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Wedding Packages

Riverside Marriott

Congratulations!

As you embark upon one of the most exciting times of your life, there are countless details to be arranged.

At the Riverside Marriott, you can rely on the creativity of our executive chef and the experience of our catering team to take the worry out of your arrangements and help fill your celebration with wonderful memories.

Our catering facilities can accommodate events from 12 to 300 guests for engagement parties, showers, rehearsals, wedding receptions, anniversaries and any other event you are dreaming of. We look forward to the opportunity of being your host for this special once in a lifetime event, and await your call to set up a personal tour of our beautiful facility.

Please call our catering department at 951-786-7107 and we will be happy to assist you in planning your special event. Our best wishes to you!

Sincerely,
The Riverside Marriott Catering Team

Dream Weddings. No Two Are Alike.
But They All Have One Thing In Common. JOY.



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Wedding Packages Include:

Marriott Certified Wedding Consultant

Menu tasting for two prior to event

Infused water & lemonade station
during reception hour

CHAMPAGNE TOAST

Champagne and Sparkling Apple Cider

WEDDING CAKE

selection of bakeries from hotel preferred vendors
Cake cutting fee

LINEN

White floor length linen
Selection of overlays and napkins *
White chair covers and sashes *

FLORALS

Fresh floral centerpieces for each round of 10
One floral arrangement for head/sweetheart table

SET-UP

Dance floor
Head or sweetheart table
Riser for head table
Mirror and votive candles for each table
Guestbook, cake and gift tables

GUESTROOMS

Overnight stay on wedding day for bridal couple
amenity for bridal couple
Special room rates for family & attendees

Custom menus can be requested
Vegetarian and special dietary selections available

* May require additional fees if special linen are requested

General Information

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Wedding Specialist

Our wedding package includes a Marriott Certified Wedding Specialist to work with you to reserve your dates, plan the schedule of events and coordinate all food and beverage details. From menu design to linens, as well as assist with other aspects of your wedding experience.

Ceremonies

Outdoor & indoor wedding sites available please contact your Marriott Certified Wedding Specialist for details.

Menu Creations

Our executive chef Luis Martinez prides himself on culinary creativity and offers an extensive array of menus to choose from. We can completely custom-design a menu for your event, along with your beverages. Whatever the occasion, from an intimate family brunch to a sophisticated cocktail buffet to a grand reception banquet, our team will assist you on your event from planning to execution.

Photos

The property offers beautiful venues for pictures that are available to those parties hosting events at the hotel, as well as a list of beautiful local locations for those perfect photographs.

Flowers

The hotel will be pleased to provide a list of recommended florists to design the perfect floral arrangements for your special day.

Preferred Vendors

At your request we can provide a list of recommended vendors for all of your needs.

Transportation

Hotel can assist in arranging local transportation for you and your visiting guests.

Parking

Weddings include reduced price parking for all guests.

Pricing

Banquet Menus are subject to change without notice and are subject to 20% service charge and local sales tax.

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Brunch Buffet Package

Minimum of 50 Guests
\$59.00 per person

Chilled Fresh Fruit Juices
Fresh Baked Muffins, Croissants and Pastries

Smoked Salmon
presented in martini glasses with crème fresh and chives

Fresh Fruit & Artesian Cheese Display
parisian cut melons artistically displayed in glass cubes
palette of international and domestic cheeses

Spinach Salad
baby spinach tossed with gorgonzola cheese,
candied walnuts and strawberry vinaigrette

Bow-Tie Pasta Salad
sweet bell peppers, sun-dried tomato, kalamata olives,
tossed with bowtie pasta and herb Italian dressing

Brioche Cinnamon French Toast
melt in your mouth brioche french toast served with
house made sambuca berry sauce

Smoked Bacon & Spicy Chicken Sausage

Traditional Eggs Benedict
english muffin with canadian bacon and poached eggs
finished with hollandaise sauce

Huevos Rancheros
made to order tortillas stuffed with queso fresco,
fire roasted salsa and refried black beans

Seared Filet of Salmon
seared salmon fillet topped in a citrus basil butter sauce

Grilled Citrus Lime Chicken
aromatic fresh thyme and lime infused grilled chicken breast

