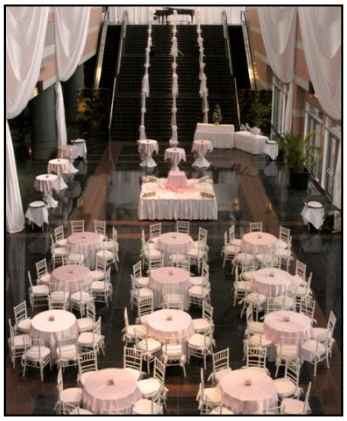
Weddings at the Riverside 2018



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•

$66.00++/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
Warms 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

$91.25++/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 Champione
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.

Exquisite Elegance

$91.25++/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	*$1.55/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, Kalamta 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
$9.00++/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
$5.50++/person

Penne with Vodka Sauce

Al dente Penne Pasta with our
House made Vodka Sauce
$5.00++/person

Crab Cake

Pan fried Maryland Crab Cake, served with a Tangy
Remoulade Sauce and Cilantro Pesto
$10.85++/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
$10.50++/person

Four Cheese Pasta Purses

Pasta Purses with Gorgonzola Cream with
Red Onion and Apple Confit
$10.00++/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
$11.50++/person

-Salad Course Enhancements-

Mixed Greens with Sliced Oranges, Kalamata Olives, and Feta Cheese with a Blueberry Pomegranate Vinaigrette
$2.85++/person

Individual Antipasto with Asiago, Kalamata Olives, Cantaloupe with thinly sliced Prosciutto, Salami,
Sliced Fresh Tomato, Basil, and Mozzarella Stack
$5.50++/person

Roasted Red & Yellow Peppers and Roasted Grape Tomatoes with Goat Cheese over Fresh Greens accompanied by a Balsamic Vinaigrette
$2.85++/person

Caesar Salad Prepared in the Dinner Room; Crisp Romaine, Grated Asiago Cheese, Seasoned Croutons tossed in a Classic Creamy Caesar Dressing
$2.85++/person

- Beverage Options -

Your wedding includes a premium bar package.
If you wish to increase the length of the bar, each additional hour is $2.75 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 $3.75 per person and $3.00 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
*$3.85++/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
$14.50++/person

Italian Sweets Table

An Assortment of Freshly Baked Biscotti, Assorted Miniature Cannolis, Cream Puffs, Éclairs, Tosca,
Italian Tortes and an Italian Cookie Cake
$11.50++/person

Riverside Sweets Table

A Variety of Miniature Pastries and Assorted Cookies.
$10.75++/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
$7.75++/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 $5.25++/person

- Hors d'œuvres -

COLD HORS D'OEUVRES

Chilled Jumbo Shrimp with Cocktail Sauce
$402.00++/100 pieces

Crab Salad in Phyllo
$220.00++/ 100 pieces

Blackened Sea Scallops served with a Pesto Mayonnaise
Market Price

Smoked Salmon Pinwheels filled with Cream Cheese
$245.00++/100 pieces

Antipasto Skewers
$306.00++/100 pieces

Grilled Vegetable Baguette:
Roasted Peppers, Summer Squash and Herb Flavored Goat Cheese
Spread on a Toasted Baguette
$255.00++/100 pieces

Assorted Sushi Rolls with Soy Sauce and Wasabi
Market Price

Fresh Hummus and Taziki served with Pita Triangles
$182.00++/100 people

Roasted Red Pepper Pesto Goat Cheese
Spread on a Rye Crisp
$178.50++/100 pieces

Deluxe Mixed Nuts
$26.50++/pound

Caponata and Goat Cheese on a Toasted Baguette
$240.00++/100 pieces

Display of Smoked Salmon
Garnished with Capers, Onion and Egg served with
Dijon Dill Sauce and Crostinis
Market Price

HOT HORS D'OEUVRES

Coconut Chicken with Apricot Mustard Sauce
$315.00++/100 pieces

Sautéed Crab Cakes with Cajun Mayonnaise
$331.00++/100 pieces

Scallops Wrapped in Bacon
$335.00++/100 pieces

Coconut Shrimp
$331.50++/100 pieces

Mushroom Profiterole
$255.00++/100 pieces

Bacon & Fontinella Stuffed Mushroom
$199.00++/100 pieces
(Gluten Free)

Eggplant Tomato Crisps
$255.00++/100 pieces

Andouille Sausage in Puff Pastry
$270.00++/100 Pieces

Meatballs Bordelaise, Marinara, or Sweet & Sour
$173.00++/100 pieces

Mini Beef Wellington in Puff Pastry
$390.00++/100 pieces

Beef Empanadas with Roasted Red Pepper Mayonnaise
$255.00++/100 pieces

Vegetarian Spring Rolls with Sweet & Sour Sauce
$199.00++/100pieces

Parmesan Artichoke Fritters
$280.50++/100 pieces

Spinach Artichoke and Smoked Gouda Dip
With Toasted Baguettes
Small: $170.00 (serves 75)
Large: $290.00 (serves 150)

Mini Lamb Chops with Rosemary Sauce
Market Price

Chicken and Pesto Blossoms
$178.00++/100 pieces

Sirloin Gorgonzola Brochettes wrapped in Bacon
$390.00/100 pieces

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, 2018*

** ++ 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