

RIVER HOUSE 2025 PACKAGE

WEDDINGS





RESERVE YOUR WEDDING AT RIVER HOUSE

Set the stage for the moment when you say 'I do' with sweeping views of the Delaware River and Lambertville landscape at New Hope's newest & most luxurious wedding destination.

Embracing the rich history of its predecessors, this edgy yet elegant, urban-inspired wedding destination was designed by a team of professionals to establish an unparalleled waterfront experience.

Begin your special day with a riverside ceremony before immersing your guests in a highly stylized cocktail hour with plush, curated furnishings, bold murals, layered antique architectural elements including refurbished wood & brick, and full-length glass doors providing dramatic river views.

Continue your evening in the open-concept ballroom which celebrates the glamorous design & vintage flair that French artist and original owner Odette Myrtil evoked with a 1950's aesthetic. Romantically spirited with a delicate, airy color palette and dreamlike sophistication, this minimalistic yet luxurious space is soft and indulgent with whimsical fixtures & flowing fabrics. Further enhancing the timeless style are custom antiqued wall coverings featuring embedded musical scores & love letters inspired by Odette Myrtil and floor-to-ceiling glass doors that open to a private veranda where you & your guests can enjoy refreshing river breezes.

As you embark on a lifetime of your own traditions and memories, we invite you to begin your journey at River House.

THE RIVER HOUSE WEDDING EXPERIENCE:

WEDDING COORDINATION TEAM for on-site ceremony and reception coordination. Your coordination team will provide continuous assistance and support throughout your entire experience. Leading up to your wedding day, your coordinators will plan all reception details including menu, setup, and agenda as well as all day of events, provide vendor guidance, and coordinate all accessory deliveries and setup. Most importantly, they will be there the day of your wedding to ensure that your vision is executed to perfection.

WEDDING GUIDE Begin your River House wedding experience with a printable wedding guide, personalized floor plan configuration, custom wedding insert for save-the-dates/complimentary parking directions, and a list of experienced professionals for all wedding day resources.

LINENS choice of white or champagne linen package

STAGING round tables and distressed oak cross-back chairs

TABLEWARE bone white china package, silverware, and stemware

FOOD TASTING complimentary for the special couple and two guests

COUPLE'S STAY complimentary two-night stay in a luxurious guestroom

COMPLIMENTARY OFFSITE PARKING SHUTTLE SERVICES for all wedding guests

GUESTROOM BLOCK for overnight guest accommodations*

2025 PLATED DINNER RECEPTION PACKAGE

five-hour reception

eight passed hors d'oeuvres

two cocktail hour displays

one action station

plated dinner

three passed desserts

custom wedding cake

coffee & tea service

five-hour luxury open bar

specialty cocktail

champagne toast

special vendor & children's menu pricing

**ask about details and rates*



COCKTAIL HOUR



PHOTO: WE ARE THE KRUKS PHOTOGRAPHY

please add a taxable 21% service charge and applicable PA state sales tax to all food & beverage selections, menu items subject to change, based on availability.



BUTLERED HORS D'OEUVRES

please select eight

add \$7 pp each
additional selection*



SEA

caviar house blini | crème fraîche | micro chive
shrimp ceviche key lime | cilantro | jalapeño
shrimp tempura sriracha aioli
crispy shrimp + grits cake buttermilk fried shrimp | castle valley grits | buffalo sauce
new england lobster on crostini meyer lemon aioli | sorrel
day boat scallops applewood smoked bacon
corn-crab fritter green goddess aioli
jumbo lump crab cake meyer lemon chive aioli
house california roll crab | sushi rice | nori
housemade clams casino fresh shucked clams | applewood smoked bacon | panko
crispy oysters on the half shell bacon jam | chives
sesame tuna cone saku tuna | sesame ponzu | tobiko