Roasted Peppercorn Sirloin of Beef
slow roasted sirloin of beef with brandy peppercorn sauce

Zucchini Lasagna
layers of zucchini & mozzarella cheese with tomato basil sauce

Mascarpone Polenta
soft polenta blended with mascarpone cheese and fresh basil

Chocolate Dipped Strawberries & Miniature Desserts
display of chocolate covered strawberries and mini pastries
coffee & Tea service

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Silver Lunch Package

\$55.00 per person

Reception

palette of domestic cheeses displayed with assorted crackers

Plated Lunch

includes one salad & entrée, rolls and butter, coffee and teas

Salads

Caesar Salad

crisp romaine lettuce tossed with parmesan cheese and croutons with caesar dressing

Field Greens Salad

with tomato wedges, cucumbers, sweet red onions, olives and garlic croutons with choice of dressings

Entrées

Portobello Mushroom Ravioli

ravioli stuffed with portobello mushrooms, topped with tomato sauce or pesto cream sauce

Beef Bourguignon

braised filet mignon tips, field mushrooms with a rich red wine sauce served over a bed of egg noodles and paired with fresh seasonal vegetables

Grilled Chicken Margarita

chicken breast finished with tequila cilantro cream sauce served with steamed rice & fresh seasonal vegetables

Lemon Pepper Baked Red Snapper

red snapper infused with lemon pepper, finished with lobster sauce, with rice pilaf & fresh seasonal vegetables

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Gold Lunch Package

\$60.00 per person



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Reception

palette of domestic cheeses displayed with assorted crackers
fresh vegetable crudités with zesty dip

Plated Lunch

includes one salad and entrée, rolls and butter, coffee and teas

Salads

Caesar Salad

crisp romaine lettuce tossed with parmesan cheese and
croutons with caesar dressing

Wine Country Salad

mixed greens, feta cheese, caramelized walnuts, red grapes
served with raspberry vinaigrette

Entrées

Chicken Tuscany

grilled chicken breast finished with an artichoke & tomato ragout
over fettuccine, with fresh seasonal vegetables

Flat Iron Steak

grilled, sliced flat iron steak topped with a rich field mushroom red
wine sauce, served with oven roasted red potatoes and
fresh seasonal vegetables

Grilled Mahi Mahi

grilled fillet of mahi mahi with a flavorful garlic ginger sauce
served with steamed rice & fresh seasonal vegetables

Spinach Lasagna

layers of lasagna noodles with fresh spinach, ricotta cheese
topped with alfredo sauce served with fresh seasonal vegetables
and parmesan roasted tomato

Platinum Lunch Package

\$65.00 per person

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Reception

palette of imported & domestic cheeses display | antipasto platter
roasted apple and brie cheese tart

Plated Lunch

includes one salad and entrée, rolls and butter, coffee and teas

Salads

Napa Salad

mixed greens with goat cheese, walnuts, pears, dried cherries,
tossed in raspberry vinaigrette

Caesar Salad

crisp romaine lettuce with parmesan cheese, croutons and caesar dressing

Wine Country

mixed greens, feta cheese, caramelized walnuts & red grapes served with
raspberry vinaigrette

Strawberry Spinach Salad

baby spinach with, caramelized walnuts, feta cheese, sweet red onions, and
dried cranberries served with strawberry vinaigrette

Entrées

Chicken Saltimbocca

prosciutto & mozzarella stuffed chicken breast with sage demi glace
served with risotto & fresh seasonal vegetables

Chicken Porcini

marinated in infused thyme olive oil served atop fettuccine with creamy leek & porcini
mushroom sauce with fresh seasonal vegetable & parmesan tomato

Vegetarian Napoleon

portobello mushroom topped with layers of grilled vegetables
served atop a risotto cake and finished with balsamic syrup

Salmon Florentine

fresh fillet of salmon filled with spinach and finished with pesto cream sauce
served with risotto & fresh seasonal vegetables

Herb Roasted Loin of Pork

tender roasted pork with zesty chipotle raspberry barbeque sauce
served with red potatoes & fresh seasonal vegetables

London Broil

marinated in fresh herbs and topped with a bordelaise sauce
served with tender red potatoes & fresh seasonal vegetables

