

Weddings at the Riverside 2017



*Our **Simply Classic** and **Exquisite Elegance** Packages have been assembled to provide the most elegant receptions available in Rochester. Our menus have been specially designed to offer a range of prices while still maintaining the highest standard of quality.*



Simply Classic

\$64.25++/Person

Package Includes:

*Three Hour Open Bar with Premium Brands
Impressive Display of Domestic Cheese, Garden Vegetable and Fruit with a Variety of Crackers
* You may wish to enhance your cocktail reception with additional hors d'oeuvres selections
(See Hors d'oeuvres Menu)*

*Champagne Toast for all guests
Full length table linens in Ivory or White
Votive Candles on all Dinner Tables
Wedding Cake designed by our Executive Pastry Chef
Complimentary Parking for all guests*

Served Dinners

Your Served Dinner includes the following:

*Mixed Green Salad with Choice of Dressings
Warm Rolls with Butter*

*Entrée accompanied by Chef's Fresh Vegetables and Potato or Rice
Coffee Service*

-Entrée Selections-

(select three)

Chicken Gorgonzola

*Boneless Chicken Breast dredged in Butter and
Bread Crumbs, Baked and Served with a
Creamy Gorgonzola Sauce*

Riverside Chicken Cordon Bleu

*Boneless Breast of Chicken stuffed with Ham and Swiss
Cheese with a Smoked Gouda Cream Sauce*

Chicken Fontinella

*Boneless Breast of Chicken stuffed with Fontinella Cheese,
Artichoke Hearts and Roasted Red Peppers
served with a Pesto Cream Sauce*

Crab Stuffed Sole

*Tender Fillet of Sole Stuffed with Bay Scallops
and Maryland Crab finished with a Lemon Cream Sauce*

Fillet of Salmon

*Salmon Fillet brushed with Pesto
and served with a Sundried Tomato Butter*

Sirloin Steak

*Grilled Top Sirloin Steak with Button Mushrooms
and a Red Wine Reduction*

Buffet Dinner

Your Buffet Dinner includes the following:

*(served) Mixed Green Salad with your Choice of Dressings
Warm Rolls with Butter
Coffee Service*

-Buffet Selections-

*Tomato and Mozzarella Salad
Cous-Cous and Dried Fruit Salad
Medley of Seasonal Hot Vegetables
Oven Roasted Red Jacket Potatoes or Cabernet Rice (select one)
Pasta with Marinara, Alfredo or Vodka Sauce (select one)*

Chicken Entrees (select one)

*Chicken Dijon
Chicken Marsala,
Chicken Saltimbocca
Chicken French*

Carved Items (select one)

*Pork Loin with Spiced Onion Marmalade,
Country Club Roast Beef with Bordelaise Sauce,
Carved Smoked Ham with Stone Ground Mustard,
London Broil with Cabernet-Mushroom Sauce, or
Roasted Turkey Breast with Giblet Gravy*

Enhancements

*For Carved Prime Rib add \$7.65++/per person
For Carved Tenderloin of Beef add \$13.50++/per person*

*If you have a special meal or personal
favorite in mind, we would be happy to
customize your menu.*

~ Exquisite Elegance ~

\$88.75+//Person

Package Includes:

Four Hour Open Bar with Premium Brands
Exquisite Display Consisting of Spinach Artichoke and Smoked Gouda Dip with Toasted Pita Triangles,
A Trio of Tapenades: Sundried Tomato, Prosciutto Pesto & Olive and Bruschetta,
European Cheese Board with Baguettes and Crackers
A fresh floral centerpiece provided for your hors d'oeuvres table
** You may wish to enhance your cocktail reception with additional hors d'oeuvres selections*
(See Hors d'oeuvres Menu)

Champagne Toast for all guests
Full length table linens in Ivory or White
White Ballroom Chaircovers for all Chairs
Votive Candles on all Dinner Tables
Candelabras for your Head Table
Bottle each of Casa Larga Estate Red and White Wine with Dinner
Wedding Cake designed by our Executive Pastry Chef
Coffee station with Whipped Cream, Cinnamon Sticks, Chocolate Shavings and Lemon Zest
Complimentary Parking for all guests

- Served Dinners -

Your served dinner includes the following:

Cream of Mushroom, Minestrone, Cream of Vidalia Onion, Italian Wedding Soup,
Penne Pasta with Vodka, Marinara or Pesto Cream Sauce
(select one of the above)
Mixed Green Salad with Choice of Dressings, Wedding Roll Basket with Butter, Sorbet Intermezzo,
Entrée accompanied by Chef's Fresh Vegetables and Potato or Rice
Coffee Service

