



WEDDING RECEPTION PACKAGE

Private tented waterfront patio areas for your wedding ceremony
Wooded riverfront grounds and gazebos
A dedicated event coordinator for pre-event and day-of support
Two personal bridal attendants for the duration of your day
A private bridal suite with champagne, refreshments, and snacks

A pre-ceremony experience for your guests with flavored champagne
A five-hour open bar with premium brand liquor and beer
Ability to create and include two signature drinks
Bottles of red & white wine on every table
Champagne toast for all guests

Selection of six butler passed hot and cold hors d'oeuvres
Chef's table of seasonal fruits, cheeses, and hot station
Three course plated dinner service
Four-tiered wedding cake prepared by our onsite pastry chef
Tableside or stationed coffee and tea service

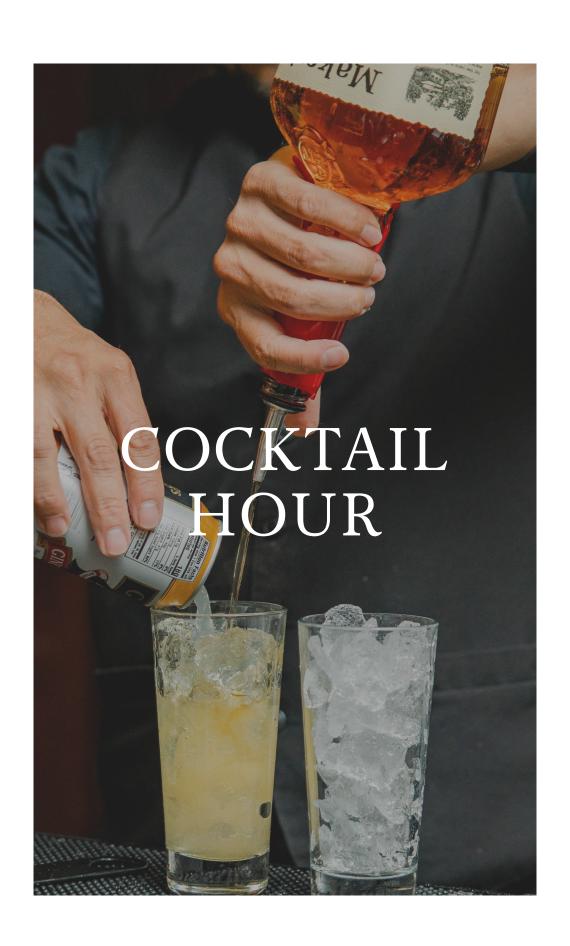
Choice of table linen and coordinating napkin colors

Table numbers

Blank Riverview place cards

Centerpieces of a glass hurricane, taper candle, and votive candles

www.riverviewcatering.com events@riverviewcatering.com 860-651-500





COCKTAIL HOUR

HAND PASSED HORS D'OEUVRES, select six

PORK BELLY MINI TACO topped with citrus slaw | (gf)
BEEF EMPANADAS with salsa sour cream
SAUTEED CHORIZO with fig reduction | (gf)
THICK CUT MAPLE BOURBON BACON
CRISPY POTATO PANCAKE with kielbasa and apple slaw

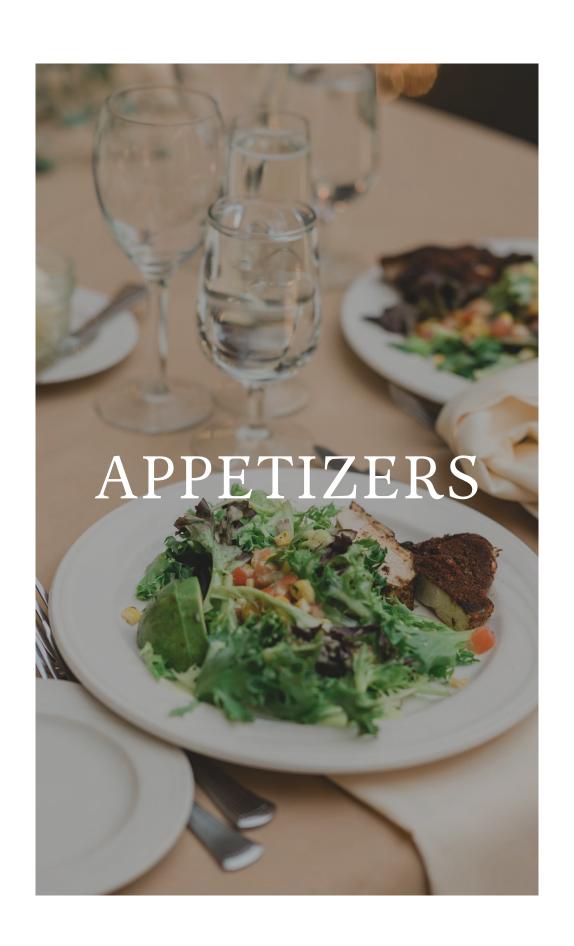
MINI NASHVILLE HOT CHICKEN SANDWICH with dill pickle SWEET CHILI CHICKEN with pineapple | (gf) SESAME CHICKEN with honey mustard sauce SHRIMP ESCABECHE with sriracha aioli | (gf) MINI CHESAPEAKE BAY CRAB CAKES with remoulade sauce YUZU MARINATED TUNA POKE in black sesame cone | (gf)

