

CELEBRATE

*in*

STYLE

*Events by*  
RHC.

A close-up photograph of a hand holding a wooden tray with several glasses of beer. The glasses are filled with a golden beer topped with a white head of foam. The background is dark and out of focus, suggesting a bar or restaurant setting.

# CELEBRATE IN STYLE

At Events by RHC, we specialize in bringing your unique ideas and themes to life, transforming any festive vision into a magical reality.

Whether an intimate gathering for 30 or a grand celebration for 300, our culinary expertise and creative flair ensure every detail shines.

*let's begin...*



# CREATIVITY AT OUR HEART

Our in-house creative team brings your event to life with their approach to uniforms, menus, linens, creative display and service style. We craft unforgettable experiences, ensuring every detail enhances your vision.



# DELICIOUSLY DIFFERENT

Events by RHC is celebrated as the epitome of culinary excellence. We take pride in collaborating with you to create bespoke dishes tailored to any theme, embracing the opportunity to craft something truly exceptional.

# CANAPÉS



## SAVORY

### HOISIN GLAZED DUCK BREAST

*Japanese Mayonnaise, Crispy Wonton  
Cone (df)*

### PASTRAMI

*Crimson Cabbage Jam, Caraway Milk  
Bread*

### MAINE LOBSTER SALAD

*Celery, Preserved Lemon, Brioche*

### SMOKED TROUT MOUSSE TARTINE

*Fennel Jam, Everything Spice, Caraway*

### BEET TARTARE

*Whipped Goat Cheese,  
Grapefruit (v, gf)*

### HEIRLOOM SWEET POTATO

*Za'atar Tofu, Honeycomb, Pomegranate  
(vg, gf)*

## SWEET

### SAGE MACARON

*Pumpkin Buttercream (v, gf)*

### BUTTERNUT SQUASH WHOOPIE PIE

*Salted Caramel Buttercream (v)*

### PETITE APPLE TARTE TATIN

*Fennel Pollen (v)*

### BOUCHE DE NOEL CUPCAKE

*Whipped Mascarpone, Cocoa Nibs (v)*

### BOMBOLINO

*Cranberry Creme Anglaise (v)*

# BOWLS



## BOWLS

### **DUCK CONFIT**

*Orange Gastrique, French Beans,  
Duck Demi (gf, df)*

### **BAROLO BRAISED SHORT RIB**

*Parsnip Puree, Baby Potatoes,  
Horseradish Gremolata (gf)*

### **BLOOD ORANGE GLAZED HAM**

*Heirloom Carrots, Vanilla Braised  
Cranberries (gf, df)*

### **ROASTED DELICATA SQUASH**

*Lacinato Kale, Pomegranate,  
Shaved Pecorino, Mulled Cider  
Vinaigrette (v, gf)*

### **POACHED HEIRLOOM BEETS**

*Goat Cheese Fonduta, Crunchy  
Honeycomb, Hibiscus-quince  
Vinaigrette (v, gf)*

# THREE COURSE



## *Appetizer*

### **HARVEST WALDORF SALAD**

*Cider Braised Squash, Caramelized Figs, Celery Root Frites, Buttermilk Goddess (vg, gf)*

### **JERSEY GIRL BURRATA**

*Chicories, Butternut Squash Chow Chow, Pumpkin Seed Brittle (v, gf)*

## *Entrée*

### **LINE CAUGHT FLUKE**

*Sweet Potato Puree, Swiss Chard, Orange Wine Demi, Cranberry Marmalade (gf, df)*

### **SLOW ROASTED SCOTTISH SALMON**

*Blue Hubbard Squash Puree, Poached Turnips, Braised Greens, Champagne Emulsion (gf)*

## *Dessert*

### **S'MORES**

*Dark Chocolate Ganache, Toasted Meringue, Graham Feuilletine, Blood Orange Anglaise (v)*

### **POACHED PEAR CHARLOTTE**

*Candied Orange Sponge, Sage Bavarian Cream, Mulled Wine Reduction (v)*

# COCKTAILS



## CHEERS

### BEE'S KNEES

*Gin, Lemon, Honey, PomBeet*

### LOS BLANCOS

*Tequila Blanco, Lime, Ancho Reyes Verde, Jalapeño*

### THE MALUS

*Bourbon, Granny Smith, Spiced Bitters, Bubbles*

### NOT SO PIÑA

*Havana Club Añejo, Lime, Five Spiced Piña, Thai Coconut*

### CHARMED & DANGEROUS

*Vodka, Elderflower, Cucumber-Blackberry Blend, Bubbles*



# LIVE STATIONS



## A NOTE OF THEATRE

*Our live stations are expertly crafted to bring a sense of theatre and drama, creating a memorable finale to your event.*

*Some examples...*

HOLIDAY FAVORITES

GREENMARKET CHOP HOUSE

ITALIAN INDULGENCE

COMFORT CUISINE



# OPERATIONS & SERVICE

We have a trusted, expert team of event staff who ensure the highest quality service. Our planning team are experts in logistics and will advise on the best staffing levels to suit your venue and service style.

Events by  
**RHC.**

*start planning*

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