olive oil, red pepper nest | 14

...Organic Chicken 6 ...Blackened Shrimp 8

STREET TACOS

(3) CORN TORTILLA TACOS WITH BASMATI VEGGIE RICE AND CHARRO BEANS

HABANERO CRISPY SHRIMP

maze-dusted shrimp, organic honey-habanero glaze, pickled fresno, mango-jicama slaw, cilantro | 20

BRISKET TACO

roasted premium board-chopped brisket, caramelized peppers & onions, fire-roasted corn, avocado, cilantro, pickled shaved onions, cotija | 20

ORGANIC FAJITA CHICKEN

char-grilled organic chicken, chopped with roasted garlic, butter sautéed onions, cabbage slaw, red fresco peppers, avocado cream drizzle | 19

BLACKENED RED SNAPPER

fresh, grilled, blackened red snapper, avocado, mango-jicama slaw tossed with red fresnos, serrano lime crema, red pepper, cotija | 22

Sizzling Fajitas

basmati veggie rice and charro beans. Organic Chicken Steak & Chicken Combo pico de gallo, salsa, butter-wine sauce, Premium Skirt Steak

...For 1 ...Add 1 21 10 24 22 26 24

HANDHELDS

SERVED WITH HERB-TOSSED FRENCH FRIES. HOUSE SLAW OR FRESH FRUIT

CRISPY HOTBIRD

buttermilk marinated organic chicken tenders, buffalo spice tossed, house slaw, roasted chilled tomatoes. B&B pickles, aged sharp cheddar | 19

& warm flour tortillas

iulienne veggies, guacamole, crema.

WESTERN PRIME BURGER

caramelized sourdough bun, charbroiled custom burger slathered with Otto's BBO sauce, au gratin gorgonzola bleu cheese, serrano aioli, hot house tomatoes, pickle dills, crispy onions & jalapenos | 19

CRISPY SHRIMP PO'BOY

Chef's toasted baguette stuffed with crispy blackened shrimp in cornmeal, spicy aioli, fresh cornrelish served with Franks Hot Sauce and bar olives | 21

SMOKED CLUB

toasted wheat stacked with smoked turkey breast, shaved ham, smokey bacon, pepperjack & cheddar cheese, avocado, butter lettuce, roasted tomatoes, & diion-horseradish aioli | 19

fresh ground beef & steak trimmings, spice-infused cheddar, tomatoes, house slaw, smoked bacon marmalade, tobacco onions, B&B pickles sourdough caramelized bun | 22

CHARBROILED CHICKEN

brined and marinated organic chicken breast, charbroiled, topped with pepper jack cheese, smoked bacon, avocado, little gem lettuce, greenhouse tomatoes, B&B pickles | 19

CLASSIC CHEESEBURGER

choice of cheese - American, Swiss, Aged Cheddar, or Bleu Cheese, greenhouse tomatoes, little gem lettuce, thin sliced onions, dill pickle, caramelized bun | 18

WEEKEND DINNER SPECIALS



USDA 14 oz Prime Ribeye served with Chef's choice of Honey-Glazed Roasted Heirloom Carrots & Fresh Buttery Whipped Potatoes.... | 42

POLLO CON JALISCO

organic chicken breasts, lightly dusted, sautéed in roasted garlic, chipotles, herbs, sauced with spicy Jalisco creamy pan renderings with sautéed mushrooms, served with charbroiled veggies & black beans | 24

CEDAR PLANK SALMON

Atlantic salmon, topped with roasted garlic peppercorn rubs and Chef's pomegranate glaze, pan-seared, roasted & smoked on cedar plank, and served with agave tossed heirloom roasted carrots & squash | 28



COCKTAIL MENU



Maestro Dobel Diamante, Agave, Housemade Sweet & Sour

TRANSFUSION

Reyka Vodka, Ginger Ale, Grape

VENETIAN SPRITZ

Select Apertivo, La Marca Prosecco, Lemon

MOJITO

Plantation Rum, Mint, Lime, Simple Syrup

ON THE GREEN

New Amsterdam Vodka, Ancho Reyes Verde, Muddled Cucumber & Mint, Ginger Syrup, Lime

EAST RIVER LOTUS

Gentle Ben Gin, Italicus Liqueur, Lemon, Hibiscus

PALOMA

Jose Cuervo, Grapefruit, Lime, Club Soda

THE NIGHT CAP

Reyka Vodka, Simple Syrup, Fresh Brewed Espresso

OLD FASHIONED ACE

Woodford Reserve, Orange & Walnut Bitters Infused Ice Ball, Luxardo Cherry

SMOKEY RANCH WATER

400 Conejos, Lime, Topo Chico, Blood Orange, Pineapple Boba

PINK DAISY

Pink Whitney Vodka, Muddled Lemon & Strawberries

WATERMELON MARGARITA

Jose Cuervo, Orange, Lime, Fresh Watermelon, Agave

THE G&T

New Amsterdam Gin, Dollin White, Lime, Tonic

LAVENDER MULE

Reyka Vodka, Butterfly Tea, Ginger Beer, Lime



BEER & WINE MENU

CANNED BEER

LARGER -

H-TOWN PILS
Saint Arnold

SHINER BLONDE

Shiner

IPA

ART CAR
Saint Arnold

HOPADILLO

Karbach

VOODOO RANGER

New Belgium Brewing

ALE

UNFORGOTTEN

Saint Arnold

STOUT

GUINNESS

Guinness

ROCKET FUEL

8th Wonder

SHINER BOCK

Shiner

CRAWFORD BOCK

Karbach

CIDERS

ORIGINAL AUSTIN EASTCIDERS

Saint Arnold

KOLSCH

LAWNMOWER

Saint Arnold

LOVE STREET

Karbach

1980

No Label

SELTZERS

HIGH NOON
WHITE CLAW
TOPO CHICO
NUTRL

DOMESTICS-

MICHELOB ULTRA

MILLER LITE

COORS LITE

BUDLIGHT

BUDWEISER

YUENGLING

YUENGLING FLIGHT

IMPORTS -

PACIFICO

CORONA PREMIER

MODELO

DOS XX

HEINEKEN

HEINEKEN OO

(Non Alcoholic)

WINE
Served by the glass.

