



WEDDING RECEPTION

in the terrace room

CEREMONY INFORMATION

(optional, at an additional cost)

Terrace Location *or* Garden Location

(Garden also available for cocktail hour at an additional cost)

These rates include the space and set-up of chairs only; white chairs provided for Garden; standard café chairs for Terrace

COCKTAIL HOUR

One hour open bar featuring top shelf liquors
and a selection of four hors d'oeuvres served butler style.

FORMAL LUNCHEON *or* DINNER

A four-course luncheon or dinner with one appetizer, fish course, meat course, dessert and petit fours.

Wine, beer, assorted soft drinks, coffee and tea are included throughout the event.

Champagne to be pre-selected and charged per bottle on consumption.

Mixed drinks will be charged per drink on consumption after the cocktail hour.

LUNCH

12:00pm to 4:00pm

(Optional ceremony to begin at 11:30am)

DINNER

6:00pm to 11:00pm

(Optional ceremony to begin at 5:30pm)

prices vary seasonally, please inquire

plus 20% administrative charge (NOT gratuity) and 8.875% sales tax

Maximum of 80 guests with in-room dancing using round tables

(indoor/outdoor options available for additional guests)

Maximum of 100 guests without dancing using round tables

(indoor/outdoor options available for additional guests)

Food and beverage minimums range from \$6,000.00 to \$20,000.00.

Please inquire regarding a specific date for more information.

* Includes a fruit and cheese display during cocktail hour and a champagne toast with Heidsieck Blue Top Monopole champagne

On Mondays through Thursdays, special rates may be available.

HORS D'OEUVRES SELECTION

served butler style – please choose four

MUSHROOM, TRUFFLES & VEGETABLES

Asparagus and Parmesan Strudel
Grilled Artichoke “Hummus” Candied Lemon, Crisp Crouton
Goat Cheese Crostini, Nicoise Olive and Red Piquillo Pepper
Ginger Tempura Vegetable Skewers
Potato Pancakes, Rosemary, Fresh Apple Puree
Cauliflower “Mousseline” Caviar and Crème Fraiche
Mushroom and Edamame Spring Rolls, Sesame Dipping Sauce

SCALLOP, SHRIMP, LOBSTER, OYSTERS & CRAB

Crispy Marinated Salt & Pepper Shrimp
Taylor Bay Scallop Ceviche, Tomato and Coriander
Maryland Crabcakes, Avocado
Curried Lobster Salad, Crisp Lentil Wafer, Golden Raisins
Fresh Roasted Pumpkin and Lobster Tortellini, Crushed Amaretti cookies (Seasonal)
Crispy Oyster, Chive Potatoes, Sturgeon Caviar
Chilled Fishers Island Oysters on the Half Shell, Lemon ~ Pepper Granite

HOUSE SMOKED FISH & OCEAN FISH

Rare Seared Tuna, Wasabi-Seaweed Salad, Sesame Chili Oil
Smoked Rainbow Trout, Horseradish, and Dill
Smoked Salmon Croquette, Caper, Cornichon and Dijon
Smoked Salmon, Crème Fraiche, Caviar, Warm Corn Blini

FOIE GRAS, ORGANIC CHICKEN & DUCK

Chicken Quesadilla, House Spice Rub, Pepper Jack Cheese
Truffled Chicken Salad in Crisp Pastry
Chicken Skewer, Fresh Cider “Barbeque” Sauce
Chicken Skewer, Thai Peanut Sauce
Crispy Duck Breast, Cracked Green Pepper, Seasonal Fruit Glaze (Fig, rhubarb, cherry, apricot)
Foie Gras Roulade, Fig and Port Jam, Toasted Brioche
Black Pepper Profiterole, Foie Gras Mousse, Port Wine Reduction
Spiced Gingerbread, Foie Gras Mousse, Pear Marmalade (Seasonal)
Deviled Quail Egg, Sturgeon Caviar
Duck Prosciutto and Seasonal Melon

