

The Riverdale

Dinner Service Packages

Basic \$28

Includes 1 Entree

Silver \$32

Includes 2 Entrees

Gold \$36

Includes 3 Entrees

Platinum \$55

Includes 3 Appetizers, 3 Entrees, Venetian Table

**All Packages Include Plated Salad, Vegetable & Starch Selection, Dinner Rolls,
Water, Coffee, & Assorted Hot Teas**

All Packages Are Served Plated.

Buffet Service is Available for an Additional \$2.00 Per Person, Per Package

Each Additional Entree For All Packages Is \$4.00 Per Person

All Prices Are Per Person

All Menu Options Subject To Change Based On Availability

Plated Salad ~ Select One

Caesar Salad ~ Romaine Lettuce, Garlic Croutons, & Romano Cheese

Burrata Salad ~ W/ Kale Pesto & Heirloom Tomatoes***Add \$3 Per Person**

House Salad ~ Mixed Greens W/ Tomatoes, Onion, Cucumbers, & Seasoned Herb Croutons

Greek Salad ~ Mixed Greens W/ Tomatoes, Cucumbers, Olives, & Feta Cheese ***Add \$1 Per Person**

Field Greens Salad ~ Mixed Field Greens W/ Crumbled Blue Cheese, Cranberries, & Cucumber ***Add \$1 Per Person**

Beef Entrée Selections

NY Strip Steak ~ Intense Flavor W/ Bold Beefy Notes

Sirloin Filet ~ Seared & Slow Roasted Lean Boneless Top Sirloin

Braised Short Rib ~ W/ Carrots Celery & Onion In A Vegetable Demi Glaze

Filet Mignon *MP ~ Bold And Tender Prime Beef Cut W/ Garlic Butter Compound

Chicken Entrée Selections

Marinated Chicken Breast ~ Baked Chicken Breast W/ Fresh Herbs

Chicken Piccata ~ Pan Seared W/ A Zesty White Wine Lemon Sauce & Briny Capers

Airline Chicken ~ Grilled Bone In Chicken Breast W/ Creamy Mushroom Garlic Sauce

Champagne Chicken ~ Stuffed W/ Spinach & Mascarpone Cheese Topped W/ Champagne Sauce

Rosa Italiana Chicken ~ Sliced Fresh Mozzarella, Plump Tomato, & Tender Basil W/ A Balsamic Glaze & Blush Sauce

Fish Entrée Selections

Salmon ~ Served On A Plank W/ A Jack Daniels Glaze

Seabass ~ W/ Lemon Garlic Reduction W/ Roasted Red Peppers

Flounder ~ Filled W/ A Savory Blend Of Spinach & Feta Topped W/ A Lemon Dill Cream Sauce

Seafood Entrée Selections

Lobster Tail *MP ~ Served On The Half Shell W/ Drawn Butter

Penne Pasta Entrée Selections ~ Select One Sauce

Alla Vodka ~ Alfredo ~ Marinara

Vegetarian/Vegan Entrée Selections

Grilled Eggplant (Vegan) ~ Topped W/ A Rich Marinara Sauce

Cauliflower Steak (Vegan) ~ Roasted & Drizzled W/ Olive Oil & Seasoning Blend

Spanakopita ~ Rich Spinach & Feta Cheese Filling In A Flaky Layered Fillo Dough

Eggplant Rollatini ~ Lightly Breaded Eggplant Stuffed W/ Ricotta & Italian Seasonings, Topped W/ Marinara Sauce

Vegetable ~ Select One

Garlic Green Beans ~ Asparagus ~ Roasted Garden Vegetable Medley ~ Steamed Broccoli ~ Brussels Sprouts W/ Shallots ~
Buttered Baby Carrots ~ Zucchini/Squash Spears ~ Bacon Wrapped Asparagus (**\$1 Upcharge Per Plate**)

Starch ~ Select One

Rice Pilaf ~ Skin On Smashed Red ~ Roasted Potatoes ~ Fried Seasoned Potato Wedges ~ Duchess Potatoes

Additional Sauces Available

**Honey Glaze W/ Everything Seasoning, Peppercorn Cream Sauce, Blush Sauce

Enhance Your Event With Our Unique Accompaniments

Crudité Table ~ \$6

Hummus & Pita Points ~ Seasonal Fruits ~ Vegetables W/ Dip ~ An Assortment Of Artisan Cheeses W/ Crackers

