




River Vista
event center

WEDDING PACKAGES





Wedding Experience Highlights

- ENJOY EXCLUSIVE USE OF OUR ENTIRE INDOOR/OUTDOOR FACILITY, DINING ROOM SEATS UP TO 215 GUESTS.
- STUNNING VIEW OVERLOOKING THE OSWEGO RIVER, COMPLIMENTED BY BEAUTIFULLY LANDSCAPED CEREMONY AREA.
- ENDLESS PHOTO OPPORTUNITIES WITH ELEGANT SCENERY, ROMANTIC CEDAR PERGOLA AND RIVERSIDE SUNSETS.
- FREEDOM TO CHOOSE YOUR PREFERRED EVENT START TIME, WE ONLY HOST ONE EVENT PER DAY TO ENSURE OUR COUPLES RECEIVE THE ATTENTION THEY DESERVE.

All Wedding Packages Include

- 5-HOUR RECEPTION (NOT INCLUDING CEREMONY TIME)
- SPANDEX CHAIR COVERS
- DEDICATED SET-UP AND PLANNING PERIODS
- FLEXIBLE EVENT TIMES AND SET-UP/PICK-UP PERIODS
- GENEROUSLY DISPLAYED HORS D'OEUVRES
- FRESHLY BREWED COFFEE AND TEA DISPLAY
- COMPLIMENTARY LEMONADE OR ICED TEA
- WEDDING CAKE CUTTING AND SERVICE

Select One of the Following Wedding Packages

All packages include salad or soup course and choice of vegetable side. Entrees served with paired starch.

ESSENTIAL	SIGNATURE	ULTRA
<p>CRUDITÉ DISPLAY</p> <p>CHOICE OF 2 MAIN COURSE ENTRÉES SERVED WITH PAIRED STARCH</p> <p>\$61/GUEST</p>	<p>CRUDITÉ DISPLAY</p> <p>CHOICE OF 2 PASSED HORS D'OEUVRES</p> <p>CHOICE OF 2 MAIN COURSE ENTRÉES (INCLUDES UP TO 1 PREMIUM ITEM)</p> <p>\$67/GUEST</p>	<p>CRUDITÉ DISPLAY</p> <p>CHOICE OF 3 PASSED HORS D'OEUVRES (INCLUDES UP TO 1 PREMIUM ITEM)</p> <p>CHOICE OF 3 MAIN COURSE ENTRÉES (INCLUDES UP TO 2 PREMIUM ITEMS)</p> <p>\$70/GUEST</p>

Pricing considers buffet style service; options are available in plated dinner format for an additional \$5/guest.

Menu and Beverage prices are subject to 22% administration charge and New York State sales tax. Events with less than 100 guests are subject to Small Event Fee of \$5/guest. Events with less than 75 guests are subject to custom pricing.

Beverage Service & Package Enhancements

BEVERAGE SERVICE	PACKAGE ENHANCEMENTS
<p>OPEN BAR</p> <p>HOST/CONSUMPTION BAR OR CASH BAR</p> <p>CHAMPAGNE TOAST</p> <p>RIVER VISTA SIGNATURE SANGRIA</p> <p><i>SEE BEVERAGE SERVICE SECTION FOR DETAILS AND PRICING</i></p>	<p>ONSITE CEREMONY - \$500</p> <p>RIVER VISTA OFFICIANT</p> <p>\$150(OPTIONAL)</p> <p>SPECIALTY LINENS, UP-LIGHTING, PHOTO BOOTH</p> <p>EXTENDED RECEPTION</p> <p><i>SEE ENHANCEMENTS SECTION FOR DETAILS AND PRICING</i></p>

Beverage Service Offerings

All packages include a champagne toast for the bridal party (included for all guests with open bar).



