



Weddings

AT THE

Rochester Riverside Hotel



All of Our Weddings Include:

SIX HOUR RECEPTION

DEDICATED WEDDING SPECIALIST

CHAMPAGNE TOAST

FLOOR LENGTH LINEN
WITH COLOR COORDINATING NAPKINS

COMPLIMENTARY OVERNIGHT SUITE
WITH CHILLED CHAMPAGNE & STRAWBERRIES

HOT BREAKFAST THE MORNING
AFTER YOUR WEDDING

COMPLIMENTARY PARKING FOR YOUR GUESTS

COMPLIMENTARY NIGHT STAY AND DINNER FOR TWO
ON YOUR ONE YEAR ANNIVERSARY

SPECIAL ROOM RATES FOR YOUR OVERNIGHT GUESTS
WITH A CUSTOMIZED WEBLINK FOR EASY BOOKING



ROCHESTER
RIVERSIDE HOTEL

Pearl Package

FOUR HOUR BEVERAGE SERVICE

SPIRITS, WINES, LOCALLY DISTILLED BEER & SOFT DRINKS

RECEPTION DISPLAYS | CHOOSE TWO

VEGETABLE CRUDITÉ

carrots, sugar snap peas, colored cauliflower, grape tomatoes, radishes, English cucumbers, assorted bell peppers, and celery served with ranch

CHEESE BOARD

locally sourced cheese curds, mild and sharp cheddars, smoked gouda, swiss, farmers cheese and brie garnished with grapes and berries, crackers and crostini

FRUITS AND MELONS

variety of sliced melons, grapes, berries and seasonal fruit with a tangy honey lime yogurt sauce

BREADS AND SPREADS

toasted ciabatta, focaccia and baguettes to accompany artichoke bruschetta, olive tapenade, toasted sesame hummus and lemon arugula pesto

SALADS | CHOOSE ONE

TRADITIONAL SALAD

mixed greens with carrots, cherry tomatoes, cucumbers, choice of two dressings

CHEVRE

escarole greens, local goat cheese, apples, celery and pecans with tangy mustard-shallot vinaigrette

SPINACH

baby spinach greens with blue cheese, shaved red onions, orange segments, strawberries and grape tomatoes served with a red wine vinaigrette

CAESAR SALAD

crispy romaine hearts served with parmesan cheese and croutons served with house made Caesar dressing (contains anchovies, but can be made without)



ROCHESTER
RIVERSIDE HOTEL

Pearl Package

CONTINUED

ENTREES | CHOOSE TWO WITH A VEGETARIAN OPTION

ROASTED CHICKEN THIGHS
with rosemary, thyme and lemon

CHICKEN FRANCAISE
Chicken French served over escarole

GRILLED CHICKEN BREASTS
garnished with parsley, pine nut, and golden raisin gremolata

BAKED HADDOCK
served with a lemon butter sauce

OLD BAY BRAISED SALMON
with a creamy Dijon sauce

SEARED 6 OZ SIRLOIN
with a Pan Jus

SAUSAGE AND SPINACH STUFFED MANICOTTI SHELLS
served with Pomodoro sauce

TOMATO CHICK PEA TAGINE OVER COUSCOUS (vegetarian)
GNOCCHI WITH VODKA SAUCE (vegetarian)

STARCH | CHOOSE ONE

WHIPPED YUKON GOLD POTATOES · HERBED ROASTED RED POTATOES
WILD MUSHROOM RICE PILAF

VEGETABLES | CHOOSE ONE

ROASTED SEASONAL VEGETABLES

HARICOT VERTS WITH A GARLIC HERB BUTTER

BABY CARROTS AND ASPARAGUS

NORMANDY VEGETABLES
chopped broccoli, cauliflower, carrots, snow peas

**PACKAGE ALSO INCLUDES YOUR COLOR CHOICE
OF SPANDEX CHAIR COVER AND ELEGANT SASH OR SPANDEX BAND**



ROCHESTER
RIVERSIDE HOTEL

Sapphire Package

FOUR HOUR BEVERAGE SERVICE

SPIRITS, WINES, LOCALLY DISTILLED BEER & SOFT DRINKS

RECEPTION DISPLAYS | CHOOSE TWO

ANTIPASTO PLATTER

selection of thinly sliced cured and smoked meats, marinated olives and vegetables, pepperoncini, mozzarella and provolone cheeses

VEGETABLE CRUDITÉ

carrots, sugar snap peas, colored cauliflower, grape tomatoes, radish, English cucumbers, assorted bell peppers, and celery served with ranch

