

The Riverton Country Club Wedding

Let us help you create the day of your dreams...

The Riverton Country Club Wedding Includes:

Five Hour Open Bar

Butler Served Hors d'oeuvres

Champagne Toast

Served or Buffet Dinner

White Glove Service

Personal Wedding Coordinator

Ivory or White Floor Length Linen

Napkin Color of Your Choice

Prices Starting at \$85.00 Per Person



Five Hour Open Bar

Premium Brand Liquor

Absolute Vodka
Stoli
Jack Daniels
Dewars White
Tanqueray
Malibu
Captain Morgan
Bacardi
J & B
Johnnie Walker Red

Wine

Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigo
Merlot
White Zinfandel

Beer

Miller Light
Coors Light
Yuengling
Budweiser
Michelob Ultra

Cocktail Hour

Butler Served Hors d'oeuvres

Choice of 6

Coconut Fried Shrimp
Chicken Cordon Bleu Puff
Apple & Walnut Brie Purse
Coney Island Franks
Sun Dried Tomato & Feta Filo
Smoked Gouda & Chorizo Puff
Tomato Basil Bruschetta
Pork Potstickers
Chipotle Chicken Skewers

Assorted Petite Quiche
Sausage or Boursin Cheese Stuffed Mushrooms
Chicken Cashew Spring Rolls
Spanakopita
Vegetable Spring Rolls
Chipotle Shrimp Empanadas
Miniature Franks en Croute
Vegetable & Cheese Empanadas
Broccoli & Cheese Puff

First Course

(Choice of One)

Soup

Italian Wedding
Tomato Basil Bisque
Cream of Broccoli
Corn Chowder
Roasted Butternut Squash
Minestrone
Cream of Wild Mushroom
Gazpacho

OR

Salad

Traditional Caesar

Romaine Lettuce tossed with Caesar Dressing, Grated Parmesan Cheese and Garlic Croutons

Spinach Salad

Baby Spinach topped with Sliced Red Onion, Crumbled Bacon and Diced Hard Boiled Egg with a Balsamic Vinaigrette

Garden Salad

Romaine Lettuce and Spring Mix topped with Sliced Cucumbers, Grape Tomatoes, and Carrot Curls with Balsamic Vinaigrette

Mixed Greens

Spring Mix topped with Dried Cranberries, Candied Walnuts and Raspberry Vinaigrette

Harvest Salad

Baby Spinach with Dried Cranberries, Toasted Pine Nuts, Bleu Cheese Crumbles and Roasted Shallot Vinaigrette

OR

Pasta

Tortellini a la Vodka

Asiago Cheese Tortellini tossed in Vodka Sauce with Fresh Basil

Asparagus Risotto

Creamy Asparagus and Shallot Risotto garnished with Crispy Fried Onions

Italian Ravioli

Cheese Ravioli topped with a Fresh Tomato, Parsley, and Parmesan Cheese

Fried Truffled Risotto

Truffle Risotto Rolled into Balls, Breaded and Deep-Fried Served with a Mustard Cream Sauce and Micro Greens

Entrees

(Choice of Two)

Chicken

Stuffed Breast of Chicken

With roasted Red Peppers, Sauteed Spinach and Parmesan Cheese topped with a Lemon Buerre Blanc

Chicken Marsala

Served with a Wild Mushroom Marsala Sauce

Chicken Chasseur

Topped with Mushroom, Tomato and White Wine Sauce

Chicken Cordon Bleu

Panko Encrusted Chicken Breast Stuffed with Imported Ham & Swiss Cheese

Pork & Beef

Grilled Pork Tenderloin

Served with a Cranberry Chutney

Cabernet Braised Boneless Beef Short Ribs

Served with the Cabernet Braising Sauce

Whole Grain Mustard Pork Chop

With an Apple Brandy Demi

Grilled Center Cut 8oz Filet Mignon

Served with Roasted Shallot Demi Glace
Additional \$7 Per Person

Seafood

Asian Salmon

Teriyaki Sauce and Sprinkled with Sesame Seeds

Broiled Salmon Pomodoro

With Tomato Concasse' & Herbs

Jumbo Lump Crab Cakes

With a Fresh Diced Tomato and Lemon Aioli
Additional \$5 Per Person

Lemon Caper Flounder

Sautéed in a Lemon, Caper, and White Wine Sauce

Sides

Vegetable

(Choice of One)

French Haricot Vert
Asparagus Spears
Glazed Baby Carrots
Broccoli Florets
Roasted Seasonal Vegetables

Starch

(Choice of One)

Roasted Yukon Gold Medallions
Whipped Yukon Gold Potatoes
Rice Pilaf
Parmesan Risotto
Dauphinoise Potatoes
Whipped Sweet Potatoes

