

The Riverdale Banquet Hall

Wedding Menu

2020

*Our Promise Is to Provide an Unforgettable Experience for You & Your Guests.
We Pride Ourselves on Exceptional Food and Superior Service.*

*Here at The Riverdale We Understand That Peace of Mind Is Very Important for
A Couple on Their Wedding Day & We Are Here to Ensure Every Detail Is
Handled by Our Professional Staff.*

*Our Family Has Served the Community for Over 20 Years & We Stand
Behind Our Word to Make You Our Number One Priority.*

Trust in Us & See Your Vision Become A Reality.

~The Riverdale Reception~

Includes Wedding Reception, Cocktail Hour Featuring The Riverdale's Signature Toscana Table & Ten Butlered Hors D'oeuvre's Plus, Three Seafood Hors D'oeuvre, Sit Down Dinner Service, Plated Salad, Three Entrée Selections, Selection of Starch & Vegetable, Dinner Rolls, Dessert Station, After Hours Station, Top Shelf Open Bar, Coffee & Tea Service, Champagne Toast, Bridal Suite Access, Coat Check, The Riverdale Banquet Hall's Stunning Chandeliers & Customizable Lighting to Enhance Your Event
~ 130.00* +++ Per Person ~

Toscana Table

Fresh Mozzarella with Tomato ~ Hummus & Pita Points ~ Domestic Cheeses ~ Imported Cheeses ~ Seasonal Fruits ~ Mediterranean Medley w/ Olives ~ Roasted Peppers & Italian Giardiniera ~ Fresh Garden Vegetables w/ Dip ~ Assortment of Distinctive Crackers ~ Homemade Garlic Bread Sticks ~ Array of Sliced Italian Meats ~ Spinach & Artichoke Dip

Butlered Hors D'oeuvre's *Select Ten Plus Three Seafood Appetizers*

Margherita Flatbread ~ Spanakopita ~ Spring Rolls ~ Stuffed Mushrooms Florentine ~ Prosciutto Wrapped Melon ~ Tuscan Crostini ~ Boneless Firecracker Chicken w/ Sesame Seeds ~ Skewered Chicken w/ Chef's Select Sauce ~ Quesadillas ~ Brie with Raspberry ~ BBQ Bacon ~ Spinach Artichoke Wonton ~ Bruschetta ~ Seared Yellowfin Tuna Served on a Cucumber w/ Firecracker Sauce
**Shrimp Cocktail ~ Coconut Shrimp ~ Bacon Wrapped Scallop ~ Bacon Wrapped Shrimp*

Plated Salad *Select One*

Caesar Salad ~ Romaine Lettuce, Crouton & Romano Cheese
Greek Salad ~ Iceberg Lettuce with Tomatoes, Cucumbers, Olives & Feta Cheese
Field Greens Salad ~ Mixed Field Greens with Tangerines, Tomatoes, Onion & Cucumbers
Tossed Salad ~ Iceberg Lettuce with Shredded Carrots & Cabbage, Tomatoes, Onion & Cucumbers

Beef and Pork Entrée Selections

Pork Loin ~ Slow Roasted Pork Loin with a Rosemary Gravy
Beef Tips ~ Slow Roasted Pieces in a Savory Burgundy Sauce
London Broil ~ Sliced Thin, Accompanied by a Garlic Mushroom Sauce
Prime Rib Complimentary Upgrade ~ Slow Roasted Prime Rib Served with Au Jus*
Filet Mignon Complimentary Upgrade ~ Slow Roasted Seasoned Beef Tenderloin*

Chicken Entrée Selections

Marinated Chicken Breast ~ Baked Chicken Breast with Fresh Herbs
Chicken Francaise ~ Sautéed Chicken Finished in a Lemon Wine Sauce
Chicken Marsala ~ Sautéed Chicken Breast with Mushroom in a Sweet Marsala Wine Sauce
Chicken Cordon Bleu ~ Chicken Stuffed with Ham & Swiss Cheese, Topped with Hollandaise Sauce
Athenian Chicken ~ Chicken Breast Stuffed with Spinach & Feta Cheese with a Creamy Thyme Sauce
Rosa Italiana Chicken ~ Sliced Fresh Mozzarella, Plump Tomato, and Tender Basil with a Balsamic Glaze

Fish Entrée Selections

Stuffed Sole ~ Baked Filet of Sole Stuffed with Crabmeat
Filet of Haddock ~ Served Baked in a Lemon Wine Butter Sauce
Filet of Salmon ~ Baked Salmon Topped with a Lemon Dill Cream Sauce
Filet of Salmon ~ Parmesan Crusted Baked Filet Finished with Herb Butter
Stuffed Flounder ~ Baked Filet of Flounder Stuffed with Spinach & Feta Cheese

