



ENHANCEMENTS

Customized enhancement ideas are always welcomed, but here are a few of our favorite additions to the menu!

BEVERAGE

PRE-CEREMONY BEVERAGE STATION

\$3.50 per guest

Lemonade, Fresh Brewed Iced Tea with Mint, and Lemon Water

-or-

Coffees, Spiced Russian Tea and Flavored Chocolate Truffle Cocoa

-or-

Mimosas or Champagne passed to guests \$4.00 per guest

PROSECCO UPGRADE FOR TOAST

\$2 per person

Upgraded Wines Available – Ask your Sales Manager for Details!

FRESH FRUIT GARNISH FOR THE CHAMPAGNE TOAST

\$1.00 per person

RIVERHOUSE SANGRIA

\$2.50 per guest

House-Made Sangria as your Signature Cocktail available during cocktail hour and all night at the bar!

CAPPUCCINO AND ESPRESSO TABLE

\$6.00 per guest (*please reserve early...*)

A welcomed enhancement to a Venetian Table or Dessert Station

100 Person Minimum Applies

OUTSIDE BAR FOR COCKTAIL HOUR

\$650.00

Your satellite bar will include our house wines, premium liquors and beer

Ensure all your guests will enjoy the outside balcony by providing a beverage station for their convenience during cocktail hour

RECEPTION EXTENSION

\$500.00 per hour, \$250.00 for half hour
(Maximum of 6.5 hour total reception time – Food & Beverage Not Included – See Below)

EXTRA HOUR OF BAR & SNACKS

After 5 Hour Reception

6th Hour -\$10.00 pp For Open Bar & Late Night Snack

Please note, last call 15 minutes prior to the end of the wedding

Late night snack choices- chickie nuggie bar, mini hot dog bar, or french fry bar

OR

6th Hour- \$4.50 pp For Non- alcoholic Bar & Late Night Snack

\$3.50 pp for ½ hour of Bar, No Food

*Please note, bar options are limited to a total of 6 hours

TREATS IN THE SUITES

Give your bridal party a special treat in the suites before you say “I-do!”

CHARCUTERIE BOARD

\$14 per person

Assorted Cheeses & Cured Meats

Toasted Baguette

CHICKEN TENDERS

\$6 per person

Served with French Fries

Ketchup & Chipotle Aioli

HUMMUS PLATE

\$5 per person

Warm Pita & Assorted Vegetables

WRAPS & CHIPS

\$10 per person

(Choice of Two Varieties)

Ham, Cheddar, Lettuce & Tomato

Roasted Vegetable, Chipotle Aioli, Balsamic Glaze

Pepperoni, Capicola, Provolone, Lettuce, Banana Peppers

Turkey, Provolone, Roasted Peppers, Herbed Aioli

Served with Potato Chips

COCKTAIL HOUR

SEAFOOD RAW BAR

\$15.00 per guest

Clams and Oysters on the Half Shell, Jumbo Gulf Shrimp
Lemon Slivers, Mignonette & Horseradish Cocktail Sauce

Let us include an amazing ice sculpture- \$450+

SHRIMP COCKTAIL

Added to Your Cocktail Hour Station

\$2.95 per piece with Lemons & Horseradish Cocktail Sauce

SUSHI BAR

\$15.00 per guest

An assortment of rolls & sashimi prepared by an experienced sushi chef in front of your guests

GRILLED SHRIMP

\$7.00 per guest

Hot off the grill your guests will enjoy Shrimp Skewers
over a Citrus Glazed Jicama and Pineapple Slaw

COCKTAIL HOUR PASTA STATION

\$4.00 per guest

(No Charge if In Lieu of Served Appetizer Course)

Choose from a wide variety of Pasta and Sauces

served with Shaved Parmesan Cheese, Red Pepper Flakes and Garlic Bread Bites

Include two pastas and sauces for an additional \$2.00 per guest

SMASHED POTATO BAR

\$6.00 per guest

Your two choices of Roasted Garlic, Sweet Potato & Red Bliss Smashed Potatoes

Served with Sour Cream, Bacon Crumbles, Butter, Chives, Peas, Broccoli, Cheddar Cheese and Gravy

CARVING STATION

\$5.00 - \$10.00 per guest

Choose from Roasted Breast of Turkey, Grilled Asian Flank Steak, Honey glazed Ham with Pineapple, Pork Loin, or Beef Tenderloin

Add a side of mashed potatoes for \$1.50 per guest

L A T E N I G H T

GRILLED CHEESE

\$4.50 per guest

Choice of Two on Texas Toast:

Classic American; Hardwood Smoked Bacon & Pepper Jack;

Mushroom Swiss; Pepperoni & Provolone

Served with Roasted Tomato Bisque

PIZZA BAR

\$5.00 per guest

Choice of Two:

