
WEDDING MENU



RIVER HIGHLANDS

CELEBRATED WEDDING PACKAGE

OUR CELEBRATED WEDDING PACKAGE FEATURES:

- Passed Hors D'oeuvres and Appetizer Station
- Champagne Toast to Congratulate The Couple
- 5-Hour Premium Hosted Bar
- Wine Service During Dinner
- 5-Hour Reception or 5 ½ Hours with Ceremony
- Complete Tabletop Flatware and Linen Selections
- Wedding Cake Available, Created by our On-site Pastry Chef **Additional Cost*
- Wedding Tasting Showcase Complimentary for Couple to Attend
- Local Hotels Offering Discounted Room Block Rates
- Starbucks Coffee and Tea Station

CEREMONY FEATURES:

- Half-Hour Time Slot
- Pristine Event Lawn Overlooking the Golf Course
- Chair Set-up and Tear Down
- Complimentary Rehearsal *(Based on Club's Availability)*
- Ceremonies Available for Additional Fee

Peak Season: May, June, July, August, September, October:
Non-Saturday, 90 Person Minimum; Saturday, 125 Person Minimum

Off-Peak Season: January-April, November & December:
Non-Saturday, 70 Person Minimum; Saturday, 100 Person Minimum

All prices are subject to a 22% service charge & CT Sales Tax

GRAND PACKAGE

COCKTAIL HOUR FOOD

PASSED HORS D'OEUVRES

Select 5

Flashed Fried Clam Belly

Creole Remoulade

Bacon-Wrapped Scallop

Smoked Beef Tenderloin

Everything Bagel Chip, Micro Arugula, Shallot Crema

Ahi Tuna Wonton

Wakame Salad, Wasabi Aioli, Scallion & Sesame Seed

Macerated Watermelon and Feta Skewers

Balsamic Drizzle

Pork and Beef Meatball

Spicy Tomato Sauce

Crostini, Baked Brie, Red Wine Poached Pear

Toasted Pecans

Loaded Baked Potato Croquette

Crema Sauce

Heirloom Tomato, Fresh Mozzarella, Marinated Artichoke

Micro Basil, Skewer

Mini Reuben Sandwiches, Sauerkraut

Chipotle Aioli

Mini Crab Cake

Sriracha Aioli

Blackened Shrimp

Crispy Corn Cake, Avocado Chimichurri

GRAND PACKAGE

RECEPTION FOOD

ACTION STATIONS

Select 1

Charcuterie Station

Chef's Selection of Cured Meats and Sausages, Marinated Olives, Whole Grain Mustards

Pickled Vegetables and Rustic Breads. Local and Artisan Cheese Display, and Vegetable Crudité

Street Tacos

Choose Two: Carne Asada, Pork Carnitas, Barbacoa, Adobo Chicken, Tempura Shrimp

Toppings: Salsa Verde, Chipotle Crema, Habanero Avocado Aioli, Pico de Gallo, Queso Fresco

Shrimp Cocktail Station

Cocktail Sauce, Lemon

Mac and Cheese Station

Four Cheese Bechamel with Trottolo Pasta

Toppings: Bacon, Roasted Red Peppers, Scallions, Parmesan Panko, Sundried Tomatoes, Extra Cheese, Pickled Jalapeños

Crostini Bar

Tomato Bruschetta, Olive Tapenade, Whipped Ricotta, White Bean Pureé, Eggplant Caponata

Dried Fruits, Assorted Salted Nuts, Local Honey, Sliced Baguettes and Assorted Crackers

SALADS

Select 1

Classic Caesar

Romaine Lettuce, Fresh Caesar Dressing, Garlic Herb Croutons and Parmesan Cheese

Field Greens

Red Wine Poached Pears, Feta Cheese, Hazelnut Brittle with Champagne Vinaigrette

Spinach & Strawberries

Candied Walnuts, Gorgonzola Cheese and Raspberry Poppy Seed Vinaigrette

Wedge

Applewood Smoked Bacon, Heirloom Tomatoes, Gorgonzola, Buttermilk Ranch Dressing

Burrata

Heirloom Tomatoes and Confit Tomato Pesto, Crispy Prosciutto

Grilled Watermelon

Feta, Arugula, Vanilla Vinaigrette

GRAND PACKAGE

ENTREÉS

Select 3

Different Proteins

New York Strip

Grilled, Peppercorn Demi, Whipped Potato, Seasonal Vegetable

Filet Mignon

Grilled, Caramelized Shallot Butter, Whipped Potato, Seasonal Vegetable

Red Wine Braised Short Rib

Gruyere Potato Gratin, Seasonal Vegetable

Frenched Chicken

Crispy Fingerling Potatoes, Sherry Golden Poulette, Sautéed Wild Mushrooms, Seasonal Vegetables

Asiago Chicken

Roasted Garlic, Pepper Cream Sauce, Seasonal Vegetables

Grilled Swordfish

Crispy Fingerling Potatoes, Romesco Sauce, Seasonal Vegetables

Pan-Seared Salmon

Blood Orange and Honey Glaze, Crispy Fingerling Potatoes, Seasonal Vegetables

Rosemary and Garlic Grilled Lamb Chop

Crispy Fingerling Potatoes, Seasonal Vegetables

**Dietary Restrictions & Vegetarian/ Vegan Options Available Upon Request*