

🌟 Welcome to The Riverdale

Elegance for every Event, Magic for every Moment

Thank you for visiting The Riverdale. We're honored you're considering us for one of the most meaningful days of your life. This guide gives you a simple, elegant overview of what couples love most about celebrating their wedding here.

👰 The Riverdale Experience

Nestled in Endwell, New York, The Riverdale is a family-owned luxury venue known for warm hospitality, exceptional cuisine, and beautifully executed celebrations. Couples choose The Riverdale because we offer:

- A private, elegant setting
 - Personalized, high-touch service
 - Customizable wedding packages
 - A team dedicated to making your day effortless and unforgettable
- Every wedding here is treated as a one-of-a-kind event—not a template.**

🪄 **Our spaces serve as a beautiful canvas for your unique vision.**

Whether you envision an intimate gathering or a grand reception, The Riverdale provides:

- Elegant ballrooms with timeless chandeliers
- Customizable lighting to match your style
- A private cocktail room with a secluded patio
- A luxurious bridal suite for relaxing and getting ready

🍷 Signature Cuisine

Dining is one of the highlights of a Riverdale wedding. Our goal is to create a dining experience your guests rave about long after the wedding.

- Group Tastings as well as One-on-one menu consultation with our chef
 - Plated dinners, stations, or passed hors d'oeuvres
 - Customizable enhancements and upgrades
 - Flexible bar packages to suit your guests

👩🏻‍❤️👨🏻 The Riverdale Promise

At The Riverdale, luxury is not just how things look—it's how you feel. Calm. Celebrated. Taken care of. From your first visit to your last dance, our mission is to exceed expectations and create a celebration filled with beauty, joy, and unforgettable moments.

The Riverdale A' La Carte Menu

Includes Five Hour Wedding Reception, House Salad, Plated Sit-Down Dinner,
Chef's Selection of Starch & Vegetable, Dinner Rolls
Base Price Starts at **\$55.00* ++ Per Person. Package Enhancements Available on Page 7**

Plated Salad

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

Entrée Selections

- ❖ **1 Selection** ~ \$55 ++
- ❖ **2 Selections** ~ \$60 ++

Beef Entrée Sélections ~ Peppercorn Cream Sauce, or Garlic Butter Compound Available on All Beef Options

NY Strip Steak ~ Intense Flavor W/ Bold Beefy Notes

Sirloin Filet ~ Seared & Slow Roasted Lean Boneless Top Sirloin

Chicken Entrée Selections

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

Fish Entrée Selections ~ Honey Glaze W/ Everything Seasoning Available as a Substitution on All Fish Options

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

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 & Starch

Chef's Selection

Additional Sauces Available

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

The Silver Package

Includes Wedding Reception, Cocktail Hour Featuring The Riverdale's Crudité Table & Three Butlered Hors D'oeuvre's, Sit Down Plated Dinner Service, Plated Salad, Three Entrée Selections, Selection Of Starch & Vegetable, Dinner Rolls, 4 Hour Soft Bar
\$76.00 ++ ~ Per Person ~ The Silver Package Is Not Available On Saturdays

Crudité Table

Hummus & Pita ~ Chef's Selection Of An Array Of Seasonal Fruits ~ Vegetables W/ Dip ~ An Assortment Of Artisan Cheeses W/ Crackers

Butlered Hors D'oeuvre's ~ Select Three

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 Filo Cup ~ Chicken & Waffles (Stationary)

Bacon Wrapped Scallop ~ Bacon Wrapped Shrimp ~ Shrimp Cocktail ~ Firecracker Shrimp **Add \$7 Per Person**

Plated Salad

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

Entrée Selections ~ Select Three

Beef Entrée Selections ~ Peppercorn Cream Sauce, or Garlic Butter Compound Available on All Beef Options

NY Strip Steak ~ Intense Flavor W/ Bold Beefy Notes

Sirloin Filet ~ Seared & Slow Roasted Lean Boneless Top Sirloin

Chicken Entrée Selections

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

Fish Entrée Selections ~ Honey Glaze W/ Everything Seasoning Available as a Substitution on All Fish Options

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

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

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

4 Hour Soft Bar Included

See Bar Page For Offerings

Bar Upgrade Per Person ~ Four Hour Well **\$6.00**, Five Hour Well **\$12.00**, Four Hour Top Shelf **\$13.00**

