

RIVERVIEW COUNTRY CLUB

The Villa on the Green



Photography by John Wirick

1 Riverview Place

Easton, PA 18040

610.559.9700 ext. 3

Visit us at www.riverviewcountryclub.com

Wedding Packages

All packages include a selection of five passed Hors D'oeuvres, Choice of a plated meal or the buffet selection and a 4.5 hour open bar package.

Villa Deluxe package

\$99.95++ per person

Passed Hors D'oeuvres (Choice of Five)

Cocktail Frank Wrapped in Puff Pastry with Dijon Mustard - Chicken Quesadillas with Lime Cumin Sour Cream - Tomato Basil Bruschetta - Mushrooms Stuffed with Italian Sausage - Spanakopita - Vegetable Spring Rolls with Sweet Chili Sauce
– Miniature Pizza Bites – Potato Pancakes with Apple Chutney – Vegetable Kabobs – Chicken and Pineapple Kabob

Plated Dinner Service

Salad Selection (Choice of One)

Our House Spring Mix Medley with Balsamic & Ranch Dressings

Classic Caesar Salad

Served with Fresh Rolls and Butter

Entrée Selection (Choice of Two)

Chicken a la Marsala

Sautéed Boneless Breast of Chicken in a Palatable Mushroom & Marsala Wine Sauce

Chicken Florentine

Chicken Breast with Plum Tomato, Spinach & Mozzarella Cheese in a Mild White Wine Garlic Sauce

Center Cut New York Strip Steak

Champignon Demi-Glace, Port Wine Glaze, Aupouvre (Peppercorn Brandy Cream) or French Béarnaise Sauce

Stuffed and Roasted Pork Loin

Choice of One: Filled with Apple, Cranberry & Cornbread - Baby Spinach, Tomato, Goat Cheese – Bacon and Boursin Cheese

Grilled Salmon with Honey Dijon Glaze

Filet of Salmon with Sweet Honey & Tangy Mustard on a Bed of Spinach

Chicken Tuscan

Chicken Breast in a Creamy Garlic Sauce with Tomatoes and Spinach

Accompaniment Selection (Choice of Two)

Garlic Mashed Potatoes – Smoked Cheddar Mashed Potatoes – Roasted Red Bliss Potatoes with Rosemary – Baked Potato (Upgrade 1.00 per person) -Wild Rice Pilaf – Green Beans Almandine – Steamed Broccoli – Sweet Brandy Baby Carrots – Honey Tarragon Baby Carrots - Fresh Grilled Asparagus (Upgrade 1.50 per person) – Roasted Vegetable Medley (Zucchini, Squash, Eggplant and Red Onion) – California Blend (Cauliflower, Broccoli and Carrots)

Coffee and Tea Station

Buffet Dinner

Salad Selection (Choice of One)

Our House Spring Mix Medley with Balsamic & Ranch Dressings

Classic Caesar Salad

Served with Fresh Rolls & Butter

Entrée Selection (Choice of Three)

Baked Codfish – Encrusted with Herb Bread Crumbs, Tomato & Spinach Leaves with Lemon Sauce

Chicken a la Parmesan - Classic Breaded Chicken Breast with Marinara Sauce and Mozzarella Cheese

Chicken a la Marsala – Sautéed Boneless Breast of Chicken in a Palatable Mushroom and Marsala Wine Sauce

Chicken Gorgonzola - Grilled Breast of Chicken Finished with a Gorgonzola Mushroom Cream Sauce

Beef Tenderloin Tips – with Port Wine Mushroom Sauce Serve a top Buttered Noodles

Penne Pasta – Alfredo with Garden Peas

Carving Station (Choice of One)

Stuffed Pork Loin – (Choice of One) Apple, Cranberry & Cornbread –OR Bacon & Boursin Cheese

Cajun Grilled Flank Steak with Au Jus

Prime Rib of Beef Au Jus & Horseradish Cream Sauce

Accompaniment Selection (Choice of Two)

Garlic Mashed Potatoes – Cheddar Mashed Potatoes – Roasted Red Mashed Potatoes - Roasted Red Bliss Potatoes with Rosemary – Rice Pilaf – French Green Beans – Green Beans Almandine – Steamed Broccoli – Sweet Brandy Baby Carrots – Honey Tarragon Baby Carrots - Roasted Vegetable Medley (Zucchini, Squash, Eggplant and Red Onion) – California Blend (Cauliflower, Broccoli and Carrots)

