



# *The Riverview*

AT SWEETWATER MARINA & RIVERDECK  
PLATED WEDDING RECEPTION



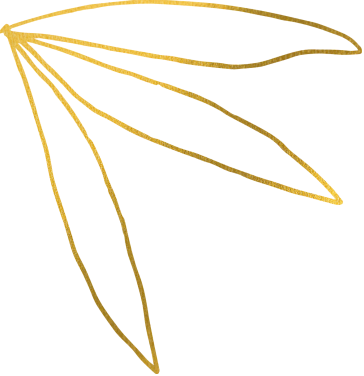


# Welcome To Your Perfect Day

There is something about a waterfront wedding that is simply unforgettable. Perhaps it's the endless horizon of water or the gentle rock of the boats against the docks. Maybe it's the romance of saying your vows surrounded by the beauty of nature. Whatever the reason, your wedding at The Riverview at Sweetwater Marina & Riverdeck will be a day you and your guests will remember forever.

We provide everything needed to create the waterfront wedding you've dreamed of. Our experienced event coordinators and staff will work with you every step of the way to bring your wedding vision to life.





# What's Included

## **ALL OF OUR WEDDING PACKAGES INCLUDE:**

**Onsite Wedding Planner** to coordinate all details from start to finish and provide guidance through the entire wedding planning process. Your planner will coordinate your ceremony, set up the event space and assist vendors onsite.

**Maître D** as the day of coordinator to ensure your vision is executed to perfection

**Menu Tasting** is available upon request for entrée selections only. Tasting is open to the couple and two additional guests.

**Table Linens** with your choice of tablecloth and napkins.

**Ceremony** on the green with the Mullica River as your backdrop.

### **Our Dinner Reception Package Includes:**

5- Hour Premium Open Bar

2 Signature Cocktails

Champagne Toast

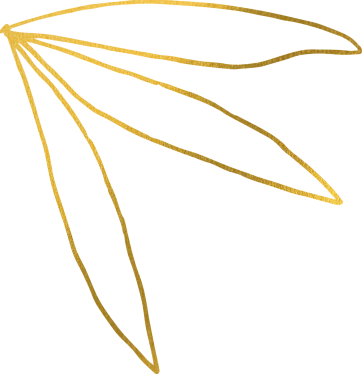
Cocktail Hour Displays

Selection of 6 Butlered Passed Hors D'oeuvres

Special Pricing For Vendors and Children 12 and Under

Coffee and Tea Services Tableside

Cake Service



# Cocktail Hour

## Stations

### Antipasto Display

Assortment of  
Italian Meat Including:  
Prosciutto  
Salami  
Pepperoni

### Mediterranean Display

Marinated Grilled Vegetables  
Marinated Mozzarella  
Bruschetta  
Crudité  
Hummus Dip  
Spinach Dip  
Artichoke Dip  
Olive Tapenade  
Pita Chips  
Focaccia

### International Cheese Display

Assortment of International  
and Domestic Cheeses  
Assorted Crackers  
Fresh Fruit

### Raw Bar (+\$24 pp)

Steamed Shrimp, Oysters, Clams on the Half Shell, Crab Claws, Mignonette, Horseradish, Cocktail, Lemon, and Tabasco. Includes an Ice Sculpture For Display

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## Butlered Hors D'Oeuvres

### Select Six

Crab Cakes With Remoulade  
Raspberry & Brie Wrapped In Phyllo  
Fig & Goat Cheese Bites  
Pear & Brie In Phyllo With Honey  
Watermelon Gazpacho  
Spanakopita  
Shrimp Casino  
Clams Casino  
Pigs In A Blanket  
Scallops Wrapped In Bacon

Mini Cheesesteaks With French Fry Shooters  
Lollipop Lamb Chop • Hummus Spread  
Jerk Chicken Skewers With Tzatziki  
Mini Sliders With French Fry Shooters  
Mini Grilled Cheese & Tomato Soup Shooter  
Chicken Empanada • Salsa Verde  
Vegetable Empanadas • Salsa Verde  
Tomato & Mozzarella Skewer  
Lobster Macaroni & Cheese



