

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

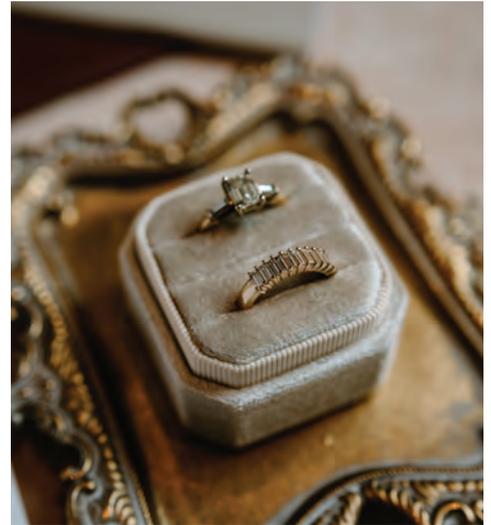
coffee & tea service

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

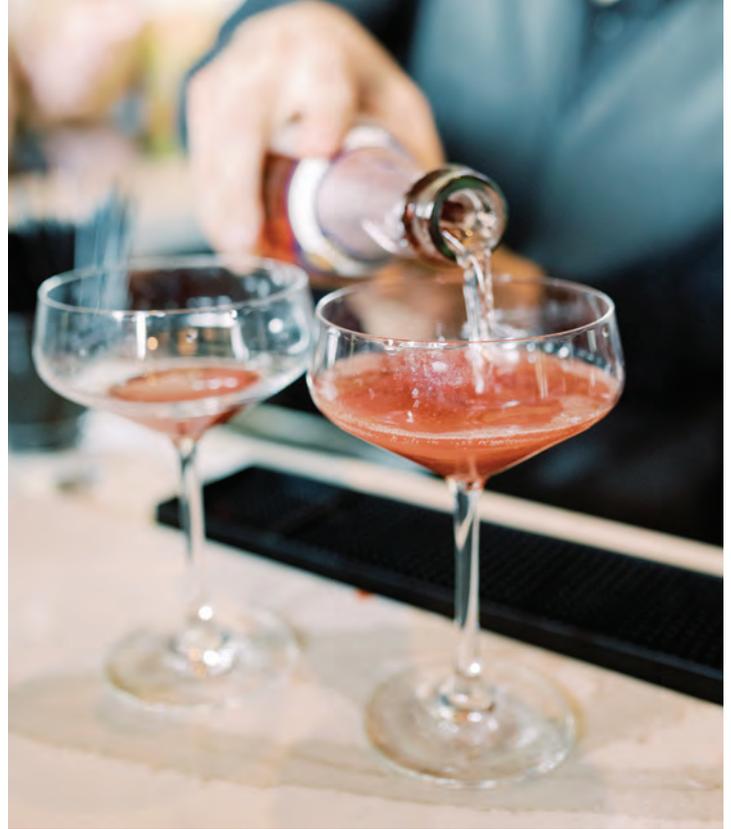
caviar house blini | crème fraîche | micro chive  
shrimp ceviche key lime | cilantro | jalapeño  
shrimp tempura sriracha aioli  
crispy shrimp + grits cake buttermilk fried shrimp | castle valley grits | buffalo sauce  
new england lobster on crostini meyer lemon aioli | sorrel  
day boat scallops 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 | beemster 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 tapanade  
 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





## 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**

*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.*



## 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

<sup>\$</sup>18 pp

#### **citrus herb halibut**

potato rosti | fennel tomato compote | red wine demi glace

<sup>\$</sup>16 pp

#### **herb roasted chicken breast**

harvest rice pilaf | haricots verts | porcini jus

<sup>\$</sup>12 pp

#### **shrimp brochette**

tarragon butter shrimp | harvest rice pilaf

<sup>\$</sup>14 pp



*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.*

# 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*

*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*

# 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



*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*

# 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

274 S River Road, New Hope, PA / 215.682.2022

weddings@riverhousenewhope.com / riverhousenewhope.com