

River Grille

EVENT INFORMATION

River Grille is here to help you host ANY event!
Baby showers, Birthday Parties, Bereavements, Casual
Wedding Receptions we do it all!
*Our event menu is also available TO GO
if you're hosting at home!*

Call or Email **Kristina** today to book your event!
Restaurant Phone: 570-208-1282
Email: RiverGrilleNEPA@Gmail.com

Event Requirements:

To host an event here at the River Grille we require a minimum of 25 paid guests. In house events are also required to order from our buffet menu. Buffet menus can be customized to any taste buds. If you don't see something you are craving, just ask us! To book your event and hold your date/time there is a \$100 deposit required.

****NO DATES WILL BE HELD/GUARANTEED WITHOUT DEPOSIT****

***If you are booking an event outside of business hours we do
require a minimum of 30 guests paid to do so***

POLICIES AND GUIDELINES

- River Grille can host private events for a minimum of 25 paid guests. To utilize our deck/patio space the minimum is 50 paid guests.
- **A deposit of \$100 is required at the time of booking.** If the client fails to pay the deposit within 7 days of scheduling the event, the date and space will no longer be held. River Grille understand that sometimes cancellations may occur. Deposits may be refunded if a party is cancelled at least 30 days in advance. Any parties cancelled less than 30 days prior **WILL NOT BE REFUNDED** their deposit. **Parties cancelled LESS THAN 5 days will be charged 20% of their estimated total.**
- **Payment is required IN FULL at the end of the event.** Cash, Check or Credit Card are all acceptable forms of payment.
- **Final Menu selections are due 7 days prior to the event.** Menu prices are subject to change without notice until commitment is made and deposit is paid.
- **A Final head count for ALL events is required 7 days prior to the event.** We understand late RSVPs happen so you can adjust the count up to 72 hours prior to the event. Parties will be charged the minimum of the final head count given. If additional guests attend over the given head count River Grille is required to charge for those additional guests. In the event there is no final count given, the original estimated head count will be used and modified accordingly.
- All food purchases, linen rentals, party decor and entertainment will be subject to 6% PA sales tax.
- There will be a 20% gratuity added to the final food and beverage bill for the staff.

Your signature below indicates that you have read, understand, and agree with the Policies and Guidelines of River Grille events:

Customer Signature

Date

Management Signature

Date

Event Styles

River Grille can help you plan any style event.

We range from casual cocktail parties to more formal buffet gatherings! Any event of 25 guests or more is required to order from our buffet menu.

*** Cakes & Desserts may be brought into the establishment. NO ADDITIONAL OUTSIDE FOOD will be allowed into the River Grille ***

Traditional Dinner Buffet

Bereavement Buffet

Brunch Buffet

Cocktail Party

Passed Hors D'oeuvres

Party Spaces

River Grille has TWO event spaces for your partying pleasure.

Our **INTERIOR ROOM** holds 25-50 seated guests. The interior room has a \$150 flat fee to use the room for 3 hours and has a 25 paid guests minimum requirement.

Our **PATIO SPACE** holds 50-100 seated guests. In a casual cocktail atmosphere the patio can accommodate up to 200 guests. The patio is \$150 PER HOUR for rental with a minimum requirement of 2 hours. **To host a party on our patio space there is a minimum required 50 paid guests.** Parties under 50 guests are welcome to use our interior space OR pay the 50 guest minimum.

Bar Options

Bar options can be catered to any event. Bar options can be combined to create your ideal experience at your ideal budget!

Consumption Tab -- The hosting person/group pays for all drinks. You are able to do a true open bar where guests can order whatever they'd like. You may also limit guests options, set a certain cap price or do a time frame.

Cash Bar-- The guests pay for their own beverages and the host doesn't have to flip the bill.

..... **Party Add Ons**

LINENS -- Parties ARE NOT provided linens for the tables. We can rent table linens for you at an additional fee. You can choose White OR Black table cloths and your napkin color to go with your event theme. Parties under 50 guests will be charged an additional \$50 for linens, Parties on the patio of 50+ guests will be charged an additional \$100.

