



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.

RIVER'S EDGE BUFFET PACKAGE - \$35

(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 Bruschetta
- Perfectly Grilled Chicken
- Bourbon Maple Pork Loin
- Potato & Chive Crusted Cod
- Slow Roasted BBQ Pulled Pork
- Stuffed Cheese Shells
- Bistro Roast Beef
- Creamy Sun-Dried Tomato Salmon
- Honey Garlic Salmon
- Sliced Brisket Carving Station +\$5pp

STARCH SELECT ONE

- Garlic Mashed Potatoes
- Herb Roasted Potatoes
- Buttered Parsley Potatoes

VEGETABLE SELECT ONE

- Green Beans w/Peppers
- Roasted Vegetable Medley
- Broccoli with Browned Butter
Parmesan Crumble
- Honey Glazed Carrots

Private River Room Rental Fee - \$250

A \$250 Private River Room Rental Fee is required to reserve your event date. This fee secures your reservation and includes exclusive use of the River Room, standard linens, tables and chairs, setup, and cleanup.



LOCK 4 SIGNATURE 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
- Bruschetta Chicken
- Perfectly Grilled Chicken
- Bistro Roast Beef
- Maple Bourbon Pork Loin
- Creamy Sun-Dried Tomato Salmon
- Honey Garlic Salmon
- Potato & Chive Crusted Cod
- Sliced Brisket (carving station) +\$2
- Stuffed Cheese Shells
- Slow roasted BBQ pulled pork

VEGETABLE SELECT ONE

- Roasted Vegetable Medley
- Green Beans w/Peppers
- Crispy Brussel Sprouts w/Bacon & Balsamic
- Broccoli with Browned Butter Parmesan Crumble
- Honey Glazed Carrots

STARCH SELECT ONE

- Garlic Mashed Potatoes
- Butter Parsley Potatoes
- Herb Roasted Potatoes
- Rice Pilaf

PASTA SELECT ONE

- Pasta Ala Vodka
- Baked Pasta w/Marinara
- 5 Cheese Mac'n Cheese

SOUP SELECT ONE

- Creamy Tomato Bisque
- Wedding
- Broccoli Cheddar

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LUNCH BUFFET PACKAGE - \$30

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

Includes:

- Plates, Flatware, Base-Level Linens
- Rolls w/butter

MAINS SELECT TWO

- Slow Roasted BBQ Pulled Pork
 - Perfectly Grilled Chicken
 - Bruschetta Chicken
- Roasted Italian Sausage with Peppers & Onions
 - Meatballs with Marinara

VEGETABLE SELECT ONE

- Green Beans w/ Peppers
- Honey Glazed Carrots
 - Buttered Corn

SIDE SELECT ONE

- Butter Parsley Potatoes
- Garlic Mashed Potatoes
- Herb Roasted Potatoes

COLD SIDE SELECT ONE

- Potato Salad
- Pasta Salad
 - Coleslaw
- Tossed Salad
- Caesar Salad

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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

Roasted Chicken Salad - Celery - Onion - Grapes

Club Croissant

Smoked Turkey Breast- Bacon- Lettuce & Tomato- Swiss- Roasted Red Pepper Aioli

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

Fiesta Chicken Wrap

Grilled Chicken Breast-Romaine Lettuce - Corn - Pico de Gallo - Avocado - Lime Crema
Sour Cream

Mediterranean Veggie Wrap

Hummus - Roasted Red Peppers - Romaine Lettuce - Cucumbers - Red Onions - Kalamata
Olives - Cheese - Greek Vinaigrette

SALADS SELECT ONE

Pasta Salad
Potato Salad
Tossed Salad
Caesar Salad

SOUP SELECT ONE

Wedding Soup
Broccoli Cheddar
Tomato Basil Bisque

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A P P E T I Z E R O P T I O N S

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

C H A R C U T I E R I E B O A R D

An assortment of cheeses, salami and crackers, beautifully arranged and ready to enjoy.