Price Per Person: \$85.00

Choice of 3 Entrees Add \$4 Per Person

Wedding Enhancements

Enhance Your Courses

Add a Third Course

\$5 Per Person

Soup, Salad, or Pasta

Add an Intermezzo Course

\$4 Per Person

Your Choice of Lemon, Raspberry, Mango, or Strawberry Sorbet

Enhance Your Entrees

Chicken

Chicken Oscar

Topped with Asparagus, Lump Crab Meat and Hollandaise Sauce

Additional \$5 Per Person

Seafood

Salmon Scampi

Roasted Salmon topped with Baby Shrimp in a Garlic Butter Sauce

Additional \$6 Per Person

Seared Halibut Filet

Served with a Tomato Tarragon Buerre Blanc

Additional \$8 Per Person

Stuffed Flounder

Stuffed with Baby Shrimp and Crab Meat topped with a Citrus Aioli

Additional \$7 Per Person

Combinations

Petite Filet Mignon and Grilled Salmon

Served with Cabernet Demi Glace and a Dill Crème Fraiche

Additional \$15 Per Person

Petite Filet Mignon and Jumbo Lump Crab Cake

Served with Roasted Shallot Demi Glace and a Lemon Aioli

Additional \$15 Per Person

Petite Filet Mignon and Broiled Lobster Tail

Served with Roasted Shallot Demi Glace and Drawn Butter

Additional \$20 Per Person

Riverton Wedding Buffet

Salad Station

Fresh Romaine and Spring Mix Lettuce, Tomatoes, Cucumbers, Carrot Curls, Shredded Cheddar, Crumbled Bleu Cheese, Croutons, Hard Boiled Egg, Sliced Red Onion, Sliced Black Olives

Choice of 3 Dressings: Fat Free Italian, Oil & Vinegar, Balsamic Vinaigrette, Russian, French, Bleu Cheese, Raspberry Vinaigrette, Fat Free Ranch, Green Goddess

Choice of Two Entrees

Grilled Chicken Marsala
Chicken Piccata
Mediterranean Chicken
Maple Glazed Ham
Broiled Salmon Pomodoro

Choice of One Action Station

Chef Attended Italian Pasta Station

Your Choice of Two Pastas: Penne, Tortellini, Farfalle, or Rigatoni
Your Choice of Two Sauces: Vodka, Marinara, Alfredo, Pesto Cream, or Aglio E Olio
Your Choice of Three Additions: Sweet Italian Sausage, Broccoli Rabe, Grilled Chicken, Spinach, Sun Dried Tomatoes, Broccoli, or Baby Shrimp
Served with Shredded Parmesan Cheese and Red Pepper Flakes

Chef Carvery

Your Choice of Meat Carved To Order:

Slow Roasted Sirloin with Au Jus

Turkey Breast with Cranberry Mayo

Herb Crusted Pork Loin with Apple Chutney

Choice of Two Sides

Green Beans Almondine
Fresh Mixed Vegetables
Broccoli Florets
Rice Pilaf
Roasted Yukon Gold Potatoes
Mashed Potatoes

Price Per Person: \$85.00

Sweet Ending Dessert

Wedding Cake from DiBartolo's Bakery - Price Based On Selection

**Grand Dessert Table
\$10 Per Person - Choice of 6**

New York Cheesecake
Carrot Cake
Chocolate Trilogy
Lemon Raspberry Torte
Chocolate Velvet Cheesecake
Italian Rum Torte
Jamaican Strawberry Torte
Tiramisu
Bailey's Irish Cream Mousse
French Apple Tart
Boston Cream Pie

**Chocolate Fountain
\$12 Per Person**

Melted Milk Chocolate with Assorted Treats for Dipping, Including
Strawberries, Pineapple Chunks, Marshmallows, Biscotti,
Pretzel Rods and Cookies

**Flambé Station
\$11 Per Person**

Your Choice of Banana's Foster or Cherries Jubilee
Served Over Vanilla Ice Cream

**Sundae Bar
\$8 Per Person**

Chocolate, Vanilla, and Strawberry Ice Cream with Assorted Toppings:
Crushed Oreos, M & M's, Chocolate Chips, Sprinkles, Butterscotch, Chocolate Fudge,
Whipped Cream, and Cherries

**Build Your Own Cheesecake Bar
\$9 Per Person**

NY Style Cheesecake with Assorted Toppings:
Crushed Oreos, Chocolate Chips, Sliced Strawberries and Blueberries, Chocolate Sauce and
Raspberry Sauce to Create Your Own Perfect Slice of Cheesecake

Wedding Enhancements

Enhance Your Bar

Premium Open Bar

Wine Selection to Include:

Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, Merlot, White Zinfandel,
Prosecco, Sonoma Cutrer Chardonnay,
Louis Martini Cabernet, Santa Margherita Pinot Grigio

Beer Selection to Include:

Miller Light, Coors Light, Yuengling, Budweiser, Michelob Ultra
Heineken, Corona, Stella Artois, Amstel Light

Spirits to Include:

Ketal One, Makers Mark, Bombay Sapphire Macallen 12, Sambuca, Boodles,
Crown Royal, Belvedere, Grey Goose, Johnnie Walker Black, Zyr, Glenlivet

Enhanced Open Bar Price for 5 Hours- \$14 Per Person

Ice Carving

Starting at \$350.00 Based on Selection

Signature Drink Station

This is your chance to be creative!

Name your own cocktail for your guests to enjoy in your honor on your special day.