DECOR -- Parties are able to decorate the space themselves. Balloons, centerpieces, wall hangs are all welcomed decorations. **PLEASE NO CONFETTI.** You can decorate your space 2 hours prior to your scheduled event time.

MUSIC / ENTERTAINMENT -- Parties hosted on our Patio are able to have a DJ or Additional Entertainment. River Grille can provide you musical entertainment at the cost of the entertainer. Groups / Work events may be interested in our Trivia or Music Bingo! We can provide customized experiences for these at an additional cost.

River Grille is open 7 days a week!

**Events / Parties can be held any time during regular
business hours!**

***If you are booking an event outside of business hours we do
require a minimum of 30 guests paid to do so***

MENUS

DINNER BUFFET

Dinner Buffet starts at \$24.95 per person

PLUS 6% PA sales tax 20% staff gratuity.

Dinner Buffet includes the following:

Soda/Coffee/Tea

Salad & Bread

Potato

Pasta

Mixed Vegetable

Chicken

One Additional Protein

Dessert

Menus can be customized from our options on the following pages.

Appetizers and menu upgrades are available at additional charges.

Want something and don't see it listed? Let us know!

We can customize a menu for any theme and palate!

MENUS

TRADITIONAL DINNER BUFFET OPTIONS

Choose **ONE** from each of the following categories.

Salad - Pasta - Potato - Chicken - Additional Protein

Chef will provide Mixed vegetable and Dessert. Please let us know of any special requests. Soft drinks are included. Upgraded items are marked with an additional charge per person.

SALAD STATION

CHOOSE **ONE** OF THE FOLLOWING

CAESAR

Chopped romaine/ shaved parmesan/ garlic croutons/ creamy house made caesar dressing

HOUSE

Mixed greens/ tomato/ red onion/ cucumber/ carrot/ cheddar/ garlic croutons
Served with dressing trio of Balsamic vinaigrette, Ranch and Italian

CRAN APPLE ADD \$1.50 PER PERSON

Crumbled blue cheese/ raisins/ candied walnuts/ green apples/ mixed greens/ cranberry vinaigrette

FIESTA ADD \$1 PER PERSON

Cheddar/ black bean/ corn/ tomato/ tortilla strips/ mixed greens/ spicy ranchero

PASTA STATION

CHOOSE **ONE** OF THE FOLLOWING

CHOOSE YOUR PASTA:

PENNE - CAVATAPPI - BOW TIE

CHOOSE YOUR SAUCE:

Traditional Marinara

Vodka Sauce (blush sauce)

Creamy Alfredo

Broccoli & Garlic

Creamy Roasted Red Pepper

Macaroni Cheese Sauce

Roasted Vegetable Primavera

PASTA ADD ONS: (OPTIONAL)

Grilled Chicken ADD \$1 PER PERSON

Meatballs ADD \$1 PER PERSON

Meat Sauce ADD \$1 PER PERSON

Bolognese Sauce ADD \$1.50 PER PERSON

Can't decide between two sauces?

No problem! You can split your pasta choices and have both for an additional \$1.50 per person. Pasta add ons will adjust accordingly.

POTATO STATION

CHOOSE **ONE** OF THE FOLLOWING

HERB SEASONED

Cubed potatoes tossed w/ Italian herbs & spices

ROASTED GARLIC MASHED

House made mashed potatoes infused w/ roasted garlic & butter

SMASHED OLIVE OIL & BASIL

The not quite mashed potato infused w/ olive oil and fresh basil leaves

TWICE BAKED ADD \$1 PER PERSON

Baked potato skins topped with cheddar infused mashed potatoes and rebaked to perfection

