



COCKTAIL RECEPTION
and
LUNCHEON
or
DINNER
in the terrace room

COCKTAIL HOUR
One hour open bar for the service of all premium brands of liquor 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.

LUNCHEON
12:00pm to 4:00pm

DINNER
6:00pm to 11:00pm

prices vary, please inquire

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

Food and beverage minimums apply.
Please inquire regarding a specific date for more information.
Maximum of 80 guests with in-room dancing using round tables
(indoor/outdoor options available for additional guests)
110 guests without dancing in-room
(indoor/outdoor options available for additional guests)

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, basil olive oil

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

Pear Salad
fresh cider vinaigrette, roasted Anjou pear
maple glazed bacon, toasted walnuts,
goat cheese fondue, curly frisée

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

sweet and sour butternut squash, sautéed Brussels sprout leaves

Poached Maine Lobster (supplemental charge)

cucumber ribbons, Key lime and hearts of palm vinaigrette

Marinated Black Cod

miso dusted, vegetable ~ Basmati stir fry, ginger vinaigrette

Soft Shell Crabs (seasonal)

crisp buttermilk crust, grilled ramp remoulade, chili pickled pineapple

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
individual dark chocolate cake,
vanilla bean ice cream, roasted banana caramel

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

Classic Crème Brûlée
vanilla bean brûlée, with fresh raspberries

Chocolate Marquise Brooklyn Bridge
Brooklyn Ice Cream Factory vanilla ice cream
(\$8.00 supplement)

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

CELEBRATION 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 butter-
cream

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.

REFERRALS

*The River Café's recommendations include,
but are not limited to, the following:*

FLOWERS

Seaport Flowers: amy@seaportflowers 718.858.6443

CAKE DESIGNER

*Classic cake styles in delicious flavors are available through the River Café's pastry department
if we cannot meet your needs, we recommend the cake designers below:*

Sylvia Weinstock 273 Church Street NY 212.925.6698

Ben Israel Ron Cakes 42 Greene Street NY 212.625.3369

MUSIC *

Pianist: Dom Salvador 516.883.8678

Jerry Austin: jerrytpt@hotmail.com 917.297.3100

Lapis Luna: Shawn Clark: lapislunamusic@gmail.com 718.812.6248

DJ: Jasper Stapleton: jasperstapleton@gmail.com or jasperstapleton.com 202.294.5882

Doug Acosta Band: dougacosta@gmail.com 206.898.3333

PHOTOGRAPHY

Lyn Hughes: hughesphoto@aol.com 212.645.8417

Erik Ekroth: www.erikekroth.com 212.962.2858

Andre Maier 212.388.2272

Jo Von Photography: www.jovonphotography.com 212.541.4141

CEREMONY

William Corbett 516.775.6849

Ann Corbett 516.775.6849

Susanna Macomb Interfaith Minister: mail@susannamacomb.com 212.663.1044

OTHER RECOMMENDATIONS

1 Hotel, Brooklyn Bridge Park: jeanette.stancato@1hotels.com 347.696.2503

Marriott Brooklyn Bridge: max.wiemer@marriott.com 718.222.6791

Flower Donations: Cobble Hill Health Center 718.855.6789

NY Water Taxi Private Charter 646.380.4225

** If you choose to have a band or DJ during your event, we require that you utilize the referrals above.
OUTSIDE MUSICIANS/DJS ARE NOT PERMITTED.*

NOTE: Specific rules apply to vendors, such as, parking, equipment storage, delivery time, meal time and special requests. It is helpful when vendors call ahead. **VENDORS ARE NOT PERMITTED TO USE OUR VALET SERVICES**

Additional Pricing Information

Deposit:

A deposit in the amount of 50% of the estimated total is required to secure a date.

Tenting:

A tent is available to cover the outdoor Terrace space. A \$500.00 non-refundable fee is required to reserve the tent. If the tent is not cancelled by the given deadline (generally 2-3 days prior to the event date), an additional \$3,200 fee will be charged, and the tent will be erected. The River Café reserves the right to tent the outdoor space at any given time.

Use of the Entire River Café:

A close down or buyout of the entire River Café may be possible. If so, there is a minimum fee of \$100,000 (plus 20% administrative fee, plus tax). Please inquire for additional information.

Special Pricing:

- Vendors (e.g. photographers, musicians etc.) can be provided with meals at the request of the function's host at \$75.00 per vendor.
- Children (guests 20 and under) will be offered a special price based on consuming only non-alcoholic beverages; this price is generally \$40 less than the adult pricing; child-friendly meals are available on request only if pre-ordered; the River Café does NOT have high chairs, booster seats or restrooms suitable for changing an infant. The River Café is a sophisticated environment intended for adult guests.
- Stationed food displays during the cocktail hour are available at an additional cost.
- Kosher meals are available at an additional cost (certain availability issues exist with holidays etc.); prices vary based on menu, season and quantity.

Administrative Fee:

The ADMINISTRATION CHARGE (20%) applicable to this agreement is in addition to the prices quoted herein and agreed upon except when it is specifically stated that prices quoted include the ADMINISTRATION CHARGE. The administration charge is NOT a gratuity, it is used to cover preparation, management, staffing, decorations, overhead and general expenses of administering the function.

Sales Tax:

8.875% applicable to this agreement is in addition to the prices quoted.

Credit card processing fee:

3% (can be avoided by check, cash or wire transfer)

Overtime Pricing:

\$2,000.00 per half-hour

Overtime availability is determined on the day of the function and commences immediately following the scheduled end-time of the event.

Valet Parking:

\$100.00 flat fee for a guarantee of 10 guests' vehicles. No one performing a service or working at the River Café may use the valet services. Please inform your guests on the invitation that valet spots are limited. We do not guarantee any of your guests a spot unless you provide a list of 10 names. Otherwise, parking will be available on a first come, first serve basis. Valet services are available starting 15 minutes prior to the start time of the event.

Outside Food and Beverage:

The River Café does not permit outside food or beverages (including wines).

Restrictions:

The River Café has many restrictions as to what types of décor and entertainment are permitted. Because of the highly decorated nature of the Terrace Room, and the beautiful views, we recommend simple floral centerpieces from our florist, Maureen. We do not permit any items to be hung from our ceilings, walls or trees. We require the musical entertainment come from our vendor list. No decoration is permitted in our lobby area or restrooms.

Tastings:

The River Café does not offer tastings. A standard reservation can be made in our dining room to get a sense of the chef's style and preparation methods. There may or may not be cross over between the private dining and main dining room menus.

Invitation Information:

The ceremony can start as early as 11:30am for lunch; an 11:15am invitation time is permitted. For dinner, the ceremony can start as early as 5:30pm; a 5:15pm invitation time is permitted. On your invitation, if you make reference to our valet service, please mention they are limited. We DO NOT guarantee valet for all of your guests. We allow 10 guests' vehicles. The River Café is a formal dining environment; please note formal attire and jackets for gentleman are preferred for all events. We cannot accommodate guests who arrive more than 15 minutes prior to the scheduled start time of the function.

Entertainment and Photography:

Pricing should be obtained directly from the vendor or company. All vendors must be approved by the River Café.

Photography:

We permit event hosts with bridal parties to arrive one hour prior to the event for photographs on premises. Please know that personal attention to your guests request at that time may not be possible by the private dining staff.

Other fees vary based upon the menu and beverage package selected.