



FUNCTION

River Falls is the perfect location for your next event! We cater to all types of events including anniversaries, baby showers, bridal showers, birthday parties, collations and more. Your guests will love the beautiful views of the Blackstone River as well as delicious meals prepared by our head chef and staff.

Enclosed you will find answers to frequently asked questions such as: linen rental fees, appetizer selections, buffet options and all other additional information needed to book your next function with us!

Please call or email Stacey Browillard for more information at: 401-235-9026 or Stacey.riverfalls@gmail.com

~ Thank You~

Your Hosts: Gary Fernandes, Dave Gouin & Stacey Brouillard

Additional Infomation

TIMES:

Daytime Functions: 10:00am-2:00pm, 10:30am-2:30pm, 11:00am-3:00pm, 11:30am-3:30pm Evening Functions: Starting anytime after 5:30pm If necessary times may be adjusted depending upon availability.

RIVERVIEW LOUNGE on the 3rd floor at River Falls holds a maximum of 140 guests.

BLACKSTONE ROOM on the 1st floor of River Falls holds a maximum of 70 guests.*

WINE ROOM on the 3rd floor at River Falls holds a maximum of 18 guests.

TAVERN ROOM on the 2nd floor of our Tavern holds a maximum of 160 guests.

*Denotes handicap accessibility.

ROOM MINIMUMS: Each room mentioned above has a \$500.00 Food Minimum (*before tax and gratuity*) must be in met in order to rent one of our function rooms. The Wine Room is the only exception to this policy.

DEPOSIT & CONTRACT: We require a \$200.00 deposit (either cash or check only) as well as a signed Function Contract to book a function with us. Since we do not charge a room fee, the \$200.00 deposit will come off of your bill at the end of your function. If you cancel your function for any reason this deposit is non-refundable.

WEDDING RECEPTIONS: To host a Reception with River Falls in any of our event rooms, we require a \$300.00 room fee that is due upon booking as well as a signed contract. To host a Wedding Ceremony with us, prices/fees vary depending upon location in the restaurant and number of guest.

MENU PRICES: River Falls Complex reserves the right to change any of the pricing noted in this menu or our dinner menu at any given time. You will be responsible to pay the current menu price the day of your function if there has been an increase since time of booking.

CHILDREN'S PRICING: Children between the ages of 0-2 are free. Children between the ages of 2-12 are half price of the buffet served for your event. Children over 12 will be charged as an adult.

DECORATIONS: You are allowed to bring in decorations for the function you are hosting with us. We do ask that you do not put any nails / permanent type items that may take away from the natural beauty of the room once you leave.

- You will have 2 hours prior to the start of your function to come in and decorate for your event.
- Anything that was brought into the restaurant for your event must leave with you. Anything left behind (like balloons or cake for example) that have no value will be thrown away.
- The staff that is in the room working the function does not and cannot decorate for our guests.
- Candles are allowed, but the wick must be completely enclosed.
- We DO NOT allow trick candles because they set off our fire alarms.
- Confetti sprinkled on the tables/around the room is not allowed.
- A \$100.00 clean up fee will be added to the final bill if confetti is used.

VERIFICATION OF DETAILS: Verification of all details (appetizer & meal selection, serving times, linen rental, room set up, etc.) are due three weeks in advance per the date noted on the Function Contract.

FINAL HEAD COUNT: A final head count for your function is due the Friday (*one week before*) your event before 4:00 pm. For example: if your function is on a Saturday, your final head count is due the Friday (*8 days before*) your event.

LINENS: We have cloth linens available upon request if you would like to rent them for your function.

- Tablecloths are \$5.00 per rectangular table of 8 guests. They come in either white or ivory.
- Cloth napkins are \$1.00 each per guest. These come in a variety of colors. Please see Stacey for the color selections.
- Standard set up for the room will have tablecloths on the buffet table, appetizer table, gift table cake table and favor table.
- We do not allow guests to bring in any table coverings except table runners.
- The Tavern Room REQUIRES a tablecloth rental from us due to the types of tables used in that space.

BEVERAGES: Several different beverages can be added to your private function:

- Coffee We can either set up a coffee station where we only charge you per usage or a coffee service that is served to your guests at their table and charged per the number of adults in attendance. Either service is \$2.79 per person.
- Soda Soda is \$2.79 per person with free re-fills. We also have pitchers of soda available for \$10.00 per pitcher. One re-fill is offered with each pitcher purchased.
- Mimosa Served in a punch bowl that yields approximately 40 60z glasses with ice. \$99.00 per punch bowl.
- Red or White Sangria: Served in a punch bowl that yields approximately 40- 60z glasses with ice. \$99,00 per punch bowl.
- Open Bar / Drink Tickets Please see Stacey for more info on any type of open bar service for your guests.

