



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 event. Outside, your guests can relax in our waterfront setting under your own 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.

SOCIAL EVENT PACKAGE

A Dedicated Event Coordinator for Pre-Event and Day-Of Coordination
Open Bar Service with Premium Brand Liquor and Beer
Bottles of Red and White Wine on Every Table
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
Plated Dessert or Dessert Station Prepared by our Pastry Chef
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



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COCKTAIL HOUR

hand passed hors d' oeuvres • select six

Hebrew National Franks in a Blanket with Mustard

Asian Marinated Crispy Pork Belly and Fresh Watermelon (gf)

Pepper Crusted Sirloin with Whipped Cherry Ricotta Spread and a Horseradish Aioli

Beef Empanadas with Salsa Sour Cream

Crispy Potato Pancake with Kielbasa and Apple Slaw

Pancetta Wrapped Roasted Brussels Sprouts with a Fig Balsamic

Duck Spring Roll with Orange Chili Glaze

Sweet Chili Chicken Skewers

Sesame Chicken with Honey Mustard Sauce

Shrimp Escabeche with Sriracha Aioli (gf)

Mini Chesapeake Bay Crab Cakes with Remoulade Sauce

Seared Tuna with Chinese Five Spice on Pineapple* (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

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

Fried Goat Cheese Medallions with Raspberry Balsamic Glaze

Asparagus and Red Pepper Arancini with Sauce Marinara

Bruschetta Crostini with Parmesan

Asparagus and Asiago Cheese in Phyllo

Southwest Vegetable Roll with Cilantro Aioli

seasonal chef's table

Local & Imported Cheese Display, Dips and Spreads

Seasonal Fruits, Crudit  and Crustini

Chef's Choice of Hot Chaffered Items to Include Hot Dip, Fried Calamari and More

Homemade Red & White Sangria



COMPOSED OPTION

social option • combined appetizer course • select one

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

Breaded Goat Cheese with Dried Apricots and Pistachios over a Fennel and Arugula Salad
with a Raspberry Vinaigrette

Herbed Feta Cheese over Romaine Lettuce with Grape Tomatoes, Cucumber,
Red Onion, Kalamata Olives and Pepperoncini with a Plum Tomato Vinaigrette

Traditional Chicken Caesar Salad Topped with Shaved Parmesan Cheese and Croutons

Avocado and Blackened Chicken over Mixed Greens with Corn Salsa and
Oven Roasted Tomatoes with a Cilantro Ranch Dressing

Campanelle Alfredo with Grilled Zucchini and Cajun Shrimp or Chicken

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

Tortelloni, Orecchiette or Penne Pasta

Accompanied by your choice of sauce:

Fresh Tomato Basil, Alfredo, ala Vodka or Bolognese

+

Riverview House Salad with Balsamic or Herbed Italian 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

ROSEMARY BUTTER SEARED 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 Cilantro Chimichurri
and a Sprinkle of Chardonnay Oak Salt

SEARED MAPLE CAJUN MAHI MAHI

over Lemon Basmati Rice and a Roasted Yellow Tomato Risotto

PAN SEARED ATLANTIC SALMON

over Roasted Yellow Pepper Risotto
topped with Julienne Rainbow Carrots & Roasted Garlic Beurre Blanc Sauce

HERB CRUSTED HALIBUT

over Parsnip Puree
with a Fennel Orange Gastrique and Arugula Salad

SEAFOOD VOL AU VENT

Jumbo Shrimp, Scallops, Maine Lobster and Crabmeat
Topped with a Flaky Puff Pastry in a Brandy Cream Sauce

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

CLASSIC CHICKEN PICCATA

over Risotto Milanese
with a Light Lemon Caper Cream Sauce

ROSEMARY and SHALLOT CHICKEN

Bone-in Dry Rubbed Chicken Breast
over a Roasted Garlic Mashed Potatoes and Rosemary Jus

BRUSCHETTA CHICKEN

Balsamic Glazed French Cut Chicken Breast
over Fire Roasted Tomato Risotto

CHICKEN ROULADE

Stuffed with Prosciutto, Provolone Cheese and Spinach
over Rice Pilaf 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 Marinara Sauce and Whipped Ricotta

RATATOUILLE (Vegan)

Portobello Mushrooms, Zucchini, Oven Roasted Tomatoes and
Garbanzo Bean Ratatouille over Spaghetti Squash

WILD MUSHROOM RAVIOLI (V)

Brandy Cream Sauce and Braised Leeks

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DESSERT

plated dessert options

GRILLED LEMON POUND CAKE

With Fresh Fruit and Champagne Sabayon Sauce

TIRAMISU

Layers of Espresso-Soaked Sponge Cake and Sweet Mascarpone Mousse,
Dusted with Cocoa Powder, and Drizzled with Crème Anglaise

ITALIAN ALMOND CAKE

Almond Cake Dusted with Powered Sugar
with Fresh Strawberries and Chantilly Cream



signature trio options

New York Style Cheesecake, Chocolate Ganache Covered Brownie,
and Chocolate Dipped Strawberry with a Strawberry Coulis Drizzle

Lemon Cheesecake with Fresh Lemon Curd,
Fresh Sliced Kiwi and Raspberry with Kiwi Coulis Drizzle

Fresh Fruit Tart, Passion Fruit Mousse, and a French Macaron
with Passion Fruit Coulis Drizzle



EVENT DEPOSIT SCHEDULE

- Bookings 18 plus months away
 - \$1,000 Booking Deposit (check or cash)
 - \$1,000 Second Deposit, Due 15 months prior to event date (check or cash)
 - \$2,000 Third Deposit, Due 12 months prior to event date (check or cash)
 - \$3,000 Fourth Deposit, Due 6 months prior to event date (check or cash)
 - Final Payment, Due 7 Banking Days prior to event date, and **must be certified check, wire transfer or cash. We do not accept credit/debit cards for any payments.**
- Bookings 10-18 months away
 - \$1,000 Booking Deposit (check or cash)
 - \$2,000 Second Deposit, Due 12 months prior to event date (check or cash)
 - \$3,000 Third Deposit, Due 6 months prior to event date (check or cash)
 - Final Payment, Due 7 Banking Days prior to event date, and **must be certified check, wire transfer or cash. We do not accept credit/debit cards for any payments.**
- Bookings 6-10 months away
 - \$2,000 Booking Deposit (check or cash)
 - \$3,000 Second Deposit, Due 6 months prior to event date (check or cash)
 - Final Payment, Due 7 Banking Days prior to event date, and **must be certified check, wire transfer or cash. We do not accept credit/debit cards for any payments.**
- Bookings within 6 months
 - \$2,000 Booking Deposit (check or cash)
 - Final Payment, Due 7 Banking Days prior to event date, and **must be certified check, wire transfer or cash. We do not accept credit/debit cards for any payments.**

** All deposits based on single ballroom reservation. Use of Grand Ballroom doubles deposits due* An operational charge of twenty percent (20%) will be added to all charges incurred by the Client. This is not a gratuity and is subject to sales tax at the prevailing rate. The charge is used to offset operational expenses associated with executing your event and will NOT be distributed to employees who provide services to guests. Gratuities are not included in any component of the operational charge and are left at, and in, the sole discretion of the Client.*

Menu items and prices are subject to change.

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