



2016 Wedding Packages

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

www.riverstonemanor.com

Brunch Buffet Wedding Reception

Five Hours to Include:

Hosted Bar

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

Hors D'oeuvres

Grilled Gruyere, Zucchini, and Tomato Melts
Focaccia Bread with Ricotta, Broccoli, & Tomatoes
Fresh Fruit Display
Deviled Eggs
Smoked Salmon
Thinly sliced Turkey served on Corn Bread
topped with Cranberry Mayonnaise and Micro Greens

Champagne Toast*

Brunch Buffet

Chef Attended Carving Station

(Select two)

~ Roast Sirloin of Beef ~

~ Maple Cured Ham ~

~ Roasted Pork Loin ~

~ Seasoned Roast Turkey Breast ~

Served with appropriate sauce to compliment your choice and a selection of petite rolls and breads...

~ Quiche~

Delectable egg casserole filled with meats or vegetables

~ Cinnamon Swirl French Toast ~

Served with warm praline syrup

~ Assorted Bagels, served with Butter, Cream Cheese, and Jams ~

~ Assortment of Croissants, Scones, Danish, and Coffee Cake ~

~ Chicken Champagne ~

*Sautéed Medallions of Chicken topped with White Mushrooms,
Light champagne cream sauce and garnished with red & white grapes*

~ Boston Style Baked Cod ~

Filet of cod with herbed cracker-crumbs topped sautéed with lemon and fresh herbs

~ Chef's Choice of Seasonal Vegetable ~

Dessert

Wedding Cake

Coffee & Tea

**alcohol will not be served before 12pm on Sunday*

\$75.00 per person plus 19% administrative fee and 8% sales tax

The Grand Buffet Wedding Reception

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

Hors D'oeuvres

Cheese Display - Fresh Fruit Display
Crudités Display - Bread Boule with Dip - Focaccia Breads

Champagne Toast

Plated Fresh Garden Salad

with rolls and butter

Grand Buffet

Chef Attended Carving Station

(Select two)

- ~ Roast Sirloin of Beef ~
- ~ Maple Cured Ham ~
- ~ Roasted Pork Loin ~
- ~ Seasoned Roast Turkey Breast ~

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

Pasta Presentation

(Select one)

~Rigatoni Rapini~

Rigatoni with Wild Mushrooms, Mascarpone Cheese and Spinach

~Pasta Bolognese~

Topped with crumbled sautéed Sausage and Tomato Sauce

~Penne Rigate~

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

(Please choose one chicken and one fish selection)

~ Panko Encrusted Salmon ~

Dijon and Panko Encrusted Filet of Salmon, Pan Seared to perfection. Finished with a Lemon Basil Beurre Blanc

~ Boston Style Baked Cod ~

Filet of cod with herbed cracker-crumbs topped sautéed with lemon and fresh herbs

~ Stuffed Filet of Sole ~

With a rice, cous-cous blend

~ 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

~ Chicken Marsala ~

Breast of Chicken, lightly sauteed 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

Accompaniments

Chef's Choice Potatoes

Fresh Seasonal Vegetables

Hosted Bar

Remaining Four hours

Imported & Domestic Bottled Beer, Wine and Soft Drinks

Dessert

Wedding Cake

Coffee and Tea

\$81.75 per person plus 19% administrative fee plus 8% sales tax

The Grand Victorian Buffet

Five Hours to Include:

Cocktail Hour

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

Hors D'oeuvres

Cheese Display - Fresh Fruit Display
Crudités Display - Bread Boule with Dip - Focaccia Breads

Salad

(Select one)

Traditional Caesar

Freshly Mixed Greens with House Dressing

Chef Attended Carving Station

(select two)

~ Cracked Pepper encrusted Roast Sirloin of Beef ~

~ Maple Balsamic Roasted Leg of Lamb ~

~ Stuffed Pork Loin ~

(your choice of Sausage stuffing or Cranberry & Apricot stuffing)

~ Slow Roasted Prime Rib of Beef ~

~ Seasoned Roast Turkey Breast ~

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

Pasta Presentation

(Choose One)

~ Ravioli ~

~Choice of: lobster / cheese / butternut squash / broccoli rabe / sausage~

~ Lasagna ~

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

Main Course

(Please choose one fish and one chicken selection)

~ Mahi Mahi ~

Please inquire for our seasonal topping selections

~ Maple Glazed Seared Salmon ~

*Salmon Filet Seared and topped with a honey
maple glaze*

~ Baked Haddock ~

*Baked Haddock with a Cracker Crumb Topping.
Finished with lemon, white wine and fresh herbs*

~ Tuscan Chicken ~

Grilled, Marinated Chicken Breast.

