



RIVERCREST

Golf Club & Preserve

2024 RECEPTION PACKAGE

Your Commitment is to Each Other.
Ours is to You!



Recognized for excellence for 12 consecutive years.

THE RIVERCREST RECEPTION

RiverCrest offers the following comprehensive package that can be customized for your wedding. Every wedding is unique and our award winning team is here to make your vision come to life.

INCLUSIVE PER PERSON PRICING LOCATED ON PAGES 4 & 5

Your reception includes the following amenities...

DINNER FOR TWO

A restaurant reservation for two is included in our member only dining room.

FIVE (5) HOUR RECEPTION

WINE GREETING & SPECIALTY DRINK

Red & white wine greeting and one (1) specialty drink butlered to your guests during cocktail hour. The included specialty drink is mixed with items available on our premium liquor list only. A custom specialty drink as well as his 'n hers options are available as upgrades.

RIVERCREST SELECT OPEN BAR

Selection of premium RiverCrest wines, beers, liquors and soft drinks for five (5) hours.

RIVERCREST SIGNATURE STATIONED HORS D'OEUVRES

A creatively decorated antipasto display with your choice of four (4) additional Stationed Hors d'oeuvres or select a combination of stations and Butlered Hors d'oeuvres.

RIVERCREST CHAMPAGNE TOAST

A glass of bubbly Champagne will be poured for toasting the guests of honor.

FIRST COURSE

Selection of signature soup or salad.

DINNER ENTRÉES

Your choice of two (2) entrées using only the freshest seasonal ingredients. A vegetarian/vegan option as well as a children's meal are also included.

WINE SERVICE

A glass of red or white wine will be poured tableside to complement your guest's entrée selections.

CUSTOM WEDDING CAKE

Provided by one of our extraordinary bakeries, you will select from a large variety of flavors and designs.

RIVERCREST SIGNATURE FAVOR

A personalized favor packaged with four chocolate after dinner mints in a beautiful fleur-de-lis box is set at each guest's place setting. This box will be embossed with your names and your wedding date!

PRIVATE WEDDING SUITE

Indulge yourself in our private suite and enjoy a private entrance, large mirrors and an exclusive powder room. Upon arrival to RiverCrest, our couples will receive complimentary Champagne, international cheese display, fresh vegetable crudité and an assortment of beverages.

UPLIGHTING

Complimentary Ballroom uplighting for all Saturday weddings.

ELEGANT DECOR

All tables include Mikasa bone china and silverware, three votive candles, table linens and linen napkins. A wide variety of upgraded fabric and color selections are available.

CEREMONY

RiverCrest offers three beautiful settings for your ceremony. The covered outside terrace and poolside settings overlook colorful landscaping, natural rock walls and a unique cascading waterfall. An indoor ceremony area is also available. Ceremony fee Friday's \$750, Ceremony fee Saturday's \$1300.

WEDDING DAY SERVICE TEAM

1. Personal event coordinator
2. Maitre d' available to wedding party for the entire wedding experience
3. Private suite attendant
4. Coat room attendant (seasonal)

RIVERCREST SIGNATURE HORS D'OEUVRE STATIONS

The Hors d'oeuvre Stations below are a just a sampling of creative delights that you may offer your guests at your reception. By replacing the typical butlered Hors d'oeuvres with these stations, you will experience a unique array of wonderful and exotic flavors.

ANTIPASTO DISPLAY

The centerpiece of a RiverCrest cocktail hour consisting of an eclectic array of imported meats: Prosciutto di Parma, Sicilian soppressata, authentic Genoa salami and Spanish Lomo Ham Pimenton de la Vera. Guests will also enjoy roasted red peppers, grilled vegetables, marinated artichokes and a wide variety of imported and domestic specialty cheeses. The display is finished with grilled crostini topped with Tuscan extra virgin olive oil.

Select Four Stations...

RIVERCREST SIGNATURE CRAB CAKE SLIDER STATION

Jumbo lump miniature crab cakes served open faced on a toasted brioche bun topped with mango slaw and Chesapeake Bay remoulade. This Signature Station is a Club favorite and will impress your guests with new and exciting flavors.