Coffee and Tea Station

Villa Deluxe Open Bar

4.5 Hours **(All bars close 30 minutes prior to end time of the event)**

Villa Draft Beer: Yuengling Lager, Miller Lite

Villa Liquor: Skyy Vodka, Gordon's Gin, Bacardi Rum, Captain Morgan's Spiced Rum, Jack Daniel's, Seagram's 7, Dewar's Scotch, Jose Cuervo Tequila, Kahlua, Malibu Rum, Amaretto Silk, Smirnoff Vanilla/Orange/Strawberry Vodka and Schnapps (All Flavors) (Martinis are not included in this package)

Villa Wine: Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio and White Zinfandel

All pricing is per person plus 6% tax and 20% service charge.

Villa Premium package

\$115.95++ per person

Passed Hors D'oeuvres (Choice of Five)

Sesame Breaded Chicken Tenderloins with Honey Mustard Sauce - Coconut Breaded Shrimp with Sweet & Sour Sauce - Roasted Red Bell Pepper Crustini with Fresh Mozzarella, Basil & Balsamic Glaze - Miniature Antipasto Skewers – Almond Crusted Shrimp with a Port Wine Sauce – Pesto Crustini with Fresh Mozzarella and Prosciutto Bacon – Oriental Flank Steak Sate – Bacon Wrapped Dates – Miniature Eggplant Rollatini - Chicken Satay with Peanut Sauce – Beef Satay with Teriyaki Sauce

Plated Dinner Service

Salad Selection (Choice of One)

Our House Spring Mix Medley with Balsamic & Ranch Dressings

Classic Caesar Salad

Crisp Spinach with Sliced Strawberries & Poppy Seed Dressing

Served with Fresh Rolls and Butter

Entrée Selection (Choice of Two)

Chicken a la Marsala

Sautéed Boneless Breast of Chicken in a Palatable Mushroom & Marsala Wine Sauce

Chicken Picatta

Sautéed Boneless Breast of Chicken with Lemon Caper Sauce

Chicken Florentine

Chicken Breast with Plum Tomato, Spinach & Mozzarella Cheese in a Mild White Wine Garlic Sauce

8 oz. Sirloin

Port Wine Glaze

Center Cut New York Strip Steak

Champignon Demi-Glace, Port Wine Glaze, Aupouvre (Peppercorn Brandy Cream) or French Béarnaise Sauce

Stuffed and Roasted Pork Loin

Choice of One: Filled with Apple, Cranberry & Cornbread - Baby Spinach, Tomato, Goat Cheese – Bacon and Boursin Cheese

Grilled Salmon with Honey Dijon Glaze

Filet of Salmon with Sweet Honey & Tangy Mustard on a Bed of Spinach

Filet of Flounder Stuffed with Lump Crab Meat

Crabmeat Stuffing Encased with Mild White Fish Flounder Served with Lemon Sauce OR Velvet Lobster Sauce

Accompaniment Selection

~ Choice of Two ~

Garlic Mashed Potatoes – Smoked Cheddar Mashed Potatoes – Roasted Garlic Mashed Potatoes - Roasted Red Bliss Potatoes with Rosemary – Baked Potato (Upgrade 1.00 per person) -Wild Rice Pilaf – French Green Beans – Green Beans Almandine – Steamed Broccoli – Sweet Brandy Baby Carrots – Honey Tarragon Baby Carrots - Fresh Grilled Asparagus (Upgrade 1.50 per person) – Roasted Vegetable Medley (Zucchini, Squash, Eggplant and Red Onion) – California Blend (Cauliflower, Broccoli and Carrots)

Buffet Dinner

Salad Selection (Choice of One)

Our House Spring Mix Medley with Balsamic & Ranch Dressings

Classic Caesar Salad

Crisp Spinach with Sliced Strawberries & Poppy Seed Dressing

Served with Fresh Rolls & Butter

Entrée Selection (Choice of Three)

Baked Codfish – Encrusted with Herb Bread Crumbs, Tomato & Spinach Leaves with Lemon Sauce

Baked Stuffed Flounder Florentine – Lump Crabmeat with Lemon Sauce

Chicken a la Parmesan - Classic Breaded Chicken Breast with Marinara Sauce and Mozzarella Cheese

