



# WEDDING RECEPTION

in the terrace room

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## 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.

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## 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*

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**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 apply.

Please inquire regarding a specific date for more information.

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, 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

## 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 fraîche 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, 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 musical entertainment comes 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 gentlemen 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.