Traditional Cheese; Crispy Bacon; Classic Pepperoni; Sausage, Peppers & Onions; Prosciutto & Arugula; Shroom

**Cauliflower Crust Available at Additional Cost

BREAKFAST SANDWICHES

\$4.00 per guest

Choice of Two:

Sharp Cheddar & Bacon; Virginia Ham, Bell Peppers & Onion;

Sausage & Broccoli; Sautéed Spinach & Mushroom;

Served on Toasted English Muffins with American Cheese

STEAMED HUMMEL HOT DOGS

\$4.00 per guest

With All the Fixins

CHEESEBURGER SLIDERS

\$5.50 per guest

Served with fries on a station for your guests to load up with all the toppings

CHICKIE NUGGIE STATION

\$5.00 per guest

Breaded Chicken Nuggets with French Fries and a Variety of Dipping Sauces

Ketchup, BBQ, Sweet Chili, Honey Mustard, Ranch, Buffalo

FRENCH FRY STATION

\$4.00 per guest

Waffle, Seasoned Crinkle, and Sweet Potato Tater Tots

And let us provide all the toppings...

Ketchup, Beer Cheese Fondue, Garlic Aioli, Sour Cream & Chipotle Aioli

FRIED CHEESE RAVIOLI

\$5.00 per guest

Marinara, Basil Pesto & Creamy Ranch Dipping Sauces

STREET TACOS

\$6.00 per guest

Select 2 For Your Guests To Enjoy

Marinated Beef- Lime Infused Peppers & Tomatillo Sauce

Roasted Pork- Caramelized Onions & Chipotle Cream

Cilantro Chicken-Southwest Black Bean Corn Salsa & Avocado Chipotle Ranch

Vegan "Sausage"- Garlic White Bean Puree & Roasted Corn Salsa

Chef Attended Option-\$100 Fee

MINIATURE FRIED DOUGH STATION

\$4.00 per guest

Marinara & Grated Parmesan; Cinnamon Sugar & Powdered Sugar

S W E E T T R E A T S

ICE CREAM SUNDAE BAR

\$7.50 per guest

Your choice of two ice cream flavors and an assortment of toppings for your guests to choose from
Chocolate Chips, Crushed Oreos, M&Ms, Maraschino Cherries, Sliced Strawberries, Hot Fudge, Gummy Bears,
& Fresh Whipped Cream

VENETIAN TABLE

\$9.00 per guest

Cakes, Italian cookies and pastries, Chocolate Covered Strawberries and a grand assortment of mini desserts

WARM CHOCOLATE CHIP COOKIES AND MILK SHOOTERS

\$2.75 per guest

GOOD HUMOR ICE CREAM TRUCK

\$6.00 per guest

An Old Fashioned Ice Cream Truck Pulls Right Up Front for Guests to Order from a Variety of Options!

ICE CREAM SANDWICHES

\$3.75 per guest

House-made Chipwich Ice Cream Sandwiches- Two Chocolate Chip Cookies with Vanilla Ice Cream

DOLCE VITA GELATO BAR

\$6.00 per guest

Choose 4 homemade Gelato Flavors served in a classic Gelato Cart

WAFFLE STATION

\$4.50 Per Person

Pearl Sugar Waffles

Add Your Own Toppings: Sliced Strawberries, Chocolate Chips, Fresh Whipped Cream,
Warm Maple Syrup, Chocolate Sauce, Blueberry Compote

T O – G O I T E M S

A great favor alternative!! Give your guests a snack for the road... provide your own wedding labels if you like!

White bags of goodies in baskets as guests leave...

WARM CHOCOLATE CHIP COOKIES - \$2.50 per guest

WARM GIANT PRETZEL STICKS - \$2.50 per guest

Served with French Fries in a Small Boat:

MINI HOT DOGS - \$3.50 per guest

CHICKEN FINGERS - \$4.00 per guest

DECOR & EVENT

CUSTOM ICE SCULPTURES

Beginning at \$400.00

Accent any table with an ice sculpture or carving

DECORATIVE WHITE PEDESTALS

Dress Up your ceremony space with our white pedestals for your floral arrangements

\$25.00 per pair

CHAIR COVERS AND CUSTOM TABLECLOTHS

Accent the room with custom chair covers.

Several selections of tablecloths and sashes in your colors to accent your color scheme.

Please contact your Sales Manager for options and pricing.

GOLD, SILVER OR RED CHARGER PLATES

\$1.00 per guest

Place your favor, menu or napkin atop a beautiful gold silver, or red charger plate.

An inexpensive way to enhance your table.

TWO COPPER HEATERS

For your guests to enjoy on the back deck

\$325.00 for five hours

All prices are subject to 22% service charge and CT State Tax.

Prices are subject to change without notice....

If there is an additional service or enhancement that you are interested in please call our office. 860-345-4100