AU GRATIN

Sliced potatoes layered with cheese then baked

CHICKEN STATION

CHOOSE **ONE** OF THE FOLLOWING

SCAMPI

White wine, garlic and herb seasoned chicken

FRANCAISE

Egg battered chicken topped w/ lemon butter sauce

MARSALA

Red wine sauce infused w/ mushrooms

PARMESAN

Breaded chicken topped with marinara sauce and melted mozzarella cheese

PICATTA

Chicken topped w/ lemon caper sauce

HERB GRILLED

Juicy grilled chicken topped w/ herbs and spices

CALABRESE

Juicy seared chicken topped w/ onions and peppers

VESUVIO

Garlic oregano herb sauce w/ mixed vegetables

ROASTED TURKEY

Roasted, sliced and served with gravy

PROTEIN STATION

CHOOSE ONE PROTEIN OF THE FOLLOWING

** BEEF CHOICES **

HEIRLOOM MEATBALLS

Hand rolled meatballs served in a house made marinara

SWEDISH MEATBALLS

An absolut hit at any party!

ROASTED EYE ROUND ADD \$1 PER PERSON

Sliced beef topped w/ a jus

CARVING STATION W/ BEEF TENDERLOIN ADD \$5 PER PERSON

Carving station w/ roasted tenderloin of beef, served w/ a jus, horseradish cream

** PORK CHOICES **

ROSEMARY CRUSTED PORK LOIN

Herb crusted pork loin roasted and sliced

PULLED PORK

Slow roasted pulled pork infused w/ BBQ sauce and served with rolls

BLACK OAK HAM

Ham sliced and served w/ our sweet orange honey glaze

SAUSAGE AND PEPPERS

House made sausage served w/ onions, peppers and marinara sauce.

** SEAFOOD CHOICES **

TILAPIA FRANCASIE

Egg battered and topped w/ lemon butter sauce

LEMON BROILED HADDOCK

Seasoned haddock broiled w/ fresh lemon

CASINO CRUSTED COD

Breaded with Italian herbs and spices

TERIYAKI SALMON ADD \$2 PER PERSON

Salmon glazed w/ a light teriyaki sauce

BREAKFAST & BRUNCH

BUFFET OPTIONS

BRUNCH-- A little breakfast mixed with a little lunch.

Prices start at \$24.95 per person, plus 6% sales tax and 20% auto gratuity.

Choose **ONE** from each category below. Soft drinks are included.

Egg Style - Breakfast Meat - Griddle Cakes - Sandwich OR Entree - THREE Sides

EGG STATION

CHOOSE **ONE** OF THE FOLLOWING

SCRAMBLED

BENEDICT ADD \$1 PER PERSON

OMELET STATION W/ CHEF ADDITIONAL \$100

Chef's made to order omelets on the spot w/ traditional fillings. Your guests can have omelets customized to their individual tastebuds!

BREAKFAST MEATS

CHOOSE **ONE** OF THE FOLLOWING

BACON

CHICKEN & WAFFLES ADD \$2 PER PERSON

SAUSAGE LINKS

House made waffles w/ crispy fried chicken

SLICED GLAZED HAM

SAUSAGE GRAVY W/ BISCUITS ADD \$2 PER PERSON

House made white sausage gravy with fresh biscuits

GRIDDLE CAKES

CHOOSE **ONE** OF THE FOLLOWING

FRENCH TOAST

Egg & cinnamon battered grilled Texas toast, served with butter and syrup

FLUFFY PANCAKES

Fresh griddled fluffy pancakes served w/ butter and syrup

GOLDEN WAFFLES

Fresh golden waffles served with butter and syrup.

UPGRADE YOUR GRIDDLE STATION! ADD \$1 PER PERSON

Blueberry compote, strawberry compote, cinnamon butter and whipped cream!