The Gold Package

Includes Wedding Reception, Cocktail Hour Featuring The Riverdale's Signature Toscana Table & Five Butlered Hors D'oeuvre's, Sit Down Plated Dinner Service, Plated Salad, Three Entrée Selections, Selection Of Starch & Vegetable, Dinner Rolls, 4 Hour Well Open Bar

\$96.00 ++ Per Person*

Toscana Table

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 ~ Five Butlered Hors D'oeuvre's

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 Filo Cup ~ Chicken & Waffles (Stationary) **Includes Complimentary Shrimp Cocktail**

***Bacon Wrapped Scallop ~ Bacon Wrapped Shrimp ~ Firecracker Shrimp* Add \$7 Per Person**

Plated Salad ~ Select One

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

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

Entrée Selections ~ Select Three

Beef Entrée Selections ~ Peppercorn Cream Sauce, or Garlic Butter Compound Available on All Beef Options

Ribeye Steak ~ Rich & Flavorful Marbled Cut

Sirloin Filet ~ Seared & Slow Roasted Lean Boneless Top Sirloin

Filet Mignon *\$10.00 ~ Bold & Tender Prime Beef Cut W/ Garlic Butter

Chicken Entrée Selections

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

Fish Entrée Selections ~ Honey Glaze W/ Everything Seasoning Available as a Substitution on All Fish Options

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

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

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

4 Hour Well Open Bar ~ See Bar Page for Offerings

Bar Upgrade Per Person ~ Five Hour Well \$6.00, Four Hour Top Shelf \$7.00, Five Hour Top Shelf \$11.00

The Platinum Package

Includes Wedding Reception, Cocktail Hour Featuring The Riverdale's Signature Toscana Table & Ten Butlered Hors D'oeuvre's Plus, One Seafood Hors D'oeuvre, Plated Sit-Down Dinner Service, Plated Salad, Three Entrée Selections, Selection of Starch & Vegetable, Dinner Rolls, Dessert Station, After Hours Station, Four Hour Top Shelf Open Bar

\$140.00 ++ Per Person*

Toscana Table

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 Ten Butlered Hors D'oeuvre's and One Seafood Hors D'oeuvre's

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 A
Flavor W/ Bold Beefy Notes sian Cup ~ Sweet Potato Wedges
~ Spinach Artichoke Filo Cup ~ Chicken & Waffles (Stationary) **Includes Complimentary Shrimp Cocktail**

*Bacon Wrapped Scallop ~ Bacon Wrapped Shrimp ~ Firecracker Shrimp) **Includes Complimentary Seafood Appetizer Add-On**

Plated Salad ~ Select One

Burrata Salad- Kale Pesto W/ Multicolored Heirloom Tomatoes

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

Greek Salad ~ Mixed Greens w/ Tomatoes, Cucumbers, Olives, & Feta Cheese

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

Field Greens Salad ~ Mixed Field Greens w/ Crumbled Blue Cheese, Cranberries, & Cucumber

Entrée Selections ~ Select Three

Beef Entrée Selections ~ Peppercorn Cream Sauce, or Garlic Butter Compound Available on All Beef Options

Ribeye Steak ~ Rich & Flavorful Marbled Cut

NY Strip Steak ~ Intense

Braised Short Ribs ~ Hearty & Tenderized Ribs Served in a Rich Sauce

Filet Mignon Complimentary Upgrade ~ Bold & Tender Prime Beef Cut w/ Garlic Butter

Chicken Entrée Selections

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 Topped w/ a Blush Sauce

Fish Entrée Selections ~ Honey Glaze W/ Everything Seasoning Available as a Substitution on All Fish Options

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

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

Vegetables ~ 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 **Complimentary Upgrade**

Starch ~ Select One

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

The Platinum Package Continued

Dessert Station

Select Two **OR** Venetian Table

Boardwalk Station

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

***Venetian Table**

An Assortment Of Riverdale's Distinctive Desert Selections

Strolling Cannoli Station

Cannoli Shells ~ Maraschino Cherries ~ Chocolate Chips ~ Nutella

Donuts & Smores Station

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

Chocolate Fountain

Strawberries ~ Pretzels ~ Marshmallows ~ Pound Cake Pieces

After Hour Stations

Select One ~ Available 1 Hour Prior to Event Conclusion

Pizza Station

Chef's Selection of Seasonal Pizza

Slider Station

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

Mediterranean Station

Chef's Selection of Greek Olives, Cheeses, Pita, Spanakopita, Chicken Skewers, Gyro Bites, Tzatziki & Stuffed Grape Leaves