Vegetarian/Vegan Entrée Selections

Vegetable Stir Fry ~ Seasoned Vegetable Medley with Tofu (Optional)
Eggplant Rollatini ~ Lightly Breaded Baked Eggplant Stuffed with Ricotta & Italian Seasonings, Topped with Marinara Sauce

Vegetable *Select One*

Garlic Green Beans ~ Asparagus ~ Zucchini & Summer Squash ~ Honey Glazed Baby Carrots ~ Roasted Garden Vegetable Medley

Starch *Select One*

Rice Pilaf ~ Garlic Mashed Potatoes ~ Roasted Potatoes

Dessert Station *Select One***Venetian Table**

Baklava ~ Assorted Mini Cheesecakes ~ Cheese Cake Cups ~ Chocolate Mousse Cups

Smores Station

Graham Cracker Bites ~ Marshmallows ~ Hershey's Chocolate Pieces

Gelato ~ (Limit 3 Flavors)

See our full selection of Antonio's Little Italy Gelato ®

Ice Cream Bar ~ Supreme

Served with Chocolate, Vanilla, & Strawberry Ice Cream, Assortment of Cookies & Confectionaries, Sprinkles, Medley of Chopped Nuts, Whip Cream, Chocolate & Strawberry Syrup

After Hour Stations *Select One*

House made Pizza Station ~ Chef's Selection of Seasonal Pizza

Shrimp Cocktail Station ~ Shrimp Cocktail Served in an Iced Bowl

Slider Station ~ Mini Hamburgers Accompanied by a Condiment Bar

Big City Streets Station ~ Hot Dogs, Philly Cheese Steaks, BBQ Pulled Pork, Sweet Sausage & Pizza

Sushi Station ~ Chef's Selection of an Assorted Variety of Rolls Including California Rolls & Spring Rolls

Grooms Station ~ Boneless Wings, Sliders, Pulled Pork Sandwiches, Meatball Parmesan Sub & Beer on Tap

Athenian Station ~ Chef's Selection of Greek Olives, Cheeses, Pita, Tiropita, Spanakopita, Chicken & Gyro Bites, Tzatziki

Potato Station ~ Red Blast Mashed Potatoes & Potato Skins Accompanied by Sour Cream, Bacon, Broccoli, Scallions & Assortment of Cheeses

Pasta Station ~ Penne Pasta with Alfredo, Vodka, Marinara, Olive Oil, Minced Garlic, Peas, Ham, Bacon, Tomatoes, Peppers, Onion & Chicken

Four Hour Top Shelf Open Bar**White Wine & Red Wine**

Ecco Domani Pinot Grigio, Woodbridge Chardonnay, Beringer White Zinfandel, Carl Reh Riesling, Mirassou Moscato, Woodbridge Cabernet Sauvignon, Woodbridge Merlot

House Beer & Premium Beer

Bud Light, Coors Light, Labatt Blue, Michelob Ultra, Yuengling, Southern Tier IPA, Stella, White Claw

Well Cocktails & Premium Cocktails

Glenmore, Ketel One, Tito's (Vodka), Barton, Broker's, Bombay, Tanqueray (Gin) Bacardi, Malibu, McCormick, Captain Morgan (Rum),

El Toro, Patron Silver (Tequila), Crown Royal, Jack Daniel's, Jameson, Seagram's VO, Southern Comfort (Whiskey)

Kentucky Gentleman, Woodford Reserve (Bourbon), Glenlivet, Johnny Walker Black (Scotch)

Bailey's, Mr. Boston Peach Schnapps, Romana Sambuca Sabroso Coffee, Vermouth Dry, Vermouth Rosso (Liqueur)

Sodas, Sweet Iced Tea

***The Riverdale Package is Valued at \$150.00**

~The Riverdale Premium Wedding Reception~

Includes Wedding Reception, Cocktail Hour Featuring The Riverdale's Signature Toscana Table & Ten Butlered Hors D'oeuvre's, Sit Down Dinner Service, Plated Salad, Three Entrée Selections, Selection of Starch & Vegetable, Dinner Rolls, Venetian Table, Coffee & Tea Service, Champagne Toast, Bridal Suite Access, Coat Check, The Riverdale Banquet Hall's Stunning Chandeliers & Customizable Lighting to Enhance Your Event
~ 75.00 +++ Per Person ~