BRUNCH SIDES

CHOOSE **THREE** OF THE FOLLOWING

FRESH FRUIT

Assortment of seasonal fruit

BAGELS

Assorted bagels served w/ cream cheese and jelly variety

CROISSANTS AND MUFFINS

Assortment of flaky croissants and muffins

BREAKFAST POTATOES

Cubed potatoes w/ onions and peppers

AU GRATIN POTATOES

Sliced potatoes layered with cheese then baked

CAESAR SALAD

Traditional Caesar salad w/ creamy house dressing

HOUSE SALAD

Garden salad w/ dressing trio

CHILLED PASTA SALAD

Classic cold Italian style pasta salad w/ veggies, cheese and meats

HOT PASTA

Penne pasta tossed w/ choice of sauce: marinara, vodka sauce, alfredo, mac & cheese

CHEF'S VEGETABLE

Seasonal vegetable medley

SANDWICHES & ENTREES

CHOOSE **ONE** OF THE FOLLOWING

CHICKEN CAESAR WRAP

Grilled chicken, romaine lettuce, shredded parmesan, creamy caesar dressing

TURKEY BLT

Sliced turkey, Cooper cheese, bacon, lettuce, tomato and mayo on grilled sourdough or as a wrap

HAM & CHEESE

Sliced ham, Cooper cheese, lettuce, tomato, spicy mustard - sandwich or wrap

ROAST BEEF & SWISS

Sliced roast beef, Swiss cheese, red onion, tomato, lettuce, horseradish sauce- sandwich or wrap

CHICKEN SCAMPI

White wine, garlic and herb seasoned chicken

CHICKEN FRANCAISE

Egg battered chicken topped w/ lemon butter sauce

CHICKEN MARSALA

Red wine sauce infused w/ sliced mushrooms

BLACK OAK HAM

Ham sliced and served w/ our sweet orange honey glaze

MENUS

APPETIZER BUFFET / COCKTAIL STYLE PARTY

Looking to add appetizers to your dinner buffet menu? Don't want a traditional dinner buffet? No problem! We have our appetizer list here for you to choose from! All are priced per person, can be passed or plated!

Vegetarian

Heirloom Bruschetta- Heirloom tomatoes / radish / truffle aioli / arugula / 3

Crudités- Assorted fresh vegetables / buttermilk ranch / 2.5

Mini Potato Pancakes- Fried crispy / sour cream / chives / 2.5

Grilled Margherita Flatbread- Tomato sauce / fresh mozzarella / seasonings 2.5

OoH LaLa Flatbread— Spinach / roasted red peppers / mozzarella / pesto / balsamic drizzle / 2.50

Seafood

Maryland Crab Cake Minis- Bite sized lump crab cakes / remoulade 5

Jumbo Shrimp Cocktail- w/ lemon / cocktail sauce/ 5

Coconut Shrimp- Coconut crusted / orange marmalade sauce / 5

Ahi Tuna Poke Tacos- Seared tuna / carrots / cucumbers / soy / won ton shell / 5

Beef / Pork / Chicken

Charcuterie - Assorted cheeses/ cured meats/ pepper shooters/ 5

Sausage Stuffed Mushrooms- House made sausage stuffing / mushroom caps / 2.50

Buffalo Eggrolls- Shredded chicken/ buffalo sauce / blue cheese / 3

Steak Crostini- Sliced sirloin / pickled red onion / truffle aioli / 3

Swedish Meatballs- Coriander meatballs / cranberry gravy / 2.50

Chicken Bites- choice of Buffalo - BBQ- Garlic Parmesan—Honey Sriracha/ 3.50

Chicken Satay- Marinated chicken skewers / spicy peanut sauce for dipping / 3

Nashville Chicken Sliders- House fried chicken strips/ pickles/ Nashville aioli/ lettuce/ tomato/ 4

Pork Sliders- Tender pork / house made BBQ / 3

Chicken Quesadillas- Chicken / cheese / salsa / sour cream / 2.50

Italian Flatbread— Sausage / roasted tomatoes / parmesan cheese / 3

Antipasto - Assorted cured meats/ provolone/ roasted long hots/ pepper shooters/ tomato/ red onion/ romaine/ oregano vinaigrette 5

****If you are planning a cocktail party with appetizers only, you must meet the \$24.95 minimum spend per person. Prices are subject to change****