



The River Room is available for events all year. It is optimal for groups 35-49. You have exclusive, private use of the entire floor. This includes 2 ADA bathrooms, a large dining area, a bar and kitchen combo area, entrance and coat room. Weather permitting; you will have use of two decks facing the water. Prices include servers.





The Riverview Roomafter 5 Includes threehours of your choosing between 5:00 – 10:00(Can not be simultaneous with a warehouse event)

Cocktail Party

Stationary Hors D'oeuvre spread- choose 4

Fresh vegetable crudités with roasted pepper dip or Mediterranean platter Domestic and imported cheeses with assorted crackers Smoked salmon with pumpernickel and herbed cheese or our famous honey mustard kielbasa Baker's selection of tea bread with flavored cream cheese Or season's baked Brie with fruit and baguette Antipasto or Charcuterie platter or Moroccan meatballs

Passed Hors D'oeuvres ~ choose 5

Scallops wrapped in sugar bacon Spanakopita Fig and Chevre tartlets, Cajun chicken tenders with cool ranch sauce Seasonal bruschetta Tequila lime shrimp Honey mustard kielbasa Mini beef tacos Pulled pork sliders or on corn tortilla Stuffed mushrooms Risotto balls Seared tuna on Gf square with seaweed salad

Mushroom and Brie tartlets Raspberry and Brie tartlets Tapenade stuffed cherry tomatoes

Crab cakes With chipotle aioli

\$39.95 per guest (minimum 30 people for this price)

~ Cocktail Party Menu Enhancements ~

Shrimp cocktail ~ \$2.00 per shrimp (16-20) Beef or pulled pork slider served in a basket with our favorite chips ~ \$4.50 per person Italian sliders (chicken, roasted peppers and provolone or eggplant, fresh mozzarella and tomato on Foccacia with fried bowties served in a basket ~ \$4.95 per person

Self-serve Pasta Bar, with choice of a green salad Your pre-selected pasta, sauce and add in combinations from the following:

Choose 2 types of Pasta: Penne, Bowties, Cavatappi, Gemelli or Tortellini

Choose 2 types of sauce: marinara, Alfredo, Basil pesto cream, Vodka pink

Choose 3 add ins: sausage, grilled chicken, tiny shrimp, Italian ham, broccoli, mixed veggies, sweet peas, artichoke hearts, roasted tomato, sautéed mushrooms

Served with Italian Cheese and Fresh ground Black Pepper

Served with Baguette

\$9.95 per person

Assorted finger desserts \$3.25per person

~Bakers choice may include cookies, brownies, bars, mini cannolis, mini fruit tarts, cream puffs, eclairs, macarons

All pricing is subject to a 20% admin charge and 7.35% CT sales tax Prices are subject to change

Hors D'oeuvres and a Light Dinner Buffet

Passed Hors D'oeuvres ~ choose 3

Scallops wrapped in sugar bacon Spanakopita Fig and Chevre tartlets, Cajun Chicken tenders with cool ranch sauce Seasonal bruschetta Tequila lime shrimp Honey mustard kielbasa Mini beef tacos Pulled pork sliders Stuffed mushrooms Risotto balls Seared tuna on wonton with seaweed salad Mushroom and Brie tartlets Raspberry and Brie Tartlets Tapenade stuffed cherry tomatoes Crab cakes

Dinner Buffet

Entrée #1 ~ choose 1



Ginger crusted salmon, Braised short rib, Roast prime rib, Filet mignon with horseradish sauce Fntrée #2~ choose 1 Grilled lemon basil chicken breasts, Sliced bourbon brined turkey, Ginger jalapeño pork Loin, Country ham Veggie ~ choose 1 Roasted veggies, Grilled veggies, Seasonal squash, seasonal sauté Starch ~ choose 1 Mediterranean orecchiette salad, Mashed potatoes, Mac n cheese, Tomato basil pasta salad, Butternut and craisin orzo, Citrus white and wild rice, Classic pilaf Salad ~ choose 1 Baby green salad with raspberry vinaigrette, Arugula with lemon vinaigrette and shaved Italian cheese, Caesar salad Bread Display ~ choose 1 Dinner rolls or French bread or Assorted Fabled Food breads served with butter



Served dessert- Choose 1

Fresh fruit tart Apple Crumb Pie, Blueberry pie, Peach pie, Pear cranberry pie Mom's cheesecake, Strawberry shortcake Chocolate, chocolate mousse cake

> Make it a la mode for \$2.50 per person * Replace with a sundae station add \$4.95 pp

Freshly brewed coffee, decaf, and select teas for colder months Freshly brewed lced tea and lemonade for warmer months

\$51.95 per guest (minimum 30 people for this price)

Dinner Buffet Party Menu Enhancements ~

Harvest Table ~ \$10.00 per person Antipasto ~ \$2.95 per person Baked Brie ~ \$49 each Cheese platter ~ \$2.95 per person Veggie platter ~ \$2.50 per person Shrimp cocktail ~ \$2.00 per shrimp (16-20) served with Cloud Nine's own cocktail sauce Additional Passed hors d'oeuvres ~ \$3.00 per person per type Warm plated pasta course, with a choice of a green salad ~ \$6.00 per person (Penne a la vodka or Marinara and Romano cheese) Additional served course of soup or salad ~ \$6 per person Soup: Tomato Shallot Bisque, Butternut bisque, Chicken noodle soup New England clam or shrimp and corn chowder Add third entrée choice ~ \$7.95 per person Wedding cake ~ \$7.50 (in place of dessert) Mini cupcakes ~\$15 per dozen Custom cake ~Priced individually Ice cream Sundae Station