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Lunch Buffet Package

Minimum of 50 guests

two entrée choices | \$55.00 per person
three entrée choices | \$65.00 per person



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Reception

palette of imported and domestic cheeses with assorted crackers
fresh garden vegetable crudités with zesty dip

Lunch Buffet

includes four salads and choice of two or three entrees

Salads

select four:

Caesar Salad

crisp romaine lettuce with parmesan cheese and croutons with caesar dressing

Greek Salad

romaine lettuce topped with feta cheese, green olives, sweet red onion, tomatoes,
served with olive oil vinaigrette

Red Skin Potato Salad

red potatoes, onions, celery and red peppers tossed with dijon mayonnaise

Rotelli Pasta Salad

rotelli pasta with olives, onions, garlic, peppers, & celery with basil olive oil vinaigrette

Wine Country

mixed greens, feta cheese, honey walnuts, red grapes with raspberry vinaigrette

Market Salad

field greens with tomato wedges, cucumbers, sweet red onion, black olives and garlic
croutons served with ranch and vinaigrette dressing

Cabbage Salad

dressed with our honey mustard dressing

Waldorf Salad

apples, dates, walnuts, peaches, coconut & celery with creamy dressing

Carrot and Raisin Salad

shredded carrots and sweet raisins tossed with honey mustard dressing

Cucumber and Tomato Vinaigrette Salad

crunchy cucumbers and tomato wedges tossed with fresh basil & italian vinaigrette

Fresh Seasonal Fruit Display

selection of seasonal fruit sliced and presented with berry garnishes

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Lunch Buffet Package

continued....

Lunch Entrees

select two or three:

Chicken Margarita

grilled breast of chicken finished with
tequila cilantro cream sauce

Chicken Cordon Bleu

chicken breast stuffed with country ham and swiss cheese
breaded and finished with dijon mustard cream sauce

Chicken Florentine

breast of chicken stuffed with spinach, sundried tomatoes
and pine nuts finished with morney sauce

Roast Pork Normandy

tender roasted pork finished with an apple brandy sauce

Baked Red Snapper

lemon pepper rubbed red snapper filet finished with lobster sauce

Beef Bourguignon

tender tips with mushrooms and pearl onions
finished with a red wine demi glace

Sirloin of Beef with Brandy Pepper Sauce

tender sirloin of beef sauced in our brandy peppercorn sauce

London Broil Bordelaise

london broil thinly sliced and topped with mushroom demi glace

Accompanied by:
fresh seasonal vegetables
choice of rice or potato
rolls and butter
coffee and teas

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Silver Dinner Package

\$60.00 per person



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Reception

palette of domestic cheeses displayed with assorted crackers

Plated Dinner

includes one salad and entrée, rolls and butter, coffee and teas

Salads

Caesar Salad

crisp romaine lettuce tossed with parmesan cheese and croutons with caesar dressing

Baby Spinach Salad

baby spinach, mushrooms, roasted beets, and shallots served with blue cheese dressing

Entrées

Roast Peppercorn New York Strip

sliced new york strip with zesty peppercorn sauce, served with garlic mashed potatoes and fresh seasonal vegetables

Portobello Mushroom Ravioli

ravioli stuffed with ricotta cheese and portobello mushrooms served with tomato basil sauce

Coconut Crusted Mahi Mahi

coconut crusted mahi mahi fillet with tropical mango salsa served with steamed rice and grilled vegetables

Chicken Chile Relleno

chicken stuffed with roasted poblano peppers and monterey jack cheese finished with tequila cilantro cream sauces, served with seasoned rice and fresh seasonal vegetables

Gold Dinner Package

\$65.00 per person

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Reception

select two hors d'oeuvres:

Displayed

palette of domestic cheeses with assorted crackers
seasonal fresh fruit display | fresh garden vegetable crudités with zesty dip

Butler Passed

spinach & feta filled phyllo triangles
cucumber cups with gorgonzola & caramelized pecans

Plated Dinner

includes one salad and entrée; rolls and butter; coffee and teas

Salads

Napa Salad

mixed greens with goat cheese, walnuts, pears, dried cherries, raspberry vinaigrette

