



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 comprehensive service.

RIVERVIEW WEDDING PACKAGE

- Private tented waterfront patio areas for your wedding ceremony
- 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 five-hour open bar 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
- Customizable four-tiered wedding cake prepared onsite by our pastry chef
- Tablesides or stationed coffee and tea service
- Choice of table linen and coordinating napkin colors
- Directional cards for invitations, table numbers, and blank place cards
- Centerpieces of a glass hurricane, taper candle, and votive candles





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)*

Braised beef short rib on a polenta crouton *(gf)*

Beef empanadas with salsa sour cream

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 cup with sushi rice *(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

Asparagus and asiago wrapped in phyllo

Southwest vegetable rolls

Sweet potato and goat cheese mousse *(gf)*

+

SEASONAL CHEF'S TABLE

Charcuterie board with local & imported cheese, meats, and spreads

Seasonal fruits, crudité and crostini

Chef's choice of hot chaffered items including 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 topped with a balsamic vinaigrette & basil oil duo with parmesan focaccia

Kale with grilled eggplant and artichokes, roasted tomatoes and crumbled feta cheese topped with a plum tomato 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

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

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

Campanelle alfredo with grilled zucchini and Cajun shrimp or chicken

Penne ala vodka with grilled chicken and Swiss chard



TRADITIONAL OPTION

Appetizer & Salad
select one of each

Tortellini • Farfalle • Penne • Campanelle

accompanied by your choice of sauce:

Tomato basil • Alfredo • Ala vodka • Bolognese

+

Riverview house salad with balsamic or herbed Italian dressing

Classic Caesar salad with shaved parmesan cheese



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

Prime Rib of Beef

over roasted garlic mashed potatoes with au jus
(for events under 200 people)

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 a sushi rice cake
drizzled with orange honey and toasted black sesame seeds

Tuscan Cacciucco

traditional seafood ragu with shrimp, scallops, squid and
muscles with a sage tomato sauce and grilled baguette

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

Bruschetta Chicken

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



VEGETARIAN & VEGAN ENTREES

Eggplant Napoleon (*Not Vegan or GF*)

gently breaded and layered with whole milk mozzarella
over parmesan polenta topped with fresh marinara sauce

Wild Mushroom Ravioli (*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 (*Vegan & GF*)

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



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



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

CAKE FLAVORS

Chocolate, Marble, White, Lemon,
Funfetti, Fall Spice, Red Velvet, Coconut

Carrot (with or without nuts) *(add \$1++pp)*
Italian Almond *(add \$1++pp)*

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 *(add \$1++pp)*

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".



Event Deposit Schedule

*We do not accept credit/debit cards for any payments
Bookings 24+ months our will incur additional deposits*

Bookings 18-23 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 (certified check, wire transfer or cash)

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 (certified check, wire transfer or cash)

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 (certified check, wire transfer or cash)

Bookings within 6 months

- \$2,000 Booking Deposit (check or cash)
- Final Payment, due 7 banking days prior to event date (certified check, wire transfer or cash)

** Use of Grand Ballroom doubles deposits due**



**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.*

Menu items and prices are subject to change.

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