

A romantic wedding scene featuring a bride and groom dancing in a snowy outdoor setting. The bride, with blonde hair and a joyful expression, wears a white lace wedding dress and high heels. The groom, wearing a black tuxedo and glasses, has his arms raised, holding the bride's hands. They are surrounded by falling snow. In the background, there are evergreen trees and a stone wall with a glowing lantern. A white text box is centered over the image, containing the text 'RIVERHOUSE WEDDING PACKAGES 2023'.

RIVERHOUSE
WEDDING
PACKAGES
2023

Photo by Byron Roe Photography



**EMBRACE THE MOMENTS.
CHERISH THE MEMORIES.**

**LET OUR DEDICATED TEAM MAKE
YOUR DAY EXTRAORDINARY**



Every Wedding Comes Complete With:

- ✦ Plates, Silverware, Glassware
- ✦ Choice of Ivory or Black Linens
- ✦ Napkins in a Spectrum of Colors
- ✦ Riverhouse Votive Candle Ambiance
- ✦ Expert Cake Cutting Services
- ✦ A Champagne Toast to the Joyful Couple
- ✦ Skillful Bar and Service Staff
- ✦ Elegant Banquet Chairs
- ✦ Seamless Set-Up and Tear-Down Services
- ✦ A Full Hour for Ceremony Rehearsal
- ✦ Special Discounts on Room Blocks (upon request)
- ✦ A Treasured Complimentary Night in a Riverview Room for the Happy Couple

CHAMPAGNE TOAST PLATED DINNER

• \$60 PER
• PERSON

STARTERS – Choose One

Roasted Strawberry & Goat Cheese – arugula, mixed lettuces, praline pecans, raspberry vinaigrette

Caesar Salad – parmesan, croutons, creamy Caesar dressing

Green Salad – spring mix, cherry tomatoes, red onion, cucumber, red wine vinaigrette

SIDES – Choose Two

Rice Pilaf – slivered almonds, golden raisins, parsley

Crispy Red Potatoes – garlic butter, fresh herbs

Roasted Heirloom Carrots – honey glaze

Garlic Green Beans – crispy garlic chips

Roasted Squash and Zucchini – red onion, fresh herbs

ENTREES – Choose Two Proteins and One Vegetarian

Herb Roasted Chicken Breast – lemon butter caper sauce

Grilled Pork Loin – dried cherry and apple salsa

Hazelnut Crusted Steelhead – marionberry reduction

Four Cheese Tortellini – pesto cream sauce, parmesan romano, asiago, ricotta cheese

Ratatouille – eggplant, zucchini, bell pepper, cherry tomatoes, roasted garlic, fresh herbs

CHAMPAGNE TOAST BUFFET DINNER

• \$65 PER
• PERSON

STARTERS – Choose One

Roasted Strawberry & Goat Cheese – arugula, mixed lettuces, praline pecans, raspberry vinaigrette

Caesar Salad – parmesan, croutons, creamy Caesar dressing

Green Salad – spring mix, cherry tomatoes, red onion, cucumber, red wine vinaigrette

SIDES – Choose Two

Rice Pilaf – slivered almonds, golden raisins, parsley

Crispy Red Potatoes – garlic butter, fresh herbs

Roasted Heirloom Carrots – honey glaze

Garlic Green Beans – crispy garlic chips

Roasted Squash and Zucchini – red onion, fresh herbs

ENTREES – Choose Three Entrees

Herb Roasted Chicken Breast – lemon butter caper sauce

Grilled Pork Loin – dried cherry and apple salsa

Hazelnut Crusted Steelhead – marionberry reduction

Four Cheese Tortellini – pesto cream sauce, parmesan romano, asiago, ricotta cheese

Ratatouille – eggplant, zucchini, bell pepper, cherry tomatoes, roasted garlic, fresh herbs

LOVE'S EMBRACE PLATED DINNER

• \$80 PER
• PERSON

Includes your choice of 2 hot and 2 cold appetizers

STARTERS – Choose One

Braised beets – arugula & baby kale, goat cheese, grapefruit supreme, hazelnut, raspberry vinaigrette

Burrata – fresh mozzarella, mission figs, extra virgin olive oil, fresh basil, nicoise olives, shallot, aged balsamic

Caesar Salad – parmesan, croutons, creamy Caesar dressing

Green salad – spring Mix. Cherry tomatoes, red onion, cucumber, red wine vinaigrette

Chicory Salad – shave fennel, grilled radicchio, fresh endive, shave parmesan, mustard fennel dressing

SIDES – Choose Two

Grilled Asparagus – shaved parmesan

Garlic Yukon Potato Puree – roasted garlic, sweet cream butter

Forest mushrooms – shimeji, oyster & crimini mushrooms, thyme, roasted garlic, white wine

Roasted brussels – cherry tomatoes, shallot, peppercorn medley

Roasted marble potatoes – thyme, shallot, garlic

Wild rice – onion cream, fresh herbs

ENTREES – Choose Two Entrees and One Vegetarian

Grilled NY Strip – pink peppercorn cream sauce

Sous Vide Half Chicken – caramelized onion cream sauce

Roasted King Salmon – yuzu beurre blanc

Grilled Pork Tenderloin – pineapple jicama salsa

Four Cheese Tortellini – pesto cream sauce, parmesan romano, asiago, ricotta cheese