BROWN SUGAR GLAZED SCALLOPS wrapped in bacon I (gf)
SPANAKOPITA with sambuca honey
VEGETABLE SPRING ROLL with General Tso sauce
BLUE CHEESE AND CARAMELIZED ONION FLATBREADS with strawberry balsamic jam
PANCETTA AND ARUGULA CROQUETTE
FRIED GOAT CHEESE MEDALLIONS with a raspberry balsamic glaze

ASPARAGUS AND RED PEPPER ARANCINI with marinara sauce
DUCK SPRING ROLL with orange chili glaze
ROASTED MUSHROOM BRUSCHETTA
ASPARAGUS and asiago wrapped in phyllo
MEXICAN ELIOTE CORN in tostone cup
SOUTHWEST VEGETABLE ROLLS

+ SEASONAL CHEF'S TABLE

Cheese board with local & imported cheeses and spreads Seasonal fruits and crudité Chef's choice of 3 hot items Homemade red & white sangria





COMPOSED OPTION

SOCIAL OPTION | COMBINED APPETIZER COURSE

select one

Vine ripened tomatoes and fresh mozzarella over an arugula salad topped with a balsamic vinaigrette & basil oil duo with parmesan focaccia

Honey basil shrimp over mixed greens with dried cranberries, roasted chickpeas, and shaved watermelon radish with a lemon tahini vinaigrette

Traditional chicken Caesar salad topped with parmesan cheese and croutons

Breaded goat cheese with dried apricots and pistachios over a fennel and arugula salad topped with a raspberry vinaigrette

Avocado and blackened chicken over mixed greens with corn salsa and oven roasted tomatoes topped with a cilantro ranch dressing

Brown butter sweet potato gnocchi with pancetta, fennel, and basil

Rigatoni with sweet Italian sausage, broccoli rabe and roasted red peppers in a garlic oil

Campanella alfredo with grilled zucchini and Cajun shrimp or chicken

Roast carrot gnocchi with prosciutto, wilted arugula, whipped ricotta, and roasted pepitas

Penne ala vodka with grilled chicken and Swiss chard



TRADITIONAL OPTION

SALAD & PASTA COURSE

choose one of each Your first course will be preset on the table

Riverview house salad with balsamic or herbed Italian dressing $\ensuremath{\textit{or}}$ Classic Caesar salad with shaved parmesan cheese

TORTELLINI | FARFALLE | PENNE | CAMPANELLE

accompanied by your choice of sauce:

TOMATO BASIL | ALFREDO | ALA VODKA | BOLOGNESE





ENTREES

select three options & one vegetarian • advanced meal counts required select two options & one vegetarian • no advanced meal counts required

all entrees served with chef's selection of seasonal vegetables

ROSEMARY BUTTER SEARED FILET MIGNON

over roasted garlic mashed potatoes served with Riesling demi-glace topped with frizzled shallots

MAPLE BOURBON STEAK TIPS

over roasted garlic mashed potatoes

GRILLED HANGER STEAK

over roasted garlic mashed potatoes with a cilantro chimichurri drizzle

BRAISED BEEF SHORT RIB

over roasted garlic mashed potatoes with a cabernet bordelaise

SEARED MAPLE ANCHO MAHI MAHI

over lemon basmati rice and topped with tropical mango salsa

PAN SEARED ATLANTIC SALMON

over roasted corn risotto topped with julienne rainbow carrots & roasted garlic beurre blanc sauce

MISO GLAZED ATLANTIC SALMON

over Yakisoba noodles drizzled with orange honey and toasted black sesame seeds

SEAFOOD BOUILLABAISSE

traditional seafood ragu with shrimp, scallops, squid, and mussels with a sage tomato sauce, fennel, and leeks, served with a grilled baguette