Choose 2 ice cream flavors and 3 toppings such as; crumbled oreo, fresh strawberries, heath, coconut, etc served with hot fudge or caramel sauce and whipped cream ~ \$5.95 per person

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Served Dinner Menu

Passed Hors d'oeuvres ~ choose 3

Lobster salad in a phyllo cup French onion soup bruschetta Grilled peach and bleu crostini Grilled tequila lime skewered shrimp Truffled mac n cheese in a cup with tiny spoon Filet and horseradish in a crispy cup Endive stuffed with Chevre, honey and toasted walnuts Mini pear, caramelized onion and Fontina grilled cheese California veggie roll ups Tomato soup shooter with a four cheese grilled cheese triangle Seared tuna with seaweed salad on a crispy wonton Moroccan skewered meatballs





First Course Salad or Soup ~ Choose 1

Mesclun greens with shaved fennel, sour cherry vinaigrette and toasted pistachios Arugula, shaved Parmesan and lemon vinaigrette Caprese with native tomatoes over baby greens (August -September) Soups: Spring asparagus, New England clam chowder, Butternut bisque, Tomato shallot bisque, Summer traditional gazpacho or Fire and ice melon

Bread Fabled Foods bread basket served with herbed oil and sweet butter

Served Dinner ~ Choose 2- must be pre ordered

Coconut chicken served with a mango banana salsa and Caribbean rice and veggies

Ginger crusted salmon over pilaf with grilled asparagus

Lobster ravioli

with tomato cream reduction, braised chard

Marmalade glazed corned beef with rosemary potatoes, and sweet and sour cabbage

Chicken Mirabella - roast chicken with olives, sweet potato, orange and prunes, served with herbed rice pilaf

Bourbon brined Stadler chicken breast over roasted butternut and craisin orzo served with roasted cauliflower

Prime rib with fresh horseradish, roasted garlic red mashers and roasted veggies

Sliced filet mignon with mashed potatoes and house veggies

Roasted herbed cod loin with warm Mediterranean orzo and butternut mash

Seared sea scallops over seasoned rice and braised greens

Vegetable napoleon (stacked grilled veggies with fresh mozzarella) over veggie herb risotto



Dessert Station

~ Choose 2 Fresh fruit tart Apple crumb pie Mom's cheesecake Strawberry shortcake Chocolate, chocolate mousse cake

Make it a la mode for \$2.50 per person

Fruit with warm chocolate dip Freshly brewed coffee, decaf, and select teas in the colder months Freshly brewed iced tea and lemonade for warmer

months

\$59 per guest (minimum 30 people for this price)

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~ Served Dinner Menu Enhancements ~

Harvest table add ~ \$10.00 per person Antipasto ~ \$2.95 per person Baked Brie ~ \$49.00 each Cheese platter ~ \$2.95 per person Veggie platter ~ \$2.50 per person Shrimp Cocktail ~ \$2.75 per shrimp (16-20) served with Cloud Nine's own cocktail sauce



The Lace Factory 161 RIVER STREET DEEP RIVER CT 06417 (860)526-4445 Additional passed hors d'oeuvres ~ \$3.00 per person per type

Additional course of soup or salad ~ \$6.00 per person Add third entrée choice ~ \$7.95 per person Wedding cake ~ \$7.50 (in place of dessert) Mini cupcakes ~ \$15 per dozen



Bar Selections

Spirits included in the Bar Packages and available for cash bars:

New Amsterdam Vodka Flavored vodka- Stoli Raspberry and Stoli O Bombay Gin Bacardi Rum Captain Morgan Dewar's Jim Beam Canadian club Jameson's Whiskey Amaretto, Irish cream and Coffee liquor Sweet & Dry Vermouth, and Triple Sec, bitters

Beer included in the packages and available for cash bars:

2 Roads Ol' Factory Coors Light Corona Becks Non-Alcoholic

House Wines included in the packages and available for cash bars:

The Lace Factory

161 RIVER STREET DEEP RIVER CT 06417 (860)526-4445

Choose 4 from below Merlot, Malbec, Cabernet, Pinot Noir, Rose Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato American Champagne, Prosecco

All packages are offered with a variety of mixers, sodas, juices, filtered water and bar fruit

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House Wine & Beer Bar Package

Selection of 4 House Wines 3 Domestic and Imported Beers Assorted Soft Drinks and Juices

\$16.00 per quest (for 2.5 hours of service) plus\$125 for a bartender \$5.00 per guest for each additional hour (additional room rental time may need to be purchased)

Full Open Bar Package

Cloud Nine's Bar Liquors Selection of House Wines 3 Domestic and Imported Beers Assorted Soft Drinks, Juices and Mixers

\$23.00 per quest (for 2.5 hours of service) plus\$125 for a bartender \$8.00 per guest for each additional hour (additional room rental time may need to be purchased)

Wine service at the tables

White or red wine by the Bottle Each bottle will serve 4-5 glasses of wine \$24.00 per bottle (please pre order)

Cash Bars

Beverages are charged on a per drink basis - \$125 for a bartender (prices based on house selections) Soft drinks-\$ 2 each Domestic Beer-\$5 each Wine or Sparkling Wine -\$7 per glass Mixed drinks \$8 Rocks drinks, martinis \$10

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Closed Thanksgiving and Christmas. Holiday prices available on request. Additional time (if available) will be subject to a \$450 per hour room rental charge (includes labor)

161 River Street Deep River, CT 06417 www.thelacefactory.com (860)526-4445