Charcuterie Table ~ \$8

Baguette Bread ~ Cheeses ~ Nuts ~ Jams ~ Dried Fruits ~ Crumbled Blue Cheese ~ Prosciutto ~
Baked Brie W/ Raspberry & Honey ~ Sweet & Salty Assortment

Toscana Table ~ \$13

Mediterranean Dips W/ Pita Points ~ Artisan Cheeses ~ Assortment Of Distinctive Crackers ~ Bruschetta ~
Array Of Sliced Italian Meats ~ Sweet & Spicy Paquita Pepper Bombs Stuffed W/ Feta Cheese Spread ~
Olive Medley ~ Fresh Tomatoes & Mozzarella W/ Balsamic Glaze

Butlered Hors D'oeuvre's ~ \$4 Per Person, Per Hors D'oeuvre

Prosciutto Wrapped Melon ~ Pita W/ Goat Cheese & Cranberry ~ Beef Crostini W/ Horseradish ~
Boneless Firecracker Chicken W/ Sesame Seeds ~ Bacon Wrapped Asparagus ~ Spanakopita ~ Mini Crab Cakes ~
Seared Yellowfin Tuna Served On A Cucumber W/ A Sweet Chili Slaw ~ Pretzel Bites ~ Chicken Teriyaki Skewer ~
Mascarpone Stuffed Zucchini Flowers ~ Meatball Marinara ~ Pan Asian Cup ~ Sweet Potato Wedges
~ Spinach Artichoke Fillo Cup ~ Chicken & Waffles (Stationary)

***Bacon Wrapped Scallop ~ Bacon Wrapped Shrimp ~ Shrimp Cocktail ~ Firecracker Shrimp* Add \$7 Per Person**
Skewered Lamb Chop Tower ~ Fried Calamari & Char ~ Grilled Octopus W/ Hummus ~ \$15

Iced Seafood Table ~ \$18

Shrimp, Crab Legs, Lobster Tail

Riverdale's Stations ~ \$15 Per Person A La Carte, \$13 Per Person With Package

Pizza Station ~ Chefs Selection Of Seasonal Pizza

Sushi Station ~ Chef's Selection Of An Assorted Variety Of Rolls Including California Rolls, & Spring Rolls

Slider Station ~ Bacon Cheeseburger, Pulled Pork, Meatball Parmesan, Chicken Sliders, Seasoned French Fries

Mediterranean Station ~ Greek Olives, Cheeses, Pita, Spanakopita, Chicken Skewers, Gyro Bites, Tzatziki & Stuffed Grape Leaves

Pasta Station ~ Penne W/ Alfredo, Vodka, Marinara, Garlic, Peas, Ham, Bacon, Chopped Tomatoes, Peppers, Onion, & Chicken

Carving Stations

Gold ~ \$12 Per Person A La Carte, \$10 Per Person Add On Package

Honey Glazed Ham ~ Slow Roasted French Cut Turkey Breast ~ London Broil

Premium ~ \$17 Per Person A La Carte, \$15 Per Person Add On Package

Tenderloin

Dessert Stations

1 Selection ~ \$9, 2 Selections ~ \$16

Boardwalk Station

Churro ~ Funnel Cake ~ Pretzels ~ Caramel, Chocolate, Cheese Sauces

Venetian Table

An Assortment Of Riverdale's Distinctive Desert Selections

Cannoli Station

Cannoli Shells ~ Maraschino Cherries ~ Chocolate Chips ~ Nutella

Donuts & S'mores Station

Graham Cracker Bites ~ Marshmallows ~ Hershey's Chocolate Pieces ~ Donut Wall

Chocolate Fountain

Strawberries ~ Pretzels ~ Marshmallows ~ Pound Cake Pieces

*** Hot Beverage Station ~ \$5 Per Person, Per Station *Bailey's, Frangelico, & Sambuca Add \$3**

Hot Chocolate ~ Cocoa ~ Candy Canes ~ Chocolate Morsels ~ Marshmallows ~ Whip Cream

Espresso Bar ~ Caramel, Mocha, Or Chocolate ~ Premium Espresso ~ Cappuccinos ~ Lattes