Toscana Table

*Fresh Mozzarella with Tomato ~ Hummus & Pita Points ~ Domestic Cheeses ~ Imported Cheeses ~ Seasonal Fruits ~
Mediterranean Medley w/ Olives ~ Roasted Peppers & Italian Giardiniera ~ Fresh Garden Vegetables w/ Dip ~
Assortment of Distinctive Crackers ~ Homemade Garlic Bread Sticks ~ Array of Sliced Italian Meats ~ Spinach & Artichoke Dip*

Butlered Hors D'oeuvre's Select Ten*

*Margherita Flatbread ~ Spanakopita ~ Spring Rolls ~ Stuffed Mushrooms Florentine ~ Prosciutto Wrapped Melon ~ Tuscan Crostini ~
Boneless Firecracker Chicken w/ Sesame Seeds ~ Skewered Chicken w/ Chef's Select Sauce ~ Quesadillas ~ Brie with Raspberry ~
BBQ Bacon ~ Spinach Artichoke Wonton ~ Bruschetta ~ Seared Yellowfin Tuna Served on a Cucumber w/ Firecracker Sauce
*Shrimp Cocktail ~ Coconut Shrimp ~ Bacon Wrapped Scallop ~ Bacon Wrapped Shrimp *All seafood available for an additional \$2.00 per person, per item*

Plated Salad Select One

*Caesar Salad ~ Romaine Lettuce, Crouton & Romano Cheese
Greek Salad ~ Iceberg Lettuce with Tomatoes, Cucumbers, Olives & Feta Cheese
Field Greens Salad ~ Mixed Field Greens with Tangerines, Tomatoes, Onion & Cucumbers
Tossed Salad ~ Iceberg Lettuce with Shredded Carrots & Cabbage, Tomatoes, Onion & Cucumbers*

Beef and Pork Entrée Selections

*Pork Loin ~ Slow Roasted Pork Loin with a Rosemary Gravy
Beef Tips ~ Slow Roasted Pieces in a Savory Burgundy Sauce
London Broil ~ Sliced Thin, Accompanied by a Garlic Mushroom Sauce
Prime Rib* Additional charges apply ~ Slow Roasted Prime Rib Served with Au Jus
Filet Mignon* Additional charges apply ~ Slow Roasted Seasoned Beef Tenderloin*

Chicken Entrée Selections

*Marinated Chicken Breast ~ Baked Chicken Breast with Fresh Herbs
Chicken Francaise ~ Sautéed Chicken Finished in a Lemon Wine Sauce
Chicken Marsala ~ Sautéed Chicken Breast with Mushroom in a Sweet Marsala Wine Sauce
Chicken Cordon Bleu ~ Chicken Stuffed with Ham & Swiss Cheese, Topped with Hollandaise Sauce
Athenian Chicken ~ Chicken Breast Stuffed with Spinach & Feta Cheese with a Creamy Thyme Sauce
Rosa Italiana Chicken ~ Sliced Fresh Mozzarella, Plump Tomato, and Tender Basil with a Balsamic Glaze*

Fish Entrée Selections

*Stuffed Sole ~ Baked Filet of Sole Stuffed with Crabmeat
Filet of Haddock ~ Served Baked in a Lemon Wine Butter Sauce
Filet of Salmon ~ Baked Salmon Topped with a Lemon Dill Cream Sauce
Filet of Salmon ~ Parmesan Crusted Baked Filet Finished with Herb Butter
Stuffed Flounder ~ Baked Filet of Flounder Stuffed with Spinach & Feta Cheese*

Vegetarian/Vegan Entrée Selections

*Vegetable Stir Fry ~ Seasoned Vegetable Medley with Tofu (Optional)
Eggplant Rollatini ~ Lightly Breaded Baked Eggplant Stuffed with Ricotta & Italian Seasonings, Topped with Marinara Sauce
Vegetable Select One
Garlic Green Beans ~ Asparagus ~ Zucchini & Summer Squash ~ Honey Glazed Baby Carrots ~ Roasted Garden Vegetable Medley*

Starch Select One

Rice Pilaf ~ Garlic Mashed Potatoes ~ Roasted Potatoes

Venetian Table

Baklava ~ Assorted Cookies ~ Cream Puffs ~ Cheese Cake Cups ~ Chocolate Mousse

~The Riverdale Gold Wedding Reception~

*Includes Wedding Reception, Cocktail Hour Featuring Crudit  Table & Five Butlered Hors D'oeuvre's, Sit Down Dinner Service, Plated Salad, Three Entr  Selections, Selection of Starch & Vegetable, Dinner Rolls, Coffee & Tea Service, Champagne Toast, Bridal Suite Access, Coat Check, The Riverdale Banquet Hall's Stunning Chandeliers & Customizable Lighting to Enhance Your Event
~ 70.00 +++ Per Person ~*

