



Wedding Packages

*1437 Amsterdam Road
Glenville, NY 12302
(518) 382-8322*

www.riverstonemanor.com



BRUNCH BUFFET WEDDING RECEPTION

HOSTED BAR

Imported & Domestic Bottled Beer, Wine and Soft Drinks
~ Mimosa station during Brunch ~

HORS D'OEUVRES

Grilled Gruyere, Zucchini,
and Tomato Melts
Deviled Eggs

Focaccia Bread
with Ricotta, Broccoli, & Tomatoes
Smoked Salmon

Fresh Fruit Display
Thinly sliced Turkey
served on Corn Bread Topped with
Cranberry Mayonnaise and Micro
Greens

Champagne Toast

BRUNCH BUFFET

Quiche
Delectable egg casserole filled with meats or vegetables
Assorted Bagels, served with Butter, Cream
Cheese, and Jams

Cinnamon Swirl French Toast
Served with warm praline syrup
Assortment of Breakfast Pastries and Coffee
Cakes

Chicken Champagne
Sautéed medallions of chicken, topped with white mushrooms and a light champagne cream sauce and garnished with red and white grapes

Boston Style Baked Cod
Filet of cod with herbed cracker-crumbs topped with lemon and fresh herbs

Chef's Choice of Seasonal Vegetable

CHEF ATTENDED CARVING STATION

Roasted Pork Loin
Seasoned Roast Turkey Breast

Select Two

Roast Sirloin of Beef
Maple Cured Ham

DESSERT

Wedding Cake Topper
Cup Cake Tower
Coffee and Tea

\$75.00 PER PERSON PLUS 20% ADMINISTRATIVE FEE AND 8% SALES TAX



Five Hours to Include

THE GRAND BUFFET WEDDING RECEPTION

COCKTAIL HOUR

Greet your guests with one hour open bar consisting of Premium Brand Liquor, Imported and Domestic Bottled Beer, Wine and Soft Drinks

HORS D'OEUVRES

Cheese Display
Fresh Fruit Display
Roasted Cauliflower
Focaccia Breads

Italian Meats
Bread Boule
with Dip
Caprese Salad

CHAMPAGNE TOAST

ENJOY A HOSTED BAR CONSISTING OF BEER, WINE AND SODA FOR THE REMAINING FOUR HOURS

PLATED FRESH GARDEN SALAD

Served with rolls and butter

GRAND BUFFET

CHEF ATTENDED CARVING STATION

Roast Sirloin of Beef
Roasted Pork Loin

Select Two

Maple Cured Ham
Seasoned Roast Turkey Breast

All served with appropriate sauces to compliment your choices and a selection of petite rolls and breads...

PASTA PRESENTATION

Pasta Bolognese
topped with crumbled sautéed Sausage
and Tomato Sauce

Penne Rigate
Choice of One Sauce: Marinara, Vodka
Cream, Pomodoro, Roasted Garlic Cream

Choose One

Rigatoni Rapini
Rigatoni with Wild Mushrooms,
Mascarpone Cheese and Spinach

PLEASE CHOOSE ONE CHICKEN AND ONE FISH SELECTION

Boston Style Baked Cod
Filet of cod with herbed cracker-crumbs topped with lemon
and fresh herbs
Panko Encrusted Salmon
Dijon and Panko Encrusted Filet of Salmon, Pan Seared to
perfection. Finished with a Lemon Basil Beurre Blanc
Stuffed Filet of Sole
With a rice, couscous blend

Chicken Marsala
Breast of Chicken, lightly sautéed and accompanied by finishes of
mushrooms and Marsala wine
Parmesan Crusted Chicken
Tender breasts of chicken coated in a seasoned Parmesan crust and
served with a sage butter sauce
Manor Chicken
Boneless, skinless Breast of Chicken with roasted Red Peppers,
Spinach, Mozzarella & Fontinella Cheeses topped with Parmesan
bread crumbs. Served in a roasted garlic-infused cream sauce

ACCOMPANIMENTS

Chef's Choice Potatoes
Fresh Seasonal Vegetables

DESSERT

Sweetheart Wedding Cake
Cup Cake Tower
Coffee and Tea

\$81.75 per person plus 20% administrative fee plus 8% sales tax



Five Hours to Include

THE GRAND VICTORIAN BUFFET

COCKTAIL HOUR

Greet your guests with a champagne station and an open bar consisting of Premium Brand Liquor, Imported and Domestic Bottled Beer, Wine and Soft Drinks. The open bar will continue for the entire reception.

