

Riverview Banquets

Reception Menu

Riverview Banquets is a full service private reception facility located on Route 25 just south of Fabyan Parkway, on the scenic Fox River in Batavia, Illinois. We host a variety of events from wedding receptions, anniversaries, Quinceañeras, corporate functions, holiday parties and class reunions. Our dining room accommodates up to 215 guests with a large dance floor and separate lounge area with a hand crafted oak bar, all overlooking the Fox River. Our building sits on four acres of private river front property, a perfect setting for wedding ceremonies in our outdoor gazebo overlooking the Fox River.

We serve plated or buffet style dinners, from full course to hors d'ouerve receptions. We have an ample variety of menu options and several packages for you to choose from.

We look forward to being a part of your next special occasion!

*Tony Cobb
Chef/Owner
Jennifer Hokinson
Event Coordinator*

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Reception Package I

\$39.00 Per Guest

Six Hour Hall Reservation
Six Hour Limited Bar Package
Buffet Dinner From Menu I
Head Table Champagne Toast
Cake Cutting and Serving

Reception Package II

\$45.00 Per Guest

Six Hour Hall Reservation
Six Hour Well Bar Package
Vegetable Display and Cocktail Meatballs
Buffet Dinner From Menu I or II
Head Table Champagne Toast
Cake Cutting and Serving

Reception Package III

\$49.00 Per Guest

Six Hour Hall Reservation
Six Hour Premium Bar Package
Vegetable Display, Bruschetta and Cocktail Meatballs
Buffet Dinner From Menu I or II
Champagne Toast for Head Table
Cake Cutting and Serving

Reception Package IV

\$55.00 Per Guest

Six Hour Hall Reservation
Six Hour Premium Bar Package
Fruit Display, Cheese Board, Butler Passed Crab Stuffed Mushrooms and
Spinach Strudel
Buffet Dinner From Menu I, II or III
Champagne Toast for Head Table
Cake Cutting and Serving

7% Tax and 18% Gratuity are additional

Menu I Entrée Selections

Seasoned Roasted Chicken ~ Oven Roasted Split Chicken Breast ~ Greek Style Chicken with Lemon and Oregano

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Carved Sirloin Au Jus ~ Sirloin Tip Peppersteak ~ Beef Bourginounne

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Baked Ham with Pineapple Glaze ~ Roasted Pork Loin with Gravy ~ Marinated Pork Loin

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Mozzarella Baked Mostaccioli ~ Stuffed Shells with Marinara ~ Boston Baked Cod

Menu II Entrée Selections

Sautéed Chicken Breast with Gravy ~ Chicken Piccata with a Light Lemon Sauce and Capers ~ Chicken Breast Stuffed with Dressing and Wild Rice ~ Chicken Vesuvio ~ Parmesan Breaded Chicken with Crumbled Bacon and Mornay Sauce ~ Chicken Marsala

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London Broil Au Jus ~ Table Carved Sirloin ~ Beef Tips with Mushroom Bordelaise

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Roasted Pork Loin over Stuffing with Gravy ~ Turkey Breast over Stuffing with Gravy ~ Table Carved Ham with Pineapple Glaze ~ Table Carved Marinated Pork Loin

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Garlic Sautéed Shrimp Linguine ~ Baked Salmon with Lemon and Dill Cream Sauce ~ Baked Haddock Hollandaise ~ Eggplant Parmesan

Menu III Entrée Selections

Chicken Cordon Bleu ~ Chicken Kiev ~ Chicken Oscar with asparagus, crab and Hollandaise

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Table Carved Prime Rib with Horseradish Sauce on side ~ Grilled NY Strip Steak ~ Tenderloin Steak Diane with Mushroom and Brandy Bordelaise

Two Entrees From The Menu(s) You Have Selected With Your Package

Starch Selections

Baked Potato with Sour Cream ~ Whipped Potatoes ~ Cheddar Whipped Potatoes with Bacon ~ Herb Roasted Red Potatoes ~ Wild Rice Pilaf ~ Spanish Rice ~ Garlic and Parsley Butter Tossed Angel Hair or Fettuccine Pasta

Vegetable Selections

Garden Fresh Vegetable Medley ~ Green Beans Almondine ~ Sautéed Zucchini, Yellow Squash, Tomato and Red Onion ~ Steamed Broccoli ~ Sugar Snap Peas with Carrots ~ Ratatouille ~ Corn O'Brien ~ Steamed Asparagus (add \$1.00) Broccoli and/or Cauliflower Au Gratin

