



RIVERVIEW

SOCIAL EVENT PACKAGE

CUSTOMIZE YOUR PERFECT CELEBRATION



ANNIVERSARY, RETIREMENT PARTY, VOW RENEWAL,
WHATEVER MILESTONE YOU WANT TO CELEBRATE,
SEE HOW WE CAN TRANSFORM YOUR DREAM INTO REALITY!





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 comprehensive service.

RIVERVIEW SOCIAL PACKAGE

A dedicated Event Coordinator for pre-event and day-of support

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 dishes

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





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 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





APPETIZER

COMPOSED

2 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

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

Campanella alfredo with grilled zucchini and Cajun shrimp or chicken

Penne ala vodka with grilled chicken and Swiss chard



TRADITIONAL

3 course

select one of each

Tortellini ~ Orecchiette ~ Penne pasta
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





ENTREES

select two proteins & one vegetarian option ~ no advanced meal counts required

select three proteins & one vegetarian option ~ advanced meal counts required

All entrees are 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 guests)

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 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 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



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





ENTREES

VEGETARIAN & VEGAN

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

Eggplant Napoleon (Vegetarian)
gently breaded and layered with whole milk mozzarella
over parmesan polenta topped with fresh marinara sauce

Wild Mushroom Ravioli (Vegetarian)
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 bean ratatouille over
spaghetti squash





DESSERT

Choose one



Chocolate Raspberry Swiss Roll (gf)

Chocolate sponge filled with raspberry mousse and topped with a white chocolate drizzle

Pear Tart

White chocolate mousse topped with thinly sliced pears, pomegranate seeds, and white chocolate shavings

Banana Split Napoleon

Layered chocolate, strawberry, and banana mousses topped with a maraschino cherry

Mini Dessert Trio

Apple galette, tuxedo chocolate cake, and raspberry marble cheesecake

Cookie Platters

An assortment of cookies with two trays placed on every table





EVENT DEPOSIT SCHEDULE

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

** Use of Grand Ballroom doubles deposits due**

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)



*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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