HORS D'OEUVRES

Italian Meats
Caprese Salad

Roasted Cauliflower
Fresh Fruit Display

Focaccia Breads
Cheese Display

SALAD

Freshly Mixed Greens with House Dressing
Traditional Caesar
Mediterranean

Choose One

CHEF ATTENDED CARVING STATION

Cracked Pepper encrusted Roast Sirloin of Beef
Slow Roasted Prime Rib of Beef

Maple Balsamic Roasted Leg of Lamb
Seasoned Roast Turkey Breast

Stuffed Pork Loin

Your choice of Sausage stuffing or Cranberry & Apricot stuffing

Select Two

ALL SERVED WITH APPROPRIATE SAUCES TO COMPLIMENT YOUR CHOICES AND A SELECTION OF PETITE ROLLS AND BREADS

PASTA PRESENTATION

Ravioli
Choice of: lobster / cheese / butternut squash / broccoli rabbi & sausage

Lasagna
Choice of: Ricotta & Sausage, Vegetarian, inquire for seasonal selections

Choose One

ENTRÉE SELECTIONS

Cod Filet
Choice of:
~ Herbed Cracker Crumb ~ Scampi Sauce
~ Fresh Orange, Dijon Mustard & Rosemary ~
Tuscan Chicken
Grilled, Marinated Chicken Breast.
Served with Tuscan Style White Beans

Seared Salmon
Lemon Dill Sauce - Panko Encrusted - Soy, Ginger
Chicken Francaise
Sautéed Chicken in a lemon wine and butter garlic sauce

Baked Haddock
Baked Haddock with a Cracker Crumb Topping. Finished with lemon, white wine and fresh herbs
Chicken Marsala
Finished with a mushroom and marsala wine sauce

Choose One Fish and One Chicken

ACCOMPANIMENTS

Fresh Seasonal Vegetables
Specialty Potato
(Select one)
~ Chantilly Mashed Potatoes ~ Yukon Gold Au Gratin ~ Glazed Sweet Potatoes ~ Herb Roasted Potatoes ~

DESSERT

Wedding Cake
Coffee & Tea

This package includes Floor Length Linens

\$93.00 PER PERSON PLUS 20% ADMINISTRATIVE FEE PLUS 8% SALES TAX



ROYAL RECEPTION

For this reception there is a maximum of 150 guests

COCKTAIL HOUR

Greet your guests with a champagne station and an open bar consisting of Premium Brand Liquor, Imported and Domestic Bottled Beer, Wine and Soft Drinks. The open bar will continue for the entire reception.

RIVER STONE MANOR'S ANTIPASTO DISPLAY

The open bar will continue for the entire reception.

Featuring items such as : An assortment of Salami, Pepperoni, Prosciutto, International & Domestic Cheeses, Marinated & Grilled Vegetable Platter with Roasted Garlic Aioli, Assorted Vegetable Crudités with Roasted Onion Herb Dip, Ham and Fontinella and Rosemary Spread, Roasted Red Pepper Salad, Sicilian Vegetable and Pepper Salad, Italian Marinated Mushrooms, Fresh Mozzarella served with Sliced Tomatoes, Basil and Olive Oil, Imported Olives, Hot Cherry Peppers, Breaded Eggplant Salad, Hummus served with Pita Bread, Fresh Tomato, Garlic & Basil Crostini, and Artichoke Dip in a bread boule served with Assorted Warmed Breads

FRESH FRUIT DISPLAY

Seasonal fruits, beautifully presented and served with a variety of dipping sauces

Select Two

BUTLER PASSED HORS D'OEUVRES

Grilled Peppercorn Parmesan Shrimp
Shrimp Cocktail

Tenderloin Brochettes
Clams Casino

Oriental Pork & Leek Dumplings
Bourbon Marinated Scallops Wrapped in Bacon

A combination of chef's choice hors d'oeuvres will be added to compliment your selections

Your next one and one half hours will include...