BEEF, LAMB & PORK

Suckling Pig, Vanilla Bean Sweet Potato, Toasted Marshmallow
Baby Lamb Chops, Mint-Mustard Seed Glaze
Prime Sirloin Skewers, Pinot Noir Glaze, Shaved Roquefort Cheese
Raw Steak Tartare, Classic Garniture, Crostini Crouton
Smoked Prosciutto and Teleggio Crostini, Onion ~ Basil Marmalade
Chorizo Sausage In a Blanket, Saffron ~ Mustard Dipping Sauce
Bacon Wrapped Dates, Stuffed with Marcona Almonds

APPETIZER SELECTION

please choose one

Chilled Vegetable Gazpacho
avocado salad, crisp cumin tortilla

Lobster Consommé
lobster wontons, fresh soy beans, sliced scallions

Savory Roasted Onion Flan
in eggshell with sautéed foie gras
sweet & sour shallots

Corn Flan with House Smoked Salmon Hash
served in eggshell, toasted brioche baton

Wagyu Steak Tartare
hand cut kobe style beef, quail egg yolk,
Cognac gelée, traditional garnish and toast points

Roasted Quail
creamy sage polenta, fig marmalade, natural jus

Maryland Crabmeat Cake
avocado salad, smoked chili vinaigrette

Crisp Pacific Oysters in their Shells
Thai spiced vegetable salad, sesame dressing

House Smoked Salmon
smoked salmon tartar, Sturgeon caviar
warm cornmeal Blini

Hot Smoked Rainbow Trout
fingerling potato salad
horseradish ~ trout caviar sauce

Corn and Clam "Chowder"
smooth corn soup with fresh clams, chive
smoky bacon Julienne

Roasted Butternut Squash Soup (Seasonal)
apple Brandy sabayon, toasted spiced pumpkin
seeds

Wild Seasonal Mushroom Risotto
black truffle essence and chive

Sautéed Shrimp Risotto
oven roasted vine ripe tomatoes, basil oil

Handmade Maine Lobster Ravioli
light lobster cream, fresh herbs

Fresh Brooklyn Made Mozzarella Filled Ravioli
roasted vine tomato, purple basil

Handmade Cavatelli Pasta
slow roasted pork shoulder, black truffles

River Café Classic Caesar
warm peppered croutons
shaved Parmigiano-Reggiano

Butterleaf (Bibb lettuce)
red wine and shallots vinaigrette
"Boscetto al Tartufo" (black truffle cheese)
golden Brioche croutons

Arugula Salad
aged balsamic vinaigrette
marinated and roasted Portobello mushrooms
baked goat cheese

Fresh Melon and Prosciutto Salad (Seasonal)
curly Frisée, cider vinaigrette

Hearts of Romaine
creamy buttermilk dressing
seasonal vegetables, French Feta cheese

Curly Frisée Country Salad
fresh cider vinaigrette, poached pear
maple glazed bacon, toasted walnuts,
goat cheese fondue

Asparagus Soup
crème fraiche, asparagus tips, fines herbs

Lobster and Scallop "Chowder"
poached lobster, Maine Sea scallops
Yukon gold potatoes, fresh herbs

FISH COURSE SELECTIONS

please choose one

Rare Seared Big Eyed Tuna
roasted peppers, toasted couscous, aged sherry vinegar and
red pepper vinaigrette

Scottish Salmon Fillet
fresh seasonal vegetables, saffron beurre blanc

Poached Maine Lobster (supplement charge)
cucumber ribbons, Key lime and hearts of palm vinaigrette

Marinated Black Cod
miso dusted, vegetable ~ Basmati stir fry, ginger vinaigrette

Crisp Soft Shell Crabs (seasonal)
spiced vegetable slaw, mint, coriander, lime

Chilean Sea Bass Fillet
shaved fennel, Asian pear, ginger citrus vinaigrette

Sautéed Maine Sea Scallops
taro root puree, fresh hearts of palm, citrus vinaigrette

