

The River Room is available for events all year. It is optimal for groups 35-49.

The price per person includes kitchen and service staff, food and tabletop. You have exclusive, private use of the space. 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.





A \$350 room fee will apply to all functions.

If you are serving liquor, a \$125 fee will be added for a licensed bartender.

Lunch in the Riverview room
Riverview Room Availability for Lunch
Includes Three hours of your choosing between 11:30 and 3:30







Market Buffet

Assorted sandwiches and wrap platter

Pasta salad ~ or ~ Potato salad

Green salad; choice of

Arugula with shaved Italian cheese and lemon vinaigrette \sim or \sim Garden

salad ~ or ~ Mesclun with chevre and craisins

An assortment of freshly baked cookies and brownies

Freshly brewed coffee, decaf and select teas in colder months OR Freshly brewed iced tea and lemonade for warmer months

\$39.95 per guest minimum 30 people for this price





English Tea Menu

Skewered fruit with Raspberry yogurt dip
Fresh baked mini scones
Tea sandwiches
(Choose 4 sandwich varieties)
California veggie rollups
Chicken salad tea sandwiches
Chutney cream cheese on pumpkin bread
Cucumber, bitter greens and Boursin
Roast Beef and Boursin on brown bread
Smoked salmon on pumpernickel
Turkey on cranberry walnut bread
Tuna salad tea sandwiches
Mini fresh fruit tartlets
Strawberries around chocolate fondue
Lemon squares
fee, decaf and select teas in colder months

Freshly brewed coffee, decaf and select teas in colder months Freshly brewed iced tea and lemonade for warmer months \$39.95 per guest minimum 30 people for this price

Luncheon Buffet

Chilled sliced filet mignon, and horseradish sauce or warm grilled chicken breasts

Warm quiche with thin crust- 2 flavors chef's choice

Penne pasta with marinara or Pasta primavera

Caesar salad with Cloud Nine's own croutons or Baby greens with Champagne vinaigrette

Fresh fruit platter

Locally baked rolls with herbed oil and butter
Cookie & brownie platter
Freshly brewed iced tea & water
Freshly brewed coffee, decaf and select teas in colder months
Freshly brewed iced tea and lemonade for warmer months

\$49.95 per guest minimum 30 people for this price

Riverview Plated Menu

Please Select Two Entrées to offer your Guests (Pre-Determined Counts Required- 4 business days in advance)

Roasted chicken Mirabella with olives, sweet potato, orange and prunes over buttered orzo

Cloud Nine's signature ginger crusted salmon over herbed rice pilaf with poached asparagus

Warm sliced flap steak



over arugula salad with tomato and pickled red onion salad

Vegetable napoleon (stacked grilled veggies with fresh mozzarella) with side pilaf

2 Margarita grilled shrimp skewers over Caesar salad with Cloud Nine's own croutons

Fresh baked local breads with butter and herbed oil



Please select one dessert to offer your guests Mom's Cheesecake Brownie Ice Cream Sundae Apple Crumb Pie a la mode Strawberry Shortcake

Beverage Station
Freshly Brewed Iced Tea & Water-warmer months
Freshly Brewed Coffee, Decaf and Select Teas cooler months

\$49.95 per guest (minimum 30 people for this price)

Enhance your menu ~

Cheese platter ~ \$2.50 per person Veggie platter ~ \$1.95 per person Antipasto ~ \$1.95 per person

Shrimp cocktail ~ \$2.00 per shrimp (16-20)

Baked Brie ~ \$49.00 each

Grilled chicken breast ~ \$4.50 each

Poached Salmon (4 oz piece) ~ \$5.50 each

Stuffed Portobello ~ \$4.50 each

Quiche ~ \$3.75 per person

Soup: Tomato Shallot Bisque, Butternut bisque, Chicken noodle soup ~ \$4.50 pp

Soup: New England clam or shrimp and corn chowder ~ \$5.75 pp

Served Salad ~ \$4.50 per person

Buffet green salad ~ \$2.95 per person

Warm plated pasta \$4.00 per person (Penne a la Vodka ~ or ~ Marinara and Romano)

Mini Cupcakes ~ \$18.00 per dozen Custom cake ~ Priced accordingly



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

Beverages:

If you would like to serve a little something extra with lunch and don't want to provide a complete bar package, please consider ordering from our special lunch beverage packages



(Any enhanced beverage order must be placed 3 days prior to your event)

Bloody Mary Pitchers

Each 64 ounce pitcher serves 8 eight ounce drinks served in 12 oz glasses \$48.00 per pitcher

Sparkling Wine or Mimosa by the Bottle

Each bottle will serve 6 Mimosas or 5 glasses of sparkling wine \$26.00 per bottle

Lunch beverage bar

Includes white wine, House vodka, Seltzer and still water, Coke, diet Coke, orange juice, cranberry juice, lime wedges
\$18.00 per guest
\$5.00 per guest for each additional 1/2 hour

BLOODY MARY BAR

Cloud Nine's own bloody Mary mix, house vodka and served with lemon and celery Seltzer, tonic and cranberry for those who would like different vodka drinks \$19.00 per guest \$5.00 per guest for each additional ½ hour

MIMOSA BAR

Includes sparkling wine, 2 assorted juices, berries and fruit garnish \$18.00 per guest
\$5.00 per guest for each additional ½ hour

Additional signature drink or liquor can be discussed- we have a full liquor license.

Bartender at \$125

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