CHAMPAGNE TOAST

Choose Two

CHEF ATTENDED CARVING STATION

Roast Sirloin of Beef
Roasted Pork Loin

Maple Cured Ham
Seasoned Roast Turkey Breast

All served with appropriate sauces to compliment your choices and a selection of petite rolls and breads...

STATIONARY ACCOMPANIMENTS

Marinated and Grilled Mushrooms

Pan-Seared Scallops with a Champagne Leek Sauce

FRESH GARDEN SALAD

Chef's Choice Seasonal Vegetable

PASTA STATION

You're Choice of two pasta dishes Sauces:

Marinara, Bolognese, Vodka Cream, Garlic Cream, Alfredo or Primavera

DESSERT

Chocolate Dipped Strawberries
Sweetheart Wedding Cake
Cup Cake Tower

This package includes floor length linens. \$98.75 per person plus 20% administrative fee plus 8% sales tax



SAPPHIRE PACKAGE

Five Hours to Include
COCKTAIL HOUR

Greet your guests with one hour open bar consisting of Premium Brand Liquor, Imported & Domestic Bottled Beer, Wine and Soft Drinks

RIVER STONE MANOR'S ANTIPASTO DISPLAY

Our culinary staff will delight you and your guests with a multitude of our favorite recipes. This stationary display is just the beginning of an incredible five-hour reception.

CHAMPAGNE TOAST

Choose One
APPETIZER

Penne Pasta
Choice of One Sauce: Marinara, Bolognese, Vodka Cream
Greens & Beans
Seasonal Soup

FRESH GARDEN SALAD

Served with Balsamic Vinaigrette
and Dinner Rolls

For other options please consult your event coordinator.

ENTRÉE

Please select three items from our entrée menu All entrées are accompanied by chef's choice of seasonal vegetable and complementing starch

HOSTED BAR

Remaining Four hours Imported & Domestic Bottled Beer, Wine and Soft Drinks

DESSERT

Sweetheart Cake
Coffee and Tea
Cup Cake Tower
Coffee and Tea

\$41.50 per person will be added to the cost of your selected entrée Plus 20% administrative fee Plus 8% sales tax will also be added



EMERALD PACKAGE

COCKTAIL HOUR

Greet your guests with a champagne station and open bar. The open bar will continue for the entire reception.

RIVER STONE MANOR'S ANTIPASTO DISPLAY

Our culinary staff will delight you and your guests with a multitude of our favorite recipes. This stationary display is just the beginning of an incredible five-hour reception.

BUTLER PASSED HORS D'OEUVRES

A delicious combination of hot and cold hors d'oeuvres

CHAMPAGNE TOAST

APPETIZER

Please refer to our appetizer menu to assist with your selection

FRESH GARDEN SALAD

Served with Balsamic Vinaigrette
and Dinner Rolls

Red and White Wine will be served during dinner

ENTRÉE

Please select three items from our entrée menu. All entrées are accompanied by chef's choice of seasonal vegetable and complementing starch

DESSERT

Wedding Cake
Coffee and Tea

This package includes floor length linens

\$61.50 per person will be added to the cost of your selected entrée. Plus 20% administrative fee. Plus 8% sales tax will also be added.



PEARL PACKAGE

Five Hours to Include:

AN EXTENDED HOUR AND A HALF COCKTAIL HOUR

Greet your guests with a champagne station and open bar. The open bar will continue for the entire reception.

SEAFOOD DISPLAY

Sautéed Little Neck Clams
with oil, white wine, garlic
and fresh parsley
Marinated Seafood Salad

Mussels Marinara
Shrimp and Scallop Scampi

Nutty Parmesan Fish
served with a dipping sauce
Fried Calamari

CHAFING STATIONS

Chicken Fra Diavolo
Eggplant Ratatouille

Bourbon Cocktail Meatballs
Pasta served with a Vodka Cream Sauce

BUTLER PASSED HORS D'OEUVRES

A delicious combination of hot and cold hors d'oeuvres

CHAMPAGNE TOAST

Red and White Wine will be served during dinner

FRESH GARDEN SALAD

Served with Balsamic Vinaigrette
and Dinner Rolls

ENTRÉE

Please select three items from our entrée menu All entrées are accompanied by chef's choice of seasonal vegetable and complementing starch