^{*} Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



ENTREES

CLASSIC CHICKEN PICCATA

over risotto Milanese with a light lemon caper cream sauce

ROSEMARY AND SHALLOT CHICKEN

bone-in dry rubbed chicken breast over roasted garlic mashed potatoes and rosemary jus

ROASTED HALF CHICKEN

with lemon and garlic over roasted garlic mashed potatoes and rosemary jus

BRUSCHETTA CHICKEN

balsamic glazed French-cut chicken breast over fire roasted tomato risotto

VEGETARIAN & VEGAN ENTREES

EGGPLANT NAPOLEON I (Not Vegan or GF) gently breaded and layered with whole milk mozzarella over parmesan polenta topped with fresh marinara sauce

WILD MUSHROOM RAVIOLI I (Not Vegan or GF) brandy cream sauce with frizzled shallots and parsley

GRILLED CAULIFLOWER STEAK | (Vegan & GF)

Orange cilantro chimichurri drizzle over pigeon peas and rice

RATATOUILLE I (Vegan & GF)

portobello mushrooms, zucchini, oven roasted tomatoes and garbanzo beans over roasted spaghetti squash

When including vegetarian selection on invitation response card, please note it as "vegetarian available upon request"

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Menu items and prices are subject to change. Copyright 2024 The Riverview





WEDDING CAKE

Design your Wedding Cake by choosing one cake flavor and one filling from the list below, and then choose from our selection of cake designs!

FROSTING - Our cakes are iced & designed with Buttercream Frosting

*Additional \$1 per person

- Cakes -

Chocolate

Marble

White

Funfetti

Lemon

Fall Spice

Red Velvet

Coconut

Carrot (with or without nuts)*

Italian Almond*

- FILLINGS -

MOUSSES

Dark Chocolate
White Chocolate
Strawberry, Raspberry
Peanut Butter
Cookies & Cream
Dulce de Leche

PRESERVES

Raspberry, Apricot

CREAMS

Cream Cheese, Custard Cream
Cannoli Cream*

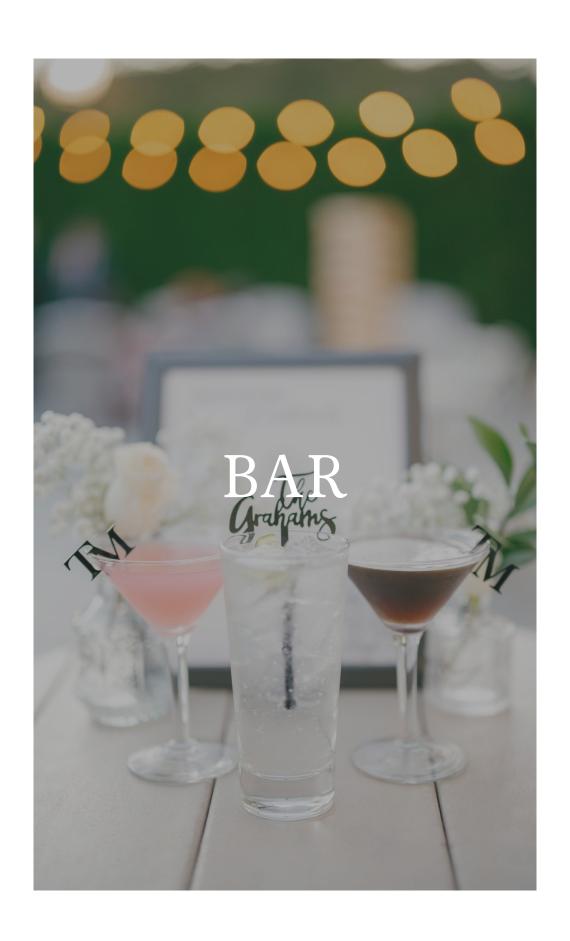
FURTHER CUSTOMIZATION

You are also welcome to do a cupcake tower with a cutting cake topper instead! Please ask for details!

We can accommodate almost any design request with additional charges that will be quoted by our Pastry Chef

If you choose to provide your own wedding cake, we are happy to substitute gourmet chocolate covered strawberries or an ice cream sundae bar!

We do not charge a "cake cutting fee".