LAND + SKY

pepper crusted roasted tenderloin of beef prime beef | truffle aioli | caramelized onion jam | crostini
garlic braised short rib creamy butterscotch purée | braised chives
coney island hot dogs en croute all beef hot dogs | sauerkraut | yellow mustard
puff pastry | everything spice blend
grilled baby lamb chops sea salt | citrus pesto
chocolate-drizzled thick cut bacon local bacon | dark chocolate | sea salt
blt sliders thick cut bacon | house aioli | tomato jam | green leaf lettuce
goat cheese stuffed dates wrapped with applewood smoked bacon romesco sauce
mini cubano ancho braised pork shoulder | ham | swiss | mustard | pickle
pork satay charred tomato sambal
pork carnitas mini tacos smoked pork | mango rum salsa
chicken + waffle house buttermilk cornmeal fried chicken | savory waffle
maytag blue cheese mousse | fry sauce
tandoori chicken kebab raita
mini chicken pot pie rotisserie chicken | root vegetables | chicken veloute
house duck pastrami marble rye crostini | blackberry whole grain mustard
chilled duck salad mini tacos shredded confit duck | cilantro lime crema
tomato | romaine | escabeche of fennel

EARTH

florentine fontina stuffed mushrooms
pennsylvania wild mushroom flatbread smoked gouda sauce | aged parmesan | chive oil
crispy cauliflower bites aleppo | beer batter | sriracha aioli
vegetable samosas tamarind chutney
edamame pot sticker spicy soy ginger sauce
gazpacho andaluz shooter popcorn shooter | micro cilantro
house falafel bites pita | tzatziki | roma tomato
deviled eggs jersey fresh tomato jam
local brie and berry on crostini
fulper farms whipped ricotta crostini | tomato jam | micro basil
grilled cheese shooters brioche | cooper american | smoked gouda | house tomato soup
margherita pizzettes san marzano pomodoro | premium olive oil | genovese basil
three cheese crispy lasagna bites fulper farms ricotta + mozzarella | parmesan reggiano
herbed panko crust | jersey fresh marinara



DISPLAYS *please select two, \$12 pp each additional selection*

cheese + fruit board

chevre goat cheese | double crème brie
belton farms port wine derby | beamster garlic gouda
aged sharp cheddar | quince | spiced nuts | sliced fruit
sundried fruits | assorted breads + crisps | local honey

craft dips + chips

traditional roasted garlic hummus | caramelized onion
guacamole | creamy smoked salmon + chive
roasted tomato basil bruschetta | olive tapenade
warm smoked gouda fondue | crackers | baguette
za'atar pita chips | tortilla chips

burrata + bruschetta bar

fresh creamy burrata
served with an assortment of bruschetta
tomato basil | cucumber + piquillo pepper | red onion agrodolce
arugula basil pesto | olive tapenade caponata
crostini | flatbreads | grissini

farmer's market

all vegetables are charbroiled, served chilled, with evoo + lemon
zucchini | yellow squash | asparagus | portobello mushrooms
grilled halloumi + butter bean salad | red onion
mini sweet peppers | garden vegetable + goat cheese terrine
green goddess aioli | meyer lemon + roasted garlic yogurt dressing
hummus | house made focaccia | premium extra virgin olive oil
premium aged balsamic vinegar

antipasto

prosciutto | salami | soppressata | capicola | slow roasted tomatoes
fulper farms mozzarella | cannellini bean + roasted asparagus salad
fulper farms whipped ricotta | artichoke heart + sundried tomato salad
rosemary-balsamic marinated mushrooms | giardiniera
olive salad | caponata | marinated aged parmesan
premium extra virgin olive oil | premium aged balsamic vinegar
sliced ciabatta + grissini

poached shrimp

meyer lemon | old bay | bourbon bbq | tamari ginger
served with cocktail sauce | horseradish | citrus | wasabi aioli
\$8 pp as package selection | \$20 pp as additional selection

seafood raw bar

poached shrimp | tuna poke shooters | crab claws
oysters on the half shell | clams on the half shell
served with cocktail sauce | meyer lemon vinaigrette
horseradish | citrus | hot sauce
\$22 pp as package selection | \$30 pp as additional selection

sushi + sashimi display

locally-sourced, curated selection of hand rolled sushi + sashimi
tamari soy sauce | wasabi | pickled ginger
market price