La Marca, Prosecco

La Jolie Fleur, Rose

Sauvignon John, Rose

Bottega, Pinot Grigio

Nobilo, Sauvignon Blanc

Hahn, Chardonnay

J Vineyards, Pinot Noir

Benton Lane, Pinot Noir

Smith & Hook, Cabernet

Details, Cabernet

Sauvignon John, Cabernet



EAST RIVER 9 TESTIMONIAL



"The Southern Texas PGA has enjoyed working with East River 9 to host memorable events for our juniors and pros! The golf course is a blast, playable for all skill sets, and a tremendous asset for Houston."

Thomas Hutton

Executive Director Southern Texas PGA











EAST RIVER 9 OFFERINGS





GOLF COURSE

East River 9 is the perfect venue for your organization's golf tournament.

"Shotgun Start" tournament and/or full putting green are available upon request.

GREEN FEES

MONDAY - THURSDAY

7:30 AM - 3:50 PM \$36 4:00 PM - Close \$42

FRIDAY - SUNDAY

7:30 AM - 3:50 PM \$42 4:00 PM - Close \$48

DRIVING RANGE + PUTTING GREEN

- Grass Tree Line (Weather Permitting)
- 300 Yards Long
- 30 Hitting Bays



PICKLEBALL

Pickleball is America's fastest growing sport. With our 6 state - of - the - art courts, you won't want to host your tournaments anywhere else!

COURT RENTALS

MONDAY - THURSDAY

7:30 AM - 3:50 PM \$30/HR 4:00 PM - Close \$40/HR

FRIDAY - SUNDAY

7:30 AM - 3:50 PM \$40/HR 4:00 PM - Close \$50/HR



RENTALS

(Minimum 1 hour)

No equipment? No problem. We have everything you might need available for rent

\$10 Small Bucket of Balls... \$14 Large Bucket of Balls... \$10 Golf Bag... \$22 Golf Clubs... \$12 Push Cart... \$20 Tempo Walk... \$6.50 Pickleball Paddles... (comes with 2 balls) Golf Pro \$200/HR (Minimum 1 hour) Pickleball Pro \$100/HR

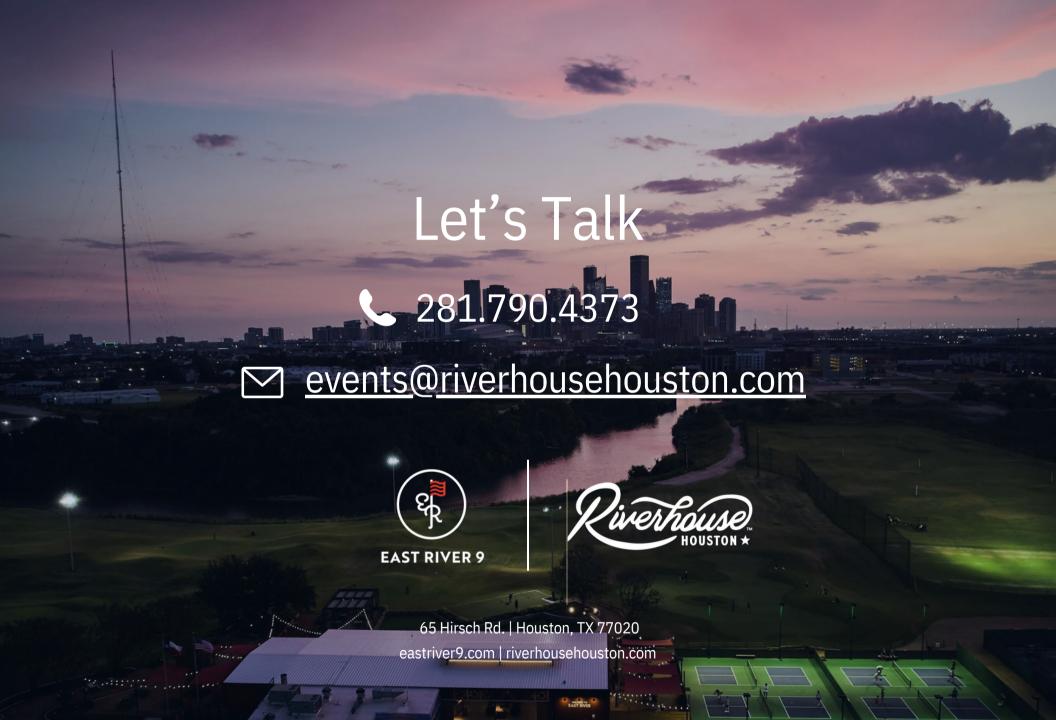












The proposal will primarily include pricing for the venue, culinary, liquor, beer, wine, golf, pickleball, live music, etc.

Additional fees may be included to address the Guest's special requests, which will include tip and tax.