Crudit  Table

Hummus & Pita Points, Chef's Selection of An Array of Seasonal Fruits, Vegetables w/ Dip, & An Assortment of Cheeses w/ Crackers

Butlered Hors D'oeuvre's Select Five*

Margherita Flatbread ~ Spanakopita ~ Spring Rolls ~ Stuffed Mushrooms Florentine ~ Prosciutto Wrapped Melon ~ Tuscan Crostini ~ Boneless Firecracker Chicken w/ Sesame Seeds ~ Skewered Chicken w/ Chef's Select Sauce ~ Quesadillas ~ Brie with Raspberry ~ BBQ Bacon ~ Spinach Artichoke Wonton ~ Bruschetta ~ Seared Yellowfin Tuna Served on a Cucumber w/ Firecracker Sauce

**Shrimp Cocktail ~ Coconut Shrimp ~ Bacon Wrapped Scallop ~ Bacon Wrapped Shrimp*

**All seafood available for an additional \$2.00 per person, per item*

Plated Salad Select One

Caesar Salad ~ Romaine Lettuce, Crouton & Romano Cheese

Greek Salad ~ Iceberg Lettuce with Tomatoes, Cucumbers, Olives & Feta Cheese

Field Greens Salad ~ Mixed Field Greens with Tangerines, Tomatoes, Onion & Cucumbers

Tossed Salad ~ Iceberg Lettuce with Shredded Carrots & Cabbage, Tomatoes, Onion & Cucumbers

Beef and Pork Entr  Selections

Pork Loin ~ Slow Roasted Pork Loin with a Rosemary Gravy

Beef Tips ~ Slow Roasted Pieces in a Savory Burgundy Sauce

London Broil ~ Sliced Thin, Accompanied by a Garlic Mushroom Sauce

Prime Rib Additional charges apply ~ Slow Roasted Prime Rib Served with Au Jus*

Filet Mignon Additional charges apply ~ Slow Roasted Seasoned Beef Tenderloin*

Chicken Entr  Selections

Marinated Chicken Breast ~ Baked Chicken Breast with Fresh Herbs

Chicken Francaise ~ Saut ed Chicken Finished in a Lemon Wine Sauce

Chicken Marsala ~ Saut ed Chicken Breast with Mushroom in a Sweet Marsala Wine Sauce

Chicken Cordon Bleu ~ Chicken Stuffed with Ham & Swiss Cheese, Topped with Hollandaise Sauce

Athenian Chicken ~ Chicken Breast Stuffed with Spinach & Feta Cheese with a Creamy Thyme Sauce

Rosa Italiana Chicken ~ Sliced Fresh Mozzarella, Plump Tomato, and Tender Basil with a Balsamic Glaze

Fish Entr  Selections

Stuffed Sole ~ Baked Filet of Sole Stuffed with Crabmeat

Filet of Haddock ~ Served Baked in a Lemon Wine Butter Sauce

Filet of Salmon ~ Baked Salmon Topped with a Lemon Dill Cream Sauce

Filet of Salmon ~ Parmesan Crusted Baked Filet Finished with Herb Butter

Stuffed Flounder ~ Baked Filet of Flounder Stuffed with Spinach & Feta Cheese

Vegetarian/Vegan Entr  Selections

Vegetable Stir Fry ~ Seasoned Vegetable Medley with Tofu (Optional)

Eggplant Rollatini ~ Lightly Breaded Baked Eggplant Stuffed with Ricotta & Italian Seasonings, Topped with Marinara Sauce

Vegetable Select One

Garlic Green Beans ~ Asparagus ~ Zucchini & Summer Squash ~ Honey Glazed Baby Carrots ~ Roasted Garden Vegetable Medley

Starch Select One

Rice Pilaf ~ Garlic Mashed Potatoes ~ Roasted Potatoes

~The Riverdale Stations Wedding Reception~

*Includes Wedding Reception,
Cocktail Hour Featuring The Riverdale's Signature Toscana Table & Five Butlered Hors D'oeuvre's,
Plated Salad, Three Action Stations, Gold Carving Station Selection, Dessert Station,
Coffee & Tea Service, Champagne Toast, Bridal Suite Access, Coat Check,
The Riverdale Banquet Hall's Stunning Chandeliers & Customizable Lighting to Enhance Your Event
~ 68.00 +++ Per Person ~*