MEAT, POULTRY and GAME COURSE SELECTIONS

please choose one

Roasted Tenderloin of Certified Angus Beef
whipped Russet potatoes, mushroom "Chasseur" sauce

Colorado Rack of Lamb
couscous with Merguez sausage, garden peas and ginger,
lavender honey glaze

Sautéed Veal Medallion
Parmigiano Reggiano risotto cake, rich red wine sauce, French green beans

Crisp Duck Breast
whipped sweet potatoes with fresh vanilla bean, wild red currant sauce
glazed baby carrots

Cervena Venison Loin
chestnut spaetzle, root vegetables, lingonberry sauce

Pan Roasted Squab Breast
confit leg, parsnip puree, black truffle sauce

DESSERT SELECTIONS

please choose one

Baked Alaska
vanilla bean ice cream,
chocolate devil's food cake
topped with meringue foster sauce & sliced bananas

Chocolate Melt Away Cake
molten dark chocolate cake, berry compote and
Brooklyn Ice Cream Factory
vanilla ice cream

Classic Crème Brulée
vanilla bean brulée, with fresh raspberries

Chocolate Marquise Brooklyn Bridge
Brooklyn Ice Cream Factory vanilla ice cream
(supplemental charge)

Sorbet Selection of the day
fresh Seasonal fruit sorbet

Blueberry ~ Almond Tart
Brooklyn Ice Cream Factory vanilla ice cream

Goat Cheese Cheesecake
Meyer lemon mousseline "crepe dentelle",
Meyer lemon~rosemary sorbet

Apple Tart Tatin
caramelized apples, green apple sorbet

Summer Berry Pudding
berry compote, angel food cake
whipped cream

WEDDING CAKE

Chocolate Devil's Food
chocolate mousse filling, fresh raspberries, dark chocolate glaze

Maple Orange Walnut
orange cream filling, fresh blackberries, orange buttercream

Lemon Chiffon Cake
lemon custard filling, berry compote, crème fraiche buttercream

Hazelnut Genoise
coffee mousse filling, mocha buttercream

Coconut Cake
lemon cream filling, marshmallow coconut icing

Red Velvet Cake
classic cream cheese icing

*All cakes are made on premises. We use the finest quality chocolate and ingredients.
Our pastry chef will be happy to work on any special request.*

An additional fee is charged for cake order if served instead of, or in addition to, dessert.

WINE SELECTIONS

please select one red and one white wine

*additional selections are available from the River Café's extensive wine list:
www.rivercafe.com/wine-program*

W H I T E

HOUSE WINES

(included in package pricing)

Pinot Grigio, Mezzacorona, Italy

Chardonnay, J. Lohr, California

Sauvignon Blanc, Wither Hills, Marlborough, New Zealand

PREMIUM UPGRADES

(supplemental price per bottle noted)

Chardonnay, Chablis, France \$26.00

Chardonnay, Heitz Wine Cellar, Napa Valley \$35.00

Dry Riesling, Dr. Konstantin Frank, Finger Lakes \$20.00

Sancerre, Pascal Jolivet, France \$40.00

R E D

HOUSE WINES

(included in package pricing)

Cabernet Sauvignon, Geysler Peak, California

Pinot Noir, Laetitia Estate, California

PREMIUM UPGRADES

(supplemental price per bottle noted)

Pinot Noir, Chassagne-Montrachet, Blain, France \$40.00

Bordeaux, Château Rochemorin, France \$40.00

Tempranillo, Murrieta Rioja Reserva, Spain \$35.00

Syrah, Polkura, Chile \$30.00

R O S E

Sancerre, Domaine Jean-Paul Balland, France \$36.00

S P A R K L I N G W I N E and C H A M P A G N E

*sparkling is not included in any packages;
please select one if desired*

Heidsieck & Co. Blue Top \$77.00

Louis Roederer, Brut \$98.00

Prosecco, Mionetto \$48.00

Michel Freres Rose Sparkling Wine, Brut \$47.00

Veve Clicquot, Brut \$120.00