CHEESE BOARD

locally sourced cheese curds, mild and sharp cheddars, smoked gouda, swiss, farmers cheese and brie, garnished with grapes and berries, crackers and crostini

FRUITS AND MELONS

variety of sliced melons, grapes, berries and seasonal fruit with a tangy honey lime yogurt sauce

BREADS AND SPREADS

toasted ciabatta, focaccia and baguettes to accompany artichoke bruschetta, olive tapenade, toasted sesame hummus and lemon arugula pesto

HORS D'OEUVRES | CHOOSE TWO

VEGETABLE SPRING ROLLS WITH PONZU SAUCE

CHICKEN OR PORK POT STICKERS WITH TERIYAKI SAUCE

BRUSCHETTA CROSTINI

ARTICHOKES FRENCH

MINI SWEDISH MEATBALLS

STUFFED MUSHROOMS WITH SPINACH, SAUSAGE AND CHEESE

MINIATURE COCKTAIL SAUSAGES WRAPPED IN PUFF PASTRY

WILD MUSHROOM, CARAMELIZED ONION, GOAT CHEESE QUESADILLAS
DRIZZLED WITH A BALSAMIC REDUCTION (vegetarian)

BACON WRAPPED DATES (GLUTEN FREE)



ROCHESTER
RIVERSIDE HOTEL

Sapphire Package

CONTINUED

SALADS | CHOOSE ONE

ICEBERG WEDGE

with Applewood smoked bacon, bleu cheese, sliced almonds, tomatoes and bacon dressing

RADICCHIO AND ROMAINE SALAD

with shaved parmesan, sliced almonds and cherry tomatoes in lemon vinaigrette

TRADITIONAL SALAD

mixed greens with carrots, cherry tomatoes, cucumbers,
choice of two dressings

CHEVRE

escarole greens, local goat cheese, apples, celery and pecans
with tangy mustard-shallot vinaigrette

SPINACH

baby spinach greens with blue cheese, shaved red onions, orange segments,
strawberries and grape tomatoes served with a red wine vinaigrette

CAESAR SALAD

crispy romaine hearts served with parmesan cheese and croutons served
with house made Caesar dressing (contains anchovies, but can be made without)

ENTREES | CHOOSE TWO WITH A VEGETARIAN OPTION

CHICKEN MILANESE

with a yogurt sauce garnished with English cucumbers and radishes

WALNUT CRUSTED CHICKEN

with honey mustard sauce

PAN SEARED SCALLOPS

with grapefruit gastrique

PRIME RIB

with au jus

GRILLED PORK TENDERLOIN

with blackberry wine reduction

PARMESAN BAKED RED SNAPPER

with white wine mushroom sauce

CAJUN GROUPER

garnished with fruit salsa and lime sauce



ROCHESTER
RIVERSIDE HOTEL

Sapphire Package

CONTINUED

VEGETABLE LASAGNA (Vegetarian)

zucchini, eggplant and bell peppers

LAYERED TERRINE (Vegetarian)

with a house made tomato sauce, served with crispy polenta and a balsamic drizzle

VEGETABLES | CHOOSE ONE

LEMON THYME ASPARAGUS

ROASTED SQUASH MÉLANGE

WILTED ARUGULA AND BABY SPINACH

ROASTED SEASONAL VEGETABLES

STARCH | CHOOSE ONE

WHIPPED YUKON GOLD POTATOES

HERBED ROASTED RED POTATOES

WILD MUSHROOM RICE PILAF

HERBED ROASTED RED POTATOES

WILD MUSHROOM RICE PILAF

RICE ALMONDINE

TWICE BAKED GARLIC POTATOES SMASHED WITH CHEDDAR

PACKAGE ALSO INCLUDES YOUR
COLOR CHOICE OF SPANDEX CHAIR COVER
AND ELEGANT SASH, SPANDEX BAND AND
CUSTOM SWEETHEART TABLE
OR SPECIALIZED BRIDE & GROOM SEATING



ROCHESTER
RIVERSIDE HOTEL

Diamond Package

FIVE HOUR BEVERAGE SERVICE

SPIRITS, WINES, LOCALLY DISTILLED BEER & SOFT DRINKS

RECEPTION DISPLAYS | CHOOSE TWO

CHARCUTERIE BOARD

smoked, dry-cured and cooked meats (bacon, ham, salami, and sausage), olives, dried apricots, assorted fresh berries, cherry tomatoes, grapes, variety of cheeses and crackers

VEGETABLE CRUDITÉ

carrots, sugar snap peas, colored cauliflower, grape tomatoes, radish, English cucumbers, assorted bell peppers, and celery served with ranch

