

Plated Wedding Package



RIVERSIDE HOTEL ON LAS OLAS BOULEVARD

620 East Las Olas Boulevard Fort Lauderdale Florida 33301
Sales & Catering 954-377-0943

Menus are priced per person. Prices are subject to 23% Service Charge & 6% Sales Tax. Prices and product availability are subject to change
RIVERSIDE HOTEL WEDDING PACKAGES

Plated Wedding Package

Amuse Bouche

Selection of Five: Based on 6 pieces per person

Hot Selections

Vegetable Egg Rolls / Duck Sauce
Fried Cheese Ravioli / Marinara Sauce / Parmesan
Spinach and Feta Spanakopita
Brie & Raspberry en Croute / Raspberry Coulis
Miniature Crab Cakes / Key Lime Remoulade
Rolled Ocean Scallops in Bacon
Bulgogi Style Meatballs / Hoisin Glaze
Orange Glazed Pork Belly Skewers
BBQ Beef Roulade / House BBQ Sauce
Miniature Beef Wellington / House Made Steak Sauce
Indonesian Style Chicken Satay / Spicy Peanut Sauce
Moroccan Chicken skewers / Pineapple-Lemongrass
Mini Cap n' Crunch Chicken and Waffles / Jalapeno- Maple

Chilled Selections

Vietnamese Summer Vegetable Rolls
Fresh Tomato-Basil Bruschetta
Poached Shrimp / Avocado Mousse / Toasted Crostini
Seafood Ceviche Spoons
Salmon & Cream Cheese Pops
Shaved Parma Prosciutto Pops / Goat Cheese / Truffle Oil
Spicy Tuna & cucumber
Crab salad and Endive
Dates Stuffed with Roquefort Blue Cheese

Reception Display Station *Selection of One*

International and Domestic Cheeses

Garnished with Fruit / Sliced Baguettes / Water Crackers

Fresh Vegetable Crudit 

Creamy Blue Cheese Dip / Red Pepper Dip

Italian Antipasti

Mortadella / Capocollo / Salami / Provolone

Marinated Pepperoncini / Olives / Fire Roasted Peppers

Mediterranean Station

Hummus / Baba Ghanoush/Zaatar Spiced Pita Bread

Dip Station

Warm Spinach–Artichoke Dip / Grilled Tuscan Bread

Spicy Black Bean Dip/Tortilla Chips

Greek Mezze

Cucumber and Tomato / Kalamata Olives / Marinated Feta Cheese



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DINNER

Soup or Salad Selection of One

Tomato Bisque/ Grilled Cheese Crouton

Wild Mushroom Soup/ White Truffle Essence

Baby Arugula / Toasted Pancetta Cracklings / Petit Tomato / Pine Nuts / Shaved Parmesan
Honey-Orange Vinaigrette

Fresh Garden Greens / Cucumber Strip / Thin Red Onion / Farmers Tomatoes / Red Pepper Parmesan Dressing

Caesar Salad / Focaccia Croutons / Imported Parmesan / Caesar Dressing

Iceberg Wedge / Blue Cheese / Shaved Red Onion / Baby Tomato / Cucumber / Bacon
Ranch Dressing

Fresh Baby Spinach / Crispy Pancetta / Roasted Red Pepper / Toasted Pine Nuts / Red Onion/White Balsamic Vinaigrette



Entrée Course All entrees served with fresh market vegetable

Herb Roasted Chicken Breast \$140
Melted Leek Polenta / Chicken Demi-Glace

Rolled Chicken Breast \$143
with Prosciutto, Pine Nuts, Fontina Cheese, Fresh Herbs
Asparagus Farro Risotto / Fontina Alfredo Sauce

Pan Seared Snapper \$150
Quinoa "Fried Rice" Style / Soy-Mirin Reduction

Lemon Crusted Salmon \$145
Portabella Risotto / Spinach and Artichoke Cream Sauce

Grilled Filet Mignon \$160
Garlic Buttermilk Whipped Potatoes / Madeira Wine Shallot Glace

Grilled 12 ounce New York Strip Steak \$165
Yukon Gold Hash with Slab Bacon / House Made Steak Sauce

Double Cut Pork Chop \$148
Tropical Sweet Potato Mash / Caramelized Shallot Demi-Glace

Duet of Petit Filet Mignon and Jumbo Lump Crab Cake \$180
Roasted Fingerling Medley/ Creole Mustard Sauce

Duet of Roasted Chicken Breast and Pan Seared Diver Scallops \$165
Organic Stone Ground Grits / Tasso Cream Sauce

Duet of Braised Short Rib and Grilled Shrimp \$175
Roasted Red Pepper Polenta / Natural Jus

Vegetarian/Vegan Options \$130
Vegetable Stack / Portabella Mushroom Stack / Eggplant Rollatini

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Included with All Packages

Five Hour Open Bar

Champagne Toast

Custom Designed Buttercream Wedding Cake

Gourmet Coffee and Tea Service

Ivory or Floor Length Linens and Assorted Napkin Colors.

Upgraded specialty linen may be ordered upon request. Additional fees apply.

Gold Chiavari Chairs with Ivory Cushion

Complimentary Votive Candles

Complimentary Valet Parking for Local Guests

Complimentary Tower Guestroom for Couple on the Night of the Wedding

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Multiple Entrees: You may offer your guests a maximum of two entrée choices; however, please keep in mind the following: If there is a price difference between the two entrees, the higher price will prevail. A guarantee of the breakdown of each entrée selected is due three days prior to the event. We also request place cards indicating guest choice along with the final counts by table number.

Upgrade Options

Premium Brand Liquors and Imported Beers \$7 per person

Tablesides Wine Service during Dinner \$8 per person

Cordials and Cognacs \$15 per person

Gold Charger Rental \$2 each

Signature Riverside China Charger Rental \$4 each

Assorted Tapas Style Desserts (Family Style) \$48 per dozen

Painted Plate with Berry Garnish \$5 per guest

Other Considerations

On Site Ceremony Fee: \$1000

Includes Ceremony Space / White Garden Chairs / Ceremony Rehearsal.

Infused Water Station for Guests / Weather Back Up Space.

Bartender Fee: One Bar Required per 75 Guests \$125 each

Children's Meals (10 years and under) \$25

Hors d'oeuvre, Fresh Fruit Appetizer, Chicken Tenders with French Fries,
Wedding Cake, Soft Drinks

Vendor Meals (DJ, Photographer, Videographer, etc) \$25

Club Sandwich, Chips, Soft Drinks