Chicken Lyonne

Boneless Chicken Breast stuffed with Brie, Sautéed Apples and Toasted Pecans with an Apple Cider Reduction

Chicken Tuscany

Grilled Chicken Breast served with Marsala Wine Sauce topped with Sundried Tomatoes, Crispy Prosciutto and Scallions

Chicken Champion

Boneless Breast of Chicken stuffed with White Rice, Mozzarella Cheese, Mushrooms, Onions and Red Pepper finished with a Champagne Sauce

Mahi Mahi

Potato and Onion Crusted Mahi Mahi with Tomato Butter Sauce

Grilled Salmon

Grilled Salmon with an Apricot Mustard Glaze

Blackened Snapper

Blackened Snapper with Sundried Tomato Butter

Portobello Mushroom Gratin

Portobello Mushroom Cap stuffed with Cream Spinach and Asiago Cheese topped with Panko Breadcrumbs served with a Red Pepper Cream Sauce

Filet Mignon

A 6 oz. Broiled Center Cut Tenderloin of Beef topped with Button Mushrooms and a Red Wine Reduction.

Boneless Beef Short Rib

Boneless Beef Short Rib Braised in Red Wine and Tomato Demi Glaze

Filet of Beef Tenderloin and Chicken

Broiled Center Cut Tenderloin of Beef topped with Button Mushrooms and a Red Wine Reduction served with Your Choice of One of the Riverside's Freshly Prepared Chicken Entrees

Prime Rib of Beef

Aged Beef slowly roasted with Crushed Herbs, served Au Jus
(Additional Charges May Apply for this Menu Item Due to Market Pricing)

If you have a special meal or personal favorite in mind, we would be happy to customize your menu.

~ *Esquisite Elegance* ~

\$88.75++/Person

-Buffet Dinner-

Your Buffet Dinner includes the following:
(served) Mixed Green Salad with your Choice of Dressings
Wedding Roll Basket with Butter
Coffee Service

-Create Your Own Buffet-

Salads (select three)
Fresh Fruit Medley
Marinated Mushroom Salad
Pasta Salad
Dijon Potato Salad
Marinated Vegetable Salad
Miniature Penne Salad
Tomato Basil & Mozzarella Salad

Starch (select two)
Oven Roasted Red Jacket Potatoes, Garlic Mashed Potatoes, Parslied New Potatoes
Rice Pilaf, Caviar Blend Rice, Orange Pecan Rice
or Pasta with Marinara, Alfredo Sauce or Vodka Sauce

Medley of Seasonal Vegetables

Chicken Entrees (select one)
Chicken Dijon
Chicken Marsala
Chicken Riverside
Chicken Saltimbocca
Chicken French

Carved Items (select one)
Pork Loin with Spiced Onion Marmalade
Country Club Roast Beef with Bordelaise Sauce
Carved Smoked Ham with Stone Ground Mustard
London Broil with Cabernet-Mushroom Sauce
Roasted Turkey Breast with Herbed Demi Glace

Enhancements
For Carved Prime Rib - Market Price
For Carved Tenderloin of Beef - Market Price

If you have a special meal or personal favorite in mind, we would be happy to customize your menu.

-Entertainment Stations-

Pasta Station

*Al dente Pasta served with your choice of Two Sauces:
Vodka, Marinara, Alfredo or Pesto Cream Sauce,
accompanied by Grated Cheese, Cracked Black Pepper
and Sliced Fresh Italian Bread*

*\$9.00/person/hour**

Enhance your Pasta with the following options;

Bolognese Sauce \$1.50/per person
Shrimp Scampi \$5.00/per person*
Grilled Chicken \$2.00/per person*
Sausage \$2.55/per person**

Anti-Pasto Station

*Display of Mozzarella and Auribella Cheese, Marinated
Artichoke Hearts, Pepperoncini, Kalamata Olives, Roasted Peppers
and Salami with Water Crackers and Baguettes*

\$7.00++/person/hour

Polenta Station

*Old World Style Polenta accompanied by
Veal Demi-Glace and Bolognese Sauces
\$8.85++/person/hour*

Southwestern Flat Iron Steak Station

*Tender Marinated Flat Iron Steak Carved and
served with Lemon Cole Slaw, a Tortilla Chip &
Cilantro & Chili Oils
\$10.75++/person/hour*

