



Let Lock 4 host your special occasion in our private River Room overlooking the water. From elegant dinners to casual celebrations, our catering packages offer flexibility, quality, and a personal touch. Each event includes a consultation with our consultant to ensure your menu is customized to suit your occasion perfectly.

R I V E R ' S E D G E B U F F E T

P A C K A G E - \$ 3 5

(6% sales tax and 20% gratuity not included)

Includes:

- Dinner Rolls
- Tossed Salad with Two Dressings
- Plates, Flatware, Base-Level Linens & Napkins

M A I N S

S E L E C T O N E

- Chicken Marsala
- Chicken Piccata
- Chicken Parmesan
- Stuffed Chicken
- Roast Bistro Filet of Beef
 - Pulled Pork
 - Sliced Brisket

S T A R C H

S E L E C T O N E

- Garlic Mashed Potatoes
 - Herb Roasted Potatoes
- Cheesy Potatoes with Bacon
 - Mac 'n' Cheese

V E G E T A B L E

S E L E C T O N E

- Green Beans Almondine
 - Crispy Fried Brussels
- Sprouts with Maple & Bacon
- Roasted Vegetable Medley
 - Broccoli with Browned Butter Parmesan Crumble



RIVER ROOM BUFFET

PACKAGE - \$45

(6% sales tax and 20% gratuity not included)

Includes:

- Dinner Rolls
- Tossed Salad with Two Dressings
- Plates, Flatware, Base-Level Linens & Napkins

MAINS SELECT TWO

- Chicken Marsala
- Chicken Lyonnaise
- Chicken Parmesan
- Barbecue Chicken
- Herb Roasted Chicken
- Chicken Piccata
- Grilled Filet Mignon with Herb Butter Sauce
- Roasted Cuban Pork Loin with Tomato Sofrito
- Creamy Sun-Dried Tomato Salmon with Arugula

VEGETABLE SELECT ONE

- Mexican Street Corn
- Roasted Vegetable Medley
- Baked Beans
- Green Bean Almondine
- Crispy Brussel Sprouts w/Bacon & Maple
- Broccoli with Browned Butter Parmesan Crumble

STARCH SELECT ONE

- Garlic Mashed Potatoes
- Cheesy Potatoes
- Dauphinoise Potatoes
- Herb Roasted Potatoes
- Rice Pilaf
- Mushroom Risotto

PASTA SELECT ONE

- Penne Alfredo
- Penne Ala Vodka
- Cavatappi Florentine
- 5 Cheese Mac'n Cheese

ADD SOUP \$6 / P P

- French Onion
- Wedding
- Chicken Noodle
- Corn Chowder
- Tomato Basil Bisque
- Loaded Potato



PLATED DINNER TIER 1

PACKAGE - \$65

(6% sales tax and 20% gratuity not included)

APPETIZER TABLE

Street Corn Dip
Assorted Flatbreads

SALAD

Tossed Salad with Creamy
Bacon Vinaigrette

MAINS

ONE PER GUEST

Seasonal Chicken- Appropriate Starch and Vegetable
Redwine Braised Beef Short Rib- Mushroom Risotto and
Seasonal Vegetable
Blackened Mahi Mahi- Cilantro Lime Rice and Seasonal
Vegetable
Sliced Cuban Pork Loin with Tomato Sofrito- Cilantro Lime
Rice and Seasonal Vegetable
Penne Marinara- Fresh Made Ricotta and Basil
Eggplant Parmigiano- Penne Marinara

DESSERT

Brookie ala mode
Chocolate Cake



PLATED DINNER TIER 2

PACKAGE - \$85

(6% sales tax and 20% gratuity not included)

APPETIZER TABLE

Street Corn Dip and Chips
Shrimp Cocktail

SOUP

Wedding Soup
or
French Onion

SALAD

Tossed Salad with Creamy Bacon Vinaigrette

MAINS

ONE PER GUEST

Seasonal Chicken- Appropriate Starch and Vegetable
Redwine Braised Beef Short Rib- Mushroom Risotto and
Seasonal Vegetable
Blackened Mahi Mahi- Cilantro Lime Rice and Seasonal
Vegetable
Sliced Cuban Pork Loin with Tomato Sofrito- Cilantro Lime
Rice and Seasonal Vegetable
Penne Marinara- Fresh Made Ricotta and Basil
Eggplant Parmigiano- Penne Marinara

DESSERT

Crème Brulé or Brookie Ala
Mode



LUNCH BUFFET

PACKAGE - \$30

(6% sales tax and 20% gratuity not included)