Arugula & Watercress Salad

arugula, watercress, red peppers, fennel, feta cheese and tarragon balsamic dressing

California Salad

bibb lettuce with dried cranberries, orange segments, pecans & orange vinaigrette

Entrees

Chicken Calvados

chicken breast stuffed with green apples, almonds, dried cranberries & brie cheese
with apple brandy demi glace, served with mashed potatoes & seasonal vegetables

Beef Wellington

petite filet with mushrooms baked in puff pastry, finished with tarragon demi glace
served with fingerling potatoes & fresh seasonal vegetables

Grilled Atlantic Salmon

grilled fillet of salmon finished with orange cream butter sauce, served on a bed of
mushroom orzo pasta ragout & fresh seasonal vegetables

Vegetarian Strudel

seasonal vegetables layered with phyllo pastry and ricotta cheese
served with parmesan grilled tomato

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Platinum Dinner Package

\$70.00 per person

Reception

select two hors d'oeuvres:

Displayed

palette of imported & domestic cheeses | antipasto platter;
roasted apple & brie cheese tart | seasonal fresh fruit

Butler Passed

spinach & feta filled phyllo triangles | chive & goat cheese beef rollup on baguette
tomato bruschetta on crostini | mushroom caps filled with spinach & ricotta

Plated Dinner

includes one salad and entrée; rolls and butter; coffee and teas

Salads

Napa Salad

mixed greens with goat cheese, walnuts, pears, dried cherries, raspberry vinaigrette

Arugula & Watercress Salad

arugula, watercress, sweet red peppers, fennel & feta with tarragon balsamic dressing

California Salad

bibb lettuce, dried cranberries, orange segments & pecans with orange vinaigrette

Strawberry Spinach Salad

baby spinach tossed with caramelized walnuts, feta cheese, sweet red onions,
dried cranberries with strawberry vinaigrette

Entrees

Parmesan Crusted Swordfish

finished with lemon herb butter with creamy soft polenta & fresh seasonal vegetables

Slow Roasted Rib of Beef Au Jus

served with creamy horseradish sauce, baked potato & fresh seasonal vegetables

New York Steak

maitre d' butter & peppercorn sauce, with rosemary potatoes & seasonal vegetables

Vegetarian Napoleon

risotto topped with mushrooms & grilled vegetable cake, with balsamic syrup

Gorgonzola Chicken

prosciutto & gorgonzola stuffed herb chicken breast with whole grain dijon sauce,
seasoned rice and fresh seasonal vegetables

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Diamond Dinner Package

\$75.00 per person

Reception

includes 30 minutes of passed house champagne & wine

select four hors d'oeuvres:

(Displayed

palette of imported & domestic cheeses | roasted apple and brie tart

Butler Passed

chicken & beef sate with peanut sauce | grilled lamb sate with mint sauce

prosciutto wrapped melon | brie cheese & dates on brioche

phyllo triangles stuffed with spinach & feta | beef empanadas

Plated Dinner

includes one salad and entrée; rolls and butter; coffee and teas

Salads

Napa Salad

mixed greens with goat cheese, walnuts, pears, dried cherries, raspberry vinaigrette

Arugula & Watercress

arugula, watercress, red pepper, fennel & feta with tarragon balsamic dressing

California Salad

bibb lettuce, dried cranberries, orange segments, spiced pecans with orange vinaigrette

Strawberry Spinach Salad

baby spinach tossed with caramelized walnuts, feta cheese, sweet red onions,

dried cranberries with strawberry vinaigrette

Duet Entrees

Chicken Coq Au Vin & Filet Mignon

chicken breast with rich wine mushroom & pearl onion sauce and tender filet mignon with

béarnaise sauce, served with parisian parsley potatoes & fresh seasonal vegetables

Grilled Salmon & Filet Mignon

salmon finished with orange peppercorn sauce & filet mignon topped with maitre d'

butter, served with parmesan mashed potatoes & fresh seasonal vegetables

Filet Mignon & Shrimp Scampi

grilled filet finished with shallot demi glace & shrimp scampi sautéed with

white wine garlic, served with wild rice & fresh seasonal vegetables

Ratatouille Stuffed Artichoke & Spaghetti Squash

artichoke stuffed with ratatouille of vegetables served on a bed of spaghetti squash