PHOTO: TONO MARIE PHOTOGRAPHY

STATIONS *please select one, \$14 pp each additional selection*

nonna table

penne alla vodka
house marinara | organic cream | local vodka
capicola + smoked mozzarella stromboli
san marzano pomodoro
asiago florentine stuffed mushrooms
calamari salad
artichoke + white bean salad
asiago garlic bread
shaved parmesan | garlic confit | pepperoncini

latin

birria beef mini quesadillas
chicken tinga tostadas
blue corn tortilla | braised chicken | oaxaca cheese
street corn elote salad shooters
plantain chips
chili lime tortilla chips
hot queso
house guacamole | roasted tomato salsa
salsa verde | sour cream | pickled jalapenos
lime | local sourced hot sauce bar

mac & cheese bar

classic cheddar with elbow mac
smoked gouda with cavatappi
icicle onions | roasted mushrooms | caramelized onions
broccoli florets | pulled roasted chicken breast
bacon lardons | tavern ham | jalapeños

pot sticker

chicken lemongrass pot stickers
edamame steamed dumplings
house char siu pork skewers | fried brown rice | tamari
duck sauce | house sweet chili sauce | spicy mustard
wonton crisps | vegetarian egg drop soup shooters

slider

wagyu beef
hot honey buttermilk fried chicken breast
quinoa + bean veggie

sweet bourbon-maple bbq sauce | ketchup | roasted garlic aioli
shredded lettuce | caramelized onion | roma tomato
smoked gouda | cheddar | rosemary sea salt kettle chips
house bread + butter pickle chips

mediterranean

roasted leg of lamb hand shaved | rosemary | sea salt
warm pita | tzatziki | stuffed grape leaves | marinated feta
octopus salad | marinated kalamata olive + piquillo pepper
tabbouleh | butter bean + cucumber salad

\$4 pp as package selection | \$16 pp as additional selection

RECEPTION



PHOTO: GRACE & ARDOR CO. PHOTOGRAPHY



FIRST COURSE SALADS

please select one

river house

mesclun greens | english cucumber
heirloom grape tomato | watermelon radish
orange sherry vinaigrette

pear + balsamic

arugula + radicchio | fresh pears
shaved radish | spiced walnuts
crumbled feta | white balsamic vinaigrette

isle of capri

mesclun greens | genovese basil
roasted tomato + mozzarella crostini
pancetta lardons | balsamic fig vinaigrette

roasted golden beet

spinach | radicchio | feta
pickled onions | raspberry vinaigrette

caesar

romaine hearts | shaved parmesan
focaccia crouton
classic caesar dressing

INTERMEZZO

\$5 pp

lemon

passion fruit

orange raspberry

mango

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SECOND COURSE ENTRÉES

please select two, vegan/vegetarian option will be available to guests

petite filet mignon

potato rosti | asparagus | red wine demi-glace

bone-in pork chops

roasted garlic + chive mashed potatoes | swiss chard | pommery mustard | jus de lie

herb roasted sustainable salmon

ancient grains pilaf | broccolini | pommery mustard + tarragon vinaigrette

pan roasted french breast of chicken

organic chicken | roasted fingerling potato | baby carrot vichy | lemon thyme jus

jumbo lump crab cake

wild rice pilaf | asparagus | grilled lemon | meyer lemon remoulade

apple + brie stuffed chicken breast

organic chicken | tart cranberry gastrique | harvest rice pilaf | broccolini

cabernet braised short rib

roasted garlic + chive mashed potato | baby carrots vichy | braising liquor reduction

citrus herb halibut

fennel + roasted tomato compote | farro pilaf | broccolini

exact counts of each entrée selection, including vegetarian, are required at the time of your guaranteed guest count, two weeks prior to your wedding day



DUO ENTRÉES

*please select one, will replace two separate entrée options;
no need for pre-selected entrée counts*

petite filet mignon paired with

jumbo lump crab cake

roasted garlic + chive mashed potato | asparagus
red wine demi-glace | meyer lemon remoulade

^{\$}18 pp

citrus herb halibut

potato rosti | fennel tomato compote | red wine demi glace

^{\$}16 pp

herb roasted chicken breast

harvest rice pilaf | haricots verts | porcini jus

^{\$}12 pp

shrimp brochette

tarragon butter shrimp | harvest rice pilaf

^{\$}14 pp



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DESSERT





BUTLERED DESSERT

please select three

\$6 pp each additional item

chocolate orange panna cotta
strawberry + cream mousse cups
chocolate raspberry mousse cups
salted caramel tartlets
italian cream cannolis
tiramisu eclairs
assorted french macarons
fresh fruit tartlets
banana meringue tartlets

If you would like a more traditional plated selection, please ask for the dessert menu.