Includes:

- Plates, Flatware, Base-Level Linens & Napkins

MAINS SELECT ONE

Pulled Pork with Brioche
Rolls

- Barbecue Chicken
- Smoked Brisket
- Roasted Italian Sausage
with Peppers & Onions
- Grilled Bistro Filet
Medallions
- Burger & Hot Dog Bar
- Shredded Italian Beef
- Crispy Chicken Tenders

VEGETABLE SELECT ONE

- Mexican Street Corn
- Roasted Vegetable Medley
 - Baked Beans
 - Green Beans

SIDE SELECT ONE

- Cheesy Potatoes
- Mac 'n' Cheese
- Roasted Potatoes

COLED SIDE SELECT ONE

- Potato Salad
- Pasta Salad
- Coleslaw
- Fresh Fruit Salad
- Taco Salad
- Tossed Salad



LIGHT LUNCH PACKAGE - \$25 SOUP SALAD SANDWICH

(6% sales tax and 20% gratuity not included)

Includes:

- Plates, Flatware, Base-Level Linens & Napkins

CROISSANT SANDWICHES OR WRAPS

Chicken Salad Croissant- Slow Cooked Chicken Salad- Swiss Cheese- Cranberry Relish

California Club Croissant- Smoked Turkey Breast- Bacon- Avocado- Cheddar- Roasted Red Pepper Aioli

Smoked Salmon Croissant- Smoked Salmon- Everything & Chive Cream Cheese- Lettuce and Tomato

Ham & Swiss Croissant- Smoked Ham- Swiss Cheese- Dijon Aioli- Lettuce and Tomato

Chicken Caesar Wrap- Grilled Chicken Breast- Parmesan Cheese- Romaine Lettuce- Creamy Caesar Dressing

Southwest Chicken Wrap- Fajita Seasoned Chicken Breast-Cheddar Cheese- Roasted Corn- Pico de Gallo- Avocado- Roasted Red Pepper Aioli

Grilled Vegetable Wrap- Char Grilled Bell Pepper- Red Onion- Portobella Mushrooms- Hummus- Goat Cheese

SALADS SELECT ONE

Pasta Salad- Cavatappi- Tomatoes- Kalamata Olives- Grape Tomatoes-English Cucumber- Parmesan Cheese- White Balsamic Italian Dressing

Caprese Pasta Salad- Cavatappi- Pesto- Sun Dried Tomatoes- Mozzarella Cheese

Lock 4 House Salad- Mixed Greens- Grape Tomatoes- English Cucumbers- Red Onion - Creamy Bacon Vinaigrette

Caesar Salad- Romaine Lettuce- Creamy Caesar Dressing- Garlic Croutons- Shaved Parmesan Cheese

SOUP SELECT ONE

French Onion Wedding Soup Chicken Noodle Corn Chowder Tomato Basil Bisque Loaded Potato



BANQUET POLICIES & GUIDELINES THE RIVER ROOM AT LOCK 4

To ensure a smooth and successful event, please review the following policies that apply to all private bookings in The River Room:

Final Guest Count & Payment:

- A final guest count is required 10 days prior to your event.
- This number is considered final and is the minimum that will be charged.
- Full payment is also due at that time.

Outside Food & Beverage:

- No outside food or beverages may be brought into the venue.
- Celebration cakes are permitted for special events with advance notice.
- A \$25 plating fee will be applied if you would like our team to slice and serve your cake.

Room Access & Time Extensions:

- Event rental includes 3 hours in the River Room.
- You may coordinate with the manager to arrive up to 1 hour prior for setup and decorating.
- Extended time may be available for an additional fee based on availability.

Decorations, Damage & Cleaning:

- You are responsible for the setup and removal of all personal decorations.
- No nails, tacks, glitter, confetti, or open flames (excluding Sterno) are permitted.
- Any damages to the facility or excessive cleaning required after your event may result in additional fees.

Special Dietary Needs:

- Please inform us of any food allergies or dietary restrictions during your planning consultation.
- While we do our best to accommodate, we cannot guarantee an allergen-free kitchen.

Please Note:

- A \$250 non-refundable deposit is required to reserve the date and room.
- A minimum of 25 guests is required. Events with fewer than 25 guests are subject to a \$250 room rental fee.
- We do not offer separate checks for food service during private events. However, food and bar may be billed separately if desired.
- A separate bar package or open/limited tab can be arranged during your consultation.