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Dinner Buffet Package

Minimum of 50 guests

two entrée choices: \$65.00 per person
three entrée choices: \$70.00 per person

Reception

select three hors d'oeuvres:

Displayed

palette of imported & domestic cheeses | roasted apple and brie tart
antipasto platter | garden vegetable crudités with zesty dip | seasonal fresh fruit tray

Butler Passed

chicken & beef sate with peanut sauce | grilled lamb sate with mint sauce

Dinner Buffet

includes your choice of four salads and choice of two or three entrees:

Salads

Select (4) four:

Caesar Salad

crisp romaine lettuce with parmesan cheese and croutons with caesar dressing

Greek Salad

romaine lettuce topped with feta cheese, green olives, sweet red onion, tomatoes,
served with olive oil vinaigrette

Red Skin Potato Salad

red potatoes, onions, celery and red peppers tossed with dijon mayonnaise

Rotelli Pasta Salad

rotelli pasta with olives, onions, garlic, peppers, & celery with basil olive oil vinaigrette

Market Salad

field greens with tomato wedges, cucumbers, sweet red onion, black olives and
garlic croutons served with ranch and vinaigrette dressing

Cabbage Salad

dressed with our honey mustard dressing

Waldorf Salad

apples, dates, walnuts, peaches, coconut & celery with creamy dressing

Carrot and Raisin Salad

shredded carrots and sweet raisins tossed with honey mustard dressing

Cucumber and Tomato Vinaigrette Salad

crunchy cucumbers and tomato wedges tossed with fresh basil & italian vinaigrette

Fresh Seasonal Fruit Display

selection of seasonal fruit sliced and presented with berry garnishes

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Dinner Buffet Package

continued...

Dinner Entrees

Select two or three:

Chicken Chile Relleno

chicken stuffed with roasted poblano peppers and monterey jack cheese finished with tequila cilantro sauce

Chicken Calvados

chicken breast filled with green apples, almonds, dried cranberries and brie cheese, finished with a tequila apple brandy demi glace

Chicken Florentine

breast of chicken stuffed with spinach, sundried tomatoes and pine nuts finished with mornay sauce

Roast Pork Normandy

tender roasted pork finished with an apple brandy sauce

Grilled Herb Salmon with Citrus Sauce

salmon fillet finished with a light citrus sauce

Shrimp & Scallops Provencal

scallops and shrimp served in a tomato herb garlic white wine sauce

Coconut Crusted Mahi Mahi

finished with tropical mango salsa

Sirloin of Beef with Brandy Pepper Sauce

tender sirloin of beef sauced in our brandy peppercorn sauce

London Broil Bordelaise

london broil thinly sliced and topped with mushroom demi glace

Accompanied by:
fresh seasonal vegetables
choice of rice or potato
rolls and butter
coffee and teas

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Reception Enhancements

Minimum of 50 Guests

Hors d'oeuvres

\$150.00 per 50 pieces

all hors d'oeuvres may be served butler style or as a display

Cold Hors d'oeuvres

chive goat cheese & roast beef roll up served on baguette

tomato bruschetta & fresh mozzarella on ciabatta crostini

cucumber cups stuffed with gorgonzola & caramelized pecans

antipasto canapé on a polenta round

Hot Hors d'oeuvres

fried artichoke filled with goat cheese with tomato basil sauce

vegetable thai spring rolls with sweet garlic chili dipping sauce

chicken sate served with peanut sauce

pork potstickers served with plum dipping sauce

beef sate served with teriyaki sauce

mini artesian pizza with cheese and sausage

Seafood Displays

oysters on the half shell with lemon & cocktail sauce

\$375.00

chilled gulf shrimp with cocktail & remoulade sauce

\$350.00

chilled snow crab claws with horseradish cocktail sauce

\$350.00

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Reception Enhancements

Minimum of 50 Guests

Displayed Hors d'oeuvres

Presented for 90 minutes of service

Tortilla Chips & Dips

display of tri-color tortilla chips with fresh salsa fresca
\$95.00

Mediterranean Platter

toasted garlic crostini with bruschetta & olive tapenade
\$95.00

Fresh Vegetable Crudités

array of crisp, fresh garden vegetables with zesty dip
\$195.00

Seasonal Fresh Fruits

artful assortment of seasoned melon, pineapple grapes & berries
\$225.00

Taste of Mexico

tri-color chips with salsa fresco, guacamole & chili con queso,
mini beef burritos, cheese quesadillas & mini empanadas
\$400.00

