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WEDDING RECEPTION AND LUNCHEON/DINNER IN THE TERRACE ROOM

Cocktail Hour

One hour open bar for the service of all premium brands of liquor and a selection of four hors d'oeuvres served butler style.

Formal Luncheon/Dinner

A four-course luncheon/dinner with one appetizer, fish course, meat course, dessert and petit fours. Wine, beer, assorted soft drinks, coffee and tea are included throughout the event.

Champagne to be selected and charged per bottle on consumption. Mixed drinks will be charged per drink on consumption after the cocktail hour.

Luncheon
12:00 - 4:00 pm

Dinner
6:00 - 11:00 pm

Ceremony Information – *To commence one half hour before food and beverage function:*

Terrace Location – \$1,000.00

Garden Location - \$2,400.00 (Garden also available for cocktail hour at an additional cost)

These rates include the space and set-up of chairs only; white chairs provided for Garden; standard Café chairs for Terrace

all pricing subject to 20% administrative charge and 8.875% sales tax

30 guest minimum Sundays through Fridays

50 guest minimum on Saturdays

Maximum of 80 guests with dancing in-room (indoor/outdoor options available for additional guests)

110 guests without dancing in-room (indoor/outdoor options available for additional guests)



HORS D'OEUVRES SELECTION
Served Butler Style – Please Choose Four

CAVIAR & OYSTERS

Crispy Oyster, Chive Potatoes, Sturgeon Caviar
Chilled Fishers Island Oysters on the Half Shell, Lemon ~ Pepper Granite
Deviled Quail Egg, Sturgeon Caviar
Cauliflower “Mousseline” Caviar and Crème Fraiche

MUSHROOM, TRUFFLES & VEGETABLES

Asparagus and Parmesan Strudel
Grilled Artichoke “Hummus” Candied Lemon, Crisp Crouton
Goat Cheese Crostini, Nicoise Olive and Red Piquillo Pepper
Ginger Tempura Vegetable Skewers
Potato Pancakes, Rosemary, Fresh Apple Puree
Mushroom and Edamame Spring Rolls, Sesame Dipping Sauce

SCALLOP, SHRIMP, LOBSTER & CRAB

Crispy Marinated Salt & Pepper Shrimp
Taylor Bay Scallop Ceviche, Tomato and Coriander
Maryland Crabcakes, Avocado
Curried Lobster Salad, Crisp Lentil Wafer, Golden Raisins
Fresh Roasted Pumpkin and Lobster Tortellini, Crushed Amaretti cookies (Seasonal)

HOUSE SMOKED FISH & OCEAN FISH

Rare Seared Tuna, Wasabi-Seaweed Salad, Sesame Chili Oil
Smoked Rainbow Trout, Horseradish, and Dill
Smoked Salmon Croquette, Caper, Cornichon and Dijon
Smoked Salmon, Crème Fraiche, Caviar, Warm Corn Blini

FOIE GRAS, ORGANIC CHICKEN & DUCK

Chicken Quesadilla, House Spice Rub, Pepper Jack Cheese
Truffled Chicken Salad in Crisp Pastry
Chicken Skewer, Fresh Cider “Barbeque” Sauce
Chicken Skewer, Thai Peanut Sauce
Crispy Duck Breast, Cracked Green Pepper, Seasonal Fruit Glaze (Fig, rhubarb, cherry, apricot)
Foie Gras Roulade, Sweet and Sour Shallots, Toasted Brioche
Black Pepper Profiterole, Foie Gras Mousse, Port Wine Reduction
Spiced Gingerbread, Foie Gras Mousse, Pear Marmalade (Seasonal)
Duck Prosciutto and Seasonal Melon

BEEF, LAMB, & PORK

Suckling Pig, Vanilla Bean Sweet Potato, Toasted Marshmallow
Baby Lamb Chops, Mint-Mustard Seed Glaze
Prime Sirloin Skewers, Pinot Noir Glaze, Shaved Roquefort Cheese
Raw Buffalo Steak Tartare, Classic Garniture, Crostini Crouton
Smoked Prosciutto and Teleggio Crostini, Onion ~ Basil Marmalade
Chorizo Sausage In a Blanket, Saffron ~ Mustard Dipping Sauce
Bacon Wrapped Dates, Stuffed with Marcona Almonds