DESSERT

Wedding Cake
Coffee and Tea

Your Package will include floor length linens, chair covers, sashes and Hurricane centerpieces
\$82.50 per person will be added to the cost of your selected entrée Plus 20% administrative fee Plus 8% sales tax will also be added



Six Hours to Include

DIAMOND PACKAGE

COCKTAIL HOUR

Guests will be welcomed with a Champagne Station with fresh Strawberries. The open bar will continue for the entire reception.

RIVER STONE MANOR'S ANTIPASTO DISPLAY

Our culinary staff will delight you and your guests with a multitude of our favorite recipes. This stationary display is just the beginning of an incredible five-hour reception.

STATIONARY HORS D'OEUVRES

Fried Calamari served with Fra Diavolo Sauce

BUTLER PASSED HORS D'OEUVRES

Please refer to our list of passed hors d'oeuvres for options

Bourbon Marinated Scallops wrapped in Bacon

Sesame-Ginger Chicken Skewers

Grilled Peppercorn Parmesan Shrimp

These items will be paired with a selection of hors d'oeuvres chosen by our Chef to compliment your menu

CHAMPAGNE TOAST

APPETIZER

Please refer to our appetizer menu to assist with your selection

FRESH GARDEN SALAD

Served with Balsamic Vinaigrette
and Dinner Rolls

SORBET INTERMEZZO

ENTRÉE

Please select three items from our entrée menu. All entrées are accompanied by chef's choice of seasonal vegetable and complementing starch.

Red and White Wine will be served during dinner

DESSERT

Sweetheart Wedding Cake for the Bride and Groom
...perfectly sized for the two of them to enjoy...

Viennese Table – assortment of pastries, cookies, cakes, pies, chocolate dipped strawberries

Coffee and Tea

An Ice Sculpture, Full Length Linens, Chair Covers, Sashes & House Centerpieces are included in this Package

\$115.00 per person will be added to the cost of your selected entrée. Plus 20% administrative fee. Plus 8% sales tax will also be added.



HORS D'OEUVRES SELECTIONS

RIVER STONE MANOR'S ANTIPASTO DISPLAY

Featuring items such as : An assortment of Salami, Pepperoni, Prosciutto, International & Domestic Cheeses, Marinated & Grilled Vegetable Platter with Roasted Garlic Aioli , Assorted Vegetable Crudités with Roasted Onion Herb Dip, Ham and Fontinella and Rosemary spread, Roasted Red Pepper Salad, Sicilian Vegetable and Pepper Salad, Italian Marinated Mushrooms, Fresh Mozzarella served with Sliced Tomatoes, Basil and Olive Oil, Imported Olives, Hot Cherry Peppers, Breaded Eggplant Salad, Hummus served with Pita Bread, Fresh Tomato, Garlic & Basil Crostini, and Artichoke Dip in a bread boule served with Assorted Warmed Breads

STATIONARY HORS D'OEUVRES

Fiesta Platter
(Guacamole, Sour Cream, Refried Beans, served with tortilla chips)

Hot Artichoke Dip
(Served with assorted crackers and warm bread)

Hot Crab Dip
(Served with warm French bread and assorted crackers)

\$3.50 per person, per selection

CHAFING STATION

Greens & Beans
Bourbon Cocktail Meatballs

Pierogies with Caramelized Onions
Fried Calamari served with Fra Diavolo Sauce

Pasta served with a Vodka Cream Sauce

\$4.25 per person, per selection

GOURMET CHAFING STATION

Pan Seared Scallops with Champagne Leek Sauce

Beef Tips Au Poivre

\$6.50 per person, per selection

CHEF ATTENDED PASTA STATION

Your guests will be able to design their own personal pasta dish that our Chefs will prepare from a variety of delicious items. The perfect culinary delight!