YOUR CHOICE OF MASHED POTATO, TATER TOT, or MAC N CHEESE MARTINI BAR

One interactive station, custom built by your guests with toppings including: shaved scallions, sour cream, shredded cheddar, crumbles of applewood smoked bacon, sautéed tri-colored peppers & roasted sweet onions. Add whiz & sriracha ketchup to the tater tot station.

PASTA STATION

Choice of two pastas custom made for your special day which include a choice of farfalle with porcini cream, penne bolognese, tri-colored cheese tortellini with arugula pesto, and baked rigatoni with fresh mozzarella and a slow cooked tomato sauce.

CARVED ARTISAN BREAD WITH ASSORTED SPREADS & DIPS

Traditional hummus, black bean hummus, kalamata tapenade, white bean & chorizo dip as well as crab & artichoke dip accompanied by a dramatic display of baguettes, boules and batards. Also served with bruschetta and stuffed baked brie.

ATTENDED CHEESESTEAK STATION

When in Philadelphia...With many out of town guests attending weddings at RiverCrest, the Philadelphia Cheesesteak Station has become a very popular selection. We prepare miniature beef and chicken cheesesteaks for your guests accompanied with fried onions and the one and only Cheese Whiz.

GLOBAL DIM SUM STATION

Assorted dumplings, cheesesteak spring rolls with spicy ketchup, vegetable spring rolls with sweet chili sauce and franks in pastry with a dijon mustard.

TAPAS DISPLAY

A delicious assortment of Spanish cuisine classics such as mini-Cuban sandwiches, Empanadas, tomato and mozzarella canapés, gazpacho shooters, scallop ceviche and pickled vegetables.

NASHVILLE HOT CHICKEN OR CHEESEBURGER SLIDER STATION

Crispy seasoned fried chicken, pickles on buttermilk biscuits or mini Kobe beef cheeseburger sliders.

FLAT BREAD STATION

Margherita, Gorgonzola with caramelized onions & balsamic glaze, pepperoni and a Chef's choice flat bread.

GRILLED CHEESE & SOUP

Miniature grilled cheese wedge served with tomato soup 'shooters'.

HORS D'OEUVRE STATION ENHANCEMENTS

SEAFOOD BAR

RiverCrest's signature seafood bar starts with a hand carved ice sculpture, designed exclusively for our brides and grooms. A centerpiece table overflowing with wild caught jumbo shrimp, blue crab cocktail claws and laser cut Alaskan king crab legs, draped on both sides with sautéed mussels and baked oysters complemented with a jumbo lump crab & champagne leek cream sauce.

SIGNATURE BEEF SHORT RIBS

Mirin glazed boneless beef short rib bites, braised for six hours and fork tender. This signature station includes a 5-cheese baked macaroni, served on miniature spoons and topped with a sweet rice wine demi-glace.

SUSHI BAR

Hand-rolled sushi including spicy tuna, Philadelphia roll, California roll, sweet potato tempura, yellowtail & scallion and other assorted selections. Beautifully displayed with seaweed salad, pickled ginger, wasabi and chop sticks.

LAMB CHOP STATION

Rosemary-scented rack of lamb, pan-seared, accompanied by a mint pesto.

DIVER SCALLOP ACTION STATION

We start off with the best hand picked scallops in the world. Our Maine diver scallops are enormous and sautéed "live" by a RiverCrest Chef. The station includes a wakame salad and your guests are hand served by our chef. We finish this wonderful selection with a balsamic and herb drizzle.

BEEF, CHICKEN AND VEGETABLE SKEWER ACTION STATION

An assortment of marinated beef, chicken and vegetarian skewers served with Chimichurri sauce.

AHI TUNA CARVING STATION

Pan-seared Big Eye Tuna, dry rubbed with our 15-spice blend. Served rare with wasabi & cucumber sauce and our specialty honey soy glaze.

SHRIMP COCKTAIL TOWER

An immense display of wild caught jumbo shrimp served with cocktail sauce.

RISOTTO - THREE WAYS ACTION STATION

Truffled wild mushroom, basil lemon & artichoke and decadent Maine lobster in tarragon oil.

DUCK - TWO WAYS

Savory duck confit and smoked duck breast with a cherry ginger sauce.

Interested in something else? No problem. Let our team of chefs create your custom station.