DESSERT: We do allow our guests to bring in either a cake or cup cakes purchased from a store or bakery. No homemade desserts or pastries are allowed. We do not allow any other types of food or desserts to be brought in.

STAFF: Each function is properly staffed per the head count, menu provided and complexity of the function.

• In the event you would like the staff to pass Hors D'Oeuvres to your guests instead of an appetizer station the cost is \$50.00 per server working the function.

DJ AND BANDS: We do allow our guests to hire their own personal DJ's or a Band for their event. We do have a sound restriction in the Riverview Lounge on the 3rd floor. We ask that until 9:00 pm only low dinner music is played. We do not have a sound restriction in the Piano Lounge on the 1st floor or our Tavern Room.

FINAL PAYMENT: Final Payment (*cash or check only*) is due at the end of your function. We will provide you with a detailed bill that deducts your \$200.00 deposit given at the time of booking. If you must pay with a credit card, a 3% surcharge will be added to your final payment. Gift cards cannot be used for payment.

AUDIO/VISUAL: A projector and screen are avilable to rent as well as a portable speaker, ipod cord and microphone. The rental fee is \$35.00.

Please add 8% Rhode Island sales tax & 20% gratuity to all items.

Available by Phone:

Monday & Friday 8:00 am - 4:00 pm Tuesday 12:00 noon - 4:00 pm

Leave a Message:

If at any other time you would like to call please leave a message for Stacey and she will call you back.

PLEASE CALL IN ADVANCE FOR AN APPOINTMENT.

50 Pieces per order

HOT PLATTERS

| \$60 |
|------|
| \$75 |
| \$75 |
| \$60 |
| \$50 |
| \$60 |
| \$85 |
| \$60 |
| \$70 |
| |
| |

| Teriyaki Beef Skewers | .\$90 |
|--------------------------------------|-------|
| Coconut Shrimp | .\$90 |
| Shrimp Cocktail | .\$90 |
| Scallops Wrapped in Bacon | .\$90 |
| Prosciutto Wrapped Asparagus | .\$60 |
| Swedish Meatballs | .\$65 |
| Toasted Raviolis served in our | |
| Marinara Sauce | .\$75 |
| Tri-Colored Cheese Tortellini in our | |
| Pesto Cream Sauce | .\$70 |

Per 25 Persons

COLD PLATTERS

| Vegetable Platter | \$35.00 |
|--------------------------|---------|
| Fruit Platter | \$40.00 |
| Cheese & Cracker Platter | \$45.00 |
| Gourmet Cheese Board | \$99.00 |



\$17.95 per person

Scrambled Eggs Quiche of the Day **Carved Ham Applewood Smoked Bacon** Sausage Links Home Fries Assorted Danishes **Fruit Tray** Juices / Coffee / Tea Garden Salad, Rolls & Butter Choice of 1 Starch Choice of 1 Vegetable

Brunch Buffet Market Square Brunch Breakfast Buffet

\$21.95 per person

Scrambled Eggs Quiche of the Day **Carved Ham Applewood Smoked Bacon** Sausage Links **Home Fries** Assorted Danishes Fruit Tray Juices / Coffee / Tea Garden Salad, Rolls & Butter Choice of 1 Starch Choice of 1 Vegetable Chicken Marsala **Dill Salmon**

\$13.95 per person

Scrambled Eggs Quiche of the Day **French Toast Applewood Smoked Bacon** Sausage Links **Home Fries** Assorted Danishes Fruit Tray Juices / Coffee / Tea

Add an Omelet Station to any of the above Buffets for \$3.00 per person. Please add 8% Rhode Island sales tax & 20% gratuity to all items.