CHEESE BOARD

locally sourced cheese curds, mild and sharp cheddars, smoked gouda, swiss, farmers cheese and brie, garnished with grapes and berries, crackers and crostini

FRUITS AND MELONS

variety of sliced melons, grapes, berries and seasonal fruit with a tangy honey lime yogurt sauce

BREADS AND SPREADS

toasted ciabatta, focaccia and baguettes to accompany artichoke bruschetta, olive tapenade, toasted sesame hummus and lemon arugula pesto

HORS D'OEUVRES | CHOOSE FOUR

MARYLAND STYLE CRAB CAKES WITH REMOULADE

BACON WRAPPED SCALLOPS

MINI BEEF ON WECK WITH HORSERADISH CRÈME

ANTIPASTO SKEWERS WITH BALSAMIC DRESSING

TOMATO BRUSCHETTA ON A CROSTINI

COCONUT SHRIMP

POTATO CROQUETS WITH SOUR CREAM AND CHIVES

COLOSSAL JUMBO SHRIMP COCKTAIL

BEEF TENDERLOIN SKEWERS WITH A CILANTRO CHIMICHURRI (GLUTEN FREE)

GARLIC BUTTER PROSCIUTTO WRAPPED ASPARAGUS (GLUTEN FREE)



ROCHESTER
RIVERSIDE HOTEL

Diamond Package

CONTINUED

HORS D'OEUVRES (cont'd) | CHOOSE FOUR

VEGETABLE SPRING ROLLS

with ponzu sauce

ARTICHOKES FRENCH

MINI SWEDISH MEATBALLS

STUFFED MUSHROOMS

with spinach, sausage and cheese

MINIATURE COCKTAIL SAUSAGES

wrapped in puff pastry

WILD MUSHROOM, CARAMELIZED ONION, GOAT CHEESE QUESADILLAS

drizzled with a balsamic reduction (vegetarian)

BACON WRAPPED DATES (GLUTEN FREE)

APPETIZERS | CHOOSE ONE

BIG AND BOLD KOBE MEATBALLS

6oz meatball served with marinara sauce and crostini
topped with ricotta cheese and fresh basil

SEAFOOD CITY CEVICHE

shrimp and scallop citrus ceviche with
avocado, bell peppers, tomato, serrano chilies, and cilantro

ARANCINI

Italian rice ball made with white wine risotto,
ham and sweet peas with a gooey mozzarella center

ITALIAN WEDDING SOUP



ROCHESTER
RIVERSIDE HOTEL

Diamond Package

CONTINUED

SALADS | CHOOSE ONE

CAPRESE SALAD

fresh tomatoes, local mozzarella, basil with a balsamic reduction served over dressed mixed baby greens tossed with balsamic vinaigrette

COBB SALAD

iceberg lettuce with bacon, eggs, chicken, tomatoes, bleu cheese crumbles, avocado, green onions, served with ranch dressing

ICEBERG WEDGE

Applewood smoked bacon, bleu cheese, sliced almonds, tomatoes and bacon dressing

RADICCHIO AND ROMAINE SALAD

shaved parmesan, sliced almonds and cherry tomatoes in lemon vinaigrette

ENTREES | CHOOSE THREE + A VEGETARIAN OPTION

6 OZ LOBSTER TAIL

with garlic butter

LUMP CRAB CAKES

cilantro lime crème fraiche

6 OZ FILET MIGNON

wild mushroom au jus

CHICKEN WELLINGTON

boneless chicken breasts topped with a mushroom-onion mix and wrapped in tender puff pastry

CHILEAN SEA BASS

lemon cream sauce

LEMON GARLIC RACK OF LAMB

WALNUT CRUSTED CHICKEN

honey mustard sauce

PAN SEARED SCALLOPS

grapefruit gastrique

GRILLED PORK TENDERLOIN

blackberry wine reduction



ROCHESTER
RIVERSIDE HOTEL

Diamond Package

CONTINUED

ENTREES (cont'd) | CHOOSE THREE + ONE VEGETARIAN OPTION

CAJUN GROUPER

garnished with fruit salsa and lime sauce

VEGETABLE LASAGNA (VEGETARIAN)

zucchini, eggplant and bell peppers

LAYERED TERRINE (VEGETARIAN)

house made tomato sauce, crispy polenta and a balsamic drizzle

SAUSAGE AND SPINACH STUFFED MANICOTTI SHELLS

Pomodoro sauce

TOMATO CHICK PEA TAGINE OVER COUSCOUS (VEGETARIAN)