International Cheese Display

selected domestic & imported cheeses displayed on tiles
garnished with seasonal fresh fruit & gourmet crackers
\$300.00

Chocolate Fondue

presented in a chocolate fountain with fruit cubes, berries,
marshmallows, biscotti, brownie bites & pretzels for dipping
\$300.00

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Reception Enhancements

Minimum of 50 Guests

Late Night

presented for 60 minutes of service

Sweet-N-Savory

jumbo soft pretzels with dijon mustard | nachos with cheese sauce
roasted peanuts | assorted cookies
coffee and teas | infused water station
\$350.00

Gourmet Pizza

selection of gourmet pizzas highlighting a fusion of flavors, the
perfect midnight snack
coffees and teas | infused water station
\$450.00

Sweets

Mini Dessert Display

french pastries, mini opera cakes, cream puffs, chocolate mousse
cups, citrus tarts and mini éclairs
\$5.50 per person

Intermezzo

flavored sorbet, to cleanse your pallet
\$4.00 per person

Bananas Foster

sautéed bananas, rum & brown sugar, over vanilla ice cream
\$6.00 per person plus \$100.00 station fee

Cherries Jubilee

red cherries with sugar & brandy over vanilla ice cream
\$6.00 per person plus \$100.00 station fee

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Banquet Beverages



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Banquet Bar Prices

	Hosted	Cash
Domestic Beer	\$4.25	\$4.50
Imported Beer	\$4.50	\$5.00
House Wine	\$5.50	\$6.00
Premium Wine	\$6.75	\$7.50
Soft Drinks & Mineral Water	\$3.00	\$3.25
Call Brands	\$5.75	\$6.50
Premium Brands	\$6.50	\$7.25
Specialty Drinks	\$7.50	\$8.25
Cordials	\$7.25	\$7.50
Non-alcoholic beer	\$4.25	\$4.50

cash bar prices are inclusive of sales tax

Bartender & Cocktail Server Fee

fees apply if \$400.00 bar minimum is not met

bartender labor fee: \$125.00 for 4 hours | cocktail server fee: \$100.00 for 4 hours

Kege of Beer

domestic - \$475.00 | imported - \$525.00

\$24.00 per bottle | House Wine

sparkling wine | chardonnay | white zinfandel

merlot | pinot grigio | cabernet sauvignon

Bar Packages (per person)

call bar: \$15.00 1st hour | \$10.00 2nd hour | \$7.00 each additional hour

premium bar: \$19.00 1st hour | \$12.00 2nd hour | \$9.00 each additional hour

beer/wine: \$12.00 1st hour | \$8.00 2nd hour | \$5.00 each additional hour

soft drinks/juices: \$6.00 1st hour | \$4.00 2nd hour | \$3.00 each additional hour

Specialties

\$11.00 each | Martini Bar

traditional and contemporary specialty combinations

market price | Signature Drink

create or have us create your own signature cocktail

\$9.00 each | Bubble Bar

champagne, champagne cocktails, mimosa, bellini, kir royal

all alcoholic beverages must be provided by the Riverside Marriott



Beverage Selections

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Call Brands

smirnoff vodka
beefeaters gin
jose cuervo gold
grants scotch
seagram's 7
jim beam whiskey
bacardi light rum
southern comfort
korbel brandy

Premium Brands

absolute vodka
bombay sapphire gin
jose cuervo 1800 gold
johnnie walker red
canadian club
makers mark
bacardi gold rum
jack daniels

Ultra Premium Brands

grey goose vodka
tanqueray 10
patron silver
johnnie walker black
crown royal
basil hayden
appleton estate rum
hennessey vs

House Wines – Salmon Creek

cabernet sauvignon | merlot | chardonnay | pinot grigio | white zinfandel

Domestic Beer

budweiser | bud Light | coors Light | miller Lite

Imported Beer

heineken | corona | pacifico