The Blackstone

\$15.95 per person

Garden Salad Rolls & Butter Roasted Chicken Homemade Meatballs Choice of 2 Starch Choice of 1 Vegetable

The South Main

\$17.95 per person

Garden Salad Rolls & Butter Roasted Chicken Baked Haddock Choice of 2 Starch Choice of 1 Vegetable

The Fall Yarn Mill

\$18.95 per person

Garden Salad Rolls & Butter Chicken Marsala Baked Haddock Choice of 2 Starch Choice of 1 Vegetable

The Woonsocket Falls

\$19.95 per person

Garden Salad Rolls & Butter Sliced Roast Beef with Mushroom & Onion Gravy Roasted Chicken Choice of 2 Starch Choice of 1 Vegetable

The River Falls

\$20.95 per person

Garden Salad Rolls & Butter Sliced Roast Beef with Mushroom & Onion Gravy Baked Haddock Choice of 2 Starch Choice of 1 Vegetable

Starch Choices

(Choice of 2)

Parmesan Whipped Potatoes Roasted Red Bliss & Sweet Potatoes Ziti w/ Marinara Sauce Rice Pilaf

Vegetable Choices

(Choice of 1)

Green Bean Almondine Fresh Vegetable Medely Honey Tarragon Carrots Fiesta Corn



Italian Buffet

\$18.95 per person Includes an Antipasto Salad, Rolls & Butter

Choice of 1:

Chicken Parmesan Chicken Picatta Chicken Marsala

Choice of 1:

Baked Stuffed Shells Meatballs Baked Meat Lasagna

Choice of 2:

Penne Marinara Penne Alfredo Italian Style Green Beans Ratatouille

River Falls Trio Buffet

Includes Garden Salad, Rolls & Butter Choice of 2 Starches Choice of 1 Vegetable

Please pick one of the following trios:

\$20.95 per person Roasted Chicken Homemade Meatballs Baked Haddock

\$22.95 per person Baked Haddock Sliced Roast Beef topped with a Mushroom & Onion Gravy Roasted Chicken

\$23.95 per person Baked Haddock Sliced Roast Beef topped with a Mushroom & Onion Gravy Chicken Marsala

Prime Rib Carving Station

To add a prime rib carving station to any of the buffets Please add \$11.00 per person.

To have a prime rib carving station in lieu of the Sliced Roast Beef on any of the buffet options where it is included Please add \$8.00 per person

Starch Choices

(Choice of 2)

Parmesan Whipped Potatoes Roasted Red Bliss & Sweet Potatoes Ziti w/ Marinara Sauce Rice Pilaf

Vegetable Choices

(Choice of 1)

Green Bean Almondine Fresh Vegetable Medely Honey Tarragon Carrots Fiesta Corn



Create your own Pasta Station

\$18.95 per person Includes Garden Salad, Rolls & Butter

Pasta Included:

Penne Pasta Shells

Please Pick 3 Sauces:

Marinara Alfredo Pesto Cream Scampi Marsala Picatta Cream Sherry Pink Vodka

Please Pick 3 Proteins:

Chicken Medallions Sweet Bay Scallops Tenderloin Steak Tips Gulf Shrimp Sweet Mussels Sweet Italian Sausage Calamari Rings Blackened Chicken

Vegetables Included: Peppers, Onions, Mushrooms Chopped Tomatoes, Spinach

To Add a "Create Your Own Pasta Station" to any of the Buffets please pick 2 Pastas, 2 Sauces and 2 Proteins for \$10.00 per person

PLATED OPTIONS

Plated Entree Choices

| Baked Stuffed Shrimp | \$21.99 |
|---|--------------------------------|
| Baked Stuffed Haddock | . \$18.99 |
| Lemon Dill Salmon | \$18.99 |
| Endrichten ander MARTER | 1 de la |
| 16oz Roast Prime Rib | \$24.99 |
| 8oz Filet Mignon | and a second second |
| Broiled Steak Tips | |
| and the second states and the second | Ser part he |
| Baked Stuffed Chicken | \$16.99 |
| Chicken Marsala | |
| Chicken Piccatta | |
| 2 AND | |
| House Salad | \$3.99 |
| Caesar Salad | at the second state the second |
| | |
| Assorted Mini Desserts | \$2.99 |
| Cream Puffs • Eclairs • Mocha Eclairs | २८.99 |
| | |
| Espresso Bites • Napoleons • Belle Fleurs | 1. |
| Individual Strawberry Shortcake | |

Starch Choices

Parmesan Whipped Potatoes Roasted Red Bliss & Sweet Potatoes mixed Baked Potato Rice Pilaf

Vegetable Choices

Green Bean Almondine Vegetable Medley Honey Tarragon Carrots Roasted Corn

Choose 3 entrees from above list
You can choose one starch for all entrees and one vegetable for all entrees.
A Plated Entree Menu MUST be approved by River Falls before sending out invitations to your guests