Four Hour Top Shelf Open Bar

See Bar Page for Offerings

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 Filo 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 ~ Chef's 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 Glaze 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

Strolling Cannoli Station

Cannoli Shells ~ Maraschino Cherries ~ Chocolate Chips ~ Nutella

Donuts & Smores Station

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

Chocolate Fountain

Strawberries ~ Pretzels ~ Marshmallows ~ Pound Cake Pieces

Hot Beverage Station ~

* **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 ~ Chocolate ~ Premium Espresso ~ Cappuccinos ~ Lattes

The Riverdale Bar Options

Premium Open Bar

5 Hour ~ \$36 Per Person, 4 Hour ~ \$33 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

5 Hour ~ \$32 Per Person, 4 Hour ~ \$26 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

5 Hour ~ \$25 Per Person, 4 Hour ~ \$20 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 ~ Martinis & Specialty Cocktails \$13, 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

Where Timeless Elegance Meets Unforgettable Celebrations

Your wedding day deserves a setting as extraordinary as your love story. At The Riverdale, we specialize in refined, high-touch wedding experiences designed to feel effortless, elevated, and entirely yours.

 **The Venue Experience**
Grand. Elegant. Versatile.

- *Six beautifully appointed event rooms, up to 6,000 sq. ft. of flowing banquet space*
 - *Accommodation for up to 300 guests, ideal for both lavish receptions and intimate luxury weddings*
- Every wedding at The Riverdale is enhanced by refined interiors, customizable layouts, and a team dedicated to flawless execution.*

 **The Bridal Suite**

Your private retreat before and during your celebration.

- *Available 2 hours prior to ceremony and throughout reception when hosting your ceremony onsite*
 - *Available for the entire reception if hosting reception only*
 - *Additional time available at \$100 per hour*
- *Mimosa Bar Service, Bridal Breakfast or Lunch, Mimosa & Continental Breakfast with coffee starting at \$300*

 **Ceremony & Reception Details**

Ceremony

- *Elegant ceremony space for up to 150 guests*
- *30-minute guest welcome and seating, 30-minute ceremony*

Reception

- *Five-hour standard reception*
- *Seamless transition from ceremony to celebration*

 **Investment & Minimums**

Saturday Room Rental Reception: \$2,500, Ceremony: \$750. Minimum: 100 adult guests
Sunday–Friday Room Rental Reception: \$1,500, Ceremony: \$500. Minimum: 75 adult guests
Extended Celebrations

- *After-hours access: \$750 per hour*

 **Service & Culinary Excellence**


- *22% Signature Styling Fee on food & beverage. Styling Fee is administrative and not gratuity*
 - *8% NYS Sales Tax applies*
 - *Seasonal menus crafted for freshness and quality*

Our culinary team delivers beautifully presented cuisine and polished service worthy of your most important day.

 **Children's Dining**

For guests 12 and under — \$25 per child

- *Chicken Fingers & Fries*
- *Penne with Butter*

 **Dessert & Cake Policy**

- *Outside dessert permitted (bakery, store-bought, or homemade)*
 - *Couple assumes responsibility for outside desserts*
 - *Display needs must be arranged 30 days in advance*
- *Drop-off available 1 business day prior. All items must be boxed and labeled*

Dietary Accommodations

We graciously accommodate:

- *Gluten-Free, Dairy-Free, Vegan, and Allergy-sensitive meals*
 - *Custom requests welcomed*

Bar & Beverage Service

4-Hour Bar - One-hour closure during dinner or final hour

5-Hour Bar - Continuous service throughout reception

Additional Options:

- *Cash bar available for early arrivals*
- *Extended events feature cash bar service only*

Riverdale Styling & Presentation

- *Black or white luxury linens, napkins & skirting*
 - *Professional table settings*

Optional

- *Custom linens (client-provided or rented)*

Vendor Coordination

- *Licensed & insured vendors only. Non-compliant vendors may be declined*
 - *Coordination handled by your Event Manager*
 - *One-hour setup & breakdown windows*

White-Glove Setup & Planning

- *Setup and breakdown of standard items included*
- *Décor drop-off with labeled placement diagrams*
- *Client setup permitted within scheduled timeframe. Child-free setup periods ensure safety and focus*

Payment Options

- *Cash, Personal or certified check, Credit card (3% convenience fee)*
\$50 NSF fee for returned checks

The Riverdale Promise

At The Riverdale, your wedding is more than an event—it is a curated experience. Our team is dedicated to ensuring your day unfolds with elegance, warmth, and meticulous attention to detail so you can be fully present for every unforgettable moment.