Salad Selections

Tossed Garden Salad with Tomatoes and Cucumbers ~ Fancy Greens with Tomato and Cucumbers ~ Fancy Greens with Apples, Pears, Cranberries and Walnuts Lightly Dressed ~ Caesar Salad ~ Spinach Salad with Warm Bacon Dressing on the side ~ Tortellini Antipasto Salad ~ Bow Tie Pasta with Ranch and Bacon ~ Country Potato Salad ~ Marinated Mozzarella, Tomato and Red Onion Salad

~ All Menus Include Fresh Assorted Dinner Rolls and Butter ~

****Choose Two From Each Category****

Appetizers

<i>Fresh Fruit Display</i>	<i>\$1.75</i>
<i>Vegetable Display</i>	<i>\$1.50</i>
<i>Cheese Board</i>	<i>\$1.75</i>
<i>Cocktail Meatballs in Smokey BBQ Sauce</i>	<i>\$1.50</i>
<i>Stuffed Mushrooms with crab meat</i>	<i>\$1.75</i>
<i>Buffalo Wings</i>	<i>\$1.50</i>
<i>Spinach Strudel with bacon and parmesan</i>	<i>\$1.75</i>
<i>Mushroom Pillows</i>	<i>\$1.75</i>
<i>Fresh Chips and homemade Salsa</i>	<i>\$1.00</i>
<i>Egg Rolls</i>	<i>\$1.75</i>
<i>Petite Quiche (1 Piece)</i>	<i>\$1.00</i>
<i>Bruschetta</i>	<i>\$1.75</i>
<i>Spinach Dip in a bread bowl</i>	<i>\$1.50</i>
<i>Stuffed Jalapeño Poppers</i>	<i>\$1.75</i>
<i>Chicken Tenders</i>	<i>\$1.75</i>
<i>Marinated Chicken Skewers</i>	<i>\$1.75</i>
<i>Assorted Grilled Sausages</i>	<i>\$1.75</i>
<i>Crab Rangoon (1 Piece)</i>	<i>\$1.00</i>
<i>Stromboli</i>	<i>\$1.75</i>
<i>Antipasto Platter</i>	<i>\$1.75</i>
<i>Hummus Platter</i>	<i>\$2.00</i>
<i>Chicken Satay</i>	<i>\$2.00</i>
<i>Miniature Beef Wellington</i>	<i>\$2.50</i>
<i>Shrimp Cocktail</i>	<i>\$20.00/lb</i>

Price is based per person

Late night Snack Menu

*\$4 per person additional
Minimum 50 person order*

Choose One

Buffalo Hot Wings w/Dip, Mini BBQ Pork Sandwiches, Chicken Tenders

Choose Two

*Tortilla Chips with Spicy Queso Dip
Spinach Dip in a Bread Bowl, Cheese Board, Vegetable Basket, Fruit
Platter*

Bar Service

*Limited Bar Service ~ Coca Cola Soft Drinks, Juices, Iced Tea, Miller Lite,
Miller Genuine Draft and Coors Light Draft Beers, Pinot Grigio,
Chardonnay, Moscato, Merlot, Cabernet Sauvignon and Pinot Noir*

*Well Bar Service ~ Coca Cola Soft Drinks, Juices, Iced Tea, Miller Lite,
Miller Genuine and Coors Light Draft Beers, Wines, & Well Mixed Drinks*

*Premium Bar Service~ Coca Cola Soft Drinks, Juices, Iced Tea, Miller Lite,
Miller Genuine and Coors Light Draft Beers, Wines & Top Shelf Mixed
Drinks.*

*For the safety of our guests, we do not include shots in our package
beverage service.*

Other Beer Options Available, Please Inquire

Ala Carte

Outdoor Wedding Ceremony~ Available for an additional \$600.00 and includes use of ceremony grounds and gazebo. Set up and breakdown of white wooden garden chairs and an extra hour for the ceremony. Includes a one hour outdoor rehearsal.

Champagne Toast~ Available to your guests for an additional \$3.00 per guest.

Plated Meal~ Available for an additional \$2.00 per person, please inquire.

Additional Time~ Available at the rate of \$200.00 per hour (this does not include bar). Must be arranged at final appointment.

Chair Covers ~ Available for an additional \$4.50 per chair.

Chivari Chairs~ Starting at \$8.50 per chair.

Linens~ All Packages included white or ivory linen tablecloths and your choice linen napkin. Upgraded linens available please inquire.

Discounted Rates Per Person~

In Season May-October: Friday's \$2 off; Sunday's \$3 off; Mon.-Thur. \$4 off

Off Season November-April: Friday's \$3 off; Saturdays \$2 off; Sunday's \$4 off; Mon.-Thur. \$5 off

Minimums apply to all dates, please inquire.