Small – Serves 17-25 • \$80

Large – Serves 42-50 • \$180

V E G E T A B L E P L A T T E R

Fresh broccoli, carrots, cherry tomatoes, peppers and cucumbers served with house-made ranch for dipping.

Small – Serves 17-25 • \$80

Large – Serves 42-50 • \$180

H O T D I P S E L E C T I O N

Spinach Artichoke Dip

Creamy spinach and artichoke dip served with fresh-made tortilla chips.

Serves 50-60 • \$140

Buffalo Chicken Dip

Creamy buffalo chicken dip served with fresh-made tortilla chips.

Serves 50-60 • \$150

M I N I Q U I C H E T R A Y

An assortment of Florentine, Garden Veggie, Lorraine and Monterey Jack mini quiches.

100 Pieces • Serves 40-50 • \$250

B A C O N W R A P P E D S C A L L O P S

Tender scallops wrapped in smoky bacon and baked until perfectly cooked.

100 Pieces • Serves 50 • \$400

S P A N A K O P I T A

Flaky phyllo pastries filled with a savory spinach and cheese mixture.

100 Pieces • Serves 40-50 • \$270



A P P E T I Z E R O P T I O N S

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

M O Z A R E L L A & P R O V O L O N E A R A N C I N I

Crispy risotto bites filled with mozzarella and provolone cheese, served with house-made marinara.

40 Pieces • Serves 20-25 • \$135

B R I E P H Y L L O B I T E S W I T H R A S P B E R R Y & A L M O N D

Flaky phyllo bites filled with creamy brie, raspberry and almond.

100 Pieces • Serves 45-50 • \$390

M I N I B E E F W E L L I N G T O N

Tender beef wrapped in flaky pastry for an elegant, bite-sized appetizer.

100 Pieces • Serves 45-50 • \$415

D E S S E R T S

Individual Red Velvet Cakes

Rich red velvet cakes with a classic cream cheese-style finish.

24 Individual Cakes • \$135

Strawberry Shortcake

A light, crowd-pleasing strawberry shortcake dessert.

Serves 40-55 • \$180

Salted Caramel Pretzel Brownies

Rich brownies topped with salted caramel and crunchy pretzel pieces.

60 Pieces • \$140

Assorted Cheesecakes

An assortment of Vanilla, Raspberry Swirl, Silk Tuxedo and Chocolate Chip cheesecakes.

56 Slices • \$200



BANQUET POLICIES & GUIDELINES

THE RIVER ROOM AT LOCK 4

Banquet Policies & Guidelines

To ensure a smooth and successful event, please review the following policies for all private events held in the River Room.

Reservation & Payment

A final guest count is required 10 days prior to your event.

The final guest count is considered the guaranteed minimum and is the number that will be billed.

Full payment is due at the time the final guest count is submitted.

Guest Minimum

Private events require a minimum food and beverage purchase equivalent to 25 guests.

Room Access

Your event includes three hours of exclusive use of the River Room.

You may arrive up to two hours prior to your event for decorating and setup by coordinating with the manager.

Additional event time may be available for an additional fee based on availability.

Outside Food & Beverage

Outside food and beverages are not permitted.

Celebration cakes are welcome with advance notice.

A \$2 per person cake plating fee applies if our team slices and serves your cake.

Decorations

Hosts are responsible for the setup and removal of all personal decorations.

Nails, tacks, glitter, confetti, and open flames (excluding Sterno) are not permitted. Any damage to the facility or excessive cleaning required after your event may result in additional charges.

Dietary Accommodations

Please notify us of any food allergies or dietary restrictions during your planning consultation.

While we make every effort to accommodate dietary needs, we cannot guarantee an allergen-free kitchen.

Additional Information

Separate checks are not available for food service during private events. Food and bar service may be billed separately if requested.

Bar packages, hosted bars, and limited tabs can be customized during your planning consultation.