Chicken a la Marsala – Sautéed Boneless Breast of Chicken in a Palatable Mushroom and Marsala Wine Sauce

Chicken Gorgonzola - Grilled Breast of Chicken Finished with a Gorgonzola Mushroom Cream Sauce

Beef Tenderloin Tips – with Port Wine Mushroom Sauce Serve a top Buttered Noodles

Penne Pasta – Alfredo with Garden Peas

Carving Station (Choice of One)

Stuffed Pork Loin – (Choice of One) Apple, Cranberry & Cornbread –OR Bacon & Boursin Cheese

Roast Herb Pork Loin – Cracked Peppercorn and Herb Glaze

Cajun Grilled Flank Steak with Au Jus

Grilled Salmon with a Honey Dijon Glaze

Prime Rib of Beef Au Jus & Horseradish Cream Sauce

Accompaniment Selection (Choice of Two)

Garlic Mashed Potatoes – Cheddar Mashed Potatoes – Roasted Red Mashed Potatoes - Roasted Red Bliss Potatoes with

Rosemary – Rice Pilaf – French Green Beans – Green Beans Almandine – Steamed Broccoli – Sweet Brandy Baby Carrots

– Honey Tarragon Baby Carrots - Roasted Vegetable Medley (Zucchini, Squash, Eggplant and Red Onion) – California

Blend (Cauliflower, Broccoli and Carrots)

Coffee and Tea Station

Villa Premium Open Bar

4.5 Hours **(All bars close 30 minutes prior to end time of the event)**

Premium Draft Beer: Two Villa Choices

Premium Liquor: Villa Liquors, Plus Absolut Vodka (All Flavors), Johnny Walker Black Label Scotch, Glen Fiddich Scotch, Tanqueray Gin, V.O., Crown Royal Canadian Whiskey, Canadian Club Whiskey, Bombay Sapphire Gin, Romana Sambucca,

Premium Wine: Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio, White Zinfandel, Riesling and Pinot Noir

All pricing is per person plus 6% tax and 20% service charge.

Villa Platinum package

\$124.95++ per person

Passed Hors D'oeuvres (Choice of Five)

Clams Casino - Cajun Spiced Shrimp Wrapped in Puff Pastry Sheaf - Cold Sliced Roast Tenderloin on Grilled Baguette with Roasted Pepper, Garlic & Herb Alouette - Miniature Signature Crab Cakes with New Orleans Scallion Sauce - Lobster Macaroni and Cheese – Beef Wellington – Bacon Wrapped Scallops – Mushrooms Stuffed with Crab Imperial – Shrimp Lejon (Shrimp Stuffed with Horseradish and Wrapped in Bacon)

Plated Dinner Service

Salad Selection (Choice of One)

Our House Spring Mix Medley with Balsamic & Ranch Dressings

Classic Caesar Salad

Crisp Apple & Gorgonzola Cheese Salad with Walnuts & Raspberry Vinaigrette Dressing

Crisp Spinach with Sliced Strawberries & Poppy Seed Dressing

Served with Fresh Rolls and Butter

Entrée Selection (Choice of Three)

Chicken a la Marsala

Sautéed Boneless Breast of Chicken in a Palatable Mushroom & Marsala Wine Sauce

Chicken Picatta

Sautéed Boneless Breast of Chicken with Lemon Caper Sauce

Chicken Florentine

Chicken Breast with Plum Tomato, Spinach & Mozzarella Cheese in a Mild White Wine Garlic Sauce

Chicken Saltimbocca

Sautéed Breast of Chicken Roasted with Prosciutto di Parma, Fresh Mozzarella, Sage Leaves & Baby Leaf Spinach
Finished with Marsala Demi-Glace

Chicken Gorgonzola

Grilled Breast of Chicken Finished with a Gorgonzola Mushroom Cream Sauce

Chicken Tuscan

Chicken Breast in a Creamy Garlic Sauce with Tomatoes and Spinach

8 oz. Sirloin

Port Wine Glaze

Center Cut New York Strip Steak

Champignon Demi-Glace, Port Wine Glaze, Aupouvre (Peppercorn Brandy Cream) or French Béarnaise Sauce

8oz Fire Grilled Filet Mignon

Champignon Demi-Glace with Port Wine Glaze

Stuffed and Roasted Pork Loin

Choice of One: Filled with Apple, Cranberry & Cornbread - Baby Spinach, Tomato, Goat Cheese – Bacon and Boursin Cheese