Bar Selection

ASSORTMENT OF DOMESTIC AND IMPORTED BEER

Wine

CABERNET, MERLOT, WHITE ZINFANDEL, CHARDONNAY, PINOT GRIGIO, MOSCATO

River Vista Signature Sangria



Signature Liquor

SMIRNOFF VODKA, BEEFEATER GIN, CANADIAN CLUB WHISKEY, BICARDI

RUM, JIM BEAM RUM, SOUTHERN COMFORT BOURBON

Premium Liquor

TITOS VODKA, TANQUERAY GIN, JACK DANIEL'S, CAPTAIN MORGAN, MALIBU RUM (OPEN BAR REQUIRES UPGRADE FOR PREMIUM BRANDS)

CASH BAR

GUESTS PAY FOR ALL BEVERAGES (EXCEPT COMPLIMENTARY LEMONADE OR ICED TEA). A \$500 MINIMUM IS REQUIRED.

SODA \$3.00, DOMESTIC BEER \$4, IMPORTED BEER \$6

RIVER VISTA SIGNATURE SANGRIA \$5

WINE AND MIXED DRINKS \$6, PREMIUM MIXED DRINKS \$8

ADD UNLIMITED SODA OR CHAMPAGNE TOAST FOR \$3/GUEST

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Host/Consumption Bar

IDEAL FOR COUPLES LOOKING TO OFFER GUESTS AN “OPEN BAR” FEEL FOR AT LEAST A PORTION OF THE EVENT.

EVENT HOST SELECTS PRE-PAID AMOUNT OF \$500 OR \$1,000, CONVERTS TO CASH BAR WHEN EXHAUSTED.

CASH BAR PRICING ABOVE APPLIES.

Open Bar Options

“LIMITED” OPEN BAR INCLUDES BEER, WINE, RIVER VISTA SANGRIA AND SODA.

“FULL” OPEN BAR INCLUDES BEER, WINE, RIVER VISTA SANGRIA, SODA AND SIGNATURE LIQUOR.

LIMITED OPEN BAR	FULL OPEN BAR	PREMIUM LIQUOR
5 HOURS - \$23/GUEST 4 HOURS - \$20/GUEST 3 HOURS - \$17/GUEST 2 HOURS - \$14/GUEST 1 HOUR - \$12/GUEST	5 HOURS - \$25/GUEST 4 HOURS - \$23/GUEST 3 HOURS - \$20/GUEST 2 HOURS - \$19/GUEST 1 HOUR - \$17/GUEST	UPGRADE \$8/GUEST