\$7.25 per person, per selection

CHEF-ATTENDED CARVING STATION

Roast Sirloin of Beef
Slow Roasted Turkey Breast

Marinated Grilled Flank Steak
Roast Pork Loin

Baked Virginia Ham
Maple Balsamic Roasted Leg of Lamb

\$5.25 per person, per selection \$6.50 per person for Lamb

SEAFOOD DISPLAY

Featuring the following items: Sautéed little neck clams with oil, white wine, garlic and fresh parsley, Mussels Marinara, Nutty Parmesan Fish served with a dipping sauce, Marinated Seafood Salad

Shrimp and Scallop Scampi, Fried Calamari

BUTLER PASSED HORS D'OEUVRES

Buffalo Chicken Bruschetta
Mozzarella Carrozza
Breaded Sesame Ginger Chicken
Stuffed Mushrooms
Shrimp Crostini
Marinated Antipasto Skewers
Pork & Leek Dumplings
Deviled Egg Brochettes

Mini Turkey Sandwiches
served on Cornbread with Cranberry Mayonnaise
General Tso Chicken
Eggplant Caponata
Mini Reuben Sandwiches
Marinated Grilled Pork Skewers
Asian Chicken Satay
Monte Cristo's
Pistachio Chicken Croquette

\$3.75 per person, per selection

ELITE BUTLER PASSED

Mini Crab Cakes
Marinated Grilled Beef Tenderloin
Skewers
Tenderloin of Beef on Crostini
with Horseradish Cream Sauce

Bourbon Marinated Scallops
wrapped in Bacon
Spanakopita

Grilled Sesame-Ginger Chicken
Skewers
Clams Casino

\$4.25 per person, per selection

PREMIUM SELECT BUTLER PASSED

Grilled Peppercorn Parmesan Shrimp
Shrimp Cocktail

\$275.00 per 100 pieces



APPETIZER SELECTIONS

Included in Wedding Packages Only

~ Please Select One ~

River Stone Manor's Wedding Soup

spinach, vegetables and orzo served with mini meatballs

Italian Minestrone

pasta, beans & seasonal vegetables served in a creamy tomato broth

Seasonal Soups

Inquire with your Event Coordinator

Seasonal Mosaic of Fresh Fruit

served with an assortment of berries and a raspberry drizzle

Available June through October

Vegetable Risotto

our Chef's Italian specialty...combining fresh seasonal vegetables, arborio rice and delicately finished with grated cheese and fresh herbs

Cheese Filled Rigatoni

four combined cheeses fill this pasta

~ served with a vodka cream sauce ~

Ravioli

four cheese

~ served with a marinara sauce ~

Ravioli Florentine

spinach and blue cheese ravioli

~ served with a garlic cream sauce over bed of sautéed spinach ~

Please inquire about several other ravioli selections

Penne Pasta

served with a tomato-basil sauce

Pasta Bolognese

penne pasta tossed with Italian meat sauce

~ topped with shaved parmesan cheese ~

Penne DeAngelo

penne pasta, crumbled sausage, smoked mozzarella and red tomato sauce

Greens & Beans

The Italian Classic...escarole & cannellini beans



ENTRÉES 2018

FROM THE LAND

Pistachio and Orange Encrusted Chicken

pistachio and panko encrusted chicken breast lightly pan fried and accented with a pineapple and cranberry gastrique

~ \$42.75 ~

Rosemary Dijon Chicken

airline chicken breast served with a rosemary dijon butter sauce

~ \$41.75 ~

Maple Glazed Stuffed Chicken Breast

stuffed with a cornbread stuffing and finished with a maple glaze

~ \$41.50 ~

Stuffed Chicken Breast

Anna - breast of chicken filled with an Italian sausage and herbed focaccia bread stuffing

~ or ~

Harvest-breast of chicken filled with cranberry & apple, pear stuffing served with a Grand Marnier glaze

~ \$40.50 ~

Parmesan Crusted Chicken

tender breasts of chicken coated in a seasoned parmesan crust served with a sage butter sauce

~ \$40.50 ~

Italian Chicken Cordon Bleu

breaded chicken breast stuffed with spiced ham & provolone cheese, served with a herb veloute cream sauce with a hint of horseradish