Peppercorn Encrusted Pork Chop

Grilled Boneless Center Cut Pork Chop with a Mild Cracked Peppercorn Sauce on a Bed of Sweet Red Delicious Apple Compote

Seafood

Grilled Salmon with Honey Dijon Glaze

Filet of Salmon with Sweet Honey & Tangy Mustard on a Bed of Spinach

Filet of Flounder Stuffed with Lump Crab Meat

Crabmeat Stuffing Encased with Mild White Fish Flounder Served with Lemon Sauce OR Velvet Lobster Sauce

The Villa Signature Crab Cake

Served with New Orleans Scallion Sauce, Bell Pepper Remoulade or Classic Tartar Sauce

Accompaniment Selection

~ Choice of Two ~

Garlic Mashed Potatoes – Smoked Cheddar Mashed Potatoes – Roasted Garlic Mashed Potatoes - Roasted Red Bliss Potatoes with Rosemary – Baked Potato (Upgrade 1.00 per person) -Wild Rice Pilaf – French Green Beans – Green Beans Almandine – Steamed Broccoli – Sweet Brandy Baby Carrots – Honey Tarragon Baby Carrots - Fresh Grilled Asparagus (Upgrade 1.50 per person) – Roasted Vegetable Medley (Zucchini, Squash, Eggplant and Red Onion) – California Blend (Cauliflower, Broccoli and Carrots)

Coffee and Tea Station

Buffet Dinner

Salad Selection (Choice of One)

Our House Spring Mix Medley with Balsamic & Ranch Dressings

Classic Caesar Salad

Crisp Apple & Gorgonzola Cheese Salad with Walnuts & Raspberry Vinaigrette Dressing

Crisp Spinach with Sliced Strawberries & Poppy Seed Dressing

Served with Fresh Rolls & Butter

Entrée Selection (Choice of Three)

Baked Codfish – Encrusted with Herb Bread Crumbs, Tomato & Spinach Leaves with Lemon Sauce

Baked Stuffed Flounder Florentine – Lump Crabmeat with Lemon Sauce

Chicken a la Parmesan - Classic Breaded Chicken Breast with Marinara Sauce and Mozzarella Cheese

Chicken a la Marsala – Sautéed Boneless Breast of Chicken in a Palatable Mushroom and Marsala Wine Sauce

Chicken Gorgonzola - Grilled Breast of Chicken Finished with a Gorgonzola Mushroom Cream Sauce

Beef Tenderloin Tips – with Port Wine Mushroom Sauce Serve a top Buttered Noodles

Penne Pasta – Alfredo with Garden Peas

Carving Station (Choice of One)

Stuffed Pork Loin – (Choice of One) Apple, Cranberry & Cornbread –OR Bacon & Boursin Cheese

Roast Herb Pork Loin – Cracked Peppercorn and Herb Glaze

Cajun Grilled Flank Steak with Au Jus

Grilled Salmon with a Honey Dijon Glaze

Prime Rib of Beef Au Jus & Horseradish Cream Sauce

Filet Mignon – Roasted with our Special Seasoning with Port Wine Mushroom Sauce

Accompaniment Selection (Choice of Two)

Garlic Mashed Potatoes – Cheddar Mashed Potatoes – Roasted Red Mashed Potatoes - Roasted Red Bliss Potatoes with Rosemary – Rice Pilaf – French Green Beans – Green Beans Almandine – Steamed Broccoli – Sweet Brandy Baby Carrots – Honey Tarragon Baby Carrots - Roasted Vegetable Medley (Zucchini, Squash, Eggplant and Red Onion) – California Blend (Cauliflower, Broccoli and Carrots)

Coffee and Tea Station

Villa Platinum Open Bar

4.5 Hours ***(All bars close 30 minutes prior to end time of the event)***

Premium Draft Beer: Two Villa Choices

Premium Liquor: Villa Liquors, Plus Absolut Vodka (All Flavors), Johnny Walker Black Label Scotch, Glen Fiddich Scotch, Tanqueray Gin, V.O., Crown Royal Canadian Whiskey, Canadian Club Whiskey, Bombay Sapphire Gin, Romana Sambucca, Frangelico, Chambord, Courvoisier, Bailey's Irish Cream, Amaretto Di Saranno, Grand Marnier

Premium Wine: Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio, White Zinfandel, Riesling and Pinot Noir

All pricing is per person plus 6% tax and 20% service charge.

