



RIVERVIEW

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# WEDDING PACKAGE





## 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

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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

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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  
Tablesides or stationed coffee and tea service

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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](http://www.riverviewcatering.com)  
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860-651-500





# COCKTAIL HOUR

## COCKTAIL HOUR

### HAND PASSED HORS D'OEUVRES, *select six*

HEBREW NATIONAL FRANKS in a blanket with mustard

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 | *(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

A photograph of a restaurant table setting. In the foreground, a white plate holds a fresh salad with green and purple leafy vegetables, diced tomatoes, and corn. Next to the salad are two pieces of food: a white, breaded item and a darker, fried item. In the background, there are several clear glasses, some containing water, and another plate with food. The table is covered with a light-colored cloth. The word "APPETIZERS" is overlaid in white, serif, all-caps font across the center of the image.

# APPETIZERS

## COMPOSED OPTION

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### 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

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### 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

*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



## 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 BOUILLABAISSSE

*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 I (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.  
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# WEDDING CAKE





## 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

### 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!

*We have a strict no shots policy!*



# BOOKING INFO



## 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 out 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

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

*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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