RIVERVIEW

WEDDING PACKAGE



RIVERVIEW

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

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

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
Tableside or stationed coffee and tea service

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
events@riverviewcatering.com
860-651-500



COCKTAIL HOUR

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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


APPETIZERS

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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

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

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TRADITIONAL OPTION

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

RIVERVIEW

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 BOUILLABAISSE
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*

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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 | *(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

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

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Menu items and prices are subject to change.
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WEDDING
CAKE

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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".


BAR
Grahams

RIVERVIEW

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

We have a strict no shots policy!

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!



BOOKING INFO

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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 our 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 22% 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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