# The Riverdale Banquet Hall

## Events Menu

### 2020

You Are Ready to Host the Perfect Event, Now It's Time to Pick the Perfect Venue. One That Has It All, A Little Sparkle, Class, Elegance, Delicious Food, & Superior Service.

The Riverdale Banquet Hall is Broome County's Newest Event Venue for Wedding Receptions, Wedding Ceremonies, Celebrations, Graduations, Anniversaries, Retirements, Reunions, Birthdays, Holiday Parties, Sports Banquets, & Much More.

Our Facility Has Everything You Can Imagine to Accommodate Your Event. Let Us Exceed Your Expectations with a Memorable Event in Our Newly Renovated Banquet Hall & Special Events Venue.

#### ~The Riverdale Banquet Hall Dinner Service Plated~

Plated Dinner Service Includes 3 Butlered Hors D'oeuvre's, Plated Salad, 3 Entrée Selections, Selection of Vegetable & Starch, Dinner Rolls, Dessert Trio, Water, Lemonade, Coffee & Assorted Hot Teas. \$45.00 Per Person ++

#### Butlered Hors D'oeuvre's Select Three

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 Française ~ 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 ~ Roasted Garden Vegetable Medley

#### Starch Select One

Rice Pilaf ~ Garlic Mashed Potatoes ~ Roasted Potatoes

#### Dessert Trio Select Three

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

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#### ~The Riverdale Banquet Hall Dinner Service ~

Family Style Dinner Service Includes Choice of Salad, Penne Pasta with Choice of One Sauce,
Beef, Chicken, Fish, & Vegetarian Entrée Category Choices,
Selection of Vegetable & Starch, Dinner Rolls,
Water, Lemonade, Coffee & Assorted Hot Teas

Silver Package \$30.00 Per Person ++ Two Entrée Choices Basic Package \$25.00 Per Person ++ One Entrée Choice

#### 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

**Penne Pasta** Select One Sauce Alla Vodka ~ Alfredo ~ Marinara

#### Beef & 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
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 ~ Roasted Garden Vegetable Medley

#### Starch Select One

Rice Pilaf ~ Garlic Mashed Potatoes ~ Roasted Potatoes ~ Twice Baked Potato

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#### ~ The Riverdale Banquet Hall Luncheon~

\*Luncheon Available for Events with an End Time no Later Than 5:00pm

Family Style Luncheon Service Includes Tossed Salad, Penne Pasta with Choice of One Sauce Beef, Chicken, Fish, & Vegetarian Entrée Category Choices, Selection of Vegetable & Starch, Dinner Rolls, Water, Lemonade, Coffee & Assorted Hot Teas

One Entrée Choice Luncheon

Two Entrée Choices Luncheon

Three Entrée Choices Luncheon

\$20.00 Per Person ++

\$25.00 Per Person ++

\$30.00 Per Person ++

#### Individually Plated Tossed Salad

Iceberg Lettuce with Shredded Carrots & Cabbage, Tomatoes, Onion & Cucumbers

**Penne Pasta** Select One Sauce Alla Vodka ~ Alfredo ~ Marinara

#### Beef Entrée Selections

**Beef Tips** ~ Slow Roasted Pieces in a Savory Burgundy Sauce **London Broil** ~ Sliced Thin, Accompanied by a Garlic Mushroom Sauce

#### Chicken Entrée Selections

Marinated Chicken Breast ~ Chicken Baked 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

#### Fish Entrée Selections

Filet of Haddock ~ Served Baked or Fried Filet of Salmon ~ Baked Salmon Topped with a Lemon Dill Cream Sauce

#### 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 ~ Zucchini & Summer Squash ~ Roasted Garden Vegetable Medley

#### Starch Select One

Rice Pilaf ~ Garlic Mashed Potatoes ~ Roasted Potatoes

\*Business Meetings, Memorial Luncheons & Sports Banquet Menus Available Upon Request

#### ~The Riverdale Banquet Hall Breakfast & Brunch~

#### Basic Breakfast Package

Enjoy a Family Style Breakfast with All of Your Morning Favorites for \$15.00 ++ Per Person Scrambled Eggs ~ Bacon ~ Sausage ~ Potatoes ~ Assorted Fresh Seasonal Fruit ~ Mini Muffins & Danishes Includes Water, Coffee, Orange Juice & Assorted Hot Tea

#### Silver Breakfast Package

Enjoy a Family Style Breakfast with All of Your Morning Favorites for \$18.00 ++ Per Person

Mini Waffles **OR** French Toast Sticks

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Scrambled Eggs ~ Bacon ~ Sausage ~ Potatoes ~ Assorted Fresh Seasonal Fruit ~ Mini Muffins & Danishes
Includes Water, Coffee, Orange Juice & Assorted Hot Teas

#### Gold Brunch Package

Enjoy a Family Style Brunch with All of Your Morning Favorites for \$20.00 ++ Per Person

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

OR Cold Cut Platter Assorted Meats, Cheeses, Rolls & Condiments

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Mini Waffles **OR** French Toast Sticks

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Scrambled Eggs ~ Bacon ~ Sausage ~ Potatoes ~ Assorted Fresh Seasonal Fruit ~ Mini Muffins & Danishes
Includes Water, Coffee, Orange Juice & Assorted Hot Teas