Ratatouille – eggplant, zucchini, bell pepper, cherry tomatoes, roasted garlic, fresh herbs

LOVE'S EMBRACE BUFFET DINNER

• \$90 PER
• PERSON

Includes your choice of 2 hot and 2 cold appetizers

STARTERS – Choose Two

Braised beets – arugula & baby kale, goat cheese, grapefruit supreme, hazelnut, raspberry vinaigrette

Burrata – fresh mozzarella, mission figs, extra virgin olive oil, fresh basil, nicoise olives, shallot, aged balsamic

Caesar Salad – parmesan, croutons, creamy Caesar dressing

Green salad – spring Mix. Cherry tomatoes, red onion, cucumber, red wine vinaigrette

Chicory Salad – shave fennel, grilled radicchio, fresh endive, shave parmesan, mustard fennel dressing

SIDES – Choose Two

Grilled Asparagus – shaved parmesan

Garlic Yukon Potato Puree – roasted garlic, sweet cream butter

Forest mushrooms – shimeji, oyster & crimini mushrooms, thyme, roasted garlic, white wine

Roasted brussels – cherry tomatoes, shallot, peppercorn medley

Roasted marble potatoes – thyme, shallot, garlic

Wild rice – onion cream, fresh herbs

ENTREES – Choose Three Entrees

Roasted Strip Loin – pink peppercorn cream sauce

Sous Vide Chicken – caramelized onion cream sauce

Roasted King Salmon – yuzu beurre blanc

Grilled pork tenderloin – pineapple jicama salsa

Four Cheese Tortellini – pesto cream sauce, parmesan romano, asiago, ricotta cheese

Ratatouille – eggplant, zucchini, bell pepper, cherry tomatoes, roasted garlic, fresh herbs

HAPPILY EVER AFTER PLATED DINNER

• \$100
• PER
• PERSON

Includes your choice of 2 hot and 2 cold appetizers

STARTERS – Choose One

Roasted artichoke – fennel, blood orange supreme, snap peas, watermelon radish, blood orange vinaigrette

Golden apple & Rogue Bleu Cheese – aged bleu cheese, little gem lettuce, candied hazelnuts, balsamic vinaigrette

Caesar Salad – parmesan, croutons, creamy Caesar dressing

Green salad – spring mix, cherry tomatoes, red onion, cucumber, red wine vinaigrette

Pea & Asparagus – shaved watermelon radish, green leaf lettuce, english peas, lemon crème fraiche dressing

SIDES – Choose Two

Truffle Potato Puree – black truffle oil, roasted garlic

Mushroom Risotto – parmesan, arborio rice, brown butter

Roasted Marble Potatoes – thyme, shallot, garlic

Crispy Brussel Sprouts – whole grain mustard, candied bacon, dill

Creamy Farro – parmesan, shallot, fresh herbs

Grilled Asparagus – shaved parmesan

Roasted Squash & Zucchini – red onion, garlic

ENTREES – Choose Two Entrees and One Vegetarian

Butter Basted Filet Mignon – bordelaise sauce

Alder Plank Pacific King Salmon – prickly pear beurre blanc

Duck Breast – marionberry reduction

Grilled Halibut – mango puree

Double Cut Pork Chop – Apple cider brined with an apricot glaze

Four Cheese Tortellini – pesto cream sauce, parmesan romano, asiago, ricotta cheese

Cauliflower Steak – roasted carrots charred broccolini, cherry reduction

HAPPILY EVER AFTER BUFFET DINNER

• \$110 PER
• PERSON

Includes your choice of 2 hot and 2 cold appetizers

STARTERS – Choose One

Roasted artichoke – fennel, blood orange supreme, snap peas, watermelon radish, blood orange vinaigrette

Golden apple & Rogue Bleu Cheese – aged bleu cheese, little gem lettuce, candied hazelnuts, balsamic vinaigrette

Caesar Salad – parmesan, croutons, creamy Caesar dressing

Green salad – spring mix, cherry tomatoes, red onion, cucumber, red wine vinaigrette

Pea & Asparagus – shaved watermelon radish, green leaf lettuce, english peas, lemon crème fraîche dressing

SIDES – Choose Two

Truffle Potato Puree – black truffle oil, roasted garlic

Mushroom Risotto – parmesan, arborio rice, brown butter

Roasted Marble Potatoes – thyme, shallot, garlic

Crispy Brussel Sprouts – whole grain mustard, candied bacon, dill

Creamy Farro – parmesan, shallot, fresh herbs

Grilled Asparagus – shaved parmesan

Roasted Squash & Zucchini – red onion, garlic

ENTREES – Choose Two Entrees and One Vegetarian

Bone-In Pork Chops – apricot glaze

Roasted Beef Tenderloin – bordelaise sauce

Alder Plank King Salmon – prickly pear beurre blanc

Duck Breast – marionberry reduction

Grilled Halibut – mango puree

Four Cheese Tortellini – pesto cream sauce, parmesan romano, asiago, ricotta cheese

Cauliflower Steak – roasted carrots charred broccolini, cherry reduction

YOUR
LOVE
STORY
BEGINS
HERE