# Enhancement Stations

Select One

## Asian Station | \$15

Fried Rice, Spring Rolls, Edamame Pot Stickers Ponzu Dipping Sauce, General Tso's Chicken, Kung Pow Shrimp in a Sweet Thai Chili Sauce

## New England Station | \$20

Calamari, Lobster Rolls, New England Clam Chowder, Fish and Chips

## Mediterranean Station | \$18

Assortment of Grilled Bread, Vegetable Ravioli, Braised Short Rib Ravioli, Olive Tapenade, Shrimp Salad in Martini Glasses

## Pasta Station | \$14

Select Two: *Rigatoni, Farfalle, Tortellini, Orecchiette*

Select Two Sauces: *Pomodoro, Pesto, Mushroom Cream, Alfredo, Vodka*

Caprese Salad- *Freshly Sliced Roma Tomatoes With Basil, Fresh Mozzarella, and Balsamic Drizzle*

## Taco Bar | \$18

Shredded Chicken, Cumin Spiced Beef, Corn Tortillas, Shredded Cheese, Guacamole, Pico, Lettuce, Sour Cream, Tortilla Chips, Queso

## Slider Station | \$16

Buffalo Chicken With Blue Cheese

Ground Sirloin Beef Patties With Brioche, Aged Cheddar

BBQ Chicken With Brioche

Portobello With Roasted Peppers and Feta

Ahi Tuna With Wasabi Aioli, Kimchee



# Enhancement Stations

Select One

## Comfort Food Station | \$18

Pulled Pork, Macaroni & Cheese, Coleslaw, Corn Bread, Baked Beans

## Macaroni & Cheese | \$12

Bacon, Stewed Tomatoes, Crispy Onions, Breadcrumbs, and Scallions

## South Philly | \$14

Beef & Chicken Cheesesteaks, Philly Pretzels, Caramelized Onions, Cheese Sauce, Beer Cheese, Mustard

## Sushi | \$20

Hand Crafted Assortment of Vegetarian and Fresh Fish Sashimi and Rolls Made by Our Sushi Chef





# Salad

Select One

## Sweetwater Riverview

Cucumber Rolled House Salad, Candied Walnuts, Dried Cranberries,  
Goat Cheese, Spring Mix, Balsamic

## Burrata Salad

Arugula, Grilled Peaches, Balsamic Glaze, Shaved Onion

## Iceberg Wedge

Bacon, Blue Cheese, Cherry Tomatoes, Scallions, Ranch or Blue Cheese

## Caesar

House-Made Croutons, Tossed To Order

## Jersey Tomato Caprese Salad

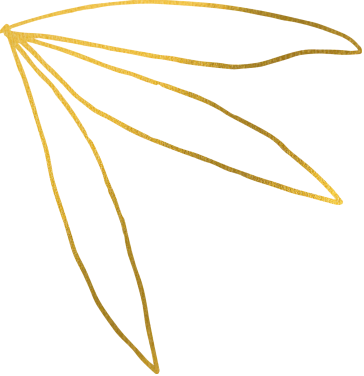
Fresh Mozzarella, Jersey Own Ripe Tomatoes, Arugula, Balsamic

## Mediterranean Salad

Bell Pepper, Kalamata Olives, Green Olives, Red Onion, Cucumber, Feta Cheese,  
Finished With a Lemon Vinaigrette

## Chopped

Chopped Iceberg, Bacon, Scallions, Crumbled Blue Cheese, Grape Tomatoes,  
Blue Cheese Dressing



# Entree Selections

All Entrees Served With Freshly Baked Rolls With Butter

## Beef

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Select One

NY Strip Center Cut

Filet Mignon Center Cut

Braised Short Ribs

Veal Scallopini Tower

Double Cut Lamb Chop Herb-Encrusted

## Sauces

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Select One

Merlot Demi Glace

Dijon Peppercorn

Horseradish Demi-Glace

Caramelized Onion Demi-Glace

Pomegranate Reduction (Lamb)

Sage Demi Glace

Oscar (Crab Meat Hollandaise +\$6 pp)

## Fish

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Select One

Pan-Seared Red Snapper

Norwegian Salmon

House-Made Crab Cakes

Flounder Tournaise

Branzino Filet

## Sauces

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Select One

Citrus Beurre Blanc

Warm Bruschetta

Lemon Avgolemono

Oscar (Crab Meat Hollandaise +\$6 pp)