~ \$41.50 ~



FROM THE LAND

Pork Tenderloin

balsamic-cranberry sauce or dijon marsala sauce

~ \$40.50 ~

Herb and Garlic Roast Pork Loin

with honey mustard sauce

~ \$40.50 ~

Sliced New York Strip

~ \$43.00 ~

Prime Rib of Beef

~ \$47.00 ~

Sliced Tenderloin of Beef

~ \$47.75 ~

Roasted Top Sirloin

~ \$41.75 ~

Braised Short Ribs

~ \$49.00 ~

Mushroom Cabernet Demi, Caramelized Onions, Grape
Tomato Halves, Balsamic Glaze



FROM THE DEPTHS

Baked Haddock

with a scampi sauce

~ \$43.25 ~

Cod Filet

Choice of One of the Following Sauces

herbed cracker crumb topping with lemon and fresh herbs or scampi sauce

~ \$41.50 ~

Salmon

Please Choose One

Classico- delicately seasoned and expertly grilled, served with a lemon dill
sauce

~ \$42.50 ~

Panko Encrusted- with a basil lemon sauce

~ \$43.00 ~

Soy Sauce and Ginger Salmon

~ \$42.50 ~

Stuffed Filet of Sole

spinach, wild rice cous cous blend lemon cream sauce

~ \$41.50 ~

Crab filled Filet of Sole

~ \$43.50 ~

Mahi Mahi

Please Choose One

fresh fruit salsa

scampi sauce

coconut ginger sauce

~ Market Value ~



FROM THE FIELDS

Eggplant Rollatini

thinly-sliced eggplant, battered and filled with seasoned ricotta cheese and topped with mozzarella cheese and marinara sauce

~ \$39.50 ~

Four Cheese Ravioli

served with tomato basil sauce

~ \$39.50 ~

Pasta Primavera

pasta served with a tempting assortment of seasonal vegetables and a choice of roasted garlic cream or roasted red pepper sauce

~ \$39.50 ~

Stuffed Portobello

Please choose one - Herb marinated Portobello Mushroom Caps stuffed with Mascarpone Cheese, Artichokes and Mushrooms. Topped with Pesto Chive drizzle - Roasted Red Peppers, Spinach and Provolone Cheese. Finished with a Pesto Drizzle.

~ \$39.50 ~

Petite Eggplant

A generous portion of Roasted Baby Eggplant filled with Onions, Eggplant, Roasted Tomato, and Focaccia bread All topped with a Marinara Sauce

~ \$39.50 ~

Grilled Vegetable Mélange

A delicious combination of Grilled Vegetables All served over a bed of Israeli Couscous

~ \$39.50 ~

Stuffed Peppers

Red and Yellow Bell Peppers filled with Israeli Vegetable Cous Cous

~ \$39.50 ~



POLICIES

MINIMUM GUARANTEE

January thru December a minimum of 25 adults is required Monday – Thursday, day or evening or Friday until 5:00 pm. November thru April a minimum of 50 adults is required for Friday evenings, Saturday and Sunday. May thru October a minimum of 125 adults is required for Friday and Saturday evenings or Sunday. May thru October a minimum of 50 adults is required for Saturday days until 5:00 pm. The Terrace Tent is open from *Mid-May* thru *Mid-October* and requires a minimum of 50 adults.

SCHEDULING

Reception hours are between five and six hours in length. Daytime events must conclude no later than five o'clock to qualify for discounted pricing. Due to the fact that access to the room may vary, our Event Coordinators will assist you when scheduling your event. Extended hours for your event must be discussed with our Event Coordinators. Extended hours may not always be available. Extended hours are available at the discretion of River Stone Manor management for an additional charge. Accommodations will not be available for guests that arrive prior to the contracted time.

FOR YOUR INFORMATION

When reserving the entire property for your reception which may include the Manor House, the Terrace Tent, and the Banquet Facility, we reserve the opportunity to rebook the Terrace or House once you have concluded with your contracted time. It is not our intention to give you the impression that you will be the only scheduled function on the property for the entire day.

PAYMENT

Final prices are guaranteed six months prior to the event. Final payment by cash or bank check is due three days prior to your event. Personal checks are due ten banking days prior to your event. All deposits are non-refundable and will be subtracted from the final bill.