RIVERCREST FIRST COURSE AND DINNER ENTREES

10% discount off the adult entrée price for Friday and Sunday Receptions.
Please note Food and beverage prices are subject to change based on market fluctuations.
Additional seasonal discounts may apply.

FIRST COURSE SELECTIONS

Choice of one

MARKET SALAD organic mixed greens, carrot, cucumber, tomato, goat cheese, croutons with lemon caper vinaigrette

CLASSIC CAESAR roasted peppers and parmigiano-reggiano cheese

BABY SPINACH LEAVES candied pecans, shaved red onions, dried cherries and bleu cheese or red wine vinaigrette

ROMA TOMATO AND FRESH MOZZARELLA shallot and herb dressing

WEDGE SALAD crisp iceberg, crumbled bleu cheese, tomato and onion confit, balsamic drizzle and bleu cheese vinaigrette

CHICKEN CORN CHOWDER creamy corn, smoked bacon, diced chicken with fresh herbs

MAINE LOBSTER BISQUE creamy, sherry-scented traditional lobster bisque

BUTTERNUT SQUASH SOUP creamy puree of butternut squash with hints of fresh thyme and sage

ITALIAN WEDDING SOUP baby spinach & escarole, hand-rolled meatballs in a light chicken and vegetable broth

SERVED DINNER ENTRÉES

Choice of two. All selections served with organic proteins, chef's choice of seasonal starch & vegetable.
Make a third selection and simply add \$4.95 to that entrée.

CHICKEN ALLA GRIGLIA seasonal vegetables and Rosemary lemon sauce

CHICKEN FRANCAISE egg coated, pan seared with herbs and lemon & butter sauce

PARMESAN CRUSTED CHICKEN panko, herbs and parmesan cheese crusted chicken breast, alfredo cream sauce

TUSCAN GRILLED CHICKEN BREAST marinated artichokes, fire roasted red peppers and fresh mozzarella

OVEN ROASTED CHICKEN SALTIMBOCCA wrapped in Prosciutto di Parma and stuffed with spinach, sage & provolone

KOBE-STYLE COWBOY PORK CHOP fig and amarena cherry demi-glace

DUCK BREAST port wine reduction

12OZ. VEAL PORTERHOUSE rosemary demi-glace

PAN SEARED WILD SALMON signature honey soy glaze

SALMON OSCAR Grilled salmon, fresh crab meat, asparagus, beurre blanc

FLOUNDER ROULADE stuffed with julienned vegetables, herb beurre blanc & prosciutto

PAN SEARED DIVER SCALLOPS (4) balsamic drizzle

SIGNATURE JUMBO LUMP CRAB CAKES Chesapeake Bay remoulade

ROASTED CHILEAN SEA BASS white miso glaze

JUMBO LUMP CRAB STUFFED LOBSTER TAIL tarragon and lobster beurre blanc

SIGNATURE BRAISED BEEF SHORT RIB boneless rib in a cabernet mirin reduction

FRENCH BISTRO STEAK Provençal garlic butter

GORGONZOLA STUFFED FILET MIGNON cabernet glaze

ORGANIC CENTER CUT, GRASS FED FILET MIGNON port wine demi-glace

CONTINUED ON NEXT PAGE...

DINNER ENTREES CONTINUED...

DUETS

Select any two protein combinations to create your personalized duet, some suggestions below.

HONEY SOY SALMON AND BRAISED SHORT RIB
CRAB-STUFFED SHRIMP AND TUSCAN GRILLED CHICKEN
CHICKEN SALTIMBOCCA AND JUMBO LUMP CRAB CAKE
PETITE FILET MIGNON AND CRAB STUFFED SHRIMP (2)
PETITE FILET MIGNON AND JUMBO LUMP CRAB CAKE
PETITE FILET MIGNON AND CHILEAN SEA BASS

VEGETARIAN/VEGAN chef's choice vegetarian meals available upon request.

DINNER ENHANCEMENTS

SOUP, SALAD, AND PASTA

Enhance your guest's experience by offering an additional course.

INTERMEZZO

Your choice of raspberry, mango or lemon sorbet to be served between salad and entrée course.

DESSERT ENHANCEMENTS

ALL YOU NEED IS LOVE...AND A DONUT

Sprinkle some happiness with a variety of 6 different delicious donuts displayed on a wood donut peg wall.