The Riverdale Signature Toscana Table

*Fresh Mozzarella with Tomato ~ Hummus & Pita Points ~ Domestic Cheeses ~ Imported Cheeses ~ Seasonal Fruits ~
Mediterranean Medley w/ Olives ~ Roasted Peppers & Italian Giardiniera ~ Fresh Garden Vegetables w/ Dip ~
Assortment of Distinctive Crackers ~ Homemade Garlic Bread Sticks ~ Array of Sliced Italian Meats ~ Spinach & Artichoke Dip*

Butlered Hors D'oeuvre's

**Select Five*

*Margherita Flatbread ~ Spanakopita ~ Spring Rolls ~ Stuffed Mushrooms Florentine ~ Prosciutto Wrapped Melon ~ Tuscan Crostini ~
Boneless Firecracker Chicken w/ Sesame Seeds ~ Skewered Chicken w/ Chef's Select Sauce ~ Quesadillas ~ Brie with Raspberry ~
BBQ Bacon ~ Spinach Artichoke Wonton ~ Bruschetta ~ Seared Yellowfin Tuna Served on a Cucumber w/ Firecracker Sauce*

**Shrimp Cocktail ~ Coconut Shrimp ~ Bacon Wrapped Scallop ~ Bacon Wrapped Shrimp*

**All seafood available for an additional \$2.00 per person, per item*

Plated Salad *Select One*

Caesar Salad ~ Romaine Lettuce, Crouton & Romano Cheese

Greek Salad ~ Iceberg Lettuce with Tomatoes, Cucumbers, Olives & Feta Cheese

Field Greens Salad ~ Mixed Field Greens with Tangerines, Tomatoes, Onion & Cucumbers

Tossed Salad ~ Iceberg Lettuce with Shredded Carrots & Cabbage, Tomatoes, Onion & Cucumbers

Reception Stations* *Select Three*

House made Pizza Station ~ Chef Selections of Seasonal Pizza

Shrimp Cocktail Station ~ Shrimp Cocktail Served in an Iced Bowl

Slider Station ~ Mini Hamburgers Accompanied by a Condiment Bar

Sushi Station ~ Chef's Selection of Rolls to Include California & Spring Rolls

Big City Streets Station ~ Hot Dogs, Philly Cheese Steaks, BBQ Pulled Pork, Sweet Sausage & Pizza

Athenian Station ~ Chef Selections Greek Olives, Cheeses, Pita, Tiropita, Spanakopita, Chicken & Gyro Bites, Tzatziki

Potato Station ~ Red Blast Mashed Potatoes & Potato Skins Accompanied by Sour Cream, Bacon, Broccoli, Scallions & Assortment of Cheeses

Pasta Station ~ Penne Pasta with Alfredo, Vodka, Marinara, Olive Oil, Minced Garlic, Peas, Ham, Bacon, Chopped Tomatoes, Peppers, Onion & Chicken

Gold Carving Stations* *Select One*

Bone in Honey Glaze Ham ~ Pork Loin ~

Slow Roasted French Cut Turkey Breast ~ Flank Steak

**Stations will be available during dinner service. Guests will be dismissed by table by a member of The Riverdale Banquet Hall staff.*

Dessert Station *Select One*

Venetian Table

Baklava ~ Assorted Mini Cheesecakes ~ Cheese Cake Cups ~ Chocolate Mousse

Smores Station

Graham Cracker Bites ~ Marshmallows ~ Hershey's Chocolate Pieces

Gelato ~ (Limit 3 Flavors)

See our full selection of Antonio's Little Italy Gelato ®

Ice Cream Bar ~ Supreme

*Served with Chocolate, Vanilla, & Strawberry Ice Cream, Assortment of Cookies & Confectionaries, Sprinkles,
Medley of Chopped Nuts, Whip Cream, Chocolate & Strawberry Syrup*

~Enhance Your Event with Our Unique Accompaniments~

Butlered Hors D'oeuvre's

**Available for \$2.50 Per Person Per Hors D'oeuvre*

Margherita Flatbread ~ Spanakopita ~ Spring Rolls ~ Stuffed Mushrooms Florentine ~ Prosciutto Wrapped Melon ~ Tuscan Crostini ~ Boneless Firecracker Chicken w/ Sesame Seeds ~ Skewered Chicken w/ Chef's Select Sauce ~ Quesadillas ~ Brie with Raspberry ~ BBQ Bacon ~ Spinach Artichoke Wonton ~ Bruschetta ~ Seared Yellowfin Tuna Served on a Cucumber w/ Firecracker Sauce