GNOCCHI WITH VODKA SAUCE (VEGETARIAN)

STARCHES | CHOOSE ONE

ISRAELI COUSCOUS WITH LEMON AND THYME

SWEET POTATO MASH

FINGERLING POTATO CONFIT WITH ROSEMARY

WHITE CHEDDAR AND SCALLION POLENTA CAKES

WILD MUSHROOM RICE PILAF

TWICE BAKED GARLIC SMASHED POTATOES WITH CHEDDAR

VEGETABLES | CHOOSE ONE

BRAISED BRUSSEL SPROUTS

LEMON THYME ASPARAGUS

ROASTED SQUASH MÉLANGE

WILTED ARUGULA AND BABY SPINACH

PACKAGE ALSO INCLUDES YOUR CHOICE OF GOLD OR SILVER CHIVARI CHAIRS, A CUSTOM DANCE FLOOR MONOGRAM AND CHARGER PLATES



ROCHESTER
RIVERSIDE HOTEL

Dessert Enhancements

ITALIAN DESSERT BAR

assortment of gelatos, panna cottas, cookies, eclairs, cannoli and other pastrie

CHOCOLATE COVERED CHEESECAKE LOLLIPOPS ASSORTMENT

Late Night Stations

SLIDER BAR

chicken & waffle sliders, mini Bourbon BBQ cheeseburger sliders and eggplant parmesan sliders

TACO & NACHO BAR

PLATE STATION

Rochester's favorite featuring white and red hots, hamburgers or cheeseburgers, macaroni salad, tater tots or french fries, and hot sauce

PIZZA & WINGS

pizza and chicken wings with carrots, celery and house bleu cheese dressing

Package Enhancements

- CHIVARI CHAIRS ·
- UPLIGHTING ·
- CUSTOM LINEN ·
- CUSTOM MONOGRAM ·
- BACKDROPS ·
- PHOTO BOOTH ·
- CUSTOM SWEETHEART TABLES ·
- DJ SERVICE ·
- CENTERPIECES ·



ROCHESTER
RIVERSIDE HOTEL

Our Policies

Thank you for thinking of the Rochester Riverside Hotel for your upcoming wedding reception! We find that certain guidelines and procedures help us ensure that you will be completely satisfied with your event. The following is included for your reference. Please contact your sales manager if you have any questions that are not covered below.

PAYMENTS

We require a 25% non-refundable deposit in order to confirm your date. This deposit will be applied to your final balance due. A deposit will be due at the time of contract signing and then again at (9) months, (6) months and (3) months before the function. Payment in full is due (10) days prior to the event.

All advance deposits will be applied toward your final bill at full value. In the event that your scheduled event is canceled, your deposits shall become the property of the hotel. Payments are accepted in the form of cash, personal check, money order, certified check or major credit cards. A valid credit card will also be needed on file. This credit card will be used for any unpaid charges at the conclusion of your event.
guarantees

We must receive your final meal guarantees at least (10) business days prior to your event. This will be considered your final guarantee, which is not subject to reduction, and charges will be made accordingly. If we have not received your guarantee by the due date, the approximate number of attendees contracted to will be used as your guarantee and you will be billed at this number or the actual number of guests served, whichever is greater. We will be prepared to serve 5% over your guaranteed number.

MENUS

Please note that our Wedding Specialist and our Executive Chef will be more than happy to work with you in designing a menu tailored to your specific needs. In accordance with New York State laws, all food and beverage must be provided by Rochester Riverside Hotel.



ROCHESTER
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Our Policies

SECURITY

The hotel will not assume responsibility for any damages to or loss of any merchandise or articles left in the hotel prior to, during, or following your event.

ADMINISTRATIVE FEES AND SALES TAX

Administrative fees and 8% sales tax are not included in your package.

The administrative charge of 23% is for the administration of the banquet, special function or package deal, and is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided service to the guests.

BEVERAGE SERVICE

In the event of an open bar during your function, the hotel reserves the right to decline a guest a drink due to over-intoxication or belligerence. All liquor and beverages must be supplied by the hotel. Drinks in the form of shots and multi-liquor drinks will not be available at the bar, nor in conjunction with a receiving line.

DECORATIONS/DISPLAYS/ENTERTAINMENT

You may use outsourced vendors for your own entertainment. Management reserved the right to limit the volume of your entertainment to acceptable levels and hours.

No material or decorations may be attached to walls, trim, or ceilings by nails, pins, staples, tape or glue.

Any special requirements for receiving or setting up of displays, decorations, floral arrangements, computers, etc., should be discussed with your sales manager in advance. Candle flames must be contained.



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