Additional hors d'oeuvres available for a supplemental price

APPETIZER SELECTION

Please Choose One

Chilled Vegetable Gazpacho
avocado salad, crisp cumin tortilla

Lobster Consommé
lobster wontons, fresh soy beans, sliced scallions

Savory Roasted Onion Flan
*in eggshell with sautéed foie gras
sweet & sour shallots*

Corn Flan with House Smoked Salmon Hash
served in eggshell, toasted brioche baton

Wagyu Steak Tartare
*hand cut kobe style beef, quail egg yolk,
Cognac gelée, traditional garnish and toast points*

Roasted Quail
creamy sage polenta, fig marmalade, natural jus

Maryland Crabmeat Cake
avocado salad, smoked chili vinaigrette

Crisp Pacific Oysters in their Shells
Thai spiced vegetable salad, sesame dressing

House Smoked Salmon
*smoked salmon tartar, Sturgeon caviar
warm cornmeal Blini*

Hot Smoked Rainbow Trout
*fingerling potato salad
horseradish ~ trout caviar sauce*

Corn and Clam "Chowder"
*smooth corn soup with fresh clams, chive
smoky bacon Julienne*

Roasted Butternut Squash Soup (Seasonal)
*apple Brandy sabayon, toasted spiced pumpkin
seeds*

Wild Seasonal Mushroom Risotto
black truffle essence and chive

Sautéed Shrimp Risotto
oven roasted vine ripe tomatoes, basil oil

Handmade Maine Lobster Ravioli
light lobster cream, fresh herbs

Fresh Brooklyn Made Mozzarella Filled Ravioli
roasted vine tomato, purple basil

Handmade Potato Gnocchi
slow roasted pork shoulder, black Truffles

River Café Classic Caesar
*warm peppered croutons
shaved Parmigiano-Reggiano*

Butterleaf (Bibb lettuce)
*red wine and shallots vinaigrette
"Boscetto al Tartufo" (black truffle cheese)
golden Brioche croutons*

Arugula Salad
*aged balsamic vinaigrette
marinated and roasted Portobello mushrooms
baked goat cheese*

Fresh Melon and Prosciutto Salad (Seasonal)
curly Frisée, cider vinaigrette

Hearts of Romaine
*Creamy buttermilk dressing
Seasonal vegetables, French Feta cheese*

Curly Frisée Country Salad
*fresh cider vinaigrette, poached pear
maple glazed bacon, toasted walnuts,
goat cheese fondue*

Asparagus Soup
crème fraiche, asparagus tips, fines herbs

Lobster and Scallop "Chowder"
*poached lobster, Maine Sea scallops
Yukon gold potatoes, fresh herbs*

FISH COURSE SELECTIONS

(most selections are subject to seasonal availability)

Please Choose One

Rare Seared Yellowfin Tuna

roasted peppers, toasted couscous, aged sherry vinegar and red pepper vinaigrette

Wild King Salmon Fillet

fresh seasonal vegetables, saffron beurre blanc

Poached Maine Lobster

cucumber ribbons, Key lime and hearts of palm vinaigrette

Marinated Black Cod

miso glazed, vegetable ~Basmati stir fry, ginger vinaigrette

Crisp soft shell crabs *(Seasonal)*

spiced vegetable slaw, mint, coriander, lime

Chilean Sea Bass Fillet

shaved fennel, Asian pear, ginger citrus vinaigrette

Sautéed Maine Sea Scallops

taro root puree, fresh hearts of palm, citrus vinaigrette

MEAT, POULTRY AND GAME COURSE SELECTIONS

Please Choose One

Roasted Tenderloin of Certified Angus Beef

whipped Russet potatoes, mushroom "Chasseur" sauce

Colorado Rack of Lamb

cous cous with Merguez sausage, garden peas and ginger, lavender honey glaze

Sautéed Veal Medallion

Parmigiano Reggiano risotto cake, rich red wine sauce, French green beans

Crisp Duck Breast

*whipped sweet potatoes with fresh vanilla bean, wild red currant sauce
glazed baby carrots*

