PRIVATE DINING



INQUIRE NOW

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243 Northampton St, Easton, PA 18045



THE SUNROOM

With vibrant murals and lively street views, The Sunroom offers an intimate seating area.



Surrounded by murals of Easton from local artists and views of bustling downtown city streets, The Sunroom offers a family style table that sits up to 25 guests for lunch and dinner daily. Additional space is available for gift/card tables, making it the perfect space for bridal showers to birthdays and everything in between.

Maximum Capacity: 25 guests

Pricing: Reservations do not incur any fees for the room itself, but guests are required to meet minimum food and beverages sales. Please note, gratuity & tax are not included in the food & beverage minimum.

LUNCH

JANUARY – DECEMBER: \$500.00

DINNER

SUNDAY - THURSDAY: JANUARY - DECEMBER: \$2,000.00

FRIDAY – SATURDAY: JANUARY – DECEMBER: \$3,000.00

THE DINING ROOM

With its warm color palette and ambient lighting, The Dining Room offers a spacious environment accompanied by a rustic stone fireplace.



High ceilings and ample space allow for multiple seating arrangements. Stone fireplace provides just the right warmth to elevate the ambiance for whatever setting you'd like. Perfect for rehearsal dinners, birthdays, and work dinner parties.

Maximum Capacity: 75 guests

Pricing: Reservations do not incur any fees for the room itself, but guests are required to meet minimum food and beverages sales. Please note, gratuity & tax are not included in the food & beverage minimum.

LUNCH

JANUARY – DECEMBER: \$500.00

DINNER

SUNDAY - THURSDAY: JANUARY - DECEMBER: \$2,000.00

FRIDAY – SATURDAY: JANUARY – DECEMBER: \$7,500.00

PRIX FIXE MENU

1ST COURSE

LUNCH: SELECT 2 / DINNER: SELECT 3

LOBSTER BISQUE ~ CHIVE OIL CHOP CHOP SALAD ~ OLIVE, CAPER, FETA, CUCUMBER, RED PEPPER, BALSAMIC VINAIGRETTE HOUSE SALAD ~ BABY GREENS, TOASTED ALMOND, BLEU CHEESE, SHERRY VINAIGRETTE CAESAR SALAD ~ ROMAINE LETTUCE, PARMESAN CHEESE, HERBED CROUTON

2ND COURSE

LUNCH: SELECT 3 / DINNER: SELECT 4

CHICKEN PARMESAN ~ LINGUINE, MARINARA, PARMESAN
PISTACHIO SALMON ~ WILD MUSHROOM RISOTTO, BROCCOLINI, MUSTARD BEURRE BLANC
*SHORT RIBS ~ GARLIC MASHED POTATO, GREEN BEAN, DEMI-GLACE, FRIZZLED ONION
FRENCHED CHICKEN ~ BUTTERNUT SQUASH PUREE / ASPARAGUS / PLUM GLAZE
ORECCHIETTE BROCCOLINI ~ HOUSE-MADE SAUSAGE, RED PEPPER FLAKE, TOMATO SAUCE,
CHICKEN PENNE VODKA ~ PEAS, CARAMELIZED ONION, PARMESAN
MARGHERITA PIZZA ~ FRESH TOMATO SAUCE, BASIL, HOUSE-MADE MOZZARELLA
*RIBEYE ~ 16 OZ. CAJUN RUBBED, ROASTED POTATO, FRIZZLED ONION, BLUE CHEESE SAUCE
*FILET MIGNON ~ MASHED POTATO, ASPARAGUS, RED WINE DEMI-GLACE

3RD COURSE

LUNCH: SELECT 2 / DINNER: SELECT 3

CRÈME BRÛLÉE ~ VANILLA BEAN, CARAMELIZED SUGAR TIRAMISU ~ ESPRESSO-SOAKED LADYFINGERS, MASCARPONE, COCOA DUSTING PEANUT BUTTER BLISS ~ CHOCOLATE GANACHE, PEANUT BUTTER MOUSSE, BROWNIE CHEESECAKE ~ GRAHAM CRACKER CRUST, SEASONAL COMPOTE COCONUT FLAN ~ COCONUT CUSTARD, TOASTED SHREDDED COCONUT

LUNCH PRICING

\$35 per person for 2 courses / \$45 per person for 3 courses

DINNER PRICING

\$45 per person for 2 courses / \$55 per person for 3 courses

* * *15 upcharge per person ordered.

BAR

TWO OPTIONS ARE AVAILABLE.

| <u>OPEN BAR</u> | <u>CASH BAR</u> |
|--|---|
| Host pays the tab. | Each guest pays for their own drink. |
| Custom drink menus can be made. | Entire drink menu is available to guests. |
| A spending limit can be placed. (i.e., after \$500 has been spent, you can switch to cash bar) | No spending limit can be placed |
| You can pay for just house beer & wine. Guests can pay for hard liquor/top shelf | N/A |

PLEASE REFER TO OUR DRINK MENU ONLINE AT RIVERGRILLEEASTON.COM





ADDITIONAL

SPARKLING TOAST

Choice of champagne, prosecco, or cava. Each guest will be poured a flute at the time of your choosing. Highly recommended for bridal showers and rehearsal dinners.

Prosecco, Gambino, Italy: \$10 per person Cava, Anvinyo Reverva, Spain: \$13 per person

Brut, Veuve Cliqout, Champagne, France: \$20 per person

FAMILY STYLE APPS

Sharable small bites that are guaranteed to satisfy everyone. Presented on plates spread along the table at the beginning of the meal. Highly recommended for birthdays and events larger than 15 people. \$15 per person.

House-made mozzarella: vine-ripened tomato / vidalia onion / caper / balsamic glaze

Coconut Shrimp: caribbean sweet chili sauce

Fried calamari: roasted jalapeño aioli / classic marinara

Chicken Spring Roll: slow-cooked chicken / napa cabbage / hoisin / siracha aioli / chive oil

CHARCUTERIE

Assortment of cured meats, cheeses, fruits, and sweet and savory bites. Seasonally influenced. Highly recommended for bridal showers and rehearsal dinners. \$5 per person.

EVERYTHING ELSE

- Parties less than 15 guests requires a \$250 deposit.
- Parties of 15 or more guests requires a \$500 deposit.
- Deposits are non-refundable.
- First seating for lunch reservations is 11:30 a.m.
- First seating for dinner reservations is 4:00 p.m.
- There is no cake cutting fee.
- N/A beverages are not included in prix fixe menu pricing.
- 20% gratuity is included in every private event.
- There is no minimum number of guests required to host a private event.
- No onsite parking, street parking or parking garage on 4th street is available.

EVENT OUTLINE

| vent (| Outline for [River Grille] |
|--------|-----------------------------------|
| 1. | Event Details: |
| | Event Date: Sunday |
| | Start Time - End Time: |
| | Type of Event: |
| | Number of Guests: |
| | Food & Beverage Minimum: |
| | Event Contact Person: |
| | |
| 2. | Menu Selection: (circle one) |
| | 1. Prix-fixe: |
| | 1. Cost Per Person: |
| | 2. A la Carte: |
| | |
| | |
| 3. | Beverages: (circle one) |
| | Open Bar or Cash Bar |
| | Limit: |
| | |
| | |
| 4. | Setup: |
| | |
| | |
| 5. | Deposit: \$250.00 / \$500.00 |
| | |
| | Date that deposit was processed:/ |