

# *Riviera Restaurant*

*580 N Broadway-East Providence RI 02914  
(401)431-9231*

[www.rivierarestaurantri.com](http://www.rivierarestaurantri.com)

Email: [Rivierarestaurant@outlook.com](mailto:Rivierarestaurant@outlook.com) for our banquet coordinator

*Serving traditional Portuguese and American Cuisine*

*Banquet Facilities accommodating  
25-350 people*

*Serving all types of special occasions*

*We are pleased you are planning your special event  
at the Riviera Restaurant*

*We pride ourselves in exceptional food and service.*

*The 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.*

# *Breakfast and Brunch*

*Minimum of 35 people*

Traditional Breakfast Buffet \$15.95

(Room until 1:30 pm)

Scrambled Eggs, Bacon, Sausage, Baked Ham,  
Home Fries and French toast  
Includes Coffee, Danish and Orange Juice

Traditional Brunch Buffet \$18.95

(Room until 2:00)

Scrambled Eggs, Bacon, Sausage, Baked Ham, Home fries,  
French toast, Baked Stuffed Scrod and Marinated Baked Chicken  
Includes Coffee, Danish and Orange Juice

Gourmet Brunch \$22.95

(Room until 2:00)

Scrambled Eggs, Bacon, Sausage, Home fries, French toast,  
Carving Station with Baked Ham with a sweet cherry sauce, Baked  
Stuffed Scrod, Chicken Marsala, Assorted Muffins, Fresh Fruits  
& Champagne (Mimosa) Fountain  
Includes Coffee, Orange Juice and Danish

**Chair Covers** 2.00 with no bow 2.75 with bow  
**Patio Room** – 200.00 Room Charge



## Additional Sides

Assorted Fresh Fruits 1.95

Assorted Muffins 1.65

Toasted Bagels .95

Croissants 1.25

Ice Cream served with cake 1.25

## Additional Beverages

Sangria 21.95 per pitcher

Mimosa 17.95 per pitcher

*-Breakfast not available for weddings-*

*Add .08% tax and .18% gratuity.02% fee applied to the final bill with credit card payments*

# Wines and Beverages

## Soft Drinks

*Coke, Diet Coke, Sprite or Ginger Ale*

\$6.75 per pitcher *or*

\$2.25 per person

*(Unlimited throughout dinner)*

## Bottled House Wine

\$16.95 per bottle –Portuguese House Wine (Red or White)

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

Casal Garcia 16.95 Aveleda 18.95 Beringer 21.95

Monte Velho 22.95 Apothic Red Blend 23.95 Lancers 19.95

*See wine list for more selections*

## Punch Fountain

\$3.00 per adult (Alcoholic)

\$2.00 per person (Non-Alcoholic)

*\$40.00 set up and rental fee*

## Sangria

Wine, liqueurs and assorted fresh fruits

Red or White

21.95 By the pitcher

## Champagne Toast

\$2.50 per glass

With strawberry add .25

Pink Champagne 2.25 per glass

## Combinations

Unlimited House Wine & Soda Pitchers

\$7.00 per person

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

*Soda-Choose 2*

Unlimited House Wine, Soda & Champagne Toast

\$8.50 per person

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

*Soda-Choose 2*



Add .08% sales tax and .18% gratuity

# Appetizers

50 pieces per tray

Bruschetta	\$60.00
Scallops wrapped in bacon	\$65.00
Stuffed Mushrooms	\$60.00
Cod Fish Cakes	\$55.00
Shrimp Cakes	\$55.00
Chicken Wings	\$65.00
Shrimp Cocktail <i>with cocktail sauce</i>	\$130.00



*Appetizers are set up buffet style*

*Can also be passed butler style by request*

Cheese n' Crackers 2.25 per person

Assorted Fruit, Cheese n' Crackers 3.25 per person

## Assorted Hot Appetizer Table – Passed

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

6.50 Per person

Minimum of 35 people

*Prices apply when combined with a dinner package*

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## Individual Table Orders

Calamari	12.95
With hot pepper rings	
Shrimp Mozambique	12.95
In a spicy sauce	
Chourico Flambé	11.95
Served flaming at your table	
Crispy Chicken Wings	11.95
Served with bleu cheese	

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## Carving Stations

Roasted Prime Rib	6.50 per person
Portuguese Roast Beef	5.50 per person
Baked Virginia Ham	5.50 per person

