

Wedding Menu & Packages

*580 N Broadway
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www.rivierarestaurantri.com

Email: Rivierarestaurant580@gmail.com for our banquet coordinator

Serving traditional Portuguese and American Cuisine

*Banquet Facilities accommodating
50-300 guests*

*We are pleased you are planning your special day at the Riviera.
We pride ourselves in exceptional food and service.*

*Riviera is proud to present its fine dining
restaurant and banquet facilities with:*

- * Private Function Rooms
- * Exceptional Service
- * Ample Parking
- * Conveniently located 10 minutes
from Providence & Fall River Area

*As you browse through our banquet menu, we hope you will find our
menu to be accommodating to your needs. If you have specific requests
in mind, please feel free to consult your banquet coordinator.*

We look forward to serving you and your guests! 01/2022

Appetizers

50 pieces per tray

Bruschetta	\$75.00
Scallops wrapped in bacon	\$85.00
Stuffed Mushrooms	\$75.00
Cod Fish Cakes	\$70.00
Shrimp Cakes	\$75.00
Chicken Wings	\$85.00
Shrimp Cocktail <i>with cocktail sauce</i>	\$150.00



Appetizers are set up buffet style

Can also be passed butler style by request

Cheese n' Crackers 3.25 per person

Assorted Fruit, Cheese n' Crackers 4.50 per person

Assorted Hot Appetizer Table – Passed

Bruschetta, Stuffed Mushrooms, Cod Cakes, Shrimp Cakes,
Chicken Wings, Cheese, Crackers & Fruit

6.75 Per person

Minimum of 35 people

Prices apply when combined with a dinner package

Individual Table Orders

Calamari	14.95
With hot pepper rings	
Shrimp Mozambique	14.95
In a spicy sauce	
Chourico Flambé	13.95
Served flaming at your table	

Carving Stations

Minimum of 35 people

Roasted Prime Rib	9.50 per person
Portuguese Roast Beef	7.50 per person
Baked Virginia Ham	7.50 per person

Add 08% sales tax and 20% gratuity

A .02% charge will be added to the final bill if paying with credit card

Wines and Beverages

Soft Drinks

Coke, Diet Coke, Sprite or Ginger Ale

\$7.50 per pitcher *or*

\$2.50 per person – open bar soda throughout dinner

Bottled House Wine

\$20.50 per bottle –Portuguese House Wine (Red or White)

22.50 per bottle – California Wine (Merlot, Cab, Zinfandel, Chardonnay)

Casal Garcia 21.00 Aveleda 21.00 Beringer 21.95 Lancers 25.00

Monte Velho 27.00 Apothic Red Blend 27.00

See wine list for more selections

Sangria

Wine, liqueurs and assorted fresh fruits

Red or White

25.95 By the pitcher

Champagne Toast

\$4.50 per glass

With strawberry add .25

Combinations

Unlimited Bottled house Wine & Soda Pitchers throughout dinner

\$9.50 per person

**House red, white or zinfandel-Choose 2*

Soda-Choose 2



Unlimited Wine, Soda & Champagne Toast

\$11.50 per person

**House red, white or zinfandel-Choose 2*

Soda-Choose 2

Add 08% sales tax and 20% gratuity

A .02% charge will be added to the final bill if paying with credit card

Special Occasion Full Course Packages

#1

Assorted Hot Appetizer Table
Cheese, Crackers and Fruits

1st Entree Family Style-Seafood Rice

Main Entrée-Surf n' Turf

(Steak and 2 stuffed shrimp)

Champagne Toast

*Unlimited wine throughout dinner

*Unlimited soda throughout dinner

47.95

#3

Assorted Hot Appetizer Table
Cheese, Crackers and Fruits

Family Style Dinner

(add \$1.00 for Package F)

Champagne Toast

*Unlimited wine throughout dinner

*Unlimited soda throughout dinner

43.95

#2

Assorted Hot Appetizer Table
Cheese, Crackers and Fruits

Family Style Dinner

(add \$1.00 for Package F)

Champagne Toast

2 bottles of wine

2 pitcher of soda

41.95

#4

Assorted Hot Appetizer Table
Cheese, Crackers and Fruits

Family Style Soup

Hot Buffet (4 entrees)

Champagne Toast

2 bottles of wine

2 pitchers of soda

42.95

#5

Assorted Hot Appetizer Table
Cheese, Crackers and Fruits

Family Style Soup

Hot Buffet (3 entrees)

Champagne Toast

2 bottles of wine

2 pitchers of soda

39.75

*All packages come with soup and salad
Add 08% sales tax and 20% service charge*

Family Style

Soup

Chicken Soup (Canja)
Portuguese Vegetable
Kale Soup (Caldo Verde)

Salad

Traditional Garden Salad
Caesar Salad (add 3.00)
Antipasto (4.50)

Add a pre-course of freshly prepared Ziti, Marinara and Parmesan Cheese \$1.95

<i>Package A.</i>	<i>\$29.95</i>
<i>Marinated Baked Chicken & a Seafood Entrée</i>	
<i>Package B.</i>	<i>\$30.95</i>
<i>Stuffed Chicken Breast & a Seafood Entrée</i>	
<i>Package C.</i>	<i>\$30.95</i>
<i>Alentejana (Pork n' Littlenecks) & a Seafood Entrée</i>	
<i>Package D.</i>	<i>\$30.95</i>
<i>Grilled Pork Medallions (Lombinhos) & a Seafood Entrée</i>	
<i>Package E.</i>	<i>\$32.95</i>
<i>Roast Beef & a Seafood Entrée</i>	
<i>Package F.</i>	<i>\$32.95</i>
<i>Mixed Meats (Roast Beef & Pork Loin) & a Seafood Entrée</i>	