WEDDING CAKE

The River House team will design a custom wedding cake for you and your guests to enjoy alongside your dessert selections.

TIERED ROUNDS | BUTTERCREAM SIMPLE PIPED BORDERS

flavors:

vanilla pound | vanilla sponge
marble chocolate | funfetti
red velvet | chiffon lemon | coconut
chocolate chip | champagne

icing:

italian buttercream
american buttercream
chocolate buttercream
fondant upcharge

filling:

assorted buttercreams | jams
pastry cream | flavored mousses

Please ask about our specialty cake and cupcake options and pricing, including an extensive variety of designs, flavors, fillings, and icing upgrades.

STATION ENHANCERS

\$7 pp or equal package substitution

pretzel time

whole soft pretzels | soft pretzel bites
chocolate covered pretzel bark
assorted mustards | warm queso
nutella | cinnamon-cream cheese dip

cookie jar

ice-cold milk shooters:
vanilla | chocolate | strawberry
cookies: chocolate chip | sugar | oatmeal
peanut butter | double chocolate chip

the french quarter

powdered sugar dusted beignets
vanilla crème anglaise
chocolate fudge dip
raspberry coulis

pies oh my

classic apple | chocolate silk
fresh blueberry with lemon zest
vanilla ice cream *\$4 pp*

cheesecake bar

mini cheesecakes
served with mixed berry jam | banana jam
caramel sauce | chocolate sauce
whipped cream | fresh fruit

\$4 pp as package selection*

\$11 pp additional selection*

tour of germany

black forest mousse cups | apple strudel
plum streusel bars | sacher torte
german cheesecake | linzer cookies
bavarian pretzels

\$5 pp as package selection*

\$12 pp additional selection*

american dessert presentation

ny cheesecake | key lime tartlets
apple pie bars | chocolate mousse cups
s'mores bars | brownies
blondies | chocolate chip cookies

\$8 pp as package selection*

\$15 pp additional selection*

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BAR SERVICE

CUSTOM COCKTAIL

Create and coin a specialty drink with the ingredients below to be passed during cocktail hour.

CHAMPAGNE TOAST

Preset champagne for each guest.

FIVE HOUR LUXURY OPEN BAR

Each of the distinctive offerings below were hand selected by our team of beverage experts to ensure a well-rounded offering of both local and internationally renowned spirits, wines, beers, and cordials. Should you prefer a brand not listed here, please discuss our equal substitution or upgrade options with your coordinators.

spirits

titos | ketel one vodka | bombay sapphire gin | patron tequila
woodford reserve bourbon | angel's envy bourbon | jack daniels
jameson | dewars scotch | bacardi rum | captain morgan

wine

chardonnay | pinot grigio | sauvignon blanc | prosecco | rosé
cabernet sauvignon | pinot noir | malbec

beer *please select four*

dogfish 60 minute ipa | down east cider | miller lite | yuengling
stella artois | seasonal craft

refreshments

soft drinks | bottled water | mixers

BAR ENHANCERS

table side wine pairing

add \$8 pp

Guests experience a paired wine selection with their entrées featuring our house wine collection.

cordials and coffee

add \$6 pp

bailey's irish cream | kahlua | chocolate liqueur | disaronno amaretto
sambuca | frangelico | drambuie | anisette | grand marnier | b&b
fonseca 20-year port | chambord

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EXPERIENCES

CEREMONIES

Celebrate your vows with a riverside ceremony, or in our romantically-inspired, open-concept ballroom

WEDDING WEEKEND

rehearsal dinner

Kick off your wedding weekend in one of our private riverfront celebration spaces.

after party

Keep the party going. Ask your wedding consultant about extended reception options.

post wedding brunch

Complete your wedding weekend and send off your guests with a memorable waterfront brunch.

*please consult with your wedding specialist
about menus, pricing and availability*





RIVER HOUSE
AT ODETTE'S

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