1 Hour Signature Drink Station- \$8 Per Person

Wedding Enhancements

Enhance Your Cocktail Hour

Stationary Presentations

\$12 Per Person

Choice of Two

Assorted Artisan Cheeses

Served with Raspberry Puree, Dijon Mustard, Baguettes, and Crackers

Garden Vegetable Crudités

Served with Ranch and Green Goddess Dipping Sauces

Grilled Seasonal Vegetables

Marinated and Grilled with Fresh Herbs and Balsamic Dressing

Sliced Fresh Fruit

Interactive Stations

Chef Attended Italian Pasta Station

\$12 Per Person

Your Choice of Two Pastas: Penne, Tortellini, Farfalle, or Rigatoni

Your Choice of Two Sauces: Vodka, Marinara, Alfredo, Pesto Cream, or Garlic & Olive Oil

Your Choice of Three Additions: Sweet Italian Sausage, Broccoli Rabe,
Grilled Chicken, Spinach, Sun Dried Tomatoes, Broccoli, or Baby Shrimp

Served with Shredded Parmesan Cheese and Red Pepper Flakes

Slider Bar

\$12 Per Person

Beef Sliders Served on Petite Brioche Rolls with sides of Lettuce, Sliced Tomato,
Raw Onion, Sautéed Onion, American Cheese, Ketchup, Yellow Mustard and Mayo

Risotto Bar

\$12 Per Person

Freshly Made Arborio Rice with Your Choice of Three Accompaniments: Fresh Peas, Asparagus,
Diced Tomatoes, Sun Dried Tomatoes, Sautéed Mushrooms,
Caramelized Onions, Scallions, Grilled Chicken and Grilled Vegetables

Stir Fry Station

\$12 Per Person

Asian Vegetables Sautéed to Order with Chicken or Shrimp
in a Tangy Teriyaki Sauce Served over Rice

Crab Cake Station

\$13 Per Person

3 oz. Housemade Crab Cakes Sautéed to Order

Wedding Enhancements

Enhance Your Cocktail Hour

Infamous Philly Cheesesteak Station

\$13 Per Person

Chef Attended Cheesesteak Station Featuring American Cheese, Wiz, Fried Onions, Peppers, and Assorted Condiments. Famous Philly "Crab Fries" with American Cheese

Raw Bar

Market Price

Your Choice of Four: Fresh Shucked Oysters or Clams, Jumbo Shrimp Cocktail, Crab Claws, or Colossal Crab Meat served with Cocktail Sauce, Lemon Wedges and Dijon Aioli

Sushi Bar

\$15 Per Person

Your choice of Four Hand Rolls: California, Spicy Tuna, Philadelphia, Sweet Potato, Spicy Salmon, Salmon with Avocado or Eel with Cucumber and Avocado.
Served with Wasabi, Pickled Ginger, and Soy Sauce

Carved Meats

Your Choice of Meat Carved To Order:

Grilled Filet Mignon with Horseradish Cream Sauce <i>-Chargrilled Whole Tenderloin cooked to Medium Rare</i>	\$16 Per Person
Slow Roasted Sirloin with Au Jus <i>-Seasoned Choice Sirloin Roast ,Thin Sliced at Medium Rare</i>	\$14 Per Person
Turkey Breast with Cranberry Mayo <i>-Turkey Breast Slow Roasted to Golden Brown</i>	\$12 Per Person
Herb Crusted Pork Loin with Apple Chutney <i>-Tender Pork Loin Crusted with Dijon Mustard and Herbed Breadcrumbs</i>	\$12 Per Person
Country Ham with Whole Grain Mustard <i>-Bone In Ham rubbed with a Brown Sugar Mustard Glaze</i>	\$12 Per Person

Wedding Enhancements

Enhance Your Finale

Displayed in the lobby at the end of the evening. This is the perfect way to let your guests know how much you appreciated them sharing in your special day!

Taste of Philly

\$8 Per Person

Assorted Tastykakes, Soft Pretzels, and Peanut Chews

Late Night Breakfast

\$9 Per Person

Bagels with Cream Cheese, Mini Muffins, and Mini Cinnamon Buns

Chocolate, Chocolate, Chocolate

\$10 Per Person

Chocolate Covered Pretzels, Chocolate Fudge Brownies

Chocolate Chip Cookies, Milk Chocolate Hershey Bars

Wedding Enhancements

Children's Meals

Chicken Fingers and French Fries
Grilled Cheese and French Fries
\$19.95 Per Child

Hot Vendor Meals

\$29.95 Per Person

Valet Parking Services: \$600

Chair Covers: \$5-7 Per Chair

Specialty Linens

A Variety of Special Linens are Available at an Additional Charge.

Ceremony: \$500

Wedding Guidelines

All prices are subject to a taxable 20% Service Charge
and 7% New Jersey Sales Tax.

A deposit of \$2,000 is required to confirm a date.
This deposit is non refundable.

An additional deposit of 50% of the estimated event cost
is due 60 days prior to the event.

The final balance is due five days prior to the wedding.

A final guarantee guest count is due five days prior to the wedding.
No allowance or credit will be extended if any less than the guaranteed number is in attendance.