ADMINISTRATIVE FEE

A 20% administrative fee is charged on all food and beverage served here at the River Stone Manor. This fee is not a tip or gratuity and is retained by River Stone Manor to offset operation and administrative expenses associated with your event.

GRATUITY

Gratuity is at the discretion of the customer and is not expected or required.

RESTRICTIONS

We at the River Stone Manor want all of our guests to enjoy the beautiful surroundings. Due to our location, an adult must supervise children at all times. This is absolutely necessary when outside on the grounds. For the safety of your children and our wait staff, we ask that children remain seated during the service of dinner, as well as during the clearing of the room. Confetti, bubbles, and/or open flame candles will not be allowed. Beverages are not allowed on the dance floor. Smoking is allowed outside in designated areas. Thank you for your cooperation in these matters.



LIQUOR POLICIES

New York State's legal drinking age is 21. Proper I.D. will be required. It is at the discretion of the River Stone Manor to refuse to serve any individual who shows obvious signs of intoxication. No shots will be served at any event.

ON PREMISE CEREMONIES

River Stone Manor is able to host wedding ceremonies. There is a \$6.00 per person charge for a ceremony on the grounds.

~ 8% NY State Sales Tax will be added to ceremony fee ~

MANOR HOUSE RENTAL

The Manor House is available for brides to rent. The fee is \$150.00 per hour.

~ 8% NY State Sales Tax will be added to the Manor House Rental ~

TERRACE TENT COCKTAIL HOUR

The Terrace Tent can be rented for cocktail hour and is an additional \$1750.00

~ 8% NY State Sales Tax will be added to the rental fee ~



WINTER PACKAGES

TWILIGHT PACKAGE

AVAILABLE NOVEMBER THRU APRIL

Five Hours to Include...

Cocktail Hour

Greet your guests with one-hour open bar consisting of Premium Brand Liquor, Imported & Domestic Bottled Beer, Wine and Soft Drinks

River Stone Manor's Antipasto Display

Featuring items such as : An assortment of Salami, Pepperoni, Prosciutto, International & Domestic Cheeses, Marinated & Grilled Vegetable Platter with Roasted Garlic Aioli, Assorted Vegetable Crudités with Roasted Onion Herb Dip, Ham and Fontinella and Rosemary Spread, Roasted Red Pepper Salad, Sicilian Vegetable and Pepper Salad, Italian Marinated Mushrooms, Fresh Mozzarella served with Sliced Tomatoes, Basil and Olive Oil, Imported Olives, Hot Cherry Peppers, Breaded Eggplant Salad, Hummus served with Pita Bread, Fresh Tomato, Garlic & Basil Crostini, and Artichoke Dip in a bread boule served with Assorted Warmed Breads

Champagne Toast

Appetizer

*River Stone Manor Wedding Soup
~Escarole and Orzo Soup with Turkey Parmesan Meatballs~*

House Salad

Served with Rolls and Butter

Entrée

*Parmesan Crusted Chicken
Tender Breasts of Chicken coated in a seasoned Parmesan Crust
Served with a Sage Butter Sauce*

Roasted Top Sirloin

*Your choice of sauce from one of the following:
Mushroom Cabernet Demi with a Balsamic Onion & Tomato Salsa Garnish*

Grilled Vegetable Mélange

*A delicious combination of Grilled Vegetables
All served over a bed of Israeli Couscous*

*All entrées are accompanied by chef's choice of seasonal vegetable and complementing
(Additional entrée items are available)*

Hosted Bar

*Remaining four hours
Imported & Domestic Bottled Beer, Wine and Soft Drinks*

Dessert

*Sweetheart Wedding Cake
Cup Cake Tower
Coffee and Tea*

*\$73.25per person + 20% administrative fee + 8% sales tax = \$94.93 per person
Minimum Guarantee of 125 adults is required*



ECLIPSE PACKAGE

AVAILABLE NOVEMBER THRU APRIL

Five Hours to Include...