Served with Tuscan Style White Beans

~ Chicken Francaise ~

Sauteed Chicken in a lemon wine and butter garlic sauce

~ Chicken Marsala ~

Finished with a mushroom and marsala wine sauce

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

\$93.00 per person plus 19% administrative fee plus 8% sales tax

Royal Reception

For this reception there is a maximum of 150 guests

Five Hours to Include:

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

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

Butler Passed Hors D'oeuvres

(Select two)

~ Tenderloin Brochettes ~ Grilled Peppercorn Parmesan Shrimp ~

~ Oriental Pork & Leek Dumplings ~ Shrimp Cocktail ~

~ Clams Casino ~ Bourbon Marinated Scallops Wrapped in Bacon ~

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

Champagne Toast

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

Chef Attended Carving Station

(Select two)

~ Prime Rib of Beef ~

~ Maple Cured Ham ~

~ Roasted Pork Loin ~

~ 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

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!

Dessert

Assorted Pastries & Cookies

Chocolate Dipped Strawberries

Wedding Cake

This package includes floor length linens.

\$98.75 per person plus 19% 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

Appetizer

Your Choice of One:

Penne Pasta

Choice of One Sauce: Marinara, Bolognese, Vodka Cream

Greens & Beans

Seasonal Soup

For other options please consult your event coordinator.

Choice of Salad

House, Caesar, Mediterranean

Served with Rolls and Butter

Entrée

Please select three items from our entrée menu (beginning on page 12)

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

Wedding Cake

Coffee and Tea

*\$41.50 per person will be **added to the cost of your selected entrée***

Plus 19% administrative fee Plus 8% sales tax will also be added

Emerald Package

Five Hours to Include:

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

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

Champagne Toast

Appetizer

Please refer to our appetizer menu to assist with your selection (*beginning on page 10*)

*Please note you may select from our Ultimate Appetizers for an additional charge.
Please consult your Event Coordinator.*

Red and White Wine will be served during dinner

Choice of Salad

House, Caesar, Mediterranean
Served with Rolls and Butter

Entrée

Please select three items from our entrée menu (beginning on page 12)
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 19% 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
Mussels Marinara
Nutty Parmesan Fish served with a dipping sauce
Marinated Seafood Salad
Shrimp and Scallop Scampi
Fried Calamari

Chafing Stations

Chicken Fra Diavolo
Bourbon Cocktail Meatballs
Stuffed Eggplant Ratatouille
Rigatoni served with a Vodka Cream Sauce

Butler Passed Hors D'oeuvres

Delicious combination of passed hot and cold hors d'oeuvres

Champagne Toast

Red and White Wine will be served during dinner

Choice of Salad

House, Mediterranean, Caesar
Served with warm Rolls and Butter

Entrée

Please select three items from our entrée menu (beginning on page 12)
All entrees are accompanied by chef's choice of seasonal vegetables and complementing starch

Dessert

Wedding Cake
Coffee and Tea

Your Package will include floor length linens, chair covers, sashes and centerpieces

*\$82.50 per person will be **added to the cost of your selected entrée**
Plus 19% administrative fee Plus 8% sales tax will also be added*

Diamond Package

Six Hours to Include:

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 six 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 select one from our Appetizer Selections (*beginning on page 10*)

Red and White Wine will be served during dinner

Choice of Salad

House, Caesar, Mediterranean

Served with Rolls and Butter

Sorbet Intermezzo

Entrée

Please select three items from our entrée menu (*beginning on page 12*)

All entrées are accompanied by chef's choice of seasonal vegetable and complementing starch

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

Delightfully presented with Chocolate Cup Cordials and an Espresso Station

Coffee and Tea served table side

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 19% administrative fee Plus 8% sales tax will also be added*