The Riverdale Bar Options

Premium Open Bar

4 Hour ~ \$30 Per Person, 3 Hour ~ \$27 Per Person

White Wine & Red Wine

Pinot Grigio, Chardonnay, Moscato, Cabernet Sauvignon, Pinot Noir

House Beer & Premium Beer

Coors Light, Michelob Ultra, Yuengling, White Claw

Well Cocktails & Premium Cocktails

Vodka ~ Glenmore, Ketel One, Tito's **Gin** ~ Barton, Broker's, Bombay **Rum** ~ Bacardi, Malibu, McCormick, Captain Morgan

Tequila ~ El Toro, Patron Silver **Whiskey** ~ Crown Royal, Jack Daniel's, Jameson, Seagram's VO, Southern Comfort

Bourbon ~ Kentucky Gentleman, Woodford Reserve **Scotch** ~ Glenlivet, Johnny Walker Black

Liqueur ~ Bailey's, Mr. Boston Peach Schnapps, Romana Sambuca Sabroso Coffee, Vermouth Dry, Vermouth Rosso

Sodas, Juices, & Mixers Included

Well Open Bar

4 Hour ~ \$24 Per Person, 3 Hour ~ \$22 Per Person

White Wine & Red Wine

Pinot Grigio, Chardonnay, Moscato, Cabernet Sauvignon, Pinot Noir

House Beer & Premium Beer

Coors Light, Michelob Ultra, Yuengling, White Claw

Well Cocktails

Vodka ~ Glenmore **Gin** ~ Barton **Rum** ~ McCormick **Tequila** ~ El Toro **Bourbon** ~ Kentucky Gentleman

Liqueur ~ Mr. Boston Peach Schnapps

Sodas, Juices, & Mixers Included

Soft Bar

4 Hour ~ \$18 Per Person, 3 Hour ~ \$16 Per Person

White Wine & Red Wine

Pinot Grigio, Chardonnay, Moscato, Cabernet Sauvignon, Pinot Noir

House Beer & Premium Beer

Coors Light, Michelob Ultra, Yuengling, White Claw

Sodas & Juices Included

Cash Bar

\$300.00 Non-Refundable Service Fee for Cash Bar

Cocktails ~ Premium \$10, Well \$8

Bottle Beer ~ Premium \$7, House \$6

All Wine & Champagne ~ \$7 Per Glass

Juice/Soda & Bottled Water ~ \$2

Bar Extras

Champagne ~ \$5 Per Person ~ Champagne Toast with House Champagne

Juice and Soda Station ~ Choose 5 ~ \$6 Per Person

Pepsi ~ Diet Pepsi ~ Sierra Mist ~ OJ ~ Cranberry Juice ~ Pink Lemonade ~ Pineapple Juice ~

Blueberry Pomegranate Juice ~ Apple Juice ~ Strawberry Orange Juice

Enhancement ~ \$3 Per Person ~ Blueberries ~ Strawberries ~ Orange Slices ~ Raspberries ~ Pineapple Slices

Your Event at The Riverdale Informational Page

Facilities and Capacity

The venue boasts six event rooms.

Five in which make up the main banquet hall opening to approximately 6,000 square feet.

With a capacity for up to 300 guests, the building can accommodate intimate affairs as well as extravagant functions.

Standard Room Pricing for Events

Room rental is \$300.00 with a minimum of 50 **adults** required for Events Sunday through Friday.

Room rental is \$500.00 with a minimum of 100 **adults** required for Saturday Events.

Full banquet hall rental is available for Friday at \$750.00.

Full banquet hall rental is available for Saturday at \$1,000.00.

Full banquet hall is the addition of the private cocktail room.

Standard Event Time Frame

The standard event length is 3 hours. If a 4-hour bar package is chosen, the event will be 4 hours.

Event extension without a bar package is available for \$750.00 per hour.

Service Charge and Tax

++ Service charge and sales tax are not included in package pricing.

*All items subject to 20% service charge & 8% tax.

*Menu items & pricing are subject to change based on seasonal availability.

The 20% service fee applies to all food & beverage purchases. This fee does not represent gratuity or tip to be paid to employees. Employees do not share in service charge in any way.

This service charge is also subject to NYS Sales Tax.

Kids at The Riverdale

Kids meals are available for children 12 years of age & under for \$25.00 per child & include

Chicken Fingers w/ Fries or Penne w/ Butter.