# Entree Selections

All Entrees Served With Freshly Baked Rolls With Butter

## Chicken

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Select One

**Italiano**

Chicken Breast Stuffed With Spinach, Roasted Red Peppers, Mozzarella

**Saltimboca**

Chicken Breast Stuffed With Prosciutto, Provolone

**Wild Mushroom**

Chicken Breast Topped With A Mushroom Demi-Glace, Thyme

**Chicken Cutlet**

Topped With Arugula, Shaved Red Onion, Sharp Shaved Provolone

## Entree Accompaniments

Select One

Risotto

Garlic Mashed

Roasted Fingerling Potatoes, Herbs, and Grated Parmesan Cheese

Potatoes Au Gratin

Vegetable Is Chef- Selected

*\*Vegetarian Option Is Chef-Selected. Certain Ingredients Are Seasonal And Subject To Change*



# Premium Open Bar

## Beer

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### Select Three

Coors Light, Miller Light, Bud Light, Corona Light,  
Budweiser, Yuengling, Corona, Stella Artois,  
Bass Ale, Sam Adams Boston, Lager, Seasonal, IPA

## Liquor

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### Vodka

Tito's, Absolut, Deep Eddy Flavored Vodka

### Rum

Bacardi, Malbu, Captain Morgan

### Tequila

Jose Cuervo Gold, Espolon, Lunazul Blanco

### Whiskey/ Scotch

Dewars, Jack Daniel's, Jameson, Jim Beam, Seagrams 7

### Gin

Beefeater, Tanqueray

### Cordials

Southern Comfort, Bailey's, Triple Sec, Jägermeister, Amaretto, Kahlua

### Wine

Cabernet, Chardonnay, Merlot, Pinot Grigio, Champagne



# Signature Cocktails

Select Two

## Something Blue

Rum, Curacao, Pineapple, Cream of Coconut, Cherry Grenadine

## Something Old

Makers Mark, Muddle Orange, Simple Syrup, Bitters, Splash of Club Soda

## Something New

Vodka, Vanilla Simple Syrup, Grapefruit, Rosemary

## Something Borrowed

Sweet Vermouth, Aperol, Champagne

## Blushing Bride

Vodka, Cranberry, Lime, Peach Schnapps

## Mai Tai The Knot

Captain Morgan, Coconut Rum, Orange Juice, Pineapple Juice, Grenadine

## Mint-To-Be Mojito

Muddled Strawberry, Mint, Light Rum, Simple Syrup, Lime, Club Soda

## Paloma

Tequila, Lime Juice, Grapefruit, Club Soda

## Spiced Mule

Tito's, Apple Cider, Ginger Beer, Cinnamon

## Peach Sangria

White Wine, Triple Sec, Peach Schnapps, Peaches, Berries, Orange Juice, Pineapple

## Watermelon Margarita

Tequila, Watermelon Puree, Lime, Simple Syrup

## Blueberry Lemonade

Vodka, Blueberry Simple Syrup, Lemonade, Club Soda, Lemon

## Cucumber Cooler

Gin, Cucumber, Elderflower, Club Soda, Mint

## Berry Sangria

Red Wine, Blackberry Liquor, Brandy, Orange Juice, Muddled Berries



# Late Night Enhancements

## **Donut Wall**

Glazed, Vanilla, Chocolate, and Specialty Flavors

## **Milk and Cookies**

Assorted Minature Cookies With Milk Shooters

## **Sundae Bar**

M&M's, Oreos, Sprinkles, Strawberries, Walnuts, Chocolate Chips,  
Hot Fudge, Cherries, Caramel, Whipped Cream

## **Sweet Treats**

Assorted Miniature Pastries, Eclairs, Cream Puffs, Truffles

## **Breakfast Break**

Breakfast Sandwiches With Egg, Cheese, and Pork Roll

## **Philadelphia Soft Pretzels**

Served with Spicy Mustard and Honey Mustard

## **What's Poppin'**

Variety of Popcorn Including Kettle Corn, Melted Butter, Sea Salt and Black Pepper



# Let's Keep In Touch

We are happy to schedule a personal tour or answer any questions you may have!



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