Cervena Venison Loin

chestnut spaetzle, root vegetables, ligo berry sauce

Pan Roasted Squab Breast

confit leg, parsnip puree, black truffle sauce



DESSERTS

Please Choose One

Baked Alaska

*vanilla bean ice cream, chocolate devil's food cake topped with meringue
foster sauce & sliced bananas*

Blueberry ~ Almond Tart

Brooklyn Ice Cream Factory vanilla ice cream

Chocolate Melt Away Cake

*molten dark chocolate cake, berry compote and
Brooklyn Ice Cream Factory vanilla ice cream*

Classic Crème Brulee

vanilla bean brulee, with fresh raspberries

Sorbet Selection of the day

fresh Seasonal fruit sorbet

Chocolate Marquise Brooklyn Bridge

Brooklyn Ice Cream Factory vanilla ice cream

Goat Cheese Cheesecake

*Meyer lemon mousseline "crepe dentelle",
Meyer lemon~rosemary sorbet*

Apple Tart Tatin

caramelized apples, green apple sorbet

Summer Berry Pudding

*berry compote, angel food cake
whipped cream*



WEDDING CAKE

Chocolate Devil's Food

chocolate mousse filling, fresh raspberries, dark chocolate glaze

Maple Orange Walnut

orange cream filling, fresh blackberries, orange buttercream

Lemon Chiffon Cake

lemon custard filling, berry compote, crème fraiche buttercream

Hazelnut Genoise

coffee mousse filling, mocha buttercream

Coconut Cake

lemon cream filling, marshmallow coconut icing

*All cakes are made on premises. We use the finest quality chocolate and ingredients.
Our pastry chef will be happy to work with special requests.*

Private Dining Wines

White

Pinot Grigio
Mezzacorona
Italy

Chardonnay
J. Lohr
California

Chardonnay
Chablis
Drouhin ~ France
\$15.00 supplement per bottle

Sauvignon Blanc
Crossings
New Zealand
\$10.00 supplement per bottle

Riesling **slightly sweet*
Urban
Mosel ~ Germany
\$8.00 supplement per bottle

Sancerre
Domaine Cherrier
France
\$16.00 supplement per bottle

Red

Cabernet Sauvignon
Cartlidge & Browne
California

Merlot
Grayson
California

Pinot Noir
Chorey Beaune
Drouhin ~ France
\$14.00 supplement per bottle

Bordeaux
Clarendelle
France
\$18.00 supplement per bottle

Tempranillo
Murrieta Rioja Reserva
Spain
\$15.00 supplement per bottle

Syrah
Polkura
Chile
\$12.00 supplement per bottle

Champagne

Heidsieck & Co. Blue Top
\$68.00 per bottle

Veuve Clicquot
Brut
\$112.00 per bottle

Michel Freres Rose Sparkling Wine
Brut
\$48.00 per bottle

Prosecco
Mionetto
\$38.00 per bottle

Alternative selections are available from The River Café's extensive wine list. Please inquire.

REFERRALS

The River Café's recommendations include, but are not limited to, the following:

FLOWERS:

Maureen Andariese - The River Café Floral Designer jmandariese@yahoo.com 718-522-5200
Van Vliet & Trap Event Design: marla@vanvlietandtrap.com 212-352-3385
Jonathan Flowers: 212-586-8414

CAKE DESIGNER:

Love Street Cakes: Archana: archana@lovestreetcakes.com 646-657-0424
Sylvia Weinstock 273 Church Street NY 212-925-6698
Ben Israel Ron Cakes 42 Greene Street NY 212-625-3369

