



# — THE RIVER CAFÉ —



## **History**

The River Café was designed and built in 1977 by visionary restaurateur Michael “Buzzy” O’Keeffe. Located directly underneath the Brooklyn Bridge in Brooklyn, the restaurant features the best possible views of the Statue of Liberty, New York harbor and lower Manhattan skyline. When the restaurant was built, the neighborhood of DUMBO (an acronym for Down Under Manhattan Bridge Overpass) was undervalued and mostly uninhabited. Since then, DUMBO has become one of the most desirable neighborhoods, not only in Brooklyn, but in all of New York City. With its Michelin-starred cuisine, The River Café is routinely ranked as one of the most romantic, most beautiful and best restaurants in America.

## **The Main Dining Room**

The restaurant’s main dining room will accommodate small groups of up to 8 guests only. Any larger groups are referred to the private dining department.

## **The Terrace Room**

The private Terrace Room shares an entrance and lobby with the main dining room; however, the Terrace Room is a separate and unique space with four walls and a door. While the Terrace Room is ideal for groups of 20-80 guests, smaller or larger groups can be accommodated; please inquire about customized floor plans.

## **Flowers, Garden and Greenery**

With an impressive annual floral budget of over a million dollars, the River Café meticulously maintains a public garden on property, provides centerpieces for its tables in the main dining room, beautifully landscapes the indoor and outdoor portions of the Terrace Room, and maintains one of the lushest seasonal lobby displays in New York City.

## **Private Dining Menu**

Events typically start with hors d’oeuvres (or canapés) passed butler style during the cocktail hour. Chef Brad Steelman likes to offer guests a four-course tasting menu, in which the host pre-selects one appetizer, one fish course, one meat course and one dessert for all guests. Custom menu cards are provided by the River Café, and waiters will inquire with each guest about dietary restrictions and food allergies. Any and all restrictions, including vegan, vegetarian, and gluten-free guests can be accommodated. Kosher meals need to be pre-ordered and are at an additional cost. Other menu formats are also available. Please inquire about customized menus.

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COCKTAIL RECEPTION  
and  
LUNCHEON  
or  
DINNER  
in the terrace room

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**This package includes:**

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.

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LUNCHEON  
12:00pm to 4:00pm

DINNER  
6:00pm to 11:00pm

*prices vary, please inquire*

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

Food and beverage minimums and site fees apply  
Please inquire for more information regarding specific dates and room rental fees  
Maximum of 80 guests with in-room dancing using round tables  
Maximum of 96 guests with in-room dancing using rectangular tables  
(indoor/outdoor options available for additional guests)  
The River Café has appointments (chairs, china, etc.) for 100 guests

# HORS D'OEUVRES SELECTION

served butler style – please choose four

## MUSHROOM, TRUFFLES & VEGETABLES

Seasonal Vegetable Strudel  
Grilled Artichoke “Hummus” Candied Lemon, Crisp Crouton  
Goat Cheese Crostini, Niçoise Olive and Red Piquillo Pepper  
Ginger Tempura Vegetable Skewers  
Potato Pancakes, Rosemary, Fresh Apple Purée  
Cauliflower “Mousseline” Caviar and Crème Fraîche  
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 Fraîche, 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  
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 Raviolo  
light lobster cream, fresh herbs

Fresh Brooklyn Made Mozzarella Filled Raviolo  
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 Salad  
red wine and shallots vinaigrette  
"Boschetto al Tartufo" (black truffle cheese)  
golden Brioche crouton

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 fraîche, 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  
*seasonal preparation varies, please inquire*

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 preparation and availability vary, please inquire*

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

Sautéed Maine Sea Scallop  
taro root purée, 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  
*seasonal preparation varies, please inquire*

Cervena Venison Loin  
chestnut spaetzle, root vegetables, lingonberry sauce

Pan Roasted Squab Breast  
confit leg, parsnip purée, 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 “crêpe dentelle”,  
Meyer lemon~rosemary sorbet

Apple Tarte Tatin  
caramelized apples, vanilla ice cream

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  
lemon custard filling, berry compote, crème fraiche butter-  
cream

Hazelnut Genoise  
coffee mousse filling, mocha buttercream

Coconut  
lemon cream filling, marshmallow coconut icing

Red Velvet  
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  
Jonathan Flowers 212.586.8414

## 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 212.925.6698  
Ben Israel Ron Cakes 212.625.3369  
9 Cakes 347.907.9632

## 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  
Bon Vivant Band: doug@luxartists.com 800.589.0593

## PHOTOGRAPHY

Lyn Hughes: hughesphoto@aol.com 212.645.8417  
Erik Ekroth: www.erikekroth.com 212.962.2858  
Andre Maier: andre@andremaier.com 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, rianna.sookdeo@1hotels.com 347.696.2545  
Marriott Brooklyn Bridge 718.222.6791  
Flower Donations: Cobble Hill Health Center 718.855.6789  
NY Water Taxi Private Charter 212.563.3200

*\* 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**