

# 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](http://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, Au poivre (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

**Ice Cream Sundae Bar** – \$6.95++ per person

Vanilla and Chocolate Ice Cream with Toppings

Chocolate Syrup, Strawberry & Caramel Topping, Peanuts, Chocolate Sprinkles, Maraschino Cherries & Whipped Cream

## *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 \$13,000++ 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!**



Photography by John Wirick

1 Riverview Place  
Easton, PA 18040  
610.559.9700 ext. 3

Visit us at [www.riverviewcountryclub.com](http://www.riverviewcountryclub.com)