Vendors at The Riverdale

Vendor meals are charged the selected meal package rates. Music is not provided by The Riverdale.

The Riverdale welcomes licensed and insured vendors only.

An Event Manager will contact the vendor directly to obtain documentation required.

The Riverdale has the right to refuse any vendor that does not comply with house policies.

Vendors have 1 hour to set up and 1 hour to breakdown.

Dietary Restrictions

We are pleased to accommodate guests with special allergies & dietary needs.

Gluten Free, Dairy Free and Vegan meals available.

Please inquire about any dishes you may wish to have that are not offered on our regular menu.

Linens

The Riverdale will provide black & white standard linens, tablecloths, napkins, & skirting.

Clients are permitted to rent or provide their own linens. This will be at the client's cost and responsibility.

Outside Food and Beverage

The only outside food allowed is dessert. This can be store bought, homemade, or from a bakery.

No other outside food or beverage is allowed. The client understands that they are bringing in their own cake/dessert at their own risk and responsibility. If any type of special arrangement including tables, stands, or platters are needed for the dessert, the client must inform the Riverdale at least one week prior to the event. Drop off is allowed 1 business day prior to event & must be arranged with an Event Manager. All desserts must be boxed & labeled. Clients must provide their own boxes for dessert. The

Riverdale does not provide take-out boxes.

Riverdale Policy

Code rule 14-1.41 prohibits the reservice of unused or unprotected potentially hazardous food. Unmonitored time and holding temperature for cooked food is considered potentially hazardous.

Cooked food enters the danger zone where bacteria multiply and grow at a rapid rate after 2 hours at room temperature. Our standard events are 3 hours in length, which exceeds the safe timeframe.

This restricts guests from taking cooked food home. Desserts are not required to be time and temperature monitored and may be taken home following an event. The Riverdale does not provide take-out boxes.

This rule is part of the New York State Sanitary Code, which is maintained by the Bureau of Community Environmental Health and Food Protection.

Acceptable Forms of Payment

Accepted forms of payment include certified or personal checks, cash, & card.

A convenience fee of 3% will be applied to any credit card transactions.

NSF fee of \$50.00 will be the responsibility of the client for any checks returned.

Packages

Don't see the exact package or menu choices you are looking for? Buffet Options available for an additional cost. Custom package options & menu choices are available. Restrictions & minimums apply. See Event Manager for details.

Bar

If the event is extended only a cash bar will be offered. Bar packages are not available for extension.

No cash bar for top shelf if a well bar package is chosen. Upgrade to premium brand will be \$2.00 per person, per brand.

Set up and Breakdown

Both set up & breakdown of standard items including linens, tables, & chairs are included with each event held at The Riverdale. Clients may utilize full event planning services from a certified event manager at no additional cost when available. Accessories and other items may be dropped off with the event manager & must be labeled with placement indicated on a room diagram.

Clients are permitted to set up & will be provided with a timeframe in which to do so.

No children will be allowed during setup and breakdown.

Client Drop off of Accessories and Additional Items to Venue

The Riverdale Banquet Hall is not responsible for any theft, or damage to accessories or personal property.

Prohibited items include confetti, confetti balloons, glitter, small tabletop decorations, nails, tacks, or anything else that would cause damaged to the carpets or walls. All accessories are to be approved by a manager. Event accessories can be dropped off with your final payment or may be delivered separately. All event accessories must be delivered to us in a cardboard box or plastic storage containers. Every box should be marked with your name and the date of the event. Clients are to indicate on a diagram with their Event Manager exactly where the accessories are to be placed and understand that some accessories or decorations are limited as to where they can be placed in order to coincide with the full event set up. Only a manager is to accept accessories or decorations. Please do not leave them with a staff member or outside of the building or offices.

Clients are permitted to bring in cold storage items 1 day prior to event and must have approval from a manager as to what items are being stored. Longer storage requires rental of cold storage space.

Breakdown and cleanup of event including accessories, must be complete immediately following the Event. The Riverdale Banquet Hall is not responsible for damage, theft or missing items left at the conclusion of the event. In the event of decorations left at the Riverdale, client has 5 business days from the date of the party to claim the decorations otherwise it becomes property of the Riverdale Banquet Hall or will be thrown away.