**Bar pricing assumes 15% or fewer guests will be under 21 and will not access the bar for alcoholic beverages*

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Onsite Ceremony

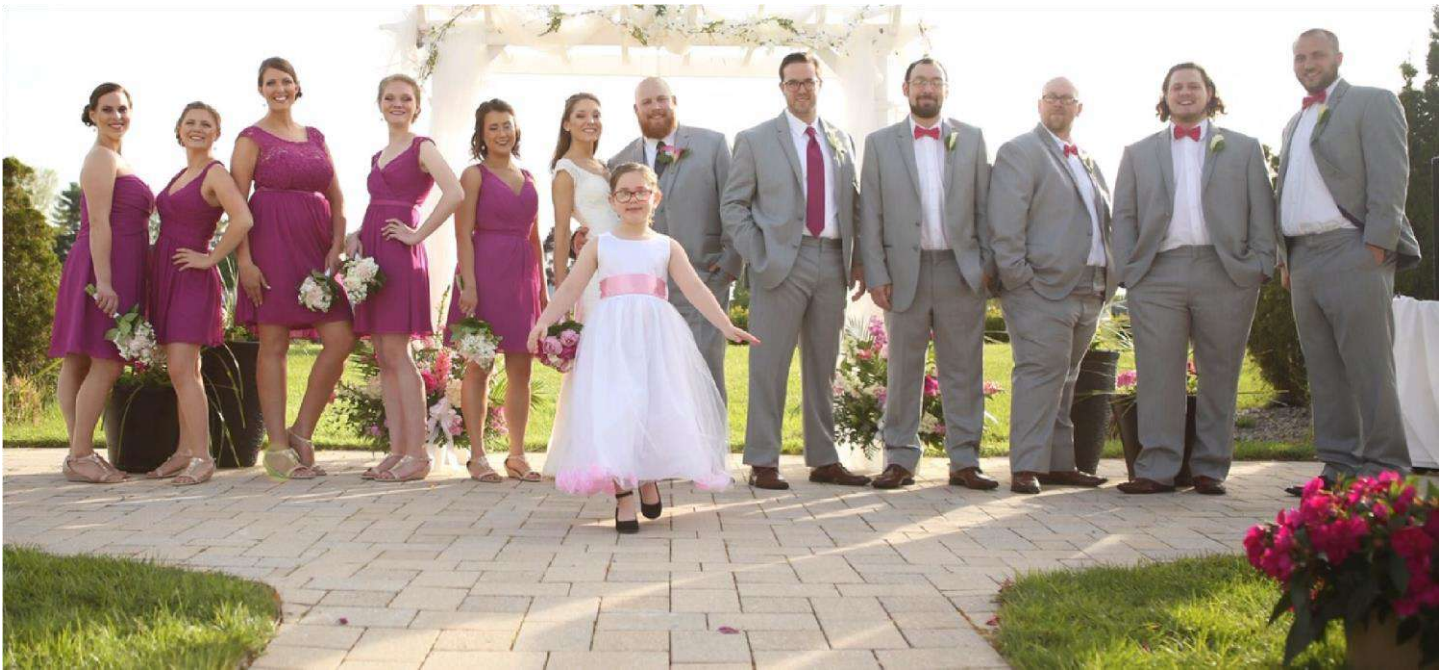
Process down a long paver walkway to your partner awaiting under the romantic cedar pergola, complimented by ethereal white flowing fabric. Guests witness your exchange of vows while enjoying the elegant landscaping and waterfront view.

Available at an additional cost of \$500, which provides an additional 30 minutes dedicated to your ceremony, rehearsal, and a chair for each guest in attendance.

Option to have River Vista Officiant for \$150. Indoor ceremony options are also available.



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Package Enhancements

PERSONALIZE YOUR WEDDING BY INFUSING YOUR STYLE AND COLOR WITH UPGRADED LINENS AND LIGHTING...AND KEEP THE PARTY GOING WITH THE EXTENDED RECEPTION.

Receive \$300 OFF "Value Bundle" including Full Linen Upgrade and Up-lighting.



Specialty Linens

SPANDEX CHAIR BANDS IN A VARIETY OF COLORS COMPLIMENTED BY COORDINATING SATIN OR ORGANZA SASH

COORDINATING COLORED NAPKINS, TABLE RUNNER OR OVERLAY AVAILABLE IN A VARIETY OF COLORS

FULL LINEN UPGRADE - \$7/GUEST INCLUDES PACKAGE DESCRIBED ABOVE

BASIC PACKAGE - \$5/GUEST INCLUDES IN-STOCK CHAIR BANDS, TABLE RUNNER AND COLORED NAPKINS

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Up-lighting

CHOOSE FROM A VARIETY OF COLORS THAT COORDINATE WITH YOUR
COLOR SCHEME 12 LIGHTS PLACED THROUGHOUT THE RECEPTION
SPACE
\$200

Extended Reception

ADD AN ADDITIONAL HOUR TO YOUR 5-HOUR RECEPTION FOR \$400.