**Shrimp Cocktail ~ Coconut Shrimp ~ Bacon Wrapped Scallop ~ Bacon Wrapped Shrimp*

**All seafood available for an additional \$2.00 per person, per item*

Riverdale Stations

**Available for designated amount per person, per station*

House made Pizza Station ~ Chef's Selection of Seasonal Pizza ~ 10

Shrimp Cocktail Station ~ Shrimp Cocktail Served in an Iced Bowl ~ 10

Slider Station ~ Mini Hamburgers Accompanied by a Condiment Bar ~ 10

Big City Streets Station ~ Hot Dogs, Philly Cheese Steaks, BBQ Pulled Pork, Sweet Sausage & Pizza ~ 15

Sushi Station ~ Chef's Selection of an Assorted Variety of Rolls Including California Rolls & Spring Rolls ~ 10

Grooms Station ~ Boneless Wings, Sliders, Pulled Pork Sandwiches, Meatball Parmesan Sub & Beer on Tap ~ 15

Athenian Station ~ Chef's Selection of Greek Olives, Cheeses, Pita, Tiropita, Spanakopita, Chicken & Gyro Bites, Tzatziki ~ 12

Potato Station ~ Red Blast Mashed Potatoes & Potato Skins Accompanied by Sour Cream, Bacon, Broccoli, Scallions & Assortment of Cheeses ~ 8

Pasta Station ~ Penne Pasta with Alfredo, Vodka, Marinara, Olive Oil, Minced Garlic, Peas, Ham, Bacon, Chopped Tomatoes, Peppers, Onion & Chicken ~ 12

Optional 1st Course

**Available for an additional \$5.00 per person, per item*

Signature Soup ~ Shrimp Cocktail ~ Crab Cake ~ Caprese Salad

Premium Salad Station

**Available for an additional \$8.00 per person*

Chicken ~ Crumbly Blue Cheese ~ Bacon ~ Diced Boiled Egg ~ Feta Cheese ~ Black Olives ~ Mushrooms ~ Sliced Red & Green Bell Peppers

Premium Carving Stations

**Available for an additional \$15.00 per person, per item*

Filet Mignon ~ Lolli Pop Lamb Chops ~ Sushi Station ~ Leg of Lamb

Gold Carving Stations

**Available for an additional \$10.00 per person, per item*

Bone in Honey Glaze Ham ~ Pork Loin ~ Slow Roasted French Cut Turkey Breast ~ Flank Steak

Hot Dog Vendor & Popcorn Maker

**Available for an additional \$5.00 per person*

A Fun Addition to Any Event!

~Sweet Treats ~

**Available for designated amount per person, per item*

Belgium Waffles ~ Supreme ~ \$5

Served with Whip Cream, Seasonal Fresh Fruit, Flavor Mix-Ins, Assorted Nuts & Syrups

Ice Cream Bar ~ Supreme ~ \$5

Served with Chocolate, Vanilla, & Strawberry Ice Cream, Assortment of Cookies & Confectionaries, Sprinkles,

Medley of Chopped Nuts, Whip Cream, Chocolate & Strawberry Syrup

Cup Cake Bar ~ Supreme ~ \$5

Served with Assortment of Cookies & Confectionaries, Sprinkles, Medley of Chopped Nuts, Whip Cream, Chocolate & Strawberry Syrup

Gelato ~ \$5 (Limit 3 Flavors)

See our full selection of Antonio's Little Italy Gelato ®

Hot Chocolate ~ \$100 (Flat Fee)

Coco ~ Candy Canes ~ Chocolate Morsels ~ Marshmallows ~ Whip Cream

Chocolate Fountain ~ \$700 (Flat Fee)

Strawberries ~ Pineapple ~ Banana ~ Graham Cracker Bites ~ Marshmallows

Smores Station ~ \$200 (Flat Fee)

Graham Cracker Bites ~ Marshmallows ~ Hershey's Chocolate Pieces

~Bar Options~

Premium Open Bar

5 Hour ~ \$40 Per Person, 4 Hour ~ \$33 Per Person

White Wine & Red Wine

Ecco Domani Pinot Grigio, Woodbridge Chardonnay, Beringer White Zinfandel, Carl Reh Riesling, Mirassou Moscato, Woodbridge Cabernet Sauvignon, Woodbridge Merlot

House Beer & Premium Beer

Bud Light, Coors Light, Labatt Blue, Michelob Ultra, Yuengling, Southern Tier IPA, Stella, White Claw

Well Cocktails & Premium Cocktails

Glenmore, Ketel One, Tito's (Vodka), Barton, Broker's, Bombay, Tanqueray (Gin) Bacardi, Malibu, McCormick, Captain Morgan (Rum), El Toro, Patron Silver (Tequila), Crown Royal, Jack Daniel's, Jameson, Seagram's VO, Southern Comfort (Whiskey)