*Stations are based on a one hour period of service.
Additional charges will apply beyond one hour.*

-Additional Courses-

Tortellini Basil

*Cheese Tortellini with a Basil Cream Sauce
garnished with Tri-Colored Peppers
\$5.35++/person*

Penne with Vodka Sauce

*Al dente Penne Pasta with our House made
Vodka Sauce
\$4.85++/person*

Crab Cake

*Pan fried Maryland Crab Cake, served with a Tangy
Remoulade Sauce and Cilantro Pesto
\$10.65++/person*

Shrimp and Artichoke French

*Jumbo Shrimp and Tender Artichoke Hearts covered in a
Light Egg Batter and gently sautéed on a Bed of Escarole,
served with a Lemon Cream Sauce
\$10.25++/person*

Four Cheese Pasta Purses

*Pasta Purses with Gorgonzola Cream with
Red Onion and Apple Confit
\$9.90++/person*

Rosemary Skewered Shrimp

*Two Marinated Chilled Shrimp skewered and atop a Sautéed
Mixture of Artichoke Hearts, Roasted Cherry Tomatoes,
Kalamata Olives and Feta Cheese
\$11.25++/person*

-Salad Course Enhancements-

*Mixed Greens with Sliced Oranges, Kalamata Olives, and Feta Cheese with a Blueberry Pomegranate Vinaigrette
\$2.80++/person*

*Individual Antipasto with Asiago, Kalamata Olives, Cantaloupe with thinly sliced Prosciutto, Salami,
Sliced Fresh Tomato, Basil, and Mozzarella Stack
\$5.35++/person*

*Roasted Red & Yellow Peppers and Roasted Grape Tomatoes with Goat Cheese over Fresh Greens accompanied by a Balsamic Vinaigrette
\$2.80++/person*

*Caesar Salad Prepared in the Dinner Room; Crisp Romaine, Grated Asiago Cheese, Seasoned Croutons tossed in a Classic Creamy Caesar Dressing
\$2.80++/person*

- Beverage Options -

*Your wedding includes a premium bar package.
If you wish to increase the length of the bar, each additional hour is \$2.25 per person.
One Bartender will be provided for each 75 guests.*

*You may wish to upgrade your bar by offering top shelf brands and choose from our extensive list of options.
The cost is an additional \$3.25 per person and \$2.55 for each additional hour above the hours included with your wedding package.*

- Elegant Additions -

Wine Service

*Add a touch of elegance to your special evening
by serving wine with dinner. Ask your Catering Sales Manager to see
our wine list or to discuss specific wines.*

Hand Passed Champagne

*Champagne butlered on silver trays
during your cocktail reception
\$3.80++/per person**

Ice Sculptures

starting at \$300.00

- Pastries -

Viennese Dessert Table

*Our Executive Pastry Chef's most lavish display of Assortment of Miniature Pastries, Assorted Tortes
Truffle Trees, Sliced Fresh Fruit and a Chocolate Lotus Bowl Filled with Chocolate Dipped Cashews
\$14.25++/person*

Italian Sweets Table

*An Assortment of Freshly Baked Biscotti, Assorted Miniature Cannolis, Cream Puffs, Éclairs, Tosca,
Italian Tortes and an Italian Cookie Cake
\$11.00++/person*

Riverside Sweets Table

*A Variety of Miniature Pastries and Assorted Cookies.
\$10.25++/person*

Riverside Chocolate Fountain Station

(minimum 150 people)

*A Fountain of Cascading Rich Bavarian Chocolate accompanied by an Array of Dipping Items to include:
Biscotti, Marshmallows, Pretzels, Rolled Wafer Cookies, Cream Puffs, Rice Krispie Treats and an Array of Fresh Fruit
\$7.60++/person*

*Add a Pineapple Palm with Skewers of Pineapple and Strawberries for \$355.00++/tree
Add our Chocolate Fountain Station to any of the other Dessert Stations for \$5.00++/person*

