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## RIVER HIGHLANDS CELEBRATED WEDDING PACKAGE

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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 Tasting Showcase Complimentary for Couple to Attend  
Local Hotels Offering Discounted Room Block Rates  
Starbucks Coffee and Tea Station

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### CEREMONY OFFERING

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Half Hour Time Slot  
Pristine Event Lawn Overlooking the Golf Course  
Chair Set-up and Tear Down  
Complimentary Rehearsal *(Based on Clubs Availability)*  
*Ceremony Fee: \$1,200++*

**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*

TPC River Highlands, Cromwell, CT | 860.398.6853 | [tpc.com/riverhighlands/](http://tpc.com/riverhighlands/)

\*Dietary Restrictions & Vegetarian/Vegan Options Available upon Request

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## GRAND PACKAGE: COCKTAIL HOUR

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\$159++ per person

### Cocktail Hour

#### Passed Hors D'oeuvres: Select 5

Flashed Fried Clam Belly  
*Creole Remoulade*

Crostini, Baked Brie, Red Wine Poached Pear  
*Toasted Pecans*

Bacon Wrapped Scallop

Loaded Baked Potato Croquette  
*Crema Sauce*

Smoked Beef Tenderloin  
*Everything Bagel Chip, Micro Arugula, Shallot Crema*

Heirloom Tomato, Fresh Mozzarella, Marinated Artichoke  
*Micro Basil, Skewer*

Ahi Tuna Wonton  
*Wakame Salad, Wasabi Aioli, Scallion & Sesame Seed*

Mini Reuben Sandwiches, Sauerkraut  
*Chipotle Aioli*

Macerated Watermelon and Feta Skewers  
*Balsamic Drizzle*

Mini Crab Cake  
*Sriracha Aioli*

Pork and Beef Meatball  
*Spicy Tomato Sauce*

Blackened Shrimp  
*Crispy Corn Cake, Avocado Chimichurri*

#### 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 Jalapenos*

##### Crostini Bar

*Tomato Bruschetta, Olive Tapenade, Whipped Ricotta, White Bean Puree, Eggplant Caponata*  
*Dried Fruits, Assorted Salted Nuts, Local honey, Sliced Baguettes and Assorted Crackers*

★Vendor Meals: \$30++

★Dietary Restrictions & Vegetarian/Vegan Options Available upon Request

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## GRAND PACKAGE: RECEPTION

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\$159++ per person

### Salad 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*

### Entrees – 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*

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