Kentucky Gentleman, Woodford Reserve (Bourbon), Glenlivet, Johnny Walker Black (Scotch)

Bailey's, Mr. Boston Peach Schnapps, Romana Sambuca Sabroso Coffee, Vermouth Dry, Vermouth Rosso (Liqueur)

Sodas, Sweet Iced Tea

Well Open Bar

5 Hour ~ \$32 Per Person, 4 Hour ~ \$26 Per Person

White Wine

Ecco Domani Pinot Grigio, Woodbridge Chardonnay, Beringer White Zinfandel, Carl Reh Riesling, Mirassou Moscato

Red Wine

Woodbridge Cabernet Sauvignon, Woodbridge Merlot

House Beer & Premium Beer

Bud Light, Coors Light, Labatt Blue, Michelob Ultra, Yuengling, Southern Tier IPA, Stella, White Claw

Well Cocktails

Glenmore (Vodka), Barton (Gin), McCormick (Rum), El Toro (Tequila), Kentucky Gentleman (Bourbon), Mr. Boston Peach Schnapps (Liqueur)

Sodas, Sweet Iced Tea

Soft Bar

5 Hour ~ \$25 Per Person, 4 Hour ~ \$22 Per Person

White Wine

Ecco Domani Pinot Grigio, Woodbridge Chardonnay, Beringer White Zinfandel, Carl Reh Riesling, Mirassou Moscato

Red Wine

Woodbridge Cabernet Sauvignon, Woodbridge Merlot

House Beer

Bud Light, Coors Light, Labatt Blue, Michelob Ultra

Premium Beer

Yuengling, Southern Tier IPA, White Claw, Stella

Sodas, Sweet Iced Tea

Consumption/Cash Bar

Consumption Bar *\$1,500 Beverage Minimum. Non ~ Refundable Deposit Required and Applied Towards Total. No Beverage Minimum on Cash Bars.

Consumption bar available for 75 guests or less. Consumption bar will not be available as an option for more than 75 guests.

Cash Bar Cocktails ~ Premium \$9, Well \$7, Bottled Beer ~ Premium \$6, House \$5, All Wine ~ \$6 per Glass, Champagne ~ \$6, Juice/Soda \$2, Bottled Water \$2

Bar Extras

Bloody Mary Bar ~ 8

Includes Vodka, Tomato Juice, Worcestershire Sauce, Assorted Hot Sauces, Salt & Pepper, Limes & Lemons, Horseradish, Celery, Pickles, Olives & Bacon

Mimosa Bar ~ Supreme ~ 10

Includes Champagne, Orange, Cranberry, Blueberry/Pomegranate & Pineapple Juice, Blueberries, Strawberries, Orange Slices, Raspberries & Pineapple Slices

Sangria Bar ~ 8

Includes Red and White Wine, Lemon Juice, Club Soda, Orange Juice, Cranberry Juice, Strawberries, Orange Slices, Lemons Limes, & Apples

Champagne

Chandon Bottle \$150.00, Dom Perignon Bottle \$250.00

Juice and Soda Station ~ 5

Pepsi, Diet Pepsi, Sierra Mist, OJ, Cranberry Juice, Fruit Punch. Additional Sodas and Juices available for \$2.00 Per Person

Your Dream Day Your Dream Way at The Riverdale Banquet Hall

Complimentary No Obligation Proposals with Several Different Package and Pricing Options

Ability to Do Ceremony and Reception

Complimentary Parking/Accessibility

Custom Layout and 3-D Walk Through of Your Wedding

Use of Our Accessories Including Centerpieces

Complimentary Champagne Toast & Complimentary Cake Cutting and Serving

Custom Napkin Folding. You Pick the Design!

The Riverdale Banquet Hall is a wedding venue located in Endwell, New York. This family-owned event center offers a private space for couples to host the celebration of their love. The banquet hall combines an elegant aesthetic, exquisite cuisine, and high-class hospitality in order to produce an ideal space for wedding events. The owners of the hall offer their versatile space to couples as a blank canvas, which is ideal for planning and implementing any dream celebration.

Facilities and Capacity

The venue boasts six event rooms in which couples can host their parties. With a capacity for 30 to 300 guests, the building can accommodate intimate affairs as well as extravagant functions. Moreover, the secluded patio, which is attached to the private cocktail room, provides an ideal outdoor location for aperitif receptions and cocktail hour. Furthermore, couples can utilize the venue's private bridal suite, which is an exemplary room for day-of preparations.