The Riverdale Preferred Vendors

Cake, Cupcakes, and Dessert

*Baked by Camille 607-754-3727- Camille
Jarets Stuffed Cupcakes 607-658-9096 – Kathleen
Strega Nonnas streganonnas@gmail.com – Gabriella*

Florist

*Country Florist 607-687-1950
Angeline's Florist 607-748-7345 – Mary
Hillside Flower Girls 607-343-3836 – Casey 607-760-5234 – Susan*

Rental Companies

*Floyd's Rent All 607-748-7414 – Joan or Nancy
Balloon Arrangements 516-668-9252 – Alethia Camara
Terry Burke Sound and Audio info@terryburke.net 607-238-1377 – Terry*

Uplighting

The Riverdale has Uplighting!

DJ's

*AP Entertainment apentertainment607@gmail.com – Andy
DJ/Magic Mirror Chris Jach 607soundentertainment@gmail.com – Chris
DJ Toby Varner tobrocker@hotmail.com 607-427-6566 – Toby
K+K Music kkmusicentertainment@gmail.com – Kevin + Kimburlee
Sound Selection DJ and Entertainment scott@soundselection.com 607-427-9380 – Scott*

Photographers

*Boyko boykofoto@gmail.com – Bogdan Boyko
Scarinzi Media contact@scarinzi.com – Nate and Lauren
Saraceno Galleries saracenogalleries@gmail.com – Danielle*

Videographers

*Asher Flynn asherflynnproductions@gmail.com - Asher
Scarinzi Media contact@scarinzi.com – Nate and Lauren*

Hair and Makeup

Hanan Salon Vestal/Endwell 607-340-5526 -Hanan

Transportation

*Greater Binghamton Limo 607-221-1076
T & Z Bus and Limousine 607-343-3113 – infor@tandzpartybus.com*

Hotels

*Holiday Inn Express Binghamton/Vestal
607-348-0088 – General Manager
Homewood Suites by Hilton Binghamton/Vestal
607- 296-4800 – General Manager
Hampton Inn Johnson City
607-729-9125 – General Manager*

Planning Timeline

12 Months Ahead

Set the date

Decide on a budget

Choose your vendors

Select food and beverage packages

Provide venue with a guaranteed number

Reserve your venue ~ \$2,000.00 deposit due at The Riverdale

Decide if the reception and ceremony will be at the same or different venues

6 Months Ahead

Order invitations

Finalize guest list

Send out save the dates

Decide on a color scheme

Upload guest names into Prismm

50% Deposit due to The Riverdale

Hotel room blocks for any out-of-town guests

Set up reception detail sheet with event manager

Sit down with event manger to set up layout in Prismm

Review what decorations venue has and what decorations you will need to provide

3 – 4 Months Ahead

Start seating chart

25% Deposit due to The Riverdale

Provide The Riverdale with vendor information

Address and send out invitations ~ Request RSVP's back one month prior

Reserve from rental company or purchase any additional decorations needed

1 Month Ahead

Finalize timeline

Begin seating guests in Prismm

Upload RSVP's and meal selections to Prismm

Determine with The Riverdale how many guest tables are needed

Provide The Riverdale with guest count and meal selection count

Physical walk through The Riverdale to confirm décor placement

10 Days Ahead

Finalize floor plan and guest seating in Prismm

Schedule time with event manger to drop off all décor

Friday Ahead

Final décor drop off

Final guest count and final payment due to The Riverdale

If providing a plated service, all meal counts, and place cards must be in

Place cards must indicate guest name, meal selection, and table number

The Riverdale Additional Services And Products

Services Offered

Ice Sculpture ~ Inquire About Pricing

Sparkler/Bubble/Biodegradable Exit ~ Inquire About Pricing

Riverdale Uplighting ~ \$450.00

*Chair Covers/Chair Sashes ~ Starting At \$5.00 Per Chair *Material Must Be Provided*

Bar Services

Champagne Wall ~ Starting At \$75.00

Cocktail Pitchers ~ Starting At \$40.00 Per Pitcher

Pre-Ceremony Cocktails ~ Starting At \$8.00 Per Drink

Wedding Ceremony Only

Pet Fee ~ Ceremony Only \$50.00

Ivory Seat Cushions ~ \$3.00 Per Chair

Thank You For Considering The Riverdale To Host Your Special Day!

The Riverdale

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