OPEN BAR CAN BE EXTENDED FOR AN ADDITIONAL \$2/GUEST OR CASH BAR CAN BE OFFERED DURING THIS
TIME

STATIONED DISPLAYS

ALL WEDDING PACKAGES INCLUDE *CRUDITÉ DISPLAY*
ADDITIONAL PREMIUM DISPLAYS CAN BE OFFERED AT AN
ADDITIONAL COST

Crudité Display

ASSORTMENT OF CUT VEGETABLES AND RANCH DIPPING SAUCE
\$10/GUEST

Premium Stationed Displays

Artisan Cheese Display

INTERNATIONAL CHEESES, CANDIED WALNUTS, HEADS OF ROASTED GARLIC, DRIED FRUIT,
GRAPES, AND BERRIES \$12/GUEST

Grilled Vegetable and Cured Meat Display

GRILLED VEGETABLES, SOPPRESSATA SALAMI AND SERRANO HAM,
CURED OLIVES, AND PARPPADO PEPPERS \$15/GUEST

Taste of the Pacific Display

VEGETABLE SPRING ROLLS WITH SWEET AND SOUR SAUCE
CHICKEN SATAY WITH THAI PEANUT SAUCE
VEGETABLE POT STICKERS WITH SHERRY-SOY DIPPING SAUCE
CRAB RANGOON WITH SWEET CHILI SAUCE
CHOICE OF 2 – \$15/GUEST
CHOICE OF 3 – \$18 /GUEST
FULL DISPLAY – \$21/GUEST

Seafood Display

SHRIMP, OYSTERS, LITTLE NECK CLAMS,
MUSSELS SERVED WITH LEMON WEDGES,

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**GARLIC BUTTER, AND COCKTAIL SAUCE
\$28/GUEST**



Passed Hors d'oeuvres

**SIGNATURE PACKAGE INCLUDES CHOICE OF 2 SIGNATURE
ITEMS**

**ULTRA-PACKAGE INCLUDES CHOICE OF 3 ITEMS (INCLUDING
UP TO 1 PREMIUM ITEM)**

ADD ADDITIONAL SELECTIONS TO ANY PACKAGE

SIGNATURE ITEM \$8/GUEST

PREMIUM ITEM \$10/GUEST

Signature Passed Hors d'oeuvres

Chilled Selections

BRUSCHETTA SERVED ON TOASTED CROSTINI

PROSCIUTTO-WRAPPED ASPARAGUS

GRAPE TOMATO, FRESH MOZZARELLA, AND BASIL SKEWERS WITH BALSAMIC GLAZE

WATERMELON, HERBED GOAT CHEESE, AND CHIVE CANAPÉ

DRIED FIG AND GORGONZOLA MOUSSE CANAPÉ

CUCUMBER ROUNDS, HUMMUS, AND BALSAMIC GLAZED

SHALLOTS

MINI BLT'S ON BRIOCHE CROSTINI

Hot Selections

SPANAKOPITA

ASSORTED MINI QUICHE

WILD MUSHROOM AND CARAMELIZED ONION TARTLETS

CHICKEN SATAY AND THAI PEANUT SAUCE

MUSHROOM CAPS STUFFED WITH SAUSAGE AND HERBS

ASIAN POT STICKERS SERVED WITH GINGER DIPPING SAUCE

MINI CORDON BLEU SERVED WITH HONEY MUSTARD

THAI SPRING ROLLS SERVED WITH DUCK SAUCE

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Premium Passed Hors d'oeuvres

Chilled Selections

SMOKED SALMON, BRIOCHE CROSTINI, CRÈME FRAICHE AND
DILL

CRAB-STUFFED CHERRY TOMATO AND CHIVES
SEARED AHI TUNA, SRIRACHA SAUCE, AND PEA TENDRILS
JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE

Hot Selections

MINI BEEF WELLINGTON'S AND STONE-GROUND MUSTARD AIOLI
BACON-WRAPPED SCALLOPS

MINI CRAB CAKES SERVED WITH
REMOULADE SAUCE

Salad and Soup Course

ALL WEDDING PACKAGES INCLUDE CHOICE OF SALAD OR SOUP
COURSE. PREMIUM UPGRADES ARE AVAILABLE AT AN
ADDITIONAL \$5/GUEST.