Services Offered

Each couple that chooses The Riverdale Banquet Hall as their venue will receive assistance and support from a certified event manager. This on-site planner will help facilitate the catering details, bar service, and decor for each event. Couples can utilize the banquet hall's array of centerpieces and accessories in order to enhance the beauty of their event. Furthermore, the chairs, tables, flatware, glassware, barware, and linens required for each event are included and set by the staff.

Cuisine

Couples will have the opportunity to attend a one-on-one consultation with the venue's chef, where they will have the ability to custom-tailor their wedding menu in order to suit every guest's palate. Clients can also attend a cuisine tasting, where they will be able to sample delicious dishes and finalize their wedding menu. The banquet hall can accommodate a variety of serving styles, ranging from stationed meals to plated dishes and passed hors d'oeuvres. The venue also features four bar options for couples to choose from, as well as a vast list of add-on amenities.

Bridal Suite

Bridal suite usage for duration of reception.

Bridal suite available 2 hours prior to ceremony

Additional time available for \$100.00 per hour.

Standard Wedding Reception and Ceremony Pricing

Room Rental of \$2,000.00 for Receptions & \$750.00 for Ceremonies. Minimums Apply on Select Saturdays.

Discounts Apply on Fridays and Sundays.

After Hours Event Space is Charged at \$750.00 Per Hour and Must Be Paid Prior To Event Extension.

**All Items Subject To 22% Service Charge & 8% Tax.*

+++ Service Charge, Tax and Alcohol are not Included in Package Pricing

**Menu Items and Pricing Are Subject to Change Based on Seasonal Availability.*

Acceptable Forms of Payment

Accepted forms of payment include certified and personal checks, cash and card.

A convenience fee of 2.5% will be applied to any credit card transactions.

NSF fee of \$50.00 will be the responsibility of the client for any returned checks.

Kids at The Riverdale

Kids meals are available for children 12 years of age and under for \$25.00 per child and include Chicken Fingers and Fries or Penne with Butter. No charge for children 3 years of age and under.

Vendors at The Riverdale

Meals are required for vendors

Vendor meals are charged at half the rate of selected meal package

Packages

Don't see the exact package you are looking for? Custom package options are available.

Restrictions and minimums apply. See Event Manager for details.

Outside Food and Beverage

The only outside food allowed is dessert. This can be store bought, homemade or from a bakery.

No other outside food or beverage is allowed.

The client understands that they are bringing in their own cake/dessert at their own risk and responsibility.

If any type of special arrangements including tables, stands, or platters are needed for the dessert, the client must inform the Riverdale Banquet Hall at least 30 days prior to the event.

Drop off is allowed 1 business day prior to event and must be arranged with an Event Manager. All dessert must be boxed and labeled.

Bar

If a 4-hour bar package is chosen, bar must be closed for an hour either during dinner service or the last hour of the evening.

If a 5-hour bar package is chosen, bar will remain open throughout the event.

If event is extended only a cash bar will be offered. Bar packages are not available for extension.

No cash bar for top shelf if a well bar package is chosen.

Consumption bar available for 75 guests or less. Consumption bar will not be available as an option for more than 75 guests.

Cash bar will be available prior to the beginning of cocktail hour for early arrival guests.

Upgrade to Premium Brand will be \$2.00 Per Person, Per Brand.

Music

Music is not provided by The Riverdale Banquet Hall.

Clients are permitted to bring in their own speakers and music.

DJ's and Bands are welcome and must adhere to house vendor policies and provide a signed waiver to The Riverdale Banquet Hall prior to the event.

Linens

The Riverdale Banquet Hall will provide black and white standard linens, tablecloths, napkins, and skirting.

Clients are permitted to rent or provide their own linens.

This will be at the clients cost and responsibility.

Set up and Breakdown

Both set up and breakdown of standard items including linens, tables and chairs are included with each event held at The Riverdale Banquet Hall.

Clients may utilize full event planning services from a certified event manager at no additional cost. Accessories and other items may be dropped off with event manager and must be labeled with placement indicated on a room diagram.

Clients are permitted to set up and will be provided with a timeframe in which to do so.

No children will be allowed during set up and breakdown.

Standard Wedding Reception and Ceremony Timeframe

Ceremony space is available for 1 hour

Standard Wedding Reception is 5 hours

Dietary Restrictions

We are pleased to accommodate guests with special allergy & dietary needs.

Please inquire about any dishes you may wish to have that are not offered on our regular menu.

The Riverdale Banquet Hall & Special Events

2901 Watson Blvd

Endwell, New York 13760

607-444-3569

Lisa M. Melena ~ Event Manager

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