Special Dietary Meal Options

Children (Ages 12 & Under) – 20.95 per person (Choice of **One**)

Chicken Fingers and French Fries – Macaroni and Cheese

Vegetarian Options available (Choice of **One**)

Portabella Mushroom Tower – Pasta Primavera – Vegetable Wellington – Eggplant Rollatini

Vendor Meal – 30.95 per person

No Entrée Choice Will Be Given

Vegan, Gluten Free and Other Special Meals Available Upon Request

Cocktail Hour Enhancements

Butler Served Shrimp Cocktail- \$4.50++ per person

Crab Claw Cocktail Fingers – \$8.50++ per person

Domestic Cheeses & Vegetable Display - \$8.95++ per person

White or Yellow Cheddar, Muenster, Pepper Jack and Baby Swiss Cheeses Served with Assorted Crackers

Fresh Cut Vegetables with Dipping Sauce (**Add Fresh Sliced Fruit for an additional \$3.00 per person**)

Slider Station - \$12.95++ per person

Beef and Pulled Pork Sliders Served with Accompaniments

Antipasto Display - \$15.95++ per person

Salami, Prosciutto, Capicola, Pepperoni, Caprese Tray, Provolone, Olives, Oven Roasted Bell Peppers, Grilled Vegetables, Marinated Mushrooms, Artichoke Hearts and Crostini with Tomato Basil Bruschetta

Active Pasta Station - \$13.95++ per person (Includes Chef Fee)

Pasta Choices (Choice of One): Penne, Farfalle, or Tortellini

Sauce Choices (Choice of Two): Creamy Alfredo, Vodka, Pesto, Marinara, Bolognese or Garlic/Olive Oil

Dessert Enhancements

Chocolate Covered Strawberries – \$4.95++ per person

(2 Strawberries per plate; In Season Stemmed Strawberries will be 1 per plate)

Our Exclusive Chef's Dessert Display – \$9.95++ per person

Assorted Cheesecake's, Cream Puffs, Éclairs, Fruit Tarts, Chocolate Mousse, Trifles, Assorted Fruit, Pecan Pie, Rice Pudding and Assorted Cookies

"Sweet Treats" Candy Bar – \$6.95++ per person

M&M's (Plain), Hershey's Kisses, Gummy Bears, Swedish Fish, Red Licorice, Starbursts, Sour Patch Kids, and Skittles

Chapel Wedding Packages

Ceremony Fee-- \$750.00

All of our Ceremony Packages Include an Additional ½ Hour for the Ceremony, Set Up/Break Down of Ceremony Area
Venue Fee-- \$1,500.00

Venue Amenities

Menu Tasting for the Bride and Groom

Personal Attendant for Bride & Groom (Bridal Party during Cocktail Hour)

Complimentary Round of **Golf for Four**

House Linens

Riverview Country Club provides house linens as follows:

White or Champagne linen to the floor with overlays available in the following colors (White, Champagne, Red, Burgundy, Forest Green, Sandalwood, Black, Pink, Cadet Blue, Light Blue, Navy and Yellow Gold)

Napkins available in the following colors (White, Champagne, Red, Burgundy, Forest Green, Sandalwood, Black, Dusty Rose, Pink, Cadet Blue, Light Blue, Navy, Yellow Gold, Purple, Seafoam, Teal, Peach, Grey and Brown.

Additional colors and fabrics are available for an additional cost.

Chair Covers are available at an additional cost.

House Table Numbers

Access to Golf Course for Photographs

Golf Carts will be an additional \$10 per golf cart after three carts

Two Flat Screen Televisions available for Multimedia Presentations

Additional Information

Guarantees: A food and beverage minimum of \$12,000++ is required for all Saturday Weddings. Friday and Sunday Weddings there is a food and beverage minimum of \$9500++

Deposit: A \$1,000.00 "Save the Date" fee is required for all weddings. A contract commitment is required within 30 days of the "Save the Date." At this time, an additional \$1,000.00 is due. All weddings are required to make payments of 25% due nine months prior to event; 25% six months prior to event and final payment 14 days prior to event date. All deposits are non-refundable and non-transferable.

Guest Maximum: 200 Guests

**We look forward to assisting you in every step of the way to
make your Wedding memorable to you and your guests for
many years to come!**



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