Chef's House Salad

ROMAINE LETTUCE TOSSED IN A HOUSE DRESSING WITH
CHEF'S CHOICE OF SEASONAL TOPPINGS

Classic Caesar Salad

ROMAINE LETTUCE TOSSED IN A CLASSIC CAESAR DRESSING
WITH
A BLEND OF PARMESAN AND ROMANO CHEESE AND GARLIC
CROUTONS

Minestrone Soup

A RICH TOMATO-BASED BROTH WITH
FRESH VEGETABLES AND DITALINI
PASTA

Italian Wedding Soup

A CHICKEN-BASED BROTH WITH
FRESH CARROTS, CELERY, SHREDDED
CHICKEN AND MINI MEATBALLS

Premium Salad Offerings

Panzanella Salad

TOMATOES, CUCUMBERS, RED ONION AND CUBES OF RUSTIC
BREAD TOSSED IN BASIL TOMATO VINAIGRETTE

Caprese Salad

ROMA TOMATOES, FRESH MOZZARELLA, FRESH BASIL, AND
BALSAMIC GLAZE

River Vista Waldorf Salad

SPRING MIX, DICED APPLES, CANDIED WALNUTS, DRIED CRANBERRY, AND BLUE CHEESE
CRUMBLES
TOSSED IN A WALNUT VINAIGRETTE

Poached Pear Salad

FRIESE LETTUCE, POACHED PEAR, AND SPICED PECANS
TOSSED IN A CHAMPAGNE VINAIGRETTE

Arugula Citrus Salad

BABY ARUGULA, ORANGE AND LEMON SEGMENTS, AND GOAT
CHEESE TOSSED IN A CITRUS VINAIGRETTE

Main Entrées

ESSENTIAL PACKAGE INCLUDES CHOICE OF 2 SIGNATURE
ENTRÉES

SIGNATURE PACKAGE INCLUDES CHOICE OF 2 ENTRÉES (INCLUDING UP TO 1
PREMIUM ENTRÉE) ULTRA PACKAGE INCLUDES CHOICE OF 3 ENTRÉES (INCLUDING
UP TO 2 PREMIUM ENTRÉES)

*Entrées can be served in Buffet Style or Plated Dinner format, unless otherwise indicated.
Upgrade to a Plated Dinner format for \$5/guest*

Italian and Pasta Entrees

Pasta Primavera (V)

PENNE PASTA AND ROASTED VEGETABLES
TOSSED IN MARINARA SAUCE AND PECORINO
ROMANO

Lasagna (V)

CHOICE OF CLASSIC MEAT LASAGNA SERVED WITH RED SAUCE
OR
VEGETARIAN LASAGNA SERVED CREAMY BÉCHAMEL SAUCE

Rigatoni A La Bolognese

RIGATONI AND BOLOGNESE ITALIAN MEAT SAUCE

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Chicken Fettuccine Alfredo

ROSEMARY SMOKED CHICKEN AND WILD
MUSHROOMS IN A CREAMY PARMESAN
SAUCE

Italian Sausage and Peppers

MILD ITALIAN SAUSAGE, PEPPERS, AND ONIONS
SERVED WITH HERBED POLENTA SQUARES

Poultry

Island Grilled Chicken

GRILLED CHICKEN, COCONUT RICE, AND PINEAPPLE
SALSA DRESSED IN A LIME VINAIGRETTE

Chicken Françoise

BREADED CHICKEN SERVED IN A LEMON-CAPER BUTTER SAUCE
SERVED OVER SPAGHETTI

Chicken Marsala

PAN-SEARED CHICKEN AND SAUTÉED MUSHROOMS
DRESSED IN A MARSALA SAUCE AND SERVED WITH
FETTUCCINE

Pan-seared Chicken Breast

AIRLINE CHICKEN BREAST, WILD MUSHROOMS AND SWISS
CHARD DRESSED IN A RIESLING CREAM SAUCE AND SERVED
WITH RICE PILAF

Asian Inspired Entrees

Sweet Chili Chicken

CHICKEN, JASMIN RICE, AND SNOW PEAS
TOSSED IN A SWEET CHILI SAUCE

General Tso's Chicken

BREADED AND FRIED CHICKEN TOSSED IN A SPICY SZECHUAN
SAUCE

Gingered Beef

BEEF, JASMIN WHITE RICE, PEPPERS, AND PINEAPPLES

Shrimp Fried Rice

SHRIMP, JASMIN RICE, EGG, CARROTS, AND PEAS

Red Curry Chicken

CHICKEN, RED CURRY, COCONUT MILK, PEPPERS, ONIONS, AND FRESH BASIL

Pad Thai (V)

