



— THE RIVER CAFE —



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.

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

This package includes:

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

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 Taleggio 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 Morel mushrooms
black truffle butter, Parmigiano Reggiano, 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 sauce, basil olive oil

Handmade Cavatelli Pasta
slow roasted pork shoulder, black truffle fondue

River Café Classic Caesar
warm peppered croutons
shaved Parmigiano-Reggiano

Butterleaf Salad
red wine and shallots vinaigrette
"Boschetto al Tartufo" cheese
golden Brioche crouton

Arugula Salad
warm roasted mushroom vinaigrette
white balsamic dressing, crisp goat cheese
croquette

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

Black Cod Fillet
miso dusted, vegetable basmati rice stir fry, carrot lime leaf emulsion

Soft Shell Crabs
seasonal preparation and availability vary, please inquire

Chilean Sea Bass Fillet
shaved fennel, Asian pear, chilli citrus emulsion

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

Herb Roasted Veal Loin
Parmigiano Reggiano risotto cake, rich red wine sauce, petite 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

Classic Crème Brûlée
vanilla bean brûlée, with fresh raspberries

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

Sorbet Selection of the day
fresh Seasonal fruit sorbet

Blueberry - Almond Tart
Brooklyn Ice Cream Factory vanilla

Goat Cheese Cheesecake
Meyer lemon mousseline “crêpe dentelle”,
Meyer lemon-rosemary sorbet

Apple Tarte Tatin
caramelized apples, vanilla

Summer Berry Pudding
fresh berries, angel food cake
chantilly cream

WEDDING CAKE

*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.*

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, fresh berries, crème fraîche buttercream

Hazelnut Genoise
coffee mousse filling, white buttercream

Coconut
lemon cream filling, marshmallow coconut icing

Red Velvet
classic cream cheese icing

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

Additional Pricing Information

Deposit:

A deposit in the amount of 50% of the estimated total is required to secure a date. For an event with less than one month's notice, a deposit in full may be required.

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, minimums start at \$120,000 (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 are charged at the same rate as adults; 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 paying by check, cash, wire transfer)

Overtime Pricing:

Overtime availability is determined on the day of the function and commences immediately following the scheduled end-time of the event. See your contract for pricing.

Valet Parking:

\$500.00 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 a florist on our vendor list. 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.