*Carved by waiter*

*Minimum of 50 people*

*Add .08% sales tax and .18% gratuity*



● *Special Occasion Full Course Packages*

- *All packages come with soup and salad*

#1

Assorted Hot Appetizer Table  
Cheese, Crackers and Fruits

**1<sup>st</sup> 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

41.95

#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

37.95

#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

35.95

#4

Assorted Hot Appetizer Table  
Cheese, Crackers and Fruits

**Family Style Soup**

**Hot Buffet (4 entrees)**

2 bottles of wine

2 pitchers of soda

36.95

#5

Assorted Hot Appetizer Table  
Cheese, Crackers and Fruits

**Family Style Soup**

**Hot Buffet (3 entrees)**

2 bottles of wine

2 pitchers of soda

33.95

*Add .08% sales tax and 18% service charge*

*∟.02% fee applied to the final bill with credit card payments*

# Hot Buffet

*Minimum of 35 people*

Choice of 3 entrees

\$21.95

Choice of 4 entrees

\$23.95

## Entrees

Pork n' Potatoes- add .75 for littlenecks

(Carne Aletejana)

Seafood Rice

Filet of Fish

Sliced Roast Beef

(Portuguese Style)

Marinated Baked Chicken

Grilled Pork Medallions

Baked Stuffed Scrod

(Topped with a pink cream sauce)

Codfish (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 .75 for each additional side)

## Add Dessert

Ice cream .75

Rice Pudding 2.00

Chocolate Mousse 2.50 Portuguese Flan 2.50

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

***Add \$1.95 for Family Style Soup served at your table.***

Add .08% sales tax and .18% gratuity  
.02% fee applied to the final bill with credit card payments

# Family Style

## Soup

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

## Salad

Traditional Garden Salad  
Caesar Salad (add 1.75)  
Mixed green salad (add 2.50)

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

Package A.	23.95
<i>Marinated Baked Chicken &amp; a Seafood Entrée</i>	
Package B.	\$24.95
<i>Stuffed Chicken Breast &amp; a Seafood Entrée</i>	
Package C.	\$24.95
<i>Alentejana (Pork n' Littlenecks) &amp; a Seafood Entrée</i>	
Package D.	\$24.95
<i>Grilled Pork Medallions (Lombinhos) &amp; a Seafood Entrée</i>	
Package E.	\$26.95
<i>Roast Beef &amp; a Seafood Entrée</i>	
Package F.	\$27.95
<i>Mixed Meats (Chicken &amp; Pork) &amp; a Seafood Entrée</i>	
Package G.	\$28.95
<i>Mixed Meats (Beef &amp; Pork) &amp; 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, coffee, tea  
and our very own fresh baked bread and butter***

***Add a vegetable for 1.05 per person  
Add ice cream served with your cake .95 per person***

Add .08% sales tax and .18% gratuity

## 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	\$19.95
<i>Stuffed with your choice of stuffing (See Coordinator)</i>	
Baked Stuffed Scrod	\$20.95
<i>Stuffed with a seafood stuffing and topped with a pink cream sauce</i>	
Baked Stuffed Shrimp	\$21.95
<i>Four jumbo shrimp stuffed with a seafood stuffing</i>	
Grilled Sirloin	\$22.95
<i>Ten oz. sirloin grilled to perfection</i>	
Roasted Prime Rib	\$24.95
<i>Queen cut prime rib topped with A-jus</i>	
Surf N' Turf	\$26.95
<i>Eight oz. sirloin and two baked stuffed shrimp</i>	

*The following are included with all individual dinners:  
Fresh baked bread and butter, choice of family style soup,  
fresh garden salad, coffee and tea*

Add Dessert - Chocolate Mousse add 2.50 ~ Flan add 2.50 ~ Ice Cream 1.25

*30-50 Choice of 3 \* 50-100 choice of 2 \* 100-200 Choice of 1*

*Add .08% sales tax and .18% gratuity  
.02% fee applied with credit card payments*



# *Rentals & Linens*

Chair Cover with out bow ( <i>White or Ivory</i> )	2.00 each
Chair Cover with Colored Bow	2.75 each
Satin Overlay (Pink, Baby Blue, Gold and Silver)	7.00/12.00 each
Pink Ruffled Skirting	22.00 each
House Disk Jockey (5 hour limit - Weddings Excluded)	350.00
Patio Room Request (3.5 hour - \$50 for every hour after)	200.00

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## Table Linen Colors Available

White – Ivory **\$3.00**– Black **\$3.00**

## 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.*

**A 2.00 per person charge will apply to service any cakes or pastry brought  
in from outside vendors**

***Specific colors and rentals must be requested to your banquet coordinator  
two weeks before your function to ensure availability***

# *Procedures and Requirements*

**Final Guest Count:** A final guest count attending a banquet is due one week prior to the event. All parties are responsible for payment of the final count or number of guests 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 18% service charge.

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

Riviera Inn 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.

**A 2.00 per person charge will apply to service any cakes or pastry brought in from outside vendors**

If a bartender is requested for a private function, a 50.00 fee will be applied if liquor sales do not exceed 200.00.

**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 a wedding by personal check, personal information is requested and final bill must be paid two days prior to the event.**

**Room Charges:** Depending on time of arrival evening functions have a 5-hour room with no room charges. Patio request is subject to a \$200.00 room charge for a maximum of 3.5 hours. Wedding receptions have a 6 hour room limitation. Anything over 6 hours will be subject to a room charge.

**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.