Appetizer Selections

*(Please select one)
Included in Wedding Packages Only*

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 Chefs Italian Specialty combining fresh Seasonal Vegetables,
Arborio Rice, and our Homemade Vegetable Stock.
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
~or~
Florentine
Spinach and blue cheese ravioli served with a garlic cream sauce over bed of sautéed spinach*

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~

Appetizer Salad Selections

Roasted Beet and Goat Cheese Salad
with Mixed Greens and a Red Wine Vinaigrette
1.50 per person

Caprese Salad
Fresh greens with Tomatoes, Basil and Fresh Mozzarella
2.00 per person

Toasted Walnut and Sweet Pear Salad
with Fresh Greens, Crumbled Bleu Cheese and Red Wine Shallot Vinaigrette
1.50 per person

Baby Spinach and Watercress Salad
with Watermelon, Strawberries, Feta Cheese and Red Crisp Onion tossed in a Balsamic Glaze and Olive Oil
1.50 per person

Goat Cheese Cake
with Composed Salad of Artisan Greens, Marinated Asparagus and Baby Beets, Red and Yellow Cherry Tomatoes and Lemon Honey Vinaigrette
2.00 per person

Sliced Melon and Mixed Greens
with Imported Hard Italian Cheese, Olive Oil, Lemon and Sea Salt
2.00 per person

Roasted Cranberry Winter Salad
with Goat Cheese, Orange Slices, and Cranberries.
Served with an Orange Vinaigrette
2.00 per person

Romaine and Arugula Salad
with Fresh Mozzarella Italian Plum Tomatoes and Balsamic Basil Vinaigrette
1.50 per person

Fresh Greens
with Dried Cranberries, Candied Walnuts, Crumbled Bleu Cheese and Red Wine Vinaigrette
1.50 per person

Entrées 2016

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.

\$42.50

Rosemary Dijon Chicken

Airline Chicken Breast served with a Rosemary Dijon Butter Sauce

\$41.50

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

Harvest - Breast of Chicken filled with Cranberry & Apple Pear Stuffing, served with a
Grand Marnier Cranberry 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

\$40.75

Entrées Continued

From The Land

Pork Tenderloin

Balsamic-Cranberry Sauce – Dijon Marsala Sauce – Raspberry 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

\$46.00

Sliced Tenderloin of Beef

\$47.00

Roasted Top Sirloin

\$41.75

Braised Short Ribs

\$45.00

Chef Suggested Options:

Espresso Chili Rub or Herb Marinated

Rosemary Chocolate Demi

Mushroom Cabernet Demi

Caramelized Onions, Grape Tomato Halves, Balsamic Glaze
Onion Straws

Entrées Continued

From The Depths

Baked Haddock

with a Scampi Sauce

\$39.50

Cod Filet

with herbed- cracker crumb topping, sauteed with lemon and fresh herbs

\$41.50

Salmon

Please choose one

Classico - delicately seasoned and expertly grilled,

Served with a Lemon Dill Sauce

\$41.50

Panko Encrusted Seared Salmon with a Basil Lemon Sauce

\$42.00

Soy Sauce and Ginger Salmon

\$41.50

Stuffed Filet of Sole

Spinach, Wild Rice Cous Cous Blend

Lemon Cream Sauce

\$41.50

Crab filled Filet of Sole

\$42.50

Mahi Mahi

Please choose one

-Fresh Fruit Salsa

-Scampi Sauce

-Coconut Ginger Sauce

\$42.50

Sea Bass

Canale –Sea Bass, encrusted with Macadamia Nuts and served with a Frangelico Cream Sauce

Mediterranean – Tomatoes, Onions, Olives & Capers

Market Value

Entrées Continued

From the Fields

Eggplant Rollatini

Thinly-sliced Eggplant battered, filled with Seasoned Ricotta Cheese
And topped with Mozzarella Cheese and Marinara Sauce
\$39.50

Four Cheese Ravioli

Served Tomato Basil Sauce
\$39.50

Pasta Primavera

Pasta served with a tempting assortment of Seasonal Vegetables
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
Roasted Red Pepper Sauce
\$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 p.m. Saturday evening events will begin at seven o'clock p.m. 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 19% 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. The Manor House is available for brides to rent 2 hours prior to the ceremony. There is a per person ceremony charge and rentals are additional. River Stone Manor's event coordinators can provide additional information regarding any rental.