VIENNESE SWEET TABLE

Indulge in a sweet ending with an assortment of cakes and delicious miniature pastries including cannolis, eclairs, carrot cake, cream puffs, fruit tarts, butterscotch tarts and cheesecakes, delicious handmade truffles and petit fours. Enjoy fresh berries and housemade Grand Marnier whipped cream

YE OLE SODA FOUNTAIN

Chocolate and vanilla miniature milkshakes and root beer, creamsicle and mocha floats.

COFFEE BAR

Hazelnut, almond and vanilla syrups, chocolate shavings, Grand Marnier whipped cream and cinnamon

CHEESECAKE MARTINI BAR

Delicious cheesecake in a chilled martini glass with a variety of toppings- fresh blueberries, strawberries and diced apples, ground cinnamon, chocolate chips, whipped cream, chocolate sauce, caramel sauce & crushed oreos

GOURMET BROWNIE & COOKIE BAR

Plates piled high with traditional fudge, blondies, s'more, cream cheese, coconut-pecan, white chocolate raspberry brownies as well as chocolate chip, oatmeal raisin and peanut butter cookies.

ICE CREAM SANDWICH BAR

Fresh baked cookies: chocolate chunk, chocolate with white chocolate chunk, oatmeal raisin, dark chocolate and vanilla bean ice cream. Rolled in toppings: crushed M&M's, mini chocolate chips, chopped pecans, shredded coconut, salted almonds, rainbow sprinkles 9.95
Attendant fee

WEDDING CAKE

RiverCrest offers a choice of three personally selected bakers to create your custom wedding cake.

Various flavors and designs are included in the package.

Flavor, filling and design upgrades can be explored directly with the baker during your private cake tasting.

Your wedding cake, presented on a decorated plate with raspberry sauce,
will be served to your guests with coffee and tea.

LATE NIGHT SNACKS

Enhance your wedding with a specialty station

Priced for one hour of unlimited consumption

TOMATO PIES

Enjoy your choice of three tomato pies. Selections include original, vegetable, cheese, pepperoni and eggplant.

KOBE CHEESEBURGER DELUXE

Mini-sliders of Kobe beef cheeseburgers and french fries. Accompaniments will include Sriracha and regular ketchup, wholegrain mustard, horseradish aioli, sundried tomato mayo and our house relish. Add a little truffle oil to the fries with dill pickles on the side and enjoy!

PHILADELPHIA CHEESESTEAK STATION

The Philadelphia classic comes to your event with sautéed onions and cheese whiz. Served on brioche sliders.

NOVELTY ICE CREAM CART

Ice cream sandwich, strawberry short cake, chocolate éclair bar, Oreo cookie, Reese's peanut butter sandwich, chipwich and water ice.

POPCORN BAR

Your guests will love this fun and light station which includes regular popcorn, white cheddar popcorn and kettle corn. Spice it up with shakers of salts including garlic salt, Old Bay Seasoning, bacon flavored salt, smoked and Pink Himalayan. This display will also include large mason jars of trail mix and spicy gourmet mix.

BUTLERED COOKIES & MILK AND ICE CREAM SANDWICHES

Just want a little something floating around later in the evening for your guests?

This is the perfect late night snack... butlered chocolate chip and white chocolate chip chocolate cookies served with milk and chocolate milk along with mini Ice Cream Sandwiches on a stick.

Send your guests away with a fond farewell treat

FOR THE ROAD

Soft pretzels, assorted Tastykakes and bottled water to-go.

BAKERS DELIGHT

Fresh baked chocolate croissant, granola bar, piece of fruit and bottled water.

PREMIUM WEDDING BAR

ALL BAR OFFERINGS ARE SUBJECT TO CHANGE

WINE

Canyon Oaks
CABERNET
MERLOT
CHARDONNAY
WHITE ZINFANDEL

Principato
PINOT GRIGIO

DRAUGHT AND BOTTLED BEER

Seasonal craft beer CLUBS CHOICE
Miller Light
Yards Philadelphia Pale Ale
Yuengling

PREMIUM LIQUORS

Grey Goose
Tito's
Bombay Sapphire
Bacardi & Malibu
Captain Morgan
Sauza Tequila
Dewar's
Jack Daniel's
Jameson
Jim Beam
Seagram's 7
Amaretto
Baileys Irish Cream
Kahlúa
Peach Schnapps
Apple Pucker
Pinnacle Citrus Vodka
House Liquors

SOFT DRINKS

Coca-Cola
Diet Coca-Cola
Sprite
Ginger Ale
Tonic Water
Club Soda

AVAILABLE ADD-ON

Guinness on tap
add 2.00 per person

ADDITIONAL ALCOHOL OPTIONS

priced accordingly,
based on availability

COCKTAIL HOUR ENHANCEMENTS

One hour service.