Cocktail Hour

*Greet your guests with a champagne station and open bar.
The open gold bar will continue for the entire reception.*

River Stone Manor's Antipasto Display

Featuring items such as : An assortment of Salami, Pepperoni, Prosciutto, International & Domestic Cheeses, Marinated & Grilled Vegetable Platter with Roasted Garlic Aioli, Assorted Vegetable Crudités with Roasted Onion Herb Dip, Ham and Fontinella and Rosemary Spread, Roasted Red Pepper Salad, Sicilian Vegetable and Pepper Salad, Italian Marinated Mushrooms, Fresh Mozzarella served with Sliced Tomatoes, Basil and Olive Oil, Imported Olives, Hot Cherry Peppers, Breaded Eggplant Salad, Hummus served with Pita Bread, Fresh Tomato, Garlic & Basil Crostini, and Artichoke Dip in a bread boule served with Assorted Warmed Breads

Butler Passed Hors D'oeuvres

A delicious combination of passed hot and cold hors d'oeuvres

Champagne Toast

Appetizer

*River Stone Manor Wedding Soup
~Escarole and Orzo Soup with Turkey Parmesan Meatballs~*

Red and White Wine will be served during dinner

House Salad

Served with Rolls and Butter

Entrée

Parmesan Crusted Chicken
*Tender Breasts of Chicken coated in a seasoned Parmesan Crust
Served with a Sage Butter Sauce*

Roasted Top Sirloin

*Your choice of sauce from one of the following:
Mushroom Cabernet Demi with a Balsamic Onion & Tomato Salsa Garnish*

Grilled Vegetable Mélange

*A delicious combination of Grilled Vegetables
All served over a bed of Israeli Couscous*

*All entrées are accompanied by chef's choice of seasonal vegetable and complementing starch
(Additional entrée items are available)*

Dessert

*Wedding Cake
Coffee and Tea*

\$51.00 per person + Average Entrée of 40.72 + 20 % administrative fee+ 8% sales tax

\$118.86 per person

Minimum Guarantee of 125 adults is required



NEW YEAR'S EVE WEDDING PACKAGE

Five Hours to Include...

Cocktail Hour

*Greet your guests with one-hour open bar consisting of
Premium Brand Liquor, Imported & Domestic Bottled Beer, Wine and Soft Drinks
This Bar Package will continue for the entire evening*

River Stone Manor's Antipasto Display

*Featuring items such as : An assortment of Salami, Pepperoni, Prosciutto, International & Domestic Cheeses,
Marinated & Grilled Vegetable Platter with Roasted Garlic Aioli, Assorted Vegetable Crudités with Roasted Onion
Herb Dip, Ham and Fontinella and Rosemary Spread, Roasted Red Pepper Salad, Sicilian Vegetable and Pepper
Salad, Italian Marinated Mushrooms, Fresh Mozzarella served with Sliced Tomatoes, Basil and Olive Oil, Imported
Olives, Hot Cherry Peppers, Breaded Eggplant Salad, Hummus served with Pita Bread, Fresh Tomato, Garlic &
Basil Crostini, and Artichoke Dip in a bread boule served with Assorted Warmed Breads*

Butler Passed Hors d'oeuvres

*Maple Glazed Scallops wrapped with Bacon
Sausage and Blue Cheese Stuffed Mushrooms
Breaded Sesame Ginger Chicken
Beef Tenderloin Crostini w/ Horseradish Cream Sauce
Grilled peppercorn Parmesan Shrimp*

Champagne Toast

Appetizer

*River Stone Manor Wedding Soup
~Escarole and Orzo Soup with Turkey Parmesan Meatballs~*

House Salad

Served with Rolls and Butter

Entrée

Beef Tenderloin

Served with a Mushroom Cabernet Demi and Fried Onion Straw Garnish

Rosemary Dijon Chicken

Served with a Dijon Mustard Cream Sauce

Panko Encrusted Salmon

Served with a Lemon Beurre Blanc Sauce

Marinated Grilled Vegetable Mélange

A delicious combination of Grilled Vegetables

Served over a bed of Israeli Couscous

*All entrées are accompanied by chef's choice of seasonal vegetable and complementing
(Additional entrée items are available)*

Dessert

Wedding Cake

Coffee and Tea

*\$55.00 per person plus Average Entrée of \$43.00
+ 20% administrative fee + 8% sales tax = \$127.00 per person
Minimum Guarantee of 125 adults is required*