MUSIC:*

Pianist: Dom Salvador 516-883-8678
Lou Davis Productions: Jerry Austin: jerry@loudavisproductions.com 212-684-5200 x 4
Stuart White Productions 212-757-3299
DJ: NY Party Productions: Michael Cardamone: mike@newyorkpartyproductions.com 631-281-5747
DJs: Scratch Events: sales@scratchevents.com 877-600-4599
Lapis Luna: Shawn Clark: lapislunamusic@gmail.com 718-812-6248

PHOTOGRAPHY:

Lyn Hughes: hughesphoto@aol.com 212-645-8417
Erik Ekroth 212-962-2858
Andre Maier 212-388-2272
Jo Von 212-541-4141

FILM:

Well Spun Wedding Films 877-979-3456

CEREMONY:

William Corbett 516-775-6849
Catholic Priest: James O'Brien 718-727-7660 / 917-882-7981
Judge: Justice David Sax 212-340-0401/02
Susanna Macomb Interfaith Minister: mail@susannamacomb.com 212-663-1044
Rabbi: Dr. Frederic S Dworkin 973-744-3304 / 973-783-6011

HOTEL ACCOMMODATIONS:

Soho & Tribeca Grand Hotels: Tiffany Alves: talves@Grandlifelifehotels.com 212.965.3574
DoubleTree Hotel: Aquaria Harley: Aquaria.Harley@hilton.com 212-480-9100
Hotel 718: Stephanie Newby: snewby@benchmarkmanagement.com 718-707-0060

FLOWER DONATIONS:

Cobble Hill Health Center 718-855-6789

*If you choose to have a band or DJ during your event, we require that you utilize the referrals above. OUTSIDE MUSICIANS/DJS ARE NOT PERMITTED.

Note: Specific rules apply to vendors, such as, parking, equipment storage, delivery time, meal time and special requests. It is helpful when vendors call ahead. VENDORS ARE NOT PERMITTED TO USE OUR VALET SERVICES.

Additional Information

Administrative Fee:

Federal, State and City taxes and/or ADMINISTRATION CHARGE (20%) applicable to this agreement are in addition to the prices herein agreed upon except when it is specifically stated that prices quoted include taxes and/or ADMINISTRATION CHARGE. The administration charge is not a gratuity, it is used to cover preparation, management, staffing, decorations, overhead and general expenses of administering the function. The staff is adequately compensated; however, if you receive exemplary service, it is standard to leave an additional gratuity for the Private Dining department staff. The amount is at your discretion.

Sales Tax: 8.875%

Credit card processing fee: 3%

Overtime:

Daytime events:

- 4:00 PM to 4:30 PM \$1,000.00
- 4:30PM to 5:00PM \$2,000.00
- \$4,000.00 per hour after .

Evening events:

- 11:00 PM to 11:30 PM \$1,000.00
- 11:30 PM to 12:00 AM \$2,000.00
- \$4,000.00 per hour thereafter

Overtime availability for daytime events is determined on the afternoon of the function.

Valet Parking:

\$100 flat fee for a guarantee of 10 vehicles

No one performing a service or working at The River Café may use the valet services

Special Pricing:

- Vendors (e.g. photographers, musicians etc.) can be provided with meals at the request of the function's host at \$50.00 per vendor.
- Children 12 and under are served special meals priced at \$50.00 per child.
- Kosher meals are available at an additional cost (certain availability issues exist with holidays etc.); prices vary based on menu, season and quantity.

Entertainment and Photography: Pricing should be obtained directly from the vendor or company. All Vendors must be approved by the River Café.

Sound and Music: If you choose to have a band or DJ during your event, we require that you utilize the referrals on the previous page. OUTSIDE MUSICIANS/DJS ARE NOT PERMITTED. The Terrace Room provides a space of about 12' x 6' for band set-up. We recommend a maximum of four pieces for best comfort.

Photography: It is perfectly acceptable if you wish to arrive one hour early for picture taking either in the park or the surrounding neighborhood, with either the bridal party or the honored guests of your function. However, please know that personal attention to your guests request at that time may not be possible by the catering staff.

Other fees vary based upon the menu and beverage package selected.