Choose 1 Seafood Entree

Bacalhau Gomes Sa (Codfish)
Baked Stuffed Scrod
Seafood Rice
Fish Filet
Baked Scrod

*Entrees include yellow rice and roasted potato. Also includes coffee and tea
And our very own oven baked bread and butter*

***Add a third entrée of your choice for 3.50 per person
Add a vegetable for 2.50 per person***

Add 2.25 for ice cream to be served with the cake

(A .02% charge will be added to the final bill if paying with credit card)

Individual Dinner Entrees

Soup

(Choose one)

Chicken Soup (Canja)
Portuguese Vegetable
Kale Soup (Caldo Verde)

Salad

Traditional Garden Salad
Caesar Salad (add 1.00)
Antipasto (add 2.25)

Entree Selection

Baked Stuffed Chicken Breast	21.95
<i>Choice of rice or breaded stuffing</i>	
Baked Stuffed Scrod	\$22.95
<i>Stuffed with a seafood stuffing and topped with a pink cream sauce</i>	
Baked Stuffed Shrimp	\$23.95
<i>Four jumbo shrimp stuffed with a seafood stuffing</i>	
Grilled Sirloin	\$25.95
<i>Ten oz. sirloin grilled to perfection</i>	
Roasted Prime Rib	\$27.95
<i>Queen cut prime rib topped with A-jus</i>	
Surf N' Turf	\$28.95
<i>Eight oz. sirloin and two baked stuffed shrimp</i>	

*Entrees are served with roasted potato and vegetable
Includes fresh baked bread and butter, choice of family style soup,
fresh garden salad, coffee and tea*

30-50 Choice of 3 ~ 50-150 Choice of 2 ~ 150 plus Choice of 1

Add 1.25 for Ice Cream to be served with the cake

*Add 08% sales tax and 20% gratuity
A .02% charge will be added to the final bill if paying with credit card*

Hot Buffet

Minimum of 40 people

Choice of 3 entrees

\$24.95

Choice of 4 entrees

\$25.95

Entrees

Pork n' Potatoes

(Carne Aletejana)

Seafood Rice

Filet of Fish

Roast Beef

(Portuguese Style)

Marinated Baked Chicken

Roasted Pork Loin

Baked Stuffed Scrod

(Topped with a pink cream sauce)

Bacalhau Gomes Sa

Chicken Marsala

Penne Grill Chicken

(Pasta, chicken, artichokes, black olives and red roasted peppers tossed in a garlic and oil sauce)

(Add 2.50 for each additional entrée)

Includes choice of 2 sides

Yellow Rice

Mixed Vegetables

Roasted Potato

Penne Pasta with sauce

(Add 1.75 for each additional side)

Additional Desserts

Ice cream served with the cake 1.25

Cheese Cake 3.00

All buffets include Fresh Garden Salad, Coffee, Tea and Fresh Baked Bread and Butter

Add \$2.75 for Family Style Soup served at your table.

Add 08% sales tax and 20% gratuity

A .02% charge will be added to the final bill if paying with credit card

Rentals

Chair Cover with out bow (<i>White or Ivory</i>)	2.00 each
Chair Cover with Colored Bow	3.00 each

Room Charges

Bar Room – \$200.00

Dance and Pride – \$200.00

Patio Room Request – \$300.00 (Not available Friday & Saturday Evenings)

Room Charges covers all room expenses including
Cake cutting and pastry from outside vendors

Table Linen Colors Available

White – Ivory **\$4.00** – Black **\$4.00**

Napkin Colors Available

White – Beige

Additional Napkins .45 ea

Ivory, Light Pink, Gold, Light Blue, Burgundy,
Red, Forest Green, Black, Mint Green

No charges for linens unless noted.

No additional charges for colored linens unless noted.

***Specific colors must be requested to your banquet coordinator
two weeks before your function.***

Procedures and Requirements

Final Guest Count: A final guest count attending a banquet is due the Monday prior to the event. All parties are responsible for payment of the final count or number of guest served, whichever is greater.

Menu Selection and Prices: Your banquet dinner menu selections must be turned in to a manager two weeks prior to the scheduled event. Menu prices in effect 6 months prior to the event will be honored for all parties. All prices are subject to 8% meal tax and 20% service charge.

Rhode Island law prohibits any liquor be brought on to the premises for distribution such as favors and gifts

Riviera Restaurant is not responsible for wedding/banquet envelopes (cash) or gifts left in their possession. All items from a party or wedding must be removed by the party immediately after the function is over.

All room decorations such as assembling centerpieces, decorating cakes and tables are not the responsibility of the Riviera staff.

If food is remaining at the end of the event, the person in charge who booked the event may request to take home the remaining food at an additional cost of **\$25.00** This charge covers the cost of proper food packaging to adhere to appropriate health and safety food handling standards.

If a bartender is requested for a private function, a \$150.00 fee will be applied if liquor sales do not exceed 300.00

Payments can be made by cash, bank check, credit card or personal check.

A 2% charge is added to the final bill if paying by credit card. If paying by personal check, personal information is requested and final bill must be paid two days prior to the event.

Deposit and Cancellation Procedure:

A deposit is required for all parties reserving a private room. Weddings are required to provide an additional deposit 60 days before the wedding. All deposits are deducted from the final bill.

Deposits are non-refundable unless canceled 120 days prior to the event and accompanied with the original deposit receipt. A second deposit is required when transferring a date. Cancellations must be accompanied with the original deposit receipt and initialed by both parties.