#### ~ Enhancements~

Available as an add on for designated amount per person, per option

Quiche ~ 5

Fluffy Eggs, Cheese, & Bacon or Veggie

#### Penne Pasta ~ 5

Alla Vodka, Alfredo, Marinara

#### Omelet Station ~ 5

Chef's Selection of an Assorted Variety of Cheeses, Vegetables & Meats

Build Your Own Chicken, Tuna, or Egg Salad Sandwich Station ~ 5

Lettuce, Tomato, Onion, & Condiments Served with an Assortment of Rolls

#### 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, Pomegranate Blend & 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

#### ~Enhance Your Event with Our Unique Accompaniments~

#### Toscana Table

\*Available for \$12.95 Per Person

#### Make Any Event Unforgettable with Our 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

#### Crudité Table

\*Available for \$5.00 Per Person

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

\*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's Stations

\*Available for Designated Amount Per Person, Per Station

House made Pizza Station ~ Chef Selections of Seasonal Pizza ~ 10

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

Sushi Station ~ Chef's Selection of Rolls to Include California & Spring Rolls ~ 10

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

Athenian Station ~ Chef Selections Greek Olives, Cheeses, Pita, Tiropita, Spanakopita, Chicken & Gyro Bites, Tzatziki ~ 12

Pasta Station ~ Penne Pasta Accompanied with Alfredo, Vodka Sauce, Olive Oil, Minced Garlic, Peas, Ham, Bacon, & Chicken ~ 12

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

#### Cocktail Party

\*Available for \$30.00 Per Person

Choose 1 from Riverdale's Stations OR Gold Carving Station + The Riverdale's Signature Toscana Table + 3 Appetizers (Excludes Seafood)

#### 1st Course

\*Available for \$5.00 Per Item, Per Person Signature Soup ~ Shrimp Cocktail ~ Crab Cake ~ Caprese Salad

#### **Premium Salad Station**

\*Available for \$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 \$15.00 Per Person, Per Item Filet Mignon ~ Lolli Pop Lamb Chops ~ Sushi Station ~ Leg of Lamb

#### **Gold Carving Stations**

\*Available for \$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 \$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

#### Venetian Table ~ \$10 (Each Dessert Available for \$3 Per Person)

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

#### ~Riverdale Extras ~

\*Available as an Add on for Designated Amount Per Person, Per Option

#### Penne Pasta ~ 5

Alla Vodka, Alfredo, Marinara

#### Cold Cut Platter ~ 5

Assorted Meats, Cheeses, Rolls and Condiments

#### Omelet Station ~ 5

Chef's Selection of an Assorted Variety of Cheeses, Vegetables, and Meats

#### Build Your Own Chicken, Tuna, or Egg Salad Sandwich Station ~ 5

Lettuce, Tomato, Onion and Condiments Served with an Assortment of Rolls

#### Greek Salad with Grilled Chicken ~ 5

Iceberg Lettuce with Tomatoes, Cucumbers, Olives, Feta Cheese & Grilled Chicken

#### ~Bar Options~

#### Top Shelf Open Bar

4 Hour \* ~ \$33 Per Person 3 Hour ~ \$26 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

3 Hour ~ \$20 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

3 Hour ~ \$17 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

#### Cash/Consumption Bar

\$100.00 Non-Refundable Service Fee for Cash or Consumption Bar

Consumption Bar ~ Drinks to be Tracked Throughout Event. Bill to be Presented at Conclusion of Event

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

#### Soda & Juice Station

\*Available for \$5 Per Person. No Substitutions Please.

Pepsi, Diet Pepsi, Sierra Mist, Sweet Iced Tea, Orange Juice, Cranberry Juice & Fruit Punch

#### 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, Champagne Toast with House Champagne \$3.00 per person

The Riverdale Banquet Hall

#### **Event Room Rental Pricing**

Room Rental is \$200.00 (up to 3 rooms in Banquet Hall or Private Front Bar)
Additional rooms available for \$100.00\* per room. Full Banquet Hall available for \$500.00\*
Full Banquet Hall + Private Front Bar available for \$1,000.00. \* Saturday's carry a higher room rental

#### **Minimums**

Minimum 40 guests guaranteed. \*Saturday's carry a higher minimum.

#### Acceptable Forms of Payment

Accepted forms of payment include certified and personal checks, cash and credit card. A convenience fee of 2.5% will be applied to all credit card transactions. Returned checks NSF Fee is \$50.00,

#### Kids at The Riverdale

Kids meals are available for children 12 years of age and under for \$15.00 per child and include Chicken Fingers and Fries or Penne with Butter.

No charge for children 3 years of age and under.

#### **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 to be brought in to The Riverdale Banquet Hall 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 one week prior to the event.

\$1.00 per person will be added if Riverdale staff is cutting and serving cake.

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

#### 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 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 Event Timeframe

Events at The Riverdale Banquet Hall are given a 3-hour time slot. After Hours Event Space is Charged at \$750.00 Per Hour.

#### Bar

Bar packages purchased for greater than 3 hours or closing the bar for food service extends the event timeslot.

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.

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

#### 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