



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

MAINS SELECT TWO

- Chicken Marsala
- Chicken Bruschetta
 - Lock 4 Chicken
- Bourbon Maple Pork Loin
- Sliced Bistro Roast Beef
- Slow Roasted BBQ Pulled Pork
 - Stuffed Cheese Shells
- Slice Brisket Carving Station +\$5

STARCH SELECT ONE

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

VEGETABLE SELECT ONE

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



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
- Bruschetta Chicken
- Lock 4 Chicken
- Beef Tips w/Mushroom Sauce
- Maple Bourbon Pork Loin
- Creamy Sun-Dried Tomato Salmon
- Honey Garlic Salmon
- Sliced Brisket (carving station)
 - 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
- Cheesy Potatoes
- Herb Roasted Potatoes
- Rice Pilaf

PASTA SELECT ONE

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

SOUP SELECT ONE

- Wedding
- Broccoli Cheddar
- Tomato Basil Bisque
- Loaded Potato



LUNCH BUFFET PACKAGE - \$30

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

Includes:

- Plates, Flatware, Base-Level Linens

MAINS SELECT ONE

- Slow Roasted BBQ Pulled Pork
 - Barbecue Chicken
 - Grilled Chicken
 - Bruschetta Chicken
 - Lock 4 Chicken
- Roasted Italian Sausage with Peppers & Onions
 - Meatballs with Marinara

VEGETABLE SELECT ONE

- Green Beans w/ Peppers
 - Honey Glazed Carrots
 - Buttered Corn
- Broccoli with brown butter crumbles

SIDE SELECT ONE

- Mac 'n' Cheese
- Roasted Potatoes
- Garlic Mashed Potatoes

COLED SIDE SELECT ONE

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

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 - Feta Cheese - Greek Vinaigrette

SALADS
SELECT ONE

Pasta Salad
Potato Salad
Lock 4 House Salad
Caesar Salad

SOUP
SELECT ONE

Wedding Soup
Broccoli Cheddar
Tomato Basil Bisque
Loaded Potato



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 \$6 PER PERSON

An artfully arranged selection of assorted cheeses, crackers, sliced salami, olives, and house tapenade – pleasantly presented for guests to enjoy as a light pre-meal offering.

V E G E T A B L E P L A T T E R \$4 PER PERSON

A fresh assortment of crisp carrots, peppers, cucumbers, cherry tomatoes, and broccoli, served with ranch dressing for dipping.

H O T D I P S E L E C T I O N \$5 PER PERSON

Choose one hot dip: Spinach Artichoke, Mexican Street Corn, or Buffalo Chicken. Served warm with fresh fried tortilla chips for dipping.

A D D O N S

- Additional Main +5pp
- Additional Stach +4pp
- Additional Vegetable +4pp
 - Add soup +4pp
 - Soda +3pp



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 \$2 per person 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 2 hours 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.