PAD THAI NOODLES WITH CHOICE OF CHICKEN, BEEF, OR
VEGETABLE

Vegetable Lo Mein (V)

NOODLES, CABBAGE, CARROTS, BROCCOLI, SNOW
PEAS TOSSED IN A SWEET LO MEIN SAUCE

Beef and Pork

Grilled Flat Iron

HERB-MARINATED FLAT IRON STEAK DRESSED IN A CHIMICHURRI
SAUCE SERVED WITH ROASTED GARLIC MASHED POTATOES AND
SAUTÉED GREEN BEANS

Steak Rolls

THINLY SLICED STEAK ROLLS, SAUTÉED SPINACH, ROASTED
RED PEPPERS, AND PECORINO ROMANO IN A SPICY
TOMATO BROTH SERVED WITH ROASTED GARLIC MASHED
POTATOES

Carved Honey Glazed Ham

GLAZED HAM COMPLIMENTED BY STONEGROUND MUSTARD AIOLI

Carved Herb Roasted Turkey Breast

ROASTED TURKEY COMPLIMENTED BY GRAVY AND CRANBERRY
SAUCE

Carved Roasted Pork Loin

PORK LOIN COMPLIMENTED BY ROSEMARY AIOLI AND SAGE INFUSED GRAVY

Carved Top Round Roast

TOP ROUND COMPLIMENTED BY HORSERADISH MAYO AND AU JUS

Premium Entrée Options

Braised Short Ribs

SHORT RIBS IN A RED WINE JUS
SERVED WITH CREAMY POLENTA AND BROCCOLINI

Stuffed Pork Tenderloin

PORK TENDERLOIN, CURRANTS, AND PARMESAN CHEESE IN A PINOT
NOIR REDUCTION SERVED WITH ARUGULA AND ROASTED FINGERLING
POTATOES

Grilled Tenderloin of Beef and Prawns

BEEF TENDERLOIN PAIRED WITH MARINATED PRAWNS DRESSED IN
BÉARNAISE SAUCE SERVED WITH ROASTED GARLIC MASHED POTATOES
AND ASPARAGUS

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Pan Seared Halibut

HALIBUT DRESSED WITH LEMON OIL
SERVED WITH SAFFRON RISOTTO AND
GREEN BEANS

Pan Seared Salmon

PAN-SEARED SALMON IN A SOY-GINGER GLAZE
SERVED WITH SESAME RICE AND SAUTÉED
SPINACH

Pesto Crusted Salmon

BAKED SALMON TOPPED WITH BREADCRUMBS, PESTO, AND PARMESAN
CHEESE SERVED WITH WILD MUSHROOM RISOTTO AND BROCCOLINI

Steamed Clams

LITTLE NECK CLAMS TOSSED WITH SHALLOTS AND GARLIC IN A WHITE WINE, LEMON
BUTTER SAUCE

Carved Herb Roasted Prime Rib

PRIME RIB COMPLIMENTED BY HORSERADISH CREAM AND AU JUS

Carved Whole Beef Tenderloin

BEEF TENDERLOIN COMPLIMENTED BY CARAMELIZED ONIONS AND DEMI-GLAZE

Dessert Display

Dessert displays can be added to any package for an additional cost.

ITALIAN	SICILIAN	ISLAND INSPIRED
ASSORTED ITALIAN COOKIES & PASTRIES MINIATURE CANNOLI <i>\$8/GUEST</i>	ASSORTED BISCOTTI MASCARPONE STUFFED CANNOLI <i>\$8/GUEST</i>	ASSORTED FORTUNE COOKIES KEY LIME TART SESAME SHORTBREAD COOKIES <i>\$8/GUEST</i>

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