- Hors d'oeuvres -

COLD HORS D'OEUVRES

<i>Chilled Jumbo Shrimp with Cocktail Sauce</i> \$402.00++/100 pieces <i>Crab Salad in Phyllo</i> \$220.00++/ 100 pieces <i>Blackened Sea Scallops</i> <i>served with a Pesto Mayonnaise</i> Market Price	<i>Assorted Sushi Rolls with Soy Sauce and Wasabi</i> Market Price <i>Fresh Hummus and Taziki served with Pita Triangles</i> \$181.50++/100 people <i>Roasted Red Pepper Pesto Goat Cheese</i> <i>Spread on a Rye Crisp</i> \$178.50++/100 pieces <i>Deluxe Mixed Nuts</i> \$26.50++/pound <i>Caponata and Goat Cheese on a Toasted Baguette</i> \$240.00++/100 pieces <i>Display of Smoked Salmon</i> <i>Garnished with Capers, Onion and Egg served with</i> <i>Dijon Dill Sauce and Crostinis</i> Market Price
<i>Smoked Salmon Pinwheels filled with Cream Cheese</i> \$245.00++/100 pieces <i>Antipasto Skewers</i> \$305.00++/100 pieces <i>Grilled Vegetable Baguette:</i> <i>Roasted Peppers, Summer Squash and Herb Flavored Goat Cheese</i> <i>Spread on a Toasted Baguette</i> \$255.00++/100 pieces	

HOT HORS D'OEUVRES

<i>Coconut Chicken with Apricot Mustard Sauce</i> \$305.00++/100 pieces <i>Sautéed Crab Cakes with Cajun Mayonnaise</i> \$330.00++/100 pieces <i>Scallops Wrapped in Bacon</i> \$331.50++/100 pieces <i>Coconut Shrimp</i> \$331.50++/100 pieces <i>Mushroom Profiterole</i> \$255.00++/100 pieces <i>Bacon & Fontinella Stuffed Mushroom</i> \$198.75++/100 pieces (Gluten Free) <i>Eggplant Tomato Crisps</i> \$255.00++/100 pieces <i>Andouille Sausage in Puff Pastry</i> \$270.00++/100 Pieces	<i>Meatballs Bordelaise, Marinara, or Sweet & Sour</i> \$173.00++/100 pieces <i>Mini Beef Wellington in Puff Pastry</i> \$382.50++/100 pieces <i>Beef Empanadas with Roasted Red Pepper Mayonnaise</i> \$255.00++/100 pieces <i>Vegetarian Spring Rolls with Sweet & Sour Sauce</i> \$198.00++/100pieces <i>Parmesan Artichoke Fritters</i> \$280.50++/100 pieces <i>Spinach Artichoke and Smoked Gouda Dip</i> <i>With Toasted Baguettes</i> Small: \$163.00 (serves 75) Large: \$280.50 (serves 150) <i>Mini Lamb Chops with Rosemary Sauce</i> Market Price <i>Chicken and Pesto Blossoms</i> 178.00++/100 pieces <i>Sirloin Gorgonzola Brochettes wrapped in Bacon</i> \$382.00/100 pieces
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☞ Ask your Catering Sales Manager about per person pricing for your Reception ☞

- For Your Information -

Deposits

Reservations will be held only upon receipt of an initial deposit of \$1,500.00 due with your signed contract at the time your wedding is confirmed. An additional advance deposit of 50% of the estimated cost will be due two weeks prior to the date of the function. The remaining balance is to be paid three business days prior to the function.

Deposits are not refundable.

Menu Pricing

All menu prices will be confirmed two months prior to your event.

**These packages are valid until December 31, 2017*

** ++ Indicates prices are subject to a 21% Administrative Charge and 8% Sales Tax. The Administrative Charge is for administration of the event. It is not a gratuity and will not be distributed to the employees who provide service.*

Attendance Guarantee and Minimums

A minimum of 100 people is required.

A final guarantee attendance count is required three business days prior to your Reception.

A minimum of 300 guests is required for Saturday Evenings in the Grand Lilac Ballroom.

Cancellation Policy

Should you decide at any time to cancel your Wedding Reception, the following penalty charges will be assessed based on the receipt of a written cancellation request.

All percentages are based on the anticipated event revenue:

Cancellation within 18-6 months of the event date:

65% of anticipated revenue will be due to the Rochester Riverside Convention Center

Cancellation less than 6 months prior to the event date:

100% of anticipated revenue will be due to the Rochester Riverside Convention Center

All or a portion of this sum will be refunded to you, our client, if the Corporation, in good faith, is able to re-book the reserved rooms without incurring a loss in revenue.

The Corporation reserves the right to reassign space.

Available Upon Request

Steinway Concert Grand Piano

Yamaha Theater Organ

Ask your Catering Sales Manager to arrange for a Pianist, Harpist or Jazz Trio for your Cocktail Reception