INFUSION BAR

Pineapple, citrus, berry or melon infused vodka displayed and served from RiverCrest's own infusion jars. A custom touch that will set your wedding apart from the rest.

MARTINI BAR

A modern twist on this classic cocktail will add a touch of elegance to your event. The martini bar includes your choice of two specialty martinis and a dramatic ice sculpture luge. Attendant fee 75.00

CUSTOM DRINKS & SPECIALTY DRINK ENHANCEMENTS

Delight your guests with your favorite custom cocktail (1) butler-passed during cocktail hour -or- offer his 'n hers specialty drinks (2) from the premium liquor list above.

*DRINK SELECTION WILL BE BASED ON LIQUOR OPTIONS LISTED ABOVE.

ALL PRICING IS PER PERSON AND INCLUSIVE OF 20% SERVICE CHARGE AND 6% SALES TAX.

NOTES OF CONSIDERATION

GUESTS MEALS

For Guests ages 3 - 10, we offer Chicken Tenders and French Fries for \$45 per child.

For Guests ages 11-20, we offer the wedding entrée without open bar.
The price is \$11.00 less than the wedding entrée price.

For Vendors, we offer a Chef's selection hot entrée for \$50 per person.
Please check your vendor contracts for their meal requirements.

DISCOUNTS

Friday & Saturday evening wedding dates in January & February will receive a \$20 discount per adult entrée. Saturday wedding dates in March will receive a \$10 discount per adult entrée.

Friday evening, Saturday afternoon & Sunday (except 1st Quarter) wedding bookings will receive a 10% discount off Saturday night entrée price. Discount applied only to entrées.

Ask your Wedding Manager about additional specials that may be available.

PAYMENTS

A \$3,500 deposit is required to secure a specific date and time.

Nine (9) months prior to your event, a deposit of 50% of the estimated total will be required.

Six (6) months prior to your event, a deposit equal to the remaining 45% of the estimated total will be required.

Ten (10) business days prior to your event, a minimum guaranteed count of guests, room diagram, and remaining balance is due. After this time, we are unable to decrease the count. You may increase your count up to two days prior to the wedding. All final payments received must be in the form of a certified check.

All deposits are non-refundable.

All deposits are applied towards the total cost of the event.

OTHER NOTES OF CONSIDERATION

Date Holds-A temporary 10 day hold will be placed on a single date following a tour. The date will be automatically released if a signed Event Agreement and deposits are not received within 10 days. Event may start any time after 6:00PM/Event must end by 1:00AM.

Ceremony Rehearsals- We offer rehearsals on site but cannot guarantee the actual space/time due to other events booked prior to your day. No rehearsals will be booked or confirmed more than 1 month in advance.

Bridal Suite is available at 10:00AM for ceremonies held at RiverCrest. Couples holding their weddings off-site will have access (2) hours prior to start time of reception. Any exceptions will be based on availability and will incur an additional fee. Must be arranged in advance.

All pricing is per person and inclusive of 20% service charge and 6% sales tax. Food and beverage prices are subject to change based on market fluctuations.

All evening affairs are five (5) hours, afternoon affairs are four (4) hours, all afternoon affairs must end at 3:00PM.

A \$500 charge will be incurred for every additional half hour, plus any additional food or alcohol served.

A dinner is included for two (2) people; additional guests are welcome at a fee of \$126.00 per person, inclusive of tax and gratuity++.

No allowances or credit will be extended if any less than the guaranteed count is served.

Credit card must be kept on file for incidentals. All credit card payments are subject to a 3.5% convenience fee.

Photographs are permitted on the premises in designated areas only.

Outside vendors will have access to event space two hours prior to scheduled start time. Earlier access will be granted if available.

No alcoholic shots will be provided during reception.