



RIVERVIEW

The Riverview provides a private and beautiful waterfront setting with intimate views of the Farmington River, capturing the beauty of Connecticut and bringing glamour and elegance to your reception. Outside, your guests can relax in our waterfront setting under two completely private tented patios and enjoy the fully landscaped grounds and gazebos. While our stunning ballroom and sweeping water views make this location second to none, what truly sets us apart is our service.

RIVERVIEW WEDDING PACKAGE

Private Tented Waterfront Patio Areas for your Wedding Ceremony
A Dedicated Event Coordinator for Pre-Event and Day-Of Coordination
Two Personal Bridal Attendants for the Duration of the Event
Your Own Private Bridal Suite with Refreshments
Five Hour Open Bar Service with Premium Brand Liquor and Beer
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 Chaffered Samplers
Three Course Plated Dinner Service
Tiered Wedding Cake Prepared Onsite by our Pastry Chefs
Choice of Table Linen and Coordinating Napkin Colors
Directional Cards for Inclusion in Invitations, Seating Cards and Table Numbers
Centerpieces of Hurricanes and Votive Candles

A deposit of \$1,000 secures your date at the time of contract

A deposit of \$2,000 secures your date at the time of contract for events booked within 8 months



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COCKTAIL HOUR

hand passed hors d' oeuvres • select six

Hebrew National Franks in a Blanket with Mustard

Spanakopita with Sambuca Honey

Vegetable Spring Roll ~ General Tso Sauce

Asian Marinated Crispy Pork Belly and Fresh Watermelon (gf)

Scallop Escabeche with Pickled Red Onion (gf)

Blue Cheese and Caramelized Onion Flatbreads with Strawberry Balsamic Jam

Chorizo and Garlic on Toasted Parmesan Crisp with Maple Aioli (gf)

Crab Salad with Apple Braised Leeks on Plantain Chip (gf)

Mini Chesapeake Bay Crab Cakes with Remoulade Sauce

Shaved Duck with Asian Slaw on Crispy Wonton

Pepper Crusted Sirloin with Horseradish Aioli

Beef Empanadas with Salsa Sour Cream

Mini Corned Beef Reuben's with Whole Grain Mustard

Seared Tuna with Chinese Five Spice on Pineapple (gf)

Antipasto Skewer with Olive, Sundried Tomato, Artichoke & Mozzarella (gf)

Fried Goat Cheese Medallions in a Raspberry Balsamic Glaze

Smoked Salmon with Crème Fraiche on Carved English Cucumber (gf)

Spicy Braised Beef Corn Cakes with Queso Fresco Crème (gf)

Chicken Sate in a Spicy Peanut Sauce (gf)

Brown Sugar Glazed Scallops Wrapped in Bacon (gf)

Duck Confit Profiteroles with Broccoli Slaw

Wild Mushroom Arancini with Sauce Marinara

Crispy Potato Pancake with Kielbasa and Apple Slaw

Sesame Chicken with Orange Mustard Sauce

Caprese Crostini

Asparagus in Phyllo

seasonal chef's table

Local & Imported Cheeses and Seasonal Fruits

Array of Salads, Dips and Spreads

Chef's Choice of Hot Chaffered Items

Homemade Sangria



COMPOSED OPTION

social option • combined appetizer course • select one

Vine Ripened Tomatoes and Fresh Mozzarella, over an Arugula Salad with
a Balsamic Vinaigrette & Basil Oil Duo and Parmesan Focaccia

Traditional Caesar Salad with Grilled Chicken or Shrimp Topped with Parmesan Cheese

Mediterranean Trio with Grilled Chicken or Shrimp over a Mixed Greens Salad
with a Citrus Vinaigrette

Warm Goat Cheese, Pistachio Nuts and Dried Apricots over a Fennel and Arugula Salad
with an Acai Champagne Vinaigrette

Bacon and Scallop Agnolotti with Wilted Arugula, Crispy Pancetta and Thyme Brown Butter

Rigatoni with Sweet Italian Sausage, Broccoli Rabe and Roasted Red Peppers in a Garlic Oil

Penne ala Vodka with Grilled Chicken and Swiss Chard



APPETIZER AND SALAD

traditional option • select one appetizer + salad

Tri-Color Ravioli, Tortelloni, Orecchiette or Penne Pasta

Accompanied by your choice of sauce:

Fresh Tomato Basil, Alfredo, ala Vodka or Bolognese

Seasonal Soup *ask about selections

+

Riverview House Salad with Balsamic Dressing

Classic Caesar Salad with Shaved Parmesan



ENTREES

all entrees served with chef's selection of seasonal vegetables

select two options plus vegetarian • no advanced meal counts required

OR

select three plus a vegetarian • meal counts required

GRILLED FILET MIGNON

over Roasted Garlic Mashed Potatoes served with Riesling Demi Glace
topped with Frizzled Shallots

GRILLED HANGER STEAK

over Roasted Garlic Mashed Potatoes with a Walnut Pesto
and a Sprinkle of Maple Salt

BLACKENED SWORDFISH STEAK

over Roasted Garlic Mashed Potatoes
topped with Red Pepper Cream Sauce

PAN SEARED ATLANTIC SALMON

over Sweet Corn Risotto
topped with Julienne Rainbow Carrots & Roasted Garlic Beurre Blanc Sauce

MUSTARD CRUSTED HALIBUT

over Parsnip Puree
with a Fennel Orange Gastrique and Arugula Salad

SEAFOOD VOL AU VENT

Puff Pastry filled with Jumbo Shrimp, Scallops, Maine Lobster
and Crabmeat in a Creamy Sauce

GRILLED BONE-IN PORK PORTERHOUSE

over Rosemary Bread Stuffing
topped with a Roasted Shallot Veloute

CRISPY CHICKEN PICCATA

over Rice Medley
with a Light Lemon Caper Cream Sauce

ROSEMARY and SHALLOT CHICKEN

Bone-in Dry Rubbed Chicken Breast
over a Toasted Quinoa Cake and Rosemary Jus

CHICKEN ROULADE

Stuffed with Prosciutto, Provolone Cheese and Spinach
over Rice Medley and a Wild Mushroom Veloute



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

EGGPLANT NAPOLEON (V)

Gently Breaded and Layered with Whole Milk Mozzarella
over Parmesan Polenta topped with Fresh Tomato Basil Sauce

RATATOUILLE (Vegan)

Portobello Mushrooms, Zucchini and Garbanzo Bean Ratatouille
over Fresh Corn and Asparagus Polenta



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!

Cake is served along with fresh brewed coffee and a selection of teas.

Cakes

Chocolate
Marble
Yellow
White
Lemon
Funfetti
Spice
Red Velvet
Coconut*
Chocolate Stout*

**Additional \$1 per person*

Fillings

Dark Chocolate Mousse
Strawberry Mousse
Raspberry Mousse
Peanut Butter Mousse
Cappuccino Mousse
Passion Fruit Mousse
Crème de Menthe
Raspberry Preserves
Cream Cheese
Custard Cream
Cannoli Cream*

**Additional \$1 per person*

FURTHER CUSTOMIZATION

Our cakes are iced and designed with buttercream frosting.

You are also welcome to do a cupcake tower, please ask for details!

We can accommodate almost any design request, including fondant, with additional charges quoted by our Pastry Chef. All designs must be submitted for review two months prior to wedding.

If you choose to provide your own wedding cake, we are happy to substitute gourmet chocolate covered strawberries, one per cake plate, OR one platter per table.

Menu items and prices are subject to change.

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