PREMIUM OPEN BAR (INCLUDED)

WHISKEY & BOURBON

Jack Daniels Makers Mark Jameson Old Forester

SCOTCH

Dewar's Johnnie Walker Red

VODKA

Ketel One Tito's Smirnoff Vanilla Skyy Raspberry Deep Eddy Lemon Deep Eddy Sweet Tea Deep Eddy Ruby Red Deep Eddy Orange

TEQUILA

Exotico Blanco Exotico Reposado

RUM

Captain Morgan Spiced Malibu Bacardi Light

GIN

Tanqueray

CORDIALS

Disaronno Amaretto Bailey's Irish Cream Chambord Frangelico Kahlua Sambuca

LIQUEURS

Crème de Cacao (white & dark) Sour Apple Schnapps Peach Schnapps Triple Sec Blue Curacao

We have a strict no shots policy!

BEER

Budweiser
Bud Light
Heineken
Yuengling
Samuel Adams
Samuel Adams Seasonal
Non-Alcoholic Beer

GATO NEGRO WINE

Cabernet
Pinot Noir
Sauvignon Blanc
Pinot Grigio
Chardonnay
White Zinfandel *bar only*
Verdi: Sparkling wine

SODAS & JUICES

Coke & Diet Coke Sprite Ginger Ale Club Soda & Tonic Orange Soda Lemonade Cranberry Juice Orange Juice Pineapple Juice Grapefruit Juice Lime Juice

BAR STAPLES

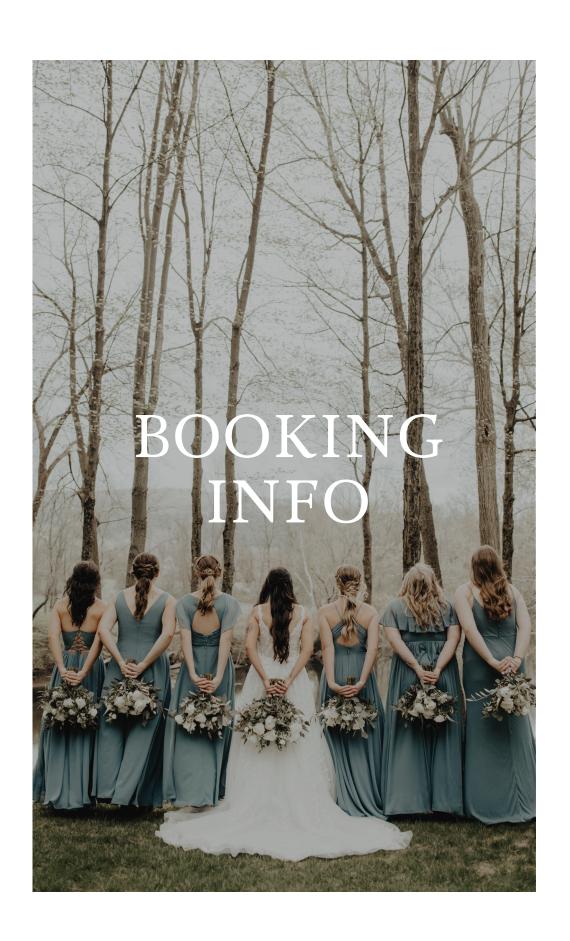
Grenadine Sour Mix Bloody Mary Mix Sweet & Dry Vermouth Simple Syrup Bitters

SIGNATURE DRINKS

Create up to 2 signature drinks with ingredients from this list! If we do not have an ingredient, you are welcome to supply it!

ADDITIONAL SELECTIONS

You are welcome to purchase items to be added behind the bar!





EVENT DEPOSIT SCHEDULE

Deposits can be made with cash, check or wire transfer We do not accept credit/debit cards for any payments Bookings 24+ months our will incur additional deposits

Event Bookings 18 months away

- \$2,000 Booking Deposit
- \$2,000 Second Deposit, due 15 months prior to event date
- 25% of contracted event total, due 12 months prior to event date
- 25% of contracted event total, due 6 months prior to event date
- Final Payment, due 7 banking days prior to event date

Event Bookings within 12 months

- \$2,000 Booking Deposit
- 25% of contracted event total, due 9 months prior to event date
- 25% of contracted event total, due 6 months prior to event date
- Final Payment, due 7 banking days prior to event date

Event Bookings within 9 months

- \$2,000 Booking Deposit
- 25% of contracted event total, due 3 months prior to event date
- Final Payment, due 7 banking days prior to event date

Event Bookings within 3 months

- 50% of contracted event total Booking Deposit
- Final Payment, due 7 banking days prior to event date

An operational fee of 20% and CT state sale and use tax will be added to all charges. This charge is used to offset the operational expenses associated with executing your event.

This is not a gratuity and will not be distributed to the employees that provide services to your guests. Gratuity is left to the discretion of the client and is customary for a job well done.

